



# PRODUCT GUIDE

MODEL

**12201570**

**OFFSET SMOKER**

**430**



**Tools needed for assembly:**

- Phillips Screwdriver
  - Flat Head Screwdriver
  - Two adjustable wrenches
  - Hammer
- (Tools not provided)

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## FOR OUTDOOR USE ONLY

**This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**



**Follow all warnings and instructions when using the appliance.**


### Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

	<b>WARNING</b>	
<p><b>WARNING:</b> Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.</p>		

	<b>CAUTION</b>	
<p><b>CAUTION:</b> Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.</p>		



	<b>WARNING</b>	
<p><b>CARBON MONOXIDE HAZARD</b> Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles, or tents.</p>		

	<b>WARNING</b>	
<p>Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.</p>		

	<b>CAUTION</b>	
<p>Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.</p>		

	<b>CAUTION</b>	
<p>Some parts may contain sharp edges! Wear protective gloves if necessary.</p>		



	<b>CAUTION</b>	
<p><b>THIS UNIT IS HEAVY! DO NOT</b> attempt to assemble without a helper.</p>		

 **WARNING** 

**FAILURE TO READ AND FOLLOW INSTRUCTIONS FOR LIGHTING CHARCOAL MAY RESULT IN SERIOUS PERSONAL INJURY AND OR PROPERTY DAMAGE.**

**ALWAYS USE CAUTION WHEN HANDLING HOT COALS TO PREVENT INJURY.**

**ALWAYS LIGHT THE FIRE WITH THE GRILL LID OPEN.**

 **WARNING** 



Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit. Always wear protective clothing to prevent injury.

Keep children and pets away.

Do not move this unit during operation.

Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter.



Never use charcoal starter fluid with an electric starter.

 **WARNING** 

All surfaces can be hot during use. Use protection as required to prevent burning.

Do not use this unit on or near combustible surfaces or structures such as wood decks, dry leaves or grass, vinyl or wood siding, etc.

**SEE OWNERS MANUAL FOR IMPORTANT SAFETY INFORMATION.**



 **WARNING** 

**CALIFORNIA PROPOSITION 65**

1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

***Wash your hands after handling this product.***

 **WARNING** 

After a charcoal fire appears extinguished, unconsumed embers can retain heat for up to 24 hours, and if exposed to fresh air, can burst into flame unexpectedly. Any such embers outside the firebox of the grill pose a fire hazard and can ignite combustible surfaces such as wooden decks.

 **CAUTION** 

For residential use only. Do not use for commercial cooking.

## PREPARING TO USE YOUR SMOKER

Before cooking with your smoker, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

1. Brush all interior surfaces including grills and grates with vegetable cooking oil.
2. Build a small fire on the fire grate or pan, being sure not to lay coals against the walls.
3. Close door. (Position damper and smokestack damper approximately at one quarter open.) This burn should be sustained for at least two hours, the longer the better. Then, begin increasing temperature by opening the damper and smokestack damper half-way and adding more charcoal. Your smoker is now ready for use.

Rust can appear on the inside of your smoker. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your unit. Exterior surfaces of smoker may need occasional touch up. We recommend the use of a commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE UNIT !

## SMOKER MAINTENANCE

Frequency of clean up is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.

When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. Also, occasional touch up of the exterior paint will be required. Black, high-temperature spray paint is recommended. NEVER PAINT THE INTERIOR OF THE UNIT.

**Cooking Surface:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

## COOKING TIPS

### Building Your Fire

1. Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate or ash pan. We recommend using 2 pounds (approximately 30 briquettes) to start your fire, adding more as needed.
2. If using lighter fluid, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.
3. **Always light the fire with the grill lid open.** Leave lid open until briquettes are fully lit. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.
4. Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.
5. You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).
6. Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

### Know When Your Fire is Ready

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. Using caution, arrange the hot coals on your charcoal grate based on your desired method of cooking. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Raise or lower the adjustable charcoal grate.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time.

Allow 10 minutes for coals to ash over before adding more.

## SMOKING AND SLOW COOKING

Remove the cooking grill from the firebox and build your fire on top of the fire grate in the firebox. Either charcoal or wood may be used, but wood is the recommended fuel for it's rate of burn and the flavor it imparts to the food being cooked. Most seasoned hardwoods are good for smoking such as hickory, mesquite, pecan, oak, and many other fruit woods. Bark should be avoided or burned off first as it contains a high acid content and imparts an acrid flavor.

After allowing the fire to burn down, close the doors and control the temperature and smoke with the dampers located on the firebox and atop the smokestack. Smoke is contained within the chambers, which will reduce burn while imparting more smoke flavor. Do not operate the Smoker with temperatures exceeding 450 degrees in the smoker chamber. Place the food in the smoker chamber and monitor the temperature. Cooking and smoking are taking place using indirect heat. There is no need to worry about a grease fire flare-up ruining the food. Do not place food within 6" of the opening from the firebox into the smoker chamber. A general rule of thumb for cooking is about 1 hour per pound for smoking large cuts of meat. Refer to a cook book for specific cuts of meat. Limit the number of times you open the smoker chamber door as this will allow heat to escape and extend the cooking time.

## SMOKING WITH WOOD CHIPS/WOOD CHUNKS

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

### Our Recommendations:

**Chicken** - Alder, Apple, Hickory, Mesquite

**Beef** - Hickory, Mesquite, Oak

**Pork** - Fruitwoods, Hickory, Oak

**Lamb** - Fruitwoods, Mesquite

**Veal** - Fruitwoods, Grapevines

**Seafood** - Alder, Mesquite

**Vegetables** – Mesquite

USDA Recommended	
Internal Cooking Temperatures	
<b>Ground Meat</b>	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
<b>Fresh Beef, Veal, Lamb</b>	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F
<b>Poultry</b>	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F
Duck & Goose.....	165°F
<b>Fresh Pork</b>	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F

## LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase\*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

<u>SCOPE OF COVERAGE</u>	<u>PERIOD OF COVERAGE</u>	<u>TYPE OF FAILURE COVERAGE</u>
All Parts	1 year from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

\*Note: A dated sales receipt WILL be required for warranty service.

**The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.**

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrossions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Paint is not warranted and will require touch up. **RUST is not considered a manufacturing or materials defect.**

