








# Realcook Charcoal Smoker Grill 20-inch Vertical Smoker

## QUICK BUYER GUIDE



For backyard cooks needing a portable charcoal vertical smoker

### At a Glance Specs

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|  <b>DIMENSIONS</b><br><b>20"D x 25"W x 41"H</b>                 |  <b>COOKING SURFACE</b><br><b>636 square inches cooking surface</b> |
|  <b>FUEL TYPE</b><br><b>Charcoal and wood fuel</b>              |  <b>MATERIAL</b><br><b>Alloy steel construction</b>                 |
|  <b>WEIGHT</b><br><b>32 pounds item weight</b>                  |  <b>DESIGN</b><br><b>Vertical smoker with grill</b>                 |
|  <b>CAPACITY FEATURES</b><br><b>Two racks plus four hangers</b> |  |



## Who It Is For

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- ✓ Home cooks who prefer charcoal and wood smoking
- ✓ People who need a portable disassemblable smoker
- ✓ Buyers who smoke large cuts or whole birds
- ✓ Users who want manual airflow and ash control



## Who It Is Not For

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- ✗ Those who want gas or electric grills
- ✗ People who require precise digital temperature control
- ✗ Users seeking a lightweight tabletop grill
- ✗ Buyers unwilling to assemble or manage ash



## Trade Offs to Consider

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- Requires charcoal handling and ash cleanup
- Only analog built-in thermometer no digital readout
- Assembly takes about 30 to 45 minutes
- Alloy steel needs regular care to resist rust



## Users Say

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### ● POSITIVES

- ✓ Portable and easy to disassemble for transport
  - ✓ Large cooking area fits big cuts and turkeys
  - ✓ Built-in thermometer and removable ash collector
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### ● COMPLAINTS

- ⚠ Manual temperature control requires monitoring
- ⚠ Assembly required before first use
- ⚠ Material may need maintenance to prevent corrosion



## How It Compares

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- Vs kettle grill: more vertical smoking capacity
- Vs electric smoker: uses charcoal not plug-in power
- Vs pellet smoker: less automation more manual control



## Choose This If...

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- ✓ You want a portable charcoal vertical smoker
- ✓ You need to smoke large cuts or whole birds
- ✓ You prefer manual airflow and removable ash control
- ✓ You want a multi-function grill and smoker



## Skip This If...

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- ✗ You require precise digital temperature management
- ✗ You prefer gas or electric fuel sources
- ✗ You need an out-of-the-box ready setup
- ✗ You want a maintenance free stainless finish



## Learn More

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### Read our Review

[Realcook Charcoal BBQ Smoker Grill Review: 20 Inch Vertical Smoker for Outdoor Cooking](#)



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