



PR60

**60" Charcoal / Wood-Fired
Pig Roaster**



**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 68"l x 33"w |
| Grate Height From Ground | 27" |
| 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 | 350 lbs. |
| Shipping Weight | 400 lbs. |

| Features |
|-------------------------|
| Stainless Steel Grate |
| Thermometer |
| Grease Drip Pan, 13 ga. |
| 13" Pneumatic Tires |
| Vents |

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



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 for photos, video demonstrations, and prices.