



## 120-Gallon Charcoal / Wood-Fired Offset Tank Smoker Trailer



**Yoder's Smoky Mountain  
BARBECUE**

[SeriousBBQs.com](http://SeriousBBQs.com)  
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2340 Highway 1 SW  
Kalona, IA 52247

Measurements	
Overall Dimensions	74"h x 150"l x 58"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"
Warming Box Dimensions	12" x 18" (Inside)
Warming Box Grate Dimensions	11.5" x 17.5"
Space Between Grates in Warmer	8.5"
Axle Rating	2,000 lbs.
Net Weight	1,275 lbs.
Shipping Weight	1,425 lbs. (if skidding is required)

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
2 Thermometers
2 Work Shelves
13" Highway Wheels
2" Ball Hitch
Wheel Jack
Warming Box With 3 Shelves
Safety Chains
Single Rubber Torsion Axle
Acu-Lube Bearings
Trailer Lights, 4 Prong Flat
Wood Box
Heat Baffles on Fire Box

Options
Trim Package
Extra Door on Smoker
Extra Grate in Smoker
Extra Shelves in Warmer
Live Smoke in Warmer
Insulated Fire Box
Charcoal Grill Pan, 13 ga.
Jerky Rack
Slideout Charcoal Basket
Trailer Brakes
Add BBQ26S or BBQ42
Rib Rack
Solid Stainless Steel Shelves
Stainless Steel Table Top
Spare Tire
Spare Tire Mount
Fire Extinguisher Mount
Tool Box
Certificate of Origin



**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.

Smokers • Pig Cookers • Grills • Sinks • Custom Trailers

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