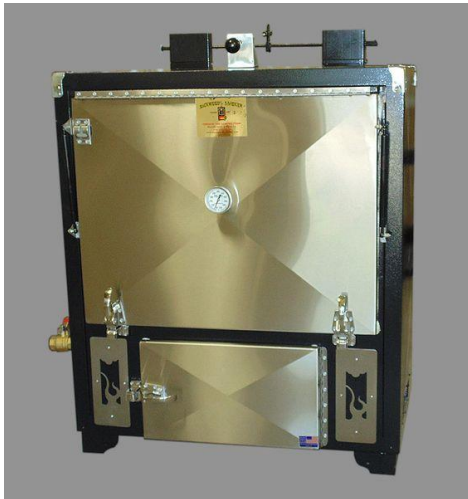


The Piglet



The Backwoods **Piglet** is basically two party units that have been joined side by side. It features a unique door system which flips up on two pneumatic pumps. The **Piglet** was born out of the need of our customers who are cooking whole pork shoulders or even small whole hogs. The **Piglet** comes with 3 racks, which are made of expanded metal. Double the capacity of the party unit, and you have the Piglet.

The weight of a Piglet unit is 175 kg

Outside dimensions:

- 56 cm deep plus 6,5 cm for the thermometer and latches
- 125 cm tall plus 13 cm for stack
- 97 cm wide plus 21 cm for the drain

Cooking Chamber dimensions:

- 49,5 cm deep
- 74 cm tall
- 88 cm wide

Racks:

- Three, 21 cm apart
- 47 cm deep
- 85 cm wide
- Expanding metal rack

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) 5 to 8 kg
- **Cooking time:** (approx) 6 to 8 hours
{Depending on the temperature used for cooking}
- **Meat:** (approx)
18 to 20 slabs of baby back ribs
12 briskets
30 Boston butts



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