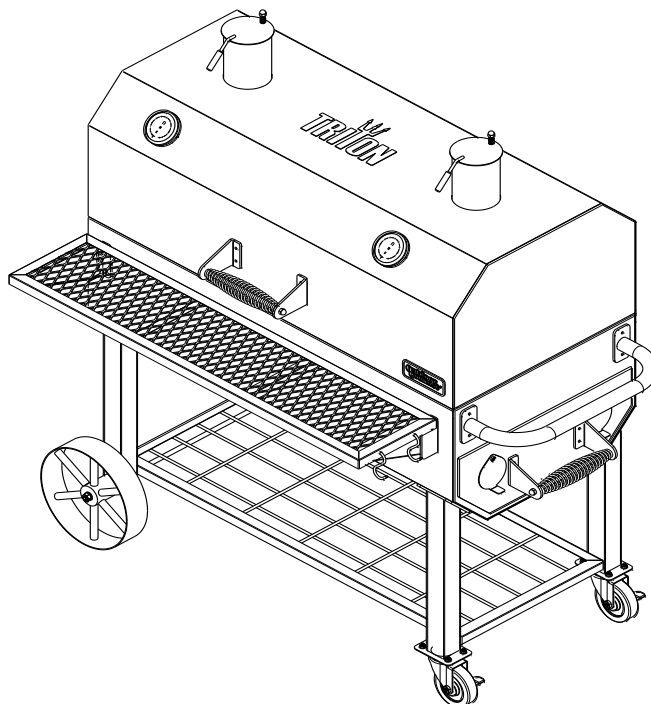




## **Assembly Instructions & User's Manual**

### **Swinehouse Smoker**

**Style Number: 156603 (SC2284903-TT)**



**Please keep this instruction manual for future reference**

**Customer Service: (888) 922-2336**

**7:00 am to 12:00 am CST (daily)**

**Live Chat at: [www.academy.com](http://www.academy.com)**

**Email: [customerservice@academy.com](mailto:customerservice@academy.com)**

**-----OR-----**

**Customer Service: 1-888-837-1380, 8:00am to 5:00pm, PST**

**Monday thru Friday**

**Email: [customerservice@rankam.com](mailto:customerservice@rankam.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.

