



Outdoor Gas Smoker Use & Care Guide

Ahumador a Gas para uso al Aire Libre Manual de uso y cuidado

Kenmore Model Number :
Numero de Modelo Kenmore:
125.15884800



ENGLISH
ESPAÑOL

NOTICE TO INSTALLER:
LEAVE THESE INSTRUCTIONS WITH THE GRILL OWNER FOR FUTURE REFERENCE.

NOTICE TO CONSUMER:
RETAIN THIS OWNER'S MANUAL FOR FUTURE REFERENCE.

AVISO PARA EL INSTALADOR:
ENTREGUE ESTAS INSTRUCCIONES AL PROPIETARIO DE LA PARRILLA PARA REFERENCIA FUTURA.

AVISO PARA EL PROPIETARIO:
GUARDE ESTAS INSTRUCCIONES DE LA PARRILLA PARA REFERENCIA FUTURA.

**Customer Support Center
Centro para Servicio al Cliente**

Call us first if you have any problem with this product. We can help you with questions about assembly and grill operation or if there are damaged or missing parts when you unpack this unit. Please call before returning to the store.

Llámenos primero si usted tiene cualquier problema con este producto. Podemos ayudarle con preguntas sobre ensamblaje y la operación de esta parrilla o con piezas dañadas o que hacen falta cuando usted saque esta unidad de su envase. Por favor llame antes de volver a la tienda donde hizo la compra de este producto.

1-800-848-8915
8:30am-5:00pm CST, Mon thru Friday

In the space below, record the model and serial numbers and purchase date of your Outdoor Electric Smoker. You will find the model and serial numbers on the back of the unit.

En el espacio abajo, registre el modelo y los números de serie y la fecha de compra de su Ahumador Eléctrico para uso al aire libre. Usted encontrará el modelo y los números de serie en la parte posterior de la unidad.

Model No. / Num. de Modelo _____

Serial No. / Num. de Serie _____

Purchase Date / Dia de Compra _____

Keep this booklet and your Sears sales receipt in a safe place for future reference.

Guarde esta manual y su recibo de venta de Sears en un lugar seguro para referencia futura.

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⚠ DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠ WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

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

Kenmore One Year Full Warranty

If this product fails due to a defect in material or workmanship within one year from the date of purchase, contact Sears at 1-800-4-MY-HOME® to arrange for free repair (or replacement if repair proves impossible). This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**Sears, Roebuck and Co.,
Hoffman Estates, IL 60179**



DANGER



1. **Never operate this appliance unattended.**
2. **Never operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.**
3. **Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.**
4. **Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.**
5. **Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45 °C) or less.**
6. **If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



DANGER



If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flames.**
3. **Open door.**
4. **If odor continues, keep away from the appliance and immediately call your fire department.**

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



IMPORTANT SAFETY WARNINGS



WE WANT YOU TO ASSEMBLE AND USE YOUR SMOKER AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL

⚠ IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR SMOKER.

WHEN YOU SEE THE SAFETY ALERT SYMBOL ⚠ PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR SMOKER.



WARNING



- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.
- DO NOT use this smoker in a manner other than its intended purpose. It is NOT intended for commercial use. It is NOT intended to be installed or used in or on a recreational vehicle and/or boats. The smoker is not to be used as a heater.
- Keep a fire extinguisher accessible at all times.
- The use of alcohol, prescription or non prescription drugs may impair the user's ability to properly assemble or safely operate the smoker.
- This smoker is for outdoor use only, in a well-ventilated area. DO NOT operate the smoker indoors, in a garage, or in any other enclosed area or under overhead construction.
- Use caution when assembling and operating the smoker to avoid cuts and scrapes from rough or sharp edges.
- Use caution when lifting and moving the smoker to avoid strains or back injury. Two people are recommended to lift or move the smoker. DO NOT move the smoker while it is in use.
- DO NOT operate the smoker near or under flammable or combustible materials such as decks, porches, or carports. A minimum clearance of 36 inches (92cm) is recommended. DO NOT operate the smoker under overhead construction.
- Operate the smoker only on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the smoker on flammable material such as carpet or a wood deck.
- DO NOT store the smoker near gasoline or other combustible liquids or where combustible vapors may be present.
- DO NOT store or operate this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
- DO NOT leave the smoker unattended while in use. Operate the smoker with close supervision.
- DO NOT allow anyone to conduct activities around the smoker during or following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- DO NOT leave hot ashes unattended until the smoker cools completely.
- DO NOT move the smoker while it is in use. Allow the smoker to cool completely before moving or storing.



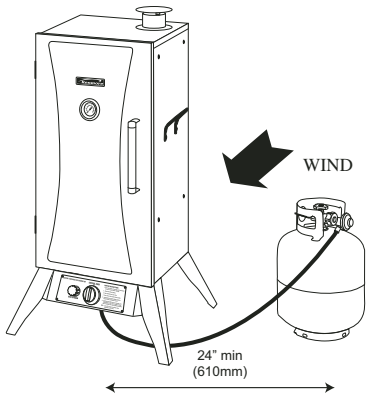
WARNING



- This smoker becomes extremely hot - allow the smoker to cool completely before handling. If you must handle the smoker while it is hot, ALWAYS wear protective oven mitts or heat resistant gloves when handling the smoker or its components.
- NEVER use gasoline or other highly volatile fluids as a starter. They can explode.
- The water bowl and woodchip box should not be moved while the smoker is operating or until the smoker has cooled sufficiently. These contain hot ashes and liquids that may cause serious injury. If you must move these components, ALWAYS wear protective oven mitts or heat resistant gloves.
- Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a non combustible container. Be sure there are no other combustible materials in or near the container.
- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the smoker, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a non combustible container.
- DO NOT obstruct the flow of combustion air and / or ventilation air for the smoker.
- Use caution when opening the door of the smoker while in operation. Keep hands, face, and body safe from hot steam or flare-ups. Protect your nose and mouth from smoke inhalation.
- DO NOT wear loose clothing while operating the smoker. Tie back long hair while operating the smoker. ALWAYS wear fully-covering shoes while operating the smoker.
- Allow the smoker and its components to cool completely before conducting any routine cleaning or maintenance.
- NEVER use glassware, plastic, or ceramic cookware on or in your smoker.
- NEVER operate the smoker without water in the water bowl. NEVER allow the water to completely evaporate. Check the water level at least every 2 hours. A sizzling sound may indicate a low water level. Follow instructions in this manual for adding water while operating.
- When using flavoring wood, add a sufficient amount prior to operation to avoid having to add wood while operating. Adding wood while operating may splash hot water and cause serious injury.
- Use of accessories not intended for this smoker is not recommended and may lead to injury or property damage.

