

Meadow Creek®

★ *Operator's Manual* ★  
*PR Series*





Thank you for purchasing a Meadow Creek PR 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 PR series.

Meadow Creek Pig Roaster (PR) cookers are constructed of 13 gauge steel which has been finished with high heat paint except for food bearing surfaces which are made of USDA approved #T304 food grade 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.

First remove SS grates. They do not need to be seasoned. To season a new PR Charcoal unit with a lid, spray all interior surfaces with a light coat of cooking oil. Build a fire in the cooker, close the lid and allow the temperature to rise to 250° or 350°. Adjust the dampers to maintain this temperature for 1 hour. Wood can be added for

additional seasoning.

For gas PRs, simply spray down inside of cooker with cooking oil. To light a gas PR, called PRGs, see page 9. Maintain 250°–350° for an hour. Your cooker should be ready to use.

## ★ *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.

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.

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.

Please note: the inside of your PR is painted to inhibit rusting. Over time, the paint on the inside might break down and come loose. This is normal and should be cleaned as needed. It should not need to be repainted.

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. For a list of dealers, go to [www.meadowcreekbbq.com](http://www.meadowcreekbbq.com).

## ★ *Trouble Shooting PR Models*

### Gas Models

| <b>Problem</b>                                    | <b>Probable Cause</b>   | <b>Correction</b>   |
|---|---|---|
| Pilot won't light                                 | No gas to the pilot   | Clean or replace pilot  |
| Pilot will not stay lit                           | <ul style="list-style-type: none"> <li>• Pilot and thermo coupling not aligned properly</li> <li>• Thermo coupling defective</li> <li>• Safety control defective</li> </ul>                                   | <ul style="list-style-type: none"> <li>• Bend either, and or both so that pilot flame is directly under the thermo coupling.</li> <li>• Replace</li> <li>• Replace</li> </ul>               |
| Pilot lights but burners will not                 | <ul style="list-style-type: none"> <li>• Tank OPD valve locked up because valve was opened too quickly</li> <li>• Obstruction in burner or burner orifice</li> <li>• Insect in air mixture control</li> </ul> | <ul style="list-style-type: none"> <li>• Close valve, release pressure, open slowly</li> <li>• With gas supply off, remove obstruction and restart</li> <li>• Remove and restart</li> </ul> |
| Cooker reaches 200°–250° and then shuts off       | Unit not vented properly, air not circulating completely  | Open all vents, top and bottom---these must remain open, temperature adjustment is done with gas supply control.  |
| Burner lights but flame is lazy or stutters.      | <ul style="list-style-type: none"> <li>• Obstructions in gas line</li> <li>• Vents not open fully—see above</li> </ul>  | <ul style="list-style-type: none"> <li>• Clear obstruction</li> <li>• See above</li> </ul>  |
| Temperature will not exceed 350° in gas PR models | This is not a problem—Gas cookers are designed to operate at 325°–350°  | Check thermometer—adjust or replace if needed   |

### Charcoal Models

| <b>Problem</b>          | <b>Probable Cause</b>                            | <b>Correction</b>  |
|-------------------------|--|--|
| Will not get hot enough | Charcoal not started properly before closing lid | Allow charcoal to burn for approximately 30–45 minutes or until coals are white across the top before closing lid. |

## ☆ *Using The PR Model Pig Roasters*

The following are suggested instructions for cooking a pig on the equipment manufactured by Meadow Creek Welding, LLC. These instructions are guidelines only, based on our accumulated experience. Meadow Creek®, its parent company or any of the owners accept no responsibility for illness, injury or dissatisfaction associated with the use of the equipment or instructions beyond the rental fee if it is determined that there has been a misrepresentation in claim to success in the use or failure in the manufacture of the equipment.

Weather has a significant effect on a PR Series Pig Cooker. Clear, high pressure days are the best and overcast, low pressure days are the worst. It's up to the chef to figure out what's happening with the process throughout the cooking period and make changes, when needed, to keep things on track. With all of that in mind, grab your favorite summertime beverage, settle back and enjoy the day.

### **Cooking A Pig**

Place cooker on level ground. Before starting to cook the pig, there are two things to keep in mind. First is that the grease will need to drip from the cooker into some sort of container. The other is that the cooker should be well-balanced, because a large pig can tip a poorly balanced cooker. After these are addressed, remove grate and drip pan and pour sufficient charcoal into charcoal or bottom pan.

**PR-60** 200 lb. (live weight)  
120 lb. (dressed) pig 80-90 lbs. charcoal

250 lb. (live weight)  
150 lb. (dressed) pig 100 lbs. charcoal

**PR-42** 125 lb. (live weight)  
75 lb. (dressed) pig 60 lbs. charcoal

We always recommend using a torch to light charcoal because lighter fluid can leave an after taste of petroleum. When using a torch, keep holding torch to the charcoal until well started. Never walk away from a lit torch in a cooker.

