



42" Charcoal / Wood-Fired Pig Roaster



Yoder's Smoky Mountain BARBECUE

SeriousBBQs.com

Toll-free: 877-248-7753
2340 Highway 1 SW
Kalona, IA 52247

Measurements

Overall Dimensions	39"h x 52"l x 30"w
Grate Height From Ground	25"
Grate Dimensions	20" x 41"
2nd Tier Grate Dimensions	16" x 40"
Cooking Area	5.69 sq. ft. (820 sq. in.)
Cooking Area With 2nd Tier Grate	10.14 sq. ft. (1,460 sq. in.)
Grate Style	Wire Grid With 1/2" Spacing
Metal Thickness	13 Gauge
Net Weight	250 lbs.
Shipping Weight	300 lbs.



Features

Stainless Steel Grate
Thermometer
Grease Drip Pan, 13 ga.
13" Pneumatic Tires
Charcoal Vents

Options

Charcoal Pan Insert, 13 ga.
Charcoal Grill Pan, 11 ga.
Charcoal Pullout, 11 ga.
2nd Tier Grate, 7" high
Doors in Lid
Rib Rack
Vinyl Cover
Spare Tire
Smokestack
Propane Gas Fired
Trailer Mounted
No Flat Solid Tire

Usage Recommendations: Use approximately 60 lbs. of charcoal to cook a 125 lb. pig (live weight), 100 lbs. (dressed), at about 300 degrees. Cook 8–10 hours or until shoulder meat reaches 180 degrees.

Stainless Steel: Meadow Creek Welding uses only food grade T-304 stainless steel for parts listed as stainless steel, including grates, racks, shelving, work surfaces, and units made primarily of stainless steel.

Smokers • Pig Cookers • Grills • Sinks • Custom Trailers

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