



## Vertical Gas Smoker



**Model No. GM160-018**

**FOR OUTDOOR USE ONLY - OPERATES ON LPG**

**Retain these instructions for future use.**

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**Important:** The installer or seller must leave these instructions with the consumer.


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4768-07/17

# GENERAL INFORMATION

## Gas Installation Codes

- Smokers must be used in accordance with AS/NZS Standard 5601 "Gas Installations".
- Smokers for use with bottled gas are labelled LPG/ULPG.
- Smokers for use with natural gas are labelled 'natural gas' and must be installed by an authorised person. Check the gas type sticker attached to the smoker.

 Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death or property damage.

Accessible parts may be very hot.

Keep young children away.

Any modifications of this smoker may be dangerous.

Do not move this smoker during use.

Turn off gas supply at the cylinder after use.

Read instructions before using the smoker.

Parts sealed by the manufacturer or their agent must not be manipulated by the user. This smoker is only to be used and stored outdoors.


## Clearances

Minimum Clearances from combustible materials must be:  
Rear - 600mm Sides - 600mm Above 900mm

## Hose & Regulator Safety

The regulator and hose assembly supplied with the smoker are suitable for LPG only.


A gas regulator adjusted to have an outlet pressure of 2.75kPA is supplied for connection to the LPG cylinder. The pressure regulator and hose assembly supplied with the smoker must be used. Replacement pressure regulators and hose assemblies must be those specified by the smoker manufacturer.

 Never operate this smoker without a regulator

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting or kinking of the flexible hose.


The smoker should be installed with the hose regulator assembly extended to the full length of hose directly away from the burner (61cm minimum). When so configured, placement results in maximum cylinder to smoker distance. Placing cylinder closer than 61cm to the smoker can overheat the cylinder and cause release of LPG through relief openings and can result in cylinder fire or explosion.

After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.

 Do not test for gas leaks with an open flame


If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the smoker is kept away from flammable materials and the gas cylinder clear of any heat source. When changing over from an empty gas cylinder to a full one make sure this procedure is carried out in a flame free atmosphere.

 If this information is not followed exactly a fire causing death or serious injury may occur. Do not store a spare gas cylinder under or near this smoker. Never fill the cylinder beyond 85% full.

## Specifications


Smoker specifications can be found on the data label attached to the rear panel.

 If you smell gas

1. Shut off gas to the smoker at its source, if possible.
2. Extinguish any open flame.
3. Open door.
4. If odour continues immediately call your gas supplier or fire department.

## Gas Cylinder Use & Safety

This is a low pressure smoker and must only be used with the hose and regulator supplied. Your smoker is designed for use with 9Kg LPG cylinders.

 Do not connect your smoker to a gas cylinder exceeding this capacity.

Never connect an unregulated gas cylinder to your smoker.

The cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling.


Always keep cylinder in an upright position. Always close the cylinder valve when the smoker is not in use.

Do not subject the cylinder to excessive heat.

## Never Store your Gas Cylinder Indoors.

If you store your smoker indoors, ALWAYS disconnect the cylinder first and store it safely outside. Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.

Store the smoker upright in an area sheltered away from weather conditions. The use of a cover is recommended.

 Read carefully before assembling and operating your smoker.


# GENERAL INFORMATION


## Location of your Smoker

DO NOT use your smoker in garages, porches, sheds, breezeways, or other enclosed areas. Your smoker is to be used OUTDOORS only. DO NOT use this smoker in a manner other than its intended purpose. It is NOT intended for commercial use. The smoker is not intended to be installed in or on recreational vehicles and/or boats. The smoker is not to be used as a heater. DO NOT operate the smoker near or under flammable or combustible materials such as decks, porches, or carports. A minimum clearance of 900mm is recommended. DO NOT operate the smoker under overhead construction. Do not obstruct the flow of combustion and ventilation air around the smoker housing.

### For your safety:

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- Keep the gas hose away from hot surfaces. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light smoker with door closed or before checking to ensure the burner tube is fully seated over gas valve orifice.
- Never lean over smoker when lighting.
- Never alter or modify the regulator or gas supply assembly.
- This smoker must not be used indoors.
- Only use in well ventilated areas.
- CARBON MONOXIDE HAZARD - USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS.
- This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

 Operate the smoker only on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the smoker on flammable material such as carpet or a wood deck.

 DO NOT move the smoker while it is in use. Allow the smoker to cool completely before moving or storing.


## Check Smoker for any Damage

Contact your retailer for assistance regarding replacement of any damaged or missing parts. Do not operate a smoker that appears damaged. Smokers for use with gas cylinders are labelled 'LPG/ULPG'. Check labelling at the gas connection on your smoker.

## Protect Children

Keep children away from smoker during use and until smoker has cooled after you have finished. Do not allow children to operate smoker.

Always ensure that no sporting or physical activities are carried out in close proximity to the smoker during use and while still hot.

-  Use caution when assembling and operating the smoker to avoid cuts and scrapes from rough or sharp edges.
- Use caution when lifting and moving the smoker to avoid strains or back injury. Two people are recommended to lift or move the smoker. DO NOT move the smoker while it is in use.
- DO NOT leave the smoker unattended while in use. Operate the smoker with close supervision.
- DO NOT leave hot ashes unattended until the smoker cools completely.
- This smoker becomes extremely hot - allow the smoker to cool completely before handling. If you must handle the smoker while it is hot, ALWAYS wear protective oven mitts or heat resistant gloves when handling the smoker or its components.
- The water/wood chip tray should not be moved while the smoker is operating or until the smoker has cooled sufficiently. This contains hot ashes and liquids that may cause serious injury. If you must move these components, ALWAYS wear protective oven mitts or heat resistant gloves.
- Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a non combustible container. Be sure there are no other combustible materials in or near the container.
- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the smoker, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a non combustible container.
- Use caution when opening the door of the smoker while in operation. Keep hands, face, and body safe from hot steam or flare-ups. Protect your nose and mouth from smoke inhalation.

# GENERAL ASSEMBLY

## Connecting & Disconnecting to Gas Source



- DO NOT wear loose clothing while operating the smoker. Tie back long hair while operating the smoker. ALWAYS wear fully-covering shoes while operating the smoker.
- Allow the smoker and its components to cool completely before conducting any routine cleaning or maintenance.
- NEVER use glassware, plastic, or ceramic cookware on or in your smoker.
- NEVER operate the smoker without water in the water/wood chip tray. NEVER allow the water to completely evaporate. Check the water level at least every 2 hours. A sizzling sound may indicate a low water level. Follow instructions in this manual for adding water while operating.
- When using flavoring wood, add a sufficient amount prior to operation to avoid having to add wood while operating. Adding wood while operating may splash hot water and cause serious injury.
- Use of accessories not intended for this smoker is not recommended and may lead to injury or property damage.
- Use under high wind conditions that result in poor burner operation such as blowing out and flaring should be avoided. If repositioning the unit does not improve operation under such wind conditions, the unit should be shut off.



**IMPORTANT:** Before connecting and disconnecting smoker to gas source, make sure burner controls are in 'OFF' position.

**CAUTION:** When the smoker is not in use, the gas must be turned off at the cylinder.

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

### Check:

1. The cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner controls are in the 'OFF' position.

### Connecting

1. Ensure cylinder valve is in its full 'CLOSE' position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut to a positive stop by hand.
4. Open cylinder valve one full turn. If a leak can be heard at either end of the hose turn cylinder off and tighten joint. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear the connection will need to be re-tightened.  
Refer to P13 for more detailed instructions on connecting the appliance to the cylinder.

