

Meadow Creek
SQ36

**36" Charcoal / Wood-Fired
 Offset Smoker**



**Yoder's Smoky Mountain
 BARBECUE**

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

Measurements	
Overall Dimensions	56"h x 61.5"l x 29"w
Grate Dimensions	14.5" x 35"
Optional 2nd Tier Grate Dimensions	13" x 34"
Cooking Area	3.52 sq. ft. (507.5 sq. in.)
Cooking Area With 2nd Tier Grate	6.59 sq. ft. (949.5 sq. in.)
Grate Mesh	0.75" x 13 ga. Expanded Metal
Metal Thickness	13 ga.
Metal Thickness on Fire Box	0.25" Plate
Net Weight	250 lbs.
Shipping Weight	300 lbs.

Features
Stainless Steel Grate
Slideout Ash Pan in Fire Box
Charcoal Grate in Fire Box
Drain Hole
Stay-Cool Stainless Steel Handles
Thermometer
13" Pneumatic Tires
Vents
Smokestack

Options
Charcoal Grill Pan, 13 ga.
Vinyl Cover
2nd Tier Grate, 5" high
Spare Tire
Water Pan



Usage Recommendations: Use approximately 15–20 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, place the optional charcoal grill pan in the smoker below the grate and put in approximately 15 pounds of charcoal.

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

Visit us at SeriousBBQs.com for photos, video demonstrations, and prices.