



SQ36

Overall Dimensions: 61½"l x 29"w x 56½"h
 Grate Dimensions: 14½" x 35", Wire Grid With ½" Spacing
 2nd Tier Grate Dimensions: 13" x 34"
 Metal Thickness on Smoker: 13-Gauge
 Metal Thickness on Firebox: ¼" Plate
 Net Weight: 310 lbs.
 Shipping Weight: 450 lbs.
 Shipping Dimensions: 65"l x 43"w x 62"h

Features

- Stainless Steel Grate
- Thermometer
- Cool-to-the-Touch Handle on Lid
- Ash Slide-Out Pan
- Charcoal Grate in Firebox
- Ball Valve Drain

Options

- Vinyl Cover
- Charcoal Grill Pan
- 5" High 2nd Tier Grate
- Insulated Firebox
- Charcoal Slide-Out Basket
- Rib Rack
- Probe Port With Plug
- Solid Tires

For Smoking: Use non-petroleum-based starters. Residue in the smoke from these starters can contaminate the cooking box and flavor the meat. The use of a torch or paper and kindling is most effective. Use approximately 15-20 lbs. of charcoal in firebox to get started. Once meat is placed in smoker, you can add wood and/or charcoal in firebox 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: Place charcoal pan in smoker, below stainless steel grate, and put in your desired amount of charcoal, approximately 15 lbs.



Meadow Creek Welding uses only food-grade T304 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.