

Meadow Creek

Barbecue Equipment



for the serious cook





Barbecue Equipment Catalog Table of Contents

NEW Products..... 1

TS Series Smokers..... 2-3

PR Series Pig Roasters..... 4-5

BBQ Series Pits..... 6-7

Ultimate Caterer..... 8-9

For Smaller Groups..... 10

Flat Top Grills..... 11

Caterer's Delight..... 12

Self-Contained Sink..... 13



- All units come with food grade 304 stainless steel grates.
- Unless otherwise noted – units are fabricated of welded 13 gauge steel on welded tubular steel frames and are finished with heat resistant black paint.
- All standard “Trailer” models have 2” ball hitches, heavy duty wheel jacks, rubber torsion axles and road-worthy tires. Trailer lights are standard. All trailers come with V.I.N. plates.
- Meadow Creek Welding is a licensed trailer manufacturer and can provide a certificate of origin for “trailer” models.

Since 1980 Meadow Creek® has provided outdoor cooking enthusiasts with the tools to get superior results, consistently. We offer not only a broad variety of grills and roasters for commercial use, but the same quality equipment for backyard chefs as well.

Whether you are cooking for four on a Saturday night or four hundred at the fire company benefit you will find the right size and style to meet your requirements.

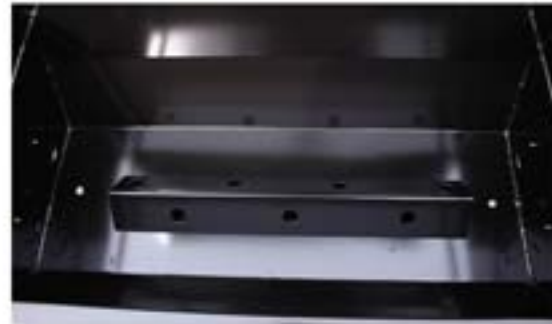
Most options shown in this catalog are available on any model cooker.

We are just as serious about providing efficient, cost effective cookers as you are about the meal that you will serve to your guests. We encourage you to consider one of the units in this catalog or to contact us with your custom requirements.

We'll gladly answer your questions and look forward to serving your outdoor cooking needs.

NEW PRODUCTS

Meadow Creek® is always working to develop new products to meet the needs of Q'ers everywhere. In response to customer requests and in keeping with an advancing industry we are pleased to introduce some of the new products developed this year. More and more professionals are expanding their capabilities, and interest from backyard enthusiasts has encouraged us to look at how to make a superior product with enhanced performance.



Using the draft supply found in the larger PR series provides a uniform heat source along the length of the cooker.



A removable pan serves as a charcoal pan for grilling, a water/drip pan for smoking, and a diverter for indirect cooking.

PR36

It's a grill...no, it's a pig roaster...no, it's a smoker...no, it's a water smoker! It's the most versatile unit we have ever built! There are no limits to what, and how, you can cook on the new PR36! Try a pork butt or brisket using indirect heat, then put the steaks, burgers and hot dogs on direct heat.

TS120P

Length 90"
Net weight 780 lbs.
Cooking area over 11 sq. ft.
(1600 sq. inches)



The TS120P Push-Around is a perfect choice for restaurants and "Q" concessions.



Tool Boxes

New custom made aluminum tool boxes mount on trailers, so all the necessary tools are right at your fingertips.

TS500

Length 202"
Net weight 2800 lbs.
Cooking area over 45 sq. ft.
(6600 sq. inches)



