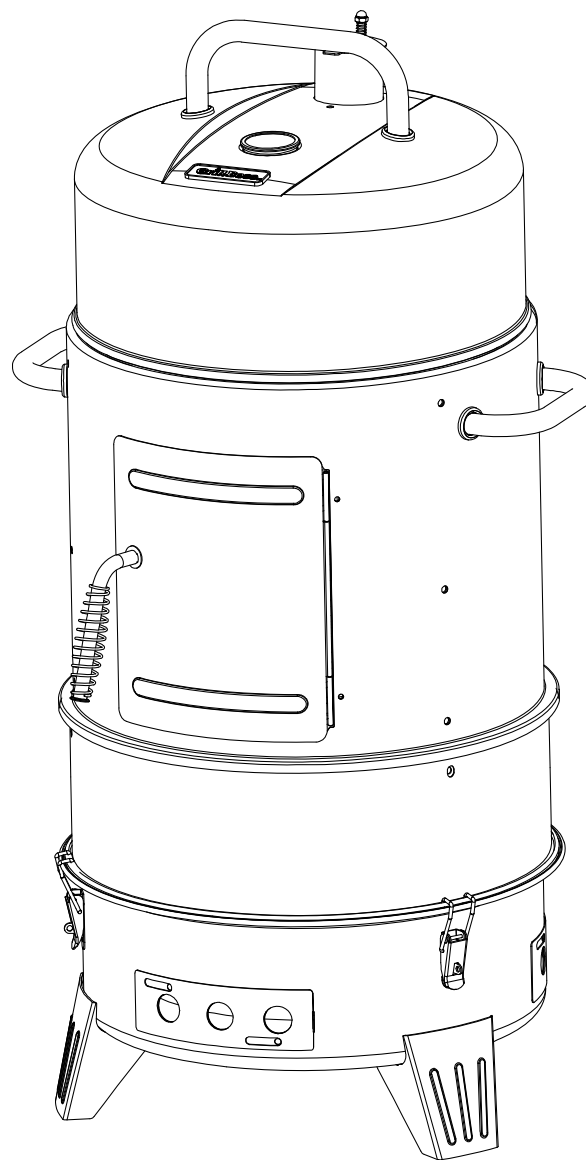


Charcoal Vertical Smoker

Model No. CBS24032M
(Manufacture Code: CBS24032)



WARNING

For Outdoor Use Only!



WARNING

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
- Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
- Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury, or death.
- 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.



DANGER

- Burning wood chips gives off carbon monoxide, which has no odor and can cause death.
- DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas. Use only outdoors where it is well ventilated.



DANGER

- Never operate this appliance unattended.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

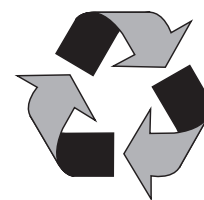
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THIS INSTRUCTION BOOKLET CONTAINS IMPORTANT SAFETY INFORMATION. PLEASE READ AND KEEP FOR FUTURE REFERENCE.

If you are assembling this unit for someone else, give this manual to them to read and save for future reference.

⚠ WARNING: This product can expose you to chemicals including carbon monoxide and soot, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.



Made from 75% Bagasse
(environmentally friendly sugar cane pulp by-product)

Important Safeguards

- ⚠ **DANGER:** Failure to follow the dangers, warnings and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.
-
- ⚠ **WARNINGS:**
 - ⚠ This smoker is for outdoor use only, and shall not be used in a building, garage or any other enclosed area.
 - ⚠ For residential use only. This smoker is NOT for commercial use.
 - ⚠ Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood. The conversion to or attempted use of any other fuel source in this smoker is dangerous and will void your warranty.
 - ⚠ This smoker is not intended for and should never be used as a heater. TOXIC fumes can accumulate and cause asphyxiation.
 - ⚠ Do not use smoker for indoor cooking. Toxic carbon monoxide fumes can accumulate and cause asphyxiation.
 - ⚠ This smoker is safety certified for use in the United States and Canada only. Do not modify for use in any other location. Modification will result in a safety hazard and will void the warranty.
 - ⚠ Do NOT operate, light or use this appliance within ten (10) feet (3.05 m) of walls, structures or buildings. Do not use this appliance under any type of overhang or roof.
 - ⚠ Apartment Dwellers: Check with management to learn the requirements and fire codes for using a smoker in your apartment complex. If allowed, use outside on the ground floor with a ten (10) foot (3.05 m) clearance from any structure. Do not use on or under balconies.
 - ⚠ Do not use gasoline, kerosene or alcohol for lighting.
 - ⚠ Do not use in an explosive atmosphere. Keep smoker area free and clear from combustible materials, gasoline and other flammable vapors and liquids.
 - ⚠ Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
 - ⚠ Do not alter smoker in any manner. Any altering will void your warranty.
 - ⚠ Do not use the smoker unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
 - ⚠ This smoker should be thoroughly cleaned and inspected on a regular basis.
 - ⚠ Use only manufacturer’s factory authorized parts. The use of any part that is not factory authorized can be dangerous and will void your warranty.
 - ⚠ Do not use this appliance without reading “Operating Instructions” in this manual.
 - ⚠ Do not touch metal parts of smoker until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
 - ⚠ Never touch grates (charcoal or cooking), ashes or coals to see if they are hot.
 - ⚠ Do not use on wooden decks, wooden furniture or other combustible surfaces.
 - ⚠ Always place your smoker on a hard, non-combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
 - ⚠ Do not use in or on boats or recreational vehicles.
 - ⚠ Position smoker so wind cannot carry ashes to combustible surfaces.
 - ⚠ Do not use in high winds.
 - ⚠ Never lean over the smoker when lighting.
 - ⚠ Do not leave a lit smoker unattended. Keep children and pets away from smoker at all times.
 - ⚠ Do not attempt to move smoker when in use. Allow the smoker to cool (about 45 min.) before moving or storing.
 - ⚠ When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
 - ⚠ Always open smoker lid carefully and slowly as heat and steam trapped within smoker can severely burn you.
 - ⚠ Do not leave smoker unattended while preheating or burning off food residue on high. If smoker has not been cleaned, a grease fire can occur that may damage the product.
 - ⚠ Do not place empty cooking vessels on the appliance while in operation.
 - ⚠ Use caution when placing anything under or in the smoker while the appliance is in operation. Use oven mitts or gloves to protect your hands, and avoid touching hot surfaces.
 - ⚠ Never add lighting fluid to hot or even warm coals as flashback may occur causing serious injury or damage to property.
 - ⚠ Always wear protective gloves when adding fuel (charcoal briquettes, wood or lump charcoal) to retain desired heat level.
 - ⚠ Do not remove the ashes until they are completely and fully extinguished.
 - ⚠ Live hot briquettes and coals can create a fire hazard.
 - ⚠ Always empty the charcoal pan and smoker after each use.
 - ⚠ Do not place fuel (charcoal briquettes, wood or lump charcoal) directly into bottom of smoker. Place fuel only on the charcoal grid.
 - ⚠ Do not allow charcoal to rest on the walls of smoker. Doing so will greatly reduce the life of the metal and finish of your smoker.
 - ⚠ Check to make sure the air vents are free of debris and ash before using the smoker.
 - ⚠ Make sure charcoal pan is securely and completely in place before using the smoker.
 - ⚠ Do not move smoker while water pan contains liquid.
 - ⚠ Always use the water pan designed for this smoker when using smoker.
 - ⚠ Always use a drip pan/ash guard designed for use with a smoker.
 - ⚠ Use only authorized replacement parts supplied by manufacturer.
 - ⚠ Always keep a thin layer of water in drip pan/ash guard to extinguish any falling ashes and embers.
 - ⚠ Do not allow water in water pan to completely evaporate while smoker is in use. Check water pan at least every 2 hours and add water if level is low. Add water per “Adding Additional Water” section in this manual.
 - ⚠ Do not remove water from water pan once food is removed. Allow smoker to cool and water to evaporate.
 - ⚠ Before smoker can be left unattended:
 - ⚠ Smoker must be cool.
 - ⚠ Remaining coals and ashes must be carefully removed and placed in a noncombustible metal container and saturated with water.
 - ⚠ Allow saturated coals and ashes to remain in a noncombustible container and saturated with water for 24 hours prior to properly disposing.
 - ⚠ With a garden hose, completely wet the surface beneath and around smoker to extinguish any ashes, coals or embers that may have fallen during the cooking or cleaning process.
 - ⚠ Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
 - ⚠ Keep all electrical cords away from a hot smoker.
 - ⚠ Always use a meat thermometer to ensure food is cooked to a safe temperature.
 - ⚠ Never cover entire cooking area with aluminum foil.
 - ⚠ Use protective gloves when assembling this product.
 - ⚠ Do not force parts together as this can result in personal injury or damage to the product.
 - ⚠ Use caution when lifting or moving cooled smoker to prevent strains and back injuries.
 - ⚠ Death, serious injury or damage to property may occur if the above is not followed exactly.
 - ⚠ Never cover entire cooking area with aluminum foil. Laying the foil on the grates can restrict the intended air flow inside the grill, create barriers to the proper flow of grease to the catch pan, which sets the stage for lots of it to build up on the bottom tray, which in turn, builds the potential for grease fires and flare ups. Use protective gloves when assembling this product.
 - ⚠ Do NOT force parts together as this can result in personal injury or damage to the product.
 - ⚠ Do NOT touch air vent or air vent handle until grill has completely cooled, unless you are wearing protective gear.

QUESTIONS, PROBLEMS,
MISSING PARTS?

This product cannot be returned after it has been unpacked, assembled and used.
Please call 1.800.694.0013 before returning to your retailer.

Parts List

1	Lid Handle	C24032-010
2	Temperature Gauge	B0104-G07
3	Smoke Stack	C24032-020
4	Lid	C24032-03M
5	Meat Hook (6)	C24032-040
6	Rib Rack	C24032-050
7	Cooking Grid(3)	C1301-030
8	Chicken Rack	C24032-060
9	Cooking Grid Support(6)	C1101-050
10	Side Handle(2)	C24032-070
11	Upper Smoker Body	C24032-080
12	Door	C24032-090
13	Middle Smoker Body	C1101-090
14	Water Pan	C1101-040
15	Water Pan Support(3)	C1101-080
16	Lock(3)	B0108-C03
17	Charcoal Pan	C1101-100
18	Bottom Bowl	C24032-100
19	Air Damper(3)	C24032-110
20	Leg(3)	C24032-120

Expanded View

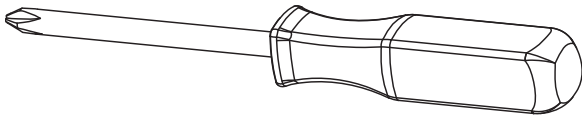
Hardware

A	Screw	M4x10 Nickel Plated Phillips Truss Head	8 pcs
B	Screw	M5x12 Nickel Plated Phillips Truss Head	26 pcs
C	Step Screw	M5x12 Nickel Plated Phillips Truss Head	6 pcs
D	Wing Nut	M4 Nickel Plated	8 pcs
E	Wing Nut	M5 Nickel Plated	20 pcs
F	Washer	ø6.5xø18 Nickel Plated	12 pcs

Tools Required for Assembly (Included)

#2 Phillips Head Screwdriver

1 pc



Assembly Instructions

1

DO NOT RETURN TO PLACE OF PURCHASE.

