



PR72

**72" 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 79.5"l x 33"w
Grate Height From Ground	27"
Grate Dimensions	24" x 70"
Optional 2nd Tier Grate Dimensions	22" x 70"
Cooking Area	11.67 sq. ft. (1,680 sq. in.)
Cooking Area With 2nd Tier Grate	22.36 sq. ft. (3,220 sq. in.)
Grate Mesh	0.75" x 13 ga. Expanded Metal
Metal Thickness	13 ga.
Net Weight	375 lbs.
Shipping Weight	425 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 110 lbs. of charcoal to cook a 300 lb. pig (live weight), 240 lbs. (dressed), at about 300 degrees. Cook 15 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.