

BACKWOODS SMOKER

Founded 1987



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The Competition Hog



The Competition Hog Cooker was created to be just that, a cooker in which a chef or team can smoke a whole hog. One of our largest cookers, this is geared for teams with large trailers or the means to transport this cooker from place to place. These cookers are special orders since they are so large.

Cooking Surface Area: 1 standard rack 27" x 51" and 1 carousel rack

This is a HUGE cooker! *{Shown with optional permanent stand}*

The weight of a Competition Hog unit is 880 lbs.

Dimensions:

Outside dimensions:

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

Cooking Chamber dimensions:

- 28" deep
- 19" tall
- 52" wide

Racks:

- 1 rack & 1 carousel OR 3 racks standard racks
- 27" deep
- 51" wide
- Expanding metal racks/carousel

- 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}
- Carousel: {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}

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

Meat: (approx)

- 24 to 26 slabs of baby back ribs
- 18 to 20 briskets
- 48 to 52 Boston butts
- Up to a 200 lb. whole hog