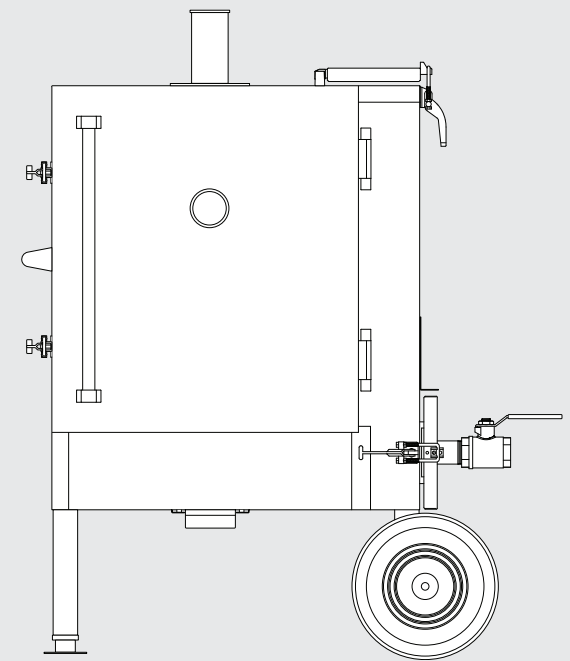


Viking Installation/ Use & Care Manual



Viking Range Corporation
111 Front Street
Greenwood, Mississippi 38930 USA
(662) 455-1200

For product information
call 1-888-VIKING1 (845-4641),
or visit the Viking Web site at
vikingrange.com



Outdoor Gravity Feed™
Charcoal Smoker

Congratulations

Your purchase of this product attests to the importance you place upon the quality and performance of the major appliances you use. With minimal care, as outlined in this guide, this product is designed to provide you with years of dependable service. Please take the few minutes necessary to learn the proper and efficient use and care of this quality product.

We appreciate your choosing a Viking Range Corporation product, and hope that you will again select our products for your other major appliance needs.


Warnings

⚠ WARNING

This unit is for outdoor use only! Do not operate in a building, garage or any other enclosed areas.

⚠ WARNING

EXPLOSION HAZARD



Do not use the smoker as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.

⚠ WARNING

To reduce the risk of fire, electric shock or injury, read and follow these basic precautions before operating your smoker.

⚠ WARNING

TO PROTECT AGAINST ELECTRIC SHOCK (when using accessory fan)

1. Do not immerse cord or plugs in water or other liquids.
2. Unplug from outlet when not in use and before cleaning.
3. Do not operate any outdoor appliance with a damaged cord, plug or after the appliance has malfunctioned. Contact the manufacturer for repair.
4. Do not let the cord hang over the edge or touch hot surfaces.

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Important Safety Instructions

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not store any propane/butane (G31-G30) cylinder (that is not connected for use) in the vicinity of this or any other appliance.
- Children should not be left alone or unattended in an area where the smoker is being used. Never allow children to sit, stand or play on or around the smoker at any time. Do not store items of interest to children around the unit. Never allow children to crawl inside the unit.
- Use a covered hand when opening the hood and do so slowly to allow heat and steam to escape. To avoid burns when cooking, use long handled BBQ tools.
- Use sturdy, properly insulated gloves or potholders. Dish towels or other substitutes can become entangled, causing burns. Use dry potholders; wet potholders create steam and cause burns. Keep potholders away from open flames when lifting or moving utensils. Do not touch portions of the unit with potholders until the hot surfaces have cooled.
- Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These types of materials may break with sudden temperature changes.
- Never grill without the drip tray in place. Make sure it is placed under the drain plug to catch the drippings. Let the grease cool before attempting to remove for cleaning or disposal. Do not allow large amounts of grease to accumulate in the drip tray as it can catch on fire.

