



TS500

Overall Dimensions: 202"l x 72"w x 98"h

Grate Dimensions: 2 – 30" x 34½", 4 – 34" x 34½", Wire Grids With ½" Spacing

Warming Box Grate Dimensions: 21" x 28"

Metal Thickness on Tank: ¼" Plate

Metal Thickness on Firebox: ¼" Plate

Net Weight: 2,800 lbs. (Contact manufacturer for shipping weight and dimensions.)

Features

- 6 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
- 2 Doors on Each Side of Smoker
- Warming Box With 3 Shelves
- 4" Channel Frame Trailer
- 5,000 lb. Single Axle With Brakes
- 15" Highway Wheels
- 2-5/16" Ball Hitch
- Heavy-Duty Drop Leg Jack
- Safety Chains
- Rubber Torsion Heavy-Duty Axle
- Easy-to-Lube Bearings
- LED Trailer Lights With 7-Round RV Plug
- Spacious Wood Box
- Heat Baffles on Fire Box to Protect Wheels
- Manufacturer's VIN Plate

Options

- Add BBQ26S or BBQ42
- Vinyl Cover
- Stainless Steel Exterior Shelves
- Insulated Firebox
- Heavy Duty SS Firebox Grate
- Charcoal Slide-Out Basket
- Trim Package
- Stainless Steel Smokestack
- Extra Grates in Smoker
- 11-Gauge Charcoal Grill Pan
- Jerky Rack
- Rib Rack
- Probe Port With Plug
- Extra Grates in Warming Box
- Live Smoke in Warming Box
- Gas Assist
- Gas Assist Port and Cover
- Tandem Axle With Brakes
- Stainless Steel Drip Pan
- Stainless Steel Lid for Woodbox (Hinged or Unhinged)
- Spare Tire Mounted
- Certificate of Origin

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 40 lbs. of charcoal briquettes, or 20 lbs. of lump 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 60 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.



Shown with optional shelves and live smoke in warming box.

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.