



PROQ RF SERIES

REVERSE FLOW SMOKERS



The ProQ Reverse Flow cabinet smokers (Tubby and Stretch) are designed with serious competition teams and commercial caterers in mind. These smokers are versatile and easy to move and transport.

The ProQ RF series are the ultimate for those who smoke long, often and demand the very best.

HEAVY DUTY COMPETITION GRADE WITH HUGE CAPACITY

ProQ Reverse Flow smokers are made in the E.U. to the highest levels of commercial grade manufacture. RF Series smokers feature super thick 4" insulation and a sophisticated reverse flow pipe system which enables an even temperature range and a stable cooking environment. These advanced design features allow chefs and competitors to focus on producing high quality authentic barbecue.

STABILITY, CONSISTENCY AND FUEL EFFICIENCY

RF series cook chambers are made with 4mm steel plate which retains heat amazingly well, and once up to temp helps with recovery times when opening/closing the smoker during a cook as well as producing a radiant heat giving your food great bark.

The fire basket is extremely heavy duty and has a fixed "snake method" setup to ensure you get the most even and efficient burn from your fuel.

These units are extremely well insulated, keeping the heat in for longer and making them efficient on fuel. We've had 25 hours using cocoshell briquettes and a forced air system (BBQ Guru) without a top-up.



EASY TO USE AND RUN

Start-up is easy; simply light up a chimney starter, fill the back rows of the charcoal basket with unlit coals, and pour the lit coals into the front row when they're ready. Push the fire basket right to the back of the chamber, and leave fire box the door slightly ajar to get it going. Heat up time is around 45 mins to an hour. Once you hit your desired temp, just seal the firebox up and open your airflow. The 2" ball valve temperature control is extremely accurate and hard wearing, and although not entirely necessary it's also geared up for the BBQ guru. Adding wood during your cook is easy, just pop the fire chamber door and place your wood chunks onto the ash tray, small embers will fall from the basket onto the wood getting a nice slow smoulder and a clean smoke.



RF SERIES TECHNICAL SPECS

ProQ® Reverse Flow (Tubby)

Weighing in at 250KG, and just 1.29m tall, the Tubby is the smaller brother of our cabinet smokers. Compact, but built to last! The Tubby comes with 3 grates as standard, and has space for 6 in a chamber with 119L volume - enough for 6 pork shoulders, or 3 large briskets (size dependant).

Outside dimensions - 85cm W x 82cm D x 126cm H

Weight - 250Kg

Cooking Chamber Dimensions - 40cm W x 57cm D x 56cm H

Grill Grate Dimensions - 39cm W x 57cm D

3 Grill Grates supplied

6 Grill/Grate runners positions available

ProQ® Reverse Flow (Stretch)

The Stretch is a step up, same footprint as the tubby, just taller! The Stretch features 6 grates as standard with 12 positions. It also features a whopping 200L cook chamber volume and stands at 1.56m with only 30KG increase in weight. Capacity is 12 pork shoulders or 6 briskets (size dependant).

Outside dimensions - 85cm W x 82cm D x 156cm H

Weight - 280Kg

Cooking Chamber Dimensions - 40cm W x 57cm D x 86cm H

Grill Grate Dimensions - 39cm W x 57cm D

6 Grill Grates supplied

11 Grill/Grate runners positions available

