

*Meadow Creek*<sup>®</sup>

★ *Operator's Manual* ★  
*BBQ Series*

*Chicken Flippers & Flatbeds*





Thank you for purchasing a Meadow Creek BBQ 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 BBQ Pits (Chicken Flippers) and BBQ Flatbeds.

Meadow Creek (BBQ Series) 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 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.

To season a BBQ grill with a lid, first remove the stainless steel grate from the cooker. Next spray the whole inside of the cooker with cooking oil (Pam or similar). Add a small amount of charcoal, and light using a torch or light your burner on gas models. We recommend

not to use lighter fluid. After charcoal is well lit, close the lid and let charcoal burn out. Your cooker should be ready to go. For chicken flippers with no lid, simply burn off approximately 10 lbs. of charcoal.

## ★ *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.

Please Note: the inside of your cooker is painted to inhibit rusting. Over time the paint might break down and the bare steel will start to rust. This is normal and should be touched up as needed. 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 nearest Meadow Creek dealer. After a few years, you might want to have your whole cooker repainted by Meadow Creek or your local dealer.

### ★ *Perfect Chicken Every Time!*

While it is always difficult to make concrete statements regarding cooking on a grill, the following will provide guidelines, which in the absence of experience, will get the job done.

Make sure you work with clean equipment and keep the chicken refrigerated, or on ice, until you are ready to cook. It is important that you touch the meat only with clean hands or that you wear latex gloves.

Cooking on commercial equipment such as the Meadow Creek® BBQ96 or BBQ144 will require approximately  $\frac{3}{4}$  to 1 lb. of charcoal per pound of chicken. Translated into terms that are useful – use between  $\frac{3}{4}$  and 1 whole 40 lb. bag of hardwood charcoal per section in the cooker.

**!WARNING! Never use lighter fluid on a cooker that has a lid.**

With the ash pans relatively dry, pile the charcoal into the center of each pan. Drench the briquettes with lighter fluid, approximately  $\frac{1}{2}$  to  $\frac{3}{4}$  bottle per section. Allow the fluid 5–10 minutes to soak in and

carefully light the coals from the center first then the outside edges. Use a long-handled lighter or propane torch.

While waiting for the coals to reach the level of usefulness, place the chicken on the grates. Keep the skin side all facing the same direction. This provides greater control to prevent charring. Sprinkle seasoning on the meat, conservatively (1 lb. of seasoning will do approximately 40–50 lbs.), and close the grate. Turn the assembly over and season the other side. Make sure that each grate is securely locked on both sides. This process takes place on a table, not on a cooker.

Allow the charcoal to burn for approximately 15–30 minutes until the majority of the coals are white around the edges. Don't be overly concerned that all of the coals are not lit. They will be. When the coals are ready, spread them across the bottom of the ash pans. Mix the unlit coals in with the other coals.

We spread less coals in the middle and more coals towards the outer edges of the pit.

Place the grates on the cooker in the turn slots. Within 10 minutes or so you'll notice the chicken start to cook. Keep an eye on the side close to the fire and turn the grates frequently to guard against charring. 1–1½ hours later you'll have the finest chicken you could expect. Because the inside chambers cook hotter than the outside you may want to move the grates mid-way through cooking, bringing the inside ones to the outside and vice versa.

During the cooking process, there could be flare-ups in the firebox. Although many cooks allow this as part of the process, you can use a clean, low-pressure (Hudson type) sprayer to keep the flame well under control. This method leaves the finished product with a beautiful golden color, which earns compliments before people even begin to eat.

Usually no additional charcoal is required unless more chicken is to be cooked. Add more as needed without increasing the temperature to a point where the meat chars before it is thoroughly cooked. The absolute worst thing that can happen is to serve a chicken that is not done. It is wise to remember that the weather may create some variables, so these guidelines may vary.

## ★ *To Grill with the BBQ Gas Flatbeds*

With the grill “broken in,” make sure it is sitting level. Hook up a 30 lb. or larger LPG tank to the grill. We recommend a 42 lb. tank with no OPD valve.

Check all the gas valves to ensure they’re all in the off position. Slowly turn on the tank valve. Remove the SS grate and SS burner covers. Wait a few minutes, then use a long stemmed lighter & hold flame to pilots.

When all pilots are lit, replace burner covers. Replace SS grate.

If your grill has a lid, open lid, then open burner valves as needed 1, 2, or 3. Listen for the whooshing sound as burners light.

Turn burner valves up or down as needed to control temperature. You can also raise or lower grate for additional temperature control.

When done, turn all valves to the off position. Close LPG tank, & clean up using the maintenance guidelines on page 3 of this manual.

## ★ *Grilling with your BBQ Flatbed using Charcoal*

With the grill “broken in,” make sure it is on a level surface, and remove the grate. Add approximately 20 lbs. charcoal, depending which size grill you’re using. Fix charcoal on a pile, then light safely. We recommend using a torch. Lighter fluid can contaminate your grill lid, if it has one. Let charcoal burn 15-30 minutes or until most charcoal has white edges. Spread out & let burn another 15 minutes.

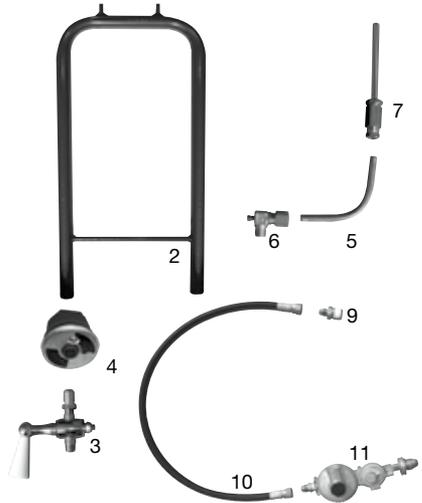
Spread charcoal as evenly as possible.

You should be ready to go.

When done, let all charcoal burn out. Then clean up using the maintenance guidelines on page 3 of this manual.

### BBQ60G Gas Parts Breakdown

Item #	Description
1	Stainless Steel Burner Shields
2	Loop Burner
3	Gas Valve
4	Air Mixing Chamber
5	Copper Tubing
6	Pilot Valve
7	Pilot Assembly
8	Manifold
9	Brass Reducer
10	¼" Hose
11	2-stage Regulator



## 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.