

Bandera™



MODEL 03205600
Assembly Instructions



Tools needed for assembly: Phillips screwdriver • Two adjustable wrenches • Hammer



Some parts may contain sharp edges – especially as noted in manual. Wear protective gloves if necessary.



Read and follow all safety statements, warnings, assembly instructions and use & care directions before attempting to assemble and cook.



THIS UNIT IS HEAVY.
DO NOT assemble without a helper.



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.

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



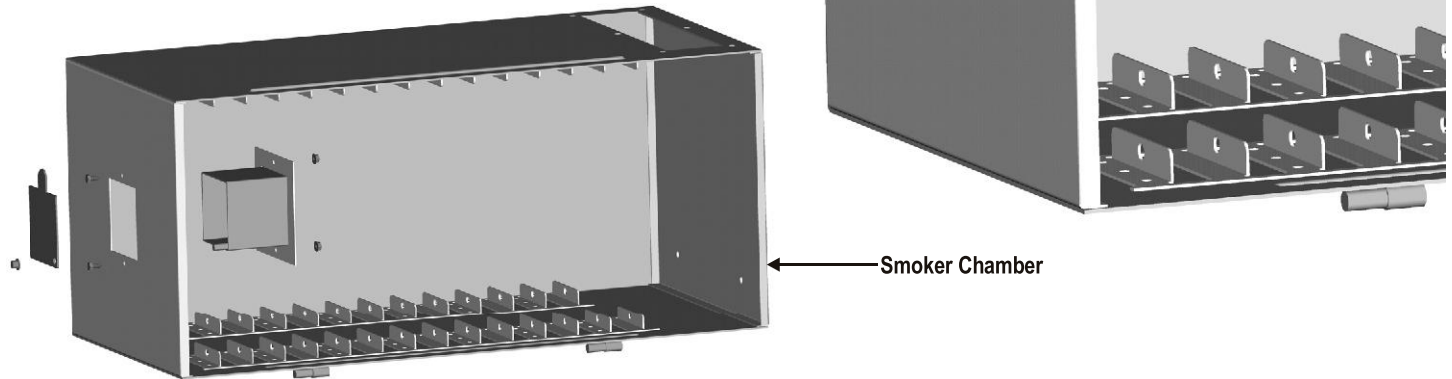
PARTS LIST

ITEM	DESCRIPTION	QTY
40022810	PORCELAIN GRILL SET	2
25666023	ASH PAN	1
15610017	SMOKESTACK	1
15610023	SMOKER CHAMBER DOOR	1
15610022	SMOKER CHAMBER	1
15610019	FIREBOX LID	1
15610020	FIREBOX	1
46600003	FIRE GRATE	1
41401021	WATER PAN	1
15610012	GRILLSTAND	1
42802111	ASSEMBLY INSTRUCTIONS	1
15610003	HANDLE	1
45602002	MEAT HOOK	2
25601012	ADJUSTABLE SHELF	4
42000009	HARDWARE BAG	1
45620160	WOOD SHELF	3
45601000	WHEEL	2
25602003	AXLE	1
25601019	LOUVER	1
25602001	RIB RACK	2
45601010	HUBCAP	2
25602016	WATER PAN BRACKET	2
24020180	SHELF BRACKET	2
25602004	LOUVER ROD	1
25601018	SMOKESTACK DAMPER	1
45601040	SPRING HANDLE	3
45601070	LOCKING CASTER	1
45601080	NON-LOCKING CASTER	1
40010160	LOGO PLATE	1
55700417	FB HINGE PIN KIT	1