Important Safety Instructions

- Before storing, make sure the smoker is cool. Keep stored outside in a well-ventilated area out of the reach of children.
- Keep the ventilation opening at the top free and clear to allow proper flow of air. Do not obstruct the flow of combustion and ventilation air.
- Clothing fires are potential hazards. Do not wear long flowing sleeves around the smoker. They are easily caught on pan handles or ignited by flames and are generally in the way. Highly flammable clothing—especially synthetic fabrics—should not be worn while cooking.
- Do not heat any unopened glass or metal containers in the smoker. Pressure may build up and cause the container to burst, resulting in serious personal harm or damage to the unit.
- Do not move the unit during use.
- Be sure the smoker is cool before using any type of aerosol cleaner on or around the unit. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Setup & Seasoning

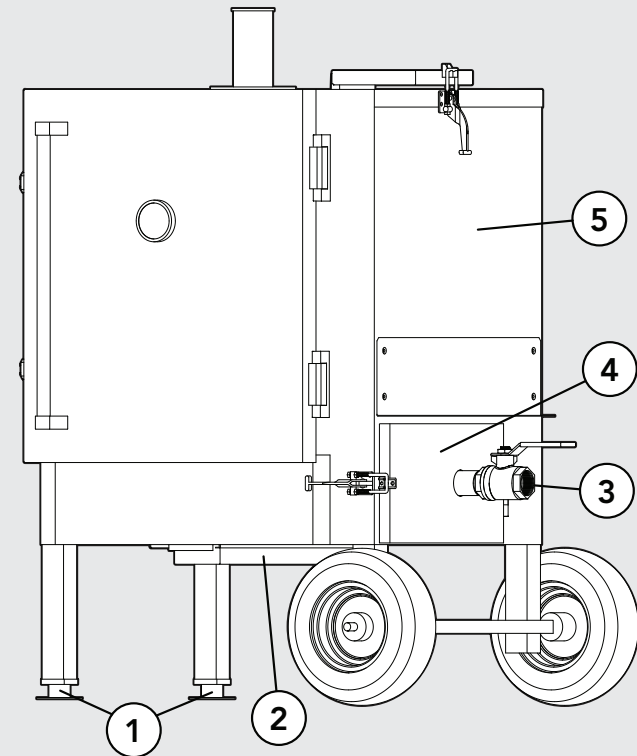
- It is important to season your smoker without food for the initial burn.
 1. Place your unit on a flat, level surface that is free of any flammable debris. Open the main door and remove any excess metal particulate by wiping down the racks, walls, bottom, etc. with warm soapy water.
 2. Your smoker ships pre-coated with vegetable oil sprayed on all interior surfaces.
 3. Remove the rain cap on top of the unit. The smoke stack must remain unobstructed when product is in use. Follow the instructions for firing the smoker. Burn at 300°F for 2 hours in order to allow the oil to penetrate the pores of the metal. This helps to prevent oxidation.
 4. After all charcoal is consumed, allow the smoker to cool. You are now ready to cook!

Important: Make sure your first burn does not have food inside of the unit. This will ensure proper seasoning of your Gravity Feed™ Charcoal Smoker.

Firing & Feeding

1. Remove the rain cap from the smoke stack of the smoker.
Never operate your smoker with the rain cap on.
2. Make sure the main/front door of the smoker is closed and latched. At this time, the chute door on top of the unit and the firebox door on the bottom right hand side of the unit should remain open.
3. Start your initial fire by igniting an accessory chimney starter full of charcoal. These can be purchased locally where grilling supplies are sold. After the coals are burning and begin to ash over, open the charcoal chute door on top of your cooker and pour the lit charcoal down. Fill the chute with the remainder of the bag of unlit charcoal, then close and latch the chute door. The smoker burns at approximately one hour per pound of charcoal.
4. Close and latch the firebox door making sure that the damper (ball valve) is fully open. Be patient as it will take approximately one hour to reach 225 degrees (unless using an accessory fan). As heat builds to within 50 degrees of the desired temperature, close the damper half way. You will need to watch the thermometer and as the temperature continues to build you will need to keep closing the damper until the desired temperature is achieved and holding steady. Remember, the more oxygen you allow, the hotter the smoker cooks and vice versa.
Please Note: If you purchased an accessory fan (available through your local dealer), or other fan accessory product, follow the instructions provided with that product on setting it up. A fan assisted product will aid in getting the smoker up to temperature faster and also provides faster recovery times to temperature drop caused by the door having to be opened.
5. When loading your food, make sure there is space between pieces to allow for air flow. With the door open, the temperature will drop. The longer the main door stays open, the more heat is lost. After closing and latching the door, be patient and allow the smoker some time to climb back to your desired cooking temperature. You may need to fully open the valve again and repeat the process described above.

