

60-Gallon Charcoal / Wood-Fired Offset Tank Smoker



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

Measurements	
Overall Dimensions	74"h x 56"l x 41"w
Cooking Area	5.38 sq. ft. (774 sq. in.)
Top Grate Dimensions	18" x 20"
Space Above Top Grate	4.5"
Bottom Grate Dimensions	18" x 23"
Space Between Grates	5.5"
Grate Mesh	0.75" x 13 ga. Expanded Metal
Tank Dimensions	24" x 36" (60-gallon)
Metal Thickness on Tank	0.1875"
Fire Box Dimensions	18.5" Cube (Inside: 18" x 18" x 13")
Metal Thickness on Fire Box	0.25"
Net Weight	425 lbs.
Shipping Weight	475 lbs.

Features
Stainless Steel Slideout Grates
Reverse Flow Draft
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
Front Work Shelf
13" Pneumatic Tires
Heat Baffles on Fire Box



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

Usage Recommendations: Use approximately 20–25 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.

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