1

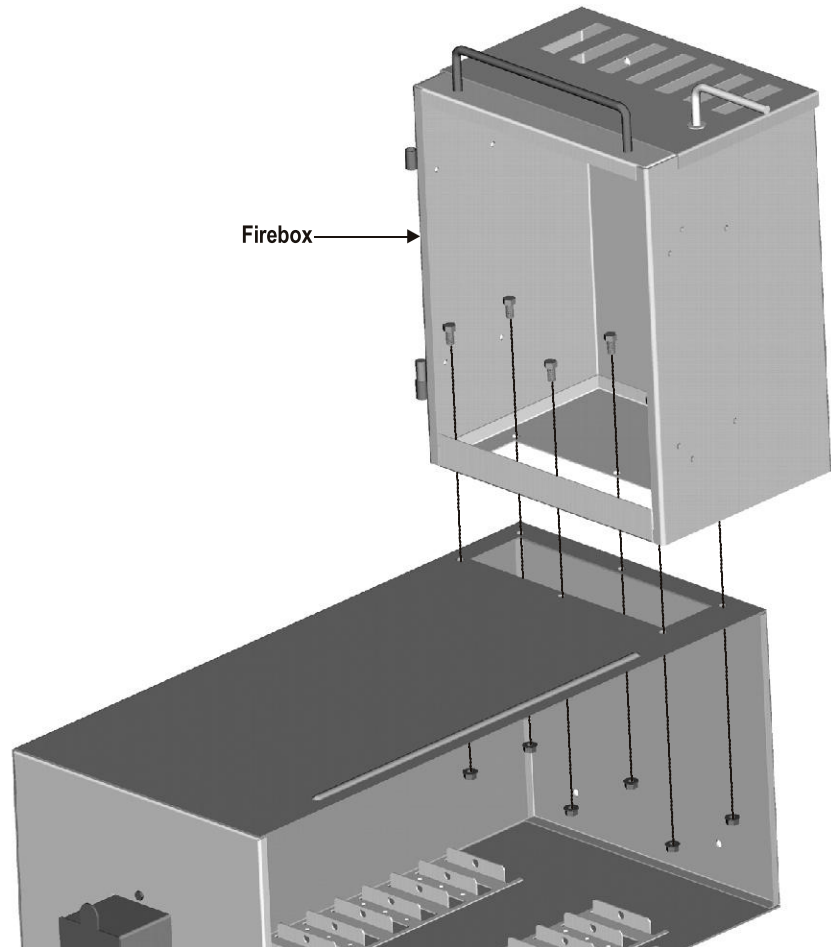
- Lay smoker chamber on its side with rectangle opening facing upward.
- Slide smokestack into opening in top of smoker chamber. Make sure damper pin is toward front of chamber. Attach with two $1/4-20 \times 1/2$ " screws from outside and two $1/4-20$ nuts inside chamber.
- Attach damper to pin with $3/8$ " pal nut. Tap pal nut onto pin with hammer. **TIP:** Place a $7/16$ " socket over the pal nut, tap socket with hammer to fully seat nut onto pin.

DO NOT STAND CHAMBER UPRIGHT.



2

- Place firebox onto smoker chamber and align the rectangle openings.
- Have someone hold firebox in place while inserting six $3/8-16 \times 3/4$ " screws from inside of firebox into smoker chamber. Attach with six $3/8-16$ nuts. **Tighten securely.**



