



# TS500

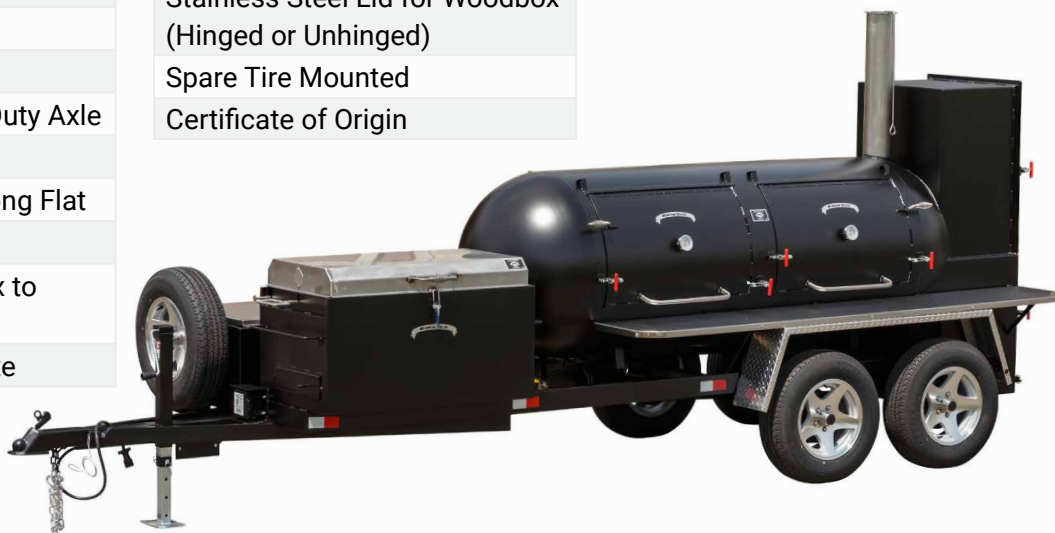
**Overall Dimensions:** 202"l x 72"w x 98"h  
**Grate Dimensions:** 2 – 30" x 33", 4 – 34" x 34", Wire Grids With ½" Spacing  
**Warming Box Grate Dimensions:** 21" x 28"  
**Metal Thickness on Tank:** ¼" Plate  
**Metal Thickness on Firebox:** ¼" Plate  
**Net Weight:** 2,800 lbs. (Contact manufacturer for shipping weight and dimensions.)

Features
4 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
Cool-to-the-Touch Handles on Slide Vents
Thermometers on Smoker and Warming Box
2 Expanded Metal Exterior Shelves
2 Doors 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
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
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:** 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.



**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.