### ASSEMBLY INSTRUCTIONS

1. **Step 1**
   - Open the bottom door of the smoker body (I).
   - Open both of the smoker cabinet doors. Always keep the doors open during lighting.

2. **Step 2**
   - Check the connection and press down on the side table (P) near the orifice of the control valve properly mates with the burner mixing tube by visual observation from the burner and control unit (C) are aligned with the burner and control unit (C) are aligned with
   - The two dampers on smoker body should never be fully closed.
   - The igniter electrode may have
   - The igniter electrode may be
   - Preventing improper storage of cylinders could
   - DO NOT store LP gas cylinders inside or on top of the smoker. Improper storage of cylinders could

3. **Step 3**
   - Insert 4 bolts (AA) through the mounting holes
   - The hose/regulator and gas tank should be perpendicular to
   - Install the smoker with the hose regulator assembly extended the full length of the hose (24 in. minimum)
   - Water and air tight connections are recommended between the regulator and cylinders

4. **Step 4**
   - Allow the smoker to cool to 115°F (45°C) before moving or storing. Use caution when lifting and moving
   - DO NOT obstruct the flow of combustion air or ventilation air for the appliance.
   - DO NOT leave the appliance unattended while in use. Keep children and pets away from the
   - If you must dispose of ashes in less time than it takes for the ashes to completely cool down,
   - Combustible vapors may be present.

5. **Step 5**
   - Heated liquids remain at scalding temperatures long after the cooking process. Never
   - The orifice of the control valve properly mates with the burner mixing tube by visual observation from

6. **Step 6**
   - Check that the control knob on the control unit is turned off.
   - NEVER apply additional paint to the interior of the smoker. If rust is present on the interior of

7. **Step 7**
   - To season your smoker, simply use it as you normally would only do not cook any food. You will
   - Before you cook food in your smoker, it is important to "season" your smoker. Seasoning seals the

### CARE AND MAINTENANCE

- **Item name:** Dual Fuel Vertical Smoker
- **GHP Group Inc.**
- **Address:**
- **Phone:** 800-423-3767
- **Fax:** 800-423-3768
- **Email:** customerservice@gphpower.com
- **Website:**
- **Hours:**

#### INSTALLATION INSTRUCTIONS

- **Lighting Instructions – Charcoal**
- **Step 1**
  - Stand back and carefully open smoker box door allowing heat and steam to escape away from your
  - Wearing flame retardant oven mitts/gloves, stand back a safe distance and use long cooking tongs to
  - For a perfect smoke flavor, follow these easy steps:
  - Step 1
  - Step 2
  - Step 3

### WARRANTY

- **GHP Group Inc.** (ground shipments, US Mail or Parcel Post ONLY).
- **Parts:** Any special handling charges (i.e.
- **Labor:**
- **Warranty Period:**
- **Free Replacement:**
- **Limitations:**

### TECHNICAL SPECIFICATIONS

- **Model:**
- **Dimensions:**
- **Weight:**
- **Fuel Type:**
- **Heat Output:**
- **Construction:**

### ADDITIONAL INFORMATION

- **NOTES:** The installation must confirm with local codes or, in the absence of local codes, with either
- **CSA:**
- **ANSI:**
- **Vehicles:**
- **NFPA:**
- **CSA Z240 RV Series:**
- **Recreational Vehicle Code:**
- **Propane Storage and Handling Code:**
- **B149.2:**
- **B149.1:**

### MANDATORY NOTICE

- **CANADA:** Vehicles, ANSI A 119.2/ NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as
- **USA:** CSA 1.18a-2008
24. While still holding the ignitor button for 2 seconds then push and turn control knob to immediately TURN OFF the cylinder valve and then TURN OFF the control knob.

30. Use a Phillips screwdriver. (I). Thread 2 bolts (AA) through the holes in the holes on the upper right side of the smoker body (I). Align the slots in the side table with the table supports (T) inside the smoker body (I) on top.

31. Attach your receipt here.

32. Hardware Contents

33. Assembler/Installer: This instruction manual contains important information necessary for the assemble and safely operate this appliance. If you have any questions regarding the product, please call customer service at 1-800-963-9211.

34. OPERATING INSTRUCTIONS

35. Estimated Assembly Time: 25 minutes.

36. Care and Maintenance

37. Hardware Used

38. DANGER:

39. WARNING:

40. COOKING TIP
OPERATING INSTRUCTIONS

9. Once the burner is lit, close the doors to allow heat to accumulate. The smoke stack

Igniter Lighting System

15. Logo Plate 302-03002-01

4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT

off and cooled. Always perform maintenance by a qualified service person.

noncombustible container.

AFTER USE SAFETY AND MAINTENANCE

Preparation ...................................................................................................................................   7

NO

N

Preparation of the smoker ...........................................................................................................   8

Preparation of charcoal and wood chips .....................................................................................   9

For charcoal burning .................................................................   9

For wood chip burning ............................................................   10

Choosing a location for the smoker ......................................................... 10

A cookout location .................................................. 11

A backyard location .................................................. 11

A picnic or tailgate location ........................................ 11

A portable location ................................................................. 11

The smoker can become very hot while in use.

CAUTION:

• DO NOT use this product for anything other than its intended purpose. It is NOT intended for

• Keep a fire extinguisher near this product at all times.

• DO NOT use this product for anything other than its intended purpose. It is NOT intended for

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Flare-up. 1. Excessive cooking temperatures.

Yellow sooty flame. 1. Excessive cooking temperature.

PROBLEM POSSIBLE CAUSE CORRECTIVE ACTION

1. Excessive cooking temperature.

Yellow sooty flame. 1. Excessive cooking temperature.

Fire, damage and/or injury.

A battery that is not inserted. 1. Insert battery.

FLARE UP

Yellow sooty flame. 1. Excessive cooking temperature.

PROBLEM POSSIBLE CAUSE CORRECTIVE ACTION

1. Excessive cooking temperature.

Yellow sooty flame. 1. Excessive cooking temperature.

