



**SMOKY FUN**<sup>®</sup>

Product catalogue



## MOBILE GARDEN KITCHENS

Garden grills SMOKY FUN are traditionally hand-made in the Czech Republic. They have a sturdy construction from thick steel sheet and stainless steel gridirons.

We started manufacturing our grills in 1997 and as soon as in 1998 the "Team Grill Ueli" won the European BBQ Championship in the Dutch city of Raalte using Smoky Fun grills. Over the years we have been focusing on developing and innovating our products in order to accommodate any demand of our customers. Today we offer a wide range of smokers and grills as well as a large portfolio of grilling accessories. In 2012 we celebrated the production of our 25 000th Smoky Fun grill and, at that occasion, we launched our special limited edition. Currently we sell our grills mainly in the Czech Republic, Switzerland, Germany, Belgium, Netherlands, Austria and Scandinavia. Since 2013 we have been selling Smoky Fun grills also in Russia, Poland, Kazakhstan, Spain and France. We have our clients in Japan, Bali, Canada, USA and Brazil as well. Smoky Fun Grills are recommended by a two-time Czech Republic BBQ champion and the captain of Czech national BBQ team Jiří Dolenský.

**Tiger prawns with Italian risotto and cherry tomatoes**

*Front page:*

**Grilled Flank steak with ratte potatoes, snow peas and port wine sauce**

*Recipes available on [www.smokyfun.net](http://www.smokyfun.net)*



**Burger with mint mayonnaise and grilled vegetables**

*Recipe available on [www.smokyfun.net](http://www.smokyfun.net)*

### YOU CAN USE SMOKY FUN GARDEN GRILLS FOR:

#### DIRECT GRILLING

The food is directly exposed to the heat. This method is suitable especially for food that can be cooked in less than 30 minutes. You can use it to prepare sausages and other smoked meats as well as for searing meat (rare steak). Place the food on the grate in the fire chamber and grill it directly over the red-hot coals.

#### INDIRECT GRILLING

The food is grilled at temperatures ranging between 160°C and 260°C. It can be cooked directly on the grate in the grilling chamber or on the cast iron plate (see accessories) which is placed in the grilling chamber adjacent to the fire chamber (suitable for steaks, for instance). This method uses an equal flow of hot air, similarly to hot-air ovens. The food is not in direct contact with fire nor direct heat so that it doesn't get burnt.

#### BARBECUING

A method quite similar to indirect grilling the difference being that food is grilled at low temperatures (80°C to 140°C). It is the most commonly used method for our BBQ Smokers and is used for foods requiring a longer cooking time (larger pieces of meat). Thanks to this gentle method, the food remains juicy and savoury.

#### SMOKING

With Smoky Fun Big Chief and models equipped with additional smoking chamber you can prepare excellent smoked food. You just

need to close the regulation flap on the chimney, add wood dust on the incandescent coals and decrease the air flow coming into the fire chamber (i.e. close the air flap). The ideal temperature for cold smoking is 30°C to 60°C, for hot smoking it is between 60°C and 90°C.

### BAKING

You can use Smoky Fun grills for baking bread or pizza. The ideal way to proceed is to place a chamotte plate (see accessories) into the grill and bake your food between 180°C and 260°C.

### COOKING

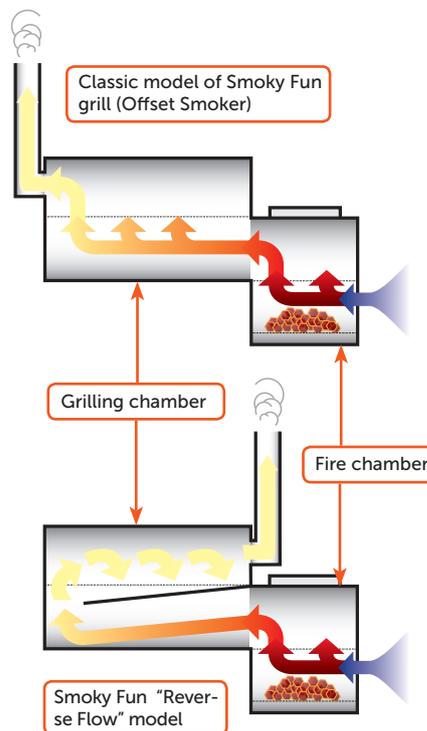
All our BBQ Smokers are equipped with a griddle placed above the fire chamber. You can use it for cooking or for keeping your food warm. Thanks to the rotating arm and suspended pot (see accessories) or using the wok pan holder and a wok pan (see accessories) you can prepare excellent side dishes to your main grilled meal.

