

Meadow Creek®

For Smaller Groups



14" steel end loading fire box.



The unique smoke distribution maintains even heat over the length of the cooker.



Optional charcoal pan for grilling.

SQ36
The SQ36 is great for the serious backyard chef, or a good competition "starter".

Indirect heat comes from slowly burning wood or charcoal in the fire box. An ash pan and "stay open" door with positive latches make the process easy.

Smoke distributor
Smoke travels through the smoke distributor and surrounds the meat before exiting out the chimney. Top and bottom dampers maintain control of the internal temperature.



BBQ26S (left)
24" x 16" grates
Capacity: 15 lbs.



BBQ26 (right)

Meadow Creek®

Barbecue Equipment & Accessories

- Smokers
- Ultimate Caterer
- Dog Roasters
- BBQ Series
- Grills & Sinks



You Be The Judge!

Meadow Creek®
KC Specialties
P.O. Box 8293
Prairie Village, KS 66208
Phone: 816-392-4770
Fax: 913-262-2174





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- All units come with food grade 304 stainless steel grates.
- Unless otherwise noted – units are fabricated of welded 13 gauge steel on welded tubular steel frames and are finished with heat resistant black paint.
- All standard "Trailer" models have 2" ball hitches, heavy duty wheel jacks, rubber torsion axles and road-worthy tires. Light packages are optional unless noted otherwise.

Since 1980 Meadow Creek® has provided outdoor cooking enthusiasts with the tools to get superior results, consistently. We offer not only a broad variety of grills and roasters for commercial use, but the same quality equipment for backyard chefs as well.

Whether you are cooking for four on a Saturday night or four hundred at the fire company benefit you will find the right size and style to meet your requirements.

Most options shown in this catalog are available on any model cooker.

We are just as serious about providing efficient, cost effective cookers as you are about the meal that you will serve to your guests. We encourage you to consider one of the units in this catalog or to contact us with your custom requirements.

We'll gladly answer your questions and look forward to serving your outdoor cooking needs.

Ultimate Caterer

Custom units by Meadow Creek® are always available. We will provide you with advice in making your selection of options along with an estimate of the final cost.

Almost any scenario can be part of your design including, but not limited to, grills, roasters, smokers or side burners.

We will use either 304 stainless steel or regular steel painted with heat resistant black paint. It's your choice.



Shown with full length hinged roof that folds down and locks for transport.



TS250 Smoker with charcoal pull-out, 4 bowl sink, BBQ42 BBQ pit cooker, 2" ball hitch, trim package.

The Ultimate Caterer

- Features
- HD road-worthy frame and suspension
 - 2 5/16" ball hitch
 - Electric brakes available
 - Hinged roof system with:
 - Vented ridge
 - Aluminum diamond plate 4' wings
 - Gas springs assist lift
 - Superior bracing locks down roof in transit or up in use
- With your choice of equipment & accessories



Optional configuration permits cooking from inside on the raised floor. This unit has a PR72 that pivots into the trailer for transport and a unique canopy.



Wood box with SS "work table" cover (left). BBQ36 with lid (right).

Smokers

Smokers are considered by purists to be what barbecue is all about. Low temperatures and slow cooking allow flavor to develop in a natural, delicious way. The result is the most tender and juicy meat, every time.

Pork shoulders cooked for 12 hours at low heat melt in your mouth!

Easy-open positive latches are used to secure all doors. Smokers also come with standard light package.



Smokers

TS60

Net weight 425 lbs.
Cooking area
756 sq. inches



Indirect heat from slowly burning wood or charcoal travels under the sealed drip pan. Smoke circulates around the meat for slow, even cooking. The drip pan can also be used as a water smoker with the drain spigot closed.



3 rack warming oven with thermometer.

All TS smokers are built with 1/4" steel fireboxes. Heavy duty charcoal racks and slide out ash pans are also standard.

TS250

Length 14 1/2' - net weight 1,600 lbs.
Cooking area over 17 sq. ft.
(2,500 sq. inches)



TS120

Length 12 1/2' - net weight 1,140 lbs.
Cooking area over 11 sq. ft.
(1,600 sq. inches)



A heavy duty grease trough and spigot make cleanup quick and easy.



Standard on all TS Series Smokers are convenient slide out removable grates.

TS Series Options



Pull out charcoal basket.



Charcoal grilling insert.



3 rack option.



Optional trim package with polished aluminum fenders, wheels, and smoke stack.



Bikes & Brisket

A classic combination! Use your Meadow Creek® cooker to keep your buddies and bikers well-fed and happy.

The BBQ series are favorites with the chicken cooking crowd. They can be seen in almost any setting from backyard feasts to cooking for hundreds at fund raisers. The painted models in this series are fabricated of 13 gauge welded steel painted with heat resistant black paint in an attractive matte finish. All of the units have locking double sided pivoting grates of expanded stainless steel. These grates have handles designed to conveniently and safely turn the meat or remove it when the cooking is completed. Removable ash pans make cleanup a snap.