Fire, damage and/or injury.

A battery that is not inserted. 1. Insert battery.
OPERATING INSTRUCTIONS

4. Be sure the burner control knob is in the "OFF" position. Turn the control knob off by pushing in and rotating to "OFF". The burner flame will turn off. Before assembling and using this appliance, read and follow all warnings and instructions.

CAUTION:

Failure to follow these instructions could result in fire, explosion, or serious bodily injury. Do not allow or cause the gas tank or appliance to come in contact with an open flame or other source of ignition. Never apply additional paint to the interior of the smoker. If rust is present on the interior of the smoker, keep them in heavy-duty foil, and soak them completely with water before assembling and using this appliance.

CONNECTING THE LP TANK

1. Fuels used in wood, charcoal, gas or oil fired appliances and the products of combustion are flammable. Use only approvedLP 
   or other gas cylinder as directed by manufacturer. Do not attempt to extinguish an oil or grease fire with water.

2. Clean the components.

3. Excessive fat in the meat.

4. Use a non-oil based marinade.

5. Heated liquids remain at scalding temperatures long after the cooking process. Never place a pot or pan directly into the burner.

Preparation

To add water before cooking, simply remove the water bowl and fill it with water slightly below the rim.

Using your desired flavoring woods and marinades, burn your smoker at low temperature for 1.5 hours to charcoal level in pan.

COOKING TIP: FLAVORING WOOD

• Read and follow all warnings and instructions before assembling and using the appliance.

• While the smoker is not in use, the gas must be turned off at the supply cylinder.

• For best performance, rotate the smoker so that the front or back of the body is facing the wind.

• Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, or foreign material to get into or onto tank connection when it is not attached to the fuel supply system. Use a minimum clearance of 36 inches (92 cm) to combustible material is required on the front, sides and back. The orifice of the control valve properly mates with the burner mixing tube by visual observation from the upper right side of the smoker body.

• The flame goes out. 1. Disconnected gas supply hose.

• If you must dispose of ashes in less time than it takes for the ashes to completely cool down, 
   • DO NOT leave the appliance unattended while in use. Keep children and pets away from the appliance should be turned off.

Failure to follow these instructions could result in fire, explosion, or serious bodily injury. Do not allow or cause the gas tank or appliance to come in contact with an open flame or other source of ignition.
If burner still fails to light, try match lighting using the instructions on page 19.

Push igniter on the control unit down 1 to 2 counterclockwise.

Check for any blockage to the venturi tube or burner, damper setting, ventilation setting.

Valve outlet. Use care – do not cross thread the connection.

If odor continues, keep away from the appliance and touch cooking appliance until liquids have cooled to 115°F (45°C) or less.

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If odor continues, keep away from the appliance and touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
1. Open both doors. Place a lit match on to the burner as shown below.

2. Turn off knob and LP cylinder to a full stop. The cylinder supply system must be arranged for vapor withdrawal.

3. Clean the water bowl and cooking grate with hot, soapy water. Rinse and dry thoroughly. You may use a brush to clean under the cooking grate.

4. Be sure the burner control knob is in the "OFF" position.

5. Insert 4 bolts (AA) through the mounting holes in the side table supports (R & S) and insert. To lock the side table, make sure the slits are aligned with the table supports.

6. Attach the right and left doors to the left and right sides of the unit with the indicated screws using a Phillips screwdriver. Tighten all bolts (AA) with a Phillips screwdriver.

7. Insert 4 bolts (AA) through the mounting holes in the upper side table supports (R & S) and insert. To lock the side table, make sure the slits are aligned with the table supports.

8. ½ x 8 M6 x 12 Bolt, 4

9. Slide door handle (Q) through brackets in door. Align the slots in the side table with the table supports (R & S) and insert. To lock the side table, make sure the slits are aligned with the table supports.

10. Connect the LP tank and LP hose to valves according to the need of the owner.

11. Always light your smoker with both doors open. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

12. Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing injury or death. Failure to follow these instructions could result in fire, explosion, or burn injury or death. Failure to follow these instructions could result in fire, explosion, or burn injury or death.

13. Use caution when lifting and moving the smoker to avoid strain injuries.

14. Lifting Handle 301-01010-00

15. Leg - with holes 312-01016-00

16. Door Locking Bracket 2

17. K Door Locking Bracket 2

18. E Charcoal Grate 1

19. C Burner & Control Unit 1

20. J Water Bowl 303-01006-00

21. A Water Bowl 303-01006-00

22. Bottom Door without handle 302-02102-00

23. Master Forge & M Design® is a registered trademark of Master Forge Company, Inc.

24. Assembly Instructions ...................................................................................................................    8

25. This product has been certified by CSA 1.18a-2008 for use as a residential outdoor cooking device.

Questions, problems, missing parts? Call our customer service department at 1-800-963-0211, 8:00 a.m. – 6:00 p.m., 7 days a week. Before exchanging any part of the unit, call our customer service department. If you have any questions regarding the product, please call customer service at 1-800-963-0211.

For replacement parts, call our customer service department at 1-800-963-0211, 8:00 a.m. – 6:00 p.m., 7 days a week. Before exchanging any part of the unit, call our customer service department.

Note: For charcoal, refer to Step 17.

Always light your smoker with both doors open. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

DANGER: Closing the firebox doors during the lighting procedure could trap fumes from the electronic igniter.

Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing injury or death. Failure to follow these instructions could result in fire, explosion, or burn injury or death. Failure to follow these instructions could result in fire, explosion, or burn injury or death.

Use caution when lifting and moving the smoker to avoid strain injuries.

For vapor withdrawal, LP tanks are intended to be operated in the upright position only. The gas hose/regulator assembly should be totally extended to the maximum distance so that the LP tank can be secured with the locking bracket. To produce more smoke and prevent fast burning, pre-soak the wood chips in a separate bowl of water or marinade for several hours. To add wood chips before cooking, simply fill the wood chip box with your choice of flavoring hardwood chips. It is hot during operation and remains hot for a period of time following use.

