

120-Gallon Charcoal / Wood-Fired Offset Tank Smoker



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Measurements	
Overall Dimensions	75"h x 90"l x 46"w
Cooking Area	13.93 sq. ft. (2,005 sq. in.)
Top Grate Dimensions	20" x 47.75"
Space Above Top Grate	4.25"
Bottom Grate Dimensions	22" x 47.75"
Space Between Grates	6.5"
Grate Style	Wire Grid With 1/2" Spacing
Tank Dimensions	24" x 68" (120-gallon)
Metal Thickness on Tank	0.1875"
Fire Box Dimensions	20.5" Cube (Inside: 20" x 20" x 15")
Metal Thickness on Fire Box	0.25"
Optional Warming Box Dimensions	12" x 18" (Inside)
Warming Box Grate Dimensions	11.5" x 17.5"
Space Between Grates in Warming Box	8.5"
Net Weight	875 lbs.
Shipping Weight	1,000 lbs.



Features
Stainless Steel Slideout Grates
Reverse Flow Draft
1 Door on Smoker
Positive Lock Latches
Slideout Ash Pan in Fire Box
Charcoal Grate in Fire Box
Built-in Water Pan
Ball Valve Drain
Stainless Steel Handles
Stay-Cool Handles
Thermometer
Work Shelf
18" Pneumatic Tires
Locking Casters
Heat Baffles on Fire Box

Options
Trim Package
Extra Door on Smoker
Extra Grate in Smoker
Solid Stainless Steel Shelf
Warming Box With 3 Shelves
Insulated Fire Box
Charcoal Grill Pan, 13 ga.
Jerky Rack
Slideout Charcoal Basket
Vinyl Cover
Spare Tire
Rib Rack

Usage Recommendations: Use approximately 25–30 lbs. of charcoal in the fire box to get started. Once the meat is placed in the smoker, you can add either wood or charcoal as needed to maintain the correct temperature. For grilling, remove the bottom grate from the smoker and slide in the optional charcoal grill pan.

Stainless Steel: Meadow Creek Welding uses only food grade T-304 stainless steel for parts listed as stainless steel, including grates, racks, shelving, work surfaces, and units made primarily of stainless steel.

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