## HOW DO SMOKY FUN GRILLS WORK?

Handling our Smoky Fun grills is very easy. The principle is similar to that of a stove. Make fire in the fire chamber, open the regulation flap on the chimney and the flap regulating the air inlet into the fire chamber and wait until the desired temperature is reached. You can monitor the temperature on the bimetal thermometer on the fire chamber. Once the required temperature is reached, close the regulation flaps and start grilling.

You can easily regulate the temperature needed for the different cooking methods by using the air inlet flap, chimney flap and the fire chamber lid.

(See a short film explaining the handling of our grills on [www.smokyfun.net](http://www.smokyfun.net) VIDEO: SMOKY FUN grilling and smoking.)



In our classic Smoky Fun models (Offset Smoker) the air flows into the fire chamber where it is heated and then circulates into the grilling chamber. Its temperature gradually decreases with the distance from the fire chamber before it is released through the chimney. The difference in temperature in the grilling chamber can be of 20°C to 50°C. This difference can be reduced thanks to a heat diffuser.

In the Smoky Fun Reverse Flow models the heat diffuser distributes the hot air in such a way that the difference in temperature in the grilling chamber is of 2°C to 4°C. The chimney is installed on the opposite side of the grill. The hot air thus circulates longer and can be equally distributed inside the grilling chamber.



A handy thermometer to monitor the working temperature (in °C) with indication of temperatures for different cooking methods.

The thermometer is included in the standard equipment of Smoky Fun grills.



SMOKING



BARBECUING



GRILLING



BAKING

Carrying handle for easy transport of the grill, or for hanging grilling tools

Regulation flap for smoke outlet

Chimney

Steel thermometer for temperature control

Griddle for cooking and for keeping meals warm

Grilling chamber

Fire chamber

Side grate

Front grid

Bucket for collecting dripping fat

Legs with rubber covers

Poker to clean the fire chamber

Steel wheels with rubber slips for easy transport

Flap for air inlet regulation, and subsequently, for the regulation of the intensity of the fire

**REVERSE FLOW – CHIMNEY**

The chimney of the reverse flow models can be placed on either side of the grill. When it is mounted on the opposite side from the fire chamber, they work as offset smokers; when it is mounted next to the fire chamber, they use the reverse flow system.



**REVERSE FLOW – HEAT DIFFUSER INSIDE THE GRILL**

Models with reverse flow system are equipped with a heat diffusion plate situated in the grilling chamber. It makes the hot air coming from the fire chamber circulate to the far end of the grilling chamber and back to the chimney. The temperature is evenly distributed inside the grilling chamber which makes the cooking gentler. The reverse flow system is suitable for cooking larger pieces of meat such as ribs or pulled pork.





**COOKING GRIDDLE**

It can be used for cooking side dishes or for keeping the food warm.



**ROTATING ARM**

It can be used to hang a cast-iron pot and cook different foods directly above the heat or to prepare tea or coffee (with open fire chamber lid).



**WOK PAN HOLDER**

The wok pan holder shall be placed directly in the fire chamber. You can easily put the wok pan on it and prepare a delicious Asian dish.



**SPACER BLOCK**

It is used to increase the air inflow into the fire chamber and to regulate the temperature in the grilling chamber.



**REGULATION FLAP**

(Regulation flap for downward and upward heating and heat diffuser are part of the standard equipment of Smoky Fun models from 20") The heat diffuser is located at the bottom of the grilling chamber. It makes the air circulate where it is needed at a given moment. The regulation flap is used to open and close the inlet of air into the grilling chamber thus facilitating the air inflow control.

**TRADITION 5**

L x W x H [cm]: 142 x 77 x 149  
Grilling area [cm]: 38 x 72 grilling chamber  
38 x 38 fire chamber  
ø of the body of the grill: 16" (40 cm)  
material [mm]: sheet 5  
weight [kg]: ca. 125



Cheesecake with raspberry sauce  
*Recipe available on [www.smokyfun.net](http://www.smokyfun.net)*



**PARTY WAGON 5**

*L x W x H [cm]: 175 x 77 x 170*  
*Grilling area [cm]: 38 x 98 grilling chamber*  
*38 x 52 fire chamber*  
*ø of the body of the grill: 16" (40 cm)*  
*material [mm]: sheet 5*  
*weight [kg]: ca. 140*



