



60" Gas-Fired Pig Roaster Trailer



Yoder's Smoky Mountain BARBECUE

SeriousBBQs.com
Toll-free: 877-248-7753
14387 Old State Highway 28
Pikeville, TN 37367

| Measurements | |
|------------------------------------|-------------------------------|
| Overall Dimensions | 44"h x 115"l x 40"w |
| Grate Height From Ground | 28" |
| Grate Dimensions | 24" x 58" |
| Optional 2nd Tier Grate Dimensions | 22" x 58" |
| Cooking Area | 9.67 sq. ft. (1,392 sq. in.) |
| Cooking Area With 2nd Tier Grate | 18.53 sq. ft. (2,668 sq. in.) |
| Grate Mesh | 0.75" x 13 ga. Expanded Metal |
| Metal Thickness | 13 ga. |
| BTU | Approximately 62,000 |
| Net Weight | 460 lbs. |
| Shipping Weight | 625 lbs. |

| Features |
|----------------------------------|
| Stainless Steel Grate |
| Thermometer |
| Grease Drip Pan, 13 ga. |
| 2" Ball Hitch |
| Safety Chains |
| Single Rubber Torsion Axle |
| 8" Highway Wheels With 18" Tires |
| Acu-Lube Bearings |
| Wheel Jack |
| Propane Gas Tank Mount |
| Propane Gas Safety Valve |
| 1" Pipe Burner |
| Trailer Lights, 4 Prong Flat |
| Vents |



| Options |
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| Charcoal Pan Insert, 13 gauge |
| Charcoal Grill Pan, 11 ga. |
| 2nd Tier Grate, 8" high |
| Insulated Cooker |
| 30 or 40 lb. Propane Gas Tank |
| Chip Tray, 1' x 2' |
| Doors in Lid |
| Rib Rack |
| Vinyl Cover |
| Spare Tire |
| Smokestack |
| Fire Extinguisher Mount |
| Spare Tire Mount |

Usage Recommendations: A 30 lb. propane tank will do approximately 15 hours of cooking around 300 degrees. Cook 12–14 hours or until shoulder meat reaches 180 degrees.

Meadow Creek Welding uses only food grade #304 stainless steel in the fabrication of parts identified as "stainless steel" that will contact food under normal use. Cooking equipment made by Meadow Creek Welding is used by restaurants, caterers, and other food professionals nationwide.

BBQ Smokers, Pig Roasters, Chicken Cookers, and Grills From Meadow Creek

Heavy Duty Construction • Non-Rusting Grates for Easy Maintenance • Outstanding Value for Price

Visit us at SeriousBBQs.com for photos, video demonstrations, and prices.