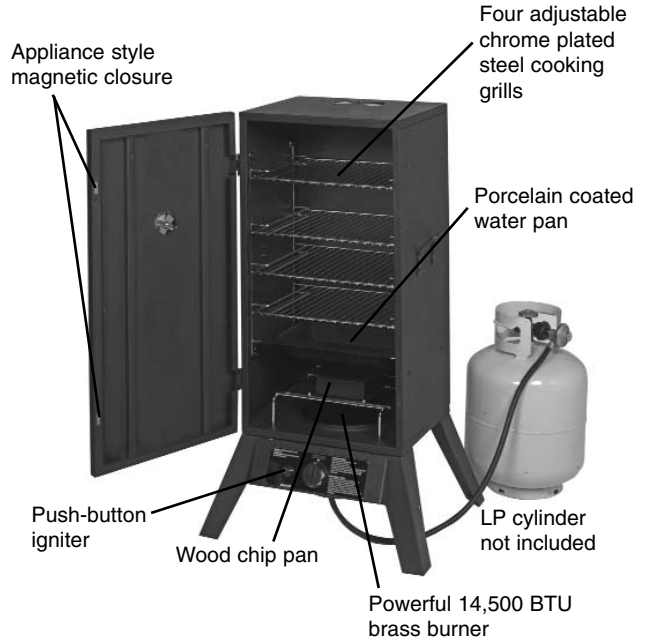
! WARNING !

- An LP cylinder not connected for use should not be stored in the vicinity of the smoker or any other appliance. **DO NOT** store spare LP cylinders within 10 feet of the smoker. LP cylinders must be stored outdoors, out of reach of children. **DO NOT** store LP cylinders in a building, garage, or any other enclosed area.
- **DO NOT** store LP gas cylinders inside or on top of the smoker. Improper storage of cylinders could lead to explosion, fire, and / or personal injury. Cylinders are to be store outdoors, out of reach of children and must not be stored in a building, garage, or any other enclosed area.
- While the smoker is not in use, the gas must be turned off at the supply cylinder.
- LP gasses are heavier than air, tend to pool and collect in low-lying areas, are easily ignited and are highly flammable. Proper care and caution should be employed when dealing with any such fuels.
- Do not use the smoker if the burner fails to light or fails to remain lit. Under such conditions, gas should be shut off and fuel cylinders should be disconnected.
- The smoker should be shut off and all supply valves (on piping or on fuel cylinders) should be closed in the event that the odor of unburned gas is detected. Do not attempt to use the unit until any gas leaks are fixed and / or the source of the unburned gas odor is accounted for.
- Use under high wind conditions that result in poor burner operation such as blowing out and flaring should be avoided. If repositioning the unit does not improve operation under such wind conditions, the unit should be shut off.
- All installations are to conform to local codes. In the absence of local codes, installation should conform to the National Fuel Gas Code, ANSI Z223.1/NFPA54.
- The smoker should be installed with the hose regulator assembly extended at full length of hose directly (24" [61cm] maximum) away from the burner. When so configured, placement results in maximum tank to smoker distance. When the smoker is operated, the hose / regulator and gas tank should be on a line perpendicular to wind direction. Placing tank closer than 24" (61cm) to the smoker can overheat the tank and cause release of propane through relief openings and can result in tank fire or explosion.



- The hose to tank attachment can result in a potential trip hazard and tank tipping hazard - use caution.
- Keep the fuel supply hose away from heated surfaces.

PRODUCT FEATURES

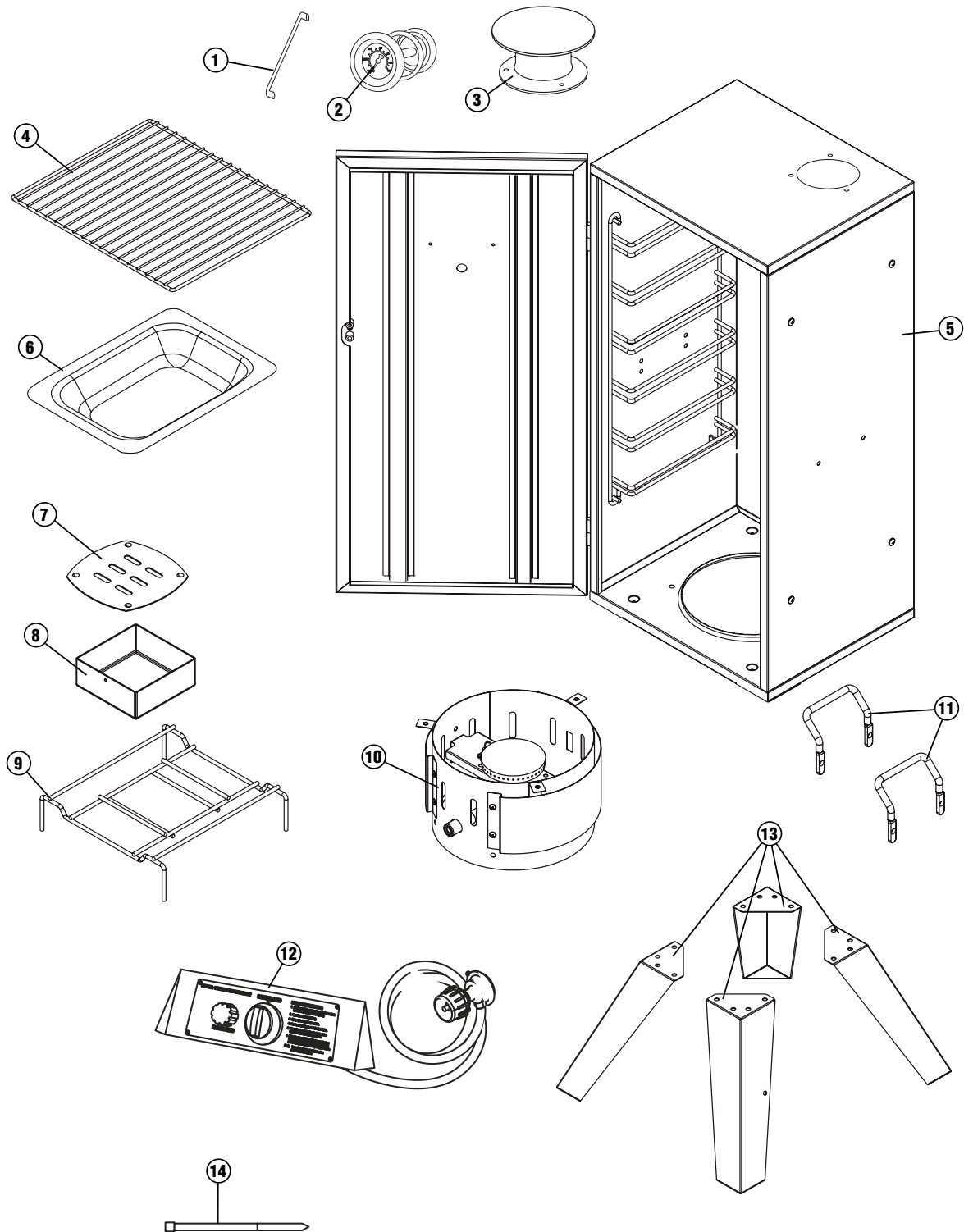


CARTON CONTENTS

Make sure you have all items listed under **CARTON CONTENTS** and **HARDWARE BAG CONTENTS** before you begin the assembly process.

