

Meadow Creek®

# PR60T

Overall Dimensions: 103"L x 41½"W x 45"H

Grate Dimensions: 24" x 58", S.S. Wire Grid, ½" Spacing

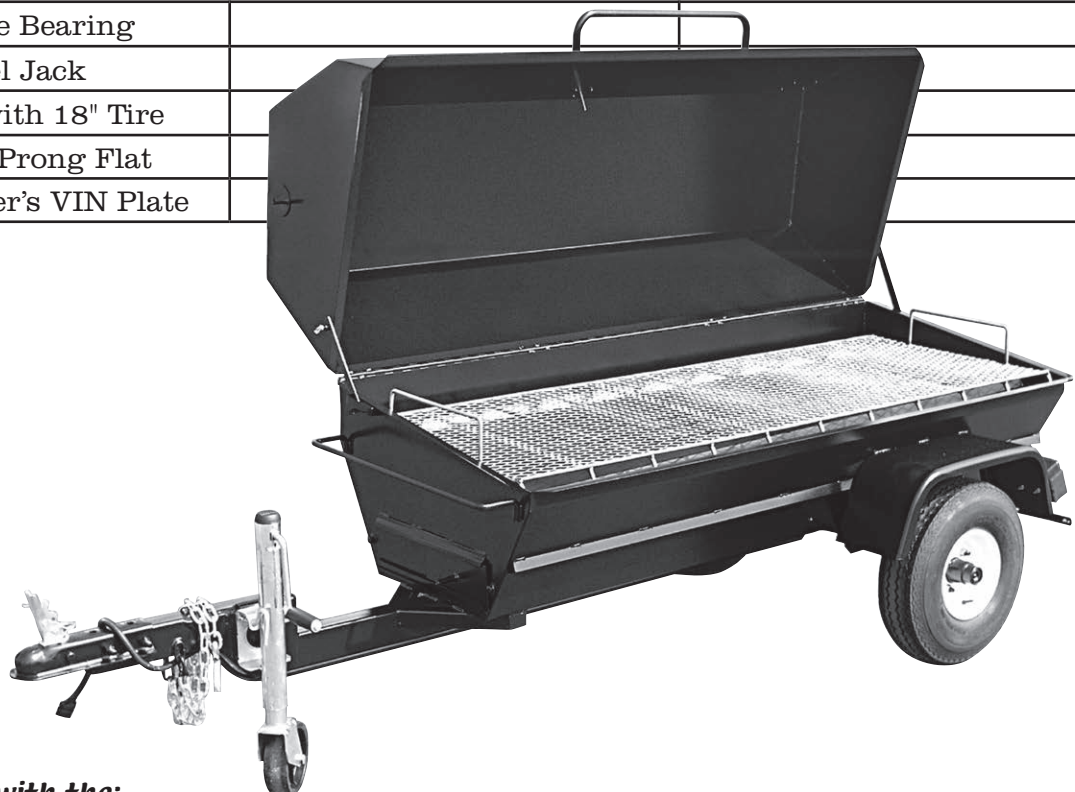
2nd Tier Grate Dimensions: 22" x 58"

Net Weight: 475 lbs.

Shipping Weight: 600 lbs.

Product Details: Metal Thickness 13 Gauge

| Standard                 | Standard Options              | Standard Options                |
|--------------------------|-------------------------------|---------------------------------|
| Stainless Steel Grate    | Charcoal Pan Insert, 13 Gauge | Charcoal Grilling Pan, 11 Gauge |
| Thermometer              | Vinyl Cover                   | Fire Extinguisher Mount         |
| Grease Drip Pan          | Charcoal Pull Out, 11 Gauge   | Certificate of Origin           |
| 2" Ball Hitch            |                               |                                 |
| Safety Chains            | 2nd Tier Grate, 8" High       |                                 |
| Rubber Torque Axle       | Doors In Lid                  |                                 |
| Highway Wheels           | Spare Tire Mounted            |                                 |
| E.Z. Lube Bearing        |                               |                                 |
| Wheel Jack               |                               |                                 |
| 8" Wheel with 18" Tire   |                               |                                 |
| Lights, 4 Prong Flat     |                               |                                 |
| Manufacturer's VIN Plate |                               |                                 |



**Recommended with the:**

PR60 & PR60T - Approximately 80 lbs. of charcoal to cook a 200 lb. pig (live weight), 160 lbs. (dressed) or approximately 100 lbs. of charcoal for a 250 lb. pig (live weight), 200 lbs. (dressed) at a temperature of about 300 degrees. Cook approximately 12-14 hours or until shoulder meat reaches 180 degrees.

**Meadow Creek Welding uses only food grade T-304 stainless steel in the fabrication of parts identified as "stainless steel" that will contact food under normal use. This includes, but is not limited to: Grates, racks, shelving, work surfaces and complete units constructed primarily of stainless steel and sold using that description.**

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