

Outdoor Gourmet®

Heavy-Gauge Vertical Smoker Assembly Instructions & User's Manual ITEM# FSOGBG3201



Please keep this instruction manual for future reference

Warning:

READ INSTRUCTION MANUAL BEFORE ATTEMPTING TO ASSEMBLE OR OPERATE THIS PRODUCT.

Adult assembly required.

Keep screws and parts out of reach of children.

Customer Service: (888) 909-3888, 7:30 am to 4:30 pm PST

Monday - Friday

-----OR-----

Customer Service: (888) 922-2336 7:00 am to 12:00 am CST (daily)

Live Chat at: www.academy.com

Email: customerservice@academy.com

(Made in China)

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Note: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged do not attempt to assemble the unit. Contact customer service for replacement parts.

Safety Warnings

IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.

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

 BEFORE ASSEMBLING AND OPERATING YOUR GRILL.

READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY

WARNING

- Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden or other surface that could burn.
 - Proper clearance of 10 feet between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. Do not place grill under a roof overhang or other enclosed area.
 - For outdoor use only. Do not operate grill indoors or in an enclosed area.
 - For household use only. Do not use this grill for other than its intended purpose.
 - 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 manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from grill.
 - When using charcoal lighting fluid, allow charcoal to burn with grill lid and door open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash fire or explosion when lid is opened.
 - Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could 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.
 - Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
 - Do not leave grill unattended when in use.
 - When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
 - Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
 - Do not store lighter fluid or other flammable liquids or material under the grill.
- Grill is hot when in use. To avoid burns:
- DO NOT attempt to move the grill.
 - Brace grill so the unit does not accidentally move.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot grill surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with grill.

Safety Warnings

WARNING

- Check grease level in grease cup often and empty or change when 3/4 full. Use extreme caution as the smoker, grease cup and its contents will be hot.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close 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 lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Do not exceed a temperature of 450°F. Do not allow charcoal and/or wood to rest on the walls of firebox. Doing so will greatly reduce the life of the metal and finish of your grill.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under grill.
- When opening lid, make sure it is pushed all the way open. If lid is not fully open, it could fall back to a closed position and cause bodily injury.
- In windy weather, place grill in an outdoor area that is protected from the wind.
- Close lid, door and smoke stack to suffocate flame.
- Never leave coals and ashes in grill unattended. Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely 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 grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, clean the grill thoroughly and apply a light coat of vegetable oil to interior to prevent rusting. Cover the grill to protect it from excessive rusting.
- Use caution when lifting or moving grill to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Store the grill out of reach of children and in a dry location when not in use.
- Do not attempt to service grill other than normal maintenance as explained in “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.
- Remove all stickers and labels before first use.
- Properly dispose of all packaging material.

WARNING:

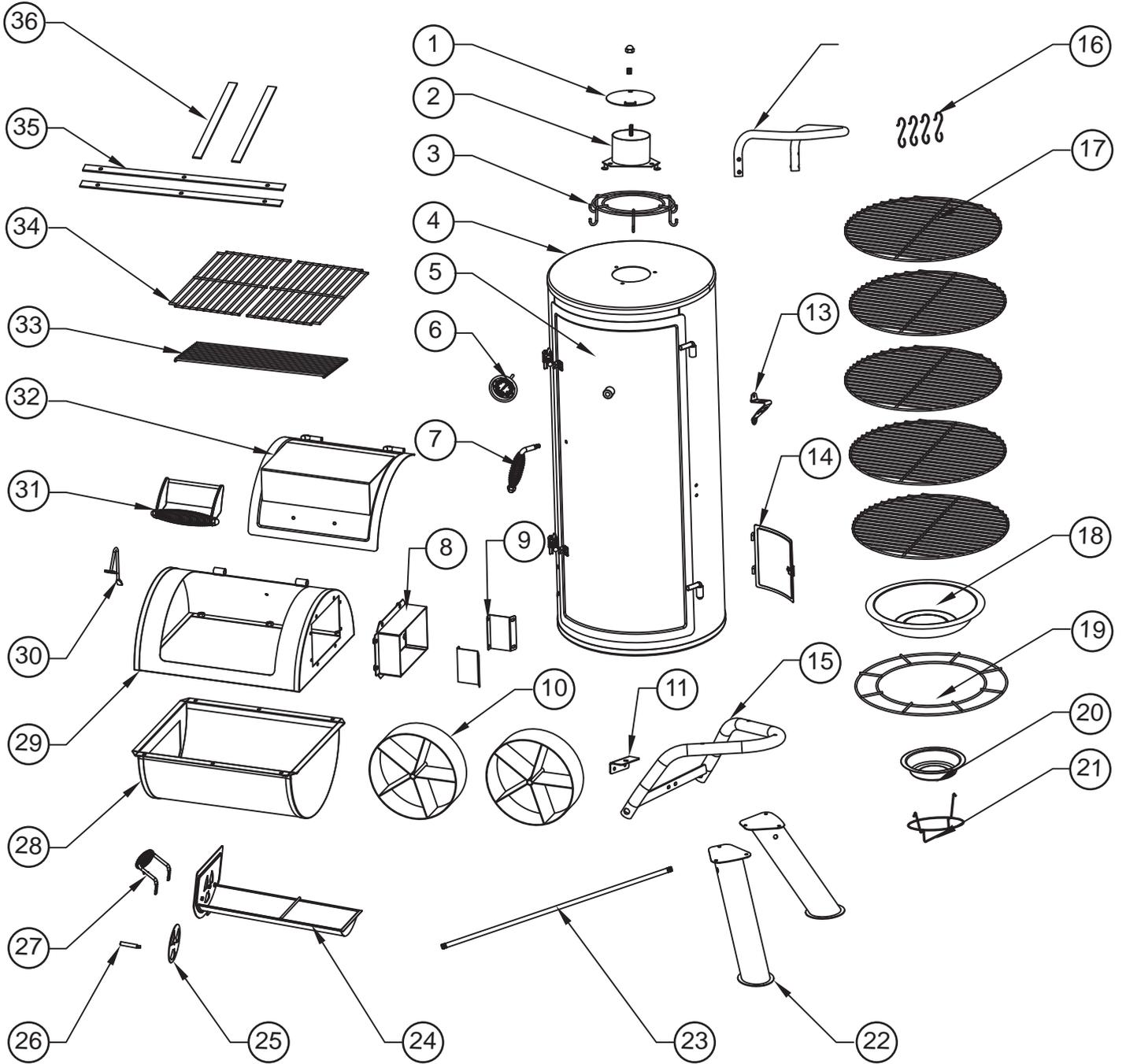
This product can expose you to chemicals including lead, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information, go to:
www.P65Warnings.ca.gov.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL.

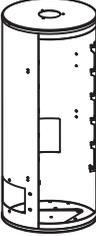
**FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT
IN BODILY INJURY OR PROPERTY DAMAGE.**

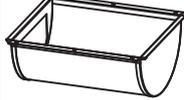
SAVE THIS MANUAL FOR FUTURE REFERENCE.

Exploded View

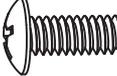
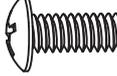
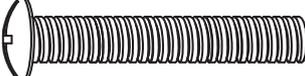


Part List

Part #	Description	Picture	Qty
1	Smoke Stack Damper		1
2	Smoke Stack		1
3	Meat Hook Rack		1
4	Smoking Chamber		1
5	Smoking Chamber Door		1
6	Temperature Gauge		1
7	Door Handle		1
8	Firebox Crossover		1
9	Firebox Crossover Bracket		2
10	Wheel		2
11	Firebox bracket		1
12	Side Handle		1
13	Bottle Opener		1
14	Water Access Door		1
15	Wheel Bracket		1
16	S Shape Hook		4

Part #	Description	Picture	Qty
17	Cooking Grate		5
18	Water Pan		1
19	Water Pan Support		1
20	Grease Cup		1
21	Grease Cup Holder		1
22	Leg		1
23	Wheel Axle		1
24	Ash Drawer		1
25	Air Vent		1
26	Air Vent Handle		1
27	Ash Drawer Handle		1
28	Firebox Base		1
29	Firebox Top		1
30	Firebox Lid Stop		1
31	Firebox Lid Handle		1
32	Firebox Lid		1
33	Firebox Charcoal Grate		1
34	Firebox Cooking Grate		2
35	Firebox Gasket-Long		2
36	Firebox Gasket-Short		2

Hardware

Hardware #	Description	Picture	Qty
AA	M6 x 12 Bolt		32
BB	M5 x 12 Bolt		4
CC	Flat Washer		1
DD	M6 x 30 Bolt		4
EE	M6 x 45 Bolt		3
FF	M6 Nut (Black)		10
GG	M12 Lock Nut		2
HH	M5 Nut		4
II	M6 Lock Nut (Silver)		1
JJ	Spring Washer		2
KK	Cap Nut (pre-assembled)		1
LL	Damper Spring (pre-assembled)		1

Tools Required

Phillips Head Screwdriver (Not included)	
Adjustable Wrench (Not included)	

