

# 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. This is a HUGE cooker! {Shown below with optional permanent stand}

The weight of a Complete Hog unit is 399 kg.

## Outside dimensions:

- 79 cm deep plus 6,5 cm for the thermometer and latches
- 114 cm tall plus 13 cm for stack
- 142 cm wide plus 21 cm for the drain

## Cooking Chamber dimensions:

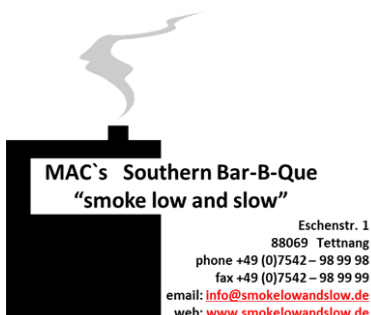
- 71 cm deep
- 61 cm tall
- 132 cm wide

## Racks:

- 1 rack & 1 carousel or 3 racks standard racks
- 69 cm deep
- 130 cm wide
- Expanding metal racks/carousel

## Standard Features:

- Permanent water pan
- Stainless steel doors
- 5 cm insulation
- Heat diverter
- Pre-drilled Caster bolt hole pattern on the bottom of the 7,6 cm feet
- **Cooking degrees:** (approx) 80 to 150 °C
- **Amount of charcoal:** (approx) 9 to 13 kg
- **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 90 kg whole hog



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