Qty.	
①	1 Door Handle
②	1 Temperature Gauge Assembly
③	1 Smoke Stack
④	4 Cooking Grills
⑤	1 Smoker Body
⑥	1 Water Pan
⑦	1 Wood Chip Box Lid
⑧	1 Wood Chip Box
⑨	1 Wood Box Stand
⑩	1 Burner Assembly
⑪	2 Side Handles
⑫	1 Control Panel Assembly
⑬	4 Legs
⑭	1 Zip Tie
	1 Use & Care Guide
	1 Hardware Bag

PARTS DIAGRAM FOR MODEL 125.15884800

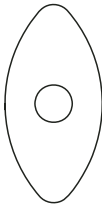


Inspect contents of the box to ensure all parts are included and undamaged.

HARDWARE BAG CONTENTS

QUANTITY

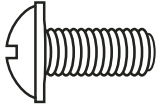
- 2 Heat Resistant Washers (Door Handle)
- 15 1/4-20 X 5/8" Bolts
- 3 10-24 Flange Nuts
- 7 10-24 X 5/8" Bolts
- 2 10-24 X 1/3" Bolts
- 2 #10 Washers



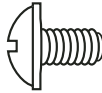
(2) Heat Resistant Washers (Door Handle)



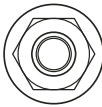
(7) 10-24 x 5/8" Bolts



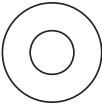
(15) 1/4-20 x 5/8" Bolts



(2) 10-24 x 1/3" Bolts



(3) 10-24 Flange Nuts



(2) #10 Washers

ASSEMBLY

Choose a good, cleared assembly area and get a friend to help you put your smoker together. Lay cardboard down to protect smoker finish and assembly area.

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

Note: With the help of a friend, turn the smoker cabinet upside down.

Step 1

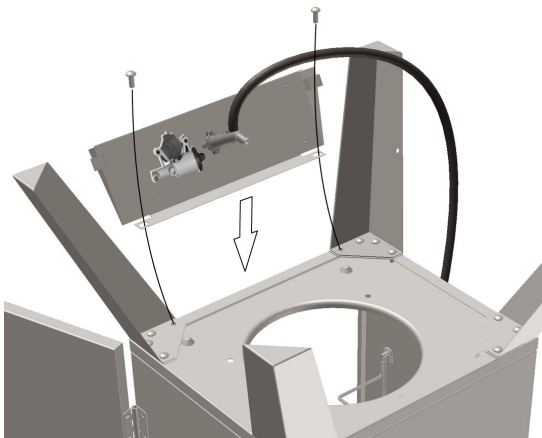
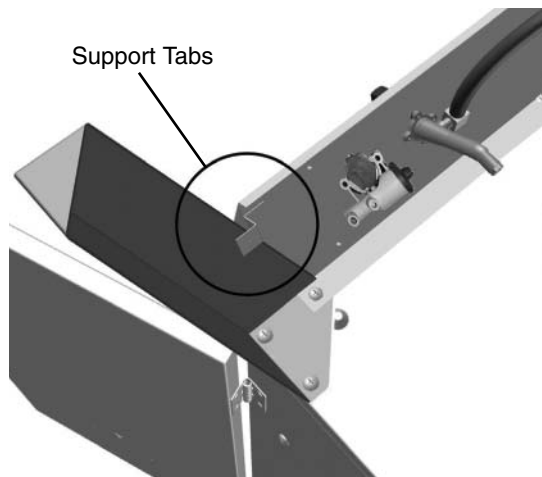
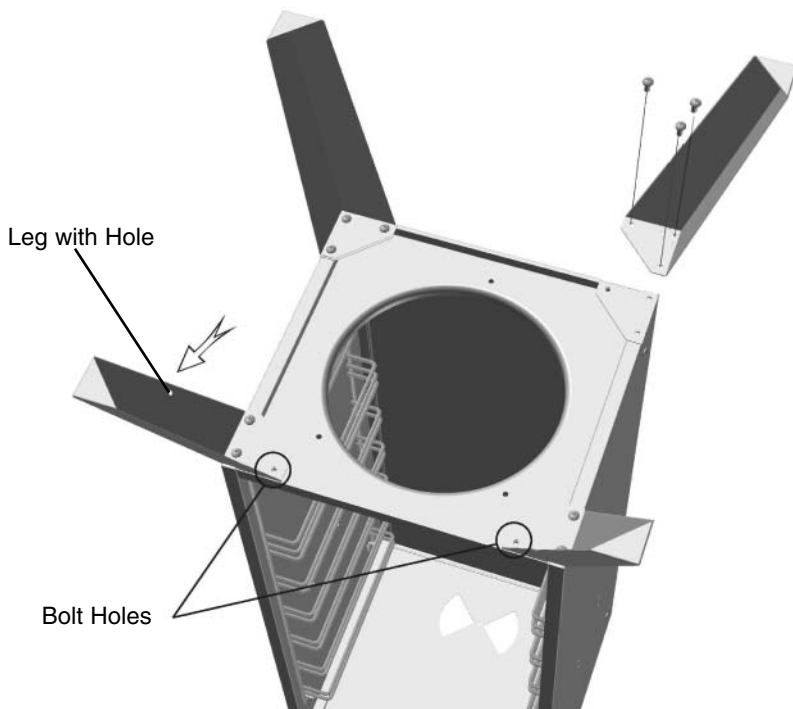
For each leg, line up the holes of cabinet and insert the 1/4-20 X 5/8" bolts; nuts are pre-welded to the cabinet. Securely tighten the bolts. Make note of the arrow in the illustration. This is where the leg with the hole in it should be installed. **DO NOT** yet insert the two bolts in the locations indicated by the circles.

Step 2

Place the Control Panel Assembly between the front legs as shown. There is a slot on each side of the control panel that fits around the edge of the leg. The two mounting tabs fit to the inside of the legs and line up with the bolt holes. Be sure both the support tabs on the back side of the control panel are captured behind the legs as shown to the right.

Step 3

Insert the two remaining 1/4-20 X 5/8" bolts through the mounting tabs and tighten them securely.



Step 4

Set the burner assembly onto the cabinet as shown.

IMPORTANT: The burner tube must slide properly onto the gas valve orifice as shown.