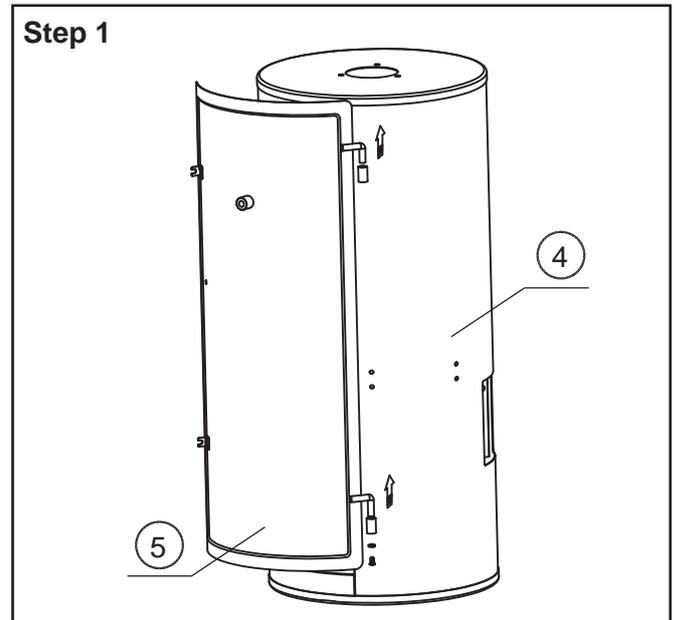
Assembly Instructions

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

Step 1

Remove door (#5) from smoking chamber (#4) by removing bolt and washer from bottom door hinge and lifting hinge pins from hinge holes. Set bolts and washers aside for step 21.

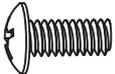
NOTE: With the help of a friend, turn the smoking chamber upside down to begin assembly.

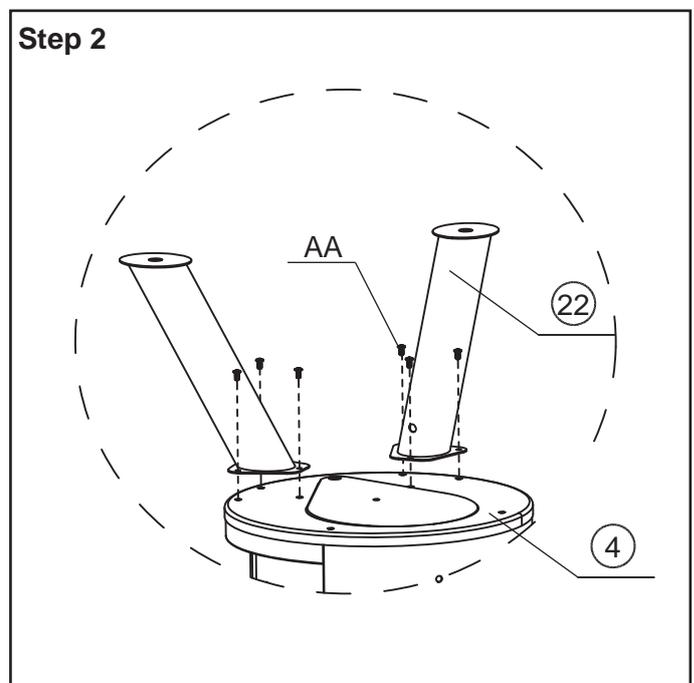


Step 2

Attach legs (#22) to the smoking chamber (#)4 using (6) M6 x 12 bolts (AA).

Hardware Used

AA		M6 x 12 Bolt	6pcs
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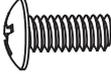
Assembly Instructions

Step 3

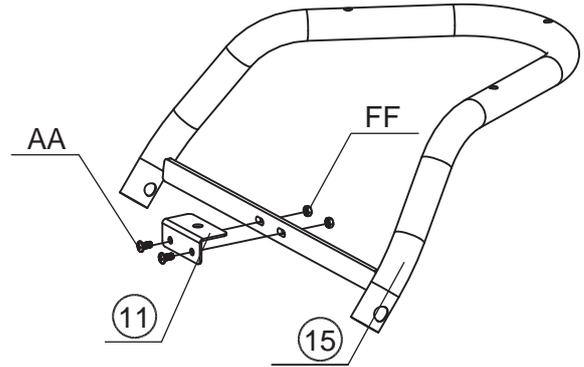
Attach firebox bracket (#11) to wheel bracket (#15) using (2) M6 x 12 bolts (AA) and (2) M6 nuts (FF).

Note: Do not tighten bolts until step 10 finished.

Hardware Used

AA		M6 x 12 Bolt	2pcs
FF		M6 Nut	2pcs

Step 3



Step 4

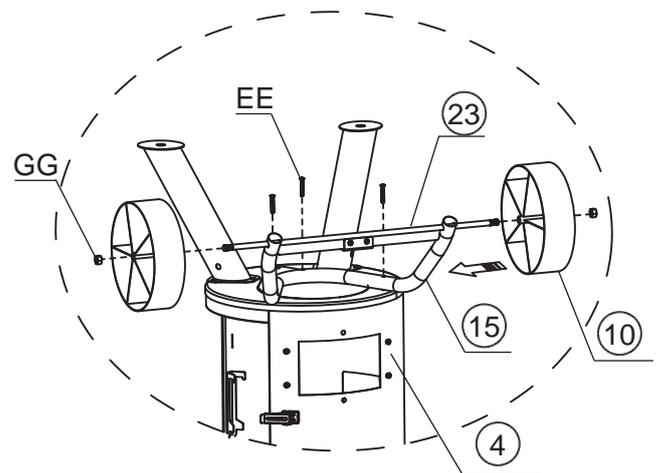
Attach wheel bracket (#15) to the bottom of smoking chamber (#4) using (3) M6 x 45 bolts (EE). Insert wheel axle (#23) through hole in the wheel bracket (#15). Place wheels (#10) on the ends of the wheel axle (#23) and secure with (2) M12 lock nuts (GG).

Note: With the help of a friend, turn the smoking chamber into upright position after this step finished. Set it aside for step 9.

Hardware Used

EE		M6 x 45 Bolt	3pcs
GG		M12 Lock Nut	2pcs

Step 4



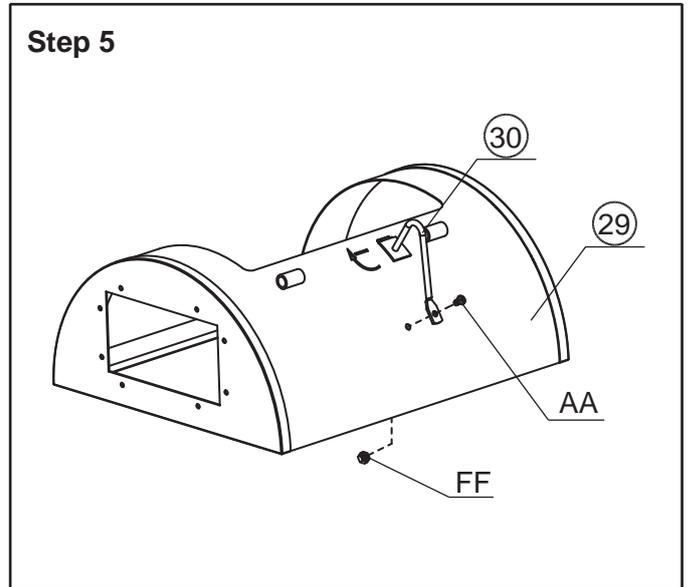
Assembly Instructions

Step 5

Attach firebox lid stop (#30) to firebox top (#29) using (1) M6 x 12 bolt (AA) and (1) M6 nut (FF).

Hardware Used

AA		M6 x 12 Bolt	1pc
FF		M6 Nut	1pc



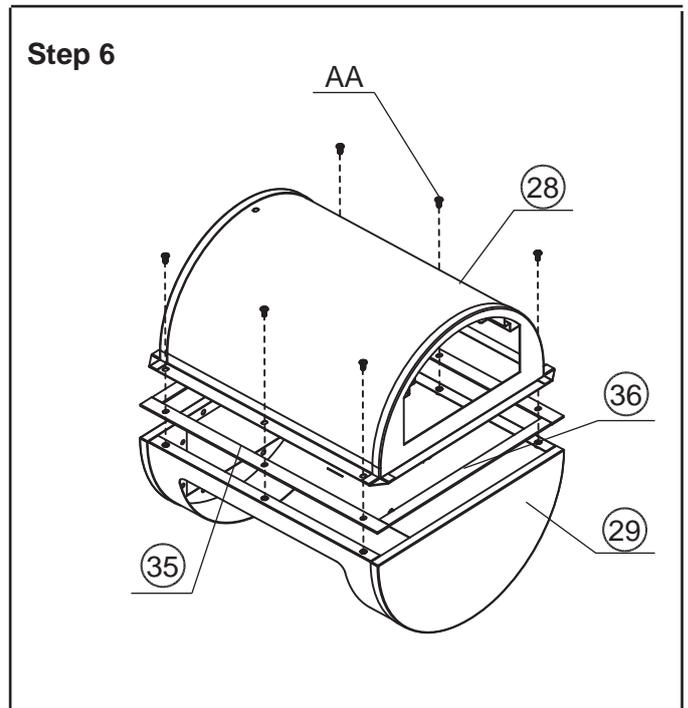
Step 6

Attach firebox base (#28), firebox gaskets-long (#35) and firebox gaskets-short (#36) to firebox top (#29) using (6) M6 x 12 bolts (AA).