For assistance, call **1.800.694.0013** toll-free. Please have your owner's manual and model number available for reference.

Assembly Tips:

1. Select an area where you will assemble this product. To protect components, choose a smooth surface that's free of cracks or openings.
2. Spread out all parts.
3. Tighten all hardware connections by hand first. Then, before completing each step, go back and fully tighten all hardware. Be careful not to over-tighten. That could damage surfaces or strip threads.
4. For best results, complete each step in the order presented.

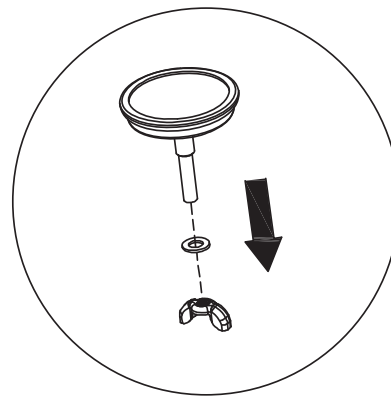
Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

Estimated assembly time: 25 minutes by one people.

Tools required for assembly: Philips screwdriver (included).

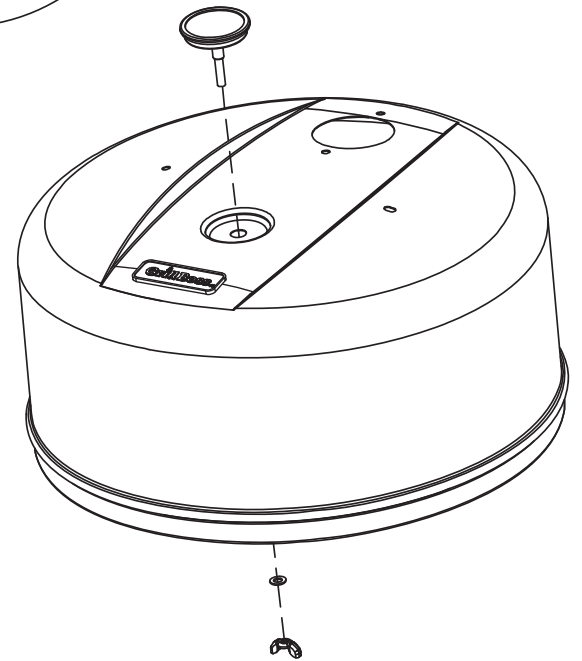
2

Attach Temperature Gauge



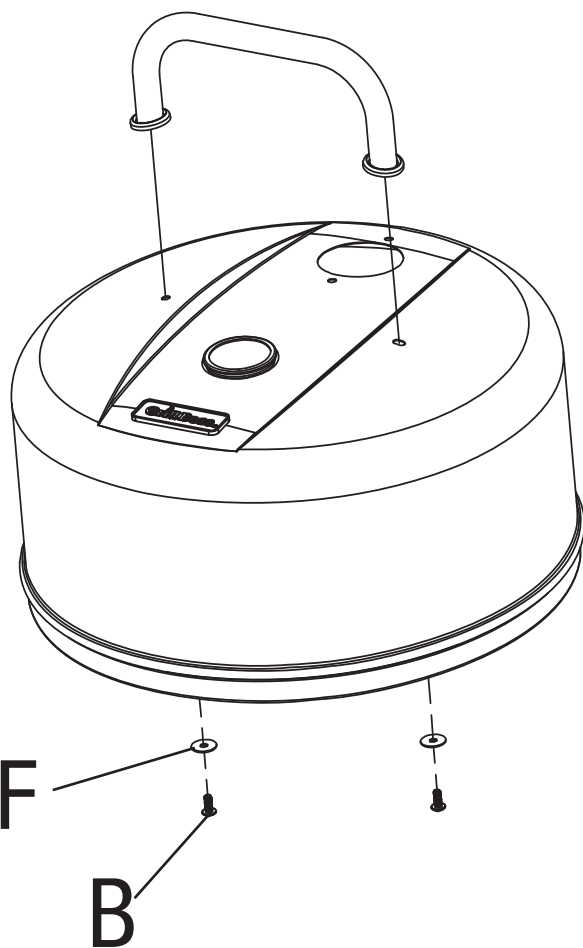
First

Second



3

Attach Lid Handle



B



x 2

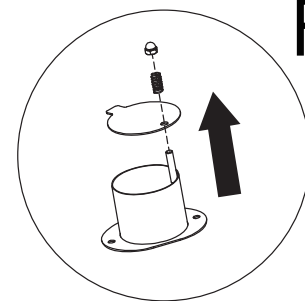
F



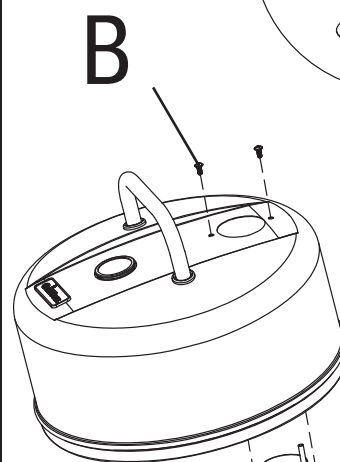
x 2

4

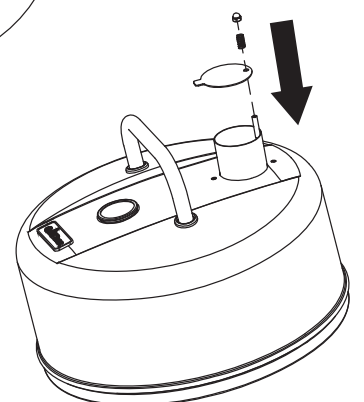
Attach Smoke Stack



First



Second



Third

B



x 2

E

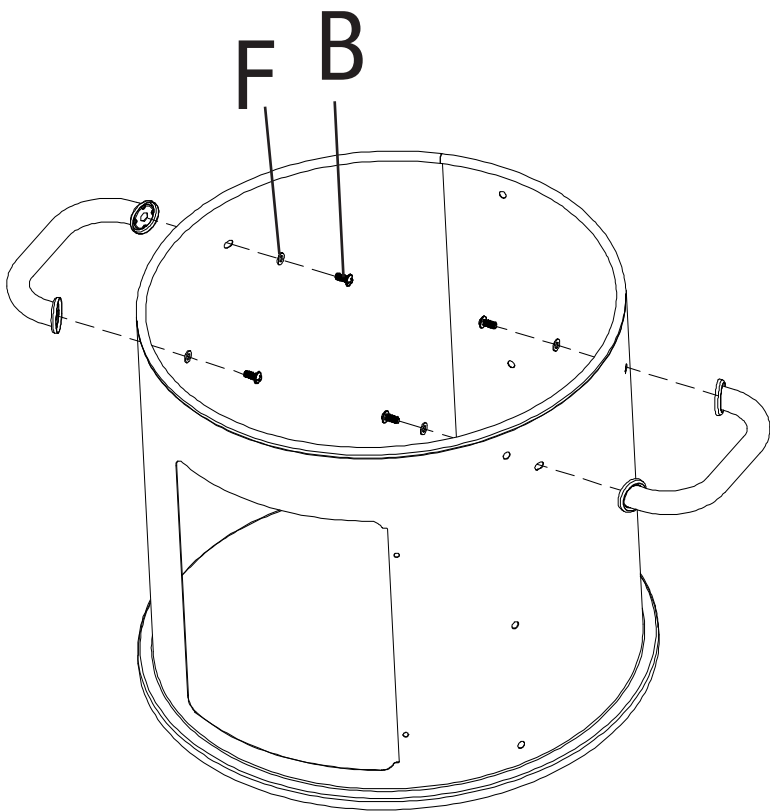


x 2

Assembly Instructions (continued)

5

Attach Side Handles



B



x4

F

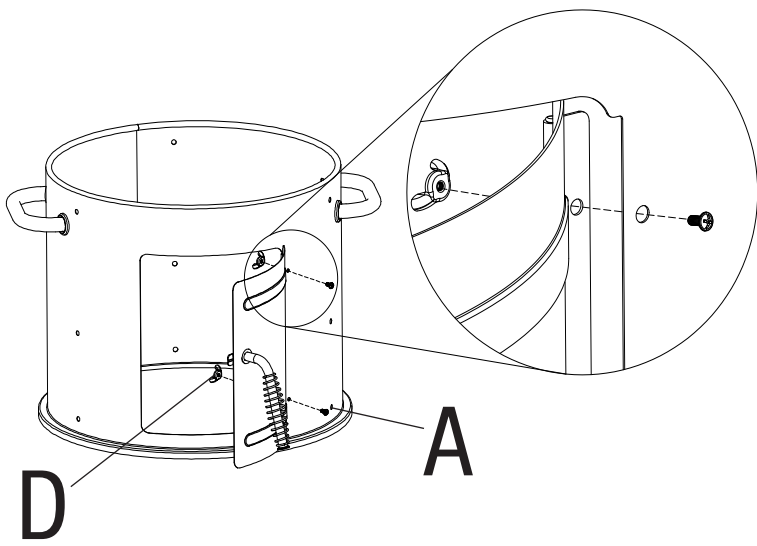


x4

6

Attach Door

NOTE: Please ensure the door hinge is attached to the inside of the smoker body.

