

Meadow Creek®

★ *Operator's Manual* ★
TS & SQ Series



★ Thank you for purchasing a Meadow Creek TS smoker. It has been built for rigorous use, with features designed for maximum results in all venues. Following the guidelines found in this document should provide you with years of use, and many hours of pleasure.

★ *Overview*

This document covers the use and maintenance of the TS & SQ36 smoker series.

All trailer units are road worthy and comply with standards established by the American Trailer Association. Most trailer units can be licensed for travel on state highways, however a certificate of origin may be required which can be obtained from Meadow Creek.

All of the trailer units have “easy lube” hubs, which will be discussed later.

A number of options are available for Meadow Creek equipment. In the event that you believe that you could enhance the use or performance of the unit that you purchased, check with your dealer for the possibility of a factory built add-on.

★ *“Break-In” Before First Use*

Firing up and seasoning a TS smoker for the first time.

First, remove the stainless steel racks from the smoker. (They do not need to be seasoned.) Next, spray the whole inside of the cooking chamber with cooking oil (Pam or similar brand). Make sure you do the rack slides and the inside of the door. Once you are finished, close the door.

Now you want to start the fire. Open the slide vents on both sides and also the rain cap on top of the stack. Next, place ten pounds of charcoal briquettes and one nice sized log in the firebox. Set the log on top of the pile of charcoal on an angle. Aiming under the pan in the cooking chamber, light the torch and aim it so the flame goes up the log and under the pan. Your goal is to heat the tank up at the

same time you are lighting the fire. **YOU HAVE TO HEAT UP THE TANK TO GET IT TO DRAFT PROPERLY.** Once you have the smoker up to 225°, remove the torch and close the door.

Leave your vents all the way open while you are seasoning the smoker. Allow the temperature to rise to 300°, then open the lid to the cooking chamber and mist the inside of the smoker with water. (We use a spray bottled filled with water for this.) You will hear the sizzle. Now close the lid until the temperature reaches 300° again and repeat the misting. Do this three or four times, and you are done. Install your food racks and start cooking. Enjoy your new smoker!

★ *Maintenance*

Typically, the most important thing that an owner can do after using a cooker, regardless of which model, is to thoroughly clean the inside and out. We use a 3500 lb. pressure washer, which has sufficient pressure and volume to effectively clean surfaces quickly. A common myth, which is totally incorrect, is that allowing a build up on cooker grates enhances the flavor. Clean racks thoroughly, removing all food and build-up from smoke and basting. A household oven cleaner can be used on the stainless steel grates if necessary, but should not be used on painted surfaces.

If a pressure washer is used, a good general-purpose household cleaner is all that is necessary. Spray all surfaces of the unit with the cleaner while it is still warm before washing with the pressure washer. Thoroughly rinse and allow the unit to dry before storing.

Wet wood and charcoal ash create acid, which will corrode steel over time. After coals are thoroughly cooled, dispose of them in a responsible way. If they are still hot, coals should be put into a safe, covered metal container.

The inside of the cooker is purposely left unpainted and will rust in time. This is generally not a problem when the unit is used frequently, however, that concern can be alleviated by spraying cooking oil on the inside of the cooker and on the hinges after it is dry.

Check your unit for any loose hardware and tighten before storing. This is especially important for trailer units. Lug nuts must be kept

tight to prevent a loose wheel from becoming a hazard in travel. While it is infrequent that screws or nuts will become loose, it is prudent to inspect your cooker before storing it. Common hardware can be obtained from your local hardware store, if needed.

Check tire pressure on trailer units monthly. Under-inflated tires are not only potential hazards in travel, but wear more quickly as well. Push around units with tires need to be checked as well to ensure ease of movement and stability when in use. Check tire wear in both units and replace when required. New tires are usually available from your local tire source or can be ordered mounted on rims through your Meadow Creek dealer.

Depending on use (once or twice per year), the dust cap covering the wheel hub should be removed and hubs lubricated using high quality gear grease. Pump grease into the grease fitting until you observe excess coming out of the outer seal.

Clean cookers should always be stored in a dry place, in a storage building or covered. If you have not purchased a cover specific to your cooker from your dealer, cover the unit with a waterproof tarp. Make sure to secure the tarp so that wind will not blow it off.

★ *Touch Up*

Before storing your cooker during the off season, perform all of the steps outlined above and, using a piece of fine sandpaper, buff out any rust spots and wipe away the dust using a clean cloth. Touch up the area with heat resistant paint available in spray cans from your local paint store or your Meadow Creek dealer. PLEASE NOTE THE SINGLE WALL FIREBOX WILL LOSE PAINT. This is normal and will need to be touched up occasionally.

