

# USER MANUAL AND ASSEMBLY INSTRUCTIONS

## FIRST TIME USE

WHEN USING THIS SMOKER FOR THE FIRST TIME, WE STRONGLY RECOMMEND TO HAVE IT BURN FOR 30 MINUTES WITHOUT COOKING MEALS. THIS INITIAL PERIOD IS NECESSARY.

## USEFUL HINTS AND PRECAUTIONARY MEASURES

- ☒ THIS SMOKER CAN ONLY BE USED OUTDOORS.
- ALWAYS INSTALL ON A SOLID BASE AWAY FROM INFLAMMABLE AND MELTABLE OBJECTS.
- DO NOT USE A SMOKER IN HIGH WINDS.
- PROCEED TO USING THE SMOKER ONLY IF IT IS COMPLETELY ASSEMBLED AND ALL PARTS ARE FIRMLY IN PLACE.
- NEVER MOVE THE SMOKER BEFORE THE FIRE IS COMPLETELY EXTINGUISHED AND THE SMOKER IS COOLED OFF COMPLETELY
- ☒ KEEP CHILDREN AND PETS AT A SAFE DISTANCE.
- NEVER USE ALCOHOL OR PETROL TO LIGHT OR STIR UP THE FIRE.
- PROTECT YOURSELVES AGAINST THE FIRE AND STEAM WHEN OPENING LID OR ACCESS DOORS WHEN THE SMOKER IS IN USE.

## INSTRUCTIONS FOR USE

### LIGHTING

- ☒ Remove lid, upper layer body, cooking grid and drip pan.
- Make sure charcoal grid sits inside the charcoal pan, and the charcoal pan is securely rested on all 3 legs
- Open door to the lower layer body. If possible, face open door to the wind to enhance fire starting and air circulation within the smoker.
- Pile charcoal or wood (not pine wood) into a pyramid shape, in the center of the charcoal grate.
- Start the fire while leaving lid, upper layer body and drip pan off.
- Allow charcoal/wood to burn for about 25 minutes. The coals should be lightly coated in gray ash before starting to cook.
- Spread coals/wood evenly over the charcoal grate to obtain even fire. Close door on the lower layer body.

• You can add flavored wood chips. Soak the woodchips in water for 10 minutes and drain before use. Use directly over hot coals or in a perforated foil pouch. These will infuse a smoldering smoke into your foods for enhanced flavor. In addition to flavored wood chips, you can add a mixture of your favorite wine, herbs and/or spices to the water pan.

Apple flavoured: mild,  
ideal for venison, fish, fowl

Oak flavoured: medium,  
ideal for pork, fowl

Hickory flavoured: robust,  
ideal for pork chops, ribs, roasts

### KEEP THE SMOKING GOING

- ☒ Place drip pan securely on the 3 support brackets of the lower layer body.
- You can fill this pan with a little bit of water.
- ☒ Place a cooking grate directly on top of the drip pan. Place food on the cooking grate in a single layer with spaces between each piece. This allows smoke and heat to circulate evenly all around the food.
- ☒ Place upper layer body on top of the lower layer body. Keep door closed.
- Position the other cooking grate on the support brackets of the upper layer body, and make sure the rim of the cooking grate is resting firmly on the support brackets. Place food on the cooking grate.
- ☒ Place lid on the smoker and start smoking!

### Cooking tips

- ☒ During the smoking process, avoid lifting the lid to check food. Opened lid allows heat to escape, making additional cooking time necessary.
- When removing lid during cooking, lift to the side instead of straight up. Lifting lid straight up creates a vacuum air flow within the smoker, sucking up ashes onto the food.

### REGULATING THE FIRE

It's absolutely necessary to keep a consistent, even and low heat environment of +/- 70 ° C inside your smoker. You should just be able to touch the outside of the smoker in area of the dish without hurting your hand.

If the fire is too hot, place lid on smoker and close lid air vent. You can also throw down some wet wood chips on the fire. This will lower the temperature a little and also build up a smoldering smoke for enhanced flavor.

If the fire is too low, open lid air vent and access door to the lower layer body to let air in and build up the fire.

**ADDING WATER DURING COOKING**  
Pour water slowly with a funnel or container with a spout through the access door of upper layer body.

### ADDING CHARCOAL/WOOD DURING COOKING

- Slowly remove lid from smoker, and carefully open access door to the lower layer body with barbecue mitts
- ☒ Use long-handled tongs to add charcoal or wood, avoiding to stir-up ashes and sparks.
- ☒ Close door and place lid on the smoker once the charcoal or wood is burning strong again.

### EXTINGUISHING FIRE

- ☒ Place lid on the smoker.
- ☒ Simply close all air vents and doors to extinguish fire. Also try covering coals with sand. Never use water!

## MAINTENANCE

### AFTER EACH USE

- After coals are totally extinguished and smoker has cooled completely, simply brush ashes into the charcoal pan and dispose them.
- Gently scrub residue off the cooking grates and charcoal grate with a brass wire grill brush or crumpled aluminum foil to avoid damaging the finish. Wipe off residue with paper towels.

### ON A REGULAR BASIS

- Give special care to your smoker to prevent rust.
- ☒ Use warm soapy water to clean the cooking and charcoal grates, drip and charcoal pans, and the interior and exterior surfaces of your smoker.
- ☒ Rinse well with water.
- ☒ Wipe completely dry with a soft cloth or paper towel. Do not allow the smoker, pans and grates to drain dry
- ☒ To prevent rust, apply a light coat of vegetable oil or vegetable cooking spray to the surface of the following: the lid, cooking grate and water pan. Gently wipe dry with paper towels. DO NOT apply oil to the charcoal grate, charcoal pan and the interior surface of the smoker.

### IF RUST OCCURS

- On exterior surface of the smoker:
  - ☒ Clean and buff all rust spots with a grill brush.
  - Touch-up affected areas with a good high-temperature resistant paint.
- On interior surface of the smoker:
  - ☒ Clean and buff rust spots with a grill brush.
  - Lightly coat affected areas with vegetable oil or vegetable cooking spray to minimize rusting. Gently wipe dry with paper towels. Never apply paint to the interior surface of the smoker.