### Disconnecting

1. Ensure the burner control is in the 'OFF' position.
2. Ensure cylinder valve is in the full 'CLOSE' position.

For storage and cylinder exchange, disconnect hose at the cylinder only, DO NOT disconnect hose from appliance.



**IMPORTANT:** The appliance control knob must be in the 'OFF' position before opening the cylinder valve.

## Nominal Hourly Gas Consumption

Gas Type	Injector Size Burner	Gas Pressure kPa
LPG/ULPG	Ø 1.11mm	2.75 kPa
	15.8MJ/hr	

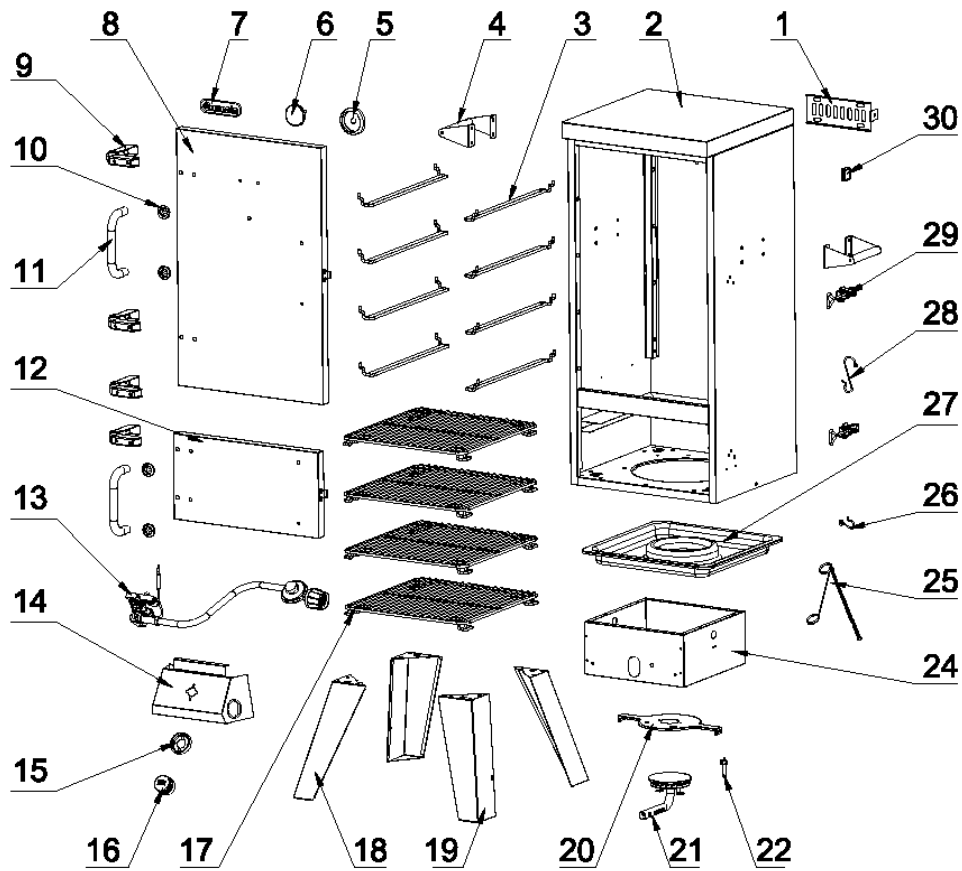
## Regulator Safety Feature (NZ Only)

All QCC regulators (the part that attaches to the gas cylinder to regulate the flow of gas) have a safety feature included that restricts gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas using the smoker control knob before you turn on the gas cylinder valve. If the gas regulator safety feature activates, the smoker will operate with reduced output as gas flow is restricted.

These steps should be taken first to reset the gas regulator safety device:

1. Ensure the smoker door is open.
2. Turn gas cylinder valve to 'CLOSE'.
3. Turn off all control knobs.
4. Disconnect the regulator from the gas cylinder.
5. Wait 30 seconds.
6. Reconnect the regulator to the gas cylinder.
7. Leak test the connection using a soapy water solution. Ensure no bubbles appear before proceeding.
8. Slowly open the gas cylinder valve one turn. Do not put excessive force on the valve at the full open position, to avoid damaging the valve.
9. Light smoker as per the instructions provided.

# EXPLODED DIAGRAM



## PARTS LIST

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

No.	Description	Qty	No.	Description	Qty	No.	Description	Qty
1	Air vent	1	11	Door Handle	2	21	Burner	1
2	Smoker Body	1	12	Lower Door	1	22	Ignition Pin	1
3	Cooking rack support	8	13	Valve Assembly & Regulator	1	24	Burner Box	1
4	Handle	2	14	Control Panel	1	25	Match Holder	1
5	Thermometer Base	1	15	Knob Base	1	26	Fastener	1
6	Thermometer	1	16	Knob	1	27	Water/Wood Chip Tray	1
7	Gasmate Badge	1	17	Cooking Rack	4	28	Hook	1
8	Upper Door	1	18	Left Leg	2	29	Latch	2
9	Door Hinge	4	19	Right Leg	2	30	Air Vent Handle	1
10	Door Handle Base	4	20	Heat Shield Plate	1			

## HARDWARE CONTENTS

No.	Drawing	Description	Qty
AA		M6X12 Screw	17
BB		M5x10 Screw	7
CC		M6 Tailor-made Nut	4
DD		M6x10 Screw	8

No.	Drawing	Description	Qty
EE		M6X40 Screw	16
FF		M6 Nut	8
GG		Washer	8
HH		M5x20 Step Screw	1

# ASSEMBLY INSTRUCTIONS

Before assembling the smoker, read these Instructions carefully.

Assemble the smoker on a flat, clean surface.  
The smoker is heavy.

**NOTE:** Do not fully tighten all the nuts during the initial stages of assembly.

**Caution:** Sheet metal can cause injury. Wear gloves when assembling the smoker.

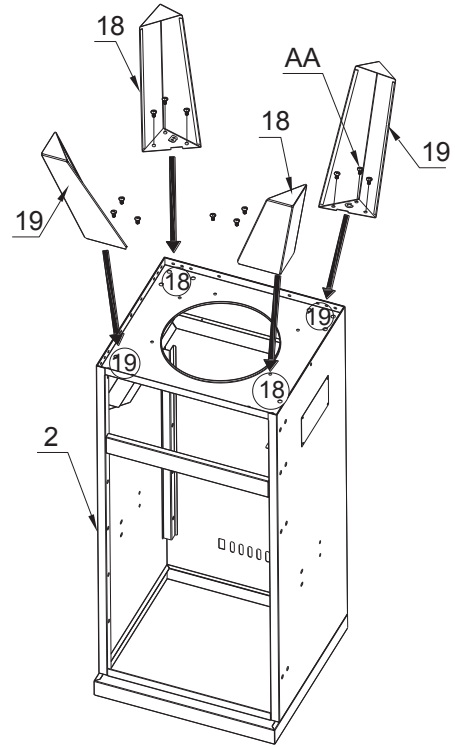
## Tools required:

- Philips head screwdriver (or cordless drill and bits).
- Flat head screwdriver.
- Adjustable spanner.