If using lighter fluid, drench unlit charcoal with 3/4 to one full quart

## ★ *Using The PR Model Pig Roasters (continued)*

of charcoal lighter fluid. Use only charcoal lighter fluid. Any other combustible material may present extreme danger. Allow charcoal lighter fluid to soak into charcoal for approximately 5 to 10 minutes. Light coals with approved barbecue lighter or a long match. Allow coals to burn approximately 30 minutes until coals begin to show a white ash forming, but are still whole. Damp days or damp charcoal will lengthen this process.

Replace the drip pan. With the grate on a clean flat surface, place the whole pig with skin not removed, belly down across the length of the grill. Place the grate in the cooker. Close the lid. Open both top and bottom vents completely.

Using the built in thermometer in the lid, allow temperature to rise to 300°. This takes approximately 1/2 hour.

Adjust both top and bottom vents together to level cooker's internal temperature to 275°–300°. Maintain temperature at 275°–300°, as well as possible. Typically, temperatures range between 250° and 325°.

It is not uncommon for grease to ignite if the temperature rises too high. If this does occur, do not raise the lid. Close top and bottom vents to reduce temperature and the flame will extinguish automatically. If the grease draining from cooker ignites, extinguish with baking soda. Never use water because grease will splatter.



## ★ Using The PR Model Pig Roasters (continued)

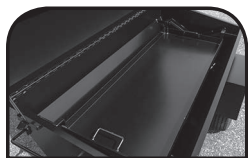
Using the table below, calculate length of time for cooking. These times are approximate, and good judgment should be used in determining if the pig is ready. Using a meat thermometer is the most accurate method to determine if the pig is done. *The Joy of Cooking* says that a shoulder is done at 185°. Our meat thermometer says pork should be 170°.

| Live Weight        | 125        | 200        | 250        |
|--------------------|------------|------------|------------|
| 250 to 275 degrees | 10–12 hrs. | 12–14 hrs. | 14–16 hrs. |
| 300 to 325 degrees | 8–9 hrs.   | 11–12 hrs. | 13–14 hrs. |
| 325 to 350 degrees | 7–8 hrs.   | 10–11 hrs. | 12–13 hrs. |

When it is determined that the pig is ready, remove from the grill, with help, to a table for carving. Remove the skin and slice the meat from the carcass.

## ★ Accessories

Accessories are available for purchase from any authorized Meadow Creek Dealer.



**Charcoal Grilling Pan (CGP)**

Bring charcoal close to grate for hot & fast cooking.



**Rib Rack (RR)**

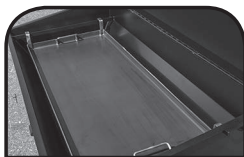


**Chip Pan (CP)**

Pan to add wood chips for smokey flavor.



**Second Tier Grate (2TG)**



**Griddle (GR)**



**Vinyl Cover (VC)**

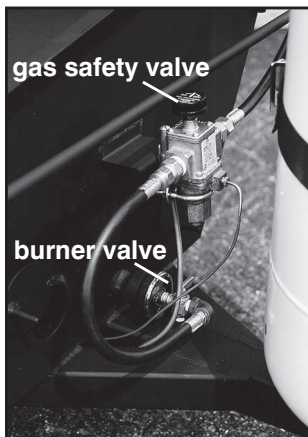


**Charcoal Pan Insert (CPI)**

Converts gas cookers to wood or charcoal without removing gas components.



## ☆ *Roasting A Pig Using a PRG Series Roasters*



Position your PRG Series Roaster on flat, level ground. Using the jack, level the unit from left to right. Insuring that the burner shut off valve and gas safety valve are in the off position, open the tank valve fully.

Remove the grate and drip pan from roaster. Turn the gas safety valve to the pilot position. Hold the flame from a long stem lighter to pilot at the valve end of the burner inside the roaster. Depress the gas safety valve for approximately 10 seconds, until gas reaches the pilot and pilot lights. Continue to depress the safety valve for an additional 30 seconds, plus or minus, until the pilot will stay lit with safety valve released.

Replace the drip pan and grate. Position the pig, belly down, on the grate for roasting. Close roaster lid. Open all vents, top and bottom: 3 on each end and 3 on each side. These vents remain open during cooking except to prevent the pilot from being extinguished by a high wind. Then only close the bottom vents on the side exposed to

the wind. PRG Series Roasters must have air movement to operate properly.

Open the burner valve fully. Notice that the burner lights with a whooshing sound, and that the flame can be seen through the bottom vents.