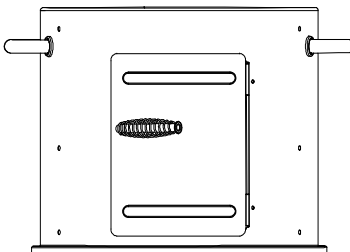
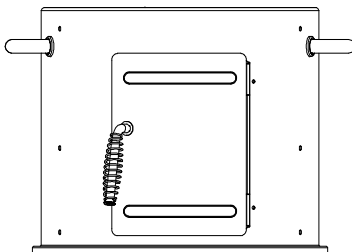


D

A

Lock

Open



A



x2

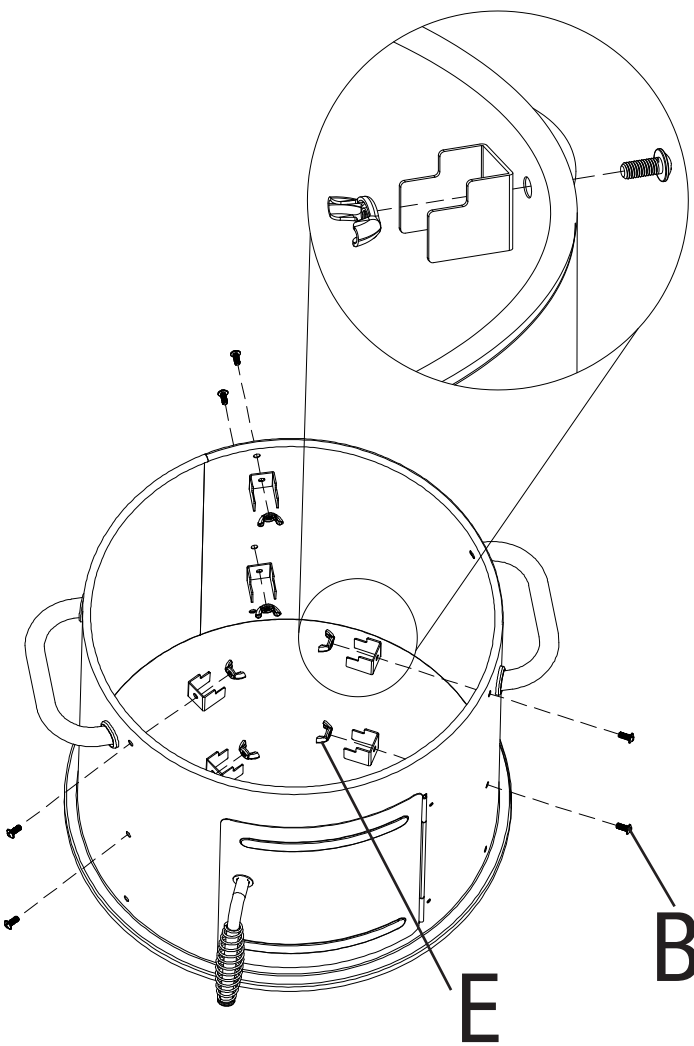
D



x2

7

Attach Cooking Grid Supports



B



x6

E

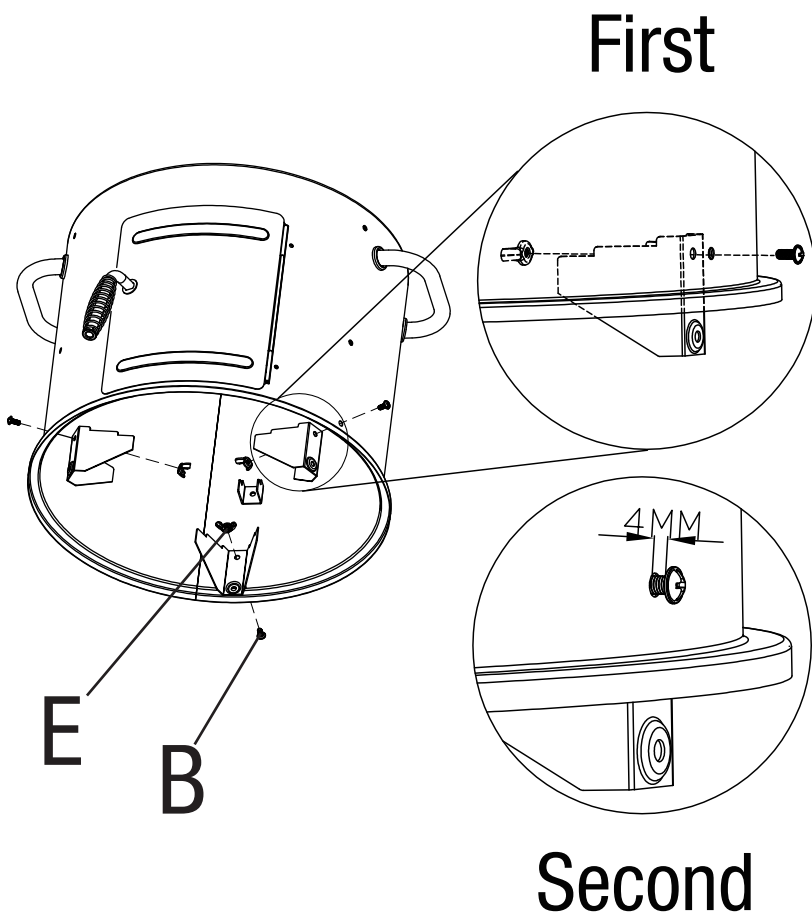


x6

8

Attach Water Pan Support

NOTE: Don't fasten the screws too tightly.



First

E

B

Second

B



x3

E



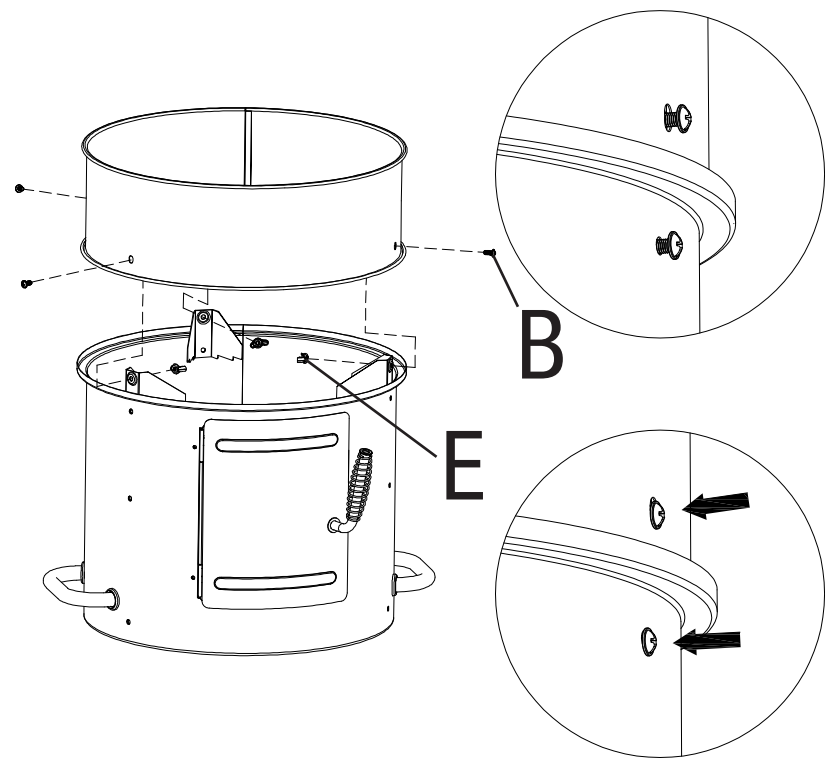
x3

Assembly Instructions (continued)

9

Attach Middle Smoker Body

NOTE: Tighten all screws in this step.



B



x 3

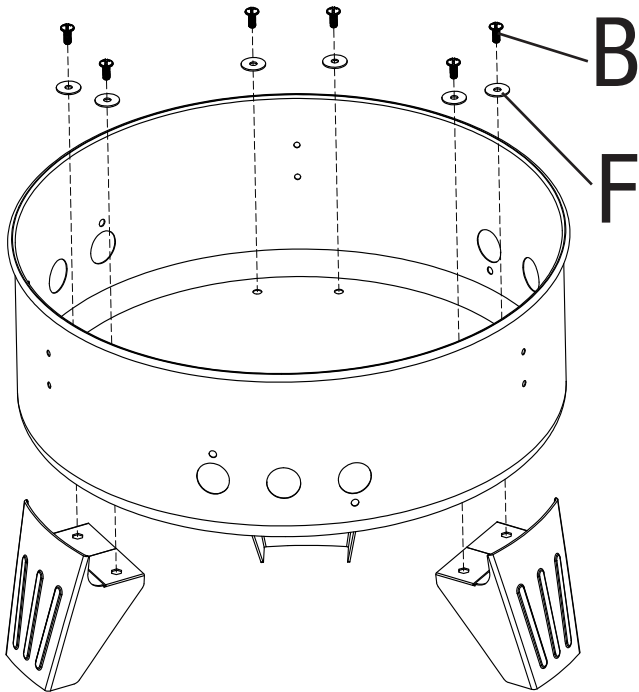
E



x 3

10

Attach Legs



B



x 6

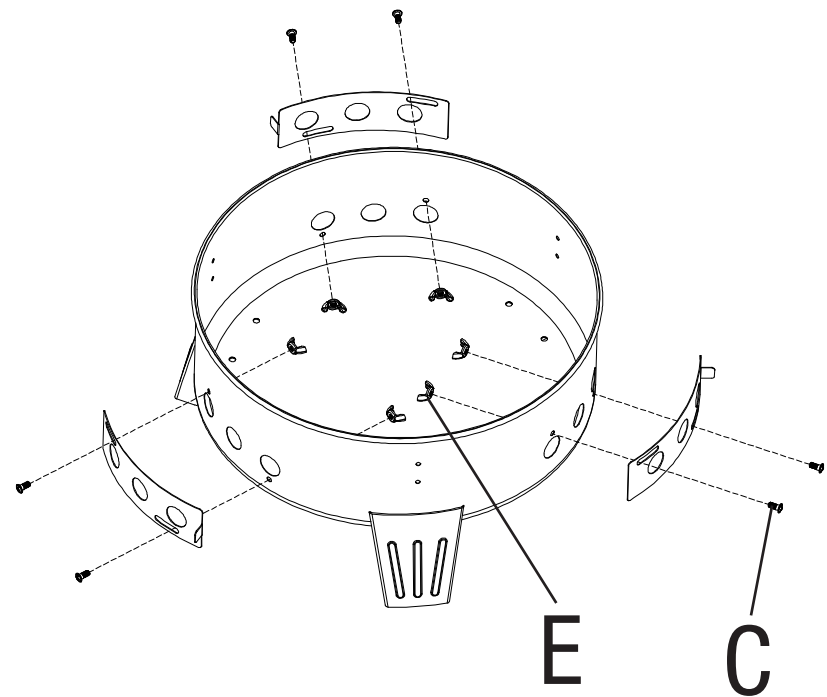
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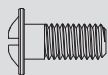
x 6