**TRADITION 6**

*L x W x H [cm]: 142 x 77 x 149*  
*Grilling area [cm]: 38 x 72 grilling chamber*  
*38 x 38 fire chamber*  
*ø of the body of the grill: 16" (40 cm)*  
*material [mm]: sheet 6*  
*weight [kg]: ca. 145*



**BIG CHIEF 5**

*L x W x H [cm]: 204 x 77 x 204*  
*Grilling area [cm]: 38 x 107 grilling chamber*  
*38 x 52 fire chamber*  
*3x ø 38 smoking chamber*  
*ø of the body of the grill: 16" (40 cm)*  
*material [mm]: sheet 5*  
*weight [kg]: ca. 195*



**PARTY WAGON 6 REVERSE FLOW**

*L x W x H [cm]: 175 x 77 x 170*  
*Grilling area [cm]: 38 x 98 grilling chamber*  
*38 x 52 fire chamber*  
*ø of the body of the grill: 16" (40 cm)*  
*material [mm]: sheet 6*  
*weight [kg]: ca. 180*



**BIG CHIEF 6**

L x W x H [cm]: 204 x 77 x 204  
 Grilling area [cm]: 38 x 107 grilling chamber  
 38 x 52 fire chamber  
 3x ø 38 smoking chamber  
 ø of the body of the grill: 16" (40 cm)  
 material [mm]: sheet 6  
 weight [kg]: ca. 250



**BIG CHIEF 20"**

L x W x H [cm]: 275 x 88 x 220  
 Grilling area [cm]: 48 x 122 grilling chamber  
 48 x 61 fire chamber  
 3x ø 48 smoking chamber  
 ø of the body of the grill: 20" (50 cm)  
 material [mm]: sheet 6  
 weight [kg]: ca. 450



**PARTY WAGON 20"**

L x W x H [cm]: 220 x 88 x 180  
 Grilling area [cm]: 48 x 122 grilling chamber  
 48 x 61 fire chamber  
 ø of the body of the grill: 20" (50 cm)  
 material [mm]: sheet 6  
 weight [kg]: ca. 320

*Can be order as Reverse Flow*



**PARTY WAGON 24"**

L x W x H [cm]: 270 x 94 x 190  
 Grilling area [cm]: 58 x 155 grilling chamber  
 58 x 78 fire chamber  
 ø of the body of the grill: 24" (60 cm)  
 material [mm]: sheet 6  
 weight [kg]: ca. 420

*Can be order as Reverse Flow*





**BIG CHIEF 24"**

*L x W x H [cm]:* 320 x 94 x 220  
*Grilling area [cm]:* 58 x 140 grilling chamber  
 58 x 78 fire chamber  
 3x  $\varnothing$  58 smoking chamber  
 *$\varnothing$  of the body of the grill:* 24" (60 cm)  
*material [mm]:* sheet 6  
*weight [kg]:* ca. 610

Having our own production unit allows us to accommodate our customers' special requirements and to manufacture and deliver customized products in reasonable time.

We are able to adjust and customize standard models as well as to design and manufacture corner models mounted on a trailer or large grills to be permanently installed in a restaurant exterior. Smoky Fun is the right partner for all BBQ amateurs as well as professionals.



**SMOKY FUN**

**GRILL TRAIN**

Our special product range SMOKY FUN Grill Train and Super Train has reached almost a cult status among Smokers. The production of these models being extremely demanding, only a limited number of these models can be manufactured. The standard size of the Grill Train model is 16". The Super Train model (20", 24" and 28") is made to order according to the requests of the customer (different lengths and versions). Rails and trailer go nicely with our Grill Train and Super Train models and can be ordered as well.

**SMOKY FUN**

**BBQ TRAILERS**

All Smoky Fun models with 20" or 24" body diameter can be mounted on a braked or unbraked trailer. Please, contact us for more information.



This Smoky Fun Super Train was built upon special order in 2013. The locomotive and the tender go together with rails and a trailer with a protective cover. The trailer is equipped with rails to facilitate transportation as well as with an electrical winch for easy loading and unloading.

### SMOKY FUN SUPER TRAIN 24"

L x W x H [cm]: 450 x 80 x 200

Grilling area [cm]: 275 x 58 lower grilling chamber

275 x 25 upper grilling chamber

3x ø 28 smoking chamber

50 x 50 stainless steel plate

150 x 80 tender

ø of the body of the grill: 24" (60 cm)

material [mm]: sheet 6

weight [kg]: 820 locomotive, 150 tender



#### CHIMNEY – SMOKING CHAMBER

The chimney can be easily replaced by an additional smoking chamber.



#### BUCKET

is used for collecting fat dripping out of the grilling chamber.



