

BACKWOODS SMOKER

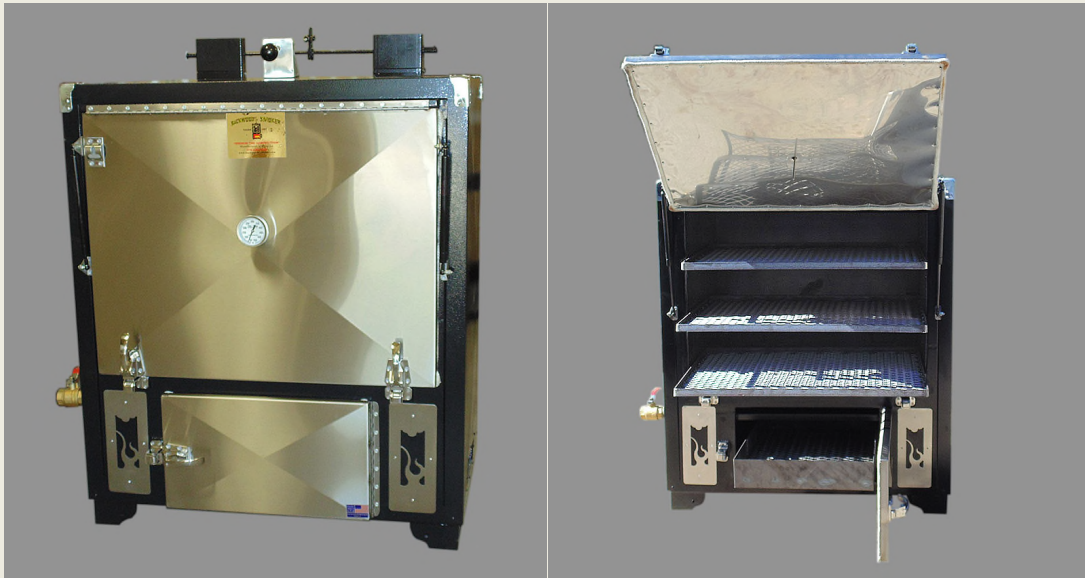
Founded 1987



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The Piglet



The Backwoods Piglet is basically two party units that have been joined side by side. It features a unique door system which flips up on two pneumatic pumps. The Piglet was born out of the need of our customers who are cooking whole pork shoulders or even small whole hogs. Our Memphis in May customers especially appreciate the extra cooking space.

The Piglet comes with 3 racks, which are made of expanded metal. Double the capacity of the party unit, and you have the Piglet.

The weight of a Piglet unit is 385 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 the drain

Cooking Chamber dimensions:

- 19 1/2" deep
- 29" tall
- 34 1/2" wide

Racks:

- 3 – 8" apart
- 18 1/2' deep
- 33 1/2" wide
- Expanding metal

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) 12 to 18 lb
- Cooking time: (approx) 6 to 8 hours *{Depending on the temperature used for cooking}*

Meat: (approx)

- 18 to 20 slabs of baby back ribs
- 12 briskets
- 30 Boston butts

- Auto Water:
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- 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}
- Tie down handles: {1" d-rings for your ratchet straps}