



(877) 775-4343
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888 Tower Road, Suite H
Mundelein, IL 60060

Piglet Plus - Backwoods Smokers

Description

Thanks to the comments and input of all the Backwoods Smoker family, we designed the Piglet Plus 6 inches deeper for the full size steam table pans. It comes standard with a heat diverter. You can do a 60 to 80 lb. hog on the smoker, depending on how you prepare it. Some options are extra racks, gas, water and convection – all work well on this unit. This smoker is great for catering, competitions and large parties.

Weight: 460 pounds



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) 14 to 20 lb
- Cooking time: (approx) 6 to 8 hours {Depending on the temperature used for cooking}
- Meat: (approx)
 - 22 to 26 slabs of baby back ribs
 - 16 to 18 briskets
 - 45 Boston butts

Dimensions

OUTSIDE DIMENSIONS:
31" deep plus 2 1/2" for the thermometer and latches
49" tall plus 3 1/2" for stack
42" wide plus 8" for the drain

26" tall
34 1/2" wide

COOKING CHAMBER DIMENSIONS:
25 1/2" deep

RACKS:
Three, 8" apart
24 1/2" deep
33 1/2" wide
Expanding metal



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Additional Features

Auto Water: \$810

Auto Gas: \$2,500

Convection: \$1,285

Castors: \$213 {they will raise the smoker up 6"}

Permanent Stand: \$175 {This will be welded to the bottom of the smoker in place of the three inch feet}

Removable Stand: \$320 {This will be bolted to the existing bolt hole pattern on the bottom of the feet}

Racks: \$135 {additional racks can be added}

Sliders: \$45 {additional sliders can be added, these are what your racks rest on and slide in and out on}

BBQ Guru Digi Q DX 2: \$300 {this includes the adapter door and the 10 cfm fan}



NOTE: We prefer not to go over a total of 16 inches in total height on the bottom of the smoker.