



WILD WEST TRADITION™

MODEL 03203300

Assembly Instructions

Rev. 1-16-03



P/N: 42802831



CAUTION ! This unit is heavy.

Tools needed: 2 adjustable wrenches and hammer
DO NOT assemble with less than 3 people to help.

WARNING

CARBON MONOXIDE HAZARD

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor.
NEVER burn charcoal inside homes, vehicles or tents.



CAUTION!

Read and follow all Safety Statements, Warnings, Assembly Instructions and Use & Care directions before attempting to assemble and cook.



CAUTION!

Some parts may contain sharp edges. Wear protective gloves as necessary.

STOP!

**Missing a part?
No Need To Go Back To
The Store!**

The store where you made your purchase
does not stock parts for this item.

If you need parts,
whether they are missing or damaged,
call the Customer Service
toll free Help Line.

Call us and we will gladly ship the
part you need
FREE OF CHARGE.

Call Our Help Line
1-800-232-3398



PARTS LIST

PART NUMBER	DESCRIPTION	QUANTITY
55700291	SMOKER CHAMBER KIT	1
55700292	FIREBOX KIT	1
40002811	FIRE GRATE SET, RAW	1
55700299	WHEEL, KIT	2
43333002	COOKING GRATE SET	2
55700297	SHORT LEG KIT	2
55700298	LONG LEG KIT	2
55700295	WOOD HANDLE KIT	2
55700296	SMOKESTACK KIT	1
55700294	BARN DOOR LATCH KIT	1
55700293	BUTTERFLY DAMPER KIT	1
42000019	HARDWARE BAG	1
13300020	FRONT SHELF	1
12503000	TEMPERATURE GAUGE	1
23310004	PULL HANDLE	1

LIMITED WARRANTY

New Braunfels Smoker Company warrants the *Wild West Tradition Smoker* for replacement or repair of parts and or workmanship for a period of 90 days. New Braunfels Smoker Company warrants to the original *Wild West Tradition Smoker* owner repair or replacement of the cooking chamber only, should "bum-out" or "rust-through" occur for a period of 1 year. Paint is not warranted and will require touch-up.

These limited warranties are made exclusively to the original customer presenting proof of purchase. These warranties are limited to non-commercial usage. Any returned goods must be clearly marked with a New Braunfels Smoker Company *Return Authorization Number* and shipped prepaid. These limited warranties do not cover normal wear and tear, damages resulting from abuse or mis-use. This warranty excludes incidental or consequential cost due to damage or losses to persons or property of any nature.

NOTICE: Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights which may vary from state to state.

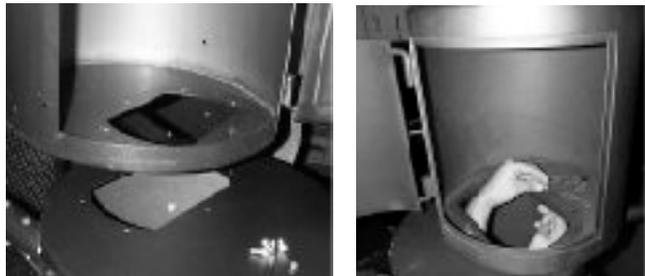


TOLL FREE 1.800.232.3398
Visit our web site at www.nbsmoker.com

CAUTION ! This unit is heavy and awkward. Be careful when lifting or moving parts.

STEP 1. Open the top of the carton and cut the ends so that the carton will lay open. Remove the top saddle pads and the contents inside the chambers.

STEP 2. Turn the smoke chamber on end so that the heat passage opening is facing up. Match the heat passage opening on the firebox to the heat passage opening on the smoke chamber. Bolt the two chambers together using 8 - 3/8-16 x 1" Hex Head Bolts, 8 - 3/8" Lock Washers, and 8 - 3/8-16 Nuts. Insert bolts from the smoke chamber side.



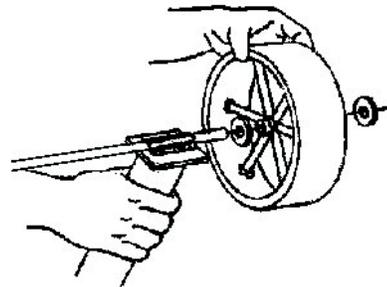
STEP 3. With unit still in position from previous step, place the long legs onto the leg stubs closest to the floor. This will be the same end as the smokestack receiver. Do not fully tighten at this time.