Reinstall the igniter button by turning it counterclockwise until it clicks. If ignition does not take place within 5 seconds, immediately turn the control knob to OFF.

CAUTION:

Smoke may be produced from a variety of wood fuel used in outdoor cooking appliances. Do not be alarmed if smoke is produced. If smoke begins to overwhelm you, simply close the doors and enjoy your meal.

COOKING TIP: FLAVORING WOOD

If you like the smell of wood smoke in your food, you can add wood chips by using the wood chip box. To add wood chips before cooking, simply fill the wood chip box with your choice of flavoring hardwood chips. It is hot during operation and remains hot for a period of time following use.

To add wood chips before cooking, simply fill the wood chip box with your choice of flavoring hardwood chips.

• A stainless steel burner is warranted for 3 years. All other parts carry a one (1) year limited warranty.

• For best performance, rotate the smoker so that the front or back of the body is facing the wind.

• To produce more smoke and prevent fast burning, pre-soak the wood chips in a separate bowl of water or marinade for several hours.

• Small wood chips work best inside the wood chip box.

• For charcoal, refer to Step 17.

• To produce more smoke and prevent fast burning, pre-soak the wood chips in a separate bowl of water or marinade for several hours.
BEFORE FIRST USE

WARNING: The cylinder must be at least 24 inches (61 cm) from the appliance.

The gas hose/regulator assembly should be totally extended to the maximum distance so that the gas hose does not become a trip hazard for user and pedestrians - use caution.

OPERATING INSTRUCTIONS

1. The knob on the LP tank must be closed. Make sure that the knob is turned clockwise and cooled. Always perform maintenance by a qualified service person.

2. Move the grill out of the way by putting it on the cooking grate before starting the grill.

3. Obstruction of gas flow.

4. Use a non-oil based marinade.

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. Insert the cooking grate supports (T) into the holes on the bottom left front, right front and left rear of the smoker body (I). Tighten the bolts (AA) using 2 nuts (FF) from inside leg by using wrench.

7. Insert the water bowl supports (EE) from inside panel by using wrench.

8. The briquettes. With the charcoal tray outside the firebox, saturate charcoal with the amount of lighting powder needed to start the charcoal. With a long, narrow object such as a piece of cardboard, pierce the briquettes. With the charcoal tray outside the firebox, saturate charcoal with the amount of lighting powder needed to start the charcoal. With a long, narrow object such as a piece of cardboard, pierce the briquettes.

9. The burner will not light. Check the valve. Disconnect coupling nut and try to manually move valve. If burner still will not light, check the valve and all other gas connections for leaks. Check the gas supply pressure and size of the regulator. Check the valve and the cylinder. If the burner is still not lighting, contact a qualified service technician.

10. Install the table back support (S) and table support (R) to the bottom of the smoker body (I). Repeat on left side.

11. To close the doors. (Fumes will tend to collect in the upper cavity if the door is closed).

12. Flare-up. 1. Excessive cooking temperatures.
2. High or gusting winds.
3. Low or no wind.
4. Use of tinfoil to catch the smoke from the wood chips.
5. Improper location of the wood chip box or wood chips.

13. Maintenance. A good flame should be blue with a yellow tip 1 to 2 inch high. If flames are excessively large, reduce the amount of charcoal and briquettes or reduce the height of the cooking grate. To ensure that the grills are clean, we recommend you burn the drippings for 10 minutes before cleaning.

14. Before cleaning, make sure the water is drained and cold. Lift the cooking grate and open the doors. Scrub the grates with brass wire or similar cleaning tool. Do not use any abrasive cleaner. Do not use an abrasive cleaning pad or steel wool. Use a non-oil based marinade for cleaning. Clean the water bowl and cooking grate with hot, soapy water. Rinse and dry thoroughly. You may also use a hard surface cleaning agent. Avoid getting water in the floor of the firebox. You may use a non-oil based marinade for cleaning. Avoid getting water in the floor of the firebox.

15. Do not allow anyone to conduct activities around the smoker following use until it has cooled.

16. Use caution when lifting and moving the smoker to avoid strain injuries.

17. DO NOT allow anyone to conduct activities around the smoker following use until it has cooled. Always perform maintenance by a qualified service person.

18. Use caution when lifting and moving the smoker to avoid strain injuries.

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29. DO NOT allow anyone to conduct activities around the smoker following use until it has cooled.

30. Use caution when lifting and moving the smoker to avoid strain injuries.

31. DO NOT allow anyone to conduct activities around the smoker following use until it has cooled.
Never close the smoke stack completely. At this point the burner should ignite. Remove any foreign objects or matter. Always light your smoker with both doors open. It may be necessary to use protective gloves.

A minimum clearance of 36 inches (92 cm) to combustible material is required on the front, sides and back. If the instructions above are not followed, an explosion may result, possibly causing death or serious injury.

If you smell gas:

1. Check the fuel level. Clean the orifice of the control valve properly mates with the burner mixing tube by turning it clockwise.
2. Check and clean venturi tube and burner.
3. Grease and residue build-up.
4. DO NOT attempt to assemble the product.

Always wear protective oven mitts when handling hot components.

**WARNING:**

• The key to effective smoking is to watch your heat indicator on the door and adjust the dampers accordingly.

• The two dampers on smoker body should never be fully closed.

• DO NOT store and use this appliance near gasoline or other combustible liquids or where other ignition sources are present.

• Allow the smoker and its components to cool completely before conducting any routine cleaning and maintenance.

• Make sure that the orifice of the control valve properly mates with the burner mixing tube by turning it clockwise.

• NEVER close the damper completely while cooking.

• DO NOT store spare LP cylinders within 10 feet of the smoker. LP cylinders must be stored in a dry, protected location. Always keep the smoker covered while not in use.

To protect your smoker from weather conditions, always keep it covered while not in use.

It is very important to always maintain proper clearances to combustibles. A minimum clearance of 36 inches (92 cm) to combustible material is required on the front, sides and back.

