



PR60

**60" 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	44"h x 68"l x 34"w
Grate Height From Ground	27"
Grate Dimensions	24" x 58"
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 Style	Wire Grid With 1/2" Spacing
Metal Thickness	13 Gauge
Net Weight	375 lbs.
Shipping Weight	450 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, 8" high
Doors in Lid
Rib Rack
Vinyl Cover
Spare Tire
Smokestack
No Flat Solid Tire



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.

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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