**This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.**

### ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

### DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

**Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above.** Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

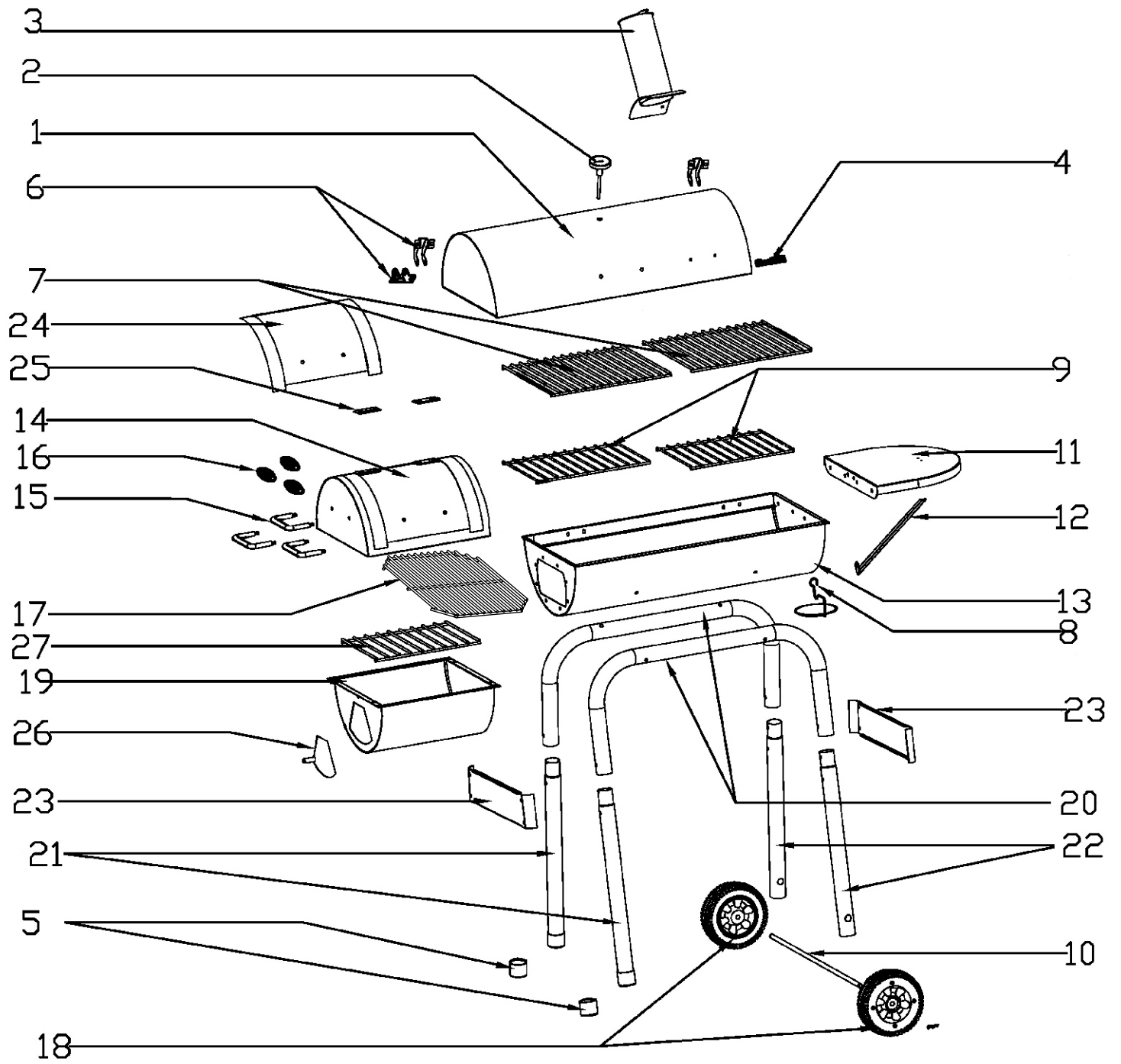
## PARTS LIST

Key	Qty	Description
1	1	SMOKER CHAMBER LID ASSEMBLY
2	1	TEMPERATURE GAUGE WITH WINGNUT
3	1	SMOKE STACK ASSEMBLY
4	1	LOGO PLATE KIT
5	2	END CAP F/ LEGS
6	2	HINGE KIT
7	2	SMOKER CHAMBER COOK GRATE
8	1	GREASE CUP CLIP
9	2	FIRE GRATE, LARGE
10	1	AXLE
11	1	SIDE SHELF ASSEMBLY
12	1	SHELF SUPPORT
13	1	SMOKER CHAMBER BOTTOM
14	1	FIREBOX LID
15	3	HANDLE ROD
16	3	HANDLE BARREL SPRING
17	1	FIREBOX COOK GRATE
18	2	WHEEL
19	1	FIREBOX BOTTOM
20	2	LEG SUPPORT TUBE
21	2	LEG, LONG
22	2	LEG, SHORT
23	2	LEG BRACE
24	1	FIREBOX DOOR
25	2	HINGE F/ FIREBOX DOOR
26	1	DAMPER DOOR
27	1	FIRE BOX GRATE, SMALL

### NOT Pictured

...	1	HARDWARE PACK
...	1	ASSEMBLY MANUAL, ENGLISH, FRENCH, SPANISH

PARTS DIAGRAM



## ASSEMBLY

**1 FIRST, GET A HELPER!** This unit is heavy and requires a second person for lifting and moving. **NEXT**, pick a suitable location to work. Open the carton and slit the corners so that the carton lays flat. This will give you a protective surface during assembly.

- Attach leg supports to smoker chamber using two **1/4-20 X 1 3/4"** screws and two **1/4-20** flange nuts on each side.

**Finger tighten screws and nuts until after next step.**

**TROUVEZ D'ABORD UN PARTENAIRE!** Cet appareil est lourd et doit être soulevé et déplacé par deux personnes.

**ENSUITE**, trouvez un endroit convenable pour travailler. Ouvrez la boîte et fendez les coins, afin que les côtés reposent à plat. Cela vous donnera une surface protectrice pendant l'assemblage.

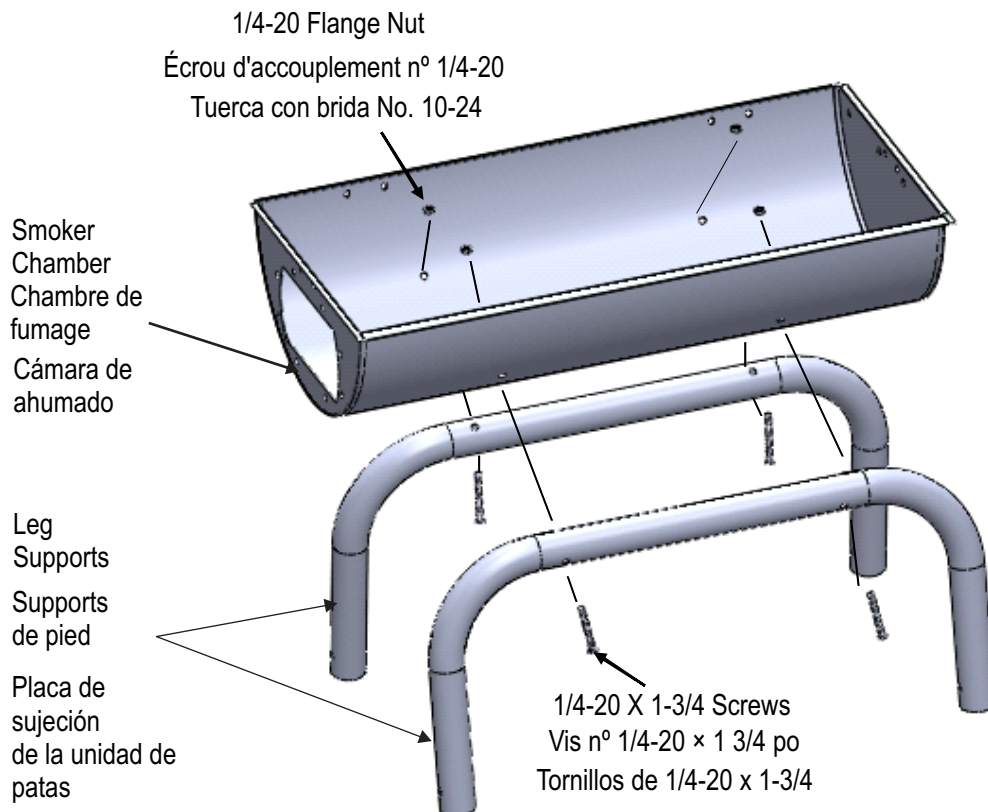
- Fixez les supports des pieds à la chambre de fumage au moyen de deux vis n° **1/4-20 x 1 3/4 po** et de deux écrous d'accouplement n° **1/4-20** par côté.

**Serrez manuellement les vis et les écrous jusqu'à la fin de l'étape suivante.**

**PRIMERO, ¡BUSQUE UNA PERSONA QUE LE AYUDE!** Esta unidad es pesada y es necesario que otra persona lo ayude a cargarla y a moverla. **LUEGO**, busque un lugar adecuado para trabajar. Abra la caja de cartón y corte las esquinas, de manera que el cartón quede plano. Éste le ofrece una superficie protegida para trabajar.

- Fije los tubos de apoyo en la cámara de ahumado con dos tornillos de **1/4-20 x 1 3/4"** y dos tuercas con brida de **1/4-20** en cada lado.

**Apriete con los dedos los tornillos y las tuercas hasta después de haber realizado el próximo paso.**





- 2**
- Lay unit on smoker chamber.
  - Insert legs into leg supports making sure holes align and the legs with caps are at the chamber side opening.
  - Attach leg brace on each side using four **1/4-20 X 1-3/4"** screws and four **1/4-20** flange nuts per brace.