Step 5

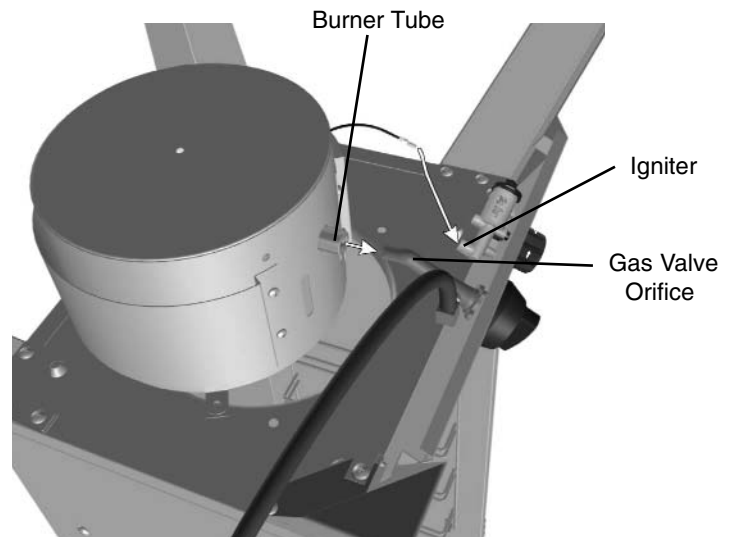
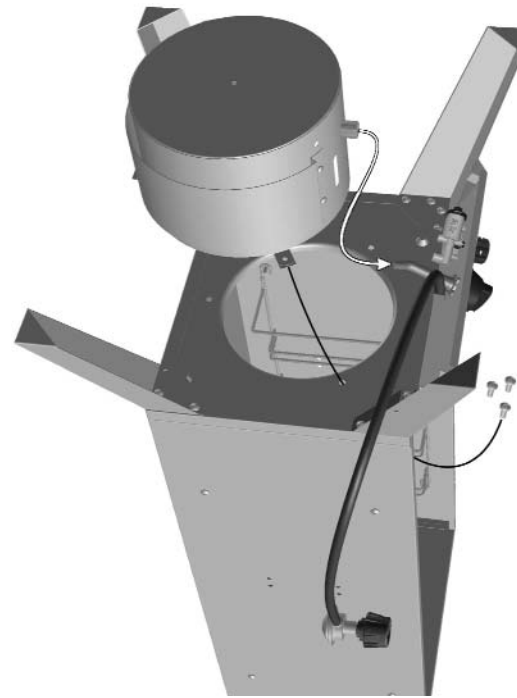
Secure the burner assembly with the three 1/4-20 X 5/8" bolts from the inside of the cabinet. Securely tighten the bolts.

Step 6

Attach the loose igniter wire to the igniter on the control panel as shown below.

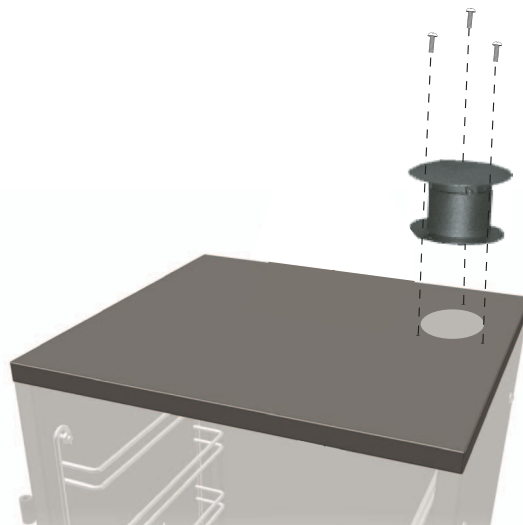
Note: With the help of a friend, turn the smoker body to its upright position. Try to minimize stress on legs.

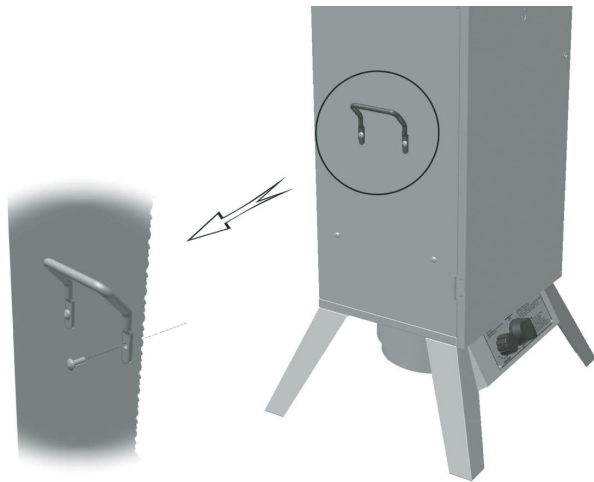
⚠ CAUTION: Make sure the valve gas orifice slides and fits into the burner tube.



Step 7

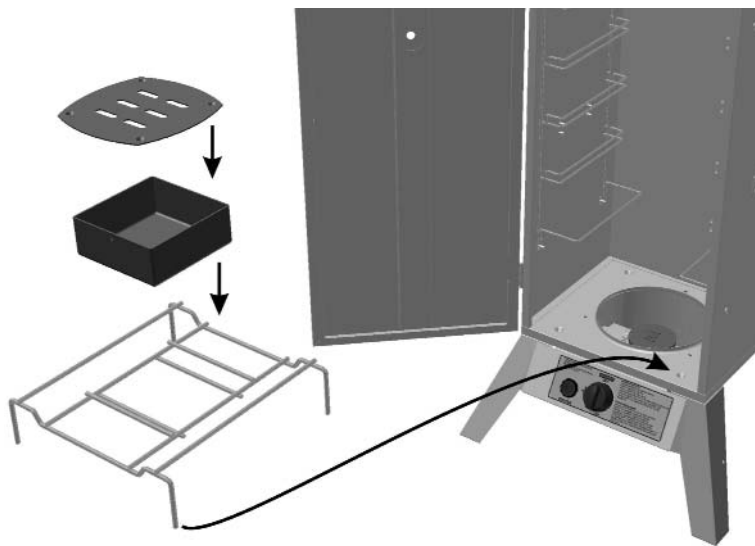
Set the smoke stack on top of the cabinet and line it up with the corresponding holes. Insert three 10-24 X 5/8" bolts through smoke stack base and into cabinet. Secure with three 10-24 flange nuts.





Step 8

Line up the side handle with the corresponding holes on the side of the cabinet as shown. The handles must be positioned upright with the bolt holes on the bottom as shown. Insert two 10-24 X 5/8" bolts from the outside and thread into the holes in the side of the cabinet as illustrated. Tighten securely. Complete steps for both sides of the cabinet assembly.

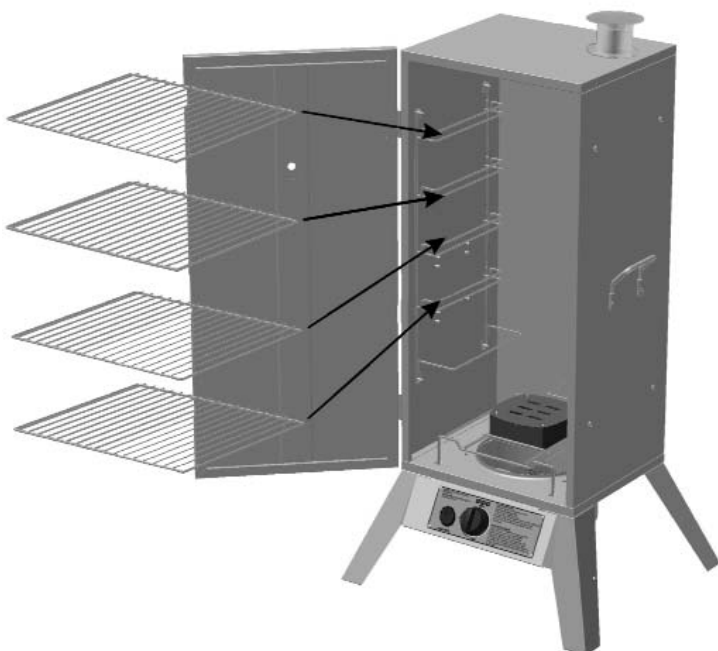


Step 9

Insert the wood box rack into the bottom of the smoker. The feet of the rack sit in the four indentations in the bottom.

