

Meadow Creek®

TS70P

Overall Dimensions: 64"L x 44"W x 76"H

Top Grate Dimensions: 24" x 20", Custom S.S. Wire Grids ½" Spacing

Bottom Grate Dimensions: 24" x 22"

Net Weight: 535 lbs.

Shipping Weight: 635 lbs.

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

Standard	Standard Options	Standard Options
Stainless Steel Slide Out Grates	Trim Package	Stainless Steel Shelf
Reverse Flow Draft	Warming Box w/ 3 Shelves	Trailer Mounted
Positive Lock Latches	Cover	
Ash Slide Out Pan	Extra Grate In Smoker	
Charcoal Grate In Fire Box	Extra Shelves In Warmer	
Built In Water Pan	Grilling Pan	
Ball Valve Drain	Spare Tire	
All Stainless Steel Handles	Live Smoke In Warmer	
Stay Cool Handles on Slide Vents	Slide Out Charcoal Basket	
Thermometer	Jerky Rack	
Front Shelf ¾ Expanded Metal	Rib Rack	
Heat Baffles on Fire Box To Protect Wheels	Insulated Firebox	
13" Tires		



Recommended with the:

TS70P - 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 20-25 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.

For Grilling - remove bottom grate from smoker and slide in optional charcoal grilling 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.



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