



## Caterer's Delight Barbecue Trailer

Includes Charcoal / Wood-Fired PR72 Pig Roaster and BBQ42 Chicken Cooker



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

Measurements	
Overall Dimensions	47"h x 160"l x 54"w
Metal Thickness	13 ga.
Net Weight	950 lbs.
Shipping Weight	1,200 lbs.
PR72 Pig Roaster Specs	
Grate Dimensions	24" x 70"
Optional 2nd Tier Grate Dimen.	22" x 70"
Grate Height From Ground	28"
Cooking Area	11.67 sq. ft. (1,680 sq. in.)
Cooking Area With 2nd Tier Grate	22.36 sq. ft. (3,220 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
PR72 Features
Thermometer
Grease Drip Pan, 13 ga.
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
PR72 Options
Charcoal Pan Insert, 13 ga.
Charcoal Grill Pan, 11 ga.
Charcoal Pullout, 11 ga.
2nd Tier Grate, 8" high
Insulated Cooker
Doors in Lid
Rib Rack
BBQ42 Options
Stainless Steel Flat Grate
Griddle, 0.25" Plate
Charcoal Pullout, 13 ga.
Thermometer



CD108 Pictured.

**Usage Recommendations:** For PR72, use approximately 110 lbs. of charcoal to cook a 300 lb. pig (live weight), 240 lbs. (dressed), at about 300 degrees. Cook 15 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.