Step 10

Set the wood chip box onto the rack. Make sure it is seated properly and securely in the center of the rack. Place the lid on the wood chip box.



Step 11

Insert all cooking grills into rack supports respectively as shown. Make sure each cooking grill is firm and level.

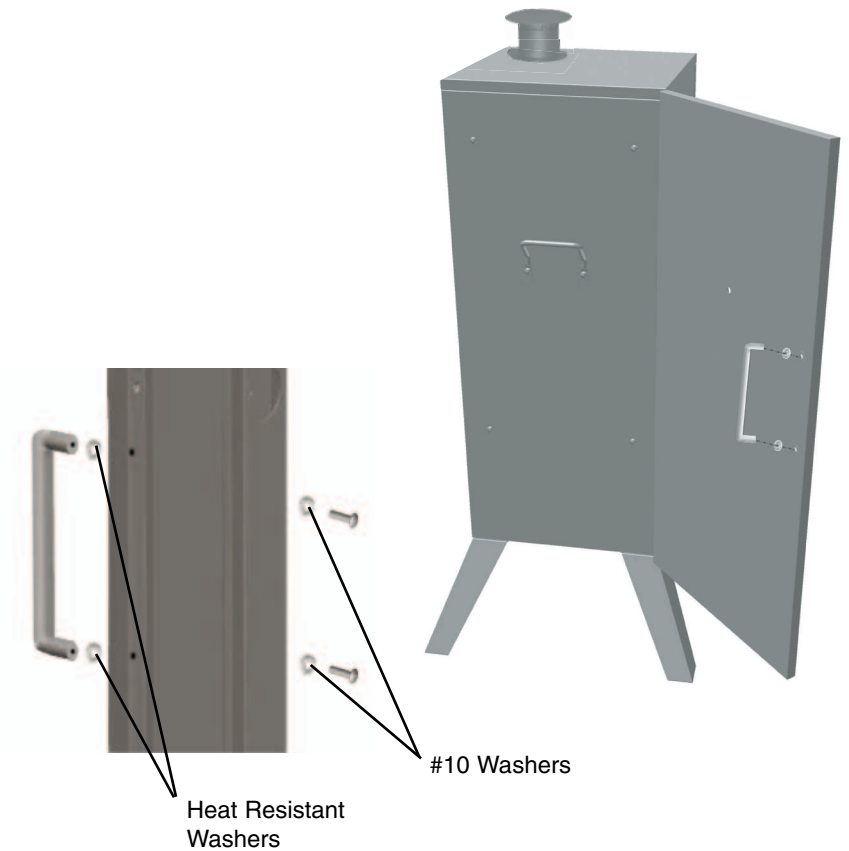
Step 12

Slide the water pan into the bottom rack position as shown. Make sure water pan is firm and level.



Step 13

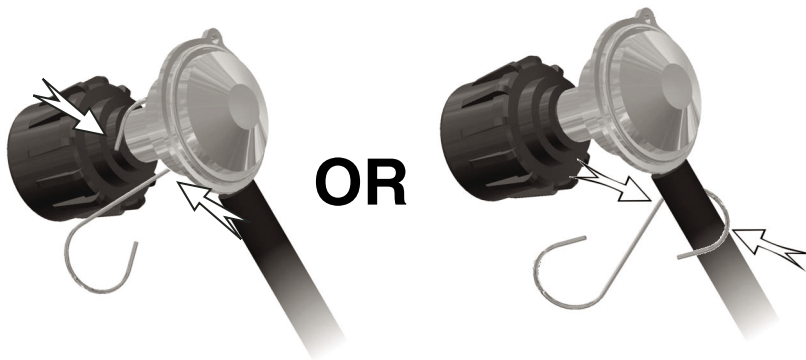
Mount the door handle with two 10-24 X 1/3" bolts, two #10 washers and two heat resistant washers. Insert each bolt through the door from the inside. From the outside place a heat resistant washer over each bolt. Then thread the bolts into the handle. Tighten each bolt securely.





Step 14

Insert the temperature gauge with bezel through the mounting hole in the front of the door. Place back plate and a hex nut onto the temperature gauge stem from the inside of the door panel and tighten it firmly.



Step 15

Place one end of the S-Hook around the regulator neck or hose as shown.

Step 16

Using a set of pliers, crimp the S-hook securely to the hose/regulator so that it can not be removed from the assembly.

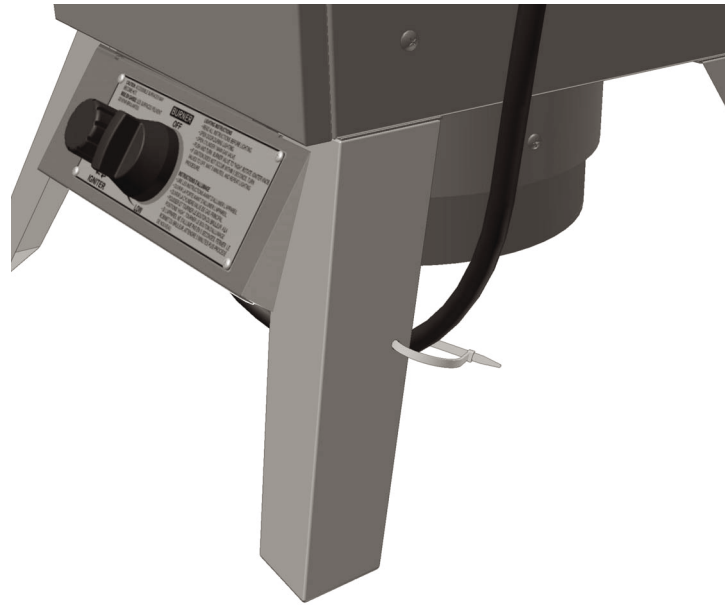


Step 17

When an LP tank is not attached to the smoker, use the S-Hook to hang the hose/regulator from the carry handle on the side of the smoker. This will help prevent dirt and other particles from plugging the end of the assembly.

Step 18

Using a zip tie, secure the hose to the front leg as shown. Do not pull the zip tie tight, leave it just loose enough so that the hose can be adjusted if needed. Tying the hose to the leg helps prevent the hose from coming into contact with the hot burner chamber. Inspect the installation underneath the smoker to ensure that the hose is not rubbing any portion of the burner chamber.



Gas Smoker Assembled

CONNECTING THE LP TANK

WARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE, AND / OR INJURY.