#### REGULATION FLAP

(additional regulation of the upward heating) conducts the hot air from the fire chamber to the third lid of the grilling chamber.



#### POT WINCH

After removing the stainless steel plate you can cook any food you wish in the pot over an open fire. The wire serves to adjust the height of the pot above the fire, thus regulating the temperature.



#### REGULATION FLAP

to regulate the upward and downward heating.



**STAINLESS STEEL PLATE** to cook steaks and other meals.



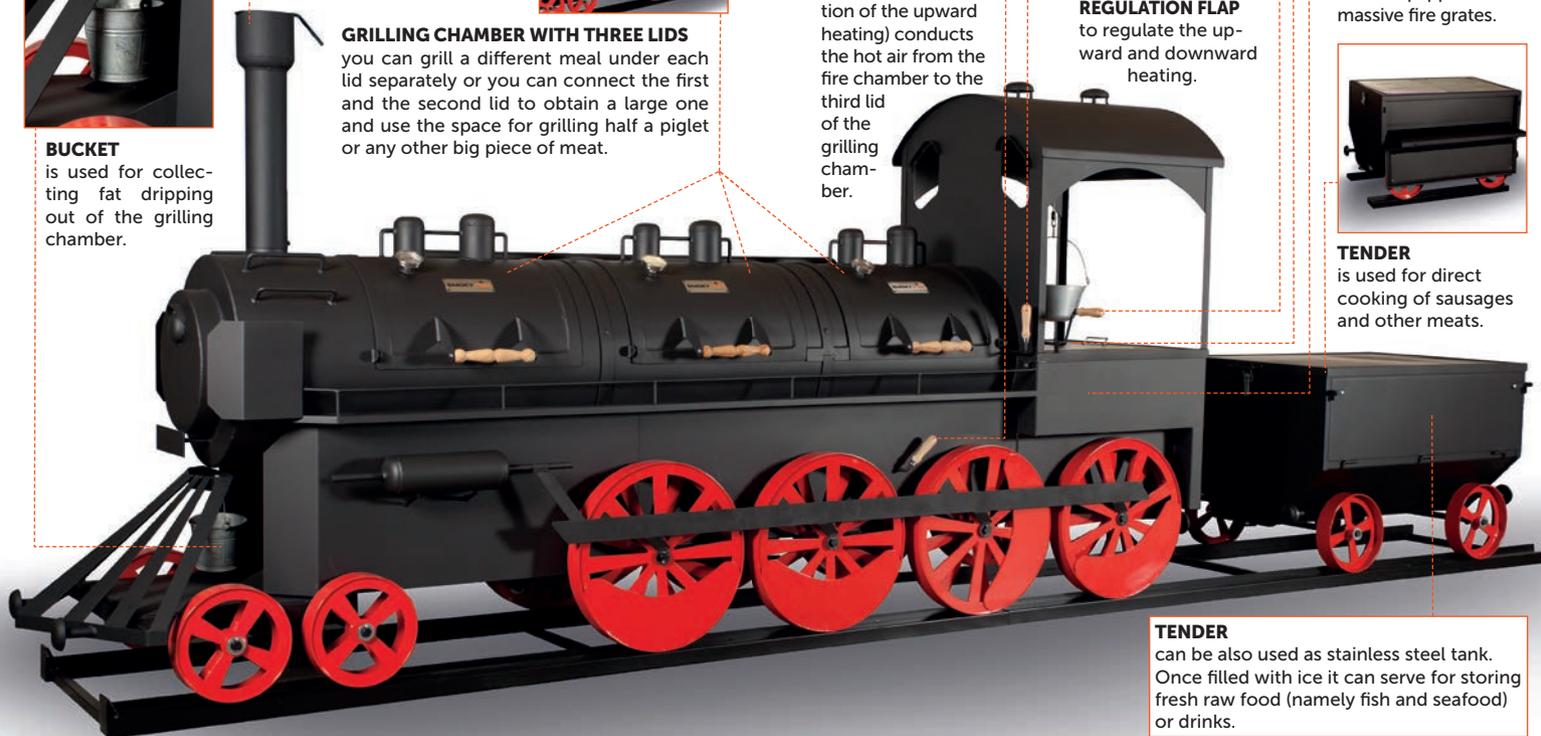
#### FIRE CHAMBER

where wood or charcoal is stoked. The chamber has a two-layer coating and chamotte cladding for an efficient heating and is equipped with massive fire grates.



#### TENDER

is used for direct cooking of sausages and other meats.



