

Meadow Creek[®]

BARBECUE EQUIPMENT



Pig Roasters • Smokers • Grills • Sinks



From a Small Farm Welding Shop

Our story begins in the early 1980s when someone asked Dad to build a pig roaster. An inventor at heart, he designed and built the roaster in his small custom welding shop. A happy customer spread the word, and more people requested cookers. In the late 80s we developed and launched our line of “chicken cookers,” charcoal pits with rotating sandwich grates to streamline grilled chicken fund-raisers. By 1998 Meadow Creek had outgrown the shop on the farm and moved to our current location, where we’ve since expanded twice.

Over the years we’ve developed and added new products, such as our reverse-flow tank smokers and revolutionary box smokers. Today we offer a full line of grills, pig roasters, smokers, and mobile sinks. Each piece is still handcrafted in the heart of Pennsylvania Dutch country by our team of skilled craftsmen. We love what we do and work hard to give our customers more than their money’s worth.

—the Stoltzfus family



Our mission is to provide quality barbecue equipment at an excellent value by leading our industry in innovation, manufacturing systems, and customer service.

HOW TO ORDER

Use our online dealer search or quote request tool to contact a reseller who can give you a quote and help you with your purchase. We also have additional product information and photos on our website:

MeadowCreekBBQ.com



Cooking Methods 101

Understanding the basics of barbecue cooking methods is the first step in choosing barbecue equipment that fits your goals.

Indirect Heat

You've probably heard of low and slow, Southern-style, or "real" barbecue. People mostly use these terms to refer to indirect cooking. Indirect means the fire is separated from the food with a firebox on the side of the cooker or a heat deflector under the meat, such as a drip pan. Ribs, brisket, and pulled pork are usually cooked with indirect heat.

Semi-Direct Heat

Semi-direct heat is similar to indirect, but instead of using a physical barrier to diffuse the heat, the food is spaced at a greater vertical or horizontal distance from the fire than with direct heat. This method is used in drum smokers and concrete block pits. Semi-direct can be used for cuts that are often done with indirect heat and is the best way to cook bone-in chicken.

Direct Heat

In direct-heat cooking there is no barrier between the fire and the meat, so the heat is much more intense than with indirect cooking. The high heat of the fire cooks your food quickly, caramelizing the surface and tempting everyone in the neighborhood. Burgers, steaks, and hot dogs are normally cooked with direct heat.



Refer to our buyer guide for tips in choosing a Meadow Creek cooker that fits your menu goals:

MeadowCreekBBQ.com/buyerguide

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When I decided to start selling BBQ, I researched for about 6 months and fell in love with the Meadow Creek TS250 with a chicken cooker.

Turning the chicken is as easy as a flip of my wrist. I don't have to stand over the heat to flip each one like most people in my area do.

When guys see my rig, their mouths drool about it as much as the ribs and chicken that are being cooked... In my opinion, Meadow Creek smokers are simply the best!

Mario Posada III

Smoke Signals BBQ, Immokalee, FL



Chicken Cookers

**Meadow Creek Grills With Rotating Grates
Make it Fun and Easy to Grill Tender,
Juicy Chicken With Crispy Skin Every Time!**

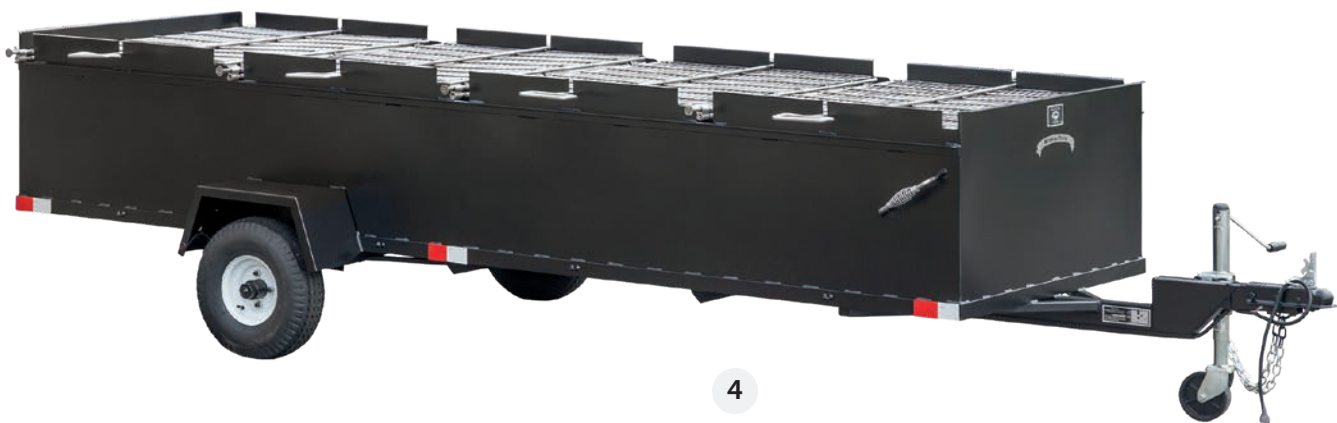
Known as the “chicken flippers,” these Meadow Creek grills with rotating sandwich grates have revolutionized chicken barbecues. Double-sided grates make it easy to turn the entire rack of meat with one hand. The stainless steel grates never rust and are easy to maintain, for many years of use.

The Meadow Creek Chicken Cooker is the perfect choice if you want to grill perfectly done bone-in chicken and also want the option to grill other foods, such as sausage links, burgers, steaks, and potatoes.



The food is separated from the fire by vertical distance as in a traditional block pit.