# Warnings

## OUTDOOR USE ONLY!

**Never use smoker indoors. Carbon Monoxide poisoning can lead to death.**

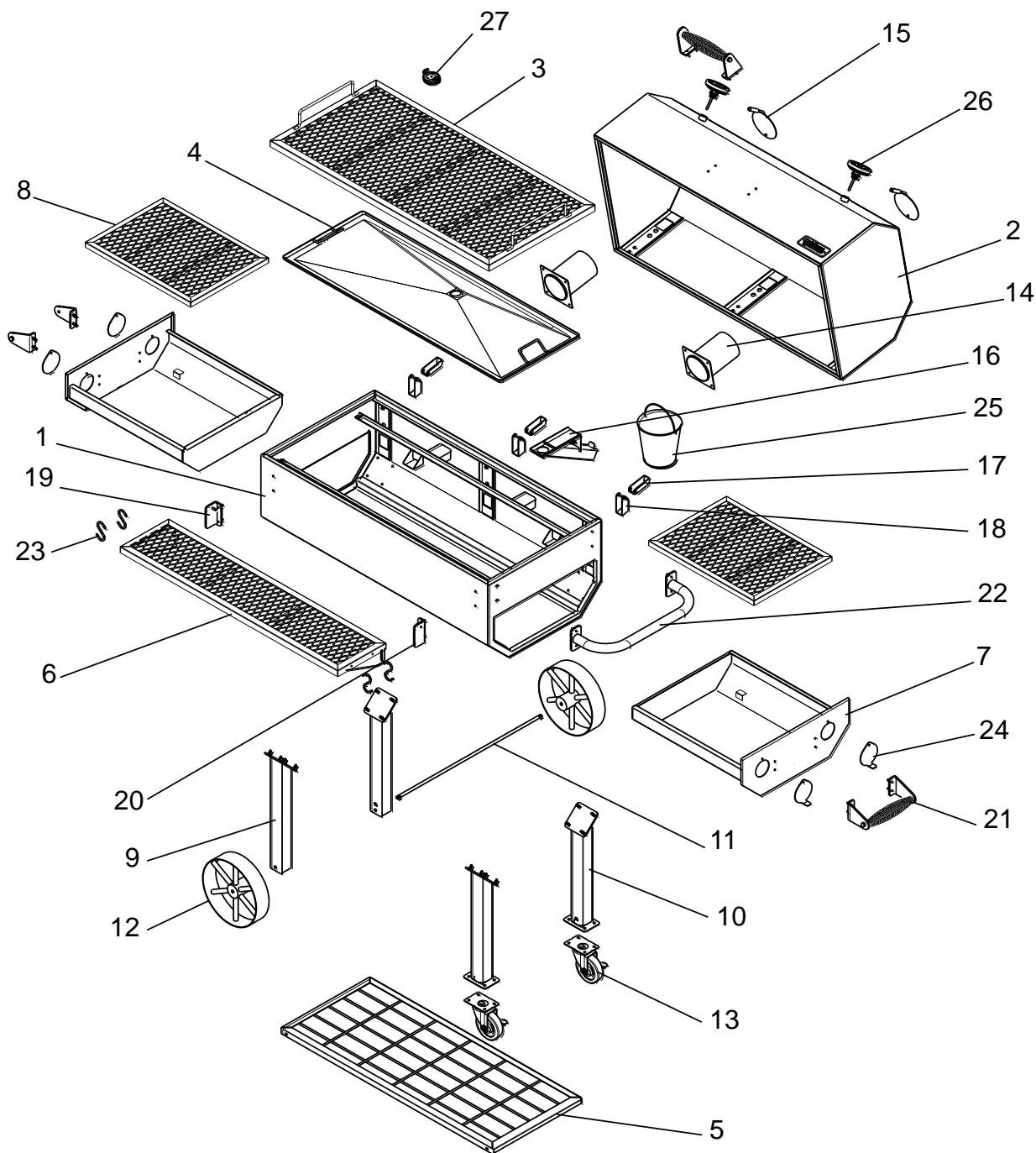
- **Only** use this smoker on a **hard, level, non-combustible, stable surface** (concrete, ground, etc.) capable of supporting the weight of the smoker. Never use on wood or other surfaces that could ignite.
- DO NOT use smoker without charcoal grid in place. DO NOT attempt to remove charcoal grid while coals are hot.
- When smoker is in use, maintain **clearance of 36"** between the hot smoker and any **combustible materials**, such as bushes, trees, wooden decks, wooden fences, buildings, etc. **Do not** place hot smoker under **roof overhang** or in any other **enclosed area**.
- **For outdoor use only. Do not operate** smoker indoors or **in an enclosed area** because of carbon monoxide poisoning that can lead to death.
- For non-commercial use only. Do not use this smoker 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 lighting fluid, **only use lighting fluid approved for lighting charcoal**. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal packaging prior to the use of their product. Store charcoal lighting fluid safely away from smoker.
- When using charcoal lighting fluid, allow charcoal to burn with smoker lid 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 smoker 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 smoker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when smoker is in use.**
- **Do not leave smoker unattended** when in use.
- **Do not store or use smoker** near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- **Do not store** lighter fluid or other flammable liquids or materials under the smoker.
- Use caution when remove charcoal grid. **Use oven mitt**. Handle will be hot when in use.
- Never remove charcoal grid when water is smoking as hot water may splash on to coals creating a burst of hot steam and coals.
- DO NOT wear loose clothing or allow hair to come in contact with smoker.
- **Smoker is hot when in use. To avoid burns:**
- **DO NOT** attempt to move the smoker.
- **Wear protective gloves or oven mitts.**
- **DO NOT** touch any hot smoker surfaces.

# Warnings

- When grilling/smoking, 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 when opening the lid**, keeping hands, face and body a safe distance away. **Flash flare ups** may occur when air comes into contact with fire or hot coals.
- **Use Caution and Common Sense to determine the amount of charcoal to be use.**
- Always ensure that all parts are securely fastened.
- **Do not** allow charcoal and / or wood to rest on the walls of smoker. Doing so will greatly reduce the life if the metal and finish of your smoker.
- **Use caution** during assembly and while operating your smoker to avoid scrapes or cuts from sharp edges of metal parts. **Use caution** when reaching into or under smoker.
- In windy weather, place **smoker** in an outdoor area that is **protected from the wind**.
- When opening lid, be sure lid is fully opened and secure to prevent lid from closing unexpectedly.
- **Close lid** to suffocate flame.
- **Never leave** coals and ashes in smoker **unattended**. Before smoker can be left unattended, remaining coals and ashes must be removed from smoker. 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 disposal.
- Extinguished coals and ashes should be placed a safe distance from all structure 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.
- After each use, **clean the smoker thoroughly** and apply a light coat of vegetable oil to prevent rusting. **Cover the smoker** to protect it from excessive rusting.
- **Use caution** when lifting or moving smoker 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 smoker **out of reach of children** and in a dry location when not in use.
- **Properly dispose** of all packaging material.
- **Use caution and common sense** when operating your smoker.
- **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.