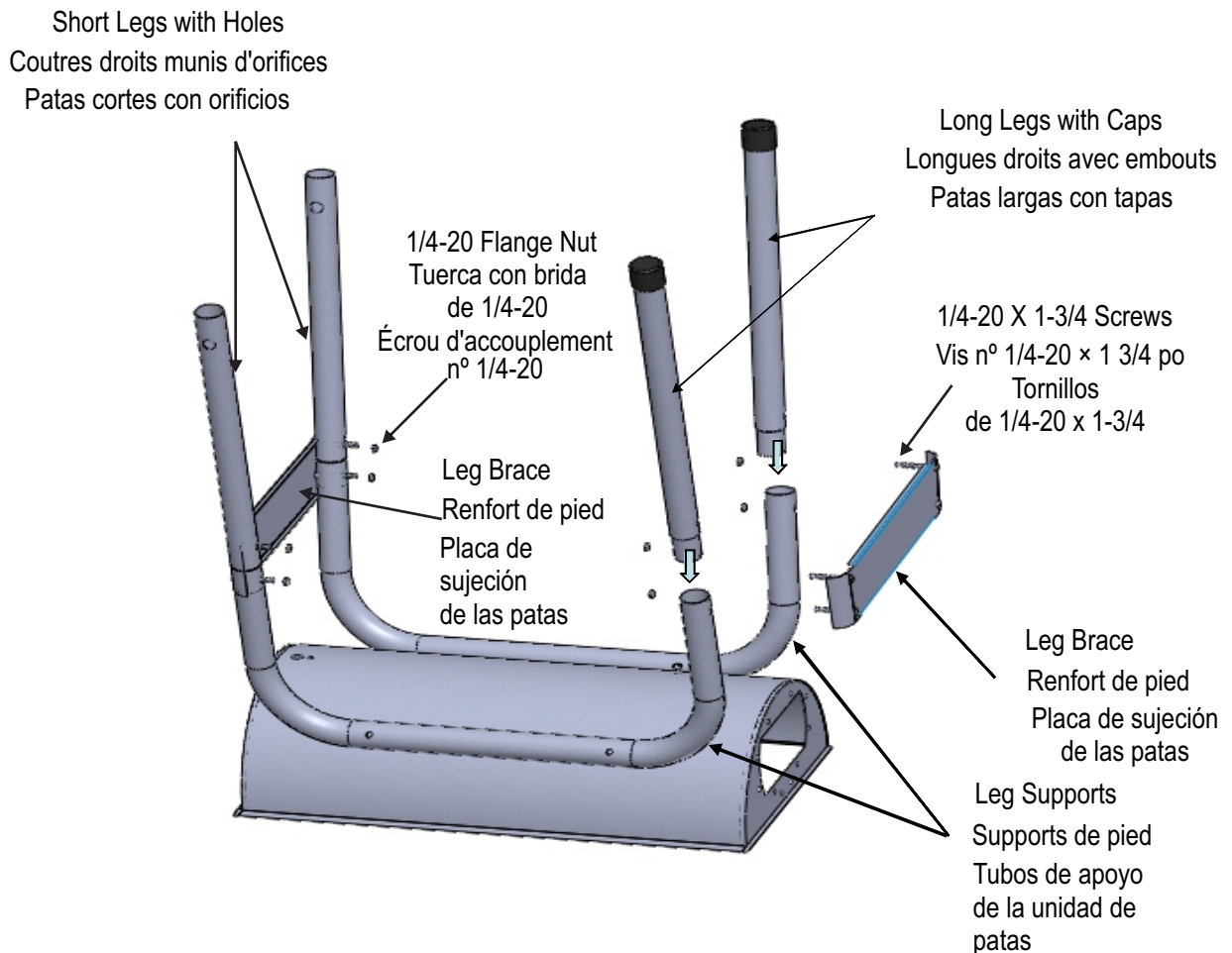
**Finger tighten all screws and nuts in this step until all are in place. Once all in place, then fully tighten all screws and nuts. Go back and fully tighten screws and nuts in step 1.**

- Posez l'appareil sur la chambre de fumage.
- Insérez les pieds dans les supports des pieds, en vous assurant que les orifices sont alignés et que les pieds munis d'embouts se trouvent sur le côté ouvert de la chambre.
- Fixez les renforts de pied sur chaque côté au moyen de quatre vis n° **1/4-20 x 1 3/4 po** et de quatre écrous d'accouplement n° **1/4-20** par renfort.

**À cette étape, serrez manuellement les vis et les écrous, jusqu'à ce qu'ils soient tous en place. Une fois qu'ils sont tous en place, serrez-les à fond. Revenez en arrière et serrez à fond les vis et les écrous de l'étape 1.**

- Ponga la unidad boca abajo.
- Introduzca las patas en los tubos de apoyo; verifique que los orificios queden alineados y que las patas con las tapas queden hacia el lado de la abertura de la cámara de combustión.
- Instale la placa de sujeción de las patas en cada lado con cuatro tornillos de **1/4-20 x 1 3/4"** y cuatro tuercas con brida **1/4-20** en cada placa.

**Apriete con los dedos todos los tornillos y tuercas instalados en este paso, hasta que todo quede en su lugar. Una vez que todo quede en su lugar, apriete bien todas los tornillos y tuercas. Luego, apriete todos los tornillos y tuercas instalados en el paso 1.**



- 3** • Slide axle into holes at ends of legs (legs without end caps).  
 • Attach wheels onto axle rod using hitch pins. Hitch pins insert through hole in axle as shown in box A.

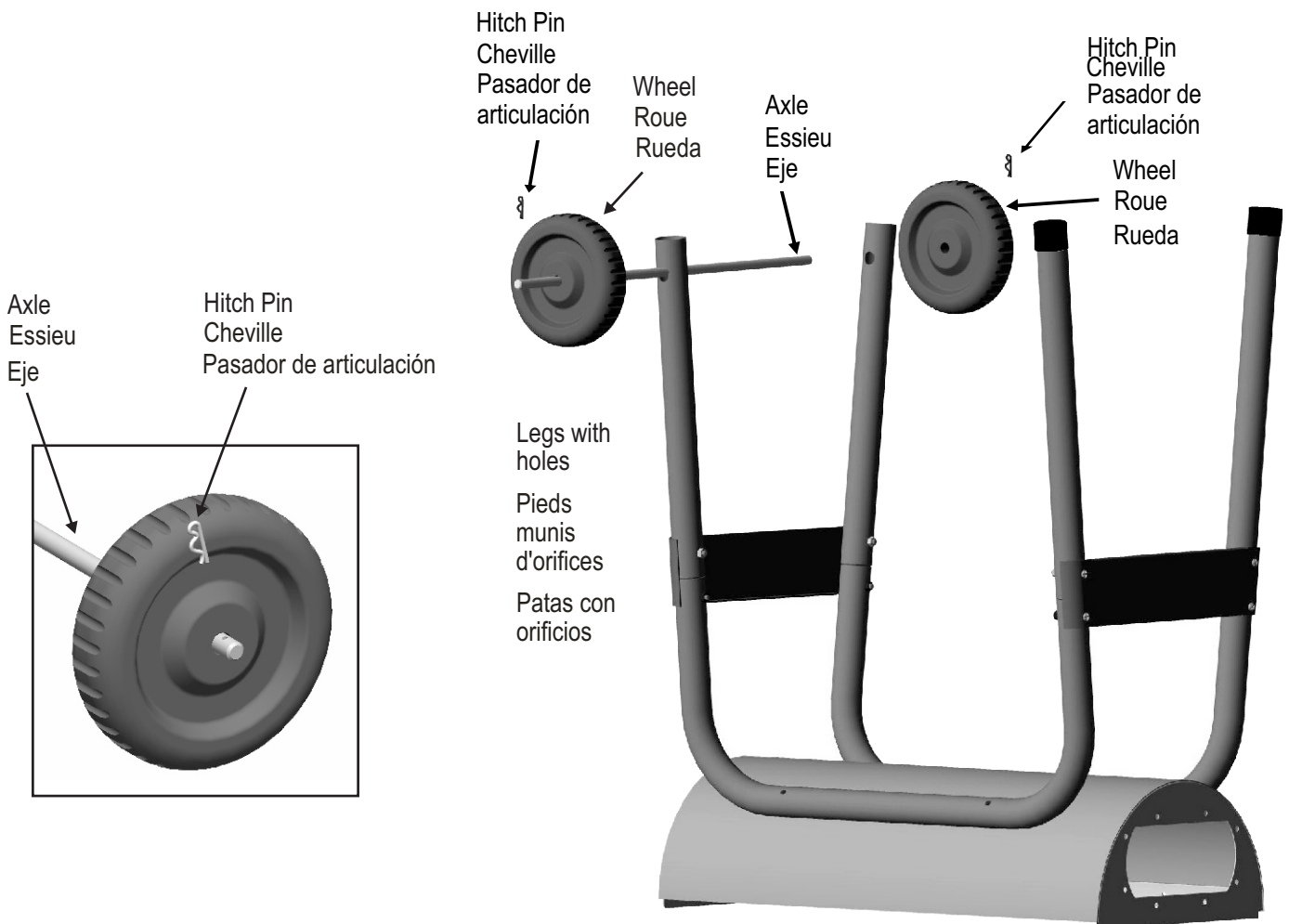
**Check to be sure that all screws and nuts used so far are fully tightened.**

- Glissez l'essieu dans les orifices qui se trouvent à l'extrémité des pieds (ceux sans embouts).
- Fixez les roues sur la tige de l'essieu en vous servant des chevilles. Les chevilles doivent être insérées dans l'orifice de l'essieu, tel qu'illustré dans la figure A.

