

Meadow Creek®

TS500

Net Weight: 2800 lbs.
Shipping Weight: 2800 lbs. unless
skidding is required,
then approx. 3300 lbs.

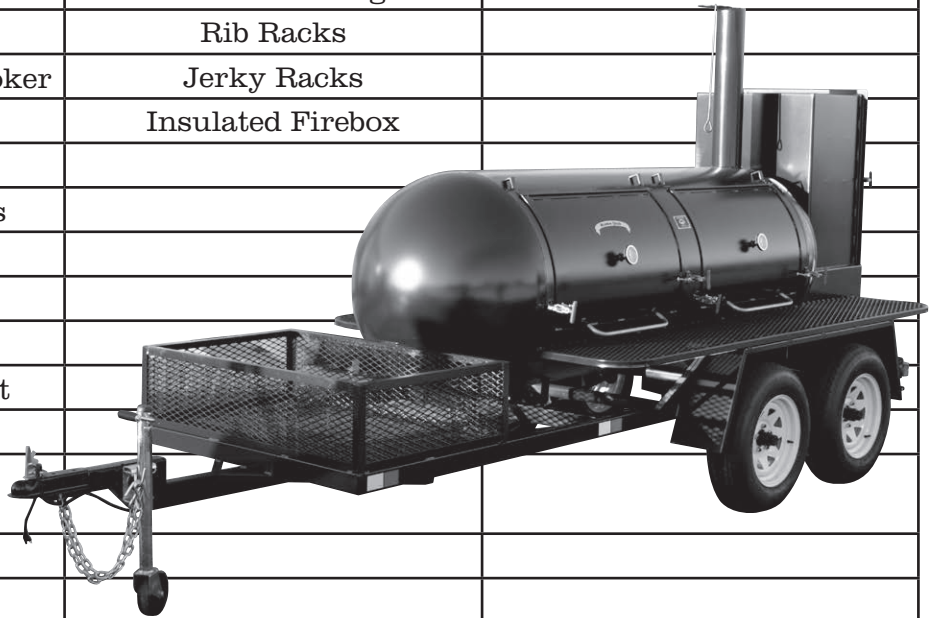
Overall Dimensions: 202"L x 72"W x 92"H

Grate Dimensions: 2 - 30" x 33", 4 - 34" x 34", Custom S.S. Wire Grids ½" Spacing

Warming Box Grate Dimensions: 21" x 28"

Product Details: Metal Thickness On Tank ¼" Plate • Metal Thickness On Firebox ¼" Plate

Standard	Standard Options	Standard Options
Stainless Steel Slide Out Grates	Extra Shelves In Warmer	S.S. Tabletop To Fit Over Wood Box
Reverse Flow Draft	Extra Grates In Smoker	
Positive Lock Latches	Spare Tire Mounted	
Ash Slide Out Pan	Grilling Pan, 11 Gauge	
Charcoal Grate In Fire Box	Live Smoke In Warmer	
Built In Water Pan	Add BBQ26S or BBQ42	
Ball Valve Drain	Slide Out Charcoal Basket	
All Stainless Steel Handles	Trailer Brakes	
Stay Cool Handles on Slide Vents	Tandem Axle	
Thermometers on Smoker & Warming Box	Trim Package	
	Solid S.S. Work Shelves	
2 Expanded Metal Work Shelves	Certificate of Origin	
15" Highway Wheels	Rib Racks	
2 Doors On Each Side Of Smoker	Jerky Racks	
2" Ball Hitch	Insulated Firebox	
Wheel Jack		
Warming Box w/ 3 Shelves		
Safety Chains		
Rubber Torsion Axle		
Acu-Lube Bearings		
Trailer Lights 4 Prong Flat		
Spacious Wood Box		
Heat Baffles On Fire Box To Protect Wheels		
Single Axle Trailer		
Manufacturer's VIN Plate		



Recommended with the:

TS500 - For Smoking - we recommend using non petroleum based starters. Residue in the smoke from these starters can contaminate the cooking box with the potential to effect the flavor of the meat. The use of a torch or paper and kindling is most effective. Use approximately 40 lbs. of charcoal briquettes, or 20 lbs. of lump charcoal in fire box to get started. Once meat is placed in smoker, you can add wood in fire box for smoking. You can continue to use wood or charcoal (your choice). Add wood or charcoal as needed to maintain temperature where you want it. Optional charcoal basket holds approximately 60 lbs. of charcoal briquettes and ensures efficient even temperatures.

For Grilling - remove bottom grate from smoker and slide in optional charcoal pan. Put in your desired amount of charcoal and slide top grate above charcoal pan.

Meadow Creek Welding uses only food grade T-304 stainless steel in the fabrication of parts identified as "stainless steel" that will contact food under normal use. This includes, but is not limited to: Grates, racks, shelving, work surfaces and complete units constructed primarily of stainless steel and sold using that description.