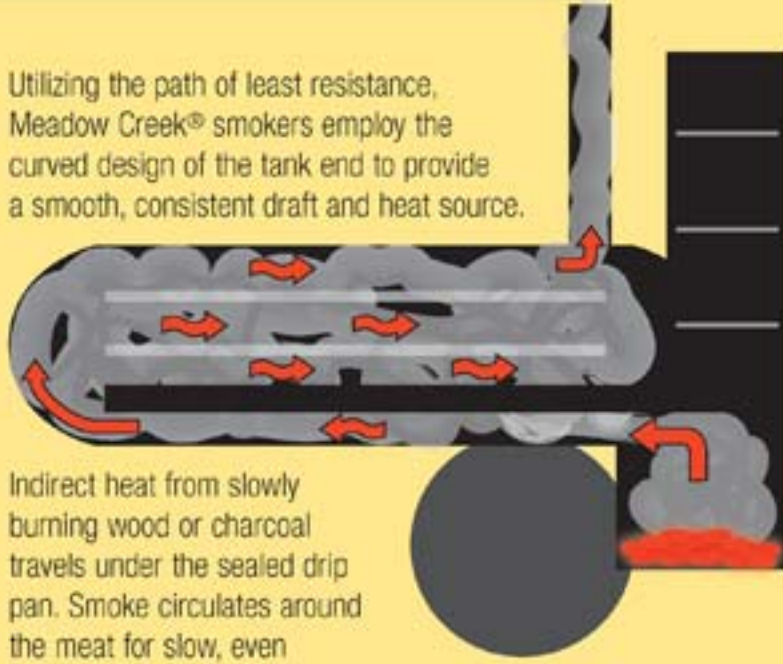
Largest in the Smoker line, the TS500 enables serving larger crowds on location.

Shown with optional tandem axle

TS Series Smokers

Standard Features

Utilizing the path of least resistance, Meadow Creek® smokers employ the curved design of the tank end to provide a smooth, consistent draft and heat source.



Indirect heat from slowly burning wood or charcoal travels under the sealed drip pan. Smoke circulates around the meat for slow, even cooking. The drip pan can also be used as a water smoker with the drain spigot closed.



A heavy duty grease trough and spigot make cleanup quick and easy.



Standard on all TS Series smokers are convenient slide out removable grates.



3 rack warming oven with thermometer (top). All TS smokers are built with 1/4" steel fireboxes. Heavy duty charcoal racks and slide out ash pans are also standard.

Smokers are considered by purists to be *what barbecue is all about*. Low temperatures and slow cooking allow flavor to develop in a natural, delicious way. The result is *the most tender and juicy meat*, every time.

Pork shoulders cooked for 12 hours at low heat melt in your mouth!

Easy-open positive latches are used to secure all doors. Smokers also come standard with a light package.



TS60

Net weight 425 lbs.
Cooking area
(756 sq. inches)

TS120

Length 12 1/2
Net weight 1,140 lbs.
Cooking area over 11 sq. ft.
(1,600 sq. inches)



Shown with optional BBQ26 mounted and optional trim package

Options



Insulated firebox



Stainless steel work surfaces



TS250

Length 14 1/2'
 Net weight 1,600 lbs.
 Cooking area over 17 sq. ft.
 (2,500 sq. inches)



TS500

Length 202"
 Net weight 2800 lbs.
 Cooking area over 45 sq. ft.
 (6600 sq. inches)



Shown with optional tandem axle



Pull out charcoal basket.



Charcoal grilling insert.



3 rack option.



Optional trim package with polished aluminum fenders, wheels, and smoke stack.

PR Series Roasters

Standard Features



All transportable units have easy lube hubs.



All PR series cookers come equipped with a stainless steel thermometer installed in the lid to monitor the roaster temperature.



A 13 gauge drip pan carries undesirable fats to a drip tube that drains to the outside of the unit. The pan prevents charring from the coals and allows a pig to be cooked without needing to be turned.

PR60T & PR72T

Uses wood or charcoal.
Shown with standard expanded stainless steel rack.



Pig Roasters utilize an even distribution of heat swirling around the closed lid for uniform cooking, without burning the meat. Smoke fills the open cavity and under the skin as the fat is rendered down, *flavoring the meat in a way unlike any other method.* Whole pigs are placed on the rack, the lid is closed and not opened again until the meat is ready.



Results have shown that the ease with which our PR models consistently maintain even temperatures make them the ideal choice for those on the competition circuit.



PR60T

Options



Optional charcoal slide out permits adding coals without opening cooker.