**Wash your hands after handling this product**

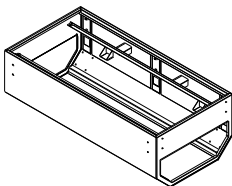
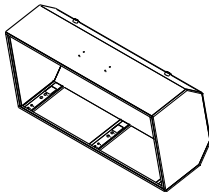
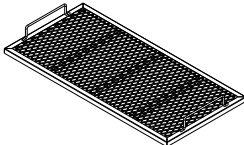
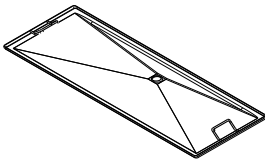
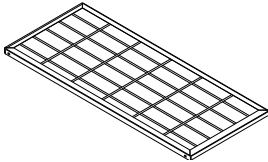
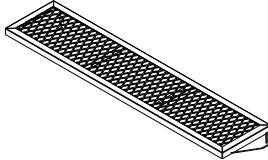
# Exploded View



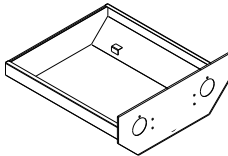
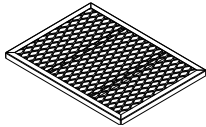
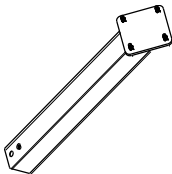
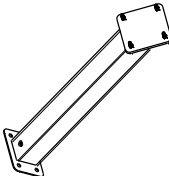
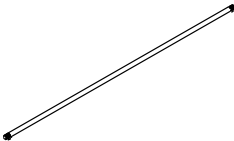
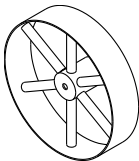
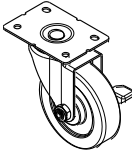
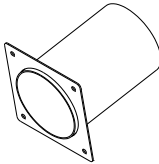
## Tools Required (not included)

1	Philips Screwdrivers	
2	Adjustable Wrench	

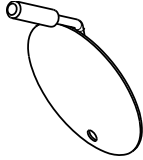
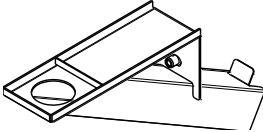
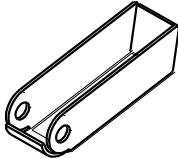
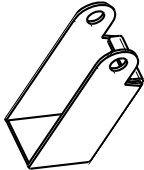
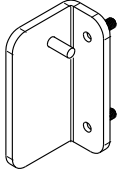
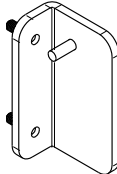
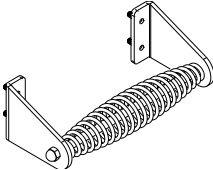
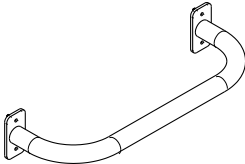
## Parts List

	Description	Picture	Qty
1	Fire Box		1 pc
2	Lid		1 pc
3	Cooking Grate		1 pc
4	Heat Deflector		1 pc
5	Storage Rack		1 pc
6	Front Table		1 pc

# Parts List

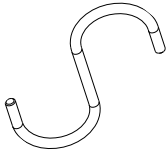
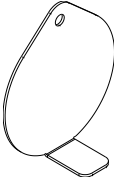
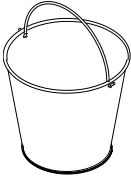

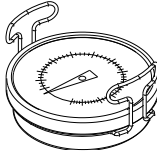
7	Charcoal Drawer		2 pcs
8	Charcoal Grate		2 pcs
9	Left Leg		2 pcs
10	Right Leg		2 pcs
11	Wheel Axle		1 pc
12	Wagon Style Wheel		2 pcs
13	Caster		2 pcs
14	Smoker Stack		2 pcs

# Parts List





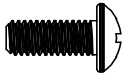

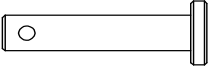

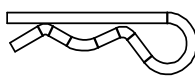





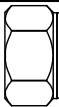










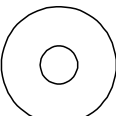
15	Smoke Stack Cover		2 pcs
16	Drain Pipe		1 pc
17	Lid Hinge Top		3 pcs
18	Lid Hinge Bottom		3 pcs
19	Front Table Support Bracket Left		1 pc
20	Front Table Support Bracket Right		1 pc
21	Handle		3 pcs
22	Smoker Side Handle		1 pc



# Parts List

23	Tool Hook		4 pcs
24	Charcoal Drawer Vent Cover		4 pcs
25	Grease Bucket		1 pc
26	Temperature Gauge		2 pcs
27	Cooking Grate Surface Temperature Gauge		1 pc

