

BACKWOODS SMOKER

Founded 1987



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The Whole Hog



Our biggest cooker, the Whole Hog's external dimensions are 34" x 70" x 66". It has a cooking surface of 56 Square Feet!

The unit weighs 1200 LBS, and has two racks inside of it, one of which is a carousel rack. The racks are 27" x 53". The unit can hold 575 pounds of Boston Butt, as well as brisket. The unit is geared to cook whole hog's for competition and catering. This is a serious cooker!

The standard Whole Hog comes with stainless doors and latches, as well as the new low profile smoke stacks. A butterfly valve with special open/close mechanism is standard on this Backwoods model.

The weight of a Whole Hog unit is 1200 lbs.

Dimensions:

Outside dimensions:

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

Cooking Chamber dimensions:

- 28" deep
- 44" tall
- 54" wide

Racks:

- Two standard, One carousel – 11" apart
- 27" deep
- 53" wide

- Auto Water:
- Auto Gas:
- Convection:
- Castors: 430 *{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}*

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

Meat: (approx)

- 39 slabs of baby back ribs
- 26 to 30 briskets
- 85 to 95 Boston butts
- Up to two 230 lb. whole hogs