



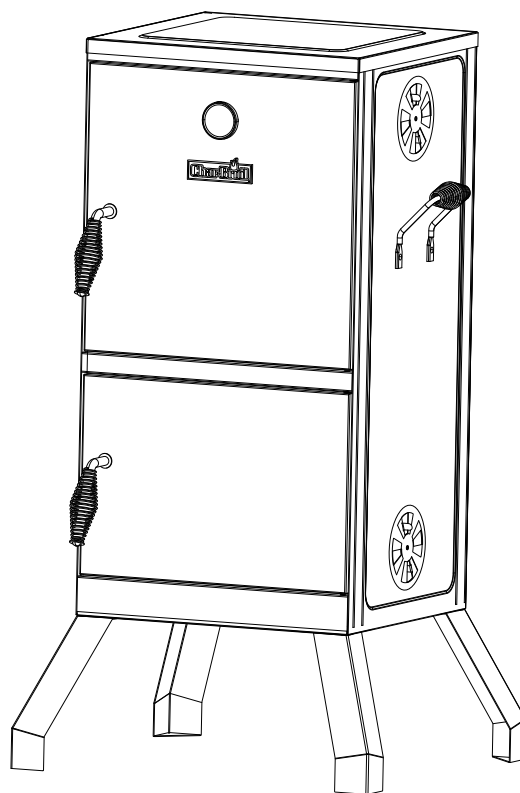
Grilling's Juicy Little Secret™

PRODUCT GUIDE

MODEL

14201876

**Vertical Charcoal
Smoker 365**



Tools needed for assembly:

Adjustable Wrench
Philips Screwdriver
(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.

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

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

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

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

	CAUTION	
Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.		

	CAUTION	
Some parts may contain sharp edges! Wear protective gloves if necessary.		



	CAUTION	
THIS UNIT IS HEAVY! DO NOT attempt to assemble without a helper.		

INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:



Keep this manual for future reference.

**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 SMOKER DOOR 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 smoker pose a fire hazard and can ignite combustible surfaces such as wooden decks.

**CAUTION**

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

Seasoning 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. (Do not apply oil to the charcoal pan.)
- 2.) Remove the water pan and water pan support wire.
- 3.) Build a fire in the charcoal pan using approximately 2 pounds of charcoal. (NEVER USE CHARCOAL THAT HAS BEEN PRE-TREATED WITH LIGHTER FLUID. Only use standard charcoal or a combination of charcoal and wood.)
- 4.) After charcoal has ashed over (approximately 20 minutes) place the water pan and water pan support wire back into position using gloves. Close both smoker doors and position all dampers approximately one quarter open.
- 5.) This burn should be sustained for at least two hours.
- 6.) After burning for at least 2 hours, the temperature should be increased by adding more charcoal and positioning all dampers halfway open. NEVER ADD CHARCOAL LIGHTER FLUID TO HOT OR WARM COALS AS FLASHBACKS MAY OCCUR CAUSING INJURY.
- 7.) Allow for the remaining charcoal to burn off and the unit to cool completely.
- 8.) You 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 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!

Operating Your Smoker

- 1.) Remove the water pan and the water pan support wire.
- 2.) Place approximately 4 - 5 pounds of charcoal into the charcoal pan. (NEVER USE CHARCOAL THAT HAS BEEN PRE-TREATED WITH LIGHTER FLUID. Only use standard charcoal or a combination of charcoal and wood.)
- 3.) 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.
- 4.) After allowing the lighter fluid to properly soak in, light the pile of charcoal in several locations to ensure an even burn. ALWAYS LIGHT THE FIRE WITH BOTH CHAMBER DOORS IN THE OPEN POSITION! Leave both chamber doors open until briquettes are fully lit (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighter fluid inside the chamber and result in a flash fire.
- 5.) After the charcoal ashes overs and produces a red glow (approximately 20 minutes) place the water pan and water pan support wire back into position over the charcoal pan using gloves.
- 6.) Using caution, fill the water pan with water or marinade until the level is approximately 1" below the top rim of the pan. Do not overfill. Depending on the temperature inside the chamber, this should last approximately 1-2 hours.
- 7.) Close the bottom chamber door.
- 8.) Place food on the cooking grates. If cooking multiple food items be sure to leave some room between each item in order for heat and smoke to circulate evenly inside the chamber.
- 9.) Close the top chamber door.

Tending Your Smoker While In Use

It will be necessary to maintain a constant temperature throughout the cooking process. This can be achieved by adjusting the dampers on each side of the smoker. To increase the temperature, simply open the dampers to allow for greater air circulation inside the chamber. If the temperature does not increase by adjusting the dampers it will be necessary to add more charcoal to the charcoal pan.

Adding Charcoal:

- 1.) Wearing gloves, open the bottom chamber door slowly with your hands, face and body a safe distance away to prevent injury from possible flare-ups and hot steam. OPENING THE DOOR QUICKLY COULD CAUSE FLARE-UPS AS OXYGEN SUDDENLY COMES IN CONTACT WITH THE FIRE.
- 2.) Wearing gloves, and from a safe distance away, add more charcoal to the charcoal pan using long handled tongs. DO NOT SLIDE THE CHARCOAL PAN SUPPORT WIRE OUT MORE THAN FOUR INCHES. NEVER ADD CHARCOAL LIGHTER FLUID TO HOT OR WARM COALS AS FLASHBACKS MAY OCCUR CAUSING INJURY.
- 3.) Close the bottom chamber door and continue cooking.

Adding Water/Marinade:

- 1.) Wearing gloves, open the bottom chamber door slowly with your hands, face and body a safe distance away to prevent injury from possible flare-ups and hot steam. OPENING THE DOOR QUICKLY COULD CAUSE FLARE-UPS AS OXYGEN SUDDENLY COMES IN CONTACT WITH THE FIRE.
- 2.) Wearing gloves, and from a safe distance away, add more water or marinade to the water pan until the level is approximately 1" below the top rim of the pan. Do not overfill. DO NOT SLIDE THE WATER PAN SUPPORT WIRE OUT MORE THAN FOUR INCHES.
- 3.) Close the bottom chamber door and continue cooking.

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

Ground Meat	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
Fresh Beef, Veal, Lamb	
Medium Rare.....	145°F (let stand 3 minutes before cutting)
Medium.....	160°F
Well Done.....	170°F
Poultry	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F
Duck & Goose.....	165°F
Fresh Pork	
Medium Rare.....	145°F (let stand 3 minutes before cutting)
Medium.....	160°F
Well Done.....	170°F

Smoker Maintenance

Frequency of clean up is determined by how often the smoker 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 cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to smoking. It is not recommended to clean cooking surfaces while smoker is hot.

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.