# Hardware

	Description	Picture	Qty
A	Bolt M6 x 45	 	6 pcs
B	Bolt M6 x 35	 	6 pcs
C	Bolt M6 x 15	 	26 pcs
D	Hinge Pin	 	3 pcs
E	Cotter Pin	 	3 pcs
F	Spring	 	2 pcs
G	Cap Nut M8	 	2 pcs
H	Lock Nut M10	 	2 pcs
J	Washer ID 10	 	2 pcs
K	Flange Nut M6	 	50 pcs
L	Lock Nut M6	 	4 pcs
M	Spring Washer ID 6	 	4 pcs
N	Insulation Washer	 	12 pcs

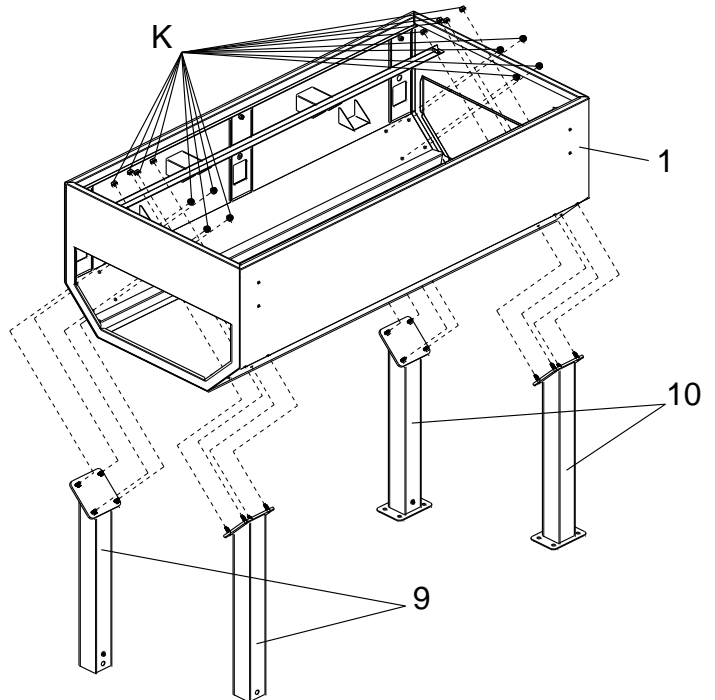
# Assembly Instructions

## Step 1:

Attach legs (#9, 10) to Firebox (#1)

### Hardware

K - 16 pcs

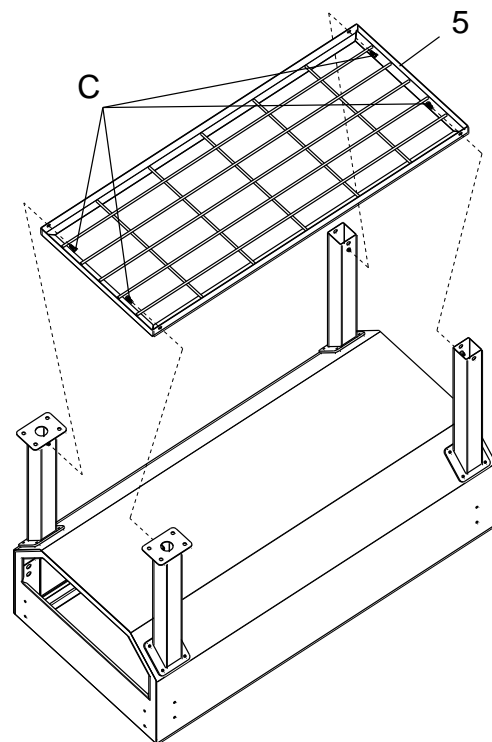


## Step 2:

Attach Storage Rack (#5) to Legs

### Hardware

C - 4 pcs



# Assembly Instructions

## Step 3:

Attach Wheel Axle (#11), Wagon Style Wheels (#12) to cart

### Hardware

H - 2 pcs

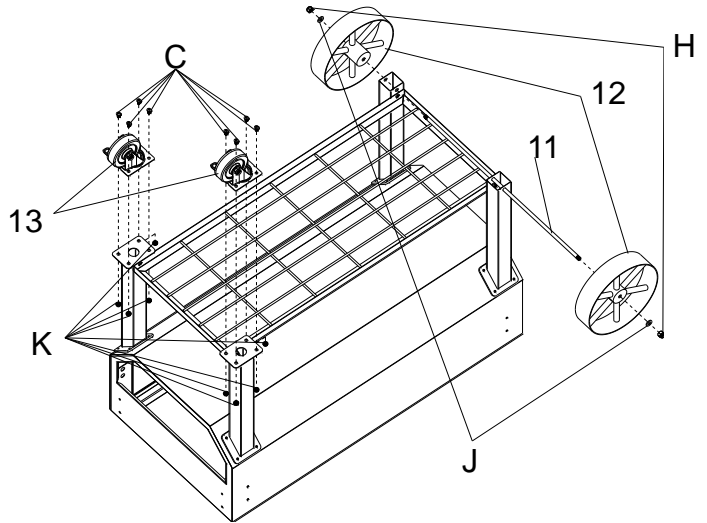
J - 2 pcs

Attach Casters (#13) to cart

### Hardware

C - 8 pcs

K - 8 pcs



## Step 4:

Attach Lid Hinge-Bottom (#18) to Firebox.

