

# BACKWOODS SMOKER

Founded 1987



8245 Dixie Shreveport Rd  
Shreveport, LA 71107

OFFICE: (318) 220-0380  
FAX: (318) 220-9022

## The Pro Competition Hog



The Pro Competition Hog is for the teams and chefs that want to be the Professional hog cooks. This smoker is 6 inches deeper and 6 inches wider than our Competition Hog Smoker (Comp Hog.) You can cook up to approximately 240 to 260 lb. hogs, depending on how they are prepared. Extra racks can be added to double – or even triple – the amount of ribs, brisket and chicken that can be cooked on this smoker.

The weight of a Pro Competition Hog unit is 980 lbs.

## Dimensions:

### Outside dimensions:

- 39 1/2" deep plus 2 1/2" for the thermometer and latches
- 50" tall plus 3 1/2" for stack
- 70" wide

### Cooking Chamber dimensions:

- 34" deep
- 24" tall
- 58" wide

### Racks:

- 1 rack, 1 carousel
- 33" deep
- 57" wide
- Expanding metal rack

## 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) 25 to 35 lb
- Cooking time: (approx) 6 to 10 hours  
*{Depending on the temperature used for cooking}*

### Meat: (approx)

- 44 slabs of baby back ribs
- 28 to 32 briskets
- 75 to 85 Boston butts
- Up to 260 lb whole hog

- 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}
- Carousels: {up to 3 additional carousels 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}