Learn more about these grills
on our website and get tips for
choosing the right one:
MeadowCreekBBQ.com/cc



Model	Grate Size	Size	Weight	Fuel Type	Capacities		Trailer
				Charcoal	Bone-in Chicken	Burgers	
BBQ18	12" x 16"	19"h x 25"l x 19"w	60 lb	✓	x	12	
BBQ26	16" x 24"	20"h x 32½"l x 20"w	66 lb	✓	15 lb	24	
BBQ26S	16" x 24"	45"h x 32½"l x 24"w	124 lb	✓	15 lb	24	
BBQ42	22" x 40"	45"h x 56"l x 34"w	238 lb	✓	40 lb	32	
BBQ42C	22" x 40"	22½"h x 55"l x 28½"w	166 lb	✓	40 lb	32	
BBQ96	30" x 34"	37"h x 134"l x 57"w	688 lb	✓	120 lb	150	✓
BBQ144	34" x 46"	37"h x 181"l x 70"w	1,060 lb	✓	240 lb	350	✓

Features

- ✓ Rotating double-sided grates are made of food-grade T304 stainless steel rod which won't rust.
- ✓ Grill bodies are made of 13-gauge welded steel and painted with black heat-resistant paint in an attractive matte finish.
- ✓ Models with a lid include a calibratable stainless steel thermometer.
- ✓ Trailer models are built on an angle frame and feature a 2" ball hitch and safety chains, heavy-duty wheel jack, rubber torsion axles, road-worthy tires, and DOT-compliant flush-mount LED lights, reflector strips, and VIN plate. We are a licensed trailer manufacturer and can provide a certificate of origin for trailer models.

Find a dealer or get more photos and product information at MeadowCreekBBQ.com/cc



**Sliding Locks Secure
"Sandwich" Grate**



Cool-to-the-Touch Spring Handles
on Most Models

The Consistency Was Seamless...

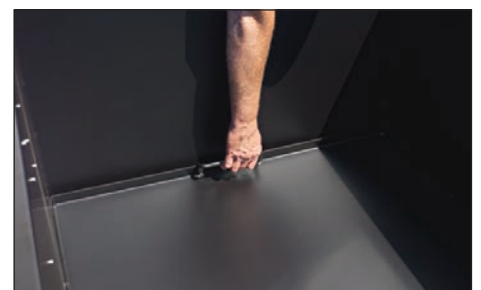
I cooked 75–80 pounds of wings per hour on the BBQ42 without getting carpal tunnel. The consistency with each batch was seamless. Today I grilled some burgers on the unit and was truly surprised with how juicy they came out.

Calvin Steele

Fresh Squeezed
Vending Concepts



**Balanced Rotating Grates
With Comfortable Handles**



Charcoal Pan Insert
on Most Models



This is one of the best investments I have ever made. The best reward is when someone comes up and tells me, "That is the best chicken I ever had. How do you keep it so juicy?"

**Stewart Ellis, Clear Brook, VA
60 years of BBQ experience**



The TS250 and BBQ42 chicken cooker make cooking so easy, it's nearly set it and forget it. It cooks like a dream with the tastiest chicken anywhere.

**Mark Stalvey, Gaffney, SC
Cherokee Pit**



The BBQ42 comes in handy at a KCBS competition for crisping chicken skin after smoking it on my Lang. I won \$5,000 cooking a Cajun burger on the 42. This grill is more than a chicken cooker—it's a money maker.

**Rob Wilhoite, Mechanicsville, VA
Capt. Rob's Pigalicious BBQ**



BBQ18
Designed for
Wings and Burgers



BBQ26S
Famous for Backyarding



BBQ42
Best-Selling Model
for Entertaining



BBQ26
Perfect for
Camping

The BBQ26S and BBQ42 come with a lid for ultimate control over flare-ups and with brackets for raising the charcoal pan to cook steaks and burgers.

Lids come with a thermometer and grate hooks for loading and unloading the grate or cooking with the pan raised.



BBQ42C
40" Collapsible



BBQ96
3-Pit Trailer
With Optional Hinged Lids



BBQ144
4-Pit Trailer



Custom 8-Pit Trailer

Customize Your Chicken Cooker

Refer to MeadowCreekBBQ.com/cc for the options available for each model.



Vinyl Cover (VC)
Keep Your Cooker Clean and Dry



Griddle (GR)
Fry Burgers and Breakfast Foods



Hinged Lid
Standard on Some Models

Some of the Best Steaks I've Done in 40 Years...

I can extend the cook time out to an hour and a half for some nicely smoked chicken. I also have the fixed charcoal grate and griddle. By setting the charcoal pan at the higher location the cooker makes a superb charcoal grill. It cooks some of best steaks I've done in the last 40 years.

John Moyers

Makes Cooking Chicken Easy...

The BBQ96 is very well designed. It is easily operated by one person and makes cooking chicken easy. The lids help get more smoke into the meat and avoid flare-ups. I like that I can raise the charcoal tray and use a flat grate to grill tri-tip, steaks, or hot dogs.

Danny Scott

(at left)
La Grande, Oregon



Flat Grate (FG)
Single-Panel Grate



Insulated Firebox (IF)
Available on the BBQ42



Stainless Steel Lid

More Upgrades

Raised Pedestal Base
Raises the BBQ18 and BBQ26 to a working height and replaces the pipe legs on the BBQ26S.

Stainless Steel Body
Easy to clean and maintain.
Available on any models.

Kitchen Ready
Without a stand and side handles for installation in your outdoor kitchen.



**BBQ26S Chicken Cooker
With Optional Stainless Steel Body
and Raised Pedestal Base**

Pig Roasters

Meadow Creek Pig Roasters Make it a Breeze to Cook About Anything

Besides whole pigs, you can cook a huge variety of foods on a Meadow Creek pig roaster—easily and efficiently. The drip pan creates indirect heat, and this roaster’s design makes it easy to hold a consistent temperature for as long as you need it. On the charcoal units, you can add enough charcoal to last for 12 hours or longer, and with the added help of an electronic temperature controller, you can safely leave it unattended while you catch a night’s sleep.

The Meadow Creek Pig Roaster is a great choice if you want to cook whole pigs and any other cuts with indirect heat. You can even grill foods over direct heat if you add an optional grill pan.



The removable drip pan between the fire and the food creates vertically indirect heat.