## Step 1

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

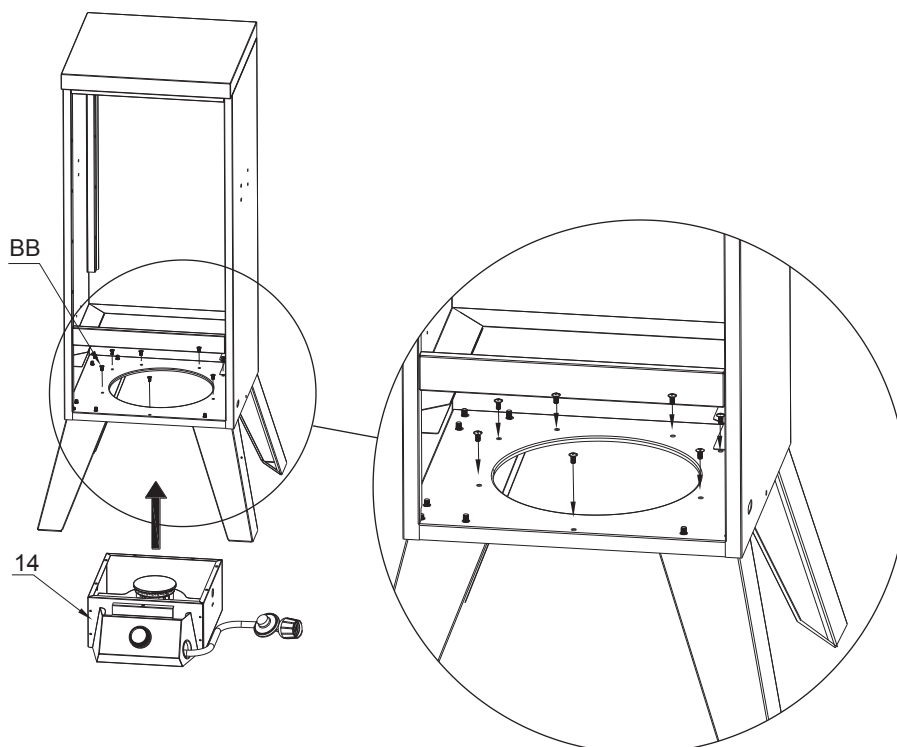
Attach the legs (18 and 19) to the base of the cabinet (2) using 12 x M6 x 12 screws (AA) as shown.



## Step 2

Note: With the help of a friend, turn the smoker body to its upright position.

Place the burner assembly (14) under the smoker base as shown. Secure to the cabinet using 7 x M5 x 10 screws (BB) as shown.



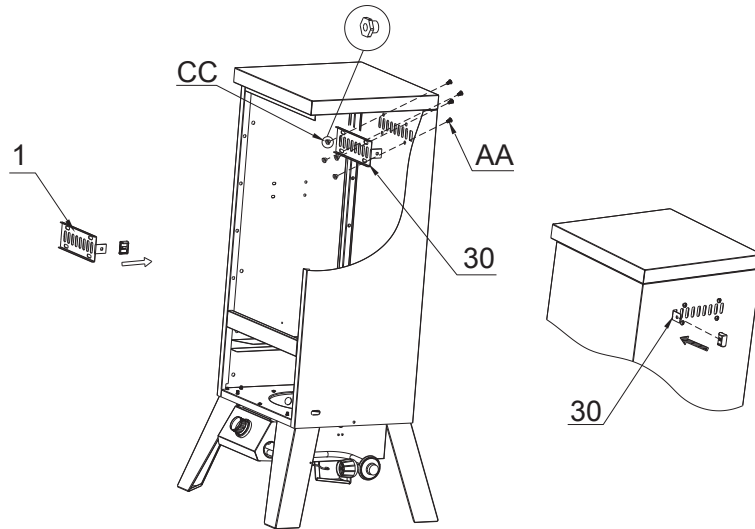
# ASSEMBLY INSTRUCTIONS

## Step 3

Remove the air vent handle, then slot through opening in rear of cabinet.

Secure using 4 x M6 x 12 screws (AA) and 4 x M6 tailor-made screws (CC) to assemble the air vent (E).

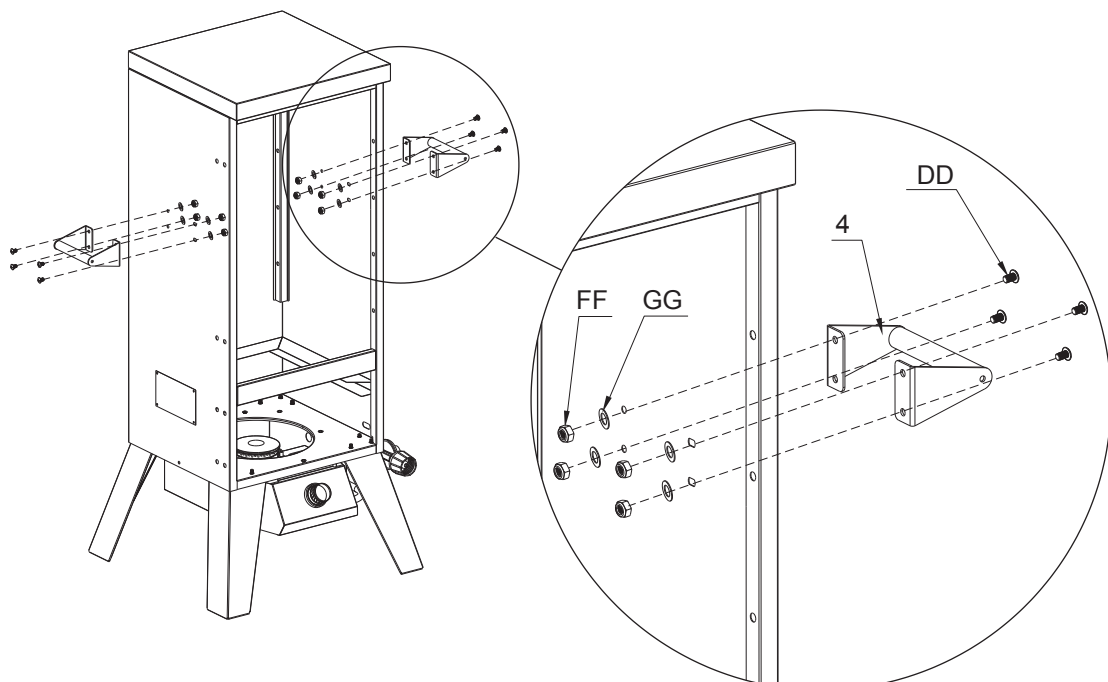
Then re-attach the air vent handle.



## Step 4

Attach the side carry handles (4) to each side of the cabinet using the holes provided.

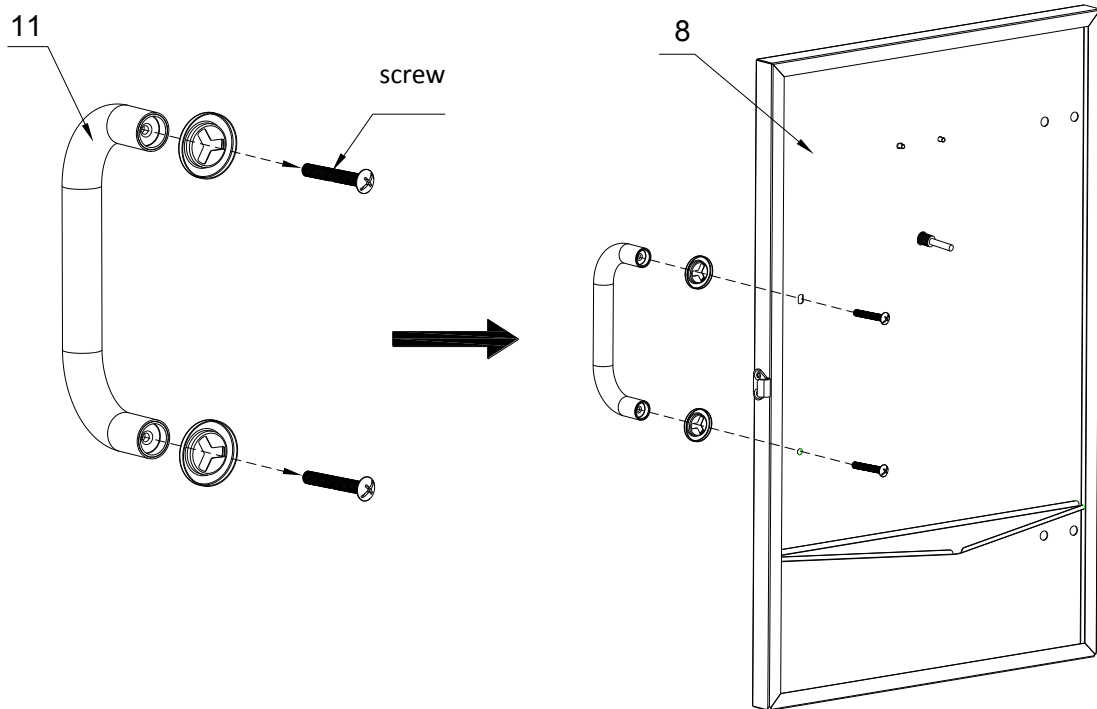
Secure with 8 x M6 x 10 screws (DD), 8 x washers (GG) and 8 x M6 nuts (FF).