**Assurez-vous que l'ensemble des vis et des écrous utilisés jusqu'à maintenant sont serrés à fond.**

- Introduzca el eje en los orificios ubicados en los extremos de las patas (las que no llevan tapas).
- Instale las ruedas en el eje con los pasadores de articulación. Éstas se introducen en los orificios del eje, como se ilustra en el recuadro A.

**Verifique que todos los tornillos y tuercas colocados hasta este punto estén bien apretados.**



# 4

- Pre-assemble the Firebox Lid and the Firebox Bottom using eight **#6-32 X 3/8** Screws as shown in figure A.
- Place the firebox onto the smoker chamber and align the large openings.
- Insert eight **#10-24 X 1/2"** screws through the smoker chamber, into the firebox. Secure with eight **#10-24** flange nuts as shown in figure B.

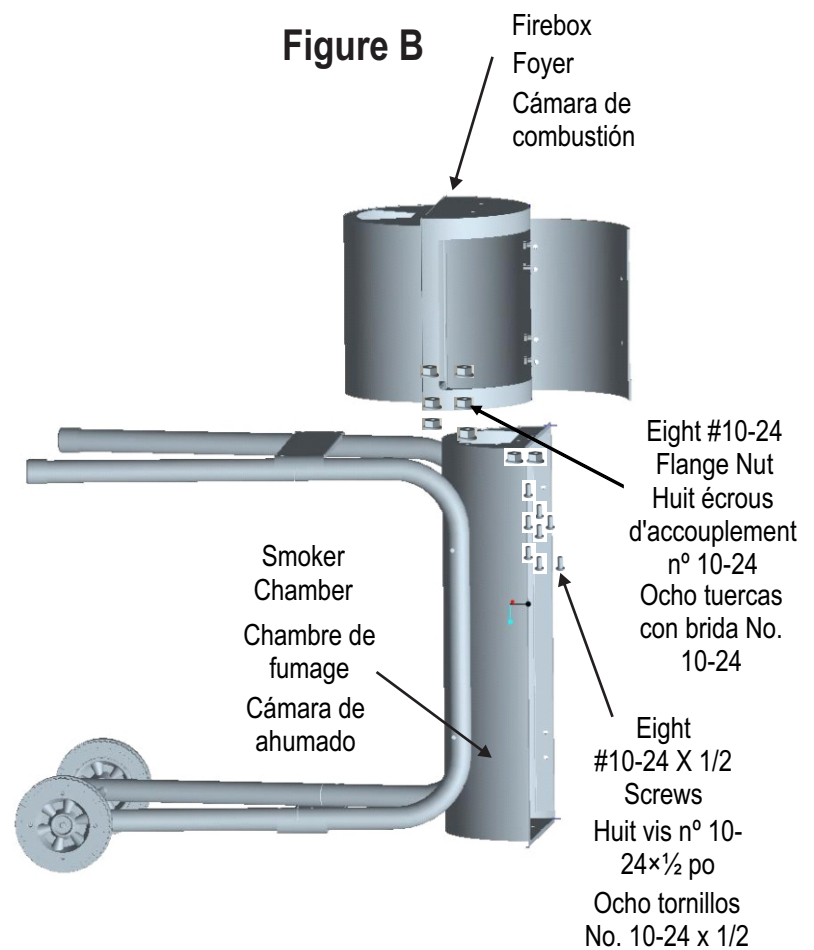
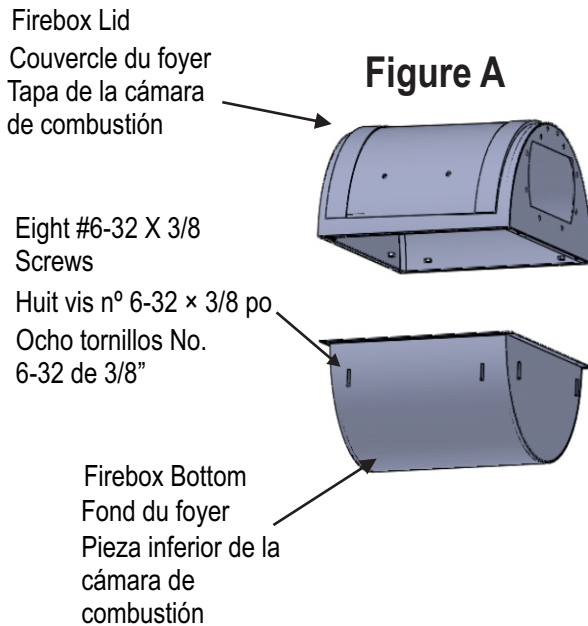
### Fully tighten all screws and nuts.

- Préassemblez le couvercle du foyer et le fond du foyer au moyen de huit vis **n° 6-32 x 3/8 po**, tel qu'illustré dans la figure A.
- Posez le foyer dans la chambre de fumage et alignez les grandes ouvertures.
- Insérez huit vis **n° 10-24 x 1/2 po** dans le foyer en passant par la chambre de fumage. Fixez au moyen de huit écrous d'accouplement **n° 10-24**, tel qu'illustré dans la figure B.

### Resserrez à fond toutes les vis et tous les écrous.

- Primero, arme la tapa y la pieza inferior de la cámara de combustión con ocho tornillos **No. 6-32 de 3/8**, como se ilustra en la figura A.
- Coloque la cámara de combustión sobre la cámara de ahumado y alinee las aberturas grandes.
- Introduzca ocho tornillos **No.10-24 de 1/2"** en los orificios de la cámara de ahumado y de la cámara de combustión. Fíjelos con ocho tuercas con brida **No. 10-24**, como se ilustra en la figura B.

### Apriete bien todos los tornillos y tuercas.



## 5 • Place unit in upright position.

- Attach small hinge half to smoker chamber using two #10-24 X 1/2" screws and two #10-24 flange nuts for each hinge half. Install screws from inside the smoker chamber.
- Attach large hinge half to smoker chamber lid using two #10-24 X 1/2" screws and two #10-24 flange nuts for each hinge half. Install screws from inside the smoker chamber lid.
- Insert top hinge in between bottom hinge and secure using one hinge pin and one hitch pin for each hinge set.

**Finger tighten all screws and nuts in this step until all are in place. Once all are in place, fully tighten all screws and nuts.**

### • Posez l'appareil en position verticale.

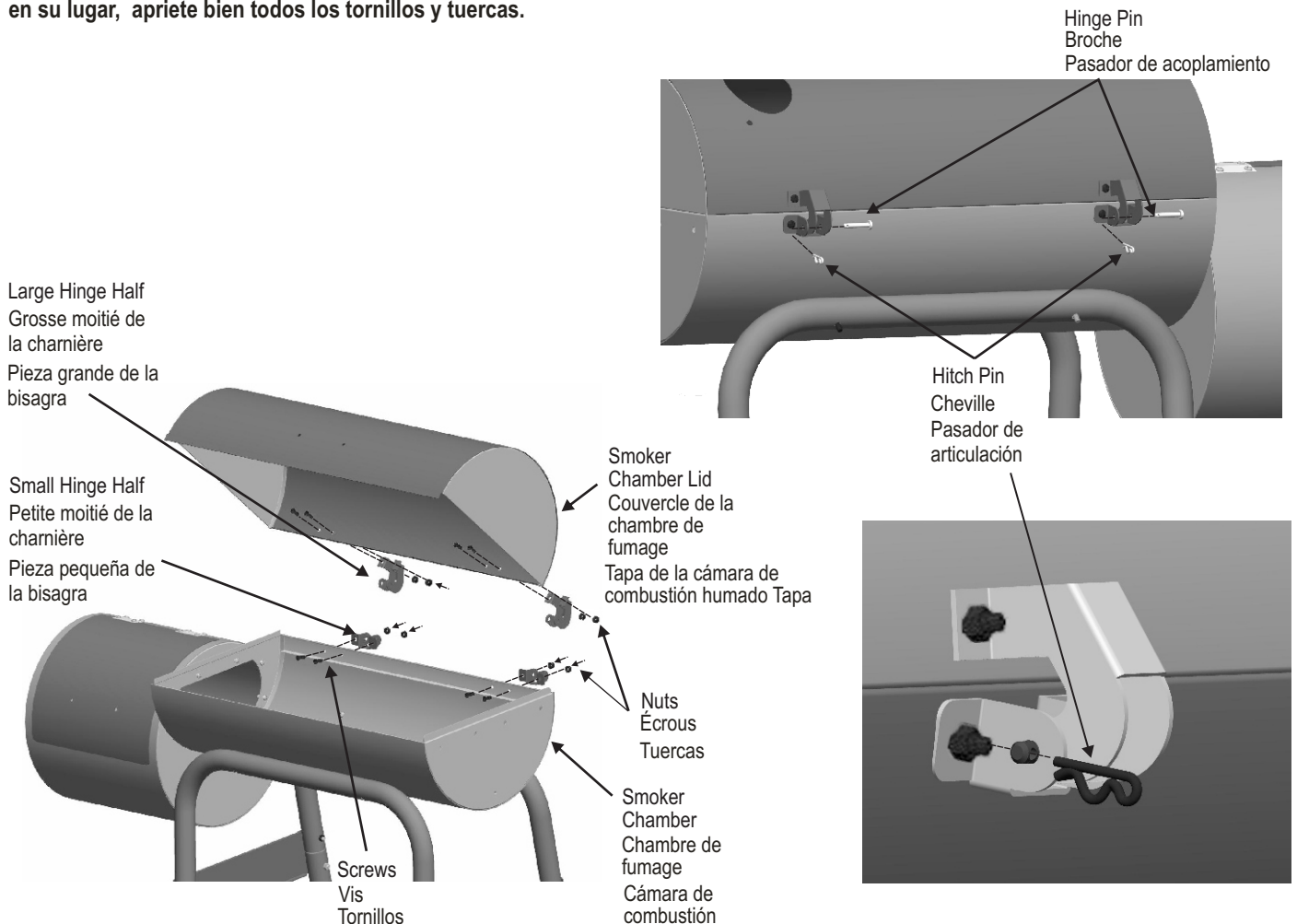
- Fixez la petite moitié de la charnière sur la chambre de fumage au moyen de deux vis n° 10-24 x 1/2 po et de deux écrous d'accouplement n° 10-24 pour chaque moitié de la charnière. Installez les vis en passant par l'intérieur de la chambre de fumage.
- Fixez la grosse moitié de la charnière sur le couvercle de la chambre de fumage au moyen de deux vis n° 10-24 x 1/2 po et de deux écrous d'accouplement n° 10-24 pour chaque moitié de la charnière. Fixez les vis en passant par l'intérieur du couvercle de la chambre de fumage.
- Insérez la charnière supérieure dans la charnière inférieure et fixez le tout au moyen d'une broche et d'une cheville pour chaque ensemble de charnière.