To season your smoker, simply use it as you normally would only do not cook any food. You will know your smoker is seasoned when the smoke flavor is removed from the wood chips. You can also season your smoker by burning wood chips in a wood chip box.

**ASSEMBLY INSTRUCTIONS**

1. The knob on the LP tank must be closed. Make sure that the knob is turned clockwise.
2. Grease and residue build-up.
3. Check the fuel level. Clean the orifice of the control valve properly mates with the burner mixing tube by turning it clockwise.
4. Check and clean venturi tube and burner.
5. Grease and residue build-up.
6. DO NOT attempt to assemble the product.

Always wear protective oven mitts when handling hot components.

**DANGER:**

• The key to effective smoking is to watch your heat indicator on the door and adjust the dampers accordingly.

• The two dampers on smoker body should never be fully closed.

• DO NOT store and use this appliance near gasoline or other combustible liquids or where other ignition sources are present.

• Allow the smoker and its components to cool completely before conducting any routine cleaning and maintenance.

• Make sure that the orifice of the control valve properly mates with the burner mixing tube by turning it clockwise.

• NEVER close the damper completely while cooking.

• DO NOT store spare LP cylinders within 10 feet of the smoker. LP cylinders must be stored in a dry, protected location. Always keep the smoker covered while not in use.

To protect your smoker from weather conditions, always keep it covered while not in use.

It is very important to always maintain proper clearances to combustibles. A minimum clearance of 36 inches (92 cm) to combustible material is required on the front, sides and back.

To season your smoker, simply use it as you normally would only do not cook any food. You will know your smoker is seasoned when the smoke flavor is removed from the wood chips. You can also season your smoker by burning wood chips in a wood chip box.

**OPERATING INSTRUCTIONS**

1. The igniter electrode may be
2. Grease and residue build-up.
3. Check the fuel level. Clean the orifice of the control valve properly mates with the burner mixing tube by turning it clockwise.
4. Check and clean venturi tube and burner.
5. Grease and residue build-up.
6. DO NOT attempt to assemble the product.

Always wear protective oven mitts when handling hot components.

**WARRANTY**

1. Check the fuel level. Clean the orifice of the control valve properly mates with the burner mixing tube by turning it clockwise.
2. Check and clean venturi tube and burner.
3. Grease and residue build-up.
4. DO NOT attempt to assemble the product.

Always wear protective oven mitts when handling hot components.

**ANS Z21.89a-2008**

**ITEM #0190449**
OPERATING INSTRUCTIONS

8. If burner still fails to light, try match lighting using the instructions on page 19. Remove any foreign objects or matter.

ASSEMBLY INSTRUCTIONS

5. Hand tighten the coupling clockwise until it comes to a full stop. Firmly tighten by hand only.

WARNING

CAUTION: Failure to follow these instructions may lead to injury or damage. Do not use combustible material, including tall or dry grass, under the appliance.

Troubleshooting

Before each use check that no dead leaves or debris are under the appliance. Combustible material, including tall or dry grass, must be removed before use. Do not store this smoker in an area accessible to children or pets. Store the smoker in a dry, clean location.

COOKING TIPS

• For best performance, rotate the smoker so that the front or back of the body is facing the wind.
• When cooking, the smoker must be on a level, stable noncombustible surface in an area clear of other flammable material for lighting charcoal.
• Use of accessories not intended for this smoker is not recommended and may lead to injury or damage.
• Do not use cooking oil or cooking spray.
• If you must dispose of ashes in less time than it takes for them to completely cool down, remove the ashes from the smoker, keeping them in heavy-duty foil, and soak them completely with water. DO NOT store ashes in the smoker body.
• Do not leave the appliance unattended while in use. Keep children and pets away from the hot surfaces or splatter from cooking liquids.

Important Safety Instructions

1. Reconnect the gas supply hose.
2. Move the grill out of the way.
3. Adjust ventilation openings. Measurement of orifice of control valve should be within specifications given in Section 7. The coupling connects to the large outside threads on the regulator connector, hang the end of the hose and regulator assembly on the lifting handle.

Hardware Used

Item name: Dual Fuel Vertical Smoker

ITEM #0190449

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1. Turn the burner control knob off by pushing in and rotating to "OFF". The burner flame will extinguish when the control knob is pushed in.

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

3. Align the door locking bracket (K) holes with the "AA" bolt holes on the right side of smoker body (I). Tighten the bolts (AA) using a Phillips screwdriver or wrench.

4. Wood Chip Box (MFW only) 312-01028-00

5. Open the LP cylinder valve by turning immediately TURN OFF the cylinder valve and then TURN OFF the control knob.

6. When cooking, the smoker must be on a level, stable noncombustible surface in an area clear of hazards which could cause property damage, personal injury or death.

7. Before beginning assembly of product, make sure all parts are present. Compare parts with (shown actual size)

8. Align the side table back support (S) and table front support (R) on the side of the smoker body (I) and put the wood chip box lid (F) on right side of smoker body (I). Use a Phillips screwdriver or wrench.

9. Hardware Used

10. Step 3

11. Straight

12. M5 x 12 Screw

13. Washer Nut

14. M5 Nut

15. M4 x 10 Bolt

16. M4 Nut

17. Spring

18. Houston, Texas 77030

19. Item #: 0190449

20. Troubleshooting ............................................................................................................................   24

21. Care and Maintenance ..................................................................................................................   22

22. Operating Instructions ...................................................................................................................   14
OPERATING INSTRUCTIONS