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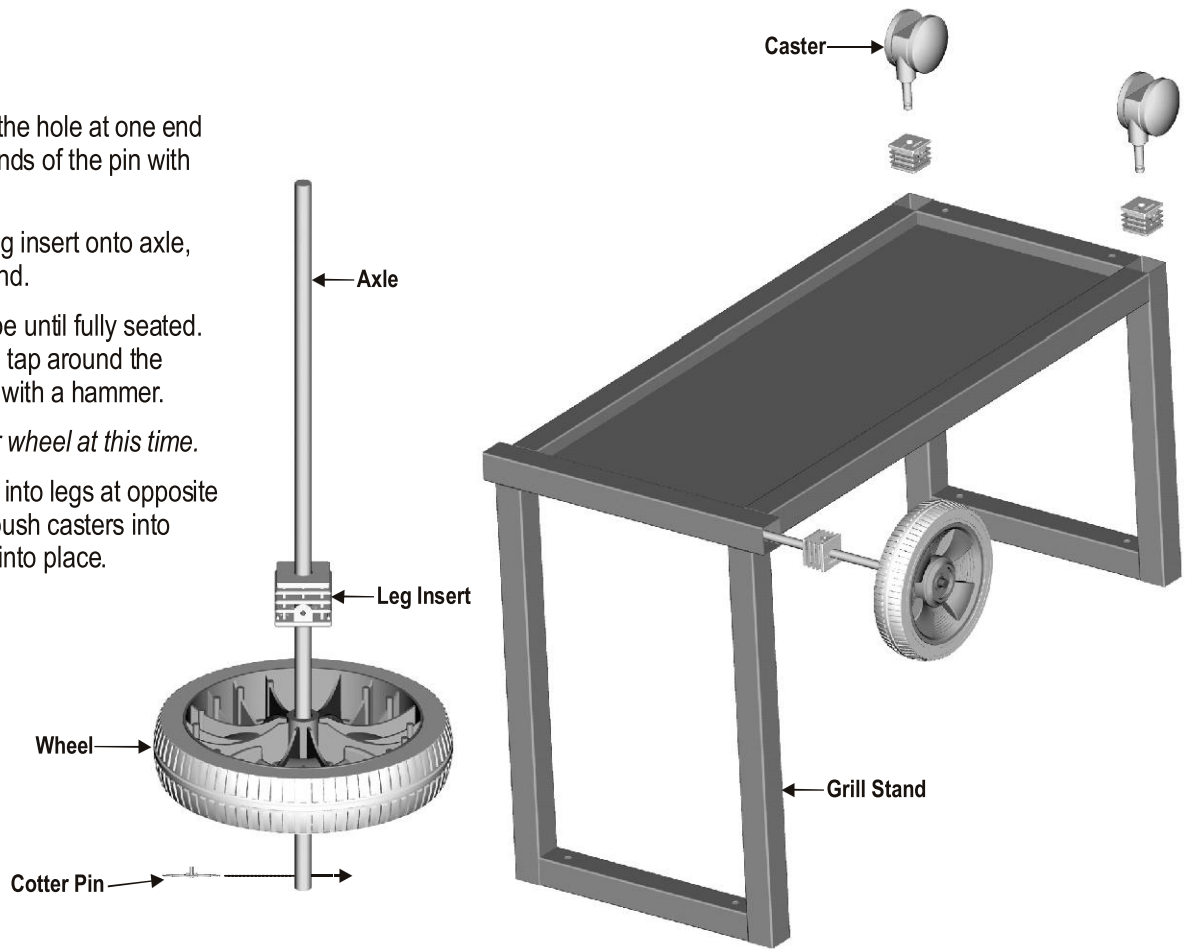
- Insert a cotter pin into the hole at one end of the axle, bend the ends of the pin with pliers to secure.

- Place a wheel and a leg insert onto axle, insert axle into grill stand.

- Push leg insert into tube until fully seated. It may be necessary to tap around the edges of the leg insert with a hammer.

Do not assemble other wheel at this time.

- Push or tap leg inserts into legs at opposite end of grill stand and push casters into inserts until they snap into place.



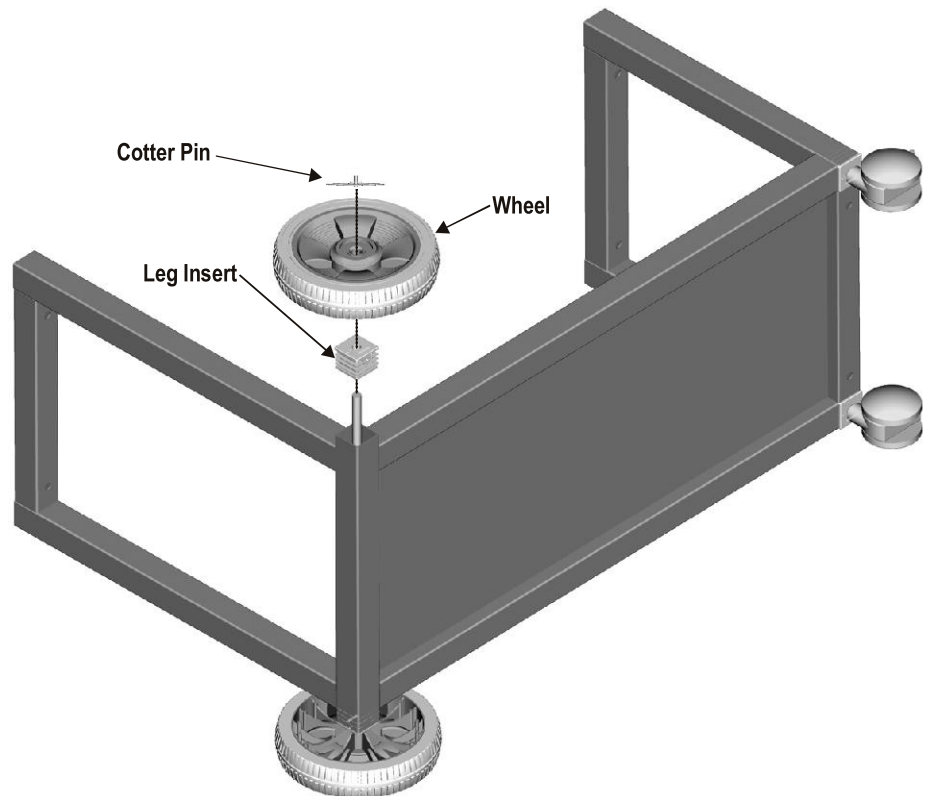
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- Holding wheel and axle against grill stand, lay grill stand onto its side.

