

Net Weight: 830 lbs.

Shipping Weight: 1000 lbs.

Overall Dimensions: 90"L x 49"W x 75"H

Top Grate Dimensions: $20" \times 48"$ Bottom Grate Dimensions: $22" \times 48"$

Optional Warming Box Grate Dimensions: 11½" x 17½"

Product Details: Metal Thickness On Tank 3/16" Plate • Metal Thickness On Firebox 1/4" Plate

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Standard	Standard Options	Standard Options
Stainless Steel Slide Out Grates	Warming Box w/ 3 Shelves	Rib Rack
Reverse Flow Draft	Extra Grate in Warmer	Jerky Rack
Positive Lock Latches	Extra Grate in Smoker	Spare Tire
Ash Slide Out Pan	Solid S.S. Shelf	S.S. Smokestack
Charcoal Grate In Fire Box	Charcoal Grilling Pan	
Built In Water Pan	Live Smoke In Warmer	
Ball Valve Drain	Slide Out Charcoal Basket	
All Stainless Steel Handles	Cover	
Stay Cool Handles on Slide Vents	Insulated Firebox	
Thermometer on Smoker		
1 Expanded Metal Shelf		
18" Tires		
Heavy-Duty Locking Casters		
1 Smoker Door	Mondow Crook	
Heat Baffles on Fire Box		
to protect wheels		
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Recommended with the:

TS120-P - For Smoking - we recommend using non petroleum based starters. Residue in the smoke from these starters can contaminate the cooking box with the potential to affect the flavor of the meat. The use of a torch or paper and kindling is most effective. Use approximately 25-30 lbs. of charcoal in fire box to get started. Once meat is placed in smoker, you can add wood in fire box for smoking. You can continue to use wood or charcoal (your choice). Add wood or charcoal as needed to maintain temperature where you want it. Optional charcoal basket holds approximately 40 lbs. of charcoal briquettes and ensures efficient, even temperatures.

For Grilling - remove bottom grate from smoker and slide in optional charcoal pan. Put in your desired amount of charcoal and slide top grate above charcoal pan.

Meadow Creek Welding uses only food grade #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.