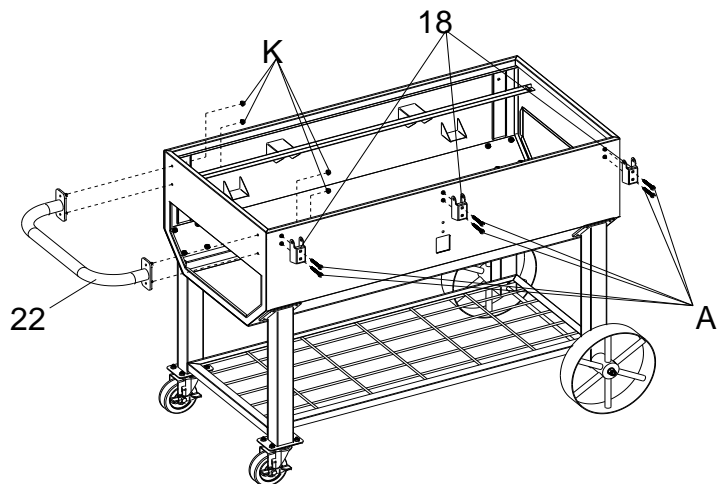
### Hardware

A - 6 pcs

Attach Smoker Side Handle (#22) to firebox.

### Hardware

K - 4 pcs



# Assembly Instructions

## Step 5:

Attach Table Support Brackets (Left #19, Right #20) and Front Table (#6) to firebox.

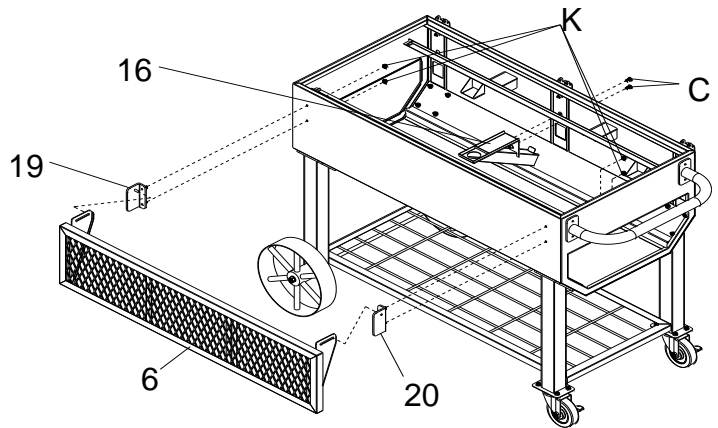
### Hardware

K - 4 pcs

Attach Drain Pipe (#16) to firebox

### Hardware

C - 2 pcs



## Step 6:

Attach Lid Hinge-Top (#17) to lid (#2)

### Hardware

B - 6 pcs

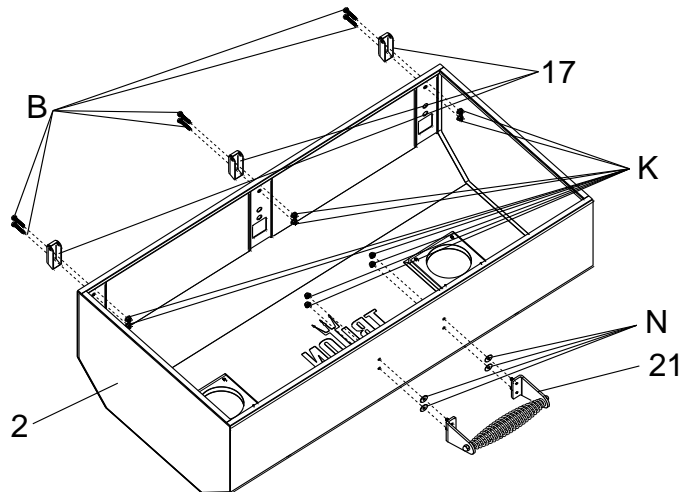
K - 6 pcs

Attach Handle (#21) to lid (#2)

### Hardware

K - 4 pcs

N - 4 pcs



# Assembly Instructions

## Step 7:

Attach Smoke Stacks (#14)

