



**IRONBRAND**

**HAND BUILT CUSTOM SMOKERS**



**IRONBRAND**

# **FIRE, SMOKE & STEEL**

**A DEADLY COMBINATION IN THE WRONG  
HANDS, BUT HERE AT IRONBRAND WE  
LITERALLY LIVE AND BREATHE IT!**

From our workshop nestled deep in the heart of the beautiful Chiltern hills, we take quality British Steel and cut, roll, fold, bend and weld it into the finest offset smokers and live fire cooking rigs you'll find anywhere outside of Texas.

Each and every Ironbrand product is individually hand built to the highest standards by our small team of highly skilled steel fabricators to ensure that when it leaves the workshop it is unmatched in terms of build quality, form and function.

Whether you are a professional chef, pop up restaurant, festival caterer or, like us, just love BBQ, an investment in an Ironbrand product is an investment that will truly last a lifetime and beyond,

Put simply, we love what we do and are VERY good at doing it!

**IRONBRAND SMOKERS – HAND BUILT IN GREAT  
BRITAIN TO LAST A LIFETIME**







# IRONBRAND 120

## THE ULTIMATE BACKYARD SMOKER

The new Ironband 120 is the ultimate backyard smoker, built for BBQ enthusiasts looking for a premium quality Texas style offset smoker hand built right here in Great Britain.

Every component of the Ironbrand 120 has been expertly designed and built for efficiency, ease of use and to last a lifetime.

An 8mm thick cook chamber is one of the thickest in the industry and is machine rolled from S275 British Steel. This results in incredible heat retention and prevents those annoying temperature spikes often found in cheaper, thinner walled smokers.

An equally thick, double skinned, thermally insulated firebox provides a steady and economical heat source even on the coldest, wettest days and is easily controlled via the sliding vents in the firebox door.

A large diameter, folding smoke stack with it's adjustable damper produces a fast, clean draw from the cook chamber resulting in that perfect smokey infusion in taste that we are all striving for.

Twin level, easy slide grill grates provide an impressive 1,500 square inches of cooking surface and are easily removed for cleaning.

Twin water pan trays either end of the cook chamber are a very useful feature for keeping food moist during long cooks, as is the storage shelf that sits atop the firebox... ideal for pots, pans or keeping a beer to hand!

Heavy duty, non-marking castor wheels makes moving this beast of a smoker dead easy and the huge storage shelf beneath the cook chamber has plenty of room for storing logs and accessories.

### SPECIFICATIONS:

- 120 gallon cook chamber
- 1,500 square inches of cooking surface
- Twin level, easy slide, fully removable grill grates
- Twin water pan shelves
- Cook chamber drain valve
- Thermally insulated twin wall firebox
- Temperature control vents in firebox door
- Large diameter fold down smoke stack with damper
- 3" thermometer
- Cool touch door handles
- Ventilated pot stand atop the firebox
- Mounted on a heavy duty castor wheel frame with ample log storage shelf
- Option of linseed oil or high temp paint finish
- Overall length: 2.4 metres
- Overall width: 0.76 metres
- Overall height: 2.3 metres
- Weight: 460 kg

**ALL IN ALL THIS IS PROBABLY THE BEST AND THE ONLY OFFSET SMOKER YOU'LL EVER NEED TO BUY!**



Hand built to the same high standards of every Ironbrand product, the Ironbrand 250 has a huge 3,000 square inches of cook surface making it large enough for most professional catering activities.

Options include mounting on a skid frame, a heavy duty castor wheel chassis or a fully custom built road tow trailer for the ultimate mobile catering set up.

An 8mm thick cook chamber provides incredible heat retention is one of the thickest in the industry and a double skinned, thermally insulated firebox provides a steady and economical burn whatever the weather.

Adjustable dampers on the smoke stack and vents in the firebox door allow you to infinitely control cooking temperatures in the main chamber, giving you and your customers consistent results every time.

Already trusted by some of the most respected British BBQ chefs in the industry, the Ironbrand 250 is the perfect investment for any catering business looking to add a real wow factor to their operation!

### **SPECIFICATIONS:**

- 250 gallon cook chamber
- 3,000 square inches of cooking surface
- Twin level, easy slide, fully removable grill grates
- Twin water pan shelves
- Cook chamber drain valve
- Thermally insulated twin wall firebox
- Temperature control vents in firebox door
- 6" diameter fold down smoke stack with damper
- Twin thermometers
- Cool touch door handles
- Can be mounted on skids, heavy duty castor wheels, off road package or custom built road tow trailer
- Overall length: 3 metres
- Overall width: 1.4 metres
- Overall height: 2.3 metres
- Weight: 650 kg
- Option of linseed oil or high temp paint finish

**THE PERFECT SMOKER FOR  
PROFESSIONAL CATERERS**



# **IRONBRAND 250**

**THE PROFESSIONALS CHOICE**

The Ironbrand 250 is a commercial grade offset smoker aimed at catering companies and professional chefs looking to offer authentic Texas style smoked bbq on a professional level.





# IRONBRAND 500

THE ULTIMATE CATERING SMOKER

The Ironbrand 500 is the ultimate commercial grade offset smoker for professional caterers or BBQ restaurants that need the extra capacity that only a 500 gallon pit can provide.

Built from reclaimed propane tanks in true Texas style, these pits retain much of their original features such as manufacturers plates and valve ports so are as unique and individual as you are.

The build options are endless...we can mount them on skids, heavy duty castors, off road wheels or onto a fully custom built road tow trailer for the ultimate mobile catering set up.

Square or round fire box, it's up to you but either option will be fully insulated for fuel economy and feature Ironbrand's unique sliding vent system for managing air flow and temperature control.

Fixed or folding smoke stack, 1, 2 or 3 grate levels, various thermometer options, water tray pan holders, cool touch door handles, fixed or slide out grill grates, side or front cargo baskets...the options are endless, whatever you need, we can build it.

The only thing that is non-negotiable though is the unmatched build quality, passion and attention to detail that we put into every Ironbrand Smoker... that's one thing we'll never change!

## SPECIFICATIONS:

- 500 gallon cook chamber with a massive 6,000 square inches of useable grate surface
- Fully insulated twin wall fire box
- Sliding vents and smoke stake damper for finite air flow and temperature control
- Single, double or triple grate levels
- Cook chamber drain valves
- Cool touch door handles
- Fixed or folding smoke stack
- Water pan holders
- Various thermometer options
- Choice of natural patina, oiled or high temp paint finish
- Can be mounted on skids, heavy duty castors, off road wheels or custom built road tow trailer
- Dimensions and weights depend upon final specification.

**CUSTOM BUILT TO  
YOUR SPECIFICATION**





# CUSTOM BUILDS

WHERE DREAMS ARE MADE

**Got an idea that you need turning into reality?  
Get in touch as we love a challenge!**



As time served steel fabricators with a fully equipped workshop, there's not much we can't build.

Live fire tables, hanging frames, parillas, santa maria grills, fire pits, asado crosses... you name it, we've done it !

So if you can dream it, there is a very good chance that we can build it for you... so give us a call on 01844 808196 or drop us an email at [sales@ironbrand.co.uk](mailto:sales@ironbrand.co.uk) and lets get to work!



## GET IN TOUCH

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