Note: The long gaskets (with holes) should be at the front and back of firebox, and the short gaskets are on left side and right side of firebox.

Hardware Used

AA		M6 x 12 Bolt	6pcs
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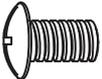


Assembly Instructions

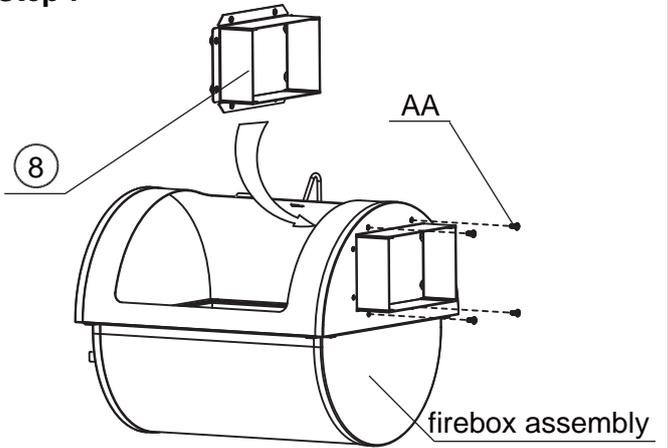
Step 7

Install firebox crossover (#8) to firebox assembly using (4) M6 x12 bolts (AA).

Hardware Used

AA		M6 x 12 Bolt	4pcs
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Step 7



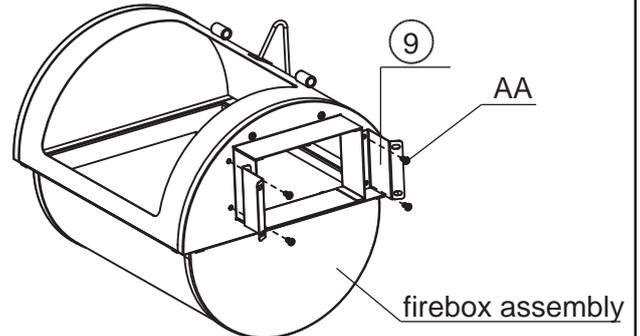
Step 8

Install firebox crossover brackets (#9) to firebox assembly using (4) M6 x 12 bolts (AA).

Hardware Used

AA		M6 x 12 Bolt	4pcs
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Step 8



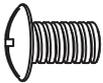
Assembly Instructions

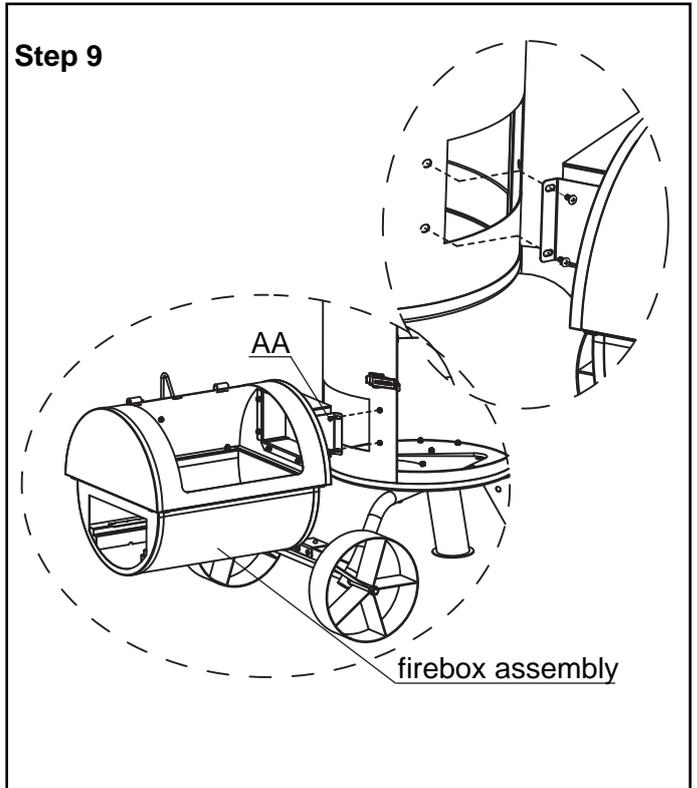
Step 9

Attach firebox assembly onto smoker assembly using (4) M6 x 12 bolts as figure shown.

Note: Do not tighten bolts until step 10 finished.

Hardware Used

AA		M6 x 12 Bolt	4pcs
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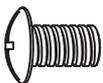


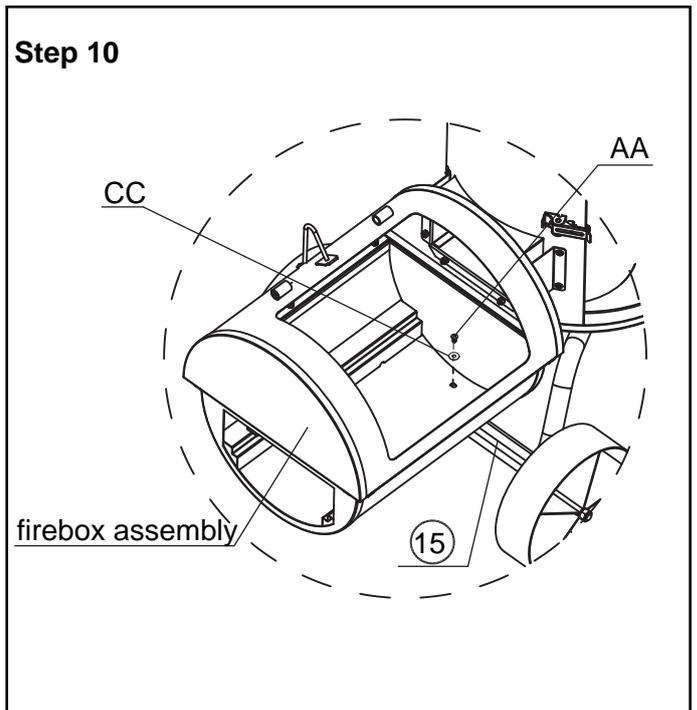
Step 10

Fix firebox assembly to wheel bracket (#15) using (1) flat washer (CC) and (1) M6 x 12 bolt (AA) as figure shown.

Note: Tighten the bolts on firebox crossover brackets and on firebox bracket.

Hardware Used

AA		M6 x 12 Bolt	1pc
CC		Flat Washer	1pc



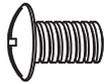
Assembly Instructions

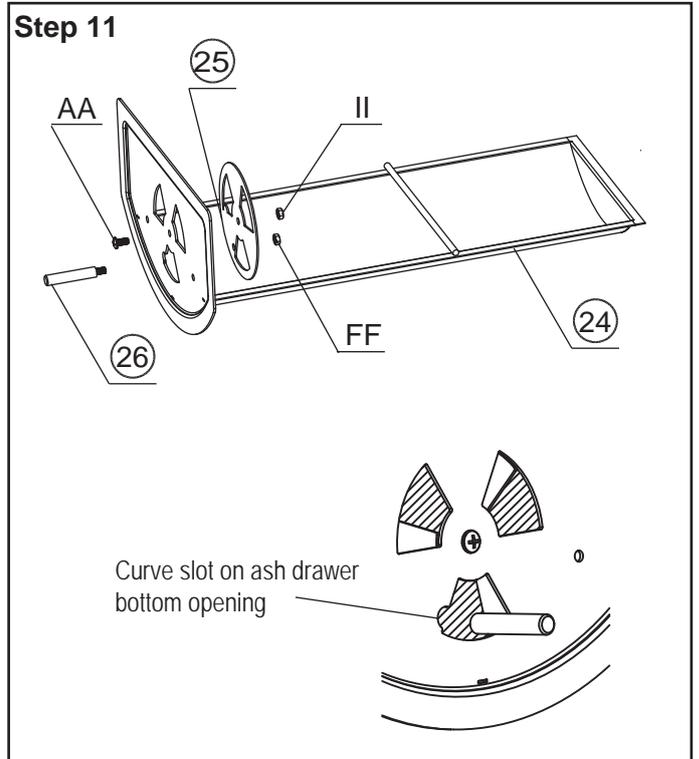
Step 11

Attach air vent (#25) to ash drawer (#24) using (1) M6 x 12 bolt (AA) and (1) M6 lock nut (II).
Insert air vent handle (#26) into ash drawer (#24) and air vent (#25) locking by (1) M6 nut (black) (FF).

