

E-Z Way Smoker/Roaster

The Best Pig Roaster on the Market



Let an E-Z Way Roast a 300 lb. pig or smoke chicken or ribs for your next large party!

Natural convection circulates heat, reducing roasting time and eliminating the need to turn the meat.

Gas control valve is equipped with pilot assembly and thermocouple for safety.

Cooking Chart Duration

300 lb. Pig	9-12 hours
200 lb. Pig	7-9 hours



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 chips, start the fuel-efficient 80,000 Btu gas burner and walk away. Come back hours later to enjoy a delicious pig pickin' party. The entire process of preparing a moist, tender, flavorful pig roast is that easy.

ROASTS SLOWLY: The E-Z Way Roaster is not a grill. It has been designed as a slow roasting smoker. The 80,000 Btu gas burner and refillable wood trough combine the efficiency of a gas fire with the flavor of an authentic wood-burning smoker. Our patented hood design traps in heat, moisture and flavor while creating a natural convection. For optimal flavor, we recommend using mesquite, hickory, apple, cherry or pecan chips during the first few hours of the cooking cycle.

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" double nickel rack provide an easy cleaning, sanitary cooking surface that completely eliminates the possibility of flare-ups while the natural heat circulation inside the unit surrounds the meat for even browning and cooking.

Ready to Roll

The E-Z way is ready to roll in a moments notice. Nothing to setup, nothing to do but throw a pig on the rack and turn on the unit.

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A Slow Roaster that Smokes!

Smoking produces a traditional BBQ flavor that is moister, more flavorful and different from ordinary grilled chicken.



A Rib Smoker, Too!

Loading the smoke trough with mesquite, hickory, apple, cherry or pecan wood is the key to producing delicious, moist ribs.

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