**À cette étape, serrez manuellement les vis et les écrous, jusqu'à ce qu'ils soient tous en place. Lorsqu'ils sont tous en place, serrez à fond l'ensemble des vis et des écrous.**

### • Coloque la unidad en posición vertical.

- Instale las piezas pequeñas de la bisagra en la cámara de ahumado con dos tornillos No. 10-24 de 1/2" y dos tuercas con brida No. 10-24 en cada una. Coloque los tornillos desde la parte interior de la cámara de ahumado.
- Instale las piezas grandes de la bisagra en la tapa de la cámara de ahumado con dos tornillos No. 10-24 de 1/2" y dos tuercas con brida No. 10-24 en cada una. Coloque los tornillos desde la parte interior de la tapa de la cámara de ahumado.
- Introduzca la pieza superior de la bisagra en la pieza inferior y fijelas con un pasador de articulación y una chaveta de acoplamiento en cada juego de bisagra.

**Apriete con los dedos todos los tornillos y tuercas instalados en este paso, hasta que todo quede en su lugar. Una vez que todo esté en su lugar, apriete bien todos los tornillos y tuercas.**



- 6**
- Insert smoke stack through smoker chamber lid, aligning holes.
  - Attach using two **#10-24 X 1/2"** screws and two **#10-24** flange nuts.

**Fully tighten all screws and nuts.**

- Insérez la cheminée au travers du couvercle de la chambre de fumage, en alignant les orifices.
- Fixez le tout au moyen de deux vis n° **10-24 x 1/2 po** et de deux écrous d'accouplement n° **10-24**.

**Resserrez à fond toutes les vis et tous les écrous.**

- Introduzca la chimenea en la tapa de la cámara de ahumado, y alinee los orificios.
- Fijela con dos tornillos **No. 10-24 de 1/2"** y dos tuercas con brida **tuercas con brida**.

**Apriete bien todos los tornillos y tuercas.**

**NOTE: The temperature gauge may be packed inside of the smokestack to prevent damage during shipping. If so, remove gauge before assembling smokestack to chamber**

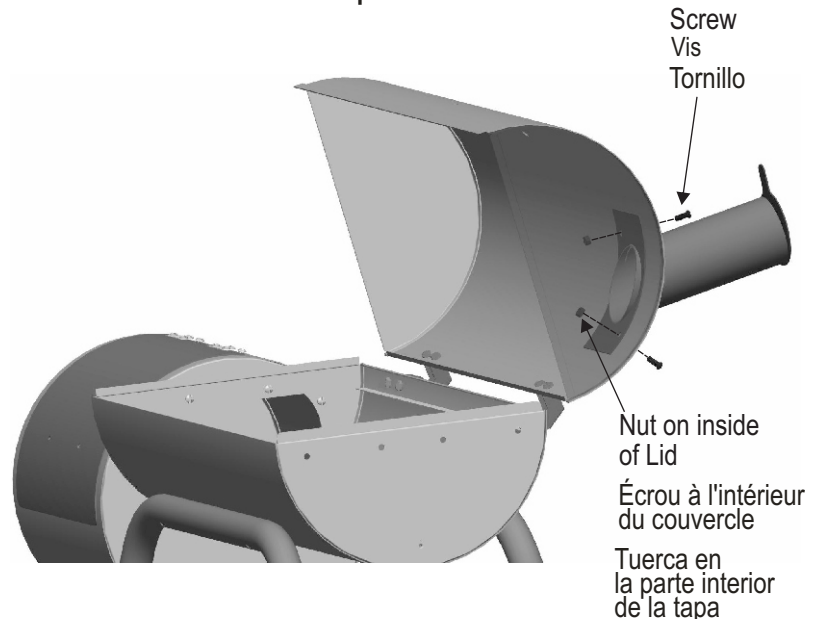
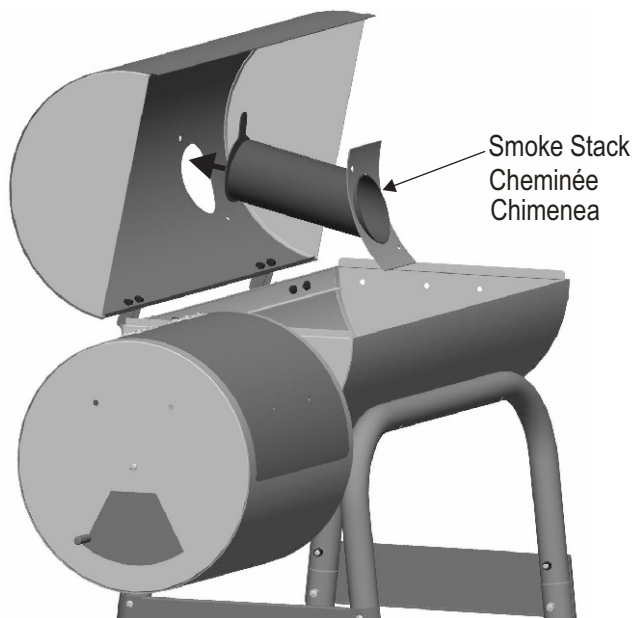
**REMARQUE: La jauge de température de mai sera placé à l'intérieur de la cheminée pour éviter les dommages lors du transport. Si oui, retirez jauge avant de monter à la chambre de cheminée.**

**NOTA: El medidor de temperatura pueden ser guardados dentro de la chimenea para evitar daños durante el transporte. Si es así, eliminar calibre antes de montar chimenea a la cámara.**

**NOTE: Lid side wall shown transparent for clarity**

**REMARQUE : la paroi latérale du couvercle est transparente sur l'illustration pour plus de clarté**

**NOTA: Para mayor claridad, la pared lateral de la tapa se muestra como si fuera transparente.**



- 7**
- Place fiber washers on handle rods.
  - Place the handle assembly into the holes on the front of the smoker chamber door and secure with two **1/4-20** flange nuts.
  - Repeat on firebox door.
  - Insert handle assembly through holes on the side of firebox and secure with two **1/4-20** flange nuts.

