



ALL-STAR

An American Barbecue Systems Pro-Grade combination Smoker/Grill is designed with the backyard enthusiast and the professional in mind. Cooking with charcoal and the hardwood of your choice, you can create tasty Authentic Barbecue anytime, cook like a Pro!

With the capability of smoking and grilling, the American Barbecue Systems' versatility and size makes it the preferred choice!

All-Star Features and Benefits Made in the U.S.A. Combination Pro-Grade Smoker/Grill

- Sear and grill meat on Stainless steel firebox grill/grate.
- Full length firebox for consistent efficient heat in the smokebox.
- (3) dampers for precise control of heat and smoke.
- Durable 12.7 mm round-rod fire grate construction.
- Stainless steel, cool touch handles.
- Ash removal rake system allows safe, easy clean out with no mess.
- Smoke box houses (3) easy slide out Stainless steel grates.
- Large smokebox door for easy access to smoking grates.
- Large 38 mm brass ball valve for easy drainage of juices.
- 25.4 cm pneumatic wheels.
- All stainless steel cooking surfaces, work shelves, and condiment tray allows for fast, easy cleanup.
- Durable new heavy gauge materials, welded by experienced professionals.



Smoke box houses (3) easy slide out Stainless steel grates



Sear and grill meat on Stainless steel firebox grill/grate



With 25 cm pneumatic wheels

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SPECIFICATIONS

The lower smoke rack measures 68.5 cm x 38 cm.
The middle smoke rack measures 68.5 cm x 35.6 cm.
The upper smoke rack measures 68.5 cm x 33 cm.
The grill grate measures 68.5 cm x 25.4 cm.
Smokebox measures 71 cm wide x 40.6 cm deep x 50.8 cm high
Firebox measures 71 cm wide x 30.5 cm deep x 43 cm high
Smokebox / Firebox Combined measure 71 cm wide x 71 cm deep
This Pro-Grade Smoker/Grill is made from 11 gauge (3 mm) metal and all cooking surfaces are stainless steel. The unit weighs 118 Kilos, now that's quality!

CAPACITY

Boston Butt

6ea - Boston Butt 2.25 - 2.75 kilos
107 celsius - 10 hours
121 celsius - 8 - 8 1/2 hours

Brisket

9ea - Flat Brisket 2.25 - 2.75 kilos
107 celsius - 8 1/2 - 9 hours
121 celsius - 7 1/2 - 8 hours

Pork Ribs

St Louis Style Ribs
12 slabs
Baby Backs
15 slabs
107 celsius - 4 - 4 3/4 hours
121 celsius - 3 1/2 - 4 hours

Pork Loins

12ea - Pork Loin 2 kilos - 2.75 kilos
107 celsius - 1 1/4 - 1 3/4 hours or until desired internal temp.

Chickens

12ea - Half Chicken
107 celsius - 2 3/4 - 3 1/4 hours*
121 celsius - 2 1/4 - 2 3/4 hours*
6-8ea - Whole Chickens 1.25 - 1.5 kilos
107 celsius - 3 - 3 1/2 hours*
Chicken Pieces
50ea - Chicken Thighs
60 - 70ea Chicken Legs
107 celsius - 1 1/2 - 2 hours*
121 celsius - 1 - 1 1/2 hours*

*Always cook chicken to internal temp of min. 74 celsius to insure fully cooked and juices are running clear.

Note: Remember to always rotate your racks