1. The knob on the LP tank must be closed. See that the knob is turned clockwise to a full stop.
2. Check that control knob on the smoker is turned off.
3. Remove the protective cap from the LP tank valve and coupling nut, if present.
4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet.
Note: Use care - do not cross thread the connection.
5. Hand tighten the coupling nut clockwise until it comes to a full stop. Firmly tighten by hand only. Do not use tools.



CAUTION: In the connection process, the hose/regulator side of the connection will seal on the back check in the valve, resulting in a slight resistance. The connection requires about one-half to three-quarters additional turn to complete the connection.

Any fuel supply cylinder used must be constructed and marked in accordance with specifications for propane cylinders of the U.S. Department of Transportation (DOT) CFR 49, or CAN/CSA B339. The appliances is to be used only with the 20 pound, vertical standing vapor withdrawal type tank.

WARNING

- Do not store tanks under or near the smoker.
- Never fill tanks more than 80% full.

If the two previous statements above are not followed exactly, a fire causing death or serious injury may occur.

- This smoker is designed to operate on LP (Liquefied Propane) gas only.
- DO NOT leave the smoker unattended while in use. Operate the smoker with close supervision.

The 20 lb LP cylinder used with this smoker must conform to the following requirements.

Diameter- 12" (30.5cm)

Height 18" (45.7cm)

With a maximum capacity of 20 pounds. The gas cylinder used must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.

The instructions stated on gas cylinder tanks have to be followed when filling or transporting tanks. Failure to do so could result in problems relating to overfilling, excessive venting release of gas and to regulator freezing.

Do not allow dirt or foreign material to get into or onto tank connection when it is not attached to the fuel supply system. Place the dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

Cylinders must be filled before initial use. All handling, transport, filling and storage of LP gas cylinders must be in accordance with NFPA 58 Storage and Handling of Liquid Petroleum Gases, or CSAB 149.1 Natural Gas and Propane Installation Code. Cylinders must be suitably tied down during transport. Do not place any other items on top of cylinders at any time. Cylinders are not to be exposed to excessive temperatures or high heat.

If there is a question on the identity of your unit and of the type of fuel to be used, please look on the data plate. Units are factory equipped for use on only one type of fuel. These units cannot be, and should not be used on other type of fuels. Doing so can cause severe damage to the unit and the installation area and the added risk of serious injury. Any attempt to operate these smokers on fuels for which they are not design certified voids the manufacturer's warranty.

Gas Tank outlet must have Type 1 gas connection termination in order to mate with gas hose provided with smoker.

The pressure regulator and hose assembly supplied by the manufacturer with the appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

CONNECTING THE LP TANK

The regulator/hose assembly should be handled carefully to prevent contamination by foreign objects and dirt. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. In order to insure proper operation, any replacement of the fuel tank regulator assembly has to be done with parts authorized by the smoker manufacturer.

This unit is not to be utilized with a non-self-contained LP-gas supply system.

Valve/pressure regulators are factory set to the correct operating pressures. No attempts should be made to adjust these settings!

CHECKING FOR LEAKS

After all connections are completed, check all connections and fittings for leaks with a soap solution.

- With all valves closed, apply the leak check solution (50/50 mix of dishwashing detergent and water) to all gas carrying connections, fittings and to tank seams.
- Open tank valve.

Presence of bubbles at areas of wet solution indicates a gas leak. If leaks are detected or you smell or hear gas, shut off the valve and repair the leak or replace the defective part. Do not use the smoker until all leaks are corrected.

When setting up the smoker and tank, it is recommended to have the tank and smoker on a line perpendicular to the wind direction.

The gas hose/regulator assembly should be totally extended to the maximum distance so that the hose is straight and the tank is as far from the smoker as it can be.

LP tanks are intended for operation in the upright position only.

Care should be taken to protect the fuel supply hose from damage from either foot or vehicle traffic.

If the appliance is not in use, the gas must be turned off at the supply cylinder and the cylinder should be disconnected from the appliance.

Storage of the appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance.

OPERATING INSTRUCTIONS

PRE-USE PROCEDURES

Before you cook food in your smoker, it is important to “season” your smoker. Seasoning seals the paint and interior of your smoker to enhance flavoring, durability, and overall performance. This is also referred to as the “break-in” process.

If your smoker requires any touch-up paint on the inside of the cabinet, the only time you should apply paint to the inside is before the seasoning process. Paint should not be applied to the interior of your smoker after your smoker has been used. Paint toxins may contaminate your food. However, if paint becomes necessary after use, see the section in this manual concerning After Use Care and Maintenance.

To season your smoker, simply use it as you normally would; only do not cook any food. You will need to follow all of the operating procedures in the next few sections of this manual.

Using your desired flavoring woods and marinades, burn your smoker at low temperature (around 125°F [50°C]) for 45-60 minutes. Let the smoker cool, and clean out the used water and wood.

Once seasoning is complete, your smoker’s interior will have a durable, seasoned coating.

ADDING WATER

To add water before cooking, simply remove the water bowl and fill it with water up to 1” (2.5cm) below the rim. Then replace the bowl to the bottom of the rack.

To add water while the smoker is hot, DO NOT pull the water bowl out beyond the rack.

Cooking Tips:

Line the water bowl with aluminum foil before each use. This will make it easy to clean and help your water bowl last longer.

To make adding water easier and safer, use a clean watering can with a long spout.

ADDING WOOD / CHARCOAL

To add wood chips before cooking, simply fill the wood chip box with your choice of flavoring hardwood chips. The amount and type of wood you use is entirely up to you. One full box is typically enough for several hours of smoking. Once the box is filled, place the lid on top of the box and set the box in the smoker.

To add wood chips while cooking, we recommend using tongs or long handled pliers to remove the box lid and to place the pieces into the wood chip box without removing the box. It is not recommended to remove the wood chip box while the smoker is in operation.



⚠ CAUTION: The wood chip box and lid get very hot. Avoid handling them while in use. Always wear protective oven mitts when handling hot components.

Cooking Tip – Flavoring wood:

- Small wood chips work best inside the wood chip box.
- Use dry hardwoods such as hickory, pecan, apple, cherry, or mesquite.
- Most fruit or nut tree woods produce excellent smoke flavoring.
- Do not use resinous woods such as pine or plywood. These usually produce unpleasant flavoring.
- Let your taste be your guide – experiment with different types and quantities of wood chunks, chips, or sticks. You can even mix woods.
- To produce more smoke and to prevent fast burning, pre-soak the wood chips in a separate bowl of water for at least 20 minutes, or wrap the chips in perforated aluminum foil.
- Most smoke flavoring occurs within the first hour of cooking. Adding wood chips after the first hour is typically not necessary unless extra smoke flavoring is desired.