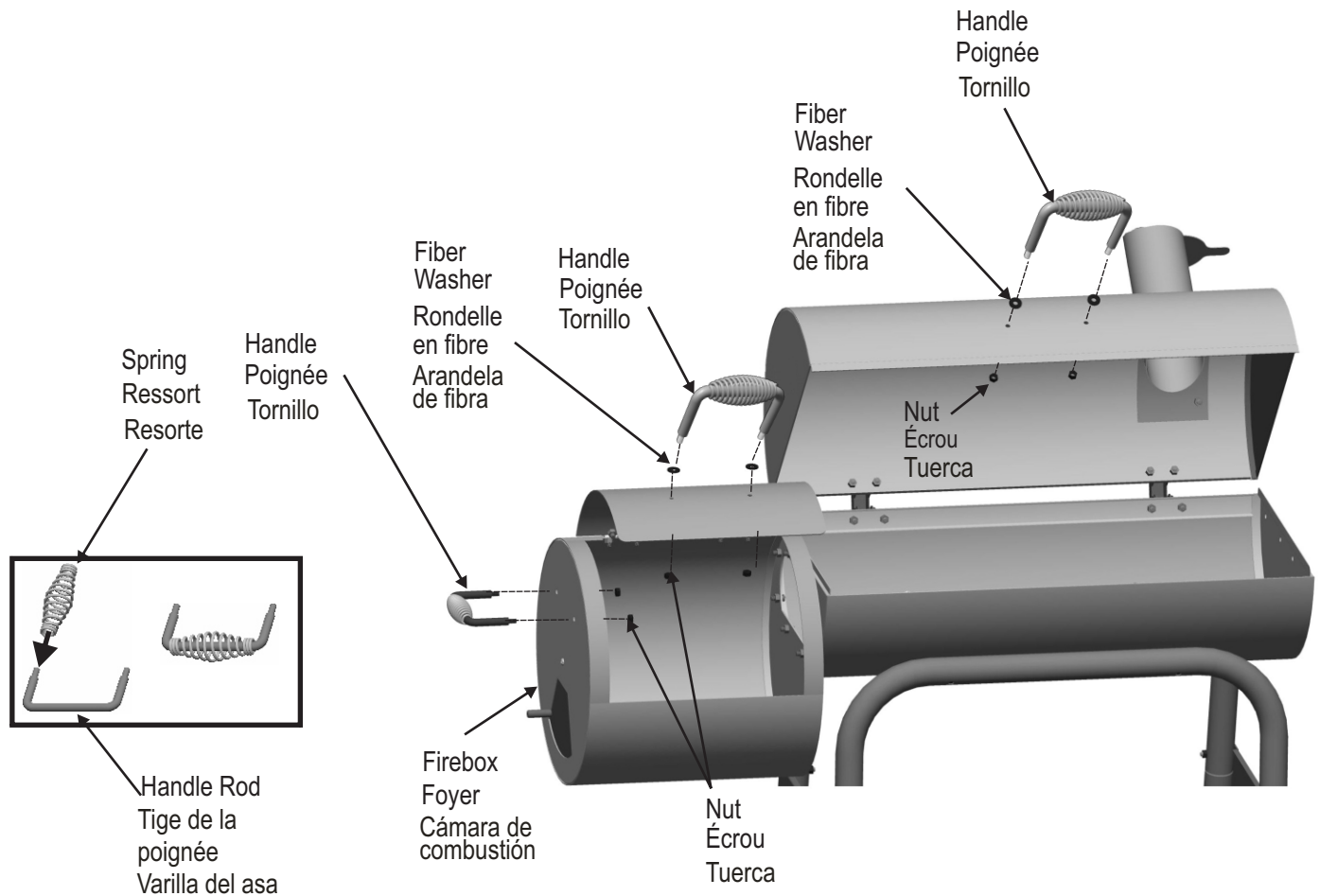
**Fully tighten all screws and nuts.**

- Placez les rondelles sur les tiges en fibre poignée.
- Placez la poignée d'assemblage dans les trous sur le devant de la porte de la chambre fumeur et sécurisées avec deux écrous **1/4-20** bride.
- Répétez la porte de chambre de combustion.
- Placez la poignée d'assemblage par des trous sur le côté de la boîte de foyer et sécurisées avec deux **1/4-20** écrous de la bride.

**Entièrement resserrer toutes les vis et écrous.**

- Coloque las arandelas de fibra de manejar barras.
- Coloque el conjunto del mango en los agujeros en la parte frontal de la puerta del compartimento de fumadores y seguro con dos 1/4-20 tuercas de la brida.
- Repita en la puerta de caja de fuego.
- Coloque el conjunto del mango a través de agujeros en el lado de la cámara de combustión y seguro con dos 1/4-20 tuercas de la brida.

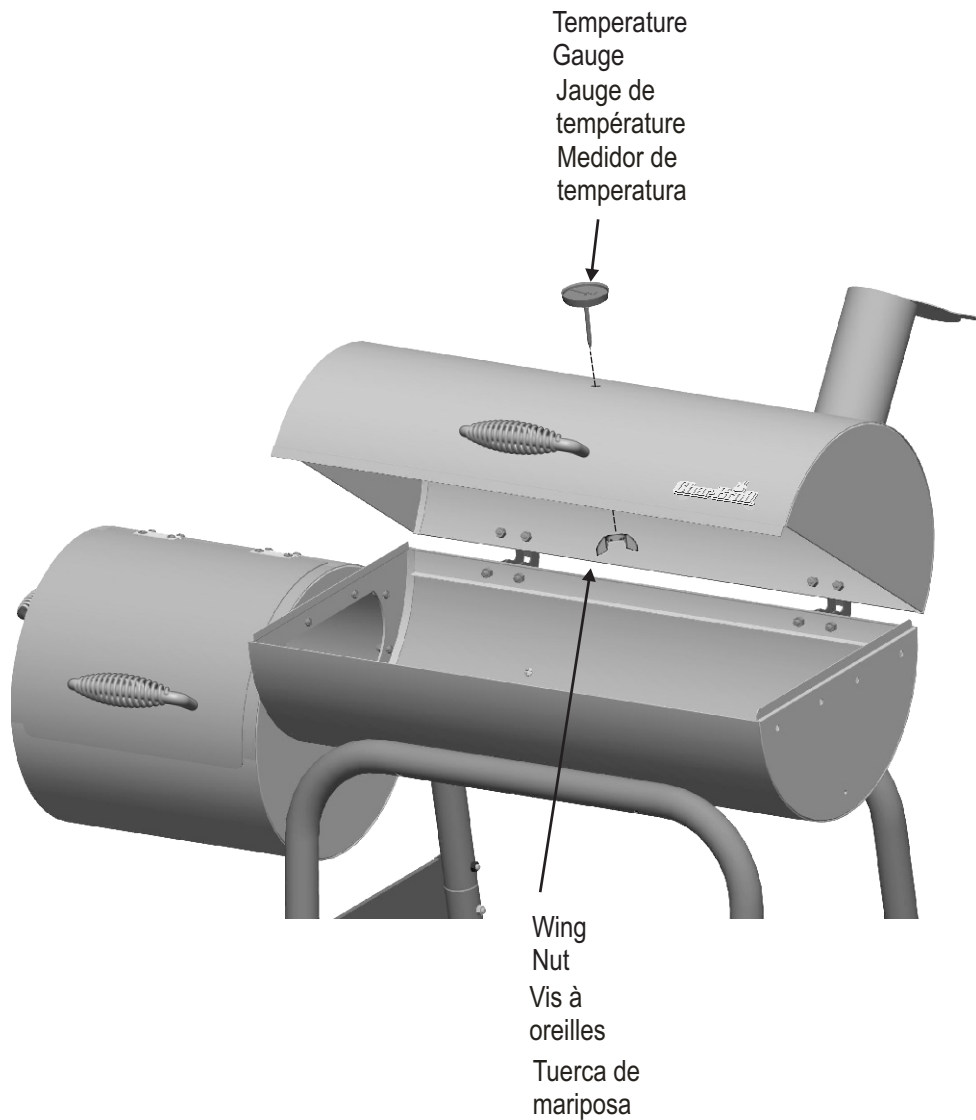
**Plenamente todos los tornillos y tuercas.**





# 8

- Remove **wing nut** from temperature gauge.
- Insert temperature gauge through smoker chamber lid hole above handle securing it from the underside with the **wing nut** removed aligning the gauge settings before fully tightening.
- Retirez l'**écrou à oreilles** de la jauge de température.
- Insérez la jauge de température en passant par l'orifice du couvercle de la chambre de fumage, en la fixant par le dessous au moyen de l'**écrou à oreilles** retiré, en alignant les réglages de la jauge avant de tout serrer à fond.
- Retire la **tuerca de mariposa** del medidor de temperatura.
- Introduzca el medidor de temperatura por el orificio de la tapa de la cámara de ahumado ubicado por encima del asa; fíjelo con la **tuerca de mariposa** que retiró en el paso anterior; antes de apretarla bien, alinee las graduaciones del medidor.