STEP 4. Place the short legs onto the remaining leg stubs located next to the firebox. Do not fully tighten at this time.



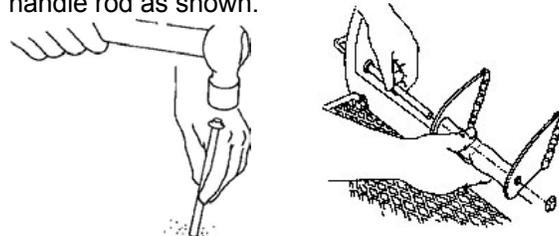
STEP 5. Insert a Hitch retainer clip through the hole on one end of the axle. Slide a 7/16" Flat Washer onto the axle, slide on a wheel then slide on another Flat Washer. Thread the axle through both bushings on the bottom of both short legs. Add another Flat Washer, Wheel, and Flat Washer. Finally, insert the remaining Hitch retainer clip.



STEP 6. Carefully stand the unit up on it's legs (REMEMBER TO BE CAREFUL, THE LEGS ARE NOT FULLY TIGHTENED YET AND CAN FALL OFF). With the unit fully supported on it's legs, adjust the location of the legs on the leg stubs so that the unit will sit with a slight angle down towards the grease drain in the smoke chamber. Tighten the bolts at the top of each leg as shown.

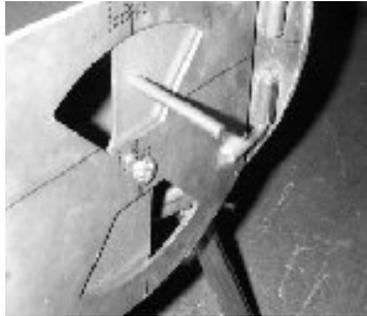


STEP 7. Attach 1 -3/8" PAL nut to one end of the handle rod as shown.

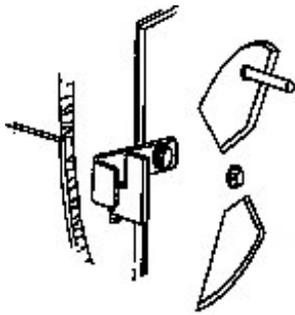


Slide the handle rod through one smoke chamber handle bracket, through the wood handle, and out through the bracket on the other end. Secure with another 3/8" PAL nut. **HINT: Place something heavy such as a block of wood behind the first PAL nut to help hold it still when tapping on the final PAL nut.** Repeat this process for the Firebox handle.

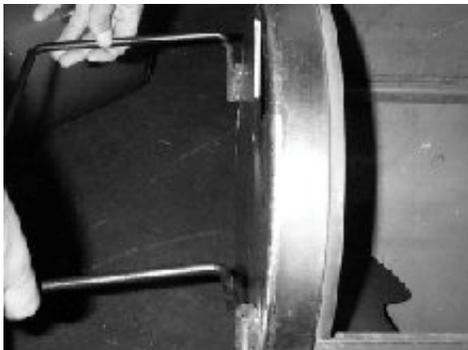
STEP 8. Attach Butterfly to Barn door on the end of the Firebox. Insert a 1/4" Flat Washer on a 1/4-20 x 3/4" Hex Head bolt. Insert the bolt through the center hole in the Barn Door. Slide the Butterfly Damper onto the Bolt. Slide another 1/4" Flat Washer onto the bolt. Thread a 1/4-20 Reversible Lock nut onto the bolt and tighten. NOTE: Be sure that Butterfly Damper handle is facing out and towards the top and that it moves freely.



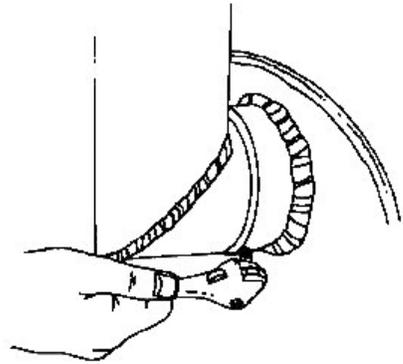
STEP 9. The door latch should already be attached. Slide the door Latch behind the welded door catch to keep barn door closed.



STEP 10. Slide pull handle down into bushings on smoke stack side of smoke chamber.