# ASSEMBLY INSTRUCTIONS

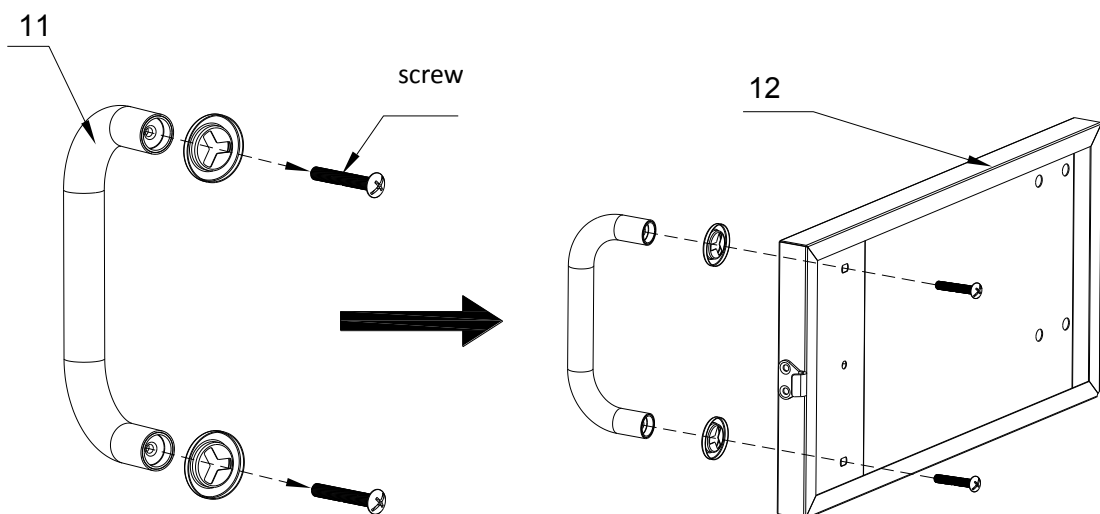
## Step 5

Remove the pre-assembled screws and attach the upper door handle (11) by inserting it through the holes in upper door (8). Secure door handle bracket to the inside of the door.



## Step 6

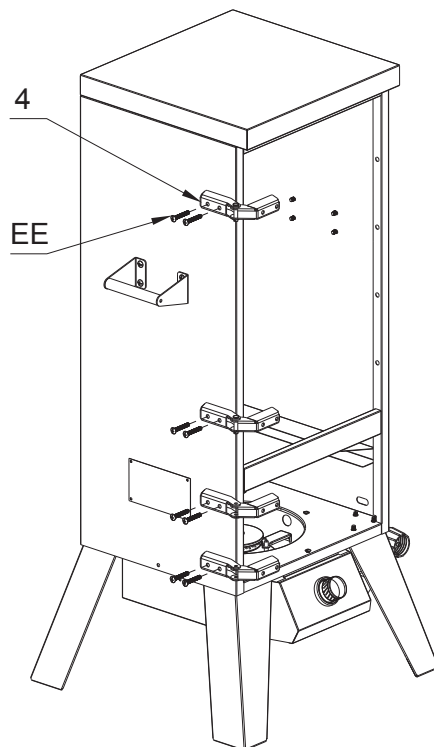
Repeat Step 5 to attach the lower door handle (11) to the lower door (12).



# ASSEMBLY INSTRUCTIONS

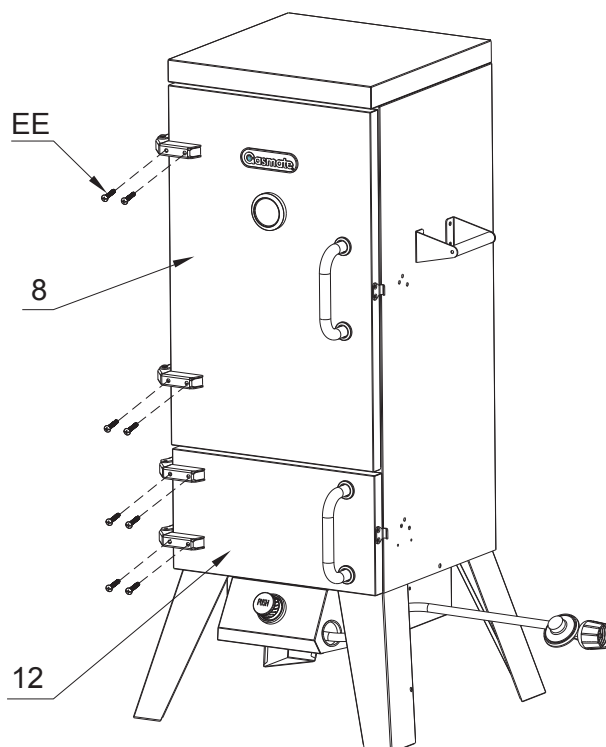
## Step 7

Attach the door hinges (4) using 8 x M6 x 40 screws (EE) to the side of the cabinet as shown.



## Step 8

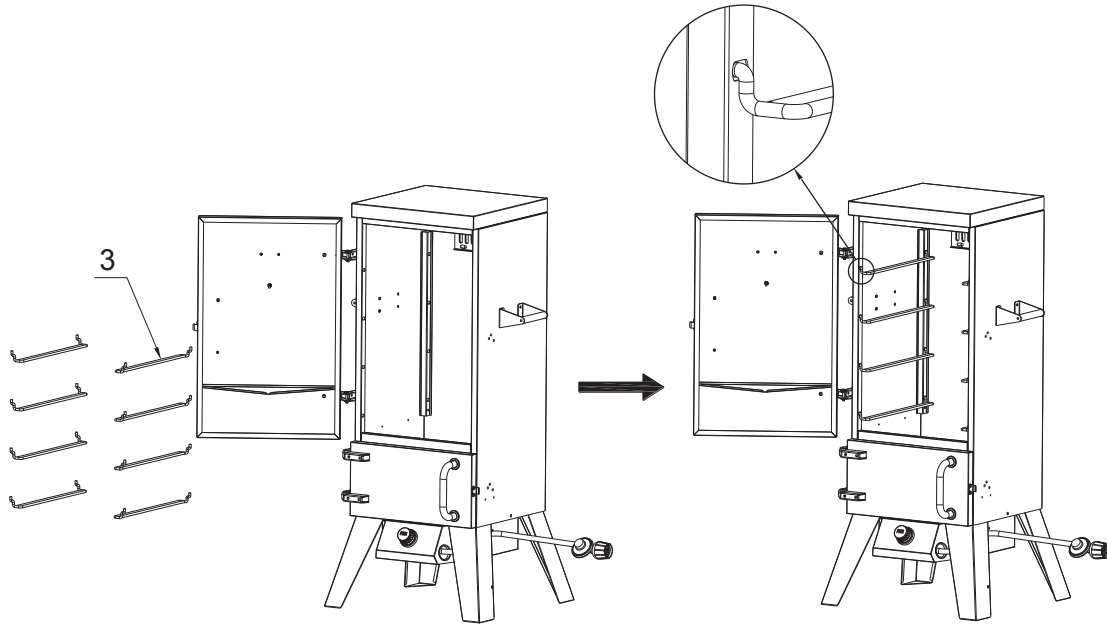
Use 8 x M6 x 40 screws (EE) to assemble the upper door (8) and lower door (12) to the hinges.