- Place leg insert into axle and push or tap into tube until fully seated.

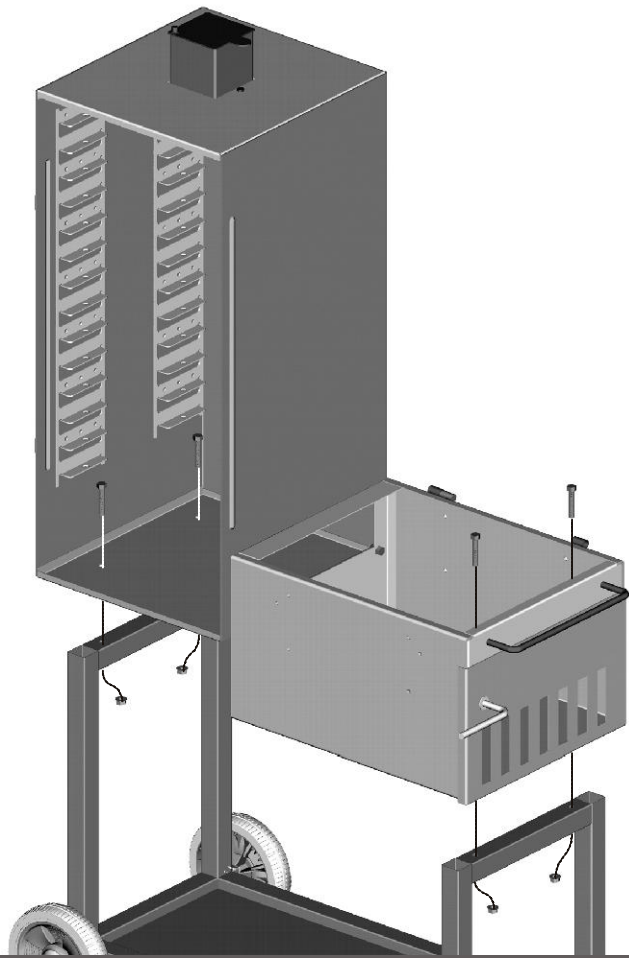
- Add remaining wheel and cotter pin, bending the ends of the pin to secure in axle.

- Turn grill stand upright.



