



# PR60T

Overall Dimensions: 103"l x 41½"w x 45"h  
 Grate Dimensions: 24" x 58", Wire Grid With ½" Spacing  
 2nd Tier Grate Dimensions: 22" x 58"  
 Metal Thickness: 13-Gauge  
 Net Weight: 475 lbs.  
 Shipping Weight: 660 lbs.  
 Shipping Dimensions: 108"l x 48"w x 55"h

## Features

- Stainless Steel Grate
- Thermometer
- Grease Drip Pan
- Charcoal Vent
- 2" Ball Hitch
- Safety Chains
- Rubber Torsion Axle
- Easy-to-Lube Bearings
- Wheel Jack
- 8" Highway Wheels / 18" Tires
- LED Trailer Lights, 4-Prong Flat
- Manufacturer's VIN Plate

## Options

Vinyl Cover	Doors in Lid
11-Gauge Charcoal Pullout	Probe Port With Plug
11-Gauge Charcoal Grill Pan	Trim Package
8" High 2nd Tier Grate	Spare Tire Mounted
Rib Rack	Certificate of Origin



Use 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 300 degrees. Cook approximately 12-14 hours or until shoulder meat reaches 180 degrees.

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.