



72" Charcoal / Wood-Fired Pig Roaster



Yoder's Smoky Mountain BARBECUE

SeriousBBQs.com
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2340 Highway 1 SW
Kalona, IA 52247

Measurements

Overall Dimensions	44"h x 79.5"l x 33.5"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 Style	Wire Grid With 1/2" Spacing
Metal Thickness	13 Gauge
Net Weight	400 lbs.
Shipping Weight	475 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 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.

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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