



*Images in this manual may slightly vary to actual product.*

## Smoker/BBQ Grill

### User Manual

[Revision 3.0 October 2018]

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READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

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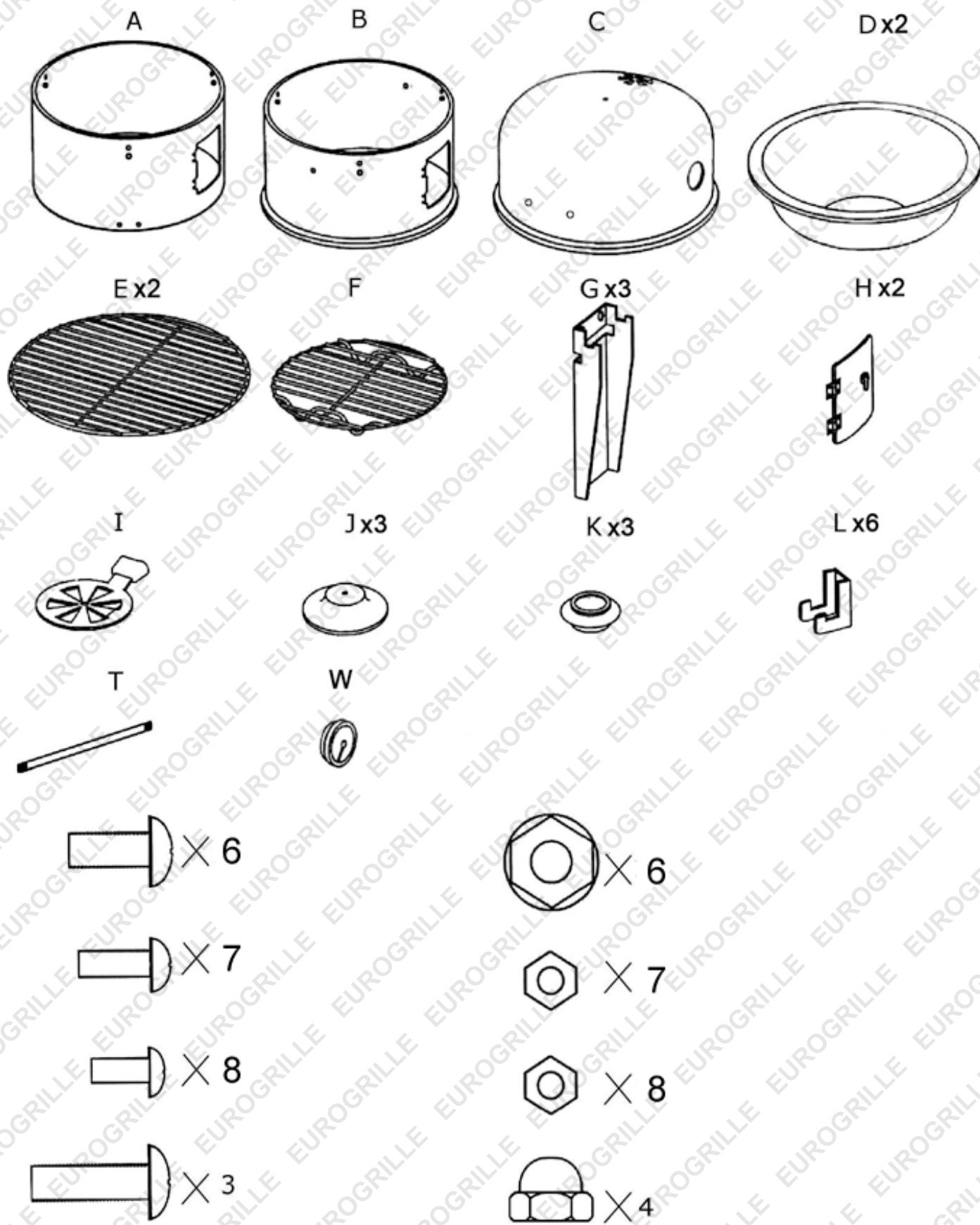
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# Safety