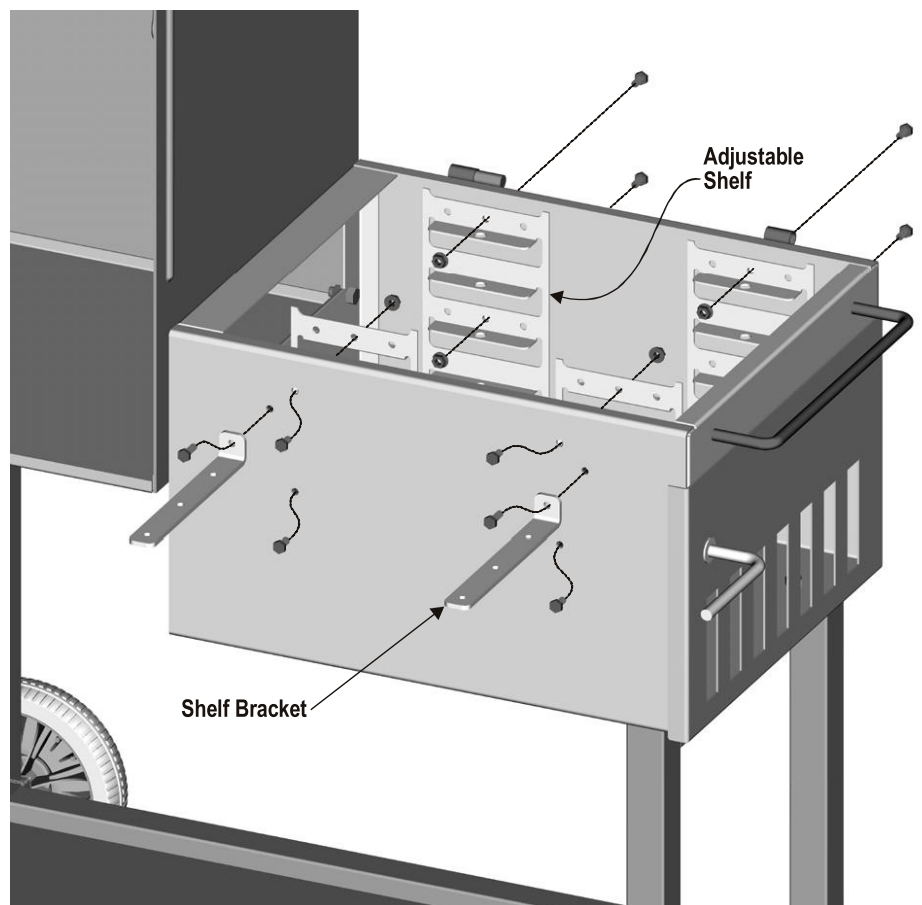
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- **HAVE SOMEONE HELP YOU** lift smoker chamber/firebox assembly and place onto grill stand, aligning holes in chamber and firebox with holes in stand.
- Insert four **3/8-16x2"** screws from inside of chamber and firebox into stand and attach four **3/8-16** nuts. **TIGHTEN SECURELY!**



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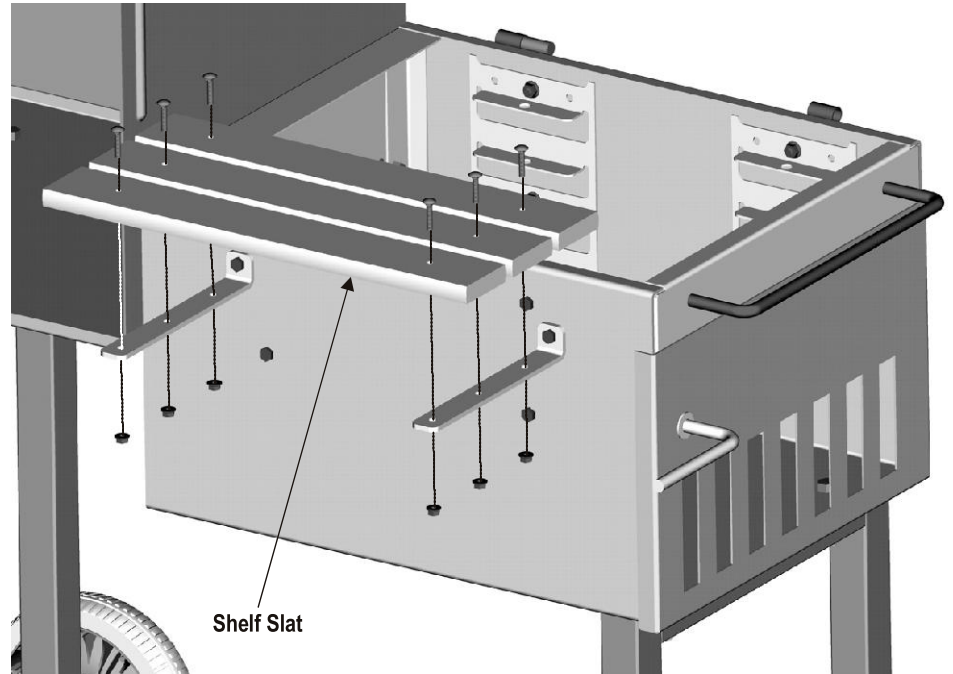
- Attach the four adjustable shelves