#### TENDER

can be also used as stainless steel tank. Once filled with ice it can serve for storing fresh raw food (namely fish and seafood) or drinks.



**INDIANA**

ø x H [cm]: 70 x 80  
Grilling area [cm]: ø 50  
material [mm]: sheet 4  
weight [kg]: ca. 30



**BAHIA**

L x W x H [cm]: 90 x 65 x 80  
Grilling area [cm]: 72 x 38  
material [mm]: sheet 4  
weight [kg]: ca. 51



**PUEBLA**

L x W x H [cm]: 90 x 65 x 142  
Grilling area [cm]: 72 x 38  
material [mm]: sheet 4  
weight [kg]: ca. 85



**ADDITIONAL SMOKING CHAMBER**

comes with Tradition 16" and Party Wagon 16"  
ø x H [cm]: 30 x 75  
Grilling area [cm]: 2x ø 28  
ø of the body  
of the smoking chamber: 12" (30 cm)  
material [mm]: sheet 3  
weight [kg]: ca. 22



**TABLE**

comes with all BBQ Smokers  
L x W x H [cm]: 81 x 45 x 80  
material: metal structure  
with wooden top  
weight [kg]: ca. 18

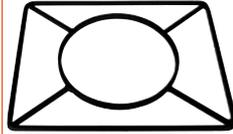




**COVER**



**HEAT DIFFUSER**



**WOK HOLDER**



**ASH BUCKET WITH A LID**



**STEEL FIRE GRATES**



**STAINLESS STEEL COOKING GRATES**



**SPACER BLOCK BIG/SMALL**



**CAST-IRON POT**



**WIRE SKEWER**



**ROTATING ARM**



**THERMOMETER**



**HEAT RESISTANT COLOR**



**LARGE APRON**



**SMALL APRON**



**PROFI GLOVES**



**WOODEN HANDLES**



**POKER**



**FLAMY CHIPPINGS FOR SMOKING**



**BUCKET**



**MEAT HOOK**



**GRATE CLEANER**



**FLAMY SEASONING FOR FIRE**



**FLAMY SEASONING**



**FLAMY SAUCES**



**WOK PAN**



**CAST IRON DESK**



**CHAMOTTE PLATE**



**COCO GRILLBRIQUETTES**



**HARDWOOD CHARCOAL**



**FIRE-STARTER**



**FUNCTIONAL SCALE MODELS OF SMOKY FUN GRILLS**

Our offer includes fully functional 1/4 scale models of Tradition and Big Chief grills. Scale models can be used as decorative items or to promote our products in a shop.

**Comparison chart of the SMOKY FUN products**

Model	Ø of the body of the grill [cm]	Wall thickness [mm]	L x W x H [cm]	Grilling chamber [cm]	Fire chamber [cm]	Smoking chamber [cm]	Grilling grates Ø [mm]	Rubber coated wheels and legs	Weight [kg]
<b>SMOKY FUN BBQ SMOKERS</b>									
Tradition 5	40	5	142 x 77 x 149	38 x 72	38 x 38	-	5	•	125
Party Wagon 5	40	5	175 x 77 x 170	38 x 98	38 x 52	-	5	•	140
Big Chief 5	40	5	204 x 77 x 204	38 x 107	38 x 52	3x Ø 38	5	•	195
Tradition 6	40	6	142 x 77 x 149	38 x 72	38 x 38	-	5	•	145
Party Wagon 6	40	6	175 x 77 x 170	38 x 98	38 x 52	-	5	•	180
Big Chief 6	40	6	204 x 77 x 204	38 x 107	38 x 52	3x Ø 38	5	•	250
Party Wagon 20"	50	6	220 x 88 x 180	48 x 122	48 x 61	-	6	•	320
Big Chief 20"	50	6	275 x 88 x 220	48 x 122	48 x 61	3x Ø 48	6	•	450
Party Wagon 24"	60	6	270 x 94 x 190	58 x 155	58 x 78	-	6	•	420
Big Chief 24"	60	6	320 x 94 x 220	58 x 140	58 x 78	3x Ø 58	6	•	610
<b>CLASSIC CHARCOAL GRILLS</b>									
Indiana	60	4	Ø 70 x 80	-	Ø 50	-	5	-	30
Bahia	40	4	90 x 65 x 80	-	38 x 72	-	5	-	51
Puebla	40	4	90 x 65 x 142	-	38 x 72	-	5	-	85

Changes in technical parameters can occur

# steeltrend.net

SMOKY FUN

MONOLITH

KESO<sup>®</sup>  
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security solutions  
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