



BAILEY'S SMOKERS

*“Cookin’
with
Cooks”*

- Simply the best Heavy Duty gravity fed Commercial/Competitor SMOKER available
- Unmatched “Confection Cooking” at it’s best! Unit also has built-in Integrated Steaming System
- Upright and Portable design makes for easier cooking and transport. Complete with High Temperature insulation
- Guru Superior Controls designed into unit
- Stainless Carbon Steel durability and heat retention. All gasket materials are food grade quality and rated at 450 degree temperature
- We Specialize in Custom Spec manufacturing
- One-of-a-kind Air Fan Circulation System
- Beautiful designed and expert finished Box in Black, with Commercial Grade Hinges and Door Latches
- Convenient and Efficient waste disposal system
- Dolly system available separately, with Rubber Tires for outdoor use
- When you order a Bailey’s Smoker you are obtaining an identical system used by folks that manufacture them. The Bailey family has a long history of being outstanding cooks. Their equipment speaks volumes!
- Sales tax will apply where applicable

For more info and to order,
please call Jeff (the Cook): 256.717.8350
Apache, Inc.

P.O. Box 157 • 391 Main Street (*physical address*)
Fyffe, Alabama 35971
256.623.6767 telephone • 256.623.6768 fax
www.baileysmokerovens.com



FOR OUTDOOR USE ONLY

Unit Includes:

Internal Cooking Space: Depth - 24" x Height 33" x Width 24"

Exterior dimensions: Height - 69" x Depth 33" x Width 45"

Charcoal or Wood capacity of approximately 25 lbs

6 Racks included with unit, with 8 rack capacity, racks are 4" apart

175° - 400° oven temperature range.
Great for pork, beef, and also Pizza!

Guru Controls, complete with meat and temperature probes

Dual Fans for Convection Cooking

Integrated Stainless Steel Steamer unique to our system

Black Finish

Set of (4) Caster Wheels



Basic construction is all Carbon Steel both outside and inside

Basic Price: \$4,850.00 plus tax and shipping

Options:

- Added Racks
- All-Terrain Wheels and Dolly System

SPECIAL NOTE:

We are capable of building any size smoker, using all Stainless material or Stainless and Carbon, built to spec



**Call for more
information
and
pricing**