Features



1. Adjustable Leveling Legs
2. Removable grease drip pan
3. Damper/Air Flow Regulator
4. Ash Pan/Fire Box Door
5. Charcoal Chute

Smoking

Smoking intensifies the flavor by adding smoke to the cooking process. To achieve ample smoke ring and flavor add your favorite choice of wood chunks into the ash pan through the firebox door (small door on right). Popular wood chunks used are mesquite and hickory, but there are many different flavors to choose from at your local BBQ goods supplier. Always soak the chunks in water prior to putting them into the box. The additional smoke generated creates a "cloud" around food which permeates meats and vegetables for added smoky flavor.

During extended cooking periods, it is normal to add fresh wood chunks to the ash pan several times. Try and limit the amount of time the firebox door is opened though, as each time will cause heat loss and extend cooking times.

Tip: For an extra kick and mouth-watering aroma, add several onion slices to your ash pan when smoking.

Cold Smoking

Cold smoking is a method used to add smoke flavor to food without fully cooking the food. Once smoked, the food can be cooked by any method desired. Seasonings and marinades can be added before cold smoking most foods. Use your regular recipe instructions for seasoning then use the following procedure for cold smoking.

1. Fill smoker box with soaked wood chunks.
2. Fill two kitchen pans with ice.
3. Sprinkle one cup of rock salt over the ice in each pan.
4. Place food to be smoked directly on oven rack or on a sheet pan.
5. Put one ice pan on oven rack above food to be smoked. Place the second pan on oven rack below the food to be smoked.
6. Bring temperature to 150°F and hold.
7. Use the cold smoking chart on page 12 to determine smoking times.
8. Halfway through smoking time, turn the food over to ensure smoke flavor on all sides when sheet pan is used.
9. When smoking is completed, remove foods from smoker and cook immediately or plastic wrap and refrigerate.

NOTE: Vegetables should be blanched for five minutes in boiling water, chilled, then air dried before cold smoking.

Cold Smoking Chart

Food Type	Cold Smoking Time
Beef	90 minutes
Pork	60 minutes
Chicken	40 minutes
Duck	40 minutes
Game (venison)	40 minutes
Salmon/Tuna Fillets	40 minutes
Shellfish (shrimp, scallops, oysters, etc.)	60 minutes
Vegetables	30 minutes
Cheeses	30 minutes

Thermometer

Your outdoor smoker is equipped with a thermometer on the front of the main door. The thermometer is designed to aid in the preheating and cooking of your smoker. Estimated cooking temperatures range from:

Temperature Range	Fahrenheit	Celsius
WARM	150°F	65°C
COLD SMOKE	150°F — 200°F	65°C — 93°C
SMOKE	200°F — 300°F	93°C — 149°C
GRILL	300°F — 550°F	149°C — 288°C

Cooking Tips

NOTE: Temperatures in your smoker burn hotter on the bottom rack as it is closest to the heat source. Monitor items more closely when using the bottom rack as they may become done faster than the upper racks. It is ideal not to place items on the bottom rack directly above the fire box opening.

Pulled Pork

Approximate Cooking Time = 7-8 hours

Use 5 to 6 pound pieces of pork butt for best quality pulled pork. Completely cover the pieces with your favorite seasoning rub. Arrange the pork butts evenly fat side down on racks.

1. Fill the ash pan with soaked wood chunks.
2. Bring smoker temperature to 225°F and hold temperature steady. Place each butt directly onto rack.
3. When internal temperature of each piece reaches 160°F, remove and wrap in foil.
4. Return to smoker and cook until internal temperature of the pork reaches 180° to 205°F.
5. When desired internal temperature is reached, remove wrapped butts and let stand 15 to 30 minutes.
6. Pull or chop and add your favorite bbq sauce or just eat it plain.

Beef Brisket

Approximate Cooking Time = 12 hours

Use 8 to 10 pound pieces of boneless beef brisket. Trim fat down to approximately 1/8". Completely cover the pieces with your favorite seasoning rub. Evenly space with the fat side down on racks.

1. Fill the ash pan with soaked wood chunks.
2. Bring smoker temperature to 225°F and hold temperature steady. Place each brisket directly onto rack.
3. Cook for approximately 12 hours or until the internal temperature of the meat is 175°F.
4. Remove cooked briskets and add your favorite bbq sauce or eat plain.

Cooking Tips

Ribs

Approximate Cooking Time = 4 hours

Use loin back or spare rib sides. Completely cover with favorite rub.