1. Clean the igniter electrode.
2. Move the grill out of the way. Disconnect coupling nut from state to state. Some states do not allow the exclusion or limitation of incidental or consequential damages or liability for personal injury or death caused by defects in the product. Turn the burner control knob off by pushing in and rotating to "OFF". The burner flame may be necessary to use protective gloves. It may be necessary to use protective gloves.
3. Use a non-oil based marinade.
4. Use a non-oil based marinade.
5. Vapor lock at coupling nut valve. Disconnect coupling nut inside the igniter.
6. Make sure LP cylinder is not overfilled. If no smoke is visible, turn the burner control knob to Hi. If the igniter button is pressed and the burner does not light, try match lighting using the instructions on page 19. If burner still fails to light, try match lighting using the instructions on page 19. If burner still fails to light, try match lighting using the instructions on page 19.
7. The water bowl is made of high-quality stainless steel that is recyclable. Do not use any cleaner that contains chlorine or alcohols to clean the water bowl. The water bowl is made of high-quality stainless steel that is recyclable. Do not use any cleaner that contains chlorine or alcohols to clean the water bowl.
8. Once the burner is lit, close the doors to allow heat to accumulate. The smoke stack can be partially obstructing the flow of combustion and ventilation air. Never close the smoke stack completely. 9. Once the burner is lit, close the doors to allow heat to accumulate. The smoke stack can be partially obstructing the flow of combustion and ventilation air. Never close the smoke stack completely.

WARNING

DO NOT wear loose clothing while operating the smoker. Tie back long hair while operating the smoker. Use caution when opening the door of the smoker while in operation. Keep hands, face and body away from the open flame to avoid burns. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from severe burns.

CAUTION:

Read and follow all warnings and instructions before assembling and using the appliance. Use in high wind conditions that result in poor burner operation such as blowing out and flaring should be avoided. Keep the area around the smoker clear and free of combustible materials and vapors. Do not obstruct the flow of combustion and ventilation air.

ASSEMBLY INSTRUCTIONS

CAUTION:

Always hang the regulator on the hose retention wire while not in use or disconnected with the LP (liquid propane) cylinder valve outlet properly, as shown below.

DANGER:

If the water bowl is not properly filled, the water bowl may be a fire hazard. Fill the water bowl up to 1 inch below the rim. If water runs out, the smoker body will be hot during and after use. Use insulated oven mitts or gloves for protection from severe burns.

To add water before cooking, simply remove the water bowl and fill it with water slightly below the rim. Once seasoning is complete, your smoker's interior will have a durable, seasoned coating.

Hardware Used

• 4 screws with washers (not included)
• 4 Phillips screws (not included)
• 4 square holes and square damper plates (not included)
• 1 hardware kit (not included)

Tools Needed

• Phillips screwdriver

I Smoker Body 1

Screwdriver to secure the handles to the smoker door locking bracket (K) into the threaded holes of both of the spring clips are securely attached in.

T Cooking Grate Support 12

Serial Number

Warranty .......................................................................................................................................   25

Operational Parts

1. Tank valve.
2. Open tank valve.
3. Turn the burner control knob off by pushing in and rotating to "OFF". The burner flame may be necessary to use protective gloves. It may be necessary to use protective gloves.
4. Use a non-oil based marinade.
5. Vapor lock at coupling nut valve. Disconnect coupling nut inside the igniter.
6. Make sure LP cylinder is not overfilled. If no smoke is visible, turn the burner control knob to Hi. If the igniter button is pressed and the burner does not light, try match lighting using the instructions on page 19. If burner still fails to light, try match lighting using the instructions on page 19.
7. The water bowl is made of high-quality stainless steel that is recyclable. Do not use any cleaner that contains chlorine or alcohols to clean the water bowl. The water bowl is made of high-quality stainless steel that is recyclable. Do not use any cleaner that contains chlorine or alcohols to clean the water bowl.
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11. With the side table (P) in a parallel position, the body until it is fully fastened in place.
12. Place the charcoal grate inside the woodchip/charcoal tray and add 1.5 pounds of charcoal on charcoal lighting fluid in the smoker box and may result in a flash-fire or explosion when
13. Place the charcoal grate inside the woodchip/charcoal tray and add 1.5 pounds of charcoal on charcoal lighting fluid in the smoker box and may result in a flash-fire or explosion when
14. Only use standard, untreated briquettes or lump charcoal and ONLY use charcoal lighting fluid
15. Logo Plate 302-03002-01
16. Temperature Gauge Bezel 301-01034-00
17. Square Smoke Stack 312-02009-00
18. Hardware Used

HARDWARE CONTENTS

ITEM #0190449

Qty. 2

Qty. 2

Qty. 3

Qty. 3

Qty. 2

Qty. 2

Qty. 3

Qty. 3

Qty. 1

Hardware Kit

• 4 screws with washers (not included)
• 4 Phillips screws (not included)
• 4 square holes and square damper plates (not included)

Tools Needed

• Phillips screwdriver

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Printed in China
WARNING

Failure to follow these instructions could result in fire, explosion, or burn hazard which could cause fire, damage and/or injury.

Operating Instructions

1. The appliance is to be used only with the 20-pound, vertical standing vapor withdrawal type tank body (I) and put the wood chip box lid (F) and place the charcoal grate (E) into the firebox (J). Align the slots in the side table with the table supports (R & S) and insert. To lock the side table back support (S) and front table support (T) to the brackets when fastened to the smoker.
Purchase Date

1. While still holding the ignitor button down.
2. Open both of the smoker cabinet doors. Always keep the doors open during lighting.

NEVER apply additional paint to the interior of the smoker. If rust is present on the interior of the smoker, clean them with cooking oil or cooking spray.

Clean the water bowl and cooking grate with hot, soapy water. Rinse and dry thoroughly. You may also clean the water bowl by pouring hot water over the water bowl last longer.

• The smoker becomes extremely hot – allow the smoker to cool completely before handling. If you smell gas:
• If a fire should occur, keep away from the appliance and immediately call your fire department.

Do not wear loose clothing while operating the smoker. Tie back long hair while operating the smoker.

• DO NOT leave the appliance unattended while in use. Keep children and pets away from the appliance at all times.

DANGER:

1. Align the legs - standard (A) with the mounting brackets (DD) from inside panel by using wrench.

WARNING:

2. The igniter electrode may have been improperly installed. 
4. No gas flow or cylinder valve outlet that is provided with the cylinder valve. Other types of caps or dust caps could result in tank fire or explosion.

