

Competition Offset Smoker SKU# MFGRSM48

PRO 18" Competition Style Offset Smoker

Built for serious backyard pitmasters and competition cooks alike, the BLUBRO PRO 18" Competition Offset Smoker delivers authentic wood-fired flavor, precision temperature control, and heavy-duty craftsmanship designed to last a lifetime.

With over 850 sq. in. of cooking space and a built-in ¼" carbon steel plancha griddle, this smoker gives you the flexibility to smoke low and slow, reverse-sear steaks, or cook directly over high heat - all on one machine.

Built to Perform

The BLUBRO PRO 18" features an externally adjustable baffle system that allows you to dial in temperatures from 200° F to over 500°F with ease. Whether you're smoking brisket overnight or firing up steaks hot and fast, this smoker gives you total control.

The hinged 4" square smokestack folds down for easy storage and cover fitment, while the integrated 5-position airflow adjustment system helps maintain consistent cooking temperatures. A secondary smokestack bleed valve allows quick heat reduction without disturbing your fire management.

Heavy-Duty Features

- ◆ Over 850 sq. in. cooking surface
- ◆ ¼" carbon steel plancha griddle
- ◆ True offset smoker design for authentic wood-fired flavor
- ◆ Custom ¼" laser-cut steel hinges
- ◆ Semi-insulated firebox for efficient fuel burn
- ◆ Built-in door damper adjustment
- ◆ Fold-down laser-cut front shelf
- ◆ Single temperature gauge
- ◆ 1" brass ball valve for fast grease cleanout
- ◆ Optional locking caster wheel upgrade



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Built for Real BBQ

This is not a charcoal grill pretending to be a smoker. The BLUBRO PRO 18" is a true offset built for clean smoke, consistent airflow, and serious barbecue results.

Perfect for:

- ◆ Brisket
- ◆ Ribs
- ◆ Pork shoulder
- ◆ Reverse-seared steaks
- ◆ Open-fire cooking on the plancha



First Burn Recommendation

Before your first cook, run a fire in the smoker for approximately 2 hours to burn off any manufacturing residue and properly cure the 1200°F high-heat paint. After cooling, season cooking grates with a high smoke-point cooking oil.



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