



TS70P

Overall Dimensions: 64"l x 44"w x 76"h

Grate Dimensions: 25" x 20" (top), 25" x 22" (bottom), Wire Grid With 1/2" Spacing

Metal Thickness on Tank: 3/16" Plate

Metal Thickness on Firebox: 1/4" Plate

Net Weight: 535 lbs.

Shipping Weight: 705 lbs.

Shipping Dimensions: 78"l x 48"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
1 Expanded Metal Exterior Shelf
Heat Baffles on Firebox to Protect Wheels
13" Turf Tires
8" Heavy Duty Locking Casters

Options	
Vinyl Cover	Rib Rack
Stainless Steel Exterior Shelf	Probe Port With Plug
Insulated Firebox	Warming Box With 3 Shelves
Heavy Duty SS Firebox Grate	Extra Grates in Warming Box
Charcoal Slide-Out Basket	Live Smoke in Warming Box
Stainless Steel Smokestack	Gas Assist
Extra Grate in Smoker	Gas Assist Port and Cover
11-Gauge Charcoal Grill Pan	Stainless Steel Drip Pan
Jerky Rack	Trailer-Mounted

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 20-25 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.

For Grilling: Remove bottom grate from smoker and slide in optional charcoal grilling 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.