11

Attach Air Dampers



C



x 6

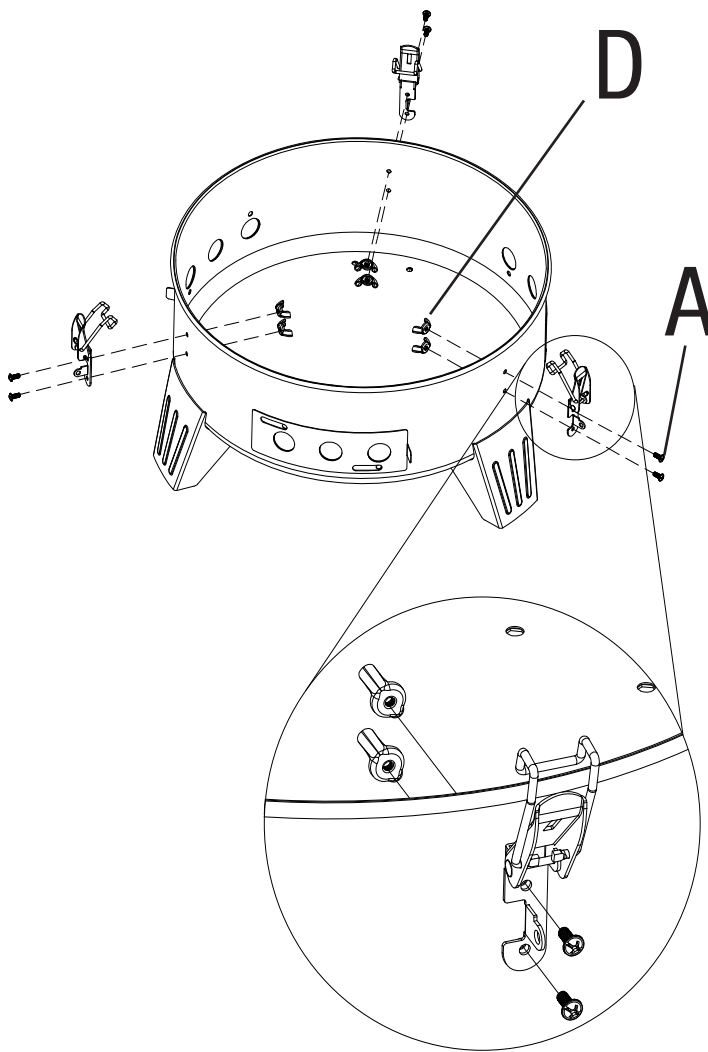
E



x 6

12

Attach Lock



A



x 6

D

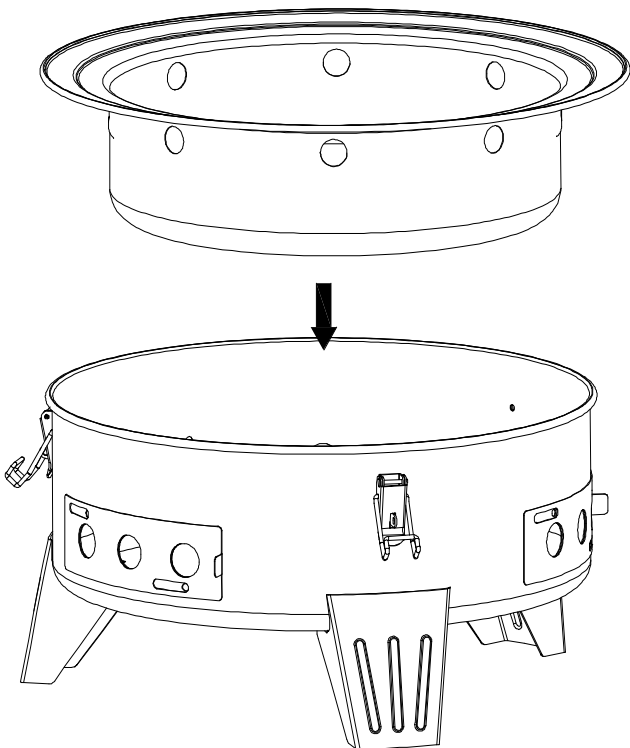


x 6

Assembly Instructions (continued)

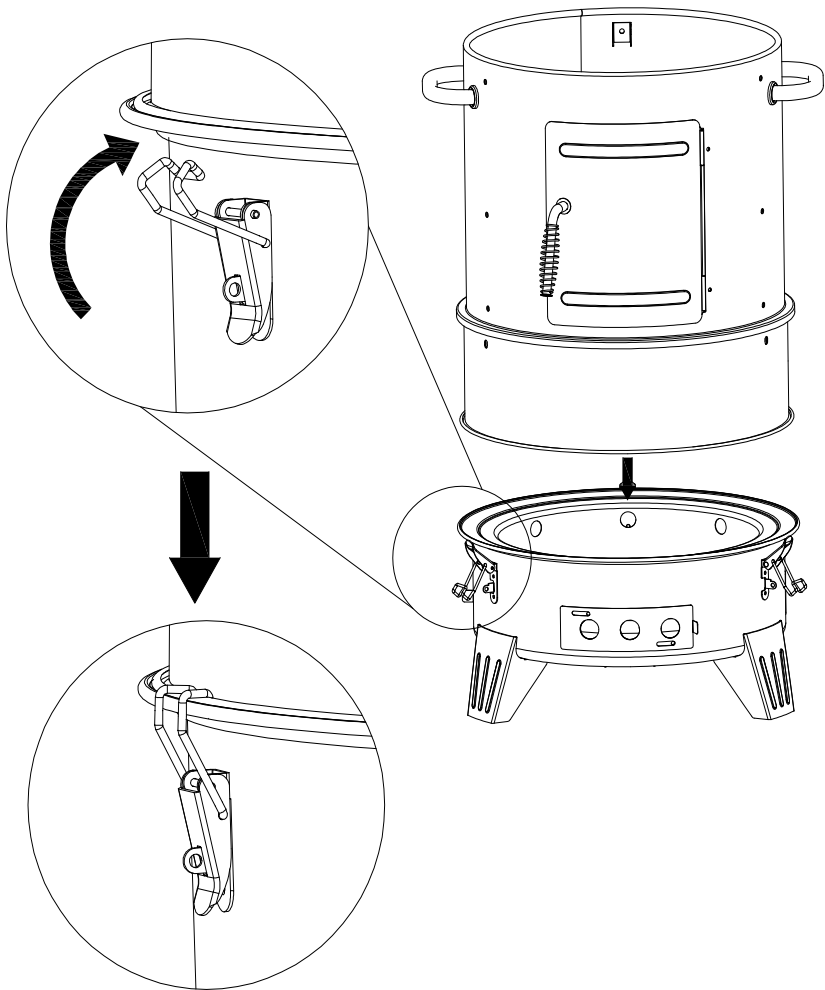
13

Insert Charcoal Pan



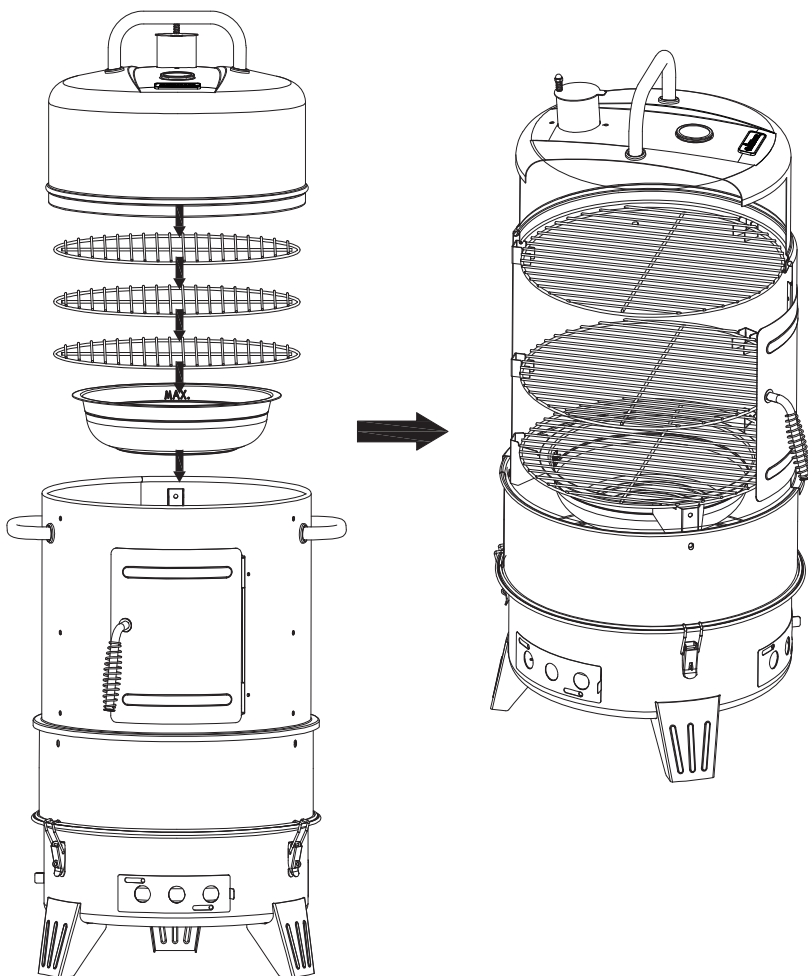
14

Place Smoker Body Assembly



15

Insert Water Pan, Cooking Grids and Place Lid



Operating Instructions

To lock the smoker:

Close the lid. Slide the lock forward till the sides of the lock cover the lid and bottom bowl. See Figure.1a.

To unlock the smoker:

Slide the lock backwards till the lock stops or both sides of the lock are free from the lid and bottom bowl. See Figure.1b.

⚠ **CAUTION: All transporting and storage should be done when smoker is cool and with the fuel supply removed.**

⚠ **CAUTION: Always lock smoker before transporting.**

To unlock the door:

Rotate handle counterclockwise. See Figure.2a.

To lock the door:

Rotate handle clockwise. See Figure.2b.

This appliance is designed for use only with quality charcoal briquettes, lump charcoal and cooking wood.

⚠ **CAUTION: Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood.**

⚠ **CAUTION: Always place your smoker on a hard, non-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose.**

⚠ **CAUTION: Do not use on wooden decks, wooden furniture or other combustible surfaces.**

⚠ **CAUTION: Position smoker so wind can not carry ashes to combustible surfaces.**

⚠ **CAUTION: Position smoker to prevent smoke from entering house through open doors or windows.**

⚠ **CAUTION: Do not use in high winds.**

First Use

1. Make sure all labels, packaging and protective films have been removed from the smoker.
 2. Remove manufacturing oils before cooking on this smoker for the first time:
 - a. Light smoker per “Lighting Instructions” section in this manual.
 - b. Operate smoker for at least 2 hours with the lid closed. This will “heat clean” the internal parts and dissipate odors.
 - c. Do not touch the exterior of the smoker or open the lid during this process.
 - d. After the 2 hours, follow “Smoking Instructions” section in this manual.
 3. Apply a protective coat:
 - a. Remove water pan and charcoal pan from smoker.
 - b. Apply a light coat of vegetable oil or vegetable oil spray to all interior surfaces of smoker.
- ⚠ **CAUTION: Do not apply vegetable oil to charcoal grid or charcoal pan.**

Lighting Instructions

CAUTION: Do not apply vegetable oil to charcoal grid or charcoal pan.