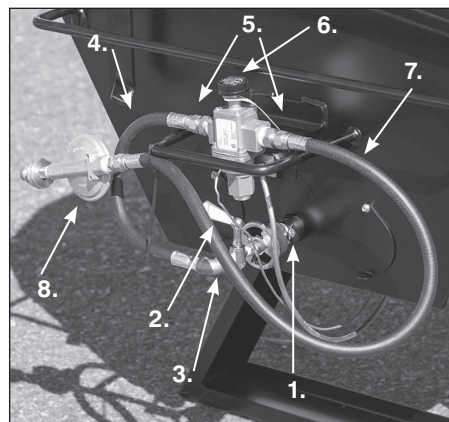
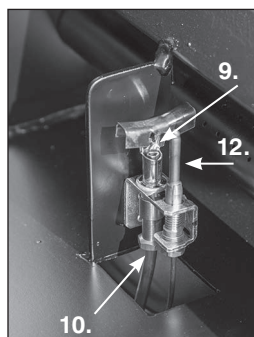
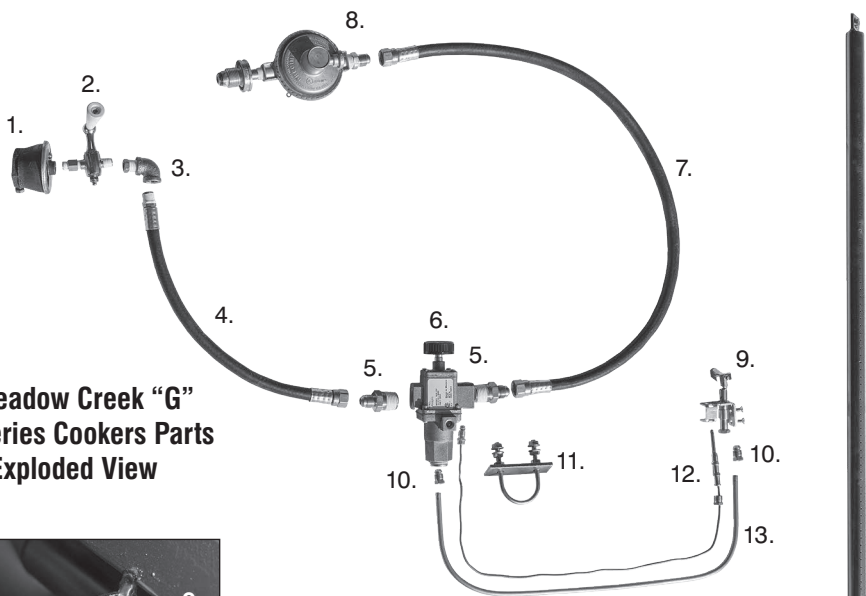
Using thermometer, allow the internal temperature of roaster to reach 300°. Reduce gas input to burner by gradually closing the burner shut off. Stabilize the temperature at 300° and cook pig fully using the table below for approximated times.

Using the table below, calculate length of time for cooking. These times are approximate and good judgment should be used in determining if the pig is ready. Using a meat thermometer is the most accurate method to determine if the pig is done. The *Joy of Cooking* suggests that pork parasites are killed when they are 137°. The *Joy of Cooking* also says that a shoulder is done at 185°. Our meat thermometer says pork should be 170°.

| <b>Live Weight</b> | <b>125</b> | <b>200</b> | <b>250</b> |
|--------------------|------------|------------|------------|
| 250 to 275 degrees | 10–12 hrs. | 12–14 hrs. | 14–16 hrs. |
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| 325 to 350 degrees | 7–8 hrs.   | 10–11 hrs. | 12–13 hrs. |

# ☆ Gas PR Parts List

## Meadow Creek "G" Series Cookers Parts - Exploded View



| Item # | Part # | Description              |
|--------|--------|--------------------------|
| 1      | 001101 | Air Mixing Valve         |
| 2      | 001110 | Manual Brass Valve       |
| 3      | 004090 | Brass Elbow              |
| 4      | 002116 | Male Hose                |
| 5      | 004015 | Brass Reducer            |
| 6      | 001100 | Safety Valve             |
| 7      | 002224 | Female Hose              |
| 8      | 000010 | Regulator                |
| 9      | 000005 | Pilot Assembly           |
| 10     | 003050 | Flange Nut               |
| 11     | MC5001 | U-Bolt Assembly          |
| 12     | 001105 | Thermo Coupler           |
| 13     | 002524 | Copper Tubing 1/4" x 24" |
| 15     | 001160 | Burner, PR60G            |
|        | 001172 | Burner, PR72G            |

## 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.