



# TS250

**Overall Dimensions:** 175½"l x 58"w x 83"h

**Top Grate Dimensions:** 24" x 58" (top), 26½" x 58" (bottom),  
Wire Grids With ½" Spacing

**Warming Box Grate Dimensions:** 13½" x 22½"

**Metal Thickness on Tank:** 3/16" Plate

**Metal Thickness on Firebox:** ¼" Plate

**Net Weight:** 1,630 lbs. (Contact manufacturer for shipping weight and dimensions.)

## Features

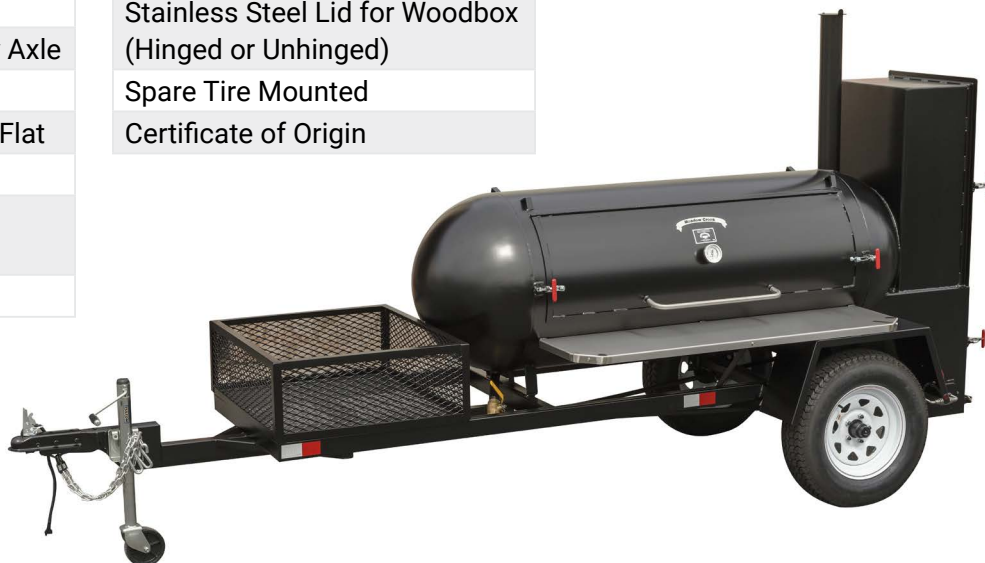
- 2 Stainless Steel Slide-Out Grates
- Reverse-Flow Draft
- Positive-Lock Latches
- Ash Slide-Out Pan
- Charcoal Grate in Firebox
- Built-In Water Pan
- Ball Valve Drain
- All Stainless Steel Handles
- Thermometers on Smoker and Warming Box
- 2 Expanded Metal Exterior Shelves
- Door on Each Side of Smoker
- Warming Box With 3 Shelves
- Tubular Frame Single-Axle Trailer
- 15" Highway Wheels
- 2" Ball Hitch
- Wheel Jack
- Safety Chains
- Rubber Torsion Heavy-Duty Axle
- Easy-to-Lube Bearings
- LED Trailer Lights, 4-Prong Flat
- Wood Box
- Heat Baffles on Firebox to Protect Wheels
- Manufacturer's VIN Plate

## Options

- Add BBQ26S or BBQ42
- Vinyl Cover
- Stainless Steel Exterior Shelves
- Insulated Firebox
- Charcoal Slide-Out Basket
- Trim Package
- Stainless Steel Smokestack
- Extra Grates in Smoker
- Charcoal Grill Pan, 11-Gauge
- Jerky Rack
- Rib Rack
- Extra Grates in Warming Box
- Live Smoke in Warming Box
- Trailer Brakes
- 5,000 lb. Single Axle With Brakes
- Tandem Axle With Brakes
- Stainless Steel Drip Pan
- Stainless Steel Lid for Woodbox (Hinged or Unhinged)
- Spare Tire Mounted
- Certificate of Origin

**For Smoking:** Using 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 25-30 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. Optional charcoal basket holds approximately 40 lbs. of charcoal briquettes and ensures efficient even temperatures.

**For Grilling:** Remove bottom grate from smoker and slide in optional charcoal pan. Put in your desired amount of charcoal and slide top grate above charcoal pan.



**Photos may include options. Items listed in the "Features" charts are included in the base price.**

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.

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