Model	Grate Size	Size	Weight	Fuel Type		Trailer
				Charcoal	Gas	
PR36	14" x 35"	46"h x 43"l x 25"w	175 lb	✓		
PR42	20" x 41"	39"h x 50½"l x 30"w	250 lb	✓		
PR42G	20" x 41"	39"h x 52"l x 30"w	265 lb		✓	
PR60	24" x 58"	44"h x 68"l x 33"w	375 lb	✓		
PR60G	24" x 58"	44"h x 71"l x 33"w	400 lb		✓	
PR60T	24" x 58"	44"h x 100"l x 40"w	475 lb	✓		✓
PR60GT	24" x 58"	44"h x 117"l x 40"w	500 lb		✓	✓
PR72	24" x 70"	44"h x 80"l x 33"w	400 lb	✓		
PR72G	24" x 70"	44"h x 83"l x 33"w	425 lb		✓	
PR72T	24" x 70"	44"h x 112½"l x 40"w	510 lb	✓		✓
PR72GT	24" x 70"	44"h x 127"l x 40"w	535 lb		✓	✓



The construction of the PR60 Pig Roaster is unbelievably tight and held heat better than I expected. We can't wait until we can have 70 more people over for BBQ.

—KGJ, PR60 owner

36" Capacity



PR36

36" Charcoal

30–40 lb pig

With 2nd Tier Grate:

4 whole briskets

10 pork butts

With Grill Pan:

25–30 burgers

12–15 ribeye steaks

42" Capacity



PR42

42" Charcoal



PR42G

42" Gas

100 lb pig

With 2nd Tier Grate:

8–9 whole briskets

18–20 pork butts

With Grill Pan:

40–45 hamburgers

20–25 ribeye steaks

60" Capacity



PR60

60" Charcoal



PR60G

60" Gas



PR60T

60" Charcoal Trailer



PR60GT

60" Gas Trailer

200 lb pig

With 2nd Tier Grate:

16–18 whole briskets

30–35 pork butts

With Grill Pan:

70–75 hamburgers

30–35 ribeye steaks

72" Capacity



PR72

72" Charcoal



PR72G

72" Gas



PR72T

72" Charcoal Trailer



PR72GT

72" Gas Trailer

275 lb pig

With 2nd Tier Grate:

18–20 whole briskets

40–44 pork butts

With Grill Pan:

85–90 hamburgers

40–45 ribeye steaks

Features

- ✓ Cooking grates are made of rust-free food-grade T304 stainless steel rod and easy to clean.
- ✓ Grill bodies are made of 13-gauge welded steel and painted with black heat-resistant paint in an attractive matte finish.
- ✓ Slanted drip pan drains the grease to the outside of the unit through a drip tube (except for the PR36).
- ✓ Stainless steel calibratable thermometer
- ✓ Charcoal models have top and bottom dampers to control the temperature and a removable charcoal vent in the bottom of the roaster.
- ✓ Gas models have a propane safety valve and a 1" pipe burner. Trailer models also come with a gas tank mount.
- ✓ Trailers have components welded to the bottom of the roaster and feature a 2" ball hitch and safety chains, heavy-duty wheel jack, rubber torsion axles, road-worthy tires, and DOT-compliant flush-mount LED lights, reflector strips, and VIN plate. We are a licensed trailer manufacturer and can provide a certificate of origin for trailer models.

Find a dealer or get more photos and product information at MeadowCreekBBQ.com/pr



Stainless Steel Grate



Removable Drip Pan



Stainless Steel Thermometer



Bottom Damper and Drip Tube



Removable Charcoal Vent



Gas Safety Valve



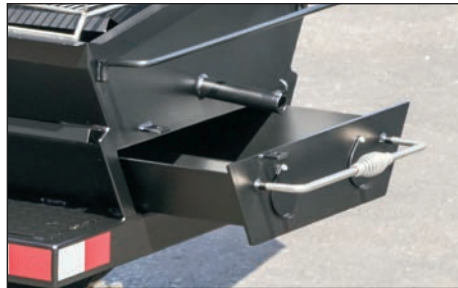
Download the Meadow Creek Buyer Guide for help choosing the model and upgrades that fit your goals: MeadowCreekBBQ.com/buyerguide

Customize Your Pig Roaster

Refer to MeadowCreekBBQ.com/pr for the options available for each model.



Vinyl Cover (VC)
Keep Your Cooker Clean and Dry



Charcoal Pullout (CPO)
Add Charcoal During the Cook



Charcoal Pan Insert (CPI)
Convert Gas Models to Charcoal; Simplify Clean-Up on Charcoal Models



Charcoal Grill Pan (CGP)
Grill With Direct Heat



2nd Tier Grate (2TG)
Double the Cooking Surface (8" clearance between grates)



Rib Rack (RR)
Cook More Ribs at Once



Doors in Lid (DIL)
Access Food Without Opening the Lid



Chip Pan (CP)
For Gas Models



Spare Tire Mounted (STM)
For Trailer Models

The last time I cooked a whole pig on a borrowed rotisserie it was a flaming nightmare... Using my Meadow Creek PR60G, I set the temp and loaded the pig, and down came the rain and a fair bit of wind. I adjusted the gas to keep the heat flowing and from then on it was sweet dreams.

Blake Anderson, Chef/Owner

Terre It Up Catering, Alberta, Canada

Caterer's Delight Trailers

Meadow Creek Combination Trailers With a BBQ42 Chicken Cooker and Pig Roaster

Like all of our trailer models, this heavy-duty rig is ready to move at your bidding and feed hungry crowds with delicious, mouth-watering barbecue. The BBQ42 is a charcoal grill with a rotating sandwich grate. The pig roaster will handle whole pigs and anything you normally do in a regular low and slow smoker.

Choose between two sizes on the pig roaster (PR60 or PR72) and gas or charcoal-fired. Refer to the BBQ42 and PR Upgrades for ways to customize these trailers.



