

Meadow Creek®

★ *Operator's Manual* ★
BX Series



★ Thank you for purchasing a Meadow Creek BX cooker. 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 BX series.

Meadow Creek BX Smokers are constructed of 13 gauge steel which has been finished with a satin black paint except for food bearing surfaces which are made of USDA approved #T304 stainless steel.

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 and 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*

Due to dust or soil from fabrication and/or shipping, racks should be cleaned with a general purpose cleaner and hot water before food is placed on them. Inspect the inside of the cooker and if it appears to have dust on it, clean it as well.

If you have a stainless steel interior in your BX, there really is no need to break in your smoker. You can go directly to using your smoker. For the standard BX, place your smoker on a level surface, add a gallon of water, open all vents, add approximately 20 lbs. of charcoal, light the charcoal using 1 of the options listed in the “using your

smoker” article on page 5 in this guide. Add 1 log or a few chunks of wood, slide your basket back in, and let the charcoal burn out.

★ *Maintenance*

Typically, the most important thing that an owner can do following 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 interior of your BX Smoker is finished with a high heat primer to inhibit rusting. This generally sticks very well, but occasionally, if your smoker is not used frequently, this coating will wear through and rust spots will appear. Inspect periodically and buff/sand as needed. The exterior has been primed and top coated with a satin black finish. PLEASE NOTE: stainless steel interior is available as an upgrade. This will eliminate any paint issues you might have and will be easy to clean.

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 insure 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. For a list of dealers, go to www.meadowcreekbbq.com.

★ *Using your BX Series Smoker*

You will want to make sure you have the smoker on a level surface to start. Fill the water trough about three quarters of the way, and then place a full bottle of water on top. Open all vents, top and bottom, slide the charcoal basket out, and put in about 20 lbs. of good charcoal briquettes. At this point you will have a few different options:

!WARNING! DO NOT USE LIGHTER FLUID

1) You can use the fire starters. These are a wax type cube that you put down in the charcoal at different points. Light them and slide the basket back into the smoker, and wait for the cooker to come up to temperature.

2) You can use a map torch and light the charcoal from the bottom or on the side, about where the guru port will line up when you slide the basket back in. That way when you install the guru and have the lit basket back in the cooker, the guru will take over and bring your smoker up to temperature.

3) You can use a weed burner torch. This is the fastest way, but you will have to be careful. You will slide the basket full of charcoal back into the smoker and, using the medium tip on the torch, light it and place it in the basket. This will light the charcoal and heat the smoker at the same time. Make sure you put the torch tip back about the middle of the basket to light the charcoal evenly.

Once you have the charcoal lit and door closed, if you are using a guru, install it in the port, close your vents and let it control your temperature. If you are not using a guru, leave your vents all the way open until the smoker comes up to temperature. As it gets to within 25 degrees of your desired temperature, start closing your bottom vents about half way, and make your adjustments accordingly. Once you are at your cooking temperature, it is time to put your meats on. At this point you want to place four or five wood chunks or a small log into the fire box. This will give you plenty of smoke for your meat. Add pre-lit charcoal and wood as needed. This should maintain your smoker temperature nicely.

Remember, this is just a guide to help you get your smoker fired up. All smokers are different and the more you use it, the easier it will become.

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.



☆ Replacement Parts ☆



Gasket



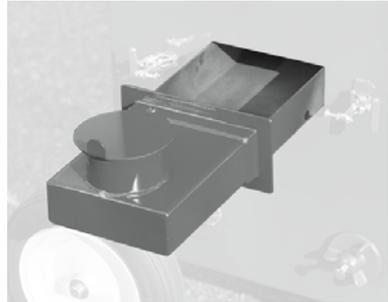
Tires



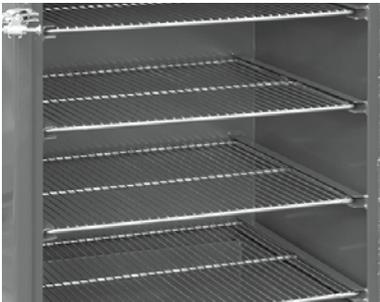
Water Port and
Chimney Cover



Drip Pan



Water Pan (shown with cover)



Replacement / Extra Grates



Water Bottle



Ash Pan



Charcoal Basket

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.