



# TS120P

Overall Dimensions: 90"l x 49"w x 75"h  
 Top Grate Dimensions: 20" x 48"  
 Bottom Grate Dimensions: 22" x 48"  
 Optional Warming Box Grate Dimensions: 11½" x 17½"  
 Metal Thickness on Tank: 3/16" Plate  
 Metal Thickness on Firebox: ¼" Plate  
 Net Weight: 830 lbs. • Shipping Weight: 1,225 lbs.  
 Shipping Dimensions: 105"l x 64"w x 85"h

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
1 Expanded Metal Exterior Shelf
18" Tires
8" Heavy-Duty Locking Casters
1 Smoker Door
Heat Baffles on Fire Box to Protect Wheels

Options
Vinyl Cover
Stainless Steel Exterior Shelf
Insulated Firebox
Charcoal Slide-Out Basket
Stainless Steel Smokestack
Extra Grates in Smoker
Charcoal Grill Pan, 11-Gauge
Jerky Rack
Rib Rack
Warming Box With 3 Shelves
Extra Grates in Warming Box
Live Smoke in Warming Box
Stainless Steel Drip Pan

**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.



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