### Hardware

C - 8 pcs

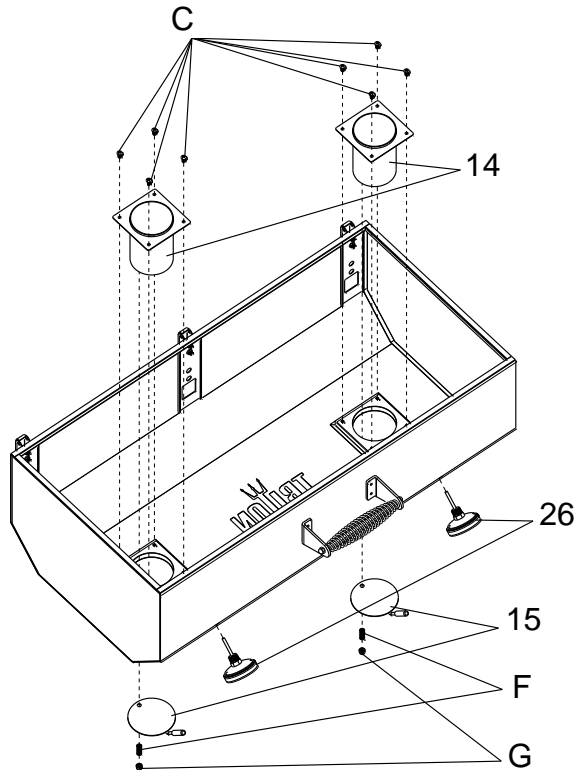
Attach Smoke Stack Covers (#15)

### Hardware

F - 2 pcs

G - 2 pcs

Attach Temperature Gauges (#26)



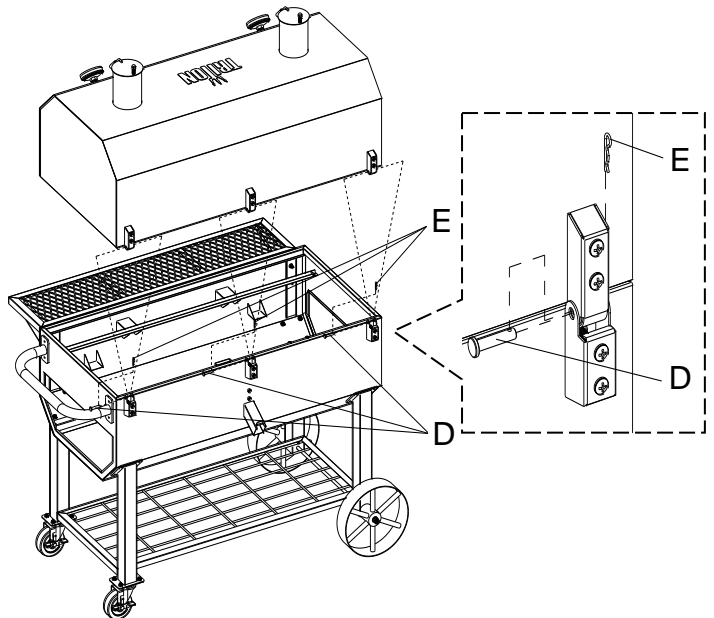
## Step 8:

Attach Lid to Firebox

### Hardware

D - 3 pcs

E - 3 pcs



# Assembly Instructions

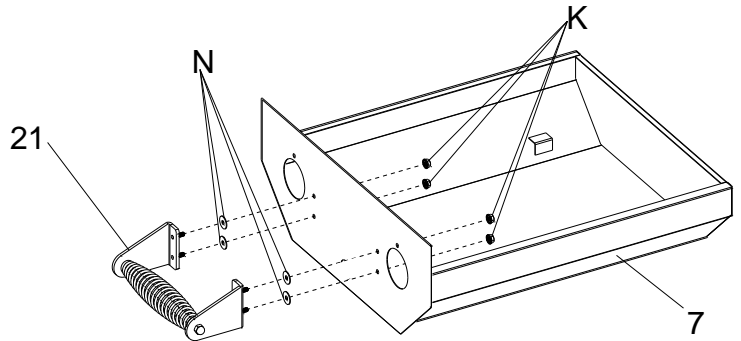
## Step 9:

Attach Handles (#21) to Charcoal Drawers (#7)

### Hardware

K - 8 pcs

N - 8 pcs



## Step 10:

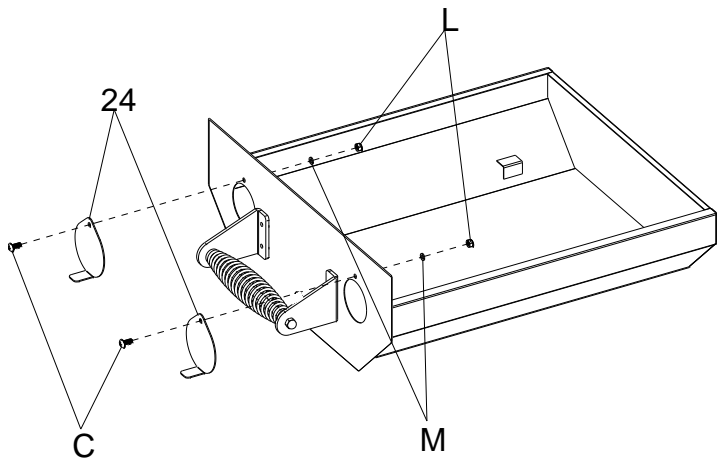
Attach Charcoal Drawer Vent Covers (#24)

