

# Meadow Creek® TS250

Overall Dimensions: 175½"L x 58"W x 83"H

Top Grate Dimensions: 24" x 50¾", Custom S.S. Wire Grids ½" Spacing

Bottom Grate Dimensions: 26½" x 50¾"

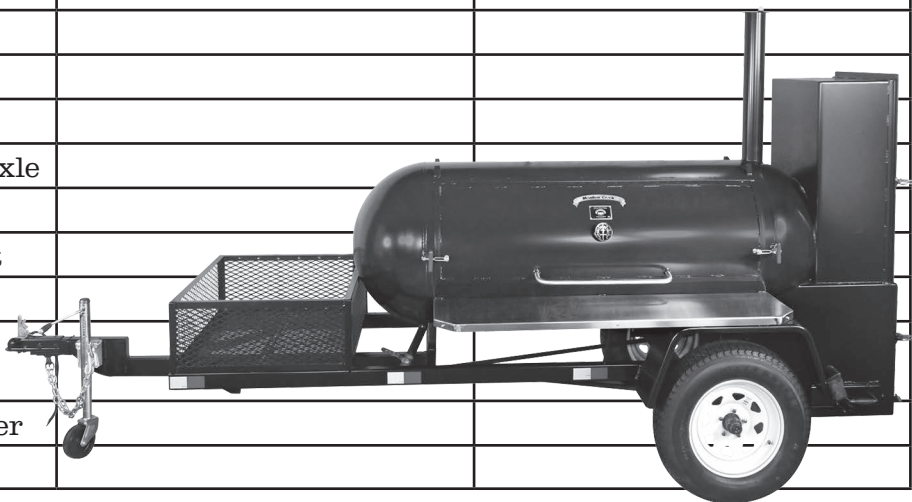
Warming Box Grate Dimensions: 13½" x 22½"

Product Details: Metal Thickness On Tank 3/16" Plate • Metal Thickness On Firebox ¼" Plate

Net Weight: 1630 lbs.

Shipping Weight: Same, Unless  
Skidding Required,  
Then Approx. 1950 lbs.

Standard	Standard Options	Standard Options
Stainless Steel Slide Out Grates	Trim Package	Fire Extinguisher Mount
Reverse Flow Draft	Extra Shelves In Warmer	Stainless Steel Shelves
Positive Lock Latches	Extra Shelves In Smoker	S. S. Table Top To Fit Over Wood Box
Ash Slide Out Pan	Spare Tire Mounted	
Charcoal Grate In Fire Box	Charcoal Grilling Pan	
Built In Water Pan	Live Smoke In Warmer	
Ball Valve Drain	Add BBQ26S or BBQ42	
All Stainless Steel Handles	Slide Out Charcoal Basket	
Stay Cool Handles on Slide Vents	Trailer Brakes	
Thermometers on Smoker & Warming Box	Certificate of Origin	
	Jerky Rack	
2 Shelves On Outside	Rib Racks	
15" Highway Wheels	Insulated Firebox	
2" Ball Hitch		
Wheel Jack		
Warming Box w/ 3 Shelves		
Safety Chains		
Rubber Torque Heavy Duty Axle		
E.Z. Lube Bearing		
Trailer Lights 4 Prong Flat		
Wood Box		
Heat Baffles On Fire Box To Protect Wheels		
Door On Each Side Of Smoker		
Manufacturer's VIN Plate		



### Recommended with the:

**TS250** - 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 25-30 lbs. of 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 40 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.**