

Meadow Creek®

SQ36

Overall Dimensions: 61½"L x 29"W x 56½"H

Grate Dimensions: 14½" x 35", Custom S.S. Wire Grid ½" Spacing

2nd Tier Grate Dimensions: 13" x 34"

Net Weight: 310 lbs.

Shipping Weight: 350 lbs.

Product Details: Metal Thickness On Smoker 13 Gauge • Metal Thickness On Firebox ¼" Plate

Standard	Standard Options	Standard Options
Stainless Steel Grate	Charcoal Insert, 13 Gauge	No Flat Solid Tire
Thermometer	Vinyl Cover	
Stay Cool Handles on Slide Vents	2nd Tier Grate, 5" High	
Ash Slide Out Pan		
Charcoal Grate In Fire Box		
Ballvalve Drain		



Recommended with the:

SQ36 - 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 15-20 lbs. of charcoal in fire box to get started. Once meat is placed in smoker, you can add wood and or charcoal 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.

For Grilling - place charcoal pan in smoker, below stainless steel grate, and put in your desired amount of charcoal, approximately 15 lbs.

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.