### Hardware

C - 4 pcs

L - 4 pcs

M - 4 pcs



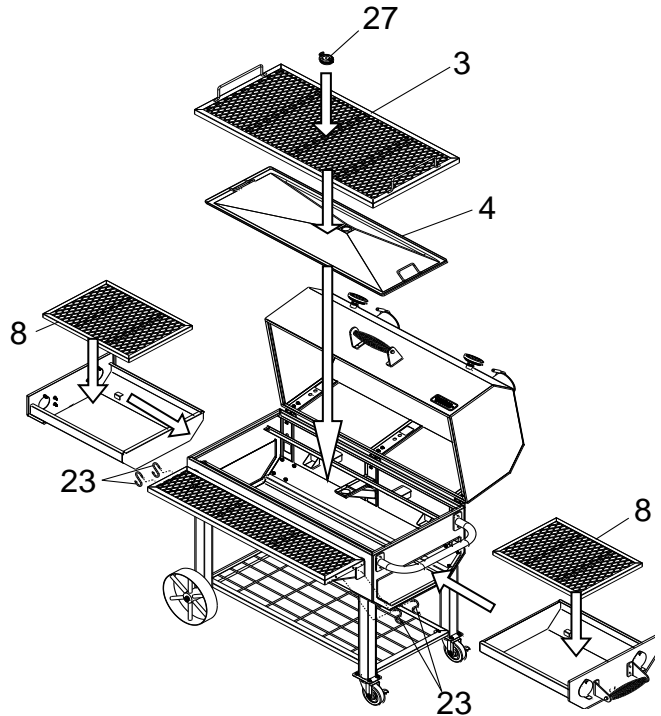
# Assembly Instructions

## Step 11:

Put Cooking Grate (#3), Heat Deflector (#4) in Firebox and Charcoal Grates (#8) in Charcoal Drawers

Hang Tool Hooks (#23) on both sides of Front Table

Use Cooking Grate Surface Temperature Gauge (#27) on Cooking Grate upon smoking food.

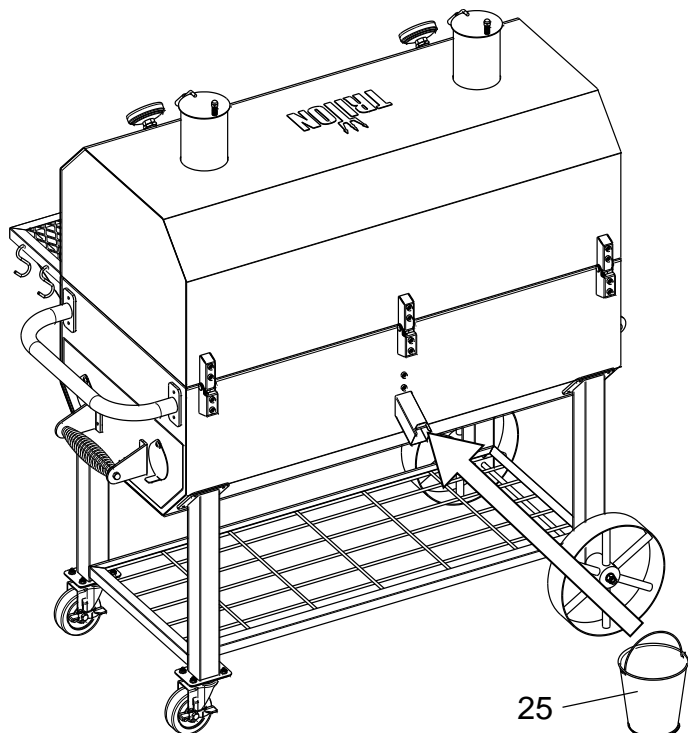


## Step 12:

Hang Grease Bucket (#25) on back side of smoker

Assembly is completed

**Be sure all bolts and nuts are tightened before use.**





# Preparation for use & Lighting instructions

## 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 get rid of the grill paint odor that can cause unnatural flavors to the first meal prepared on the 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

Lightly coat all interior surfaces of the smoker with vegetable oil or vegetable oil spray. DO NOT coat charcoal grates and charcoal drawers.

- **The interior surface of smoker and some components eg cooking grate, heat deflector are pre-seasoned in factory.**

### Step 2

Follow the 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).

