



# TS120P

**Overall Dimensions:** 90"l x 49"w x 75"h

**Grate Dimensions:** 20" x 49" (top), 22" x 49" (bottom), Wire Grid With ½" Spacing

**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
- 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
- Heavy Duty SS Firebox Grate
- Charcoal Slide-Out Basket
- Stainless Steel Smokestack
- Extra Grates in Smoker
- 11-Gauge Charcoal Grill Pan
- Jerky Rack
- Rib Rack
- Probe Port With Plug
- Warming Box With 3 Shelves
- Extra Grates in Warming Box
- Live Smoke in Warming Box
- Gas Assist
- Gas Assist Port and Cover
- 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.



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.