Note: While making above installations, insure air vent handle pass through the bottom opening with curve slot on ash drawer, and air vent handle locate on the right side to make sure you can completely open/close air vent in use

Hardware Used

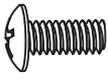
AA		M6 x 12 Bolt	1pc
FF		M6 Nut (Black)	1pc
II		M6 Lock Nut	1pc

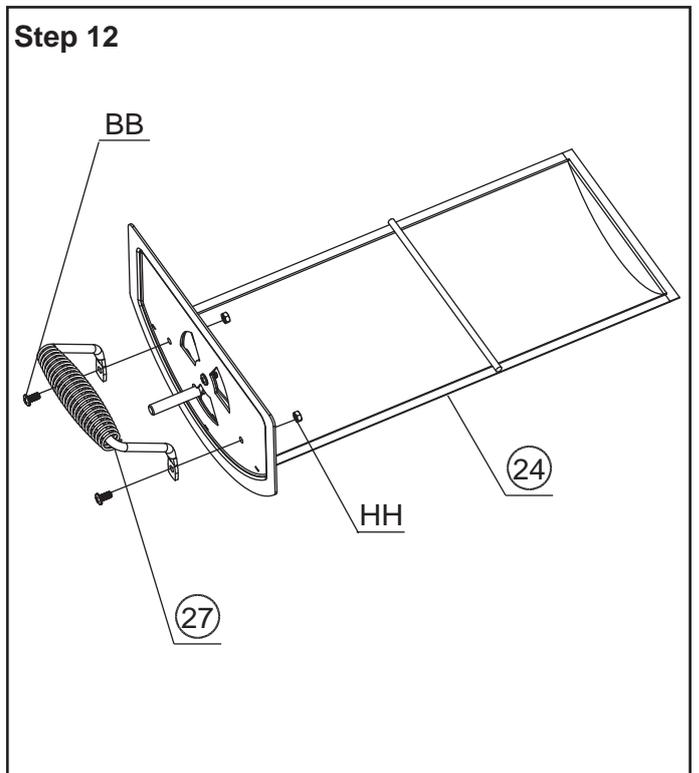


Step 12

Attach ash drawer handle (#27) to ash drawer (#24) using (2) M5 x 12 bolts (BB) and (2) M5 nuts (HH).

Hardware Used

BB		M5 x 12 Bolt	2pcs
HH		M5 Nut	2pcs

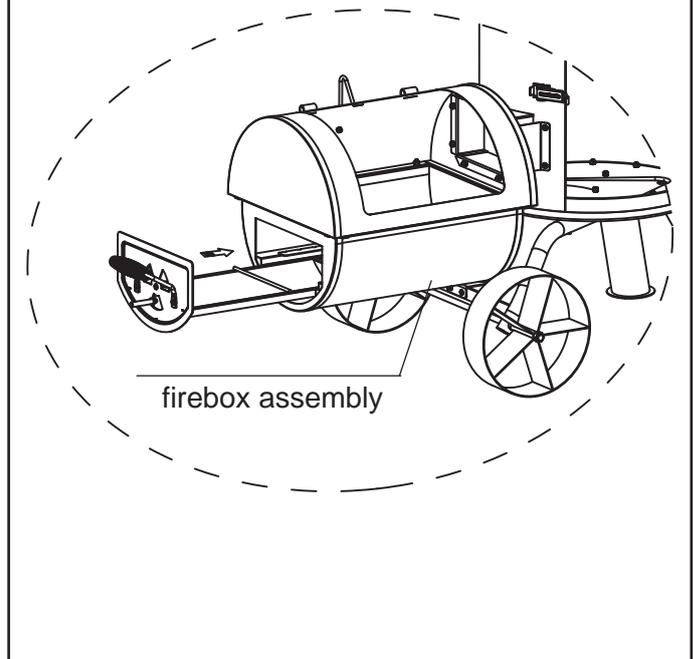


Assembly Instructions

Step 13

Insert ash drawer assembly into firebox assembly as figure shown.

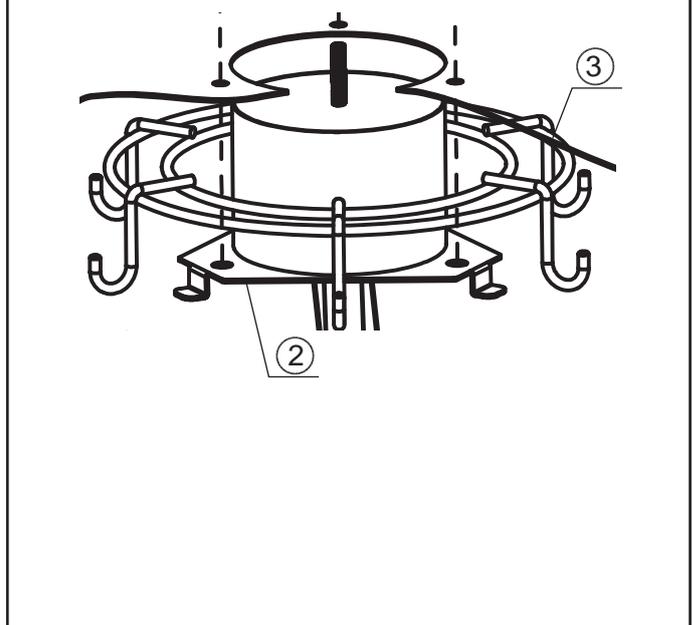
Step 13



Step 14

Install meat hooks rack (#3) onto smoke stack (#2). Hold in place while performing step 17.

Step 14

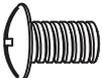


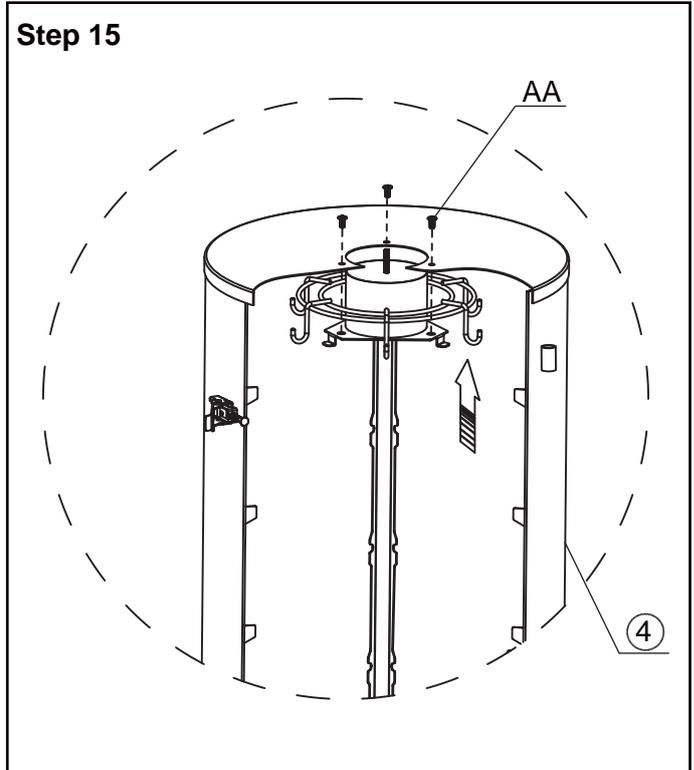
Assembly Instructions

Step 15

Attach smoke stack assembly to smoking chamber (#4) using (3) M6 x 12 bolts (AA).

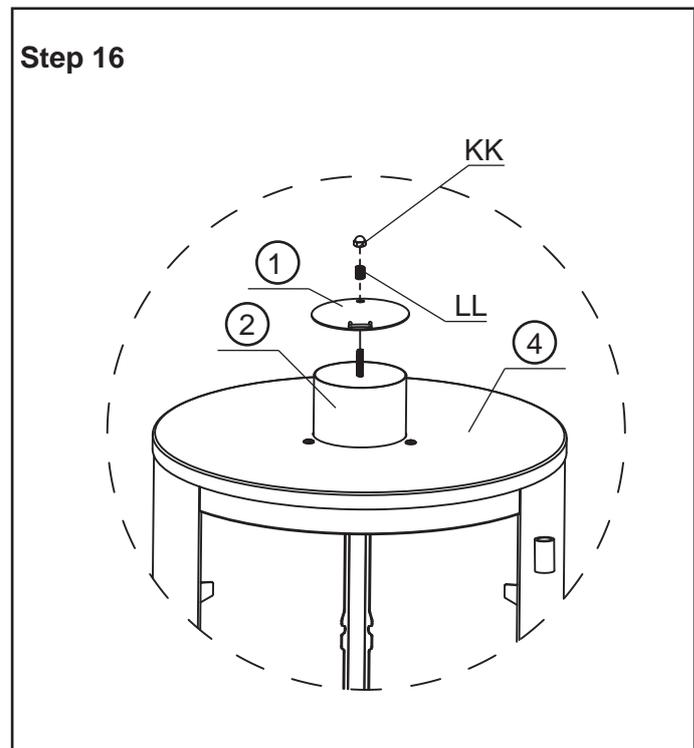
Hardware Used

AA		M6 x 12 Bolt	3pcs
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Step 16

Remove pre-attached cap nut (KK) and spring (LL) from smoke stack (#2). Then attach smoke stack damper (#1) to smoke stack (#2) using spring (LL) and cap nut (KK).