	<b>WARNING</b>	
Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal /wood mixture.		

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 4.4 pounds (2.0 kg) or optimum amount of charcoal. When charcoal is burning strong, carefully place hot coals on charcoal grates of charcoal drawers.

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

## IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.

If you choose to use charcoal lighting fluid, **ONLY** use charcoal lighting 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 4.4 pounds (2.0 kg) or optimum amount of charcoal and place charcoal on charcoal grates of charcoal drawers.

### Step 3

Saturate charcoal with lighting fluid. Wait 2 to 3 minutes to allow lighting fluid to soak into charcoal before returning charcoal drawers to smokers. \*Store lighting fluid a safe distance from the smoker.

### Step 4

With smoker lid and charcoal drawers open. Stand back and carefully light charcoal and return charcoal drawers to smoker. Allow to burn until covered with a light ash (approximately 20 minutes).

# Preparation for use & Lighting instructions

## Step 5

With coals burning strong, close the lid. Allow the temperature to reach 225°F (107°C). Maintain this temperature for 2 hours.

## Step 6

Increase the temperature to 400°F (205°C). This can be achieved by 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:** It is important that the exterior of the smoker is not scraped or rubbed during the curing process.

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



# Operating Instructions

## Step 1

Lightly coat all interior surfaces of the smoker with vegetable oil or vegetable oil spray. DO NOT coat charcoal grates and charcoal drawers.

## Step 2

Follow the 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).

	<b>WARNING</b>	
Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal /wood mixture.		

If using a Charcoal Chimney Starter, follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 4.4 pounds (2.0 kg) or optimum amount of charcoal. When charcoal is burning strong, carefully place hot coals on charcoal grates of charcoal drawers.

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

## IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable materials for lighting charcoal. Follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 4.4 pounds (2.0 kg) or optimum amount of charcoal. Place the charcoal on charcoal grates of charcoal drawers.

## Step 3

Saturate charcoal with lighting fluid. Wait 2 to 3 minutes to allow lighting fluid to soak into charcoal before returning charcoal drawers to smokers. Store charcoal lighting fluid a safe distance from the smoker.

# Operating Instructions

## Step 4

With smoker lid and charcoal drawers open. Stand back and carefully light charcoal and return charcoal drawers to smoker. Allow to burn until covered with a light ash (approximately 20 minutes).



## WARNING



Charcoal lighting fluid must be allowed to completely burn off prior to closing smoker 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.

## Step 5

Place heat deflector and cooking grates on support lips.

## Step 6

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

## Step 7

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

## Flavoring 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” (7 to 10 cm) long and 1” to 2” (2 to 4 cm) 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. Only a few pieces of wood are required to obtain a good smoke flavor. A recommended amount for the 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, add more wood and/or charcoal. Follow instructions in “**Adding Charcoal/Wood During Cooking**” section of this manual.

To maintain the temperature, you may need to add more wood and/or charcoal 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.

The amount of food determines the amount of lump charcoal, charcoal briquette or wood to be used. Add charcoal gradually and observe the grilling temperature via the temperature gauge. Adding too much charcoal into the smoker at a time may raise the burning temperature rapidly and cause damages to the smoker.

# Operating Instructions

## Adding Charcoal/Wood During Cooking



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

### Step 1

Wearing oven mitts/gloves and carefully pull out charcoal drawers. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

### Step 2

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 to charcoal grates, 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.

	<b>WARNING</b>	
Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.		

### Step 3

When charcoal is burning strong again, wear oven mitts/gloves and carefully return charcoal drawers to smoker body. Extinguish any hot ashes, coals or embers which may have fallen from the smoker or beneath and around smoker.

## After-Use Safety

- 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 non-combustible 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.
- Cover and store smoker in a protected area away from children and pets.

## Care and 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.
- Wash cooking grates and charcoal tray with hot, soapy water, rinse well and dry. Lightly coat 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. Do not coat charcoal tray.
- 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, and then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

# Warranty Information

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of 90 days from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provide that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates 90 days from the date of purchase.
- 5 **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION, LODGING EXPENSES, LOSS OF FOOD, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
- 6 **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
- 7 **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
- 8 **RESERVED RIGHT TO CHANGE:** Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
  - Chips or scratches on porcelain or painted surfaces
  - Rust or corrosion is not deemed a manufacturing or materials defect
  - Discoloration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch up.
  - Stainless steel discoloration or corrosion

## IF CUSTOMER SERVICE IS NECESSARY:

1. The Original Purchaser is responsible for shipping and handling charges of the returned item(s) and replacement parts, if any.
2. All parts to be replaced will need to be shipped before replacement items will be sent.
3. Follow the Customer Service Representative's instructions exactly. If a return is necessary, it must be packed carefully and shipped prepaid.