



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

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Kalona, IA 52247

Measurements	
Overall Dimensions	47"h x 148"l x 54"w
BTU	Approximately 82,000
Metal Thickness	13 Gauge
Net Weight	850 lbs.
Shipping Weight	1,100 lbs.
PR60G Pig Roaster Specs	
Grate Dimensions	24" x 58"
2nd Tier Grate Dimensions	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 Style	Wire Grid With 1/2" Spacing
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 Style	Wire Grid With 1/2" Spacing

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
Certificate of Origin
PR60G Options
Charcoal Pan Insert, 13 ga.
Charcoal Grill Pan, 11 ga.
2nd Tier Grate, 8" high
Doors in Lid
Rib Rack
Chip Tray, 1' x 2'
42.5 lb. Propane Tank
BBQ42 Options
Stainless Steel Flat Grate
Griddle, 0.25" Plate
Charcoal Pullout, 13 ga.
Thermometer



Usage Recommendations: For PR60G, a 30 lb. propane tank will do approximately 15 hours of cooking around 300-325 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.

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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