LIGHTING PROCEDURES

IGNITER LIGHTING SYSTEM:

1. Check all connections for leaks using the “soapy water” test as explained on page 13.
2. Open the smoker cabinet door.
3. Check for any blockage to the burner. Remove any foreign objects or matter.
4. Be sure the burner control knob is in the “OFF” position.
5. Open the LP cylinder valve by turning counter-clockwise.
6. To light unit with the igniter, push in and turn the burner control knob counter-clockwise to the high setting.
7. Immediately rotate the igniter repeatedly to click it several times (you should see a small spark jumping from the end of the electrode rod to the side of the burner). If the burner doesn’t light within 3 to 5 seconds, turn the burner control knob off and wait five minutes for gas to clear before repeating the steps again. If burner still fails to light try match lighting the smoker using the instructions noted below.
8. Once the burner is lit, then close the door to allow heat to accumulate.

MATCH LIGHTING:

1. Repeat steps 1 thru 5 of the Igniter Lighting System above.
2. Remove the Wood Chip Box and its stand from inside the smoker. Light a paper match and drop it into the burn chamber, making sure it falls next to the brass burner. Quickly turn the control knob to the light position. If the burner does not light within 4 or 5 seconds, turn the control knob off, wait 5 minutes for gas to clear, and repeat the process.

SHUTTING THE SMOKER OFF

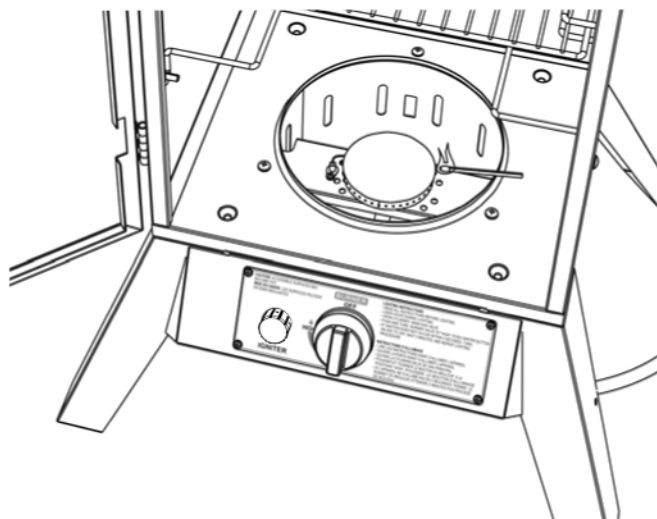
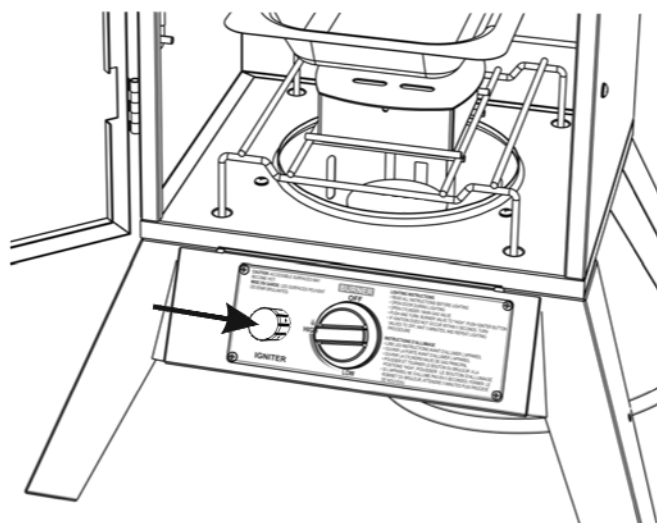
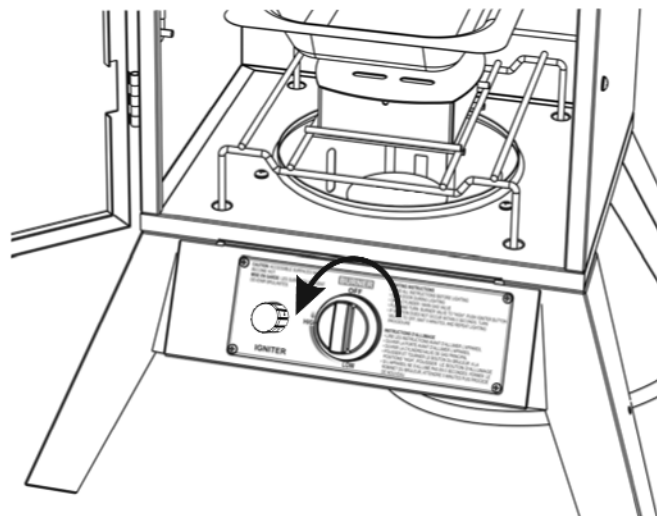
⚠ CAUTION: The smoker can become very hot while in use. Do not touch any portion of the smoker except for the door handle and burner control knob. It may be necessary to use protective gloves.

- Turn the burner control knob off by pushing in and rotating clockwise. The burner flame should then go out.
- Turn off the LP cylinder valve by turning the knob clockwise until it stops.
- Follow all warnings and safety precautions before removing meat from smoker or preparing the unit for storage. Please see page 16 for proper storage procedures and the important warnings and safeguards on pages 2 and 4.

COOKING INSTRUCTIONS

IMPORTANT: Before each use, clean and inspect the hose and the connection to the LP cylinder. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced before the smoker is used. Refer to the “leak test” instructions in the LP Tank connection portion of this manual.

- Fill the wood chip box with flavoring wood chips and place the box inside the smoker as instructed in the assembly section of this manual. Refer to the section that explains flavoring wood for recommended use of flavoring wood.
- Place the water bowl inside the smoker in the lowest rack position as explained in the assembly section of this manual. Carefully fill the water bowl with water or marinade up to 1 inch below the rim. A full bowl will last for approximately 2-3 hours. Do not overfill or allow water to overflow from the water bowl.
- Insert or adjust the cooking grills in to the desired rack positions. For better access to the food with tongs or spatulas, make sure the grill wires run front to back as explained in the assembly section of this manual.
- You are now ready to light the burner. Refer to the Lighting Procedure on the previous pages of this manual. The heat from the burner will allow the wood chips to burn, causing the flavoring smoke to accumulate.
- Place the food on the cooking grills in a single layer with space between each piece. This will allow smoke and hot moisture to circulate evenly around all the food pieces.
- Smoking for 2 to 3 hours at the ideal constant cooking temperature of 225° to 250° F (110° to 120° C) will get the best results. This temperature is according to the temperature gauge mounted on the front of the smoker. For more tender and heavily smoked meat, a lower temperature may be preferred. If time is critical, a higher temperature range is recommended.



- Check water level periodically and add water if low. For best results and to retain heat, avoid opening the door of the smoker while in use. When the door must be opened, only open it briefly. The smoker will quickly resume cooking temperature after the door is closed.
- Always use a meat probe thermometer to ensure food is fully cooked before removing it from the smoker.
- After each use, and after the smoker is cooled, carefully remove the grease pan from the bottom of the smoker, empty the grease, and clean the grease pan.