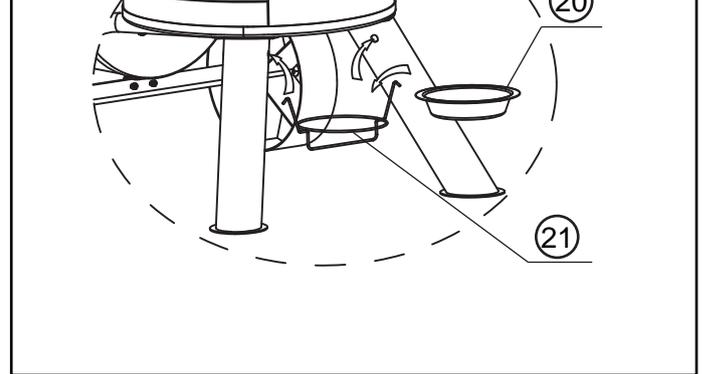


Assembly Instructions

Step 17

Insert prongs of grease cup holder into holes in the smoker assembly legs as figure shown.
Place grease cup (#20) in grease cup holder (#21).

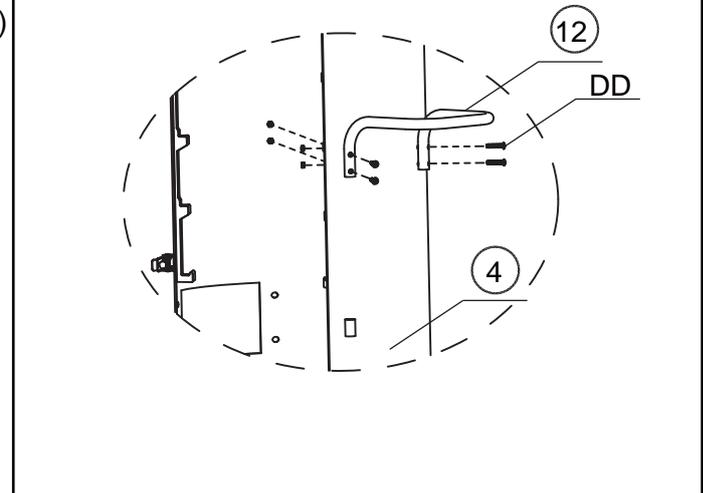
Step 17



Step 18

Attach side handle (#12) to the smoking chamber (#4) using (4) M6 x 30 bolts (DD) and (4) M6 nuts (FF).

Step 18



Hardware Used

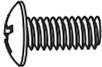
DD		M6 x 30 Bolt	4pcs
FF		M6 Nut	4pcs

Assembly Instructions

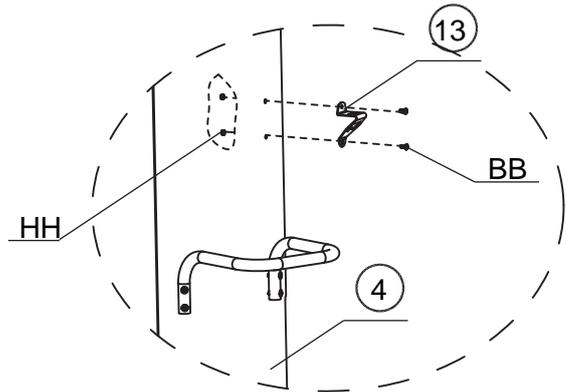
Step 19

Attach bottle opener (#13) to the smoking chamber (#4) using (2) M5 x 12 bolts (BB) and (2) M5 nuts (HH).

Hardware Used

BB		M5 x 12 Bolt	2pcs
HH		M5 Nut	2pcs

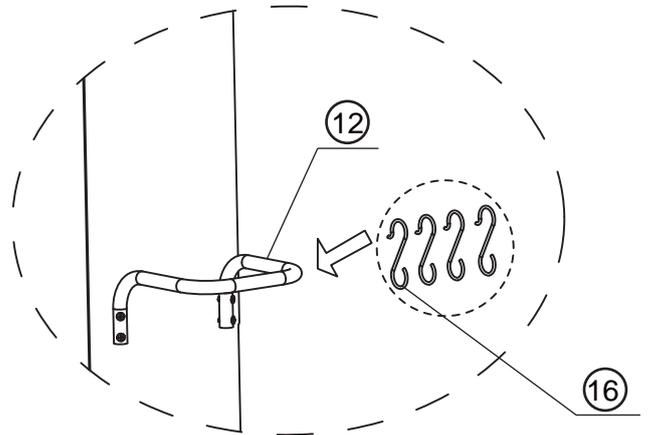
Step 19



Step 20

Hang (4) S shape hooks (#16) to side handle (#12) as figure shown.

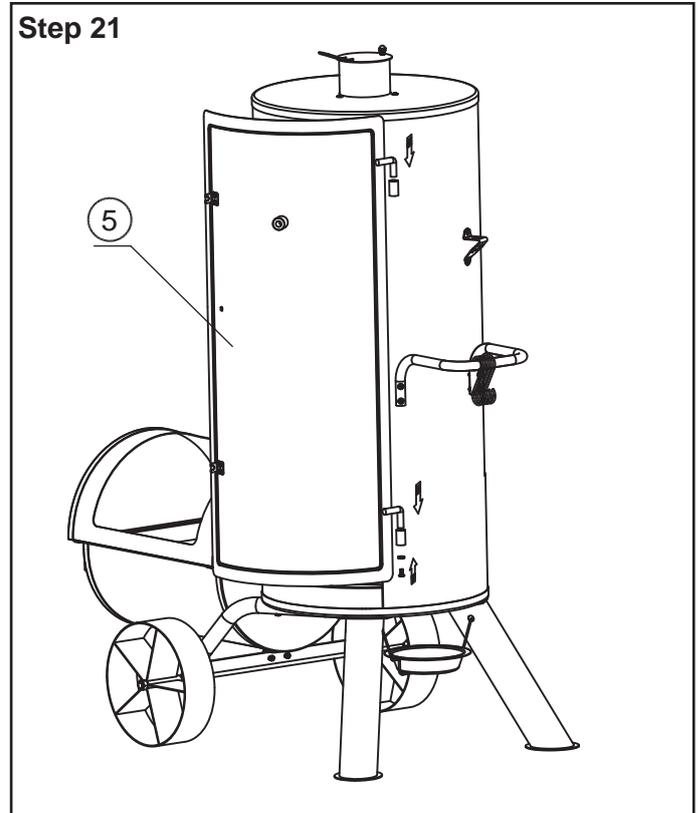
Step 20



Assembly Instructions

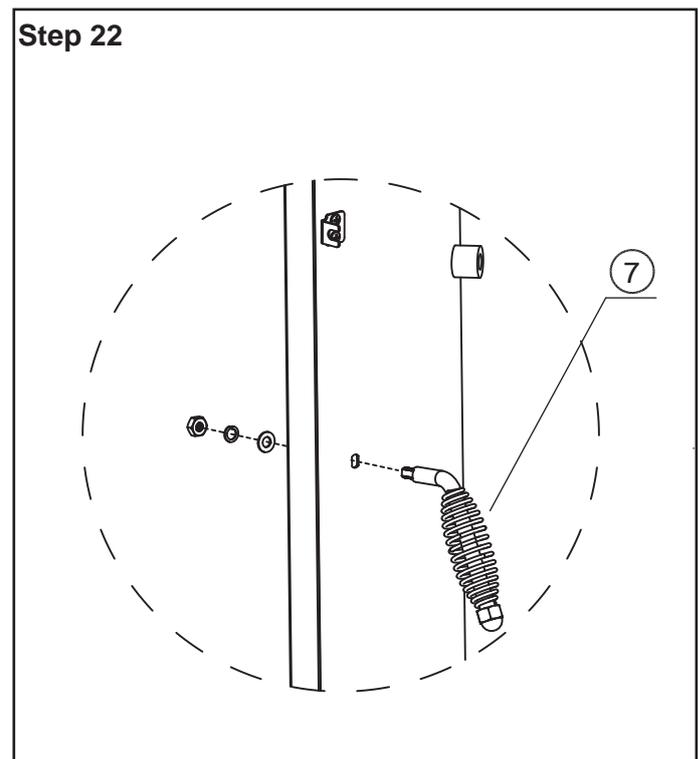
Step 21

Attach smoking chamber door (#5) by sliding hinge pins into hinges.
Secure with washer and bolt that were removed in step 1.



Step 22

Remove hex nut and two washers from door handle (#7). Insert door handle (#7) through hole in door and secure with two washers and hex nut.



Assembly Instructions

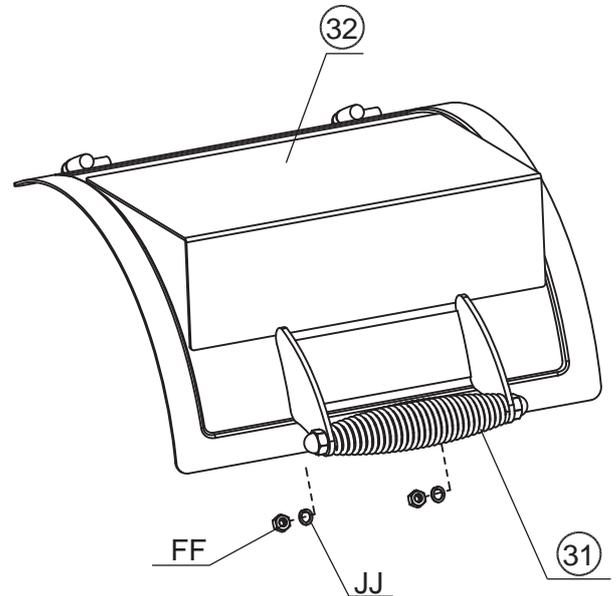
Step 23

Attach firebox lid handle (#31) to firebox top (#32) using (2) spring washers (JJ) and (2) M6 nuts (black) (FF) as figure shown.

