



TS120

Overall Dimensions: 150"l x 58"w x 74"h
 Top Grate Dimensions: 20" x 41¾", Wire Grid With ½" Spacing • Bottom Grate Dimensions: 22" x 41¾"
 Warming Box Grate Dimensions: 11½" x 17½"
 Metal Thickness on Tank: ¾" Plate
 Metal Thickness on Firebox: ¼" Plate
 Net Weight: 1,275 lbs. (Contact manufacturer for shipping weight and dimensions.)

Features

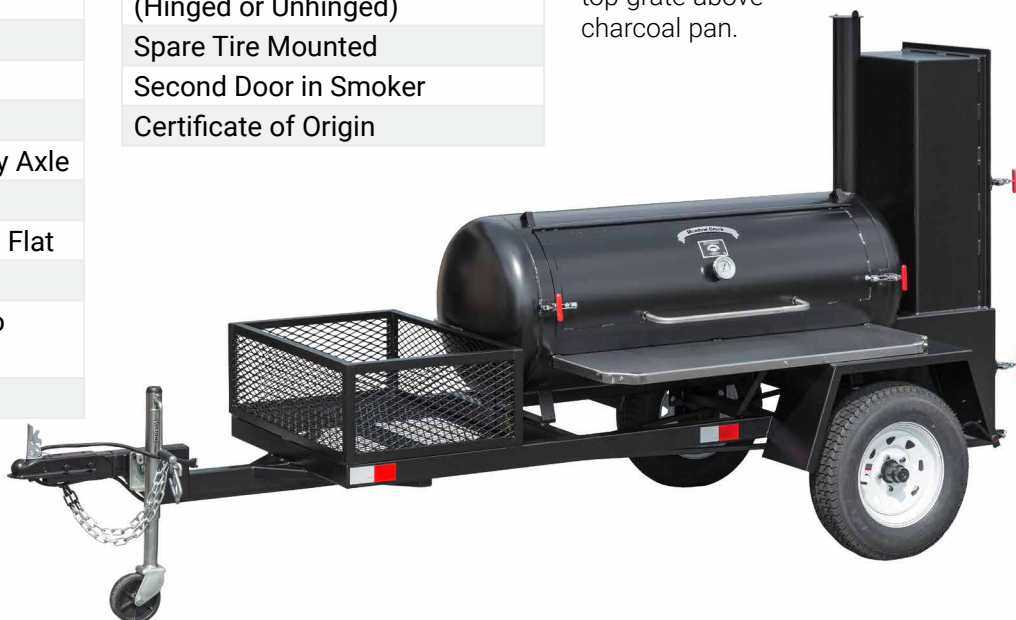
2 Stainless Steel Slide-Out Grates
 Reverse-Flow Draft
 Positive-Lock Latches
 Ash Slide-Out Pan
 Charcoal Grate in Firebox
 Built-In Water Pan
 Ball Valve Drain
 All Stainless Steel Handles
 Cool-to-the-Touch Handles on Slide Vents
 Thermometer on Smoker and Warming Box
 2 Expanded Metal Exterior Shelves
 1 Smoker Door on Driver's Side
 Warming Box With 3 Shelves
 Tubular Frame Single-Axle Trailer
 13" Highway Wheels
 2" Ball Hitch
 Wheel Jack
 Safety Chains
 Rubber Torsion Heavy Duty Axle
 Easy-to-Lube Bearings
 LED Trailer Lights, 4-Prong Flat Wood Box
 Heat Baffles on Fire Box to Protect Wheels
 Manufacturer's VIN Plate

Options

Add BBQ26S or BBQ42
 Vinyl Cover
 Stainless Steel Exterior Shelves
 Insulated Firebox
 Charcoal Slide-Out Basket
 Trim Package
 Stainless Steel Smokestack
 Extra Grates in Smoker
 Charcoal Grill Pan, 11-Gauge
 Jerky Rack
 Rib Rack
 Extra Grates in Warming Box
 Live Smoke in Warming Box
 Trailer Brakes
 Tandem Axle With Brakes
 Stainless Steel Drip Pan
 Stainless Steel Lid for Woodbox (Hinged or Unhinged)
 Spare Tire Mounted
 Second Door in Smoker
 Certificate of Origin

For Smoking: Use non-petroleum-based starters. Residue in the smoke from these starters can contaminate the cooking box and flavor 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.



Photos may include options. Items listed in the "Features" charts are included in the base price.

Meadow Creek Welding uses only food-grade T304 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.