



AMERICAN BARBECUE SYSTEMS



American Barbecue Systems smoker and grills are manufactured in Kansas City with professional quality, creative design and unique features, all which will make you become the master chef at your next barbecue event. Whether you are in the backyard, at a competition, or a catering event, with an American Barbecue Systems smoker/grill, you can look like the professional chef we all inspire to be.

With the versatility of the American Barbecue Systems smoking and grilling feature, and cooking with your choice of charcoal and hardwood, you get the conveniences of two units for the price of one.

With multiple dampers and precise settings, you can easily control the amount of heat and smoke preferred to create tasty barbecue masterpieces everyone will enjoy. The creative design and features make the units easy and enjoyable to cook with and operate like a convection style oven.

Our models range in size to accommodate the backyard barbecue enthusiast, as well as, the competitor, the caterer, and the restaurateur.

*Our goal at American Barbecue Systems is having you
"Smoke with the Best and Ahead of the Rest."*

ABS Standard Features Include:

- Full length firebox with damper between smokebox and firebox
- Insulator/Heat Shield in Firebox
- Indirect and Direct cooking
- Convection style cooking
- Interior Ash Removal Rake System
- Stainless steel cooking racks and grates
- Stainless steel removable work shelves
- Stainless steel cool touch handles
- 1½ Brass ball valve for drainage of smokebox
- Large easy read high temp gauges
- Firebox intake dampers
- Smokestack damper/cover
- Heavy duty door hinges
- High temp paint