Hardware Used

JJ		Spring washer	2pcs
FF		M6 Nut (Black)	2pcs

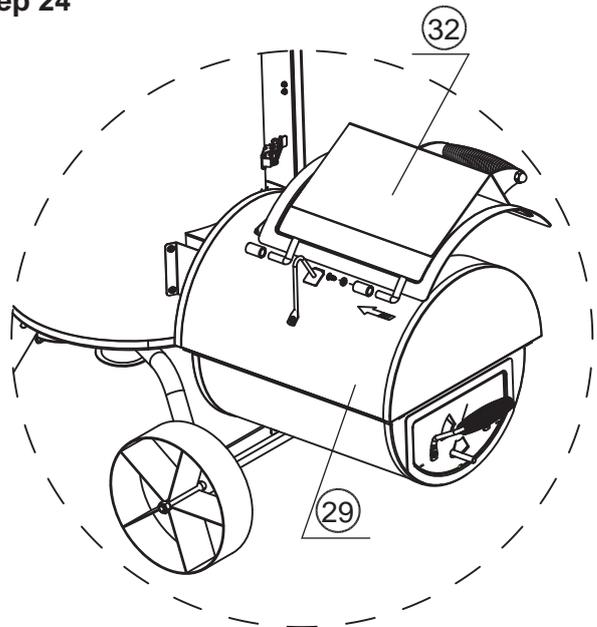
Step 23



Step 24

Remove one bolt and washer from firebox lid hinge. Then, attach firebox lid (#32) to firebox top (#29) by sliding hinge pins into hinge holes. Secure with one bolt and washer as figure shown.

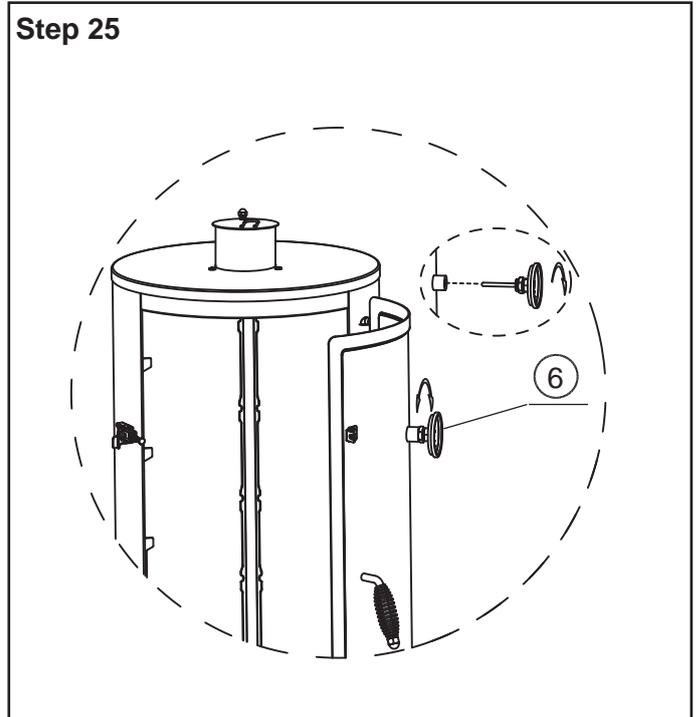
Step 24



Assembly Instructions

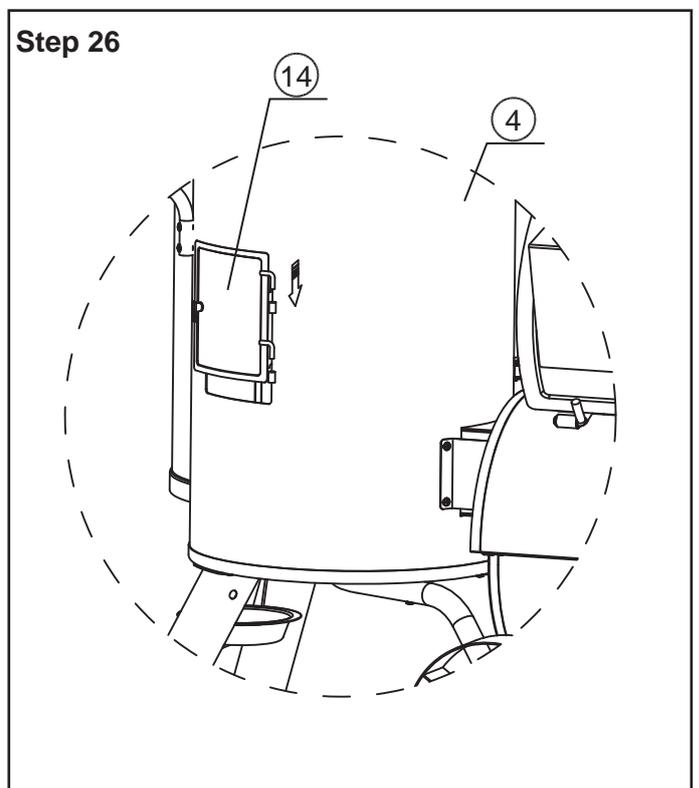
Step 25

Screw temperature gauge (#6) fully into lid. Slightly unscrew temperature gauge until gauge is in an upright position. Use pre-attached nut to lock into place.



Step 26

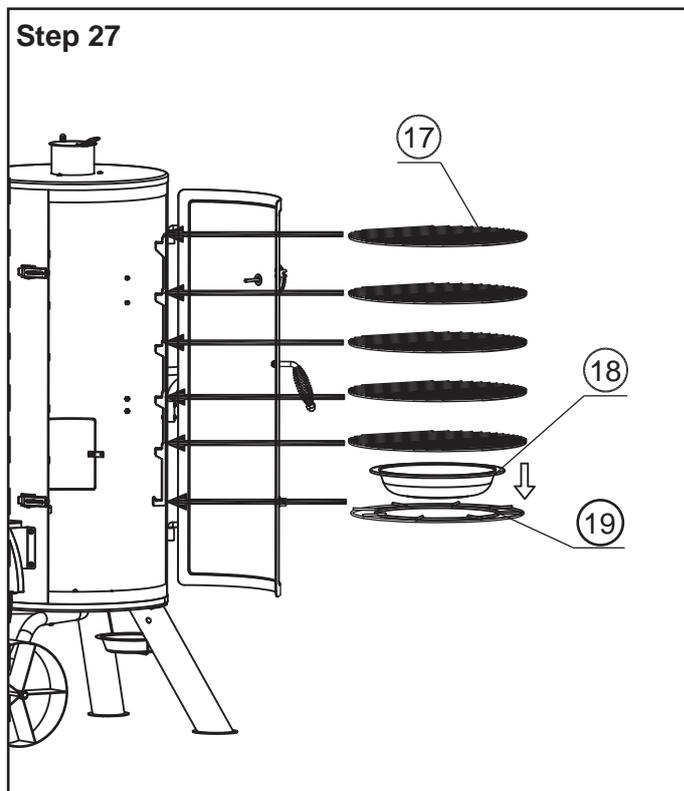
Attach water access door (#14) to the back of the smoking chamber (#4).



Assembly Instructions

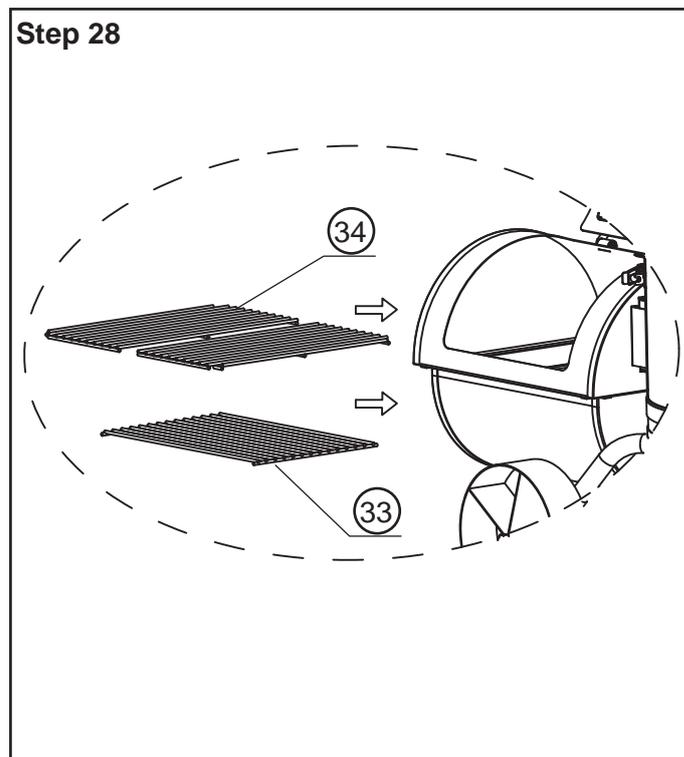
Step 27

Place cooking grates (#17), water pan (#18) and water pan support (#19) into smoking assembly onto corresponding brackets.