© Steven Johnson



Standard Layout
With the Pig Roaster in the Front

Model	Pig Roaster	Dimensions	Weight
CD108	PR60 (Charcoal-Fired)	47"h x 148"l x 54"w	825 lb
CD108G	PR60G (Gas-Fired)	47"h x 148"l x 54"w	850 lb
CD120	PR72 (Charcoal-Fired)	47"h x 160"l x 54"w	950 lb
CD120G	PR72G (Gas-Fired)	47"h x 160"l x 54"w	975 lb



Alternate Layouts
With the Pig Roaster in the Back as Shown or Turned Parallel to the Trailer as Shown on the Facing Page

THE CATERING RIG

THAT'S READY FOR ANYTHING



CD120 With Alternate Layout

Multiply the Return on Your Investment With These Upgrades:

- ✓ 2nd Tier Grate
- ✓ Rib Rack
- ✓ Doors in Lid
- ✓ Charcoal Pullouts
- ✓ Charcoal Grill Pan
- ✓ Flat Grate
- ✓ Spare Tire Mounted

Tank Smokers

Meadow Creek Tank Smokers Put the “Style” Into Good Ol’ Southern Style Barbecue

Our reverse-flow tank smokers make it easy to crank out amazing barbecue while maintaining the tradition of offset cooking. Few outdoor cookers can beat the presentation appeal of an offset smoker trailer at a catering site.

We make it easy to customize the smoker to fit your needs with a variety of upgrades, including insulated fireboxes, stainless steel workshelves, and rib racks.

From the heavy steel doors with positive-lock latches to the smooth welds, sliding stainless steel grates, and rounded tank ends designed for optimal airflow, we work hard to give you the best in handcrafted value.

If you want to cook with indirect heat, and occasionally cook over direct heat, choose a Meadow Creek Tank Smoker with an optional Charcoal Grill Pan.



Heat is produced in the firebox at the side, flows beneath the sealed drip pan to the opposite end, enters the smoking chamber, then returns toward the firebox and exits the stack.



Learn more about these smokers and get tips for choosing the right one: MeadowCreekBBQ.com/ts

Model	Grate Size	Size	Weight	Fuel Type	Capacities			Trailer
				Charcoal	Pork Butts	Whole Briskets	Baby Back Ribs	
TS70P	20" x 24" top 22" x 24" bottom	64"l x 44"w x 76"h	535 lb	✓	7-8	5-6	7-8	
TS120P	20" x 48" top 22" x 48" bottom	74"l x 150"w x 57"h	785 lb	✓	21-22	13-14	15-18	
TS120	20" x 48" top 22" x 48" bottom	150"l x 58"w x 74"h	1,275 lb	✓	21-22	13-14	15-18	✓
TS250	24" x 58" top 26" x 58" bottom	175½"l x 58"w x 83"h	1,630 lb	✓	31-32	19-22	26-34	✓
TS500	(2) 30" x 34" top (2) 34" x 34" middle (2) 34" x 34" bottom	202"l x 72"w x 92"h	2,800 lb	✓	64-65	46-50	50-60	✓



TS70P
70-Gallon Tank Smoker
With Optional Stainless
Steel Exterior Shelf (SSES)



TS120P
120-Gallon Tank Smoker



TS120
120-Gallon Tank Smoker
Trailer With Optional
Stainless Steel Exterior
Shelves (SSES)



TS250
250-Gallon Tank Smoker Trailer
With Optional Stainless Steel
Exterior Shelves (SSES), Extra Grate
in Smoker (XGS), and BBQ42



TS500
500-Gallon Tank Smoker Trailer With Optional Tandem Axle With Brakes
(TAUG), Trim Package (TP), Stainless Steel Exterior Shelf (SSES), BBQ42
With Stainless Steel Lid, Wood Box, and Spare Tire Mounted (STM)



TS250 Tank Smoker
With Optional Stainless Steel Exterior Shelves (SES),
Trim Package (TP), and BBQ42 Chicken Cooker





Meadow Creek

Tank Smoker Features

- ✓ Cooking grates are made of rust-free food-grade T304 stainless steel rod and easy to clean.
- ✓ Tanks are made of 3/16" plate steel and fireboxes of 1/4" plate steel and painted with black heat-resistant paint in an attractive matte finish.
- ✓ Stainless steel calibratable thermometer
- ✓ Grate in firebox with slide-out ash pan
- ✓ Positive-lock latches on all doors
- ✓ Drain with ball valve for draining the tank
- ✓ Trailer models are built on a tubular frame and feature a 2" ball hitch and safety chains, heavy-duty wheel jack, rubber torsion axles, road-worthy tires, and DOT-compliant flush-mount LED lights, reflector strips, and VIN plate. We are a licensed trailer manufacturer and can provide a certificate of origin for trailer models.

From Amateur to Professional...

I'm really impressed with the quality of this equipment... I cooked 4 pork butts, 8 racks of St. Louis style ribs, and a case of whole chicken legs. They turned out the best I've ever made, no exaggeration! These cookers make a seasoned professional out of an amateur.

Jim

JD's Smoky Pit BBQ

Find a dealer or get more info at MeadowCreekBBQ.com/ts



Stainless Steel Grates



Stainless Steel Thermometer



Firebox and Ash Pan



Positive-Lock Latches



Drain With Ball Valve



LED Lights



Download the Meadow Creek Buyer Guide for help choosing the model and upgrades that fit your goals: MeadowCreekBBQ.com/buyerguide

A Pitmaster's Dream **“BIG BLACK”**



A TS250 Tank Smoker With These Upgrades

- ✓ BBQ42 Chicken Cooker
- ✓ Insulated Firebox
- ✓ Charcoal Slide-Out Basket
- ✓ Stainless Steel Exterior Shelves
- ✓ Trim Package
- ✓ Live Smoke in Warming Box

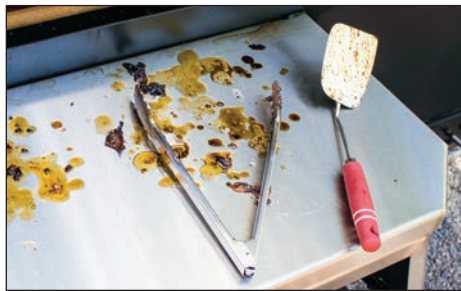
Read “Big Black” stories on our blog at MeadowCreekBBQ.com/bigblack

Customize Your Tank Smoker

Refer to MeadowCreekBBQ.com/ts for the options available for each model.