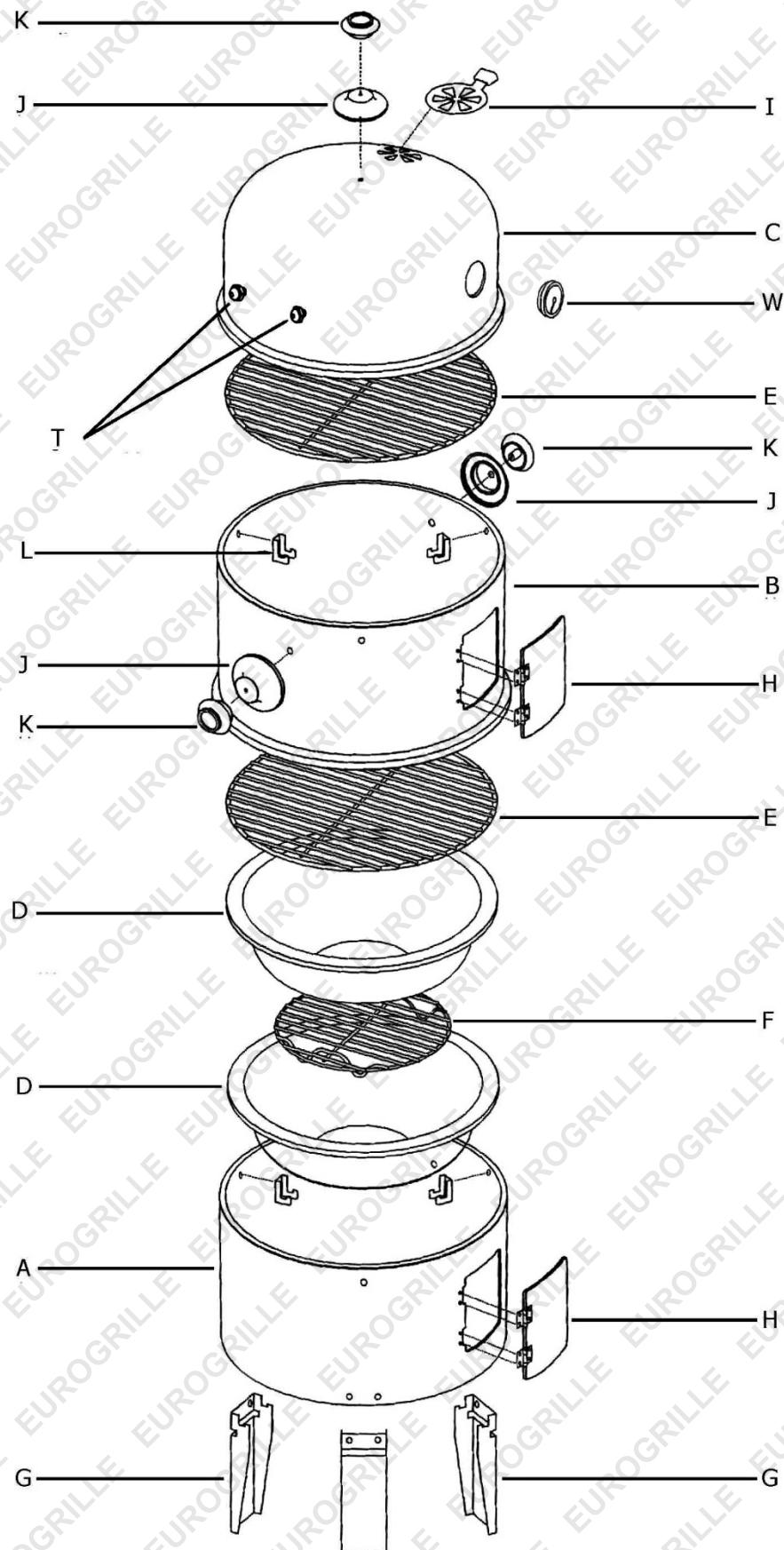
- Only use this smoker on a hard, level, non-combustible, stable surface (concrete, ground, etc.). Never use on wooden or other surfaces that could burn.
- Always use a drip pan/ash guard under smoker to protect surface from heat damage and/or discoloration and to catch ashes, embers and drippings. Place a thin layer of water in drip pan/ash guard to help extinguish falling ashes and embers. A drip pan/ash guard is designed for use with a smoker for easy clean-up of drippings that can cause discoloration of surface and to catch falling ashes and embers.
- Proper clearance of 10 feet between the smoker and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when smoker is in use. Do not place smoker under a roof overhang or other enclosed area.
- For household use only. Do not use this smoker for other than its intended purpose.
- For outdoor use only. Do not operate smoker indoors or in an enclosed area as it is a fire hazard, and burning charcoal produces toxic fumes.
- Do not leave smoker unattended when in use.
- Water pan should always be used when smoking. Do not allow liquid in water pan to completely evaporate. Check water pan every 2 hours and add water if level is low (a sizzling sound may indicate a need for water).
- Always keep water in water pan even after food is removed from smoker. Water will evaporate and grease in water pan can catch on fire.
- Use extreme caution when adding charcoal/wood.
- Never move smoker when it is in use or when water pan contains hot liquids.
- Do not store or use smoker near gasoline or other flammable liquids, gases or where flammable vapours may be present.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read instructions on the charcoal lighting fluid and charcoal prior to use.
- When using charcoal lighting fluid, allow charcoal to burn until covered with a light ash (approximately 20 minutes) prior to closing door and placing dome lid on smoker. This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in smoker and may result in a flash-fire or explosion when door is opened or dome lid is removed.
- Never use charcoal that has been pre-treated with lighter fluid. Use only high grade plain charcoal or charcoal/wood mixture.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products will cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen replace dome lid to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the dome lid, keep hands, face and body safe from hot steam and flame flare-ups. Remove the dome lid by tilting it toward you to allow heat and steam to escape away from your face.
- Use caution when assembling and operating your smoker to avoid scrapes or cuts from sharp edges of metal parts.
- Check support brackets to make sure they are secure and notches are upright before each use.