- 9**
- Attach shelf support to side of smoker chamber with one **#10-24 X 1/2"** machine screw where screw is going through inside of chamber through hole of support and secured with one **#10-24** flange nut.
  - Lay side shelf on top of other end of shelf support so that it fits inside holding bracket.
  - Secure side shelf to smoker chamber using two **#10-24 X 1/2"**screws and two **#10-24** flanged nuts.

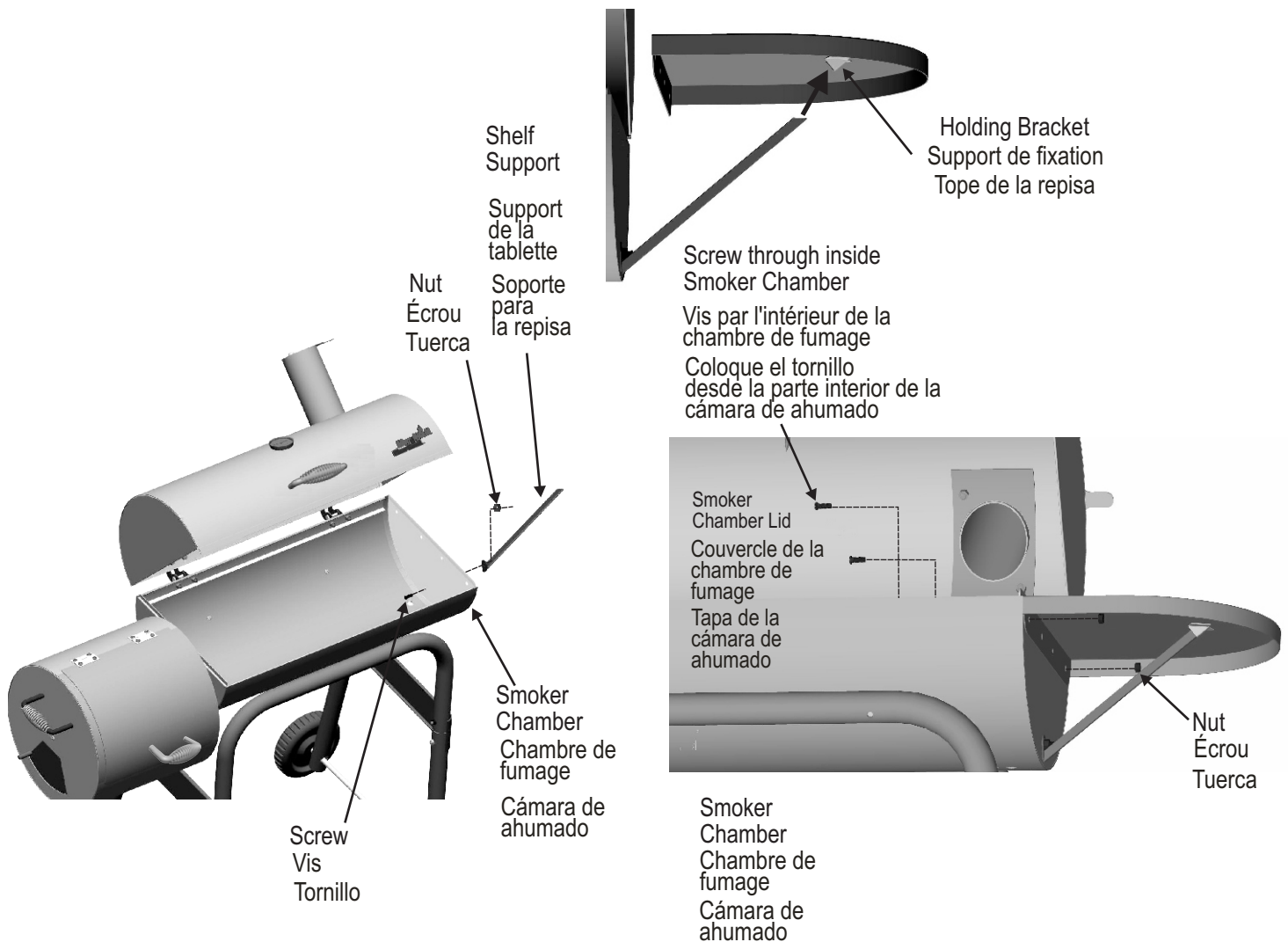
**Fully tighten all screws and nuts.**

- Fixez le support de la tablette au côté de la chambre de fumage au moyen d'une vis à métaux n° **10-24 x 1/2 po** à l'endroit où la vis pénètre dans l'intérieur de la chambre par l'orifice du support et d'un écrou d'accouplement n° **10-24**.
- Posez la tablette latérale sur l'autre extrémité du support de la tablette en faisant en sorte qu'elle s'insère dans le support de fixation.
- Fixez la tablette latérale à la chambre de fumage au moyen de deux vis n° **10-24 x 1/2 po** et de deux écrous d'accouplement n° **10-24/2**

**Resserrez à fond toutes les vis et tous les écrous.**

- Instale el soporte para la repisa en el lado de la cámara de ahumado con un tornillo para metales **No. 10-24 de 1/2"** pasándolo, desde la parte interior de la cámara, por el orificio ubicado en el soporte para la repisa; fíjelo con una tuerca con brida **No. 10-24**.
- Coloque la repisa lateral en la parte superior del otro extremo del soporte de manera que este encaje dentro del tope de la repisa.
- Fije la repisa lateral en la cámara de ahumado con dos tornillos **No. 10-24 de 1/2"** y dos tuercas con brida **No. 10-24**.

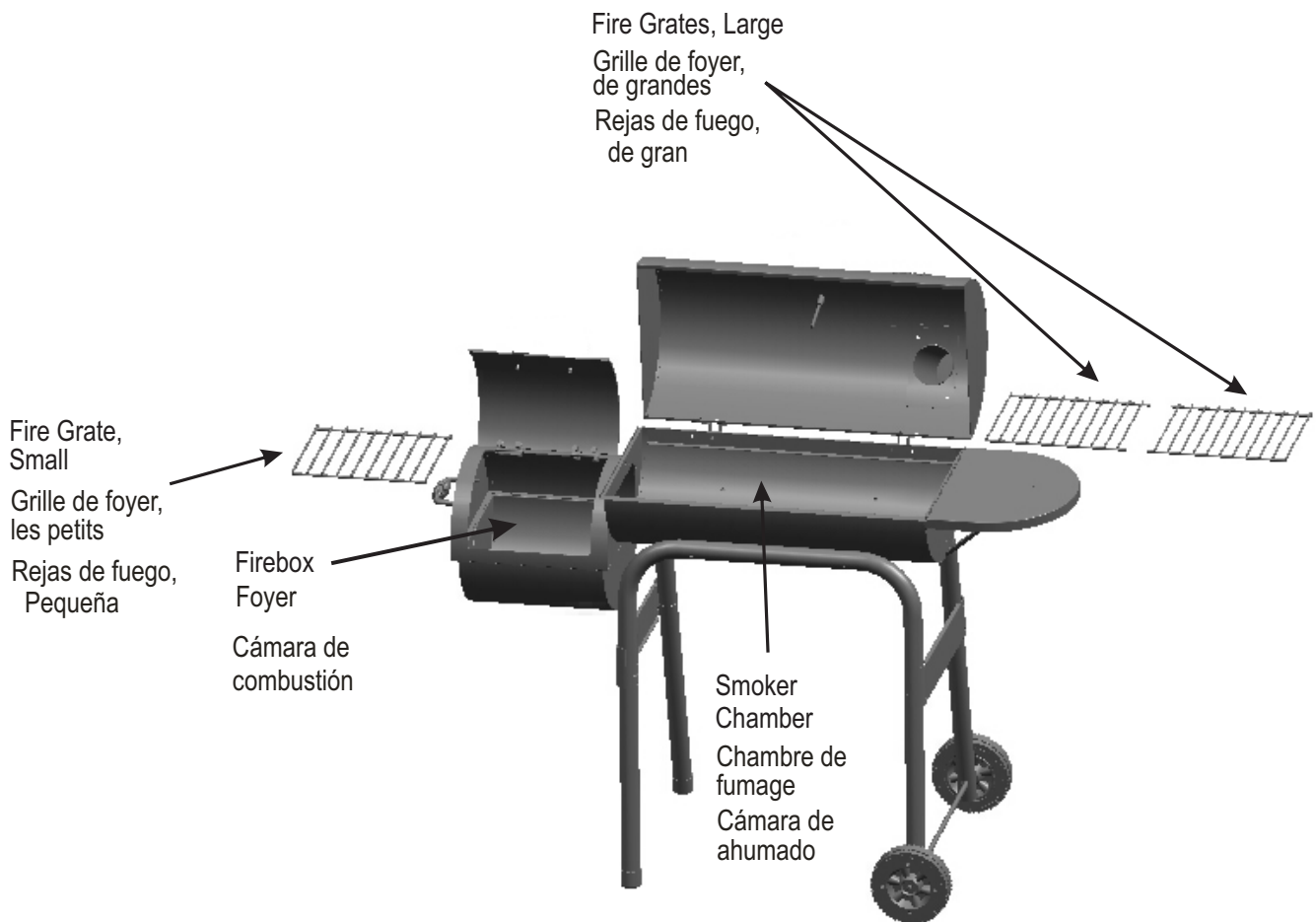
**Apriete bien todos los tornillos y tuercas.**