# ASSEMBLY INSTRUCTIONS

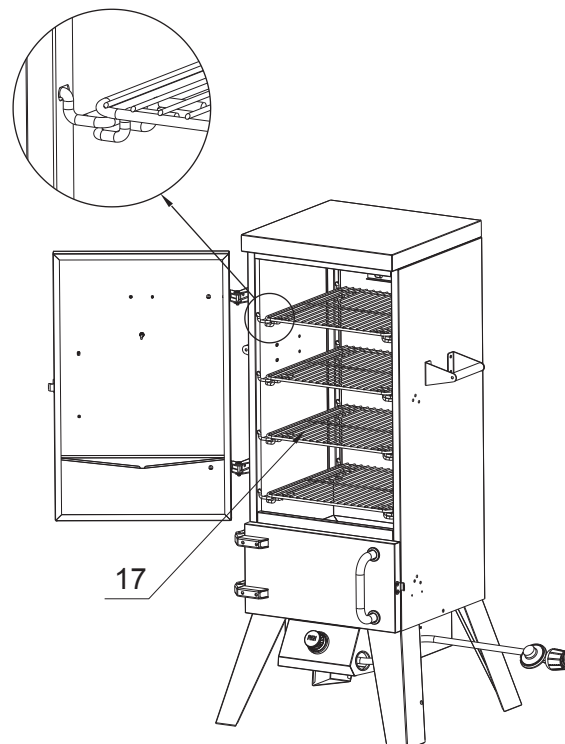
## Step 9

Insert the support racks (3) into the four slots on each side of the inside of the upper cabinet and angle downward until they sit flat as shown.



## Step 10

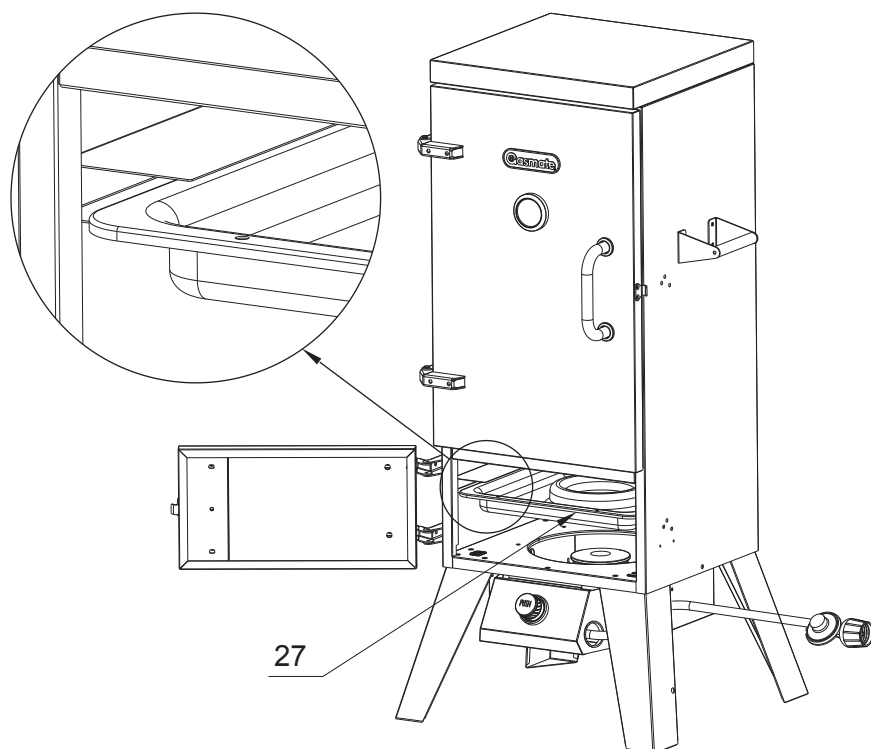
Slide the cooking grills (17) into the support racks as shown.



# ASSEMBLY INSTRUCTIONS

## Step 11

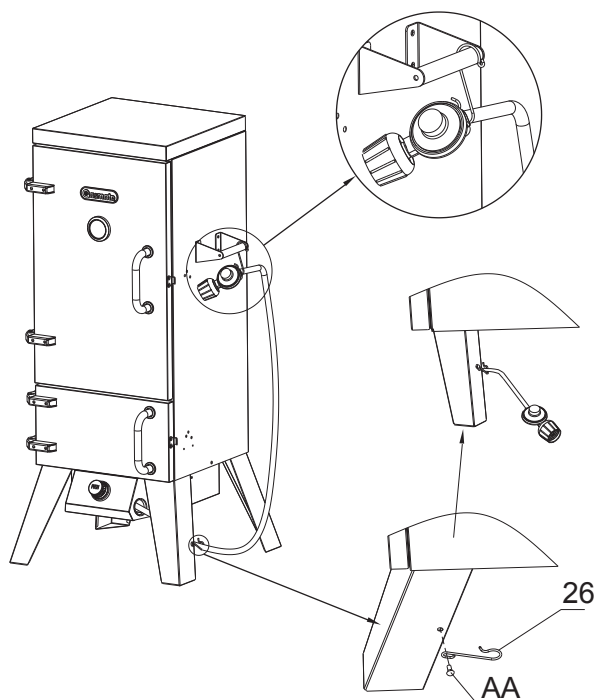
Slide the water/wood chip tray (27) into the lower cabinet as shown.



## Step 12

Use 1 x M6 x 12 screw (AA) to secure the regulator hose fastener (26) onto right front leg. Locate the hose through the fastener to secure the hose above the ground. By securing the hose it prevents the hose from coming in contact with the hot burner assembly.

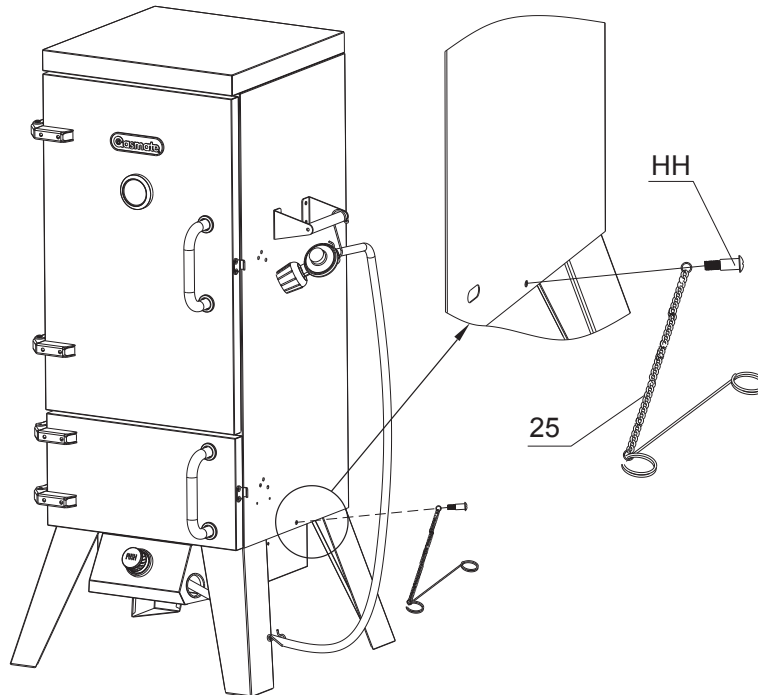
Locate the S-hook (28) onto the right side carry handle. When the smoker is not in use, hang the hose/regulator from the side handle. This will help prevent dirt or other particles from entering the regulator.