★ *Using The TS Series Smoker*



We recommend that your new TS Series smoker be seasoned before using it for the first time. See instructions on page 2 to “Break-in”.

Lighting

With your smoker seasoned, completely open the slide vents on both sides and also the rain cap on top of the stack. Next, place 20 lbs. of charcoal and one good sized wood log in the firebox. Set the log on top of the pile of charcoal on an angle. Aiming under the pan in the cooking chamber, light the torch and aim it so the flame goes up the log and under the pan. Your goal is to heat the tank up at the same time you are lighting the fire. **YOU HAVE TO HEAT UP THE TANK TO GET IT TO DRAFT PROPERLY.** Once you have the smoker temperature up to 225°, remove torch and close firebox door.

Operation

Adjust the leveling jack on the smoker so that the unit tilts slightly forward to ensure that grease from the meat will drain into a bucket, reducing the chance of a fire. Open the drain valve and place a metal bucket under it.

Keep the slider vent on the firebox and the chimney vent completely open until the desired temperature is attained. Stabilize the operating temperature by adjusting the firebox slide vent. Generally, having the slide open 1" will maintain a temperature of 225° Fahrenheit. The chimney vent must be fully open at all times during cooking to ensure proper operation of the unit and to avoid over-smoking.

When you are ready to start cooking, add the hardwood of your choice to the firebox and add the meat. Do not use resinous softwoods such as pine or spruce.

Add hardwood charcoal and/or more wood as needed, usually after the smoker temperature drops 25°–50°.

Adding “prelit” charcoal will ensure a more consistent temperature (in a separate fire safe container, start charcoal and allow it to burn 20–30 minutes or until edges are white).



Approximate Cooking Times at 225°–250° F	
Back Ribs	2½–4 hrs.
St. Louis Spare Ribs	3–5 hrs.
Pork Butt Or Brisket	10–12 hrs.
Whole Chicken	2–3 hrs.

★ SQ36

The SQ36 can be used as a smoker or a charcoal grill.



To Smoke using the SQ36

Follow the same directions as the TS Series on page 5. The vents above the firebox should remain closed at all times when smoking. Always keep the rain cap on the stack open, and use the firebox slide vents to regulate temperature.

To Grill on the SQ36

Place a charcoal grilling pan into the cooker and pile approximately 10 lbs. of charcoal in the center. Using a propane torch or weed burner, light the charcoal. Allow the charcoal to burn for 10–20 minutes or until the majority of the coals are white. Once lit, spread the coals across the pan, and you are ready to cook! Adjust the vents on both ends of the main smoke chamber to regulate your temperature!

Meadow Creek Welding, LLC Equipment Warranty

Meadow Creek Welding, LLC (Meadow Creek) warrants to the purchaser and the ultimate original retail purchaser that the product manufactured by Meadow Creek is free from defects in material and workmanship under normal use and service for a period of one year from the date of original sale (the "Warranty Period"). All Stainless Steel grates on Meadow Creek units are warranted for 25 years against rust and weld failure that may occur under normal use.

THIS WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES AND REPRESENTATIONS, EXPRESSED OR IMPLIED, AND ALL OTHER OBLIGATIONS OR LIABILITIES ON THE PART OF MEADOW CREEK WELDING, LLC, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE.

Meadow Creek's liability and obligation is limited to repair or replacement of the product, at Meadow Creek's option, provided the purchaser returns the claimed defective product to Meadow Creek, or Authorized Distributor, with transportation charges prepaid within the Warranty Period, and an examination of the product by Meadow Creek discloses the product is defective. If the product is not returned within the Warranty Period, Meadow Creek will have no further liability or obligation to the purchaser and the ultimate original retail purchaser.

Meadow Creek makes no warranty with respect to tires, wheels, brake systems, axle assemblies, hitches, burners, valves, regulators, tanks, rotisserie motors, other than the Warranty offered by the respective manufacturer of those items. **Meadow Creek makes no warranty with respect to paint and its longevity.**

This warranty does not cover said product which has been repaired or altered outside of the factory of Meadow Creek Welding, LLC. in any way as to, in the judgment of Meadow Creek, affect the stability, reliability, safety or performance of the product. This warranty does not cover damage or product failure caused by accident, misuse, negligence, tampering, act of war, overloading, improper attachment, or improper maintenance. Meadow Creek is held harmless for any injury or death caused by the misuse of this product.

This warranty excludes any and all liability for incidental or consequential damages.

This warranty gives you specific legal rights providing said product is put to its proper designated use.