The optional removable second tier rack doubles the cooking surface for foods like ribs.



Optional doors in hood available.

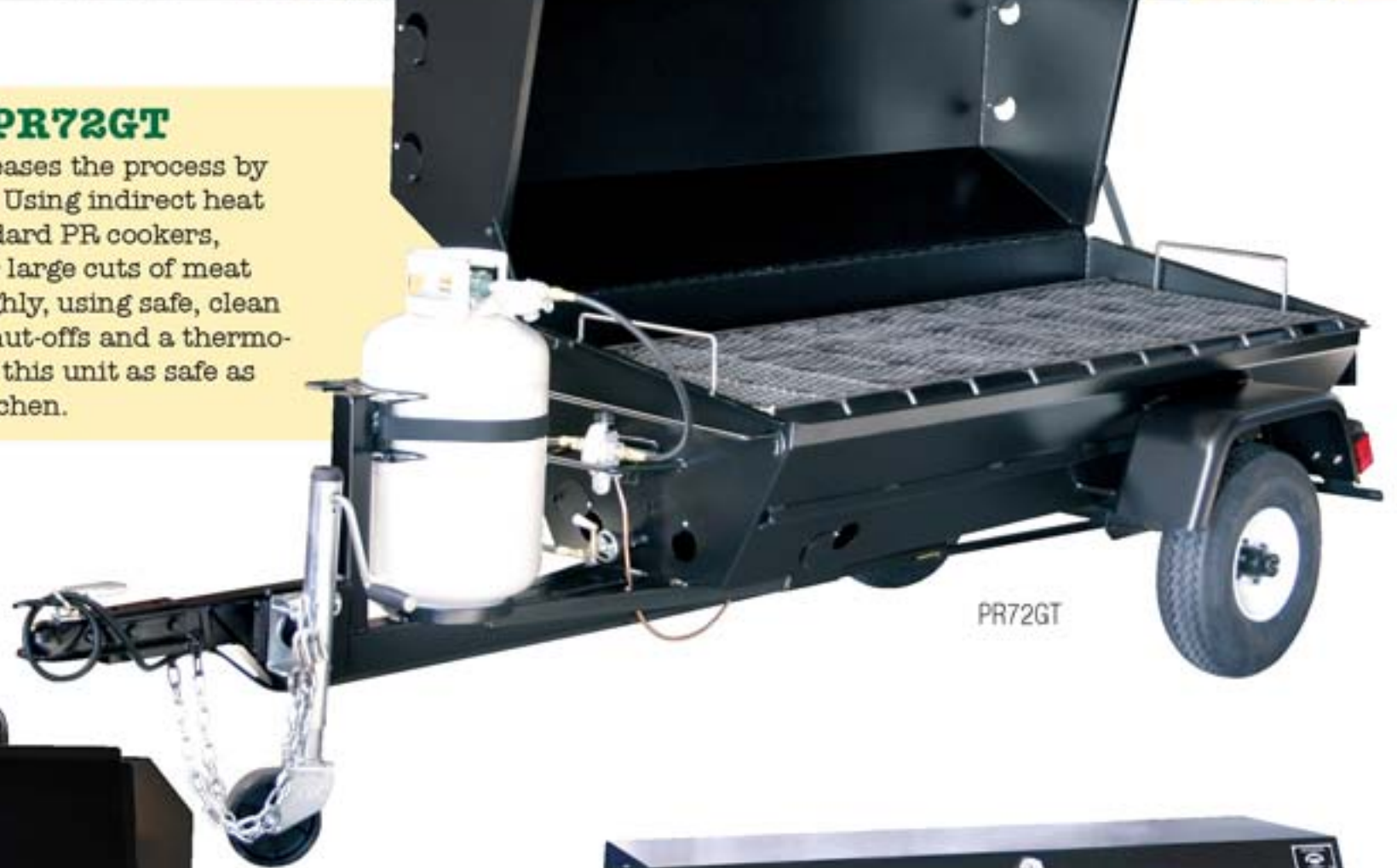


The optional "BBQ Guru" power draft allows burn control for perfect results.



