Net Weight: 950 lbs.

Shipping Weight: 1,250 lbs.

Meadow Creek® CD120G

Overall Dimensions: 160"L x 54"L x 47"W

PR Grate Dimensions: 24" x 70", Custom S.S. Wire Grid $\frac{1}{2}$ " Spacing 2nd Tier Grate Dimensions: 22" x 70"

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 • Approx. 82,000 BTU.

Standard	Standard Options	Standard Options
Stainless Steel Grates	Charcoal Pan Insert,	Grilling Pan For PR,
	13 Gauge	11 Gauge
Thermometer In PR	Vinyl Cover	Fire Extinguisher Mount
Trailer Lights	2nd Tier Grate, 8" High	Certificate of Origin
PR72 Gas Fired	Chip Tray, 1' x 2'	
2" Ball Hitch	Doors In Lid (PR)	
Safety Chains	Spare Tire Mounted	
Highway Wheels	30 lb. or 40 lb. Propane Tank	
E.Z. Lube Bearing	Flat Grate For BBQ	
Wheel Jack	Rib Rack (PR)	
Rubber Torque Axle		
Drip Pan In PR		
BBQ42 Charcoal Fired		
L.P. Gas Tank Mount	·	
1" Pipe Burner		
8" Wheels with 18" Tires	+	
Manufacturer's VIN Plate	V	

Recommended with the:

<u>CD 120G</u> - Pig Roaster is a gas-fired unit. A 30 lb. tank will do approximately 13 hours of cooking at a temperature of about 300-325 degrees.

BBQ42 is charcoal-fired. 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 meats, grilling, smoking, etc. put 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.