

Meadow Creek TS500

500-Gallon Charcoal / Wood-Fired Offset Tank Smoker Trailer



Yoder's Smoky Mountain BARBECUE

SeriousBBQs.com

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2340 Highway 1 SW

Kalona, IA 52247

Measurements	
Overall Dimensions	92"h x 202"l x 72"w
Cooking Area	45.86 sq. ft. (6,604 sq. in.)
Grate Dimensions	2 – 30" x 33", 4 – 34" x 34"
Space Above Top Grate	6.5"
Space Between Grates	5.75"
Grate Style	Wire Grid With 1/2" Spacing
Tank Dimensions	37" x 108" (500-gallon)
Metal Thickness on Tank	0.25"
Fire Box Dimensions	30.5" Cube (Inside: 30" x 30" x 18"*)
Metal Thickness on Fire Box	0.25"
Warming Box Dimensions	21" x 27.5" (Inside)
Warming Box Grate Dimensions	21" x 28"
Space Between Grates in Warmer	8.5"
Axle Rating	3,500 lbs.
Net Weight	2,800 lbs.
Shipping Weight	2,800 lbs.

*Top slants from 18"h to 23"h.

Features
Stainless Steel Slideout Grates
Reverse Flow Draft
2 Doors on Each Side
Positive Lock Latches
Slideout Ash Pan
Charcoal Grate in Fire Box
Built-in Water Pan
Ball Valve Drain
Stainless Steel Handles
Stay-Cool Handles
5 Thermometers
2 Work Shelves
15" 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 Grate in Smoker
Extra Shelves in Warmer
Live Smoke in Warmer
Insulated Fire Box
Charcoal Grill Pan, 11 ga.
Jerky Rack
Slideout Charcoal Basket
Trailer Brakes
Tandem Axle
Add BBQ26S or BBQ42
Rib Rack
Solid Stainless Steel Shelves
Stainless Steel Table Top
Spare Tire Mounted
Fire Extinguisher Mount
Tool Box
Certificate of Origin



Pictured with optional tandem axle.

Usage Recommendations: Use approximately 20 lbs. of lump charcoal or 42.5 lbs. of charcoal briquettes 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.

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