PR60GT & PR72GT

This propane unit eases the process by reducing the work. Using indirect heat similar to the standard PR cookers, whole pigs or other large cuts of meat are cooked thoroughly, using safe, clean bottled gas. Dual shut-offs and a thermocoupled pilot make this unit as safe as cooking in your kitchen.



PR72GT



PR42

PR42

w/20" x 40" grates for pigs up to 100 lbs.

PR60

w/24" x 58" grates for pigs up to 250 lbs.

PR72

w/24" x 70" grates for pigs up to 325 lbs.



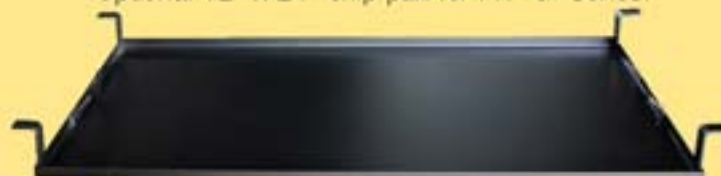
PR60



An optional insert allows the G Series cookers to be converted to wood or charcoal without having to remove gas components.



Optional 12" x 24" chip pan for PR "G" Series.



Optional grilling pan for all PR Series. Brings charcoal within 6" of cooking grate.



Optional 30 lb. or 40 lb. tanks are available (shipped empty).

BBQ Series Pits

Standard Features



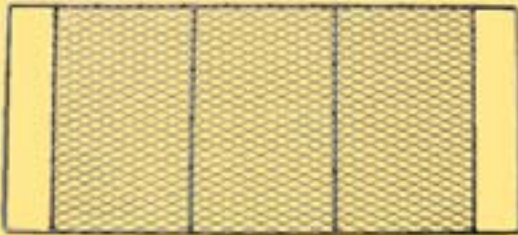
Easy-turn double sided grates. Well balanced, lockable racks provide one person turning.

BBQ96, 144 - 20"
BBQ42 - 18"



The direct heat design of the BBQ Series creates fast cooking times. The high heat also ensures crispy skin, every time.

Options



Single grilling grate for BBQ Series.



Griddle for all BBQ models.



Covers

Other options available: slide-out grates, mounted spare tire, mounted fire extinguisher. See pages 8 and 9.

The BBQ series are favorites with the chicken cooking crowd. *Meadow Creek® chicken cookers are winning awards in many barbecue cookoffs* and can be seen in almost any setting from backyard feasts to cooking for hundreds at fund raisers. The painted models in this series are fabricated of 13 gauge welded steel painted with heat resistant black paint in an attractive semi-gloss finish. All of the units have locking double sided pivoting grates of expanded stainless steel. These grates have handles designed to conveniently and safely turn the meat or remove it when the cooking is completed. Removable ash pans make cleanup a snap.



BBQ42

22" x 40" grates
Capacity: 40+ lbs.
(1 case) legs & thighs
Approx. 27 halves/grate
Coals to grate distance: 18"

Thermometers can be added to the BBQ42



BBQ42G

Stores in a space
56" x 28" x 6"
Weighs 135 lbs.
Coals to grate
distance: 18"





BBQ96
 Capacity: 120 lbs
 (3 cases) legs & thighs
 (3) 32" x 36" grates
 Approx. 30 halves/grate
 Coals to grate distance: 20"



BBQ144
 Capacity: 240 lbs. (6 cases)
 legs & thighs
 (4) 36" x 48" grates
 Approx. 50 halves/grate
 Coals to grate distance: 20"



Custom 8 Pit Cooker
 Capacity: 500 lbs. (chicken)

Ultimate Caterer

Standard Features

- HD road-worthy frame and suspension
- 2 5/16" ball hitch
- Electric brakes available
- Hinged roof system with:
 - Vented ridge
 - Aluminum diamond plate 4' wings
 - Gas springs assist lift
 - Superior bracing locks down roof in transit or up in use

With your choice of equipment & accessories



Optional configuration permits cooking from inside on the raised floor. This unit has a PR72 that pivots into the trailer for transport and a unique canopy.