PROBLEM POSSIBLE CAUSE CORRECTIVE ACTION

1. Fill wood chip box with your choice of flavoring hardwood.
2. Check that the control knob on the control unit is turned off.
3.  Hand tighten the coupling clockwise until it comes to a full stop. Firmly tighten by hand only.

To season your smoker, simply use it as you normally would only do not cook any food. You will once seasoning is complete, your smoker's interior will have a durable, seasoned coating.

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

This smoker is designed to operate on LP gas only. The gas cylinder used must include a collar to protect LP cylinder.

The appliance is to be used only with the 20-pound, vertical standing vapor withdrawal type tank approved for LP gas. The tank must be sized to meet National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, requirements.

The ventilation structure is not an enclosure and should never be used as one. Do not attempt this step without assistance!

Inspect the flames at the burner by looking through the observing hole on left side of the burner and burner surface with hot, soapy water and cleaning the holes with a pipe cleaner to improve the flames.

For best performance, rotate the smoker so that the front or back of the body is facing the wind.

This allows the adjustment of the dampers to be more effective and accurate.

• A tank valve is not always open.

Step 1

Step 2

Step 3

Step 4

If a fire should occur, keep away from the appliance and immediately call your fire department.

If you smell gas:

Step 1

Step 2

Step 3

Step 4

Step 5

Step 6

DO NOT dispose of batteries in fire. Improper disposal may cause batteries to leak or explode.

DO NOT mix old and new batteries.
1. The knob on the LP tank must be closed. Make sure that the knob is turned clockwise.

DISCONNECT THE LP TANK

Valve/pressure regulators are factory set to the correct operating pressures. No attempts should be provided with smoker. The pressure regulator and hose assembly supplied by the manufacturer are to be used only with the 20-pound, vertical standing vapor withdrawal type tank.

ATTACH YOUR RECEIPT HERE

ASSEMBLY INSTRUCTIONS

4. No gas flow or cylinder valve.

DISCONNECT THE LP TANK

Never apply additional paint to the interior of the smoker. If rust is present on the interior of the smoker, it is hot during operation and remains hot for a period of time following use.

CAUTION:

• DO NOT store the smoker near gasoline or other combustible liquids or where combustible vapors could be present.

• Do not store the smoker in an enclosed area where the smoke could cause a fire hazard.

• The use of alcohol, prescription or nonprescription drugs may impair the user's ability to properly operate this equipment.

• The smoker should be turned off and all supply valves (on piping or on fuel cylinders) should be closed when not in use.

• Always let the smoker cool before cleaning or checking the assembly. Make sure that the grill grates and cooking grate are cool before removing.

• The igniter electrode may be removed by pressing the igniter button.

• After turning the knob to the LID position, wait at least 5 minutes before cleaning and checking the assembly. Repeat the process.

• It may be necessary to use protective gloves.

• The burner venturi tube should overlap the orifice and they should form a straight line.

• The burner will not light  with a match.

• The burner and control unit (C) are aligned with the burner venturi tube.

• The burner is closed off when the knob is turned clockwise.

• Make sure you are using a LP tank made from steel pipe.

• Place the charcoal grate inside the woodchip/charcoal tray and add 1.5 pounds of charcoal on charcoal grate supports (T) inside the smoker body (I).

• It may be necessary to use protective gloves.

• Adding Charcoal and/or Woodchips

• The charcoal level in pan.

• COOKING TIP: FLAVORING WOOD

• Chips. The amount and type of wood you use is entirely dependent on the desired amount of flavor.

• Inspect the flames at the burner by looking through the observing hole on left side of the burner and cylinder valve. Always let the smoker cool before cleaning or checking the assembly. Make sure that the igniter electrode is inside the igniter.

• Yellow sooty flame. 1. Excessive cooking temperature.

• Inspect the igniter electrode by opening the lid and volver to the position.

• If you need to add water,

• The burner and control unit (C) are aligned with the burner venturi tube.

• The burner is closed off when the knob is turned clockwise.

• Make sure you are using a LP tank made from steel pipe.

• Place the charcoal grate inside the woodchip/charcoal tray and add 1.5 pounds of charcoal on charcoal grate supports (T) inside the smoker body (I).

• It may be necessary to use protective gloves.

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• The burner is closed off when the knob is turned clockwise.

• Make sure you are using a LP tank made from steel pipe.

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• It may be necessary to use protective gloves.

• Adding Charcoal and/or Woodchips

• The charcoal level in pan.

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• The burner is closed off when the knob is turned clockwise.

• Make sure you are using a LP tank made from steel pipe.

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• It may be necessary to use protective gloves.

• Adding Charcoal and/or Woodchips

• The charcoal level in pan.

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• The burner is closed off when the knob is turned clockwise.

• Make sure you are using a LP tank made from steel pipe.

• Place the charcoal grate inside the woodchip/charcoal tray and add 1.5 pounds of charcoal on charcoal grate supports (T) inside the smoker body (I).

• It may be necessary to use protective gloves.

• Adding Charcoal and/or Woodchips

• The charcoal level in pan.

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• It may be necessary to use protective gloves.

• Adding Charcoal and/or Woodchips

• The charcoal level in pan.

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• Chips. The amount and type of wood you use is entirely dependent on the desired amount of flavor.

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• Inspect the igniter electrode by opening the lid and volver to the position.

• If you need to add water,

• The burner and control unit (C) are aligned with the burner venturi tube.

• The burner is closed off when the knob is turned clockwise.

• Make sure you are using a LP tank made from steel pipe.

• Place the charcoal grate inside the woodchip/charcoal tray and add 1.5 pounds of charcoal on charcoal grate supports (T) inside the smoker body (I).

• It may be necessary to use protective gloves.

• Adding Charcoal and/or Woodchips

• The charcoal level in pan.

• COOKING TIP: FLAVORING WOOD

• Chips. The amount and type of wood you use is entirely dependent on the desired amount of flavor.

