

Overall Dimensions: 148"L x 54"W x 47"H

PR Grate Dimensions: 24" x 58", Custom S.S. Wire Grid 1/2" Spacing 2nd Tier Grate Dimensions: 22" x 58"

Net Weight: 825 lbs. Shipping Weight: 1,050 lbs.

BBQ Grate Dimensions: 22" x 40", Custom S.S. Wire Grid 1/2" Spacing

Flat Grate Dimensions: 22" x 41"

Product Details: Metal Thickness 13 Gauge

arcoal Pan Insert, 13 Gauge Vinyl Cover Tier Grate, 8" High Dal Pull Out, 11 Gauge Doors In Lid (PR) Dare Tire Mounted Frmometer For BBQ	Grilling Pan For PR Fire Extinguisher Mount Certificate of Origin
Tier Grate, 8" High oal Pull Out, 11 Gauge Doors In Lid (PR) oare Tire Mounted	Certificate of Origin
oal Pull Out, 11 Gauge Doors In Lid (PR) oare Tire Mounted	<u>_</u>
Doors In Lid (PR) Doare Tire Mounted	
pare Tire Mounted	
rmometer For BBQ	1
at Grate For BBQ	
Rib Rack (PR)	
1	

CD108 - For Pig Roaster we recommend 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.

For BBQ 42 we recommend approximately 25-30 lbs. of charcoal to cook 40 lbs. of chicken for first rack. If you wish to continue to a second rack, add approximately 10-15 lbs. of charcoal. For other cuts of meat, grilling, smoking, etc., put in your desired amount of charcoal.

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.