# ASSEMBLY INSTRUCTIONS

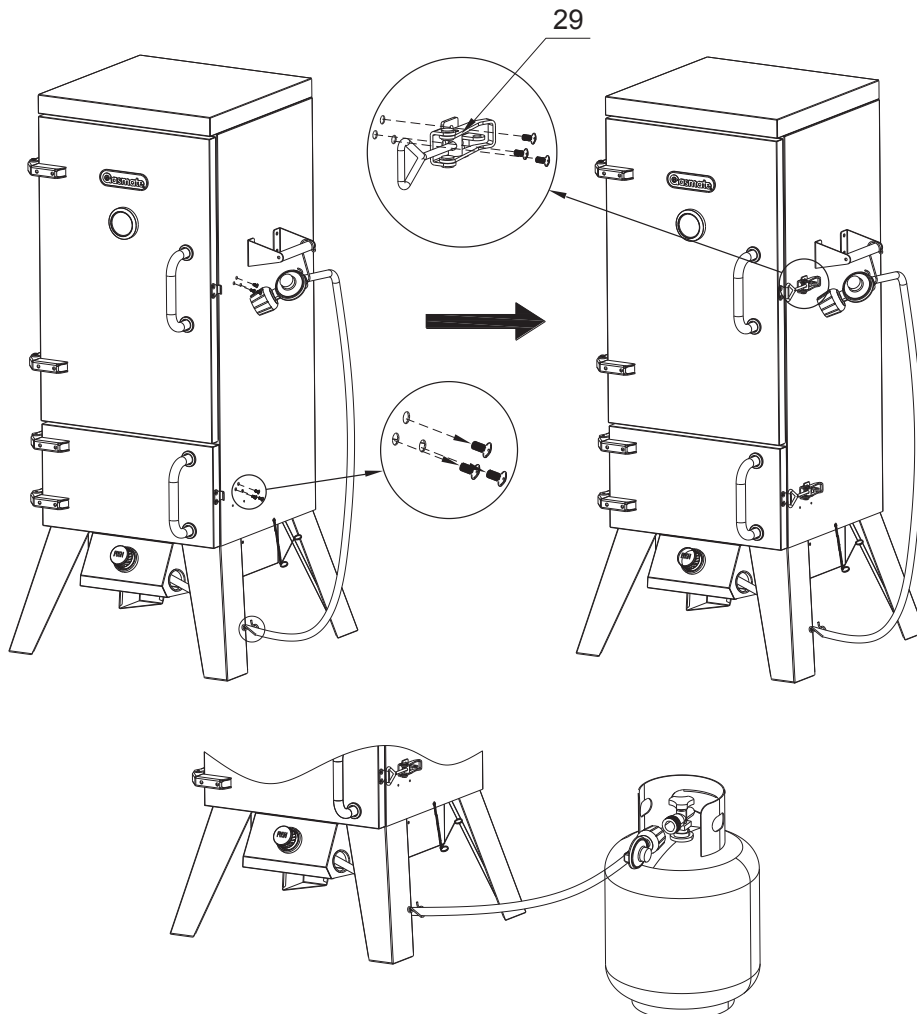
## Step 13

Use 1 x M5 x 20 screw (HH) to secure the match holder (25) to the bottom of the side panel of the smoker as shown.



## Step 14

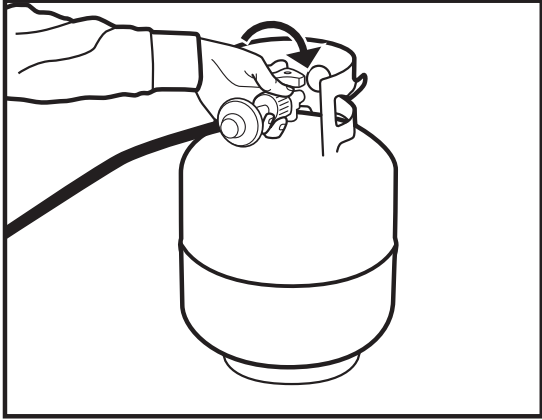
Remove the pre-assembled latch screws, then assemble the latches (29) as shown.



# ASSEMBLY INSTRUCTIONS

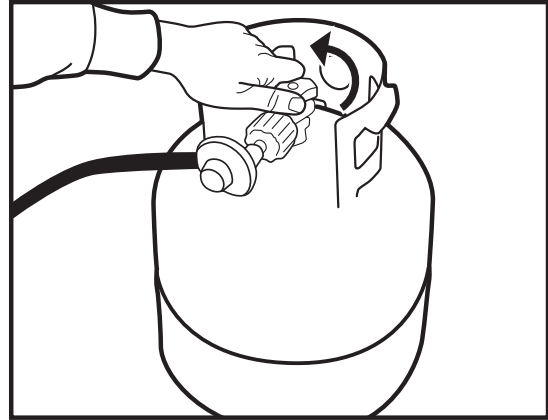
## STEP 15

Ensure cylinder valve is in its full 'CLOSE' position. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment. Attach the regulator and hose to your gas cylinder. Tighten the nut to a positive stop by hand.



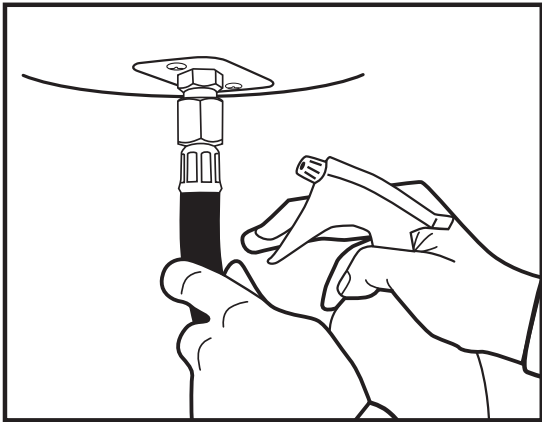
## STEP 16

Turn on the gas cylinder ensuring that the control knob on the smoker is turned OFF at this point. DO NOT ATTEMPT TO LIGHT THE SMOKER!!.



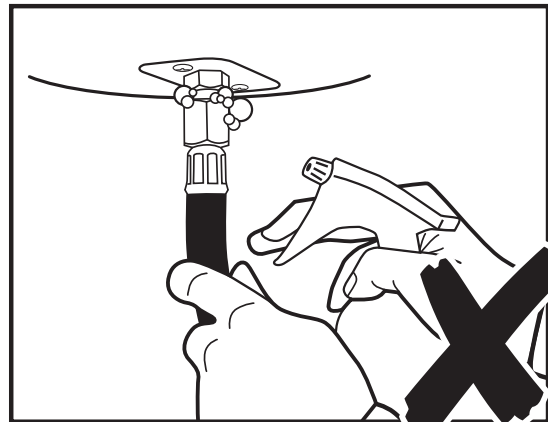
## STEP 17

Use a solution of soapy water (dishwashing liquid and water is fine). Brush it on or use a spray bottle as shown in the drawing. Ensure the connections have a good coating.