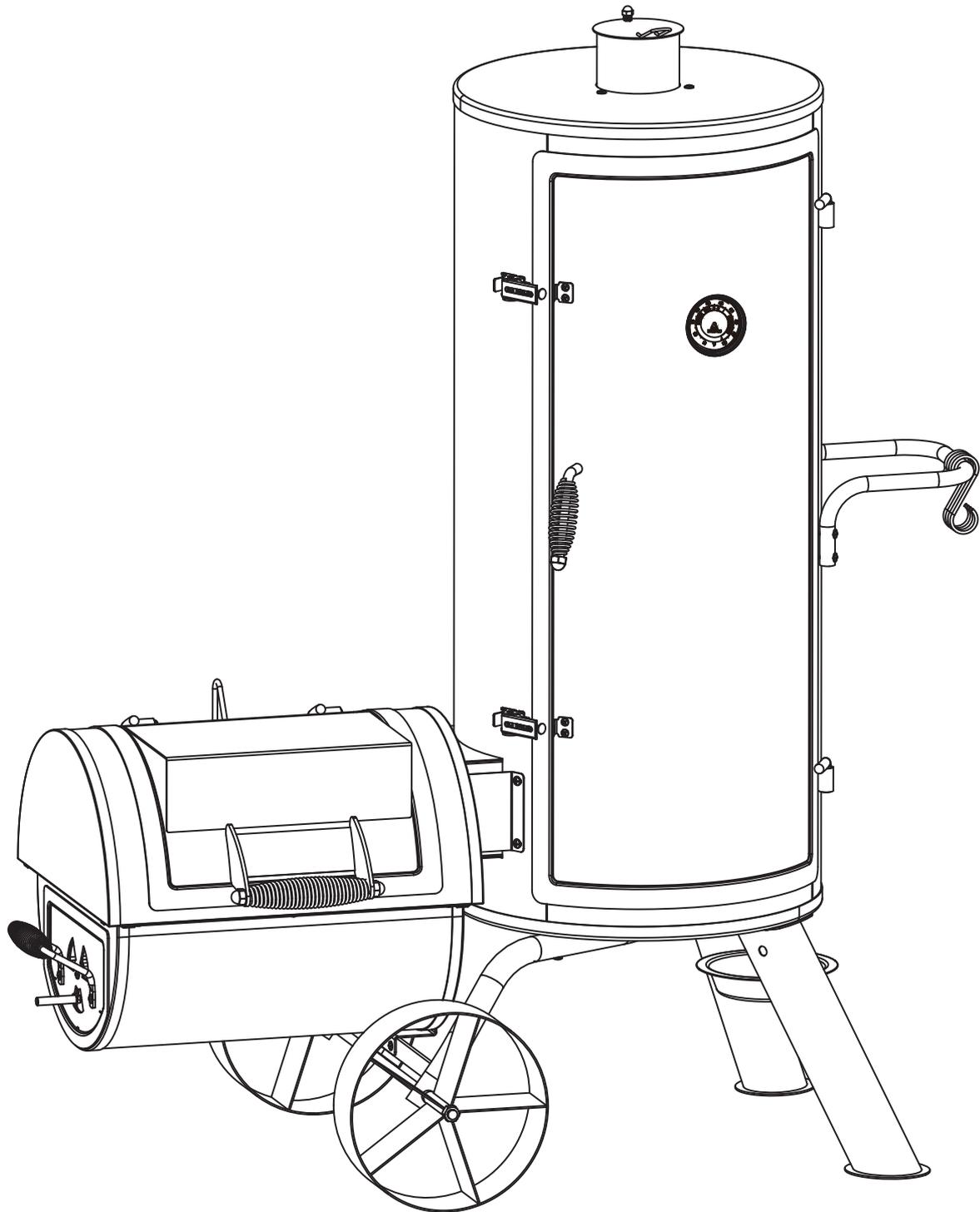
Step 28

Place firebox cooking grates (#34) and firebox charcoal grate (#33) into firebox.



Assembly Instructions

Heavy Gauge Vertical Smoker
(Assembled)



Preparation For Use & Lighting Instructions

⚠ PLACE THE SMOKER OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF, OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE SMOKER AWAY FROM OPEN WINDOW OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE SMOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

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

Curing Your Smoker

Prior to your first use of the Smoker, follow the instructions below carefully to cure your smoker. Curing your smoker will minimize damage to the exterior finish as well as rid the smoker of paint odor that can impart unnatural flavors to the first meal prepared on your Smoker.

IMPORTANT: To protect your smoker from excessive rust, the unit must be properly cured and covered at all times when not in use.

Step 1

Remove cooking grates from cooking chamber and firebox and set aside.

Step 2

Lightly coat all interior surfaces of the smoker including cooking grates with vegetable oil or vegetable oil spray. Do not coat charcoal grates.

Step 3

Make sure grease cup is in place. Grease cup must be in place at all times.

Step 4

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the firebox (see "Adding Charcoal/Wood During Cooking" section of this manual).

NOTE: We recommend using charcoal that has been pre-treated with lighter fluid or a charcoal chimney starter.

WARNING: DO NOT store lighter fluid or other flammable liquids, material or charcoal that has been pre-treated with lighter fluid under or around the grill.

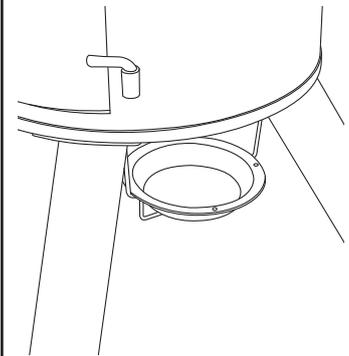
If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 3.5 pounds of charcoal in firebox. This should be enough charcoal to cook with, once the curing process has been completed.

NOTICE: To avoid heat damage to the paint, do not use more than 3.5 pounds of charcoal/wood in the firebox. Light the charcoal/wood with the lid open and do not close the lid until flames have gone out (20 minutes). When cooking, adjust air shutter to minimize flames in the firebox. Closing the air shutter will lower the flames and cooking temperature.

Step 5

With firebox lid and cooking chamber door open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). When charcoal is burning strong, carefully place hot coals in center of charcoal grate.

NOTE: To extend the life of your smoker, make sure that hot coals and wood do not touch the walls of firebox.



Preparation For Use & Lighting Instructions

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 9

If you choose to use charcoal lighter fluid, ONLY use charcoal lighter fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Place 3.5 pounds of charcoal on charcoal grate in firebox.

Step 6

Saturate charcoal with lighter fluid. With firebox lid and cooking chamber door open wait 2 to 3 minutes to allow lighter fluid to soak into charcoal. Store charcoal lighter fluid safely away from the smoker.

Step 7

Open the firebox air shutter approximately 1" to 2" and smokestack damper half way. With firebox lid and cooking chamber door open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

⚠ WARNING: Charcoal lighter fluid must be allowed to completely burn off prior to closing firebox lid and cooking chamber door (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 or door is opened.

⚠ WARNING: Keep hot coals away from the firebox air shutter to prevent coals from falling out.

NOTE: To extend the life of your smoker, make sure that hot coals and wood do not touch the walls of smoker.

IF USING LIGHTER FLUID, PROCEED TO STEP 9

If using pre-treated charcoal, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 3.5 pounds of charcoal in firebox. This should be enough charcoal to cook with once the curing process has been completed. Open the firebox air shutter approximately 1" to 2" and smokestack damper halfway.

Step 8

With firebox lid and cooking chamber door open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). When charcoal is burning strong, carefully place hot coals in center of charcoal grate.

Step 9

With coals burning strong, close the firebox lid and cooking chamber door. Allow the temperature to reach 250°F on heat indicator. Maintain this temperature for 2 hours.

Step 10

Increase the temperature to approximately 400°F. This can be achieved by opening the smokestack damper and adding more charcoal and/or wood (see "Adding Charcoal/Wood During Cooking" section of this manual). Maintain this temperature for 1 hour then allow unit to cool completely.

NOTE: Never exceed a temperature of 450°F in cooking chamber. It is important that the exterior of the smoker is not scraped or rubbed during the curing process.

**YOUR SMOKER IS NOW CURED AND
READY FOR USE.**



Operating Instructions

⚠ PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

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

Smoking

Step 1

Place a charcoal grate in firebox. Place cooking grates in cooking chamber, then follow instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Smoker (see "Adding Charcoal/Wood During Cooking" section of this manual).

Step 2

Place the grease cup on the grease cup holder. The grease cup must be placed under the grease hole at all times.

NOTE: We recommend using charcoal that has been pre-treated with lighter fluid or a charcoal chimney starter.

⚠ WARNING: DO NOT store lighter fluid or other flammable liquids, material or charcoal that has been pre-treated with lighter fluid under or around the grill.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 3.5 pounds of hot coals on charcoal grate.

NOTICE: To avoid heat damage to the paint, do not use more than 3.5 pounds of charcoal/wood in the firebox. Light the charcoal/wood with the lid open and do not close the lid until flames have gone out (20 minutes). When cooking, adjust air shutter to minimize flames in the firebox. Closing the air shutter will lower the flames and cooking temperature.