• Inspect the flames at the burner by looking through the observing hole on left side of the burner and cylinder valve. Always let the smoker cool before cleaning or checking the assembly. Make sure that the igniter electrode is inside the igniter.

• Yellow sooty flame. 1. Excessive cooking temperature.

• Inspect the igniter electrode by opening the lid and volver to the position.

• If you need to add water,
**LIGHTING INSTRUCTIONS**

1. Shut off gas to the appliance.

2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information go to: [Www.P65Warnings.ca.gov](http://Www.P65Warnings.ca.gov).

3. NEVER throw flammable fluids or other foreign substances into the flames or grill area.

4. Gas connections to the appliance and LP tank must be made by a qualified gas fitter and annually checked for leaks by a qualified gas fitter.

5. Hand tighten the coupling clockwise until it comes to a full stop. Firmly tighten by hand only.

**SAFETY INFORMATION**

- DO NOT pull the water bowl out beyond the rack when the smoker is hot.
- Grates and firebox should be removed before cleaning.
- Never store the appliance in the cavity of a vehicle. Use the storage bag provided in the box.
- When an LP tank is not connected, and to help prevent dirt or other foreign particles from clogging, never apply additional paint to the interior of the smoker. If rust is present on the interior of the smoker, prefer to coat the water bowl and cooking grid lightly with cooking oil or cooking spray.

**GENERAL CARE AND MAINTENANCE**

- Allow the smoker and its components to cool completely before conducting any routine cleaning. If the instructions above are not followed, an explosion may result, possibly causing injury or death.
- DO NOT use this appliance as a heater.
- Store this appliance in a dry, protected location.

**OPERATING INSTRUCTIONS**

- **WARNING**: DO NOT touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
- Operate appliance in a well-ventilated area.
- NEVER leave any part of the appliance unattended when in use.
- The flame goes out. 1. Disconnected gas supply hose.
- Yellow sooty flame. 1. Excessive cooking temperature.
- Gas does not ignite completely. 1. Gas pressure too low.

**CHECKING FOR LEAKS**

- To check for leaks, shut off gas to the appliance. Place a towel dampened with soapy water over the hose connections. If gas is leaking, bubbles will appear on the towel.

**TROUBLESHOOTING**

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<th>PROBLEM</th>
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<th>CORRECTIVE ACTION</th>
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<td>1. Gas lit but fire is not lighting.</td>
<td>a) No gas to appliance.</td>
<td>Reconnect gas supply.</td>
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<tr>
<td>2. Gas lit but fire is not lighting.</td>
<td>b) Black sooty flame.</td>
<td>Clean or replace coal.</td>
</tr>
<tr>
<td>4. No gas flow or cylinder valve covered with grease or residue.</td>
<td>d) Gas is supplied at 13.5″ inches of water.</td>
<td>Adjust gas pressure.</td>
</tr>
</tbody>
</table>

**FOR BEST PERFORMANCE**

- 1. Check the fuel level. Clean the burner surface with hot, soapy water and cleaning the holes with a pipe cleaner to improve the flames.
- 2. Move the grill out of the wind direction.
- 3. For best performance, rotate the smoker so that the front or back of the body is facing the wind.
- 4. Use a non-oil based marinade.

**GROMMET HARDWARE**

- 1. Hardware Used
- 2. Step 1
- 3. Step 2
- 4. Step 3
- 5. Step 4
- 6. Step 5
- 7. Step 6
- 8. Step 7
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- 31. Step 30
- 32. Step 31

**WARRANTY**

- Warranty: For three years from date of purchase. Do not return parts to GHP address without first obtaining a return authorization number. If the parts meet the warranty requirements, the parts will be replaced. Parts that do not meet the warranty requirements will not be replaced. All parts that meet the warranty requirements will be shipped at no charge via the discretion of GHP Group Inc.

**WATER BOWL**

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

**HARDWARE**

- M5 Nut
- AA
- BB
- CC
- CC
- DD
- EE
- FF
- GG
- HH
- II
- JJ
- KK
- LL
- MM
- NN
- OO
- PP
- QQ
- RR
- SS
- TT
- V
- V
- W
- W
- X
- X
- Y
- Y
- Z

**SAFETY INFORMATION**

- Vehicles, ANSI A 119.2/ NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- CAN/CSA B339, ASME Pressure Vessels and Piping Code, Part UG-1, and ASME Boiler Code, Section IV, as applicable.
- CAN/CSA B149, Liquefied Petroleum Gas Codes, as applicable.
- CAN/CSA Z665, Maximum Design Pressure for Steel Pressure Vessels and Piping, as applicable.
on the top of the smoker can be adjusted to the desired setting to allow proper ventilation.

5. Open the LP cylinder valve by turning.

LIGHTING INSTRUCTIONS

4. Wood Chip Box (MFW only) 312-01028-00

1. The knob on the LP tank must be closed. Make sure that the knob is turned clockwise.

CONNECTING THE LP TANK

H Cooking Grate 4

R Cooking Grate Support 12

ITEM #0190449

I Hardware Used

M6 x 12

M5 Nut

SAFETY INFORMATION

• Keep a fire extinguisher near this product at all times.

0211, 8:00 a.m. – 6:00 p.m., EST, Monday – Thursday, 8:00 a.m. – 5:00 p.m., EST, Friday.

Questions, problems, missing parts?

Service Department at 1-800-963-0211, 8:00 a.m. – 6:00 p.m., EST, Monday – Thursday, 8:00 a.m. – 5:00 p.m., EST, Friday.

If instructions A, B and C above are not followed exactly, a fire causing death or serious injury may occur.

• Follow all warnings and instructions when using the appliance.

• DO NOT store LP gas cylinders inside or on top of the smoker. Improper storage of cylinders could

• DO NOT use this appliance as a heater.

• Ver use glassware, plastic or ceramic cookware on or in your smoker. Use metallic cookware only.

1. The igniter electrode may be

2. Obstruction of gas flow.

3. Replace the AAA size battery

4. Trim fat from the meat

5. Turn off knob and LP cylinder

6. Open the LP cylinder valve

7. Light the charcoal

8. Water Bowl 301-02017-00

9. Stand the water bowl

2. The burner must be obscured by keeping the orifice of the control valve properly mates with the burner mixing tube by visual observation from

3. The hose to tank attachment creates a potential

4. The hose retention (V) attached to the leg -

5. The orifice before attaching the

6. Square metal plate (I) with the 4 mounting holes on

7. Using 4 bolts (AA), attach square metal plate (I)

8. M5 Nut

9. With the side table (P) in a parallel position, install the table back support (S) and table

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11. With the side table (P) in a parallel position,

12. The two dampers on smoker body should never be fully closed.

13. If the flame extinguishes accidentally during ignition or operation,

14. Failure to follow these instructions could result in fire, explosion, or burn

15. Insert the probe of the temperature gauge

16. Light using the igniter

17. For charcoal, refer to Step 17.

18. Allow the smoker to cool to 115°F (45°C) before moving or storing. Use caution when lifting and moving

19. The orifice of the control valve properly mates with the burner mixing tube by visual observation from

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40. M5 Nut
Temperature Gauge 301-01003-00
Smoker Body 312-12001-00

To clean the inside and outside of the smoker cabinet, simply use a damp cloth. Spray-washing with

• Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and putting them in a

AFTER USE SAFETY AND MAINTENANCE

CAUTION:

• Do not obstruct the flow of combustion and ventilation air for the appliance.

DANGER:

• Never operate this appliance within 25 feet (7.5 m) of any flammable liquid.

• Use caution when lifting and moving the smoker to avoid strain injuries.

• When using flavoring wood, add a sufficient amount prior to operation to avoid having to add wood

Preparation

1. Align the legs - standard (A) with the mounting

2. Front support (R) on the side of the smoker

3. Open lid.

OPERATING INSTRUCTIONS

Lighting Instructions – Charcoal

1. Reconnect the gas supply hose.

2. Turn on gas knob on control panel.

3. No spark is being generated.

4. Do not use the smoker if the burner fails to light or fails to remain lit. Under such conditions, gas

5. Once lit, turn knob to maximum heat setting.

6. Stand back and carefully open smoker box door allowing heat and steam to escape away from your

7. To add wood chips before cooking, simply fill the wood chip box with your choice of flavoring hardwood

8. The dampers on the smoker body and the handle on the smoke stack

9. Lighting fluid to the charcoal once it has been lit.

10. Use a cooking stick to the holes in the charcoal pan, making sure that the cherries are evenly

11. Lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood to charcoal pan,

12. Burner venturi tube should overlap the orifice and they should form

13. If the product is not in use, the gas must be turned off at the supply cylinder and the cylinder should

14. If rust is present on the exterior surface of the smoker, clean the area with steel wool or emery cloth

15. Gas cylinder used must include a collar to protect the cylinder valve.

16. This smoker is designed to operate on LP gas only. The gas cylinder used must include a collar to protect

17. (B) NEVER fill cylinder more than 80% full.

18. (A) DO NOT store spare LP cylinders under or near the smoker.


20. This product contains chemicals, including lead and lead compounds, known to the State of

21. Use a Phillips

22. 302-02007-01

23. O Bottom Door (pre-assembled) 1

24. V Hose Retention 1

25. O Door Locking Bracket 2

26. 301-01015-03

27. Push Button 301-01015-03

28. Door Handle Grip 302-02007-01

29. The cylinder supply system must be arranged for vapor withdrawal.

30. To a full stop. The cylinder supply system must be arranged for vapor withdrawal.

31. Printed in China
Once the burner is lit, close the doors to allow heat to accumulate. The smoke stack seconds then push and turn control knob to

Be sure the burner control knob is in the valve outlet. Use care – do not cross thread the connection. The coupling connects to the large outside threads on the nipple is centered in the valve outlet. 

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 connects to the large outside threads on the

If rust is present on the exterior surface of the smoker, clean the area with steel wool or emery cloth and lightly coat the area with cooking oil and use heavy-duty, heat-resistant paint.

If you smell gas:

Never operate this appliance within 10 feet (3 m) of any structure, combustible material or flammable liquid.

CAUTION:

• NEVER fill cylinder more than 80% full.

• 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 used. The replacement hose provided with smoker. The pressure regulator and hose assembly supplied by the manufacturer should be used. Replacement pressure regulators and hose assemblies must

• While the smoker is not in use, the gas must be turned off at the supply cylinder.

• DO NOT obstruct the flow of combustion air or ventilation air for the appliance. 

• DO NOT leave hot ashes unattended until the smoker cools completely. 

• DO NOT leave the appliance unattended while in use. Keep children and pets away from the appliance. DO NOT store spare LP cylinders within 10 feet of the smoker. LP cylinders must be stored

G Water Bowl 1

U "AAA" Battery (1.5 V) 1

Electrical connections are made with the appliance must be used. Replacement pressure regulators and hose assemblies must

To protect your smoker from weather conditions, always keep it covered while not in use.

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Always hang the regulator on the lifting handles while not in use, disconnected from

The igniter electrode may be

CAUTION: This unit is HEAVY! Do not

Securely tighten with a Phillips screwdriver.

To avoid tipping over or becoming unstable during use, make sure that all legs are securely

Close smoker box door and allow food to continue cooking.

Stand back and carefully open smoker box door allowing heat and steam to escape away from your

Do not touch any portion of the smoker except for the door handle and burner control knob.

Bad flames may also be caused by poor venturi attachment to the orifice. Turn off the control knob

Do not touch any portion of the smoker except for the door handle and burner control knob.

The amount and type of wood you use is entirely dependent on the desired amount of flavor.

Note:  Please refer to the manufacturer's recommended amount of lighter fluid before applying fluid to

Lighting fluid to the charcoal once it has been lit.

Both doors open

Fluid can be applied directly to charcoal or wood chips. The amount and type of wood you use is entirely dependent on the desired amount of flavor.

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