STEP 11. Attach Smokestack to end of smoke chamber by sliding smokestack into stack receiver. Tighten 3/8-16 x 1" bolt in nut welded to stack receiver to hold smokestack in vertical position.



STEP 12. Attach Front Shelf by sliding shelf frame into shelf bushings welded to the front of the smoke chamber below the lid (your shelf may be expanded metal instead of wire).



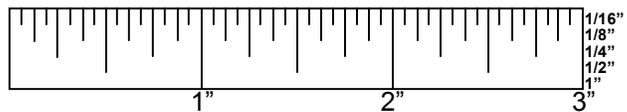
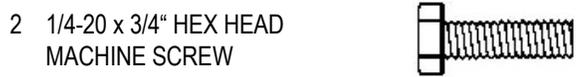
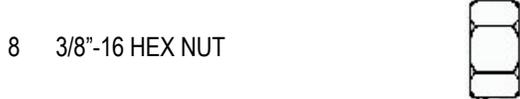
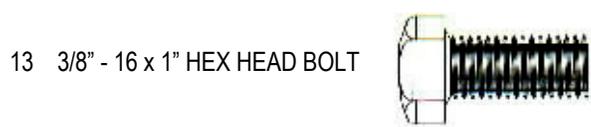
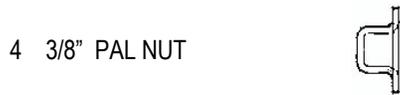
STEP 13. Place fire grate in the bottom of the firebox. Rest both cooking grates on the grill supports in the smoke chamber.



STEP 14. Follow the instructions on the next set of pages before using your new smoker.

WILD WEST TRADITION HARDWARE BAG

Parts diagrams ARE NOT actual size.
Use ruler to determine correct size



Preparing and using your WILD WEST TRADITION Smoker

Before cooking with your *WILD WEST TRADITION Smoker*, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

1. Brush all interior surfaces including grills and grates with vegetable oil.
2. Build a small fire on the fire grate, being sure not to lay coals against the walls.
3. Close lid, (Position butterfly and smokestack damper at approximately one quarter open). This burn should be sustained for at least two hours, the longer the better. Begin increasing temperature by opening the butterfly and smokestack damper half-way and adding more charcoal. Your *Wild West Tradition Smoker* is now ready for use.

Rust can appear on the inside of your grill. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your grill. Exterior surfaces of grill may need occasional touch up. We recommend the use of a commercially available black high temperature spray paint.
NEVER PAINT INTERIOR OF UNIT !

GRILLING

Wood is recommended, however charcoal or a combination of both may be used as the fuel source for grilling, with the fuel source placed and ignited on the fire grate. Do not build too large of a fire. We recommend starting a fire with no more than 4 pounds of charcoal (approximately 60 briquets) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grills in the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

GRILL MAINTENANCE

Frequency of cleanup is determined by how much your grill is used. Make sure coals are completely extinguished before cleaning inside of unit. Inside surfaces may be cleaned with a strong solution of detergent and water applied with a scrub brush. Thoroughly rinse with water and allow to air dry before using again.

SMOKIN' AND SLOW COOKING

If using the *Wild West Tradition Smoker* as a smoker or slow cooker, remove the cooking grill from the firebox and build your fire on top of the fire grate in the firebox. Either charcoal or wood may be used, but wood is the recommended fuel for it's rate of burn and the flavor that it imparts to the food being cooked. Most seasoned hardwoods are good for smoking such as Hickory, Mesquite, Pecan, Oak, and many other fruit woods. The firebox will accommodate most split fireplace size logs (16"). Bark should be avoided or burned off first as it contains a high acid content and imparts an acrid flavor.

After allowing the fire to burn down, close the doors and control the temperature and smoke with the dampers located on the firebox and atop the smokestack. Smoke is contained within the chambers, which will reduce burn while imparting more smoke flavor. Do not operate the *Wild West Tradition Smoker* with temperatures exceeding 450 degrees in the smoke chamber. Place the food in the smoke chamber and monitor the temperature. Cooking and smoking are taking place using indirect heat. There is no need to worry about a grease fire flare-up ruining the food. Do not place food within 6" of the opening from the firebox into the smoke chamber. A general rule of thumb for cooking is about 1 hour per pound for smoking large cuts of meat but refer to a good cookbook for specific cuts of meat. Limit the number of times you open the smoke chamber door as this will allow heat to escape and extend the cooking time.