⚠ **CAUTION: Check to make sure the air vents are free of debris and ash before using the smoker. Before each use check smoker for any damaged or loose parts. Tighten any loose parts and replace any damaged parts before using smoker.**

⚠ **CAUTION: Make sure charcoal pan is empty and securely and completely in place before using the smoker.**

1. Remove lid, cooking grids, and water pan. Set aside.
2. Make sure charcoal pan is empty and secure.
3. Arrange charcoal briquettes or other fuel on the charcoal pan (Figure 3).
WARNING: The maximum charcoal weight of firebody to be used at once is 2.2 lbs / 1 kg.
4. Light per instructions on fuel package.
5. Allow charcoal to burn until covered with a lite ash prior to closing door and placing lid on smoker.
NOTE: If using flavored wood, follow instructions on flavored wood packaging.

⚠ **CAUTION: When using a liquid starter, always check charcoal pan before lighting. Fluid can collect in the charcoal pan and could ignite, resulting in a fire.**

⚠ **CAUTION: Never add lighting fluid to hot or even warm coals as flashback may occur causing serious injury or damage to property.**

Turning Off

1. Allow charcoal to completely extinguish itself.
- ⚠ **WARNING: Do NOT use water to extinguish. This can be dangerous and cause damage.**
2. Dispose of the ashes in a proper location.

Controlling Flare-ups:

⚠ **CAUTION: Do NOT use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.**

⚠ **CAUTION: Do NOT leave grill unattended while preheating or burning off food residue. If grill has not been cleaned, a grease fire can occur that may damage the product.**

⚠ **WARNING: When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, use a type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Do NOT attempt to extinguish with water.**

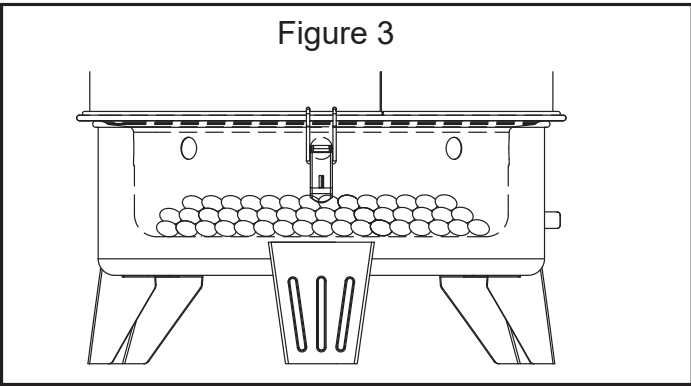
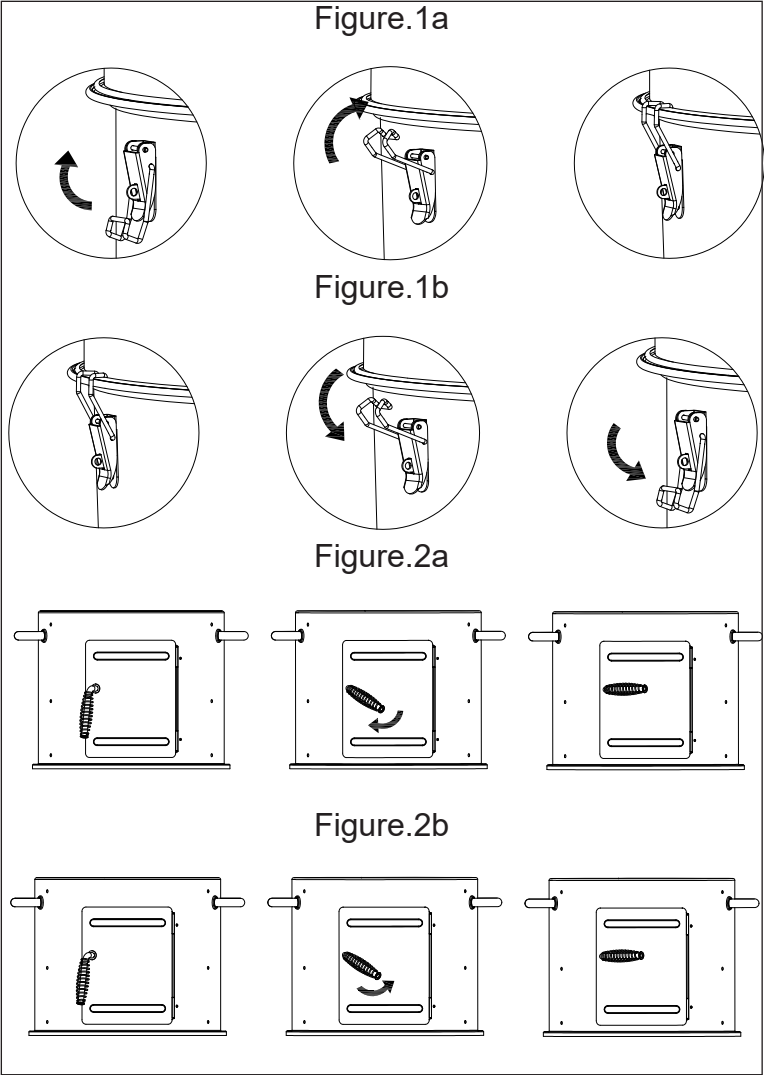
Flare-ups are a part of cooking meats on a grill and add to the unique flavor of grilling.

Excessive flare-ups can over-cook your food and be dangerous.

Important: Excessive flare-ups result from the build-up of grease in the bottom of your grill.

If a grease fire occurs, close the lid until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.

If excessive flare-ups occur, do NOT pour water onto the flames.



Operating Instructions (continued)

Minimize Flare-ups:

- 1. Trim excess fat from meats prior to cooking.
- 2. Cook high fat content meats indirectly.
- 3. Ensure that your grill is on a hard, level, non-combustible surface.

Smoking Instructions

- 1. Light smoker per “Lighting Instructions” in this manual.
- 2. While wearing protective gloves, carefully place water pan on water pan brackets. (Figure 4)
- 3. While wearing protective gloves, carefully fill water pan with water or marinade to 1 in. (2.54 cm) below the water pan rim. (Figure 5). Do not fill past “Max Fill Line”.
NOTE: Water pan holds 2 quarts of liquid and will last about 2 – 3 hours when smoker is in use.
- 4. While wearing protective gloves, carefully remove the smoker lid. Make sure to open the lid away from you. This will allow the steam to escape away from you.
- 5. While wearing protective gloves, carefully place cooking grid on the lower cooking grid supports. (Figure 6).
- 6. While wearing protective gloves, carefully place food in a single layer and evenly spaced on the lower cooking grid.
- 7. While wearing protective gloves, carefully place other cooking grids on upper cooking grid supports. (Figure 6).
- 8. While wearing protective gloves, carefully place the food in a single layer and evenly spaced on the upper cooking grids.
- 9. While wearing protective gloves, carefully place lid on smoker.
- 10. Check water level per “Adding Additional Water” and charcoal per “Adding Additional Charcoal/Flavored Wood” section in this page.

⚠ CAUTION: Always use a meat thermometer to ensure food is cooked to a safe temperature.

Adding Additional Water

While using the smoker, check water level at least every 2 hours. If water is needed it can be added through top of the smoker or through the smoker side door. See instructions below.
NOTE: Low water level can be detected by listening for the sound of water sizzling.

Adding Water Option 1 - Through Top of Smoker:

Leave the upper rack in place, and use the 6 hooks provided to hang sausage, chicken pieces, whole fish, and other items.

⚠ Open lid slowly as flare-up can occur when fresh air suddenly comes in contact with the fire.

- 1. While wearing protective gloves, carefully remove the smoker lid. Make sure to open the lid away from you. This will allow the steam to escape away from you.
- 2. Determine water level in water pan:
 - a. If water is needed continue to step 3.
 - b. If water is not needed, replace lid on smoker.
- 3. While wearing protective gloves and using long cooking tongs, remove food and upper and middle cooking grid.
- 4. While wearing protective gloves and using long cooking tongs, slide food over to one side of lower cooking grid.
- 5. Carefully pour water into water pan to 1 inch (2.54 cm) below the water pan rim. (Figure 5). Do not overfill water pan.
⚠ Stand to side of smoker and use extreme caution while pouring water as it may turn directly to steam.
- 6. Move food back to the proper location on lower cooking grid.
- 7. Replace upper cooking grid and food.
- 8. Replace lid on smoker.

Adding Water Option 2 - Through Side of Smoker:

