

BACKWOODS SMOKER

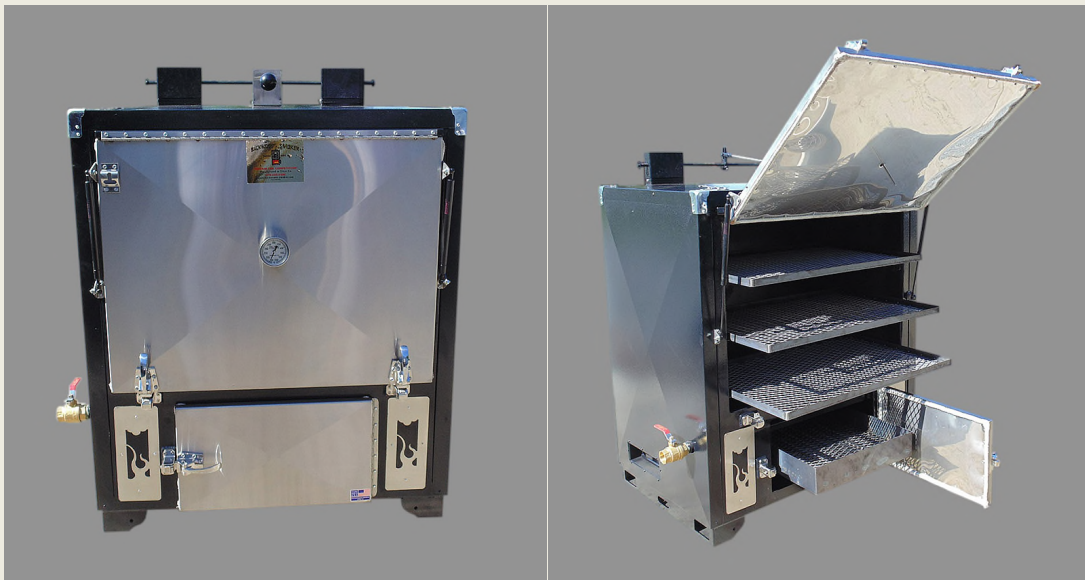
Founded 1987



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Piglet Plus



Thanks to the comments and input of all the Backwoods Smoker family, we designed the Piglet Plus 6 inches deeper for the full size steam table pans. It comes standard with a heat diverter. You can do a 60 to 80 lb. hog on the smoker, depending on how you prepare it. Some options are extra racks, gas, water and convections – all work well on this unit. This smoker is great for catering, competitions and large parties.

The weight of a Piglet Plus unit is 460 lbs.

Dimensions:

Outside dimensions:

- 31" deep plus 2 1/2" for the thermometer and latches
- 49" tall plus 5" for stack
- 42" wide plus 8" for drain

Cooking Chamber dimensions:

- 25 1/2" deep
- 26" tall
- 34 1/2" wide

Racks:

- Three, 8" apart
- 24 1/2" deep
- 33 1/2" wide
- Expanding metal rack

- Auto Water:
- Auto Gas:
- Convection:
- Castors: {they will raise the smoker up 6"}
- Permanent Stand: {This will be welded to the bottom of the smoker in place of the three inch feet}
- Removable Stand: {This will be bolted to the existing bolt hole pattern on the bottom of the feet}
- NOTE: We prefer not to go over a total of 16 inches in total height on the bottom of the smoker.
- Racks: {additional racks can be added}
- Sliders: {additional sliders can be added, these are what your racks rest on and slide in and out on}

Standard Features:

- Permanent water pan
- Stainless steel doors
- 2" insulation
- Heat diverter
- Pre-drilled Caster bolt hole pattern on the bottom of the 3 inch feet
- Cooking degrees: (approx) 180 to 300
- Amount of charcoal: (approx) 14 to 20 lb
- Cooking time: (approx) 6 to 8 hours {Depending on the temperature used for cooking}

Meat: (approx)

- 22 to 26 slabs of baby back ribs
- 16 to 18 briskets
- 45 Boston butts