Options



Aluminum toolboxes



Mounted spare tire



Mounted fire extinguisher



Optional trim package with polished aluminum fenders, wheels, and smoke stack.



Shown with full length hinged roof that folds down and locks for transport.



TS250 Smoker with charcoal pull-out, 4 bowl sink, BBQ42 BBQ pit cooker, 2" ball hitch, trim package.



Custom trailer with (2) PR60G, (1) charcoal grill, (1) 2 burner Camp Chef grill, dry storage box.



Slide-out grates



Wood box with SS "work table" cover (left).
BBQ36 with lid (right).

For Smaller Groups

Need to upgrade your "box store" smoker?
Try a Meadow Creek®.



3/4" steel end loading fire box.



The unique smoke distribution maintains even heat over the length of the cooker.

SQ36

The SQ36 is great for the serious backyard chef.

Indirect heat comes from slowly burning wood or charcoal in the fire box. An ash pan and "stay open" door with positive latches make the process easy.

Smoke distributor

Smoke travels through the smoke distributor and surrounds the meat before exiting out the chimney. Top and bottom dampers maintain control of the internal temperature.



Optional charcoal pan for grilling.



2nd tier grate available



2nd tier grate available

PR36

It's a grill...no, it's a pig roaster...no, it's a smoker...no, it's a water smoker! It's the most versatile unit we have ever built! There are no limits to what, and how, you can cook on the new PR36! Try a pork butt or brisket using indirect heat, then put the steaks, burgers and hot dogs on direct heat.

Overall length 44"

Cooking area over 3 sq. ft. (490 sq. inches)



BBQ26S (top)

BBQ26 (bottom)

24" x 16" grates

Capacity: 15 lbs.



Flat Top Grills

Flat top grills achieve uniform cooking in all conditions with minimal cleanup. Grills feature adjustable racks. The BBQ60G comes with slide out drip pans.



Available with 30 or 40 pound tanks (shipped empty).



Rugged oversized wheels permit extended maneuverability.



Unique "Stay Cool" handle.



Slide-out ash pan available.

- BBQ60G** (top)
Grate size: 22" x 56"
- BBQ60** (bottom)
Grate size: 22" x 56"
- BBQ36** (not shown)
Grate size: 22" x 32"



Caterer's Delight

Combining the best of both worlds, the Caterer's Delight includes not only a pig roaster but a BBQ pit as well. The pig roaster is vented, top and bottom, for heat control which is monitored with a built in thermometer. Fat is carried out of the unit using a drip pan and spout. The BBQ42 includes a removable ash pan and "sandwich" grill that rotates easily for uniform cooking on both sides.



CD108 PR60

The Caterer's Delight comes standard with the PR60 or PR72. Also standard is an installed light package. Pig roasters are also available in gas.

CD120 PR72

CD108G PR60 Gas

CD120G PR72 Gas



Self-Contained Sink

Want to make friends with your food inspector? Clean up with the Meadow Creek self-contained stainless steel sink. This unit includes "on-board" hot and cold running water, fresh and gray water tanks and a 6 gallon hot water heater.



Includes 11 gal. fresh water and 15 gal. gray water polyethylene tanks.



Combination 6 gallon gas/electric hot water heater. Use either or both at the same time for reduced recovery time.



Easy to open positive latch keeps door secure.



Battery pack and 12 volt pressure pump.



4 bowl sink includes hand washing sink and splash guard.



4 bowl sink pusharound



3 bowl sink



With a compact footprint of only 24" x 66", the 3 bowl sink will fit onto many existing cookers and can easily be included in the design of new units.

Sauces & Seasonings

In keeping with Meadow Creek's commitment to outdoor cooking, we have developed a line of award winning sauces and seasonings. Please ask your favorite dealer for more information and possibly a sample.