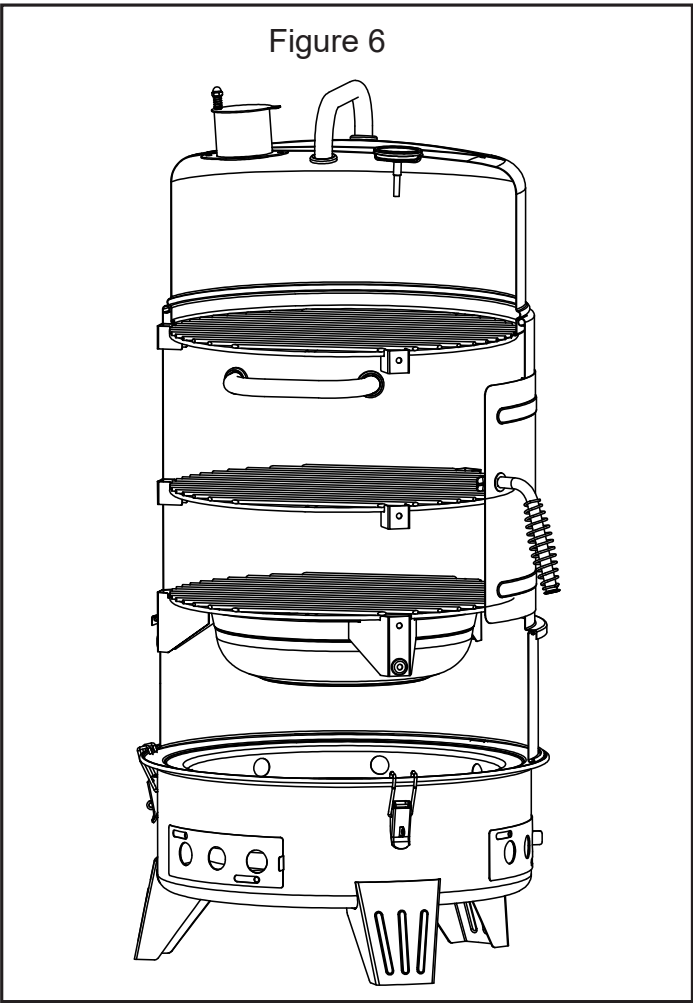
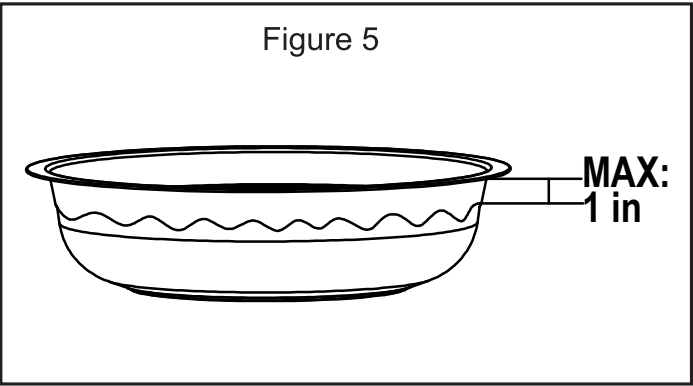
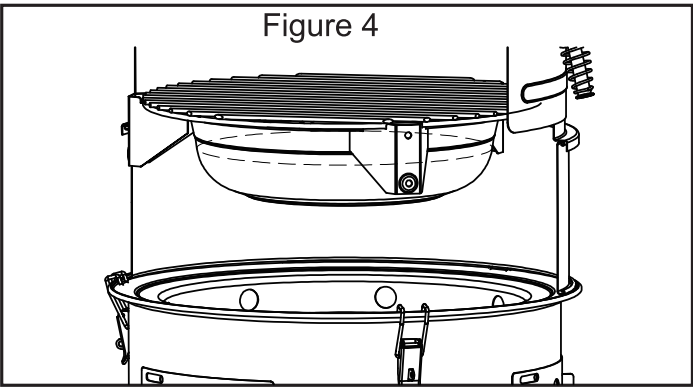
⚠ Open lid slowly as flare-up can occur when fresh air suddenly comes in contact with the fire.

- 1. While wearing protective gloves, carefully open the smoker side door. Make sure to stand on the opposite side of door opening. This will allow the steam to escape away from you.
- 2. Determine water level in water pan:
 - a. If water is needed continue to step 3.
 - b. If water is not needed, replace lid on smoker.
- 3. Using a funnel or a container with a spout, carefully pour water into water pan to 1 inch (2.54 cm) below the water pan rim. (Figure 5). Do not overfill water pan.
⚠ Stand to side of smoker and use extreme caution while pouring water as it may turn directly to steam.
- 4. Close side door on smoker.

Adding Additional Charcoal/Flavored Wood

- ⚠ CAUTION: Open lid slowly as flare-up can occur when fresh air suddenly comes in contact with the fire.
- ⚠ CAUTION: Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood.
- ⚠ WARNING: Never add lighting fluid to hot or even warm coals as flashback may occur causing serious injury or damage to property

- 1. While wearing protective gloves, carefully remove the smoker lid. Make sure to open the lid away from you. This will allow the steam to escape away from you.
- 2. While wearing protective gloves, carefully open smoker door. Make sure to open the door away from you. This will allow the steam to escape away from you.
- 3. While wearing protective gloves and using long cooking tongs, lightly brush off ashes from hot coals.
- 4. While wearing protective gloves and using long cooking tongs, carefully add more charcoal onto charcoal grid, through the door. Once the new charcoal is burning strong, close the door and replace the lid on smoker.



Operating Instructions (continued)

Cooking Accessories

Meat Hooks:

Leave the upper rack in place, and use the 6 hooks provided to hang sausage, chicken pieces, whole fish, and other items.

Rib Rack:

Your smoker includes a rib rack that can be used in place of the cooking grids. Maximize the space in your smoker by keeping ribs upright. Holds ribs, chicken halves, potatoes and corn vertically to triple cooking capacity. Allows smoke, steam and heat to penetrate food evenly.

Chicken Rack

Remove the middle cooking grid and use the chicken rack provided. This rack holds chicken, corninsh hen, duck or turkey upright and are ideal for smoking poultry. The rack allows the meat to cook from the inside as well as from the outside. This speeds up cooking time, seals in flavorful juices and promotes even browning of skin. It's a lower fat way to cook poultry because excess fat drips off the meat.

Used as Portable Charcoal Grill

Your smoker can also function as a portable grill when you remove the middle grill body and grates, etc.. Simply keep the bottom bowl / charcoal pan and one cooking grid for a versatile grilling experience as Firgure 8.

- 1. Remove lid and upper cooking grid.
- 2. Unlock the middle grill body assembly. Set aside.
- 3. Remove the water pan. Set aside.

NOTE: All steps should be done when smoker is cool and with the fuel supply removed.

WARNING: The maximum charcoal weight of firebody to be used at once is 2.2 lbs / 1 kg.

Smoking Recipes

Cooking with a MEAT THERMOMETER ensures food is fully cooked. Insert into the thickest part of the mest, not touching bone, and allow 1 to 1 1/2 minutes to register temperature.

USDA Safe Minimal Temperature is 165F for chicken / poultry.
USDA Safe Minimal Temperature is 145°F for Beef, Pork, Veal & Lamb (Steaks, chops, roasts).

CERTIFIED” PORK BUTT

A great pork butt recipe perfect for beginners and pitmasters alike. This slow smoked pork butt recipe is great shredded and piled high with coleslaw for a sandwich or eaten on it’s own straight out of the pan!

Figure 7

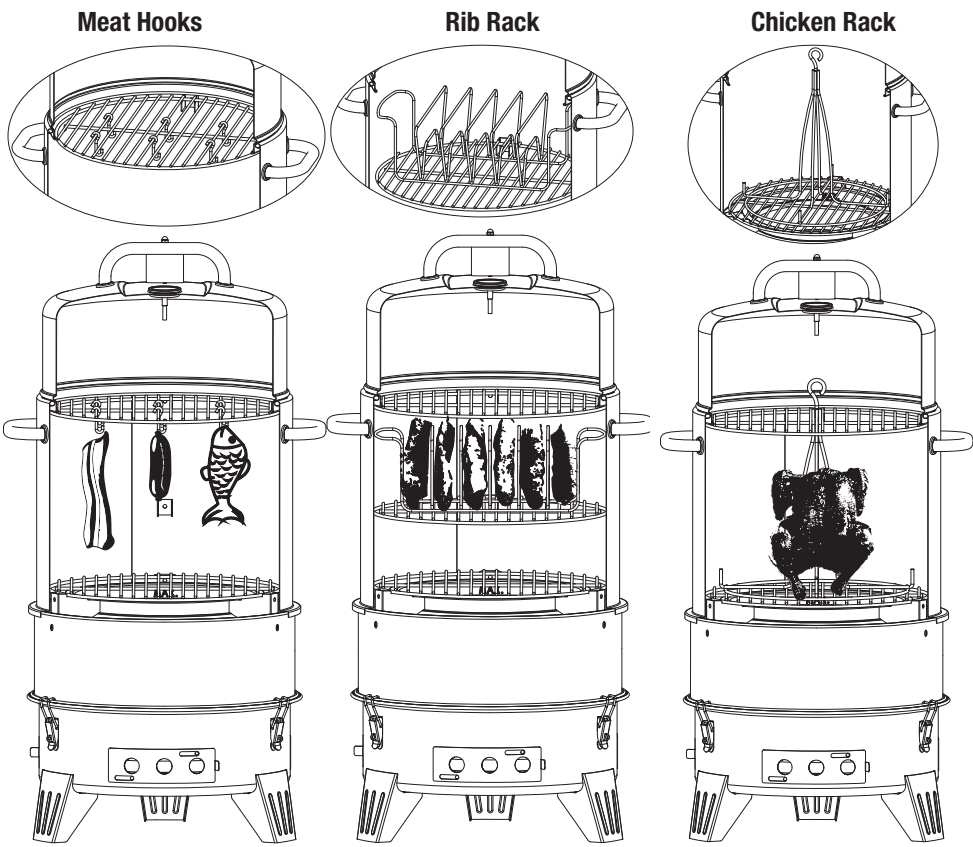
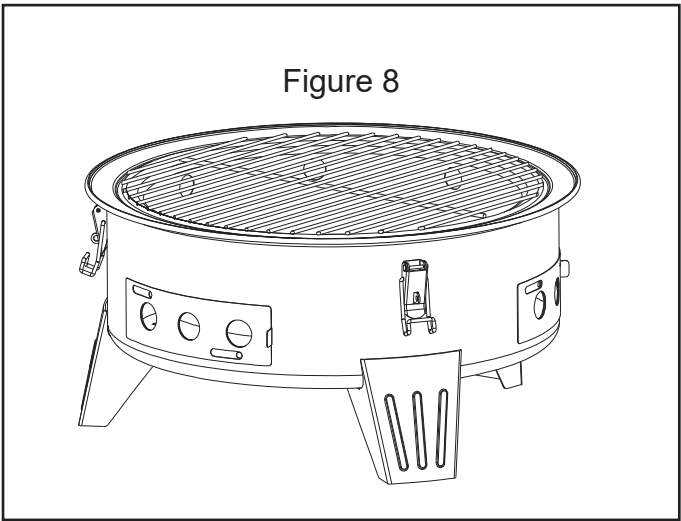


Figure 8



Ingredients:	Preparing the Meat:	Cooking Directions:
2 Pork Butts (6-10 lbs. each) Apple juice Your favorite rub/seasoning Mustard	<div>1. Remove the pork butt from the plastic wrap & pat dry using a paper towel.</div> <div>Tip: Choose a pork butt with a full fat cap. This helps the meat while it's smoking for a long period of time.</div> <div>2. Trim the excess fat that is loose and pulls up easily. Score the fat cap 1/8 to 1/4-inch-deep diagonally, spaced out 1/2 to 1 inch apart.</div> <div>Tip: Scoring the meat allows the seasoning and smoke to penetrate into the pork butt.</div> <div>3. Fill the marinade injector with apple juice and inject into the top and sides of the meat.</div> <div>4. Spread a coating of mustard using a basting brush all over the pork butt.</div> <div>Tip: This allows the rub to stick to the pork butt.</div> <div>5. Generously season the pork butt on all sides with your favorite rub.</div> <div>6. Tip: After seasoning, wrap in Saran Wrap and store in the refrigerator overnight or 8-10 hours. This allows the rubs to penetrate and apple juice to tenderize the pork butt.</div>	<div>1. Ignite charcoal and preheat the smoker to 225°F.</div> <div>2. Add boiling water to the drip pan and place under the grill grate.</div> <div>Tip: This will add moisture for the cook and collect the drippings .</div> <div>3. Smoke the pork butts for 2 hours per pound at 225°F, until the meat reaches an internal temperature of 160°F.</div> <div>Tip: Maintain a 225°F temperature, check fire hourly or when needed. Also spritz with apple juice every time you add fuel to your fire. Spritzing adds moisture and flavor. It prevents the pork butt from drying out and helps to create the bark. Monitor the temperature using a folding probe thermometer and/ or remote thermometer.</div> <div>4. Remove the pork butts from the smoker and double wrap in foil. Before closing the wrap, add 1 Cup of apple juice and 1 stick of butter for each pork butt, more seasoning and BBQ sauce, to taste.</div> <div>5. Place back in the smoker and cook until the pork butt reaches an internal temperature of 199°F, then remove from the smoker.</div> <div>Tip: Wrap pork butt in a large towel and place in a cooler or just set to the side for a minimum of 1-2 hours for resting. This allows the meat to cook down and stop cooking and is a major key in the process.</div> <div>6. After resting, remove the towel and foil. Pull apart the pork using two forks or meat claws.</div> <div>7. Make pulled pork sandwiches and endless pulled pork dishes. Enjoy!</div>

Operating Instructions (continued)

BRISKET

The brisket recipe is a traditional take on the smoked classic, promising tender, smoky results.

