

**Meadow Creek**  
**TS500**

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



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

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 Mesh	0.75" x 13 ga. Expanded Metal
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. (skidding not available)

\*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
2 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, 13 ga.
Jerky Rack
Slideout Charcoal Basket
Trailer Brakes
Tandem Axle
Add BBQ26S or BBQ42
Sink With Hot and Cold Water
Solid Stainless Steel Shelves
Stainless Steel Table Top
Spare Tire Mounted
Fire Extinguisher Mount
Tool Box



Pictured with optional tandem axle.

**Usage Recommendations:** Use approximately 20 lbs. of lump charcoal or 40 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.

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](http://SeriousBBQs.com) for photos, video demonstrations, and prices.