- Place smoker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when smoker is in use.
- Use caution when lifting or moving smoker to prevent strains and back injuries.
- In windy weather, place smoker in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using smoker.
- Use caution when reaching into or under smoker. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by the manufacturer for this particular product are not recommended and may lead to personal injury or property damage.
- Never leave coals and ashes in smoker unattended.
- Before smoker can be left unattended, remaining coals and ashes must be removed from smoker and completely extinguished. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container or leave in charcoal pan and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Store the smoker out of reach of children, indoors in a dry location when not in use.
- Do not attempt to service smoker other than normal maintenance as explained in the Maintenance section of this manual. Repairs should be performed by the manufacturer or an authorised technician only.
- Properly dispose of all packaging material.
- Use caution and common sense when using your smoker.
- Failure to adhere to the safety warnings and guidelines in this manual could result in bodily injury or property damage.
- Save this manual for future reference.
- Never use charcoal that has been pre-treated with lighter fluid.
- Before each use, check handles and support brackets to make sure they are securely fastened.
- Do not allow liquid in water pan to completely evaporate.
- Always keep water in water pan as long as coals are still burning. Water will evaporate and grease in water pan can catch on fire.

# Included Items



# Set-Up



# Operation

## Curing Your Smoker

Prior to first use, cure your smoker to minimize damage to the exterior finish as well as rid the smoker of paint odour that can impart unnatural flavours to the first meal prepared. Cure your smoker periodically throughout the year to protect against rust.

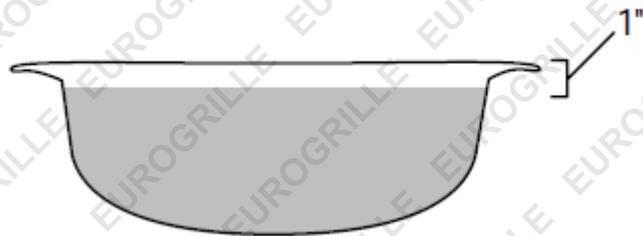
1. Remove water pan from smoker. Lightly coat all interior surfaces of the smoker and cooking grill with vegetable oil or vegetable oil spray. Do not coat charcoal pan.
2. Follow instructions carefully in the "Smoking" section of this owner's manual to light charcoal in charcoal pan.
3. Charcoal lighting fluid must be allowed to completely burn off prior to closing dome lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in smoker and may result in a flash-fire or explosion when lid is opened.
4. With coals burning strong in a charcoal pan, close the top dome lid.
5. Allow temperature to reach roughly 250 – 300°C. Maintain this temperature for two hours, then allow smoker to cool completely. It is important that the exterior of the smoker is not scraped or rubbed during the curing process.