Ingredients:	Instructions:
10 ½ lb. beef brisket ½ Cup paprika ¼ Cup packed light brown sugar 3 Tbsp. salt 3 Tbsp. coarse black pepper 3 Tbsp. Chili powder Apple juice Water	<ol style="list-style-type: none">Using a sharp knife, trim the fat from the brisket leaving an even, thin layer on the top..In a medium bowl, combine paprika, light brown sugar, Chili powder, salt and pepper and mix well to make rub seasoning. Using your hands, or a shaker, generously apply rub all over.Wrap the brisket in plastic wrap and refrigerate for at least 12 hours.When setting up the grill, add wood chips/chunks to charcoal and add Smokin’ Stone with an aluminum pan on top. Pour apple juice and water into the pan, about halfway full. Place a temperature probe at grate level and heat grill to 220°F.Place brisket on grates, fat side up, and allow to smoke for 5 hours. After 5 hours, wrap the brisket in butcher paper and return to grill at 220°F. Brisket is done when the internal temperature reaches 195°F. Allow the brisket to rest for 1 hour.Slice, serve and enjoy!

SMOKED MAC AND CHEESE

An all-time family favorite, this Smoked Mac & Cheese recipe elevates stovetop or oven baked mac & cheese with flavors sure to keep your smoker fired up.

Ingredients:	Ingredients:
1 Package of Elbow Macaroni ½ Stick of Butter ¼ Cup of All Purpose Flour 1 Cup of Heavy Cream 1 Cup of Milk 2 Cups of Cheddar Cheese (Shredded) 1 Cup of Gouda Cheese (Shredded) 1 Cup of Colby Jack Cheese (Shredded) ½ Cup of Cream Cheese 2 Tbsp of Black Pepper 1 Tsp of Cayenne Pepper 1 Large Cast Iron Skillet	<ol style="list-style-type: none">Boil elbow macaroni according to package instructions for al dente.Preheat the smoker to 225°F using a fruity hardwood like apple or cherry in the Side Fire Box. Tip: If your grill does not have the Side Fire Box attachment, easily turn it into a smoker by arranging coals / wood opposite of where you place the mac and cheese pan. If you place the pan on the right side of the grates, simply place wood on the right side for an indirect cooking experience.Heat the cast iron skillet over medium heat, then melt butter and whisk in flour.While continuing to whisk, add milk and heavy cream bringing to a boil.Reduce to low-medium heat and whisk in cream cheese until smooth.Whisk in the rest of the cheeses continuing to stir until melted and smoothTurn off the heat then stir in macaroni noodles until thoroughly mixed with cheese saucePlace the entire skillet in the smoker and cook for 1-2 hours until desired doneness. Keep in longer for more smoky flavor.Serve hot.

SMOKED CHICKEN PARTS AND HALVES

Ingredients:
<ol style="list-style-type: none">Rinse pieces in cold water and pat dry with paper towels.Brush each piece with Olive Oil and season to taste with salt and pepper.Brown pieces directly above coals with lid open and grill on high or medium heat for several minutes.Then place pieces on cooking grate in indirect cooking area.With the grill on low heat, cook with lid down for 55 to 60 minutes or until done. Do not use Olive Oil or salt and pepper if using marinade.

SMOKED TURKEY

Ingredients:
<ol style="list-style-type: none">Empty cavity rinse and pat dry with paper towel.Tuck wing tips under the back and tie legs together.Place in center of cooking grate directly above foil drip pan of water.Smoke for 12 minutes per pound. Allow several extra minutes per pound if stuffed to allow for expansion.Use a meat thermometer for best results (190°F internal).

SMOKED BAKED HAM

You can smoke fully cooked canned ham or smoked and cured whole ham or shank or butt portion.

Ingredients:	Ingredients:
1 cup of Light Brown Sugar, firmly packed 1/2 cup Orange Juice 1/2 cup Honey	<ol style="list-style-type: none">Combine sugar, juice and honey. Let glaze sit for at least 4 hours.Remove rind and score fat diagonally to give a diamond effect.Insert a whole clove into the center of every diamond.Place ham with fat side up in center of cooking grate. Close lid.About 9 minutes per pound is suggested for fully cooked hams. Smoked or cured ham, which is not fully cooked, should be cooked to an internal temperature of 160°F.Baste with ham glaze 3 or 4 times during last 30 minutes of cooking time.Garnish with pineapple rings about 15 minutes before end of cooking time.

Operating Instructions (continued)

3-2-1 RIBS

The 3-2-1 rib method might be something you have seen thrown around on social media. It’s a popular technique for smoking ribs that are tender, juicy, and come clean off the bone. Simple and easy to follow, this is a surefire way to guarantee your ribs are finger lickin’ good. The 3-2-1 Method is a process that involves smoking the ribs for three hours, wrapping them in foil and braising for two hours, and the smoking unwrapped for one hour. This not only helps the ribs cook faster, it ensures an even smoke ring, and more tender meat.

Ingredients:	Ingredients:
4 Racks of Ribs 2 Cups of Apple Cider, 2 Additional Cups in Spray Bottle 8 Tbsp of Salted Butter 1 Cup of Favorite BBQ Sauce 1 Cup Dark Brown Sugar Char-Griller Rib Rub 4 Tbsp Honey	<div><div>1. Prepare your Offset Smoker for smoking by starting half a chimney starter of charcoal and adding it to the Side Fire Box. Alternatively, prepare your grill for the indirect method with coals arranged opposite where you plan to place the ribs. Tip: Add about half a chimney of unlit charcoal to the Side Fire Box close to the barrel before adding the lit charcoal next to it. The lit charcoal will gradually light the unlit charcoal to help maintain temperature for longer.</div><div>2. Add three to four chunks of Apple Wood and close the lid.</div><div>3. Allow the grill to heat up to about 200°F.</div><div>4. Remove the membrane from the ribs. Tip: Start at the narrower end of the rack, carefully work a paring knife under the membrane to get it started, and remove the membrane using a paper towel.</div><div>5. Liberally season both sides of the ribs with Rib Rub.</div><div>6. Open the grill and raise the adjustable fire grate to the top level. This ensures even smoke distribution.</div><div>7. Place a drip pan(s) full of water under the grates and on top of the fire grate in the main barrel.</div><div>8. Place ribs bone side down on the grates, close the lid and allow to smoke for three hours. Tip: Place the exposed bone side of the rib rack towards the Side Fire Box to get the meat to pull away from the bone better. If using the indirect method, place ribs opposite the coals.</div><div>9. Periodically check the temperature to ensure it is holding steady at 200°F. If you have to add charcoal, only add lit charcoal.</div><div>10. Every 30 minutes, spray the ribs with Apple Cider and move the rib rack that is closest to the Side Fire Box to the side of the grill that is furthest from the Side Fire Box and move the other rib racks closer to the Side Fire Box to accommodate. Repeat the spray and rotate method every 30 minutes.</div><div>11. Remove ribs from the grill after three hours.</div><div>12. Tear off a large sheet of heavy-duty aluminum foil. (One for each rack of ribs.)</div><div>13. Place one rack of ribs bone side up on each piece of aluminum foil.</div><div>14. Coat the bone side of ribs with brown sugar, honey, and four pats of butter.</div><div>15. Pour over ½ cup of apple cider.</div><div>16. Fully crimp the edges of the foil together to cover the ribs.</div><div>17. Fully crimp the edges of the foil together to cover the ribs.</div><div>18. Repeat with the other three racks of ribs.</div><div>19. Transfer ribs back to the smoker and increase the temperature to 225°F.</div><div>20. Do this by opening the dampers a little more and adding another half a chimney of lit charcoal if needed.</div><div>21. Allow ribs to braise for two hours.</div><div>22. Continue to rotate the ribs as outlined in step 8b to ensure that all of the racks get time close and far away from the fire.</div><div>23. Remove the ribs from the grill and foil. Place back on the grill bone side down.</div><div>24. Brush ribs with your favorite BBQ sauce and cook for one hour at 225°F.</div><div>25. Remove and enjoy!</div></div>

SMOKED VENISON WITH BACON

You can smoke fully cooked canned ham or smoked and cured whole ham or shank or butt portion.

Ingredients:	Ingredients:
<div><div>Venison Marinade</div><div>1 cup Balsamic or Red Wine Vinegar</div><div>1 cup Olive Oil</div><div>2 oz. Worcestershire</div><div>½ oz. Tabasco</div><div>2 Tbsp. Seasoning Salt</div><div>1-2 Chopped Jalapeños</div><div>3 oz. Soy Sauce</div><div>Bacon Marinade</div><div>2 oz. Red Wine Vinegar</div><div>2 oz. Worcestershire 4 dashes Tabasco</div></div>	<div><div>1. Place leg of venison in a container and marinate for 2-4 days, turning daily.</div><div>2. Leave bacon to marinate overnight.</div><div>3. Remove leg from refrigerator at least an hour before cooking.</div><div>4. Season generously with seasoned salt and coarse ground black pepper.</div><div>5. Wrap 1 lb. bacon over the top of the leg, and smoke 20-25 minutes per pound, or until tender.</div><div>6. Do not overcook.</div></div>

Marinades

CHICKEN MARINADE

Ingredients:	Ingredients:
½ Cup Soy Sauce ¼ Cup Olive Oil ¼ Cup Red Wine Vinegar 1 Tsp Oregano ½ Tsp Sweet Basil ½ Tsp Garlic Powder with Parsley ¼ Tsp Pepper	<div><div>1. Pour over chicken pieces in non-metal dish.</div><div>2. Cover and refrigerate overnight, turning occasionally. Use marinade to baste chicken while cooking.</div></div>

QUESTIONS, PROBLEMS,
MISSING PARTS?