BBQ42 or BBQ26S
For Trailer Models



Stainless Steel Exterior Shelves (SSES)
Easier Cleanup



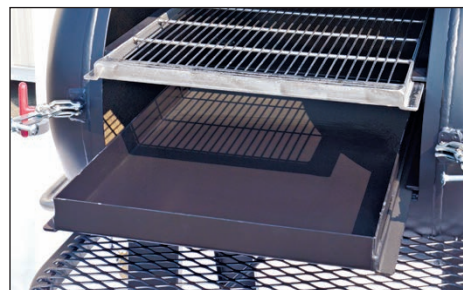
Insulated Firebox (IF)
Save on Fuel and Maintenance



Charcoal Slide-Out Basket (CB)



Trim Package (TP)



Charcoal Grill Pan (CGP)
Grill With Direct Heat



Rib Rack (RR)
Cook More Ribs at Once



Live Smoke in Warming Box (LSW)
Cook Meat in the Warming Box



Spare Tire Mounted (STM)
For Trailer Models



Left: Dual TS500 Tank Smoker Trailer With Optional Tandem Axles (TAUG), Stainless Steel Exterior Shelves (SSES), and Smokestacks

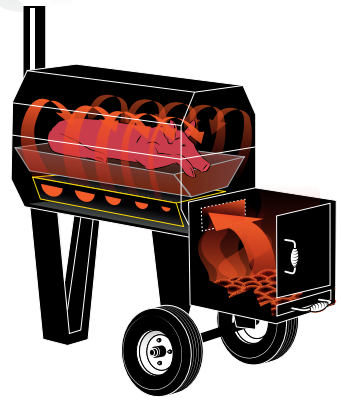
Right: TS70 Tank Smoker With Optional Warming Box (WB), Live Smoke in Warming Box (LSW), Stainless Steel Exterior Shelf (SSES), and 8" Casters



SQ36 Offset Smoker

This entry-level smoker is a great choice for backyard enthusiasts who want an offset smoker that's better quality than the chain store models.

The T304 stainless steel cooking grate holds 5–6 pork butts or 2 whole briskets, and the optional 2nd Tier Grate doubles that. The optional grill pan converts this smoker into a direct-heat grill for burgers and steaks.



Heat enters the bottom of the cooking chamber through the smoke distributor, which helps to keep the temperature consistent throughout the cooker.

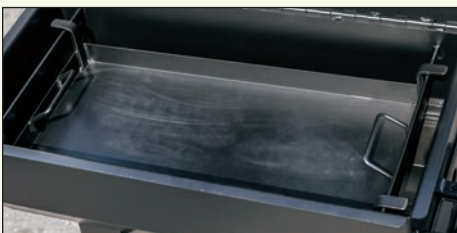
Model	Grate Size	Size	Weight
SQ36	14.5" x 35"	56"h x 61"l x 29"w	250 lb



"I couldn't be happier with the versatility of the SQ36. Maintaining temperature is very easy once you get the vents at the right spot."

—Kevin Rau

Refer to MeadowCreekBBQ.com/sq for a list of features, available upgrades, and cooking stories.



Charcoal Grill Pan (CGP)



2nd Tier Grate (2TG)



Rib Rack (RR)

Box Smokers

Cabinet smokers are famous for being compact, efficient, and easy to use. Our box smokers run for 8 hours at 250 degrees on 20 pounds of charcoal and make it easy to hold a steady temperature.

Unlike some other box smokers on the market, these do an excellent job without water which makes it possible to smoke jerky or anything you want to smoke dry.

Features

- ✓ Slide-out cooking grates made of rust-free food-grade T304 stainless steel rod
- ✓ Double walls with 1" insulation
- ✓ Auto-feed water system and a 5-gallon water jug
- ✓ Slide-out charcoal basket and ash pan
- ✓ Painted with black heat-resistant paint in an attractive matte finish
- ✓ Uncoated steel interior
- ✓ Stainless steel calibratable thermometer
- ✓ Positive-lock latches on all doors



Built-in Guru Adapter
Includes a Port for the Pit Probe



Slide-Out Charcoal Basket
Grate for the Ashes to Fall Through



Removable Water Pan
Firebox Ceiling

Model	Grate Size	Size	Weight	Fuel Type	Capacities			Trailer
				Charcoal	Pork Butts	Whole Briskets	St. Louis Ribs	
BX25	11½" x 17½"	30"d x 36"w x 55"h	325 lb	✓	6	3	6	
BX50	18" x 22"	34"d x 44"w x 66"h	625 lb	✓	16	8	12	
BX50T	18" x 22"	108"l x 68"w x 76"h	1,100 lb	✓	16	8	12	✓
BX100	20" x 27"	33"d x 50"w x 85"h	795 lb	✓	22	12	16	



BX25

Comes standard with 3 grates;
holds up to 5 grates.



BX50

Comes standard with 4 grates;
holds up to 7 grates.



BX100

Comes standard with 4 grates;
holds up to 7 grates.

“Whether I’m burning briquettes, lump, or wood, it provides a steady burn. A full firebox will get me 8–10 hours of cook time. A solid cooker.” —Bill Brackett, Maine



BX50T

Shown With Optional
Stainless Steel Interior (SSI),
BBQ26S Chicken Cooker
With Stainless Steel Lid, and
Stainless Steel Fenders

Get more photos and information at
MeadowCreekBBQ.com/bx

Customize Your BX Smoker

Refer to MeadowCreekBBQ.com/bx for the options available for each model.

- ✓ Vinyl cover (VC) protects your smoker from dust and rain.
- ✓ Custom color: Fire Engine Red, John Deere Green, or New Holland Blue
- ✓ Extra grates in smoker (XGS) add more cooking surface. The tracks are 2.25" apart on the BX25, 3" apart on the BX50, and 4" apart on the BX100. A pork butt or whole brisket requires the height of two spaces.
- ✓ **Highly recommended:** Stainless steel interior (SSI) eliminates the possibility of rust inside the smoker and makes it easier to clean. If rust develops on the ceiling of the smoker, it will mix with the moisture in the smoker and drip onto your meat while cooking.
- ✓ Rib rack (RR) sets on a cooking grate and holds the ribs on edge.