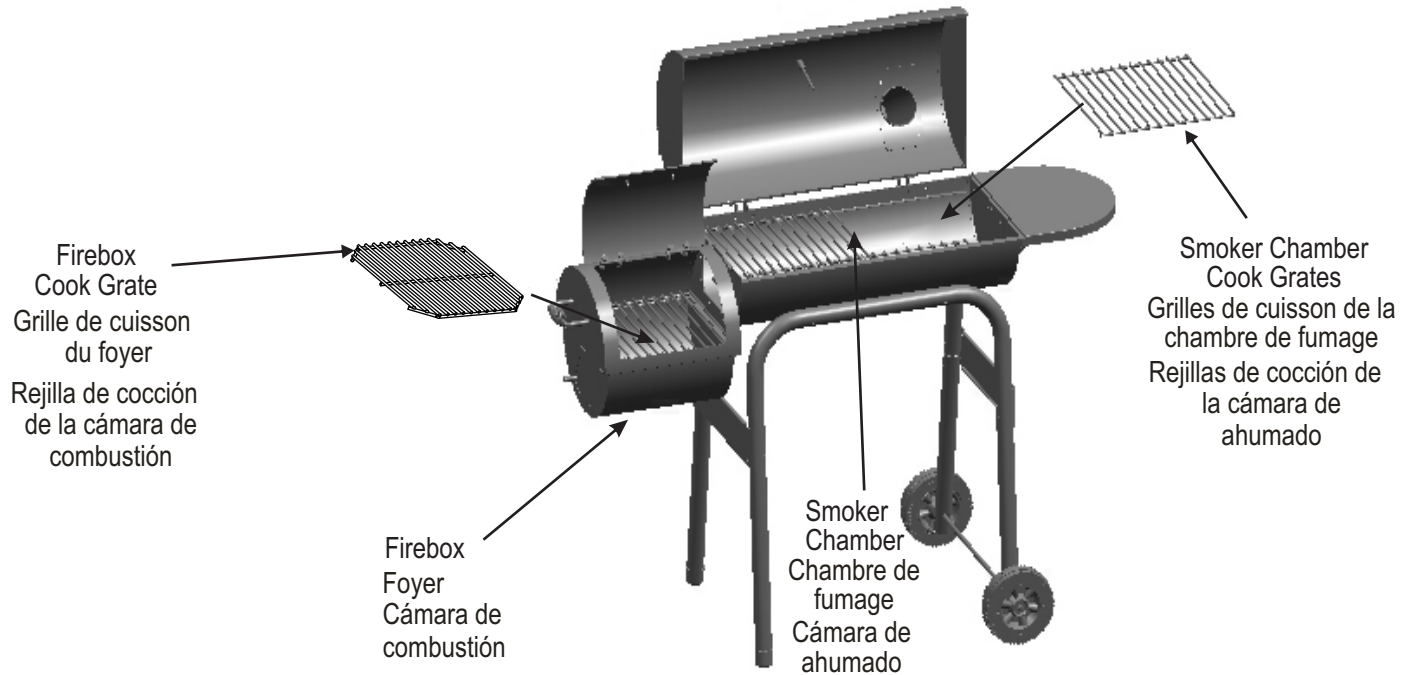
# 10

- Place the Small Fire Grate into the bottom of the firebox. Place the Large Fire Grates in the bottom of the smoker chamber, if desired.
- Placez la petit grille au feu dans le fond de la chambre de combustion. Placez le gros incendies grates dans le fond de la chambre fumeur, si désiré.
- Coloque la Rejilla de fuego Pequeñas en la parte inferior de la caja de fuego. Lugar de las rejas gran incendio en la parte inferior de la cámara de fumador, si lo desea.



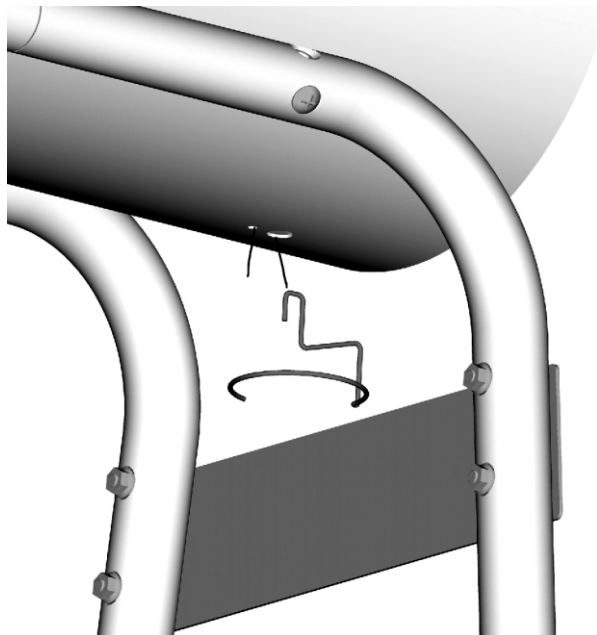
# 11

- Place two Smoker Chamber Cooking Grates into the smoker chamber.
- Place the Firebox Cook Grate into the Firebox.
- Posez deux grilles de cuisson de la chambre de fumage dans la chambre de fumage.
- Posez la grille de cuisson du foyer dans le foyer.
- Coloque en la cámara de ahumado las dos rejillas de cocción para la misma.
- Coloque en la cámara de combustión las dos rejillas de cocción para la misma.



# 12

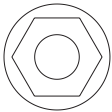
- Hang the grease clip under the smoker chamber on right side.
- An empty soup can is recommended to hang from grease clip.
- Accrochez l'agrafe pour récipient à graisse sous la chambre de fumage, sur le côté droit.
- Il est recommandé de suspendre une boîte de soupe vide dans l'agrafe pour récipient à graisse.
- Cuelgue el soporte para el recipiente para la grasa en el lado derecho de la parte inferior de la cámara de ahumado.
- Se recomienda colgar una lata de sopa vacía del soporte para la grasa.



The assembly is completed.  
L'appareil est entièrement  
assemblé.  
Ha terminado de armar la  
unidad.

# HARDWARE LIST

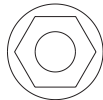
You may have spare hardware after assembly is complete.



1/4-20  
Flange Nut  
Qty. 18

Écrou  
d'accouplement  
n° 1/4-20  
Qté 18

Tuerca con  
brida  
de 1/4-20  
Cant.: 18



#10-24  
Flange Nut  
Qty. 21

Écrou  
d'accouplement  
n° 10-24  
Qté 21

Tuerca con  
brida  
No. 10-24  
Cant.: 21



Hinge Pin  
Qty. 2

Broche  
Qté 2

Pasador de  
articulación  
Cant.: 2



Hair Pin Clip  
Qty. 4

Agrafe en  
pince à  
cheveux  
Qté 4

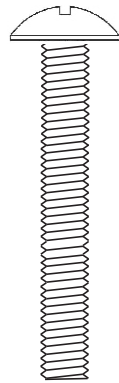
Pasador de  
acoplamiento  
Cant.: 4



Fiber Washer  
Qty. 4

Rondelle en  
fibre  
Qté 4

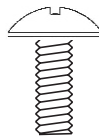
Arandela de  
fibra  
Cant.: 4



1/4-20 X 1-3/4"  
Machine  
Screw  
Qty. 12

Vis à métaux  
n° 1/4-20 x 1-3/4"  
po  
Qté 12

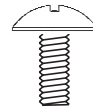
Tornillo para  
metales  
de 1/4-20 x 1-3/4"  
Cant.: 12



#10-24 x 1/2"  
Machine  
Screw  
Qty. 21

Vis à métaux  
n° 10-24 x 1/2 po  
Qté 21

Tornillo para  
metales  
No. 10-24 de 1/2"  
Cant.: 21



#6-32 X 3/8"  
Machine Screw  
Qty. 8

Vis à métaux  
n° 6-32 x 3/8 po  
Qté 8

Tornillo para  
metales  
No. 6-32 de 3/8"  
Cant.: 8