

# The Whole Hog



Our biggest cooker, the **Whole Hog**. It has a cooking surface of 5 m<sup>2</sup> !  
The unit has two racks inside of it, one of which is a carousel rack.  
The unit can hold 260 kg of Boston Butt, as well as brisket. This is a serious cooker !  
The standard Whole Hog comes with stainless steel doors and latches, as well as the new low profile smoke stacks. A butterfly valve with special open/close mechanism is standard on this Backwoodsmodel.

The weight of the Whole Hog unit is 544 kg.

## Outside dimensions:

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

## Cooking Chamber dimensions:

- 71 cm deep
- 112 cm tall
- 137 cm wide

## Racks:

- Two standard, One carousel – 28 cm apart
- 69 cm deep
- 135 cm wide

## Ausstattung:

- 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) 11 to 16 kg
- **Cooking time:** (approx) 6 to 10 hours (Depending on the temperature used for cooking)
- **Meat:** (approx.)  
39 slabs of baby back ribs  
26 - 30 briskets  
85 - 95 Boston butts

**Up to two 104 kg whole hogs**



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