## Smoking

1. Remove dome lid, cooking grills and water pan from smoker body and set aside.
2. Place a drip pan/ash guard or its equivalent under the base pan to catch any ashes or drippings.

**NOTE:** Heavy-duty aluminium foil folded several times can be used as a drip pan/ash guard. Make the foil sheets large enough so it extends beyond the legs of the smoker. Fold the edges up to contain any embers and drippings. Place a thin layer of water in drip pan/ash guard to help extinguish falling ashes and embers.

3. Open the door on the smoker body. Make sure the charcoal pan is resting securely on notched out step of all three legs.
4. Place the water pan on the lower support brackets. Make sure water pan is resting securely on notched out step of all three support brackets.
5. Carefully fill water pan with warm water or marinade to roughly 1" below the rim. A full pan should last for 2-3 hours, depending of amount of charcoal/wood and weather. Do not overfill and allow water to overflow from water pan.



6. Place a cooking grill on the lower support brackets directly on top of the water pan. Position the cooking grill so the rim is resting securely on notched out step of all three support brackets.
7. Place food on the cooking grill in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces.
8. Place the other cooking grill on the upper support brackets. Position the cooking grill so the rim is resting securely on notched out step of all three support brackets. Place food on the cooking grill.
9. Place the dome lid on smoker body and allow food to cook.
10. After 2-3 hours of cooking, check the water and charcoal levels.



## Grilling and Searing

1. Remove dome lid, cooking grills, water and charcoal pans from smoker body and set aside.
2. Place a drip pan/ash guard or its equivalent under the grill to catch embers, ashes or drippings.  
**NOTE:** Heavy-duty aluminium foil folded several times can be used as a drip pan/ash guard. Make the foil sheets large enough so it extends beyond the legs of the smoker. Fold the edges up to contain any embers and drippings. Place a thin layer of water in drip pan/ash guard to help extinguish falling ashes and embers.
3. Open the door on the smoker body. Place a cooking grill on lower support brackets.
4. If grilling food, place the charcoal pan on top of the cooking grill on lower support brackets.
5. If searing food, place the charcoal pan on the upper support brackets. Make sure charcoal pan is resting securely on notched out step of all three support brackets.

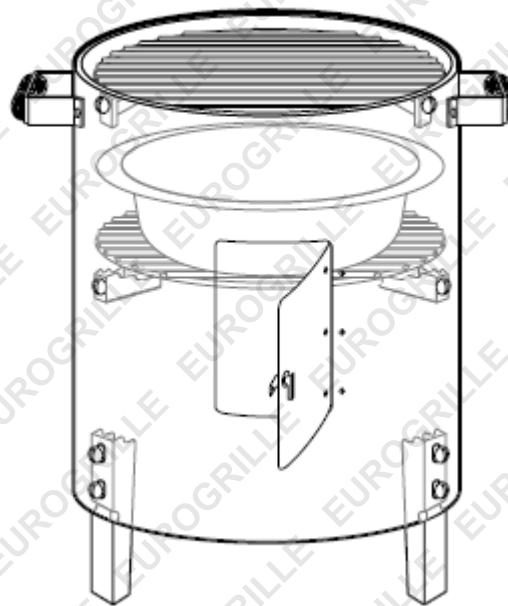
**WARNING:** It is very important that the rim of charcoal pan is securely locked into the notches of upper support brackets. Doing so will hold the pan in place on brackets and prevent pan with hot coals from falling.

**WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only high grade plain charcoal or charcoal/wood mixture.

6. Leaving the dome lid off and the door open, carefully light the charcoal and allow to burn until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off.

