

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:

- $\quad 391 / 2^{\prime \prime}$ deep plus $21 / 2^{\prime \prime}$ for the thermometer and latches
- 50 " tall plus $31 / 2^{\prime \prime}$ for stack
- 70 " wide


## Cooking Chamber dimensions:

- $34^{\prime \prime}$ deep
- $19^{\prime \prime}$ tall
- $58^{\prime \prime}$ wide

Racks:

- 1 rack, 1 carousel
- $33^{\prime \prime}$ deep
- $57^{\prime \prime}$ wide
- Expanding metal rack


## Standard features:

- Permanent water pan
- Stainless steel doors
- $2^{\prime \prime}$ 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: $\quad$ 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 arew hat your racks rest on and slide in and out on\}
- Tie down handles: $\urcorner$ " d-rings for your ratchet straps $\}$