Step 3

With firebox lid and cooking chamber lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). When charcoal is burning strong, carefully place hot coals in center of firebox charcoal grate.

⚠ WARNING: Keep hot coals away from the firebox air shutter to prevent coals from falling out.

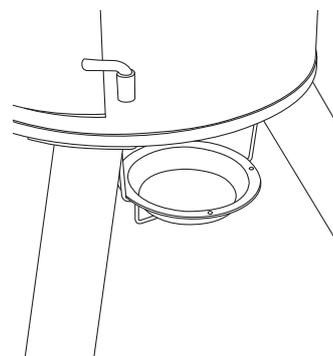
NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 7

If you choose to use charcoal lighter fluid, ONLY use charcoal lighter fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Place 3.5 pounds of charcoal on charcoal grate in firebox.

Step 4

Saturate charcoal with lighter fluid. With firebox lid and cooking chamber door open wait 2 to 3 minutes to allow lighter fluid to soak into charcoal. Store charcoal lighter fluid safely away from the smoker.



Operating Instructions

Step 5

Open the firebox air shutter approximately 1" to 2" and smokestack damper half way. With firebox lid and cooking chamber door open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

⚠ WARNING: Charcoal lighter fluid must be allowed to completely burn off prior to closing firebox lid and cooking chamber door (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighter fluid in smoker and may result in a flash-fire or explosion when lid or door is opened.

NOTE: To extend the life of your smoker, make sure that hot coals and wood do not touch the walls of smoker.

IF USING LIGHTER FLUID, PROCEED TO STEP 7

If using pre-treated charcoal, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 3.5 pounds of charcoal in firebox. Open the firebox air shutter approximately 1" to 2" and smokestack damper halfway.

Step 6

With firebox lid and cooking chamber door open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). When charcoal is burning strong, carefully place hot coals in center of charcoal grates.

Step 7

With coals burning well, carefully add wood chunks using long cooking tongs (see "Flavoring Wood" and "Adding Charcoal/Wood During Cooking" sections of this manual.)

Step 8

Place food on cooking grills in cooking chamber and close lid and door.

Step 9

The ideal smoking temperature is between 175°F and 250°F. For large cuts of meat, allow approximately one hour of cooking time per pound of meat. Always use a meat thermometer to ensure food is fully cooked before removing from grill.

Step 10

Allow grill to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

Smoke Cooking Tips

During the smoking process, avoid the temptation to open lid to check food. Opening the lid allows heat and smoke to escape, making additional cooking time necessary.

Food closest to the firebox will cook and brown faster. Rotate food midway through the cooking cycle. If food is excessively browned or flavored with smoke, wrap food in aluminum foil after the first few hours of smoking. This will allow food to continue cooking without further browning or smoke flavoring.

When cooking fish or extra lean cuts of meat, you may want to try water smoking to keep the food moist. Fill water pan in cooking chamber with water or marinade until 2/3 full.

⚠ CAUTION: Always use oven mitts/gloves to protect your hands. Liquid in water pan will be extremely hot and can scald or burn. Always allow liquid to cool completely before handling. Do not allow liquid to completely evaporate from water pan.

- Always use a meat thermometer to ensure food is fully cooked before removing from smoker.

Operating Instructions

Grilling In Firebox

Step 1

Remove cooking grates from firebox and set aside. Place charcoal grate in bottom of firebox.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Vertical Smoker (see "Adding Charcoal/Wood During Cooking" section of this manual).

NOTE: We recommend using charcoal that has been pre-treated with lighter fluid or a charcoal chimney starter.

⚠ WARNING: DO NOT store lighter fluid or other flammable liquids, material or charcoal that has been pre-treated with lighter fluid under or around the grill.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 3.5 pounds of hot coals on charcoal grate.

Step 3

With firebox lid and cooking chamber door open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). When charcoal is burning strong, carefully place hot coals in center of firebox charcoal grate.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of firebox.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 8

If you choose to use charcoal lighter fluid, ONLY use charcoal lighter fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 3.5 pounds of charcoal. Place the charcoal in center of cooking chamber charcoal grate.

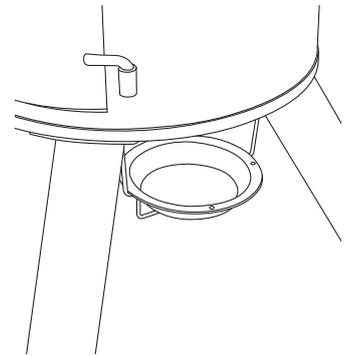
Step 4

Saturate charcoal with lighter fluid. With firebox lid and cooking chamber door open wait 2 to 3 minutes to allow lighter fluid to soak into charcoal. Store charcoal lighter fluid safely away from the grill.

Step 5

Open the firebox air shutter approximately 1" to 2" and smokestack damper half way. With firebox lid and cooking chamber door open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

⚠ WARNING: Charcoal lighter fluid must be allowed to completely burn off prior to closing firebox lid and cooking chamber door (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighter fluid in smoker and may result in a flash-fire or explosion when lid is opened.



Operating Instructions

IF USING LIGHTER FLUID, PROCEED TO STEP 8

If using pre-treated charcoal, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 3.5 pounds of charcoal in firebox. Open the firebox air shutter approximately 1" to 2" and smokestack damper halfway.

Step 7

With firebox lid and cooking chamber door open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). When charcoal is burning strong, carefully place hot coals in center of charcoal grate.

Step 8

Wearing oven mitts/gloves, place the cooking grates on support frame of firebox.

⚠ WARNING: Always wear oven mitts/gloves when placing cooking grates to protect your hands from burns.

Step 9

Place food on cooking grates and close firebox lid and cooking chamber door. Always use a meat thermometer to ensure food is fully cooked before removing from smoker.

Step 10

Allow smoker to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

Flavored Wood

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3" to 4" long and 1" to 2" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece 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 flavor. A recommended amount for the Big Horn Smoker is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the "Adding Charcoal/Wood During Cooking" section of this manual to avoid injury while adding wood.

Regulating Heat

To increase heat and air circulation, fully open firebox air shutter and smokestack damper. If increased air circulation does not raise temperature sufficiently, more wood and/or charcoal may be needed. Follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.

To maintain the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. DO NOT use resinous wood such as pine as it will produce an unpleasant taste.



Operating Instructions

Adding Charcoal/Wood During Cooking

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

ADDING CHARCOAL/WOOD IN FIREBOX

Step 1

Stand back and carefully open firebox lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

Step 2

Wearing oven mitts/gloves, stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.

⚠ WARNING: Never add charcoal lighter fluid to hot or even warm coals as flashback may occur causing severe burns.

Step 3

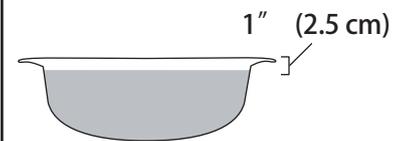
When charcoal is burning strong again, close the firebox lid.

Adding Water During Cooking

Check the water level in water pan if the complete cooking process takes longer than 2-3 hours. A low water level can be detected by listening for the sound of water sizzling. Water can be added to the water pan through the back door. Use caution and follow instructions carefully.

ADDING WATER THROUGH THE BACK DOOR

1. Stand back and carefully open back door. Use caution since flames can flare up when fresh air suddenly comes in contact with fire. Inspect the water level in pan.
2. If water level is low, add water to water pan. Stand back and carefully add water using a funnel or a container with a spout. Fill water pan to 1" (2.5 cm) below the rim. Pour slowly to avoid splashing or over-filling.
3. Close back door and allow food to continue cooking.



After-Use Safety

⚠ WARNING

- Always allow smoker and all components to cool completely before handling.
- **Never leave coals and ashes in smoker unattended. Make sure coals and ashes are completely extinguished before removing.**
- **Before smoker 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 noncombustible metal container 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 surface beneath and around the smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Allow metal bucket or tin can and its contents to cool completely before removing. Dispose of contents properly.
- Cover and store smoker in a protected area away from children and pets.

Proper Care & Maintenance

- Cure your smoker periodically throughout the year to protect against excessive rust.
- To protect your smoker from excessive rust, the unit must be properly cured and covered at all times when not in use. A smoker cover may be ordered directly by calling 888-909-3888 or 888-922-2336.
- Wash cooking grills and charcoal grates with hot, soapy water, rinse well and dry. Lightly coat grills and grates with vegetable oil or vegetable oil spray.
- Clean inside and outside of smoker by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- 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 quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

Warranty Information

For 1-year from date of purchase, Academy, Ltd. warrants the Smoker against defects due to workmanship or materials to the original purchaser. The Academy, Ltd. obligations under this warranty are limited to the following guidelines:

- This warranty does not cover grills that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- Academy may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

Academy, Ltd. requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Vertical Smoker under the terms of this warranty, please call Customer Service Department at 888-909-3888 or 888-922-2336 for a Return Authorization Number and further instructions. A receipt or proof of purchase will be required. Academy, Ltd. will not be responsible for any grills forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, ACADEMY, LTD. MAKES NO OTHER EXPRESS WARRANTY. THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO 1-YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE TRAILMASTER TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.