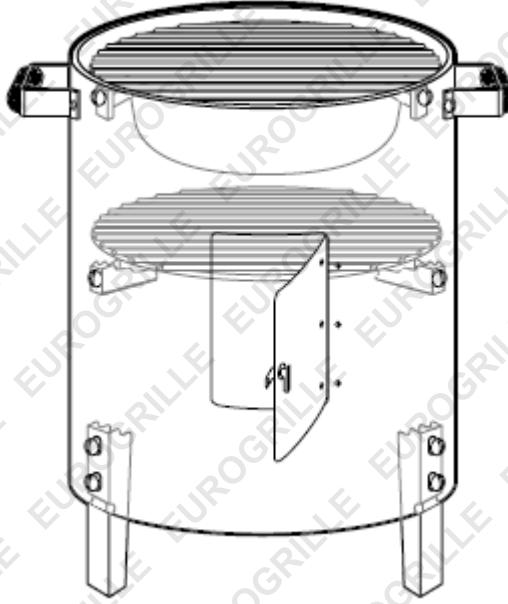
**WARNING:** Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when door is opened or dome lid is removed.

7. If grilling food, place a cooking grill on upper support brackets.

**Grilling**

8. If searing food, place a cooking grill on top of charcoal pan on upper support brackets.

**CAUTION:** The charcoal grill will be **VERY HOT** and caution must be used when working in or around the grill. Use oven mitts/gloves to protect your hands from burns.

**Searing**

9. Place food on the cooking grill in a single layer with space between each piece and allow food to cook.

**WARNING:** If a flame flare-up occurs while grilling, cover grill with dome lid to limit airflow and extinguish the flare-up.

10. Always use a meat thermometer to ensure food is fully cooked before removing from smoker.
11. Allow grill to cool, then follow instructions in the Maintenance section of this manual.

## Types of Wood for Flavouring

To obtain your favourite smoke flavour, experiment by using chunks, sticks or chips of flavour producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavouring.

Do not use resinous woods such as pine as it will produce an unpleasant taste.

Wood chunks or sticks roughly 5-10cm long and 5mm-5cm thick work best. Unless the wood is still green and depending on the age and dryness of the wood, it's ideal to soak for 30 mins or more to reduce the risk of burning. Also wrapping a handful in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavour. A recommended amount is 3-4 wood chunks or sticks or 2-4 handfuls of smaller pieces. Experiment by using more wood for stronger smoke flavour or less wood for milder smoke flavour.

## Maintenance

- Always allow smoker and all components to cool completely before handling!
- Never leave coals and ashes in smoker unattended.
- Before grill can be left unattended, remaining coals and ashes must be removed from smoker. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container or leave in charcoal pan and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- With a garden hose, completely wet surface beneath and around the smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- Cover and store smoker in a protected area, out of reach of children.
- Wash cooking grills, water and charcoal pans with hot, soapy water, rinse well and dry. Lightly coat cooking grills with vegetable cooking spray or with a paper towel coated in vegetable oil.
- Clean inside and outside of smoker by wiping off with a damp cloth. After cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surface of the dome lid, smoker body, cooking grills and water pan. This simple process will help reduce interior rusting. DO NOT apply oil to the charcoal pan.
- **NOTE:** Smoke will accumulate and leave a black residue in the dome lid of your smoker that may drip onto food during cooking. To minimize accumulation of residue, wipe off dome lid after each use.
- If rust appears on the *exterior* surface of your smoker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good high-temperature resistant paint.
- Never apply paint to the *interior* surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated

## Specifications

<b>Body</b>	Steel with heat-resistant paint coating
<b>Fire bowl Diameter</b>	38cm
<b>Cooking Grills Diameter</b>	38cm



**Some experts believe that the incorrect or prolonged use of almost any product may cause serious injury or death. To help reduce your risk of serious injury or death, refer to the information below. For more information, see [www.datastreamserver.com/safety](http://www.datastreamserver.com/safety)**

- Consult all documentation, packaging and product labelling before use. Note that some products feature documentation available online. It is recommended to print and retain the documentation.
- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged/missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections/servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or description of application. Be sure to attain third-party approval from a qualified specialist for your application before use, regardless of any assurances from the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (for example, automobile, computer, toaster), there is the possibility of technical issues that may require the repair or replacement of parts, or the product itself. If the possibility of such failure and the associated time it may take to rectify could in any way inconvenience the user, business or employee, or financially affect the user, business or employee, then the product is not suitable for your requirements. This product is not intended for use where incorrect operation or a failure of any kind, including but not limited to, a condition requiring product return, replacement, parts replacement or service by a technician may cause financial loss, loss of employee time or an inconvenience requiring compensation.
- If this product has been purchased in error when considering the information presented here, contact the retailer directly for details of their returns policy, if required.



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