

**CHARCOAL & WOOD SMOKER/GRILL
KNOCK-DOWN DESIGN!
HOLDS UP TO 200 LBS. OF PRODUCT!**

1 800 288 4878

*Caldera
Del Fuego*

**HIGH QUALITY
TEMPERATURE CONTROLLED
CONVECTION SMOKER/GRILL**

**BREAKTHROUGH
DESIGN!**

Use the Caldera for:

**Cold Smoking !
Smoke Drying !
Low and Slow BBQing !
Grilling !**

A PERFECT COOKER FOR:

**BBQ COOK-OFFS
CATERING
RESTAURANTS
BACKYARD PARTIES**

**Pays for itself
with 1 load of beef jerky!**

**IT'S A PORTABLE
SMOKE HOUSE!**



Knocks Down and Stacks Flat !



Features and Benefits:

- Precision Temperature Control with the BBQ Guru
- Knock-Down Design: Assembles and disassembles in seconds (no tools necessary)
- Lightweight/Compact: easily transported and stacks flat for space saving
- Two piece insulated stainless steel lid
- Convection Fan: 4 zone control and convection cooking for incredibly even and fast results
- Holds up to 200 lbs. of meat
- Holds up to 30 lbs. of charcoal for up to 40 hrs. of temperature controlled cooking
- Load Meat from the top and front of smoker
- Uses hanging meat racks as well as conventional flat cooking grates
- 9 shelf positions
- Huge, stainless steel, removable, offset firebox designed to fit inside smoker
- Large, easy to remove drip pans
- Extremely easy to clean and maintain