



E-Z Way Roaster/Smoker

The Best Slow Roaster on the Market!



E-Z Way Roaster/Smoker
Includes 40 lb. Tank and Rib Rack

- **EASY TO USE:** At your next pig roast, let an E-Z Way Roaster do all the work. You simply open the hood, place a pig inside, fill the smoking trough with wood pellets, set the fuel-efficient 80,000 Btu gas burner from 225° and 350° F and walk away. The entire process of preparing a moist, tender and flavorful pig roast is that easy. Come back hours later to enjoy a delicious pig pickin' party.
- **ROASTS SLOWLY:** The E-Z Way Roaster is not a grill. It has been designed as a slow roasting smoker. The gas burner and refillable wood trough combine the efficiency of a gas fire with the flavor of an authentic wood burning smoker. Our unique hood traps in heat, moisture and flavor while creating a natural convection.
- **BUILT TOUGH:** The smoker body is manufactured from 12-gauge steel and uses heavy-duty running gear with 4.8" x 12" tires. Inside the unit, a large removable stainless steel cooking pan and 24" x 60" nickel plated rack provide an easy cleaning, sanitary cooking surface that completely eliminates the possibility of flare ups.
- **DURABLE POWDER COAT FINISH:** Heat resistant to 1000° F. More durable and easier to clean than paint - helps retain original appearance.



A SLOW ROASTER THAT SMOKES

Loading the smoke trough with one of our 8 flavors of 100% natural wood pellets is the key to producing delicious and moist ribs, turkey, beef roasts and more.

Pig Roasting Time		Roasting Area	# of Burners	Maximum Heat Output	Over Dimensions	Weight
200 lbs.	300 lbs.					
7 - 9 hours	9 - 12 hours	10 sq. ft.	1	80,000 Btu	42" x 115" x 48"	660 lbs.

www.BigJohnGrills.com/Products/EZWay

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