This product cannot be returned after it has been unpacked, assembled and used.
Please call 1.800.694.0013 before returning to your retailer.

Operating Instructions (continued)











MEAT MARINADE:(FOR STEAKS, CHOPS, AND BURGERS)






Ingredients:	Ingredients:
¼ Cup Soy Sauce 2 Large Onions 2 Garlic Cloves, crushed 2 Tsp Salt 2 Tsp Paprika 1 Tsp Fresh Ground Pepper	<div>1. Combine ingredients in an electric blender, cover, and process at high speed 1 minute or until mixture is very smooth.</div> <div>2. Allow meat to stand in marinade at room temperature for 2 hours or refrigerate up to 24 hours in a covered dish.</div> <div>3. Bring meat to room temperature before cooking.</div>









SHISH KABOB MARINADE

Ingredients:	Ingredients:
1 Cup Soy Sauce ½ Cup Brown Sugar ½ Cup White Vinegar ½ Cup Pineapple Juice 2 Tsp Salt ½ Tsp Garlic Powder	<div>1. Mix all ingredients together.</div> <div>2. Marinate beef in mixture a minimum of 4 hours.</div>







COOKING GUIDELINES








BEEF	HEAT TYPE	HEAT LEVEL	AVG. COOKING TIME
SKIRT STEAK, MEDIUM 1-INCH THICK			4-6 MIN.
HOT DOG 4 OUNCES			5-7 MIN.
STEAK, MEDIUM 1-INCH THICK - FILET MIGNON, RIBEYE, NEW YORK STRIP & PORTERHOUSE			6-8 MIN.
BURGER ¾ - INCH THICK			8-10 MIN.
HANGER STEAK, MEDIUM 1-INCH THICK			8-10 MIN.

HEAT KEY	
	DIRECT HEAT
	SMOKE
	LOW HEAT 150°-250°F
	MEDIUM HEAT 300°-450°F
	HIGH HEAT 450°-550°F+

PORK	HEAT TYPE	HEAT LEVEL	AVG. COOKING TIME
PORK CHOP, MEDIUM 1-INCH THICK			8-10 MIN.
SAUSAGE 3-OUNCE LINK			10-13 MIN.
PORK TENDERLOIN 1 POUND			15-20 MIN.
PORK SHOULDER/BUTT 8 POUNDS			12 HOURS APPROX. 90 MIN / LB.

USDA SAFE MINIMAL INTERNAL TEMPS
FISH & SHELLFISH: 145°F
BEEF OR PORK STEAKS OR CHOPS: 145°F
GROUND BEEF OR PORK: 160°F
CHICKEN: 165°F

CHICKEN	HEAT TYPE	HEAT LEVEL	AVG. COOKING TIME
CHICKEN BREAST OR THIGH 4 OUNCES - BONELESS, SKINLESS			8-12 MIN.
CHICKEN THIGH OR LEG 3-6 OUNCES - BONE-IN*			35-45 MIN.
CHICKEN BREAST 10-12 OUNCES - BONE-IN*			35-45 MIN.
WHOLE CHICKEN* 8 POUNDS			3-5 HOURS

SEAFOOD	HEAT TYPE	HEAT LEVEL	AVG. COOKING TIME
SHRIMP LARGE			4-6 MIN.
SCALLOP 1 1/2 OUNCES			4-6 MIN.
FISH, FILET 1-INCH THICK			5-10 MIN.
FISH, WHOLE 1 POUND			15-20 MIN.

Cook times outlined in this chart are general guidelines that may vary depending on desired doneness, thickness, amount of each item being cooked, grill or grilling style, ambient temperature and/or weather. We recommends always using a cooking thermometer to gauge the internal temperature of all meat products.

Operating Instructions (continued)

General Grilling Tips & Warnings

Control heat with amount and type of fuel, dual dampers, and adjustable fire grate. Adjust fire grate one end at a time. Wood burns hotter than charcoal. More airflow helps generate more heat. Additional charcoal and/or smoking woods may be added while cook is in progress. Wear gloves and apron when operating your grill.

Only use natural hardwoods intend for cooking. Appropriate selections can typically be found in grocery stores and outdoor grilling retailers.

When utilizing a water pan, check the water level when cooking more than 4 hours or when you can’t hear the water simmering.

To reduce flare-ups, cook with hood in the down position.

When cooking with charcoal, leave the grill hood open during the initial start up and until coals ash over.

The grill hood must remain open anytime the temperature gauge is greater than 500°F.

Always put charcoal on top of the charcoal pan and not directly into the bottom of the grill.

Do not use self-starting charcoal as it will give food an unnatural flavor.

Ashes left in grill too long between uses will absorb moisture and will cause rust. Be sure to empty ash after grill has cooled. Uncoated steel and cast-iron will rust when not properly cared for.

On the EXTERIOR PAINT, remove rust with wire brush and touch up with a high heat paint, available at most hardware/auto stores.

Heat gauge may retain moisture, which will steam out during cooking. Gauge can be removed and calibrated in oven.

For a more tightly sealed grill, fill unwanted holes with nuts and bolts (not included).

Attach a metal can to the grease cup holder or on bottom shelf under the hole in the grill to catch drippings.

Smokestack and bottom dampers will be hot. Only touch using gloves or mitts.

Before you use your grill for the first time you must season the cast iron cooking grates.

After each use, coat the interior grates and bare metal with vegetable oil while warm to reduce the chance of rust. Proper and regular seasoning will protect against rust and extend the life of your grill and cooking grates.

Grill will drip oil during the seasoning process and for several uses afterwards, this is normal.

Never exceed 500°F because this will damage the finish and contribute to rust.

Paint is not warranted and will require touch up.

This grill is not warranted against rust.

DO NOT use lighter fluid, gasoline, kerosene, alcohol or other accelerant for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.

NOTE: Smoke may escape from areas other than the smoke stack. This will not affect cooking.

NOTE: Many variables (outside cooking temperature, amount of charcoal, the number of times the dome lid is removed, proximity of food to heat source, etc.) will affect actual cooking times. Meat thermometer should be used as a guide and will vary based on type of cooking (Smoking vs. grilling) and where the charcoal is placed. When using a meat thermometer, place probe midway into the thickest part of the meat, making sure that it does not touch any fat or bone. Allow five minutes for the thermometer to properly register temperature.

Enhance Flavor

WOOD PAIRING GUIDE

NOTE: Different wood varieties possess different flavors and we recommend pairing your woods with the meats you intend to cook.

WOOD	FLAVOR	BEEF	PORK	POULTRY	SEAFOOD	VEGGIES
ALDER	MILD			●	●	
MAPLE	MILD			●		●
CHERRY	MILD		●	●	●	
APPLE	MEDIUM	●	●	●	●	
PECAN	MEDIUM	●	●	●	●	●
OAK	MEDIUM	●	●	●	●	●
HICKORY	STRONG	●	●			
MESQUITE	STRONG	●	●			

Care And Maintenance

- ⚠ CAUTION: Do not apply vegetable oil to charcoal grid or charcoal pan.
- ⚠ CAUTION: All cleaning and maintenance should be done when smoker is cool (about 45 minutes) and with the fuel supply removed.
- ⚠ CAUTION: DO NOT clean any smoker part in a self cleaning oven. The extreme heat will damage the finish.
- ⚠ CAUTION: Do not leave smoker unattended while preheating, cooking or burning off food residue on high. If smoker has not been cleaned, a grease fire can occur that may damage the product.
- ⚠ CAUTION: Do not remove the ashes until they are completely and fully extinguished.
- ⚠ Always empty the charcoal pan and smoker after each use.
- ⚠ CAUTION: Do not allow water in water pan to completely evaporate. Check water pan at least every 2 hours and add water if level is low. Add water per “Adding Additional Water” section in this manual.
- ⚠ CAUTION: Do not remove water from water pan once food is removed. Allow smoker to cool and water to evaporate.
- ⚠ Before smoker can be left unattended:
 1. Smoker must be cool.
 2. Remaining coals and ashes must be carefully removed and placed in a non-combustible metal container and saturated with water.
 3. Allow saturated coals and ashes to remain in non-combustible container for 24 hours prior to properly disposing.
- ⚠ CAUTION: With a garden hose, completely wet the surface beneath and around smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- ⚠ CAUTION: Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.

Care And Maintenance (continued)

Notices

- 1. This grill should be thoroughly cleaned and inspected on a regular basis.
- 2. Abrasive cleaners will damage this product.
- 3. Never use oven cleaner to clean any part of grill.

Finishing Up

When your are finished grilling you can shut down your grill by closing both dampers and allowing the fire to suffocate. Be patient. This may take an hour or more.

Before Each Use

- 1. Keep the grill area free and clear from any combustible materials, gasoline, and other flammable vapors and liquids.
- 2. See below for proper cleaning instructions.

Cleaning Surfaces

- 1. Wait for grill to fully cool.
- 2. Wipe surfaces clean with a mild dishwashing detergent or baking soda mixed with water.
- 3. For stubborn stains, use a citrus-based degreaser and a nylon scrubbing brush.
- 4. Rinse clean with water.
- 5. Allow to air dry.

Product Registration

For faster warranty service, please register your product immediately. To register, call 1.800.694.0013.

Replacement Parts

For replacement parts, call 1.800.694.0013.

Limited Warranty

RevoAce Inc. Limited (“manufacturer”) warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled, maintained, and operated in accordance with the printed instructions accompanying it, then for a period of five (5) years for the burners and one (1) year for all remaining parts from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Manufacturer may require reasonable proof of your date of purchase. Therefore,you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which manufacturer shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact manufacturer’s Customer Service Department using the contact information listed below. If manufacturer confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if manufacturer approves the claim, manufacturer will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. manufacturer will return replacement parts to the original retail purchaser, freight or postage prepaid. This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner’s manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. manufacturer disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors, including the warranty of merchantability or the warranty of fitness for a particular purpose. MANUFACTURER ALSO DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. MANUFACTURER SHALL HAVE NO LIABILITY TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. manufacturer further disclaims any implied or express warranty of, and assumes no responsibility for, defects in workmanship caused by third parties.

This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to everyone. manufacturer does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on manufacturer.

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