Extra Grates in Smoker (XGS)



Custom Color



Rib Racks (RR) and
Stainless Steel Interior (SSI)

I can set it and forget it...

The BX50 has lots of room, and I can set it and forget it.... It is built to last and my boys will be getting it once I can't do this anymore. I've had the BX50 for years and cooked hundreds of pounds of food on it. If you are thinking about getting one, do it. It's fun and this smoker will last. And the best part is that every one asks you to their party!

—Phil Janssens

Elite Box Smoker

STAINLESS STEEL



- ✓ **Easy to clean**
- ✓ **Easy to maintain**

Ask your dealer about upgrading to stainless steel or designing one for your outdoor kitchen.



Meadow Creek
IX Series

ROYAL OAK
Restauration
Pas pour la revente



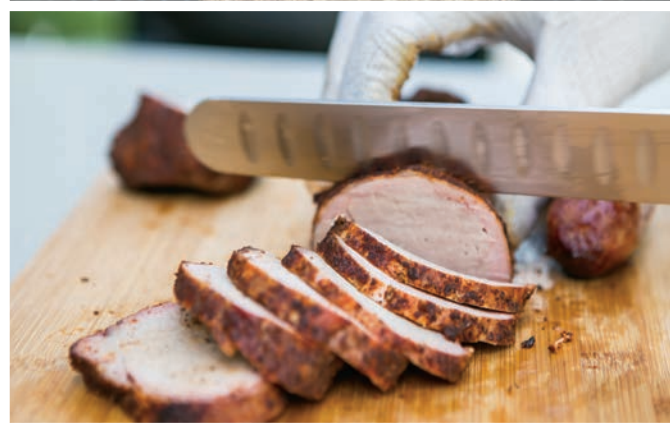
Chef's Select

BRIQUETTES A 100%
AU CHARBON DE BOIS

POIDS NET 45 LIVRES • 18.14 kg



BX25 Box Smoker
With Optional Stainless Steel Interior (SSI)



Custom Barbecue Trailers

Ask your dealer for help designing a trailer with your choice of Meadow Creek equipment.



TS250, PR72, BBQ42

© Hank Dorsey



4-Pit Chicken Cooker and Pig Roaster With Roof

Custom Trailer Features and Options

- ✓ Heavy-duty road-worthy frame and suspension with 2-5/16" ball hitch
- ✓ Optional hinged roof system with vented ridge, aluminum diamond plate 4' wings, and gas spring-assist lifts
- ✓ Options such as electric brakes, aluminum toolboxes, wood box with stainless steel cover, mounted spare tire and fire extinguisher, trim package with aluminum wheels



Storage Box



Inside View of Hinged Roof



PG25 Patio Grill

This charcoal grill is ideal for cooking up a few burgers or steaks and some sides on the patio. The PG25 comes with a removable charcoal pan that can be raised to cook foods such as ribs, pork shoulders, and whole turkeys with indirect heat.

Holds 16–20 burgers, 7–9 ribeye steaks, or 1 rack of spare ribs.

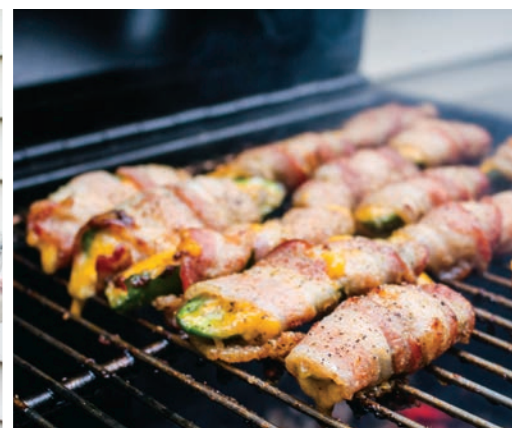
Upgrades

- ✓ Vinyl Cover
- ✓ 11" x 15" Stainless Steel Shelves



PG25 Charcoal Grill
With Optional
Stainless Steel Shelves

Model	Grate Size	Size	Weight
PG25	13" x 22"	40"h x 22"l x 32"w	105 lb



Flat Top Grills

These grills are designed for grilling hot dogs, steaks, and anything else you want to cook over direct heat. They are built to hold up under constant use in restaurants, festivals, and other commercial settings. The cooking grates are made of rust-free T304 food grade stainless steel, which simplifies maintenance.

Model	Grate Size	Size	Weight	Fuel Type		Capacities	
				Gas	Charcoal	Burgers	Steaks
BBQ36	22" x 33"	36½"h x 45"l x 24"w	130 lb		✓	40	16–20
BBQ36G	22" x 33"	41½"h x 45"l x 35"w	172 lb	✓		40	16–20
BBQ60	22" x 57"	35"h x 67"l x 24"w	200 lb		✓	70	28–32
BBQ60G	22" x 57"	41"h x 68"l x 32"w	318 lb	✓		70	28–32