BBQ Pits

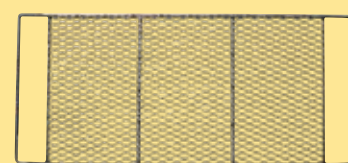
BBQ42

22" x 40" grates
Capacity: 40+ lbs.
(1 case) legs & thighs.



Crowd Pleaser!
The cookers most favored by caterers, these transportable units, like all Meadow Creek® equipment, are built to last for years. One of the easiest and most enjoyable methods of raising money or just plain feeding a crowd, these units will never disappoint.

Options



Single grilling grate for BBQ Series.



Griddle for all BBQ models.

Collapsible

BBQ42C

Stores in a space
56" x 28" x 6"
Weighs 135 lbs.



Have an event that will grow? Don't have enough storage space? Need to transport the grill in a station wagon?
Set these units side by side for unlimited capacity.

Large Capacity Pits

BBQ96

Capacity: 120 lbs
(3 cases) legs & thighs
(3) 32" x 36" grates



BBQ144

Capacity: 240 lbs. (6 cases)
legs & thighs (4) 36" x 48" grates



Easy turn double sided grates. Well balanced, lockable racks provide one person turning.



Custom 8 Pit Cooker
Capacity: 500 lbs. (chicken)

Pig Roasters utilize an even distribution of heat swirling around the closed lid for uniform cooking, without burning the meat. Smoke fills the open cavity and under the skin as the fat is rendered down, flavoring the meat in a way unlike any other method. Whole pigs are placed on the rack and the lid is closed and not opened again until the meat is ready.



PR60T & PR72T

Uses wood or charcoal.
Shown with standard expanded stainless steel rack.

PR60T (shown)



PR60GT & PR72GT

This propane unit eases the process by reducing the work. Using indirect heat similar to the standard PR cookers, whole pigs or other large cuts of meat are cooked thoroughly using safe, clean bottled gas. Dual shut-offs and a thermo coupled pilot make this unit as safe as cooking in your kitchen.

PR72GT (shown)



Optional 30 lb. or 40 lb. tanks are available (shipped empty).



All PR series cookers come equipped with a stainless steel thermometer installed in the lid to monitor the roaster temperature.



All transportable units have easy lube hubs.



A 13 gauge drip pan carries undesirable fats to a drip tube that drains to the outside of the unit. The pan prevents charring from the coals and allows a pig to be cooked without needing to be turned.



PR42

w/20" x 40" grates for up to 100 lb. pigs

PR60

w/24" x 58" grates for up to 250 lb. pigs

PR72

w/24" x 70" grates for up to 325 lb. pigs

PR42, PR60 (shown) & PR72



Pretty Piggy!

A pig roasted in a Meadow Creek® Roaster is sure to be a hit, whether it's dressed in the latest fashions or not!

PR Series Options



Optional charcoal slide out permits adding coals without opening cooker.



Optional doors in hood available.



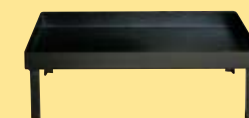
The optional removable second tier rack doubles the cooking surface for foods like ribs.



The optional "BBQ Guru" power draft allows burn control for perfect results.



An optional insert allows the G Series cookers to be converted to wood or charcoal without having to remove gas components.



Optional 12" x 24" chip pan for PR "G" Series.



Optional grilling pan for all PR Series.

Flat Top Grills

Flat top grills achieve uniform cooking in all conditions with minimal cleanup. Grills feature adjustable racks. The BBQ60G comes with slide out drip pans.



Self contained stainless steel sink unit includes "on-board" hot and cold running water, fresh and gray water tanks and a 6 gallon hot water heater.

304 S.S. Self-Contained Sink



Rugged oversized wheels permit extended maneuverability.



Unique "Stay Cool" handle.

BBQ60G (above)

Grate size: 22" x 56"

BBQ60 (right)

Grate size: 22" x 56"

BBQ36

Grate size: 22" x 32"

Available with 30 or 40 pound tanks (shipped empty). See page 7.



4 bowl sink includes hand washing sink and splash guard.



Easy Clean Up
An optional hand washing sink with splash guard meets code requirements.

Caterer's Delight

Combining the best of both worlds, the Caterer's Delight includes not only a pig roaster but a BBQ pit as well. The pig roaster is vented, top and bottom, for heat control which is monitored with a built in thermometer. Fat is carried out of the unit using a drip pan and spout. The BBQ42 includes a removable ash pan and "sandwich" grill that rotates easily for uniform cooking on both sides.

CD108 PR60 (shown)

CD120 PR72

CD108G PR60 Gas

CD120G PR72 Gas

The Caterer's Delight comes standard with the PR60 or PR72. Also standard is an installed light package. Pig roasters are also available in gas.



Includes 11 gal. fresh water and 15 gal. gray water polyethylene tanks.



Combination 6 gallon gas/electric hot water heater. Use either or both at the same time for reduced recovery time.



Easy to open positive latch keeps door secure.



With a compact footprint of only 24" x 66", the 3 bowl sink will fit onto many existing cookers and can easily be included in the design of new units.