



## 60" Charcoal / Wood-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 100"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.                        |
| Net Weight                         | 450 lbs.                      |
| Shipping Weight                    | 600 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                       |
| Trailer Lights, 4 Prong Flat     |
| Vents                            |



| Options                     |
|-----------------------------|
| Charcoal Pan Insert, 13 ga. |
| Charcoal Grill Pan, 11 ga.  |
| Charcoal Pullout, 11 ga.    |
| 2nd Tier Grate, 8" high     |
| Insulated Cooker            |
| Doors in Lid                |
| Rib Rack                    |
| Vinyl Cover                 |
| Spare Tire                  |
| Smokestack                  |
| Fire Extinguisher Mount     |
| Spare Tire Mount            |

**Usage Recommendations:** Use approximately 80 lbs. of charcoal to cook a 200 lb. pig (live weight), 160 lbs. (dressed); or approximately 100 lbs. of charcoal for a 250 lb. pig (live weight), 200 lbs. (dressed), at about 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](http://SeriousBBQs.com) for photos, video demonstrations, and prices.