TEMPERATURE CHART

Here is a chart for measuring properly cooked meat temperature: (USDA Standard)

Ground Meat & Meat Mixtures

Turkey, Chicken	165°F	(74°C)
Veal, Lamb	160°F	(71°C)
Beef, Pork	160°F	(71°C)

Fresh Beef

Medium Rare	145°F	(63°C)
Medium	160°F	(71°C)
Well Done	170°F	(77°C)

Fresh Lamb

Medium Rare	145°F	(63°C)
Medium	160°F	(71°C)
Well Done	170°F	(77°C)

Fresh Veal

Medium Rare	145°F	(63°C)
Medium	160°F	(71°C)
Well Done	170°F	(77°C)

Poultry

Chicken, whole	180°F	(82°C)
Turkey, whole	180°F	(82°C)
Breast, roast	170°F	(77°C)
Thighs, wings	180°F	(82°C)
Duck and Goose	180°F	(82°C)

Fresh Pork

Medium	160°F	(71°C)
Well Done	170°F	(77°C)

Ham

Fresh (raw)	160°F	(71°C)
Pre-Cooked	140°F	(60°C)

Fish

(Cook until opaque and flakes easily)

Note: These temperatures are measured with a meat probe thermometer. The heat indicator on the door of the smoker is not an accurate meat temperature reading.

AFTER USE SAFETY AND MAINTENANCE

WARNING

- Use caution when lifting and moving the smoker to avoid strains or back injury. Two people are recommended to lift or move the smoker.
- DO NOT store the smoker near gasoline or other combustible liquids or where combustible vapors may be present.
- DO NOT store this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
- DO NOT allow anyone to conduct activities around the smoker following use until it has cooled. It is hot during operation.
- DO NOT leave hot ashes unattended until the smoker cools completely.
- This smoker becomes extremely hot - allow the smoker to cool completely before handling. If you must handle smoker while it is hot, ALWAYS wear protective oven mitts or heat resistant gloves when handling the smoker or its components. Allow the smoker to cool before removing and cleaning the grease pan.
- Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a noncombustible container. Be sure there are no other combustible materials in or near the container.
- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the smoker, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a noncombustible container.

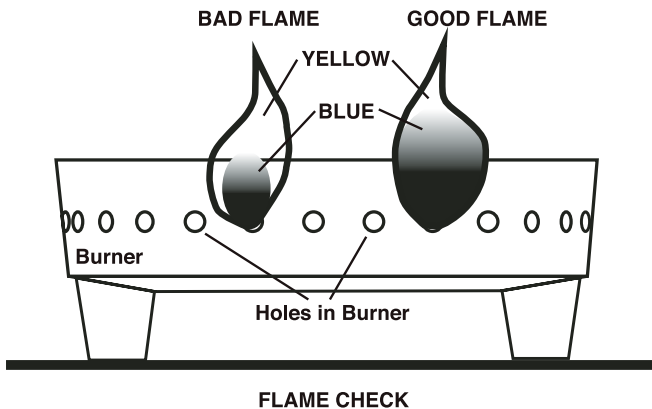
CAUTION: All care and maintenance procedures are to be performed only while the smoker is turned off and cooled.

- Clean the water bowl and cooking grills with hot, soapy water. Rinse and dry thoroughly. You may prefer to coat the water bowl and cooking grills lightly with cooking oil or cooking spray.
- Frequently check and clean the burner for insects and insect nests. A clogged tube can lead to fire outside the smoker. Also make sure the smoker does not have any foreign objects obstructing the flow of combustion and ventilation air.

STORAGE

BEFORE STORING YOUR GRILL:

- If your heat indicator seems to be out of calibration: Remove the heat indicator from the door of the smoker by loosening and removing the mounting nut from the inside. There is a second nut mounted on the back of the heat indicator that can be turned to adjust the heat indicator needle. Set the needle to the current outdoor ambient temperature and re-mount the heat indicator to the door of the smoker.
- To clean the inside and outside of the smoker cabinet, simply use a damp cloth. Spray-washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stand inside or on top of the smoker. Carefully remove the grease pan, dispose the grease, and wash thoroughly. Once cleaned, you may prefer to lightly coat the interior of the smoker cabinet with cooking oil or cooking spray.
- If rust is present on the exterior surface of the smoker, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.
- NEVER apply additional paint to the interior of the smoker. If rust is present on the interior of the smoker, clean it thoroughly with steel wool or emery cloth and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.
- When an LP tank is not connected, and to help prevent dirt or other foreign particles from clogging the hose/regulator, hang the end of the hose/regulator from the side handle using the supplied S-hook.
- To protect your smoker from weather, always keep your smoker covered while not in use.
- Inspect the flames at the burner by looking through the front access hole. A good flame should be blue with a yellow tip 1" to 2" in length. If flames are excessively yellow and irregular, oil residue and food deposits may be collecting on the burner. Try cleaning the burner surface and the holes to improve the flames. Bad flames may also be caused by poor gas valve orifice-to-burner attachment. Always let the smoker cool before cleaning or checking the assembly.



TROUBLESHOOTING

- Clean all surfaces.
- When cool and not in use, store your smoker indoors in a dry location to protect against rusting.
- If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

PROBLEM	CAUSE	CORRECTION
Burner will not light	<ol style="list-style-type: none"> 1. Check LP cylinder fuel level. 2. Bad electrode spark. 3. Burner may not be properly seated. 4. Burner may be obstructed. 5. The cylinder valve may be closed. 6. Regulator is not properly seated on cylinder valve. 	<ol style="list-style-type: none"> 1. Replace LP Cylinder. 2. Check to see if the grill will match light. Electrode or collector may need adjustment. 3. Reseat burner. 4. Clear obstructions from burner. 5. Open cylinder valve. 6. Reseat regulator on cylinder valve.
Fire at control knob	<ol style="list-style-type: none"> 1. Burner holes may be obstructed. 2. Burner is improperly seated on control valve. 3. Gas connections may be loose. 	<ol style="list-style-type: none"> 1. Clear obstructions from burner. 2. Reseat burner on control valve. 3. Leak check and tighten all connections.
Yellow Flames at burner	<ol style="list-style-type: none"> 1. Burner is obstructed. 	<ol style="list-style-type: none"> 1. Clear obstructions from burner.
Flame blows out on "LOW"	<ol style="list-style-type: none"> 1. Burner holes may be obstructed. 2. Burner is improperly seated on control valve. 3. Grill is not sufficiently pre-heated. 	<ol style="list-style-type: none"> 1. Clear obstructions from burner holes. 2. Reseat burner on control valve. 3. Pre-heat grill sufficiently.
Burner does not get hot enough	<ol style="list-style-type: none"> 1. Flow control device has been activated in regulator. 	<ol style="list-style-type: none"> 1. Reset regulator by turning off gas at LP cylinder. Disconnect regulator from tank. Re-attach regulator to tank.
Grill is too hot	<ol style="list-style-type: none"> 1. Excess grease build-up causing grease fires. 2. Damaged or faulty regulator. 3. Cook on a lower temperature setting. 	<ol style="list-style-type: none"> 1. Clean smoker components thoroughly. 2. Replace with identical parts. 3. Lower flame height and temperature.

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