RECIPES

Beef Brisket

Using an OKLAHOMA JOE'S™ seasoning, shake the mix over all surfaces of the brisket and pat into the meat. Place in the refrigerator overnight.

Keep a 300 degree fire burning in the firebox and cook the brisket in the smoke chamber for about 1 hour per pound. Wrap in foil after 5 hours.

Test for doneness by inserting a fork. If the fork comes out easily it is properly cooked.

Serving: 10 lb. / 10-12 people

Recommended wood: charcoal and hickory

Buffalo Wings

Season chicken wings with OKLAHOMA JOE'S™ Sweet & Spicy seasoning in pan. Melt combination butter and Tabasco. Grill over direct coals and baste with butter-Tabasco combination during cooking. Let cool and serve. Excellent for large group snack appetizer.

Total cooking time: 30-45 minutes

Recommended wood: charcoal and hickory

Sweet and Spicy Chicken

This recipe will work on any type of chicken, from a whole chicken to just legs or wings.

Lay chicken or chicken pieces into a grill that is at a temperature around 250 degrees. Sprinkle OKLAHOMA JOE'S™ Sweet & Spicy seasoning and then apply apple juice over the spice (a misting bottle works great for the apple juice). Every 20 minutes apply more Sweet & Spicy and apple juice.

Small pieces will be done in approximately 45 minutes. Quartered chicken pieces will take approximately 1 hour. Whole chicken will take 3 - 3 1/2 hours to cook.

Recommended wood: pecan

Smoked Salmon

Start with a whole side salmon filet. Sprinkle the filet with OKLAHOMA JOE'S™ Original Barbecue Seasoning. Then place on a fish rack in the grill with the skin side down. DO NOT put salmon directly over fire. Heat and mix the following baste:

1 cup butter

1/4 cup lemon juice

3 tablespoons dill weed

Baste filet every 10 minutes with basting sauce. Cook for 1 hour and 15 minutes in indirect heat or until done.

Total cooking time: 1 hour & 15 minutes

Recommended wood: pecan

Pork Shoulder

Bone out a whole pork shoulder. Rub down with OKLAHOMA JOE'S™ Original Barbecue Seasoning on the inside and outside. Tie shoulder together with a cotton string. Cook for 5 hours unwrapped at 250 degrees. Then wrap tight with foil and cook an additional 6 hours at 225 degrees.

Total cooking time: 11 hours

Recommended wood: pecan, apple, hickory

Vegetables

Potatoes Rub whole potatoes with margarine or herb butter and tightly wrap in heavy foil. Place on grill and cook for 2 hours at 250 degrees.

Onions Select medium size onions, do not peel. Drop onions directly in hot coals. Turn and cook until dark brown or black all over. Remove from the coals and cut off the bottom end. Squirt the onion out of the burned skin and serve.

Roast Corn Shuck and wash the corn, pat dry. Rub generously with butter or margarine. Wrap in foil. Cook on grill at 250 degrees for about 30 to 40 minutes. Or soak corn with husk in water and cook for same time, no need to foil wrap.

Roast Peppers Place whole peppers on the firebox grill, 6 to 8 inches from the coals. Cook, turning often until skins blister and char on all sides. Remove from grill, wrap in a damp towel and let cool. When cool, use a sharp knife to gently peel away charred skin. Discard skin, core and seeds. Rinse quickly under cool water. Pat dry. Store roasted peppers in a plastic bag or container and use in your favorite dishes calling for peppers. Freeze them only if you intend to use them in purees or soups.

Whole Grilled Garlic Cook whole heads of garlic on grill about 5 to 6 inches over glowing coals, turning them frequently for 45 to 50 minutes, or until they are very tender when pierced with a knife. Discard outermost papery skin. Press the individual cloves between thumb and index finger, squeezing out the garlic. Serve the garlic (smashed) with grilled meats. OR smoke whole heads of garlic over indirect heat (1 to 2 hours) and serve peeled and crushed or save to use later in your favorite recipes.

Grilled Vegetables Any variety you choose may be cut in large pieces and brushed with olive or vegetable oil and then sprinkled with herbs. Grill for about 5 to 10 minutes until tender and brown.