

**Meadow Creek**  
**CD108G**

**Caterer's Delight Barbecue Trailer**

Includes Gas-Fired PR60G Pig Roaster and  
Charcoal / Wood-Fired BBQ42 Chicken Cooker



**Yoder's Smoky Mountain  
BARBECUE**

SeriousBBQs.com  
Toll-free: 877-248-7753  
14387 Old State Highway 28  
Pikeville, TN 37367

| Measurements                     |                               |
|----------------------------------|-------------------------------|
| Overall Dimensions               | 47"h x 148"l x 54"w           |
| BTU                              | Approximately 62,000          |
| Metal Thickness                  | 13 ga.                        |
| Net Weight                       | 800 lbs.                      |
| Shipping Weight                  | 1,000 lbs.                    |
| PR60G Pig Roaster Specs          |                               |
| Grate Dimensions                 | 24" x 58"                     |
| Optional 2nd Tier Grate Dimen.   | 22" x 58"                     |
| Grate Height From Ground         | 28"                           |
| Cooking Area                     | 9.67 sq. ft. (1,392 sq. in.)  |
| Cooking Area With 2nd Tier Grate | 18.53 sq. ft. (2,668 sq. in.) |
| Grate Mesh                       | 0.75" x 13 ga. Expanded Metal |
| BBQ42 Chicken Cooker Specs       |                               |
| Grate Dimensions                 | 22" x 40"                     |
| Optional Flat Grate Dimensions   | 22" x 41"                     |
| Cooking Area                     | 6.11 sq. ft. (880 sq. in.)    |
| Cooking Area of Flat Grate       | 6.26 sq. ft. (902 sq. in.)    |
| Space Between Grate and Bottom   | 16"                           |
| Grate Mesh                       | 1.5" x 13 ga. Expanded Metal  |

| Features                          |
|-----------------------------------|
| Stainless Steel Grates            |
| Vents                             |
| 2" Ball Hitch                     |
| Safety Chains                     |
| Single Rubber Torsion Axle        |
| 8" Highway Wheels With 18" Tires  |
| Acu-Lube Bearings                 |
| Tubular Frame                     |
| Wheel Jack                        |
| Trailer Lights, 4 Prong Flat      |
| PR60G Features                    |
| Thermometer                       |
| Grease Drip Pan, 13 ga.           |
| 1" Pipe Burner                    |
| LP Gas Tank Mount                 |
| BBQ42 Features                    |
| Charcoal Pan Insert, 13 ga.       |
| Brackets for Charcoal Pan         |
| 5" Lid With Vents and Grate Hooks |

| Options                     |
|-----------------------------|
| Vinyl Cover                 |
| Smokestacks                 |
| Tool Box                    |
| Fire Extinguisher Mount     |
| Spare Tire                  |
| Spare Tire Mount            |
| Extended Frame for Storage  |
| PR60G Options               |
| Charcoal Pan Insert, 13 ga. |
| Charcoal Grill Pan, 11 ga.  |
| 2nd Tier Grate, 8" high     |
| Insulated Cooker            |
| Doors in Lid                |
| Rib Rack                    |
| Chip Tray, 1' x 2'          |
| 30 or 40 lb. Propane Tank   |
| BBQ42 Options               |
| Stainless Steel Flat Grate  |
| Griddle, 0.25" Plate        |
| Charcoal Pullout, 13 ga.    |
| Thermometer                 |



CD108 Pictured.

**Usage Recommendations:** For PR60G, a 30 lb. propane tank will do approximately 15 hours of cooking around 300 degrees. Cook 12–14 hours or until shoulder meat reaches 180 degrees.

For BBQ42, use approximately 25–30 lbs. of charcoal to cook 40 lbs. of chicken. Add about 10–15 lbs. of charcoal for a second batch. Use the easy-flip sandwich grates for cooking chicken, or raise the pan to cook any grill foods.

Meadow Creek Welding uses only food grade #304 stainless steel in the fabrication of parts identified as "stainless steel" that will contact food under normal use. Cooking equipment made by Meadow Creek Welding is used by restaurants, caterers, and other food professionals nationwide.

**BBQ Smokers, Pig Roasters, Chicken Cookers, and Grills From Meadow Creek**

**Heavy Duty Construction • Non-Rusting Grates for Easy Maintenance • Outstanding Value for Price**

Visit us at [SeriousBBQs.com](http://SeriousBBQs.com) for photos, video demonstrations, and prices.