1. Fill the ash pan with soaked wood chunks.
2. Bring smoker temperature to 250°F and hold temperature steady. Place ribs directly onto rack or partially wrapped in tin foil with meat side up.
3. Cook for approximately 4 to 4 1/2 hours.
4. Remove from smoker and season again with dry rub or glaze with your favorite BBQ sauce.

Tip: One method to tell when your ribs are ready is the toothpick method. Take a toothpick and stick in the meat between the bones, the toothpick will go through with very little resistance when they are done.

Chicken

Approximate Cooking Time = 4 hours

Use 3-5 pound chickens that are whole, halved, or quartered. Completely cover with your favorite rub.

1. Fill the ash pan with soaked wood chunks.
2. Bring smoker temperature to 250°F and hold temperature steady. Place chicken directly onto rack or in pan.
3. Cook for approximately 4 to 4 1/2 hours.
4. Remove from smoker and smother with your favorite BBQ sauce. Return to smoker for 15 minutes and serve.

Cleaning and Maintenance

*Keeping your smoker clean is essential to its performance.

Cooling Down and Cleaning

1. When finished using your smoker, remove any remaining items from the food racks and allow the coals to finish burning.
2. Remove the drain pan and drain excess grease from it.
3. Wipe down the outside of your unit and replace the cover accessory. These may be purchased at vikingrange.com.
4. Periodically clean any residual grease that may have built up in the bottom of the product due to the cooking process. Failing to do so may result in a grease fire.
5. Viking recommends you "burn out" your unit once every 2-3 months (depending on use). This is achieved by opening the oxygen valve completely after you have removed all food from the unit. This will allow the smoker to become very hot and burn off all access grease from the racks. Once the unit cools, use a stiff brush or a standard shop vacuum to remove any remaining debris.
6. After a "burn out" you will need to repeat the seasoning process listed in the Setup and Seasoning section of this manual.

Very Important: Make sure there is not a build up of grease in the bottom of the smoker. This may result in a grease fire starting inside the unit. Clean the diffuser plate (slanted plate under lower rack) and bottom of the smoker as often as possible. Standard oven cleaner and a scraper tool work best.

Cleaning the Gasket

Clean your door gaskets every few months with a mild degreaser and a scrub brush. Lightly rub the gasket to loosen and remove the grease. This will ensure your smoker maintains its proper seal.

Service Information

If service is required:

1. Call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.
2. Have the following information readily available:
 - Model number
 - Serial number
 - Date of purchase
 - Name of dealer from whom purchased
3. Clearly describe the problem that you are having.

If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking at (888) 845-4641 or write to:

**VIKING RANGE CORPORATION
PREFERRED SERVICE
111 Front Street
Greenwood, Mississippi 38930 USA**

Record the following information indicated below. You will need it if service is ever required. The model and serial number for your smoker is located underneath the unit by the left, back leg.

Model Number _____ Serial Number _____

Date of Purchase _____ Date Installed _____

Dealer's Name _____

Address _____

If service requires installation of parts, use only authorized parts to ensure protection under the warranty.

This manual should remain with the smoker for future reference.

Warranty

VIKING GRAVITY FEED™ CHARCOAL SMOKER

ONE YEAR FULL WARRANTY

Viking Gravity Feed™ Charcoal Smokers and all of their components and accessories, except as detailed below, are warranted to be free from defective materials or workmanship in normal use for a period of twelve (12) months from the date of original purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

*Painted, porcelain, and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

Viking Range Corporation uses the most up-to-date processes and best materials available to produce all color finishes. However, slight color variation may be noticed because of the inherent differences in painted parts and porcelain parts as well as differences in kitchen lighting, product locations, and other factors.

LIFETIME LIMITED WARRANTY

All ceramic parts and any stainless steel part which **rusts through** due to defective material or workmanship in normal use during the second year through the useful lifetime of the cooker from date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, alteration, improper installation, improper operation or repair or service of the product by anyone other than an authorized Viking Range Corporation service agency or representative. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services or part thereof which gives rise to the claim.

Warranty service under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours and labor performed at overtime or premium rates shall not be covered by warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased. If you do not receive a satisfactory response, please call Viking Range Corporation Customer Service (662)451-4133. **IMPORTANT:** Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You, however, should return the Owner Registration Card so that Viking Range Corporation can contact you should any questions of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described porcelain cooker grates, ceramic parts, and stainless steel parts are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

Specifications subject to change without notice.