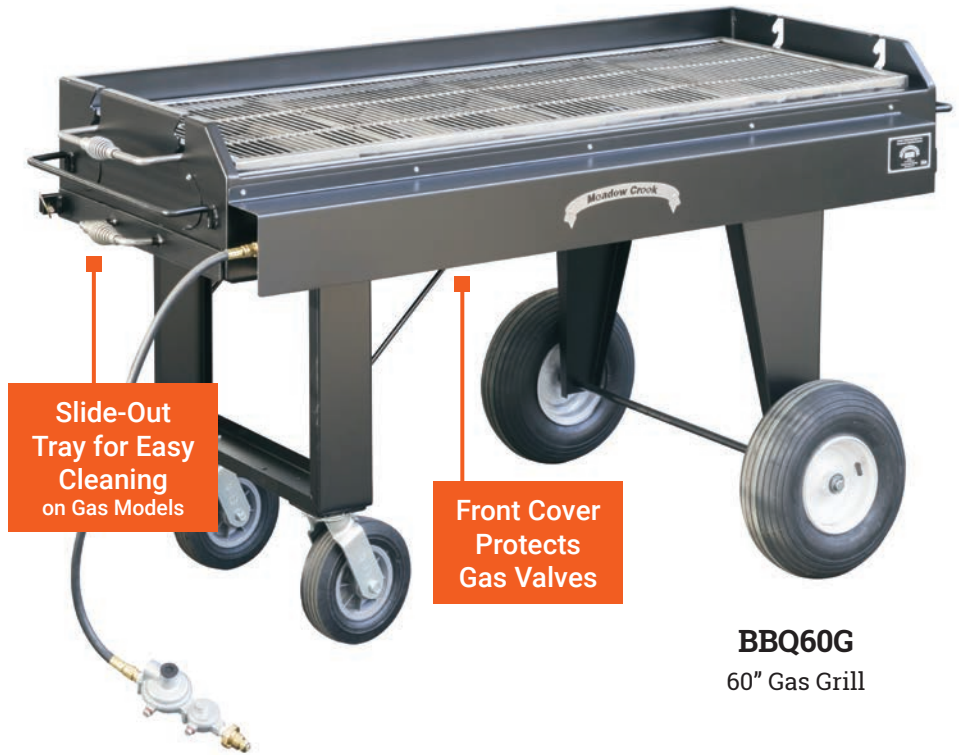




"We've had our BBQ60G for 12 years, and it still looks like new. I recommend these grills to all caterers and food vendors."

Billy Christine

Smoke 'n Dudes Catering

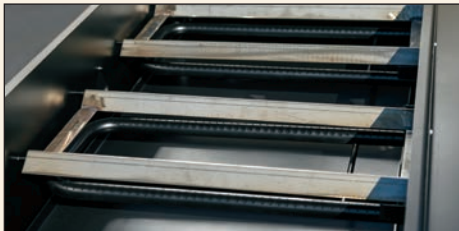


Slide-Out Tray for Easy Cleaning on Gas Models

Front Cover Protects Gas Valves

BBQ60G
60" Gas Grill

Gas Model Features



Removable Stainless Steel Guards
Keep Grease and Debris off the Burners



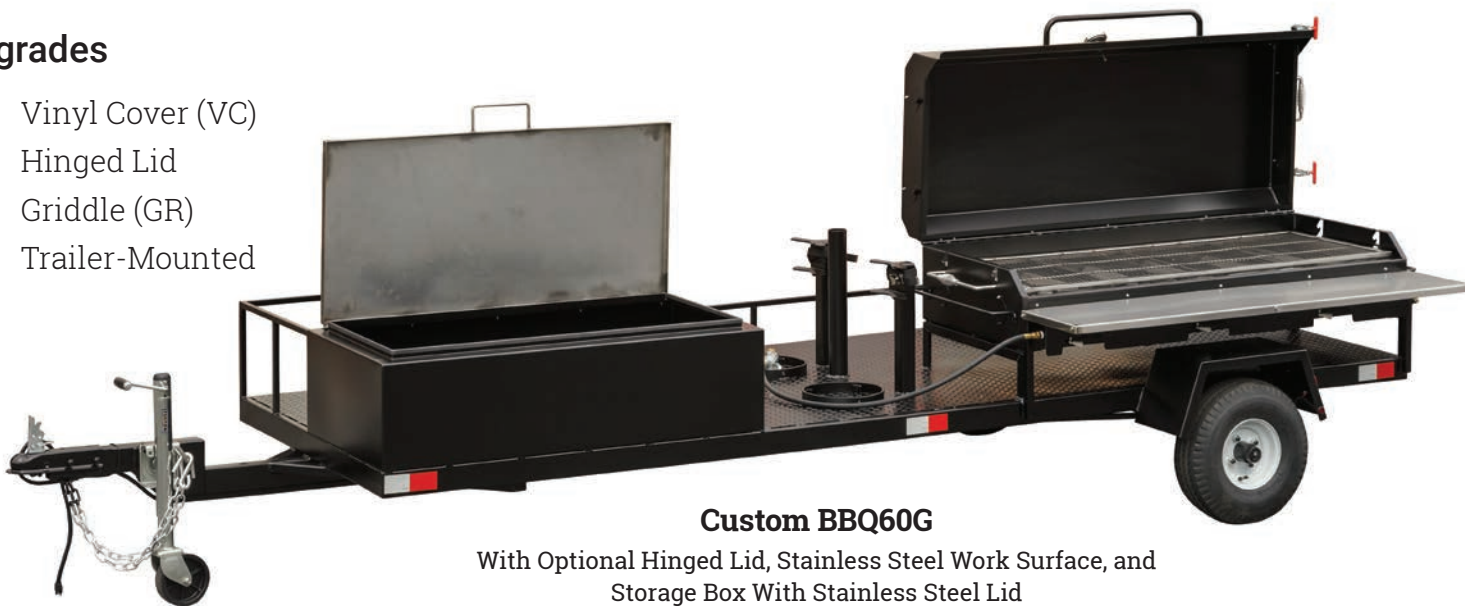
Burner Pilot



Gas Manifold
With Cover Removed

Upgrades

- ✓ Vinyl Cover (VC)
- ✓ Hinged Lid
- ✓ Griddle (GR)
- ✓ Trailer-Mounted

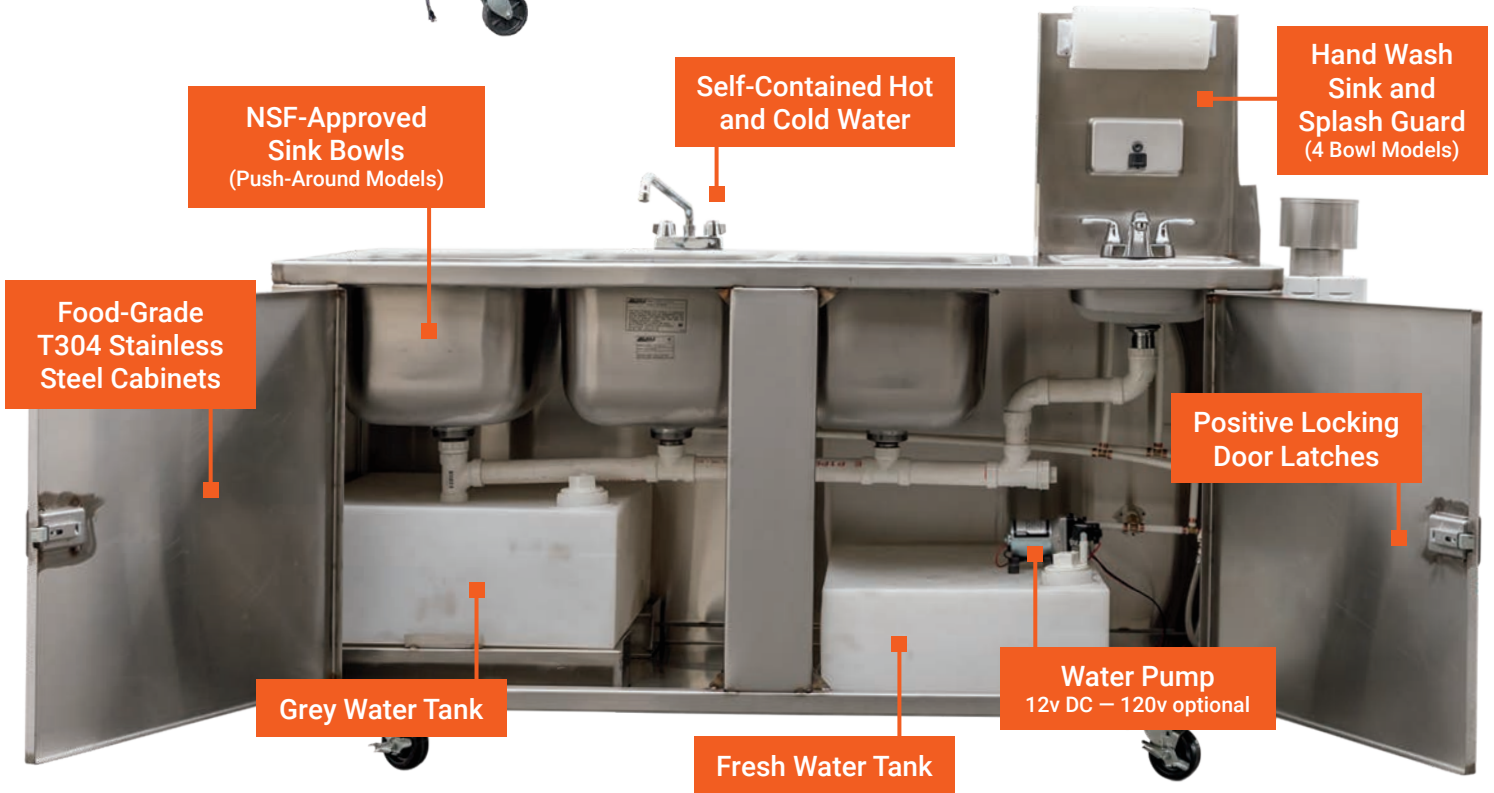


Custom BBQ60G
With Optional Hinged Lid, Stainless Steel Work Surface, and Storage Box With Stainless Steel Lid

Self-Contained Mobile Sinks

Our full line of mobile sinks are the perfect solution for on-site hand washing, prep work, and cleanup. Each model is made from food-grade T304 stainless steel and features fresh and grey water tanks. The push-around sinks have NSF-approved bowls.

Choose a freestanding model or add one to a custom trailer.



NSF-Approved Sink Bowls
(Push-Around Models)

Self-Contained Hot and Cold Water

Hand Wash Sink and Splash Guard
(4 Bowl Models)

Food-Grade T304 Stainless Steel Cabinets

Positive Locking Door Latches

Grey Water Tank

Fresh Water Tank

Water Pump
12v DC — 120v optional



On-Demand LP Water Heater



Garden Hose Connector



Hand Wash Kit
Paper Towel Holder, Soap Dispenser, and Splash Guard



Drain Kit
(Optional)

Model	Water Heater	Bowls	Size	Bowl Size	Weight	Fresh Water	Grey Water
1B-HW-LP	On-Demand LP Heater	1 Bowl Hand Wash	39"w x 29"d x 51"h	14"w x 16"d x 6"h	180 lb	11 gal	15 gal
1B-HW-E	2 Gallon Electric						
2B-P	No Heater	2 Bowl Prep	86"w x 28"d x 45"h	16"w x 20"d x 13½"h	295 lb	18 gal	24 gal
3B-CU-LP	On-Demand LP Heater	3 Bowl Cleanup	71"w x 28"d x 46"h	16"w x 20"d x 13½"h	315 lb	18 gal	24 gal
3-B-CU-RV	6 Gallon Electric/ LP RV Heater						
4B-CU-LP	On-Demand LP Heater	4 Bowl Cleanup	91"w x 28"d x 59"h	16"w x 20"d x 13½"h Hand Wash: 10"w x 12"d x 5"h	385 lb	18 gal	24 gal
4B-CU-RV	6 Gallon Electric/ LP RV Heater						
3B-CU-TM-LP	On-Demand LP Heater	3 Bowl Cleanup Trailer Mount	68"w x 24"d x 23"h	14"w x 16"d x 6"h	215 lb	11 gal	15 gal
3B-CU-TM-RV	6 Gallon Electric/ LP RV Heater						
4B-CU-TM-LP	On-Demand LP Heater	4 Bowl Cleanup Trailer Mount	83"w x 24"d x 23"h	14"w x 16"d x 6"h Hand Wash: 10"w x 12"d x 5"h	250 lb	18 gal	24 gal
4B-CU-TM-RV	6 Gallon Electric/ LP RV Heater						

Water Heaters:
Choose between on-demand gas and RV combination electric/gas heaters.



1 Bowl Hand Wash
1B-HW-LP



2 Bowl Prep
2B-P



3 Bowl Cleanup
3B-CU-LP



4 Bowl Cleanup
4B-CU-LP

“The craftsmanship is beyond excellent.”

ERIC ANDERSON

Our mission is to provide quality barbecue equipment at an excellent value by leading our industry in innovation, manufacturing systems, and customer service.