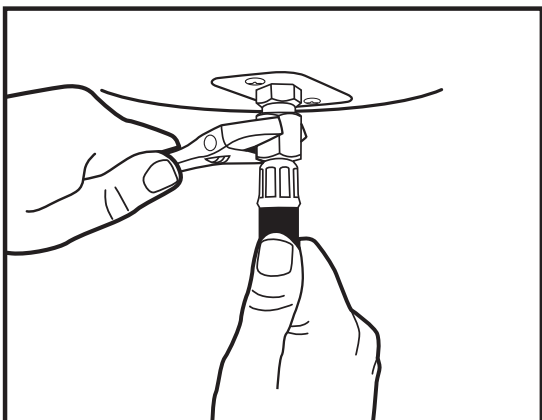
## STEP 18a

If the connection is leaking, bubbles will start to grow in the soapy solution. If this happens shut off the gas supply at the cylinder.



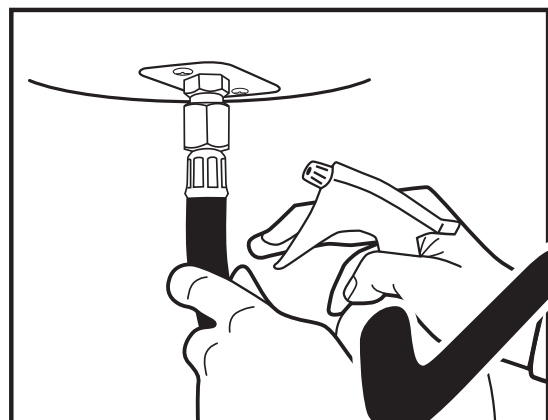
## STEP 18b

Tighten the connections using a crescent then repeat steps 16-17.



## STEP 18c

The connection is gas tight when no bubbles grow around the gas connection.



# OPERATING INSTRUCTIONS

## Pre-Use Procedures

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

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

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

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

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

## Adding Water

To add water before cooking, simply remove the water/wood chip tray from the drawer and fill it with water up to 1cm below the rim.

Then replace the tray back into the drawer and slide back into smoker. To add water while the smoker is hot, pull out the drawer and add water directly to bowl. DO NOT remove bowl as it will be HOT.

## Cooking Tips:

- Line the water/wood chip tray with aluminum foil before each use. This will make it easy to clean and help it last longer.
- To make adding water easier and safer, use a clean watering can with a long spout.

## Adding Wood/Charcoal

To add wood chips before cooking, simply fill the water/wood chip tray with your choice of flavoring hardwood chips. The amount and type of wood you use is entirely up to you. One full tray is typically enough for several hours of smoking. Once filled, slide inside smoker.

To add wood chips while cooking, slide out drawer. Place the pieces into the water/wood chip tray without removing the tray from drawer. It is not recommended to remove the water/wood chip tray while the smoker is in operation.



**CAUTION:** The water/wood chip tray gets very hot. Avoid handling them while in use. Always wear protective oven mitts when handling hot components.

## Cooking Tips - Flavoring Wood:

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

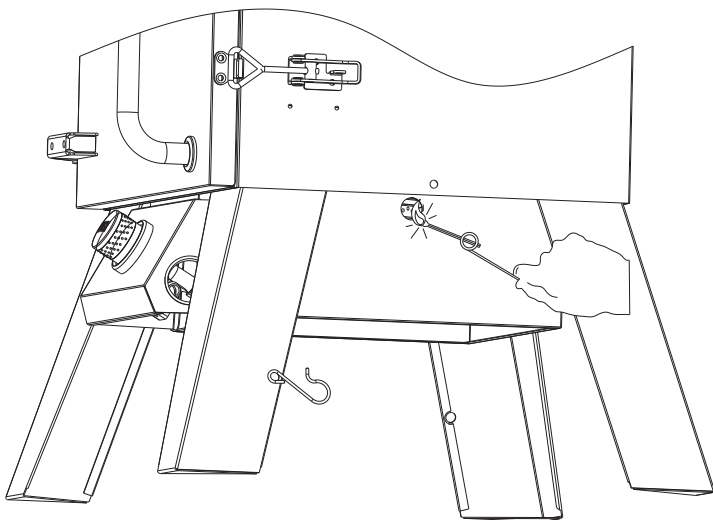
# LIGHTING PROCEDURES

## Igniter Lighting System:

1. Perform leak test at least twice yearly or after connecting LPG cylinder. Check all connections for leaks using the "soapy water" test as explained on page 13.
2. Open the smoker bottom cabinet door. It must always be open when lighting the smoker.
3. Check for any blockage to the burner. Remove any foreign objects or matter.
4. Be sure the burner control knob is in the "OFF" position.
5. Open the LPG cylinder valve by turning counter-clockwise.
6. To light the smoker, push in and turn the burner control knob counter-clockwise to the HIGH setting. The igniter will click and light the burner.
7. If ignition does not occur within 5 seconds, turn the burner control knob off and wait five minutes for gas to clear before repeating the steps again. If burner still fails to light try match lighting the smoker using the instructions noted below.
8. Once the burner is lit, then close the door to allow heat to accumulate.

## Match Lighting:

1. Repeat steps 1 through 5 of the Igniter Lighting System above.
2. Attach a match to the match holder attached to the side of the smoker. Ignite the match and insert into the hole shown here. Push in and turn the burner control knob counter-clockwise to the HIGH setting. Burner ignition can be checked through this hole.



## Shutting The Smoker Off



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

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

## COOKING INSTRUCTIONS



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

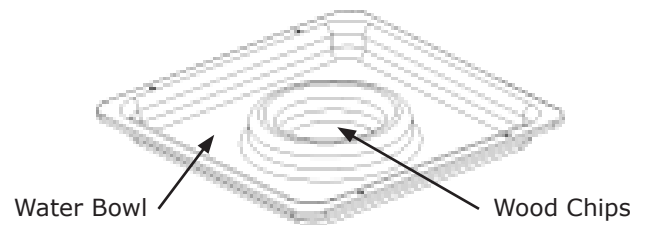
- Fill the water/wood chip tray. First add a cup of flavouring wood chips and place the tray inside the smoker as instructed in the assembly section of this manual. Also, refer to Cooking Tips for Flavouring Wood in Operating Instructions section.
- Then pull tray out partially and carefully fill the water bowl with water or marinade up to 1cm below the rim. A full bowl will last for approximately 2-3 hours. Do not overfill or allow water to overflow from the tray.
- Insert or adjust the cooking grills in to the desired rack positions. For better access to the food with tongs or spatulas, make sure the grill wires run front to back as explained in the assembly section of this manual.
- You are now ready to light the burner. Refer to the Lighting Procedure on the previous pages of this manual. The heat from the burner will allow the wood chips to burn, causing the flavoring smoke to accumulate.
- Place the food on the cooking grills in a single layer with space between each piece. This will allow smoke and hot moisture to circulate evenly around all the food pieces.
- For best results, smoke foods at a constant temperature of 225° to 250° F (110° to 120° C) as measured by the temperature gauge mounted on the front of the smoker. For more tender and heavily smoked meat, a lower temperature may be preferred. If time is critical, a higher temperature range is recommended.
- Check water level periodically and add water if low. For best results and to retain heat, avoid opening the door of the smoker while in use. When the door must be opened, only open it briefly. The smoker will quickly resume cooking temperature after the door is closed.
- Always use a meat probe thermometer to ensure food is fully cooked before removing it from the smoker.
- After each use, and after the smoker is cooled, carefully remove the water/wood chip tray from the bottom of the smoker, empty and clean the tray.

## TEMPERATURE CHART



**WARNING:** To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

Recommended safe internal temperatures	
Fish	62° C
Pork	71° C
Egg Dishes	71° C
Steaks and Roasts of Beef, Veal or Lamb	62° C
Ground Beef, Veal or Lamb	71° C
Whole Poultry (Turkey, Chicken, Duck, etc.)	73° C
Ground or Pieces Poultry (Chicken Breast, etc.)	73° C



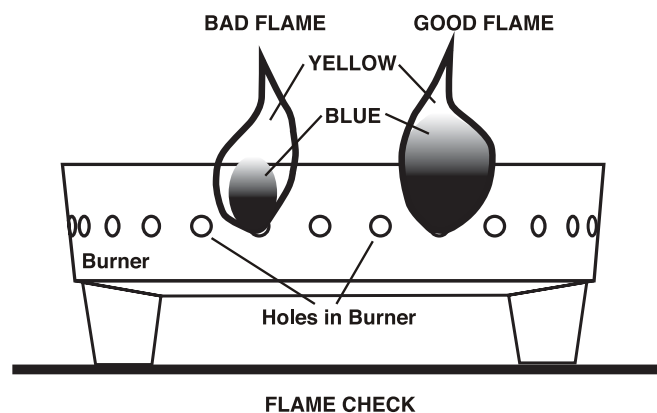
## AFTER USE SAFETY AND MAINTENANCE

- Use caution when lifting and moving the smoker to avoid strains or back injury. Two people are recommended to lift or move the smoker.
- DO NOT store the smoker near gasoline or other combustible liquids or where combustible vapors may be present.
- DO NOT store this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
- DO NOT allow anyone to conduct activities around the smoker following use until it has cooled. It is hot during operation.
- DO NOT leave hot ashes unattended until the smoker cools completely.
- This smoker becomes extremely hot - allow the smoker to cool completely before handling. If you must handle smoker while it is hot, ALWAYS wear protective oven mitts or heat resistant gloves when handling the smoker or its components. Allow the smoker to cool before removing and cleaning the grease pan.
- Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a noncombustible container. Be sure there are no other combustible materials in or near the container.
- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the smoker, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a non-combustible container.
- If rust is present on the exterior surface of the smoker, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.
- NEVER apply additional paint to the interior of the smoker. If rust is present on the interior of the smoker, clean it thoroughly with steel wool or emery cloth and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.
- When an LPG cylinder is not connected, and to help prevent dirt or other foreign particles from clogging the hose/regulator, hang the end of the hose/regulator from the side handle using the supplied S-hook.
- To protect your smoker from weather, always keep your smoker covered while not in use.
- Inspect the flames at the burner by looking through the front access hole. A good flame should be blue with a yellow tip 2.5-5cm in length. If flames are excessively yellow and irregular, oil residue and food deposits may be collecting on the burner. Try cleaning the burner surface and the holes to improve the flames. Bad flames may also be caused by poor gas valve orifice-to-burner attachment. Always let the smoker cool before cleaning or checking the assembly.



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

- Clean the water/wood chip tray and cooking grills with hot, soapy water. Rinse and dry thoroughly. You may prefer to coat the water/wood chip tray and cooking grills lightly with cooking oil or cooking spray.
- Frequently check and clean the burner for insects and insect nests. A clogged tube can lead to fire outside the smoker. Also make sure the smoker does not have any foreign objects obstructing the flow of combustion and ventilation air.
- If your temperature gauge seems to be out of calibration: Remove the heat indicator from the door of the smoker by loosening and removing the mounting nut from the inside. There is a second nut mounted on the back of the heat indicator that can be turned to adjust the heat indicator needle. Set the needle to the current outdoor ambient temperature and re-mount the heat indicator to the door of the smoker.
- To clean the inside and outside of the smoker cabinet, simply use a damp cloth. Spray-washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stand inside or on top of the smoker. Once cleaned, you may prefer to lightly coat the interior of the smoker cabinet with cooking oil or cooking spray.



## STORAGE

### Before Storing Your Smoker:

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

# TROUBLESHOOTING

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

## SAFE APPLIANCE LOCATIONS

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

### Any enclosure in which the appliance is used shall comply with the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (see Example 1).

Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).

### Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

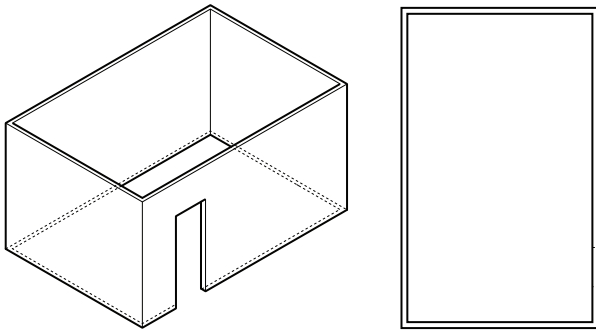
at least 25% of the total wall area is completely open, and

at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).

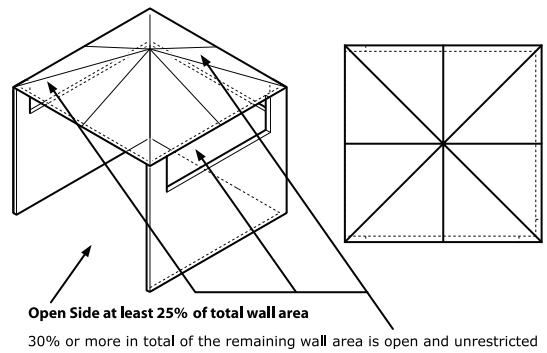
**In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.**

## DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.



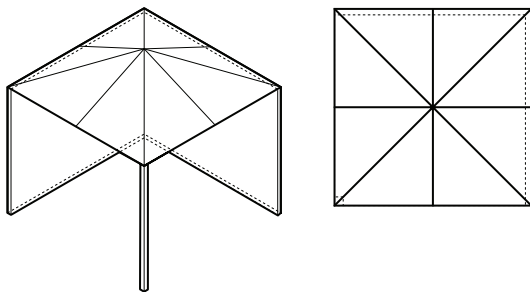
Outdoor Area - Example 1



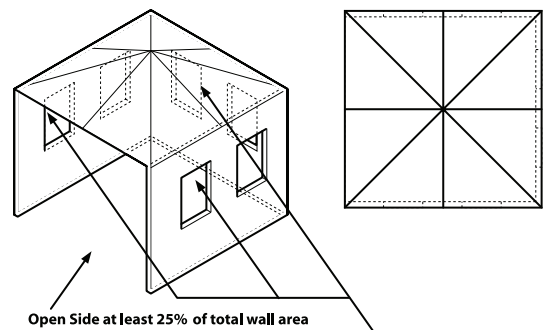
Open Side at least 25% of total wall area

30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 4



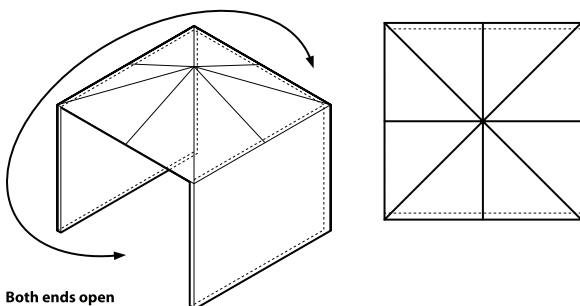
Outdoor Area - Example 2



Open Side at least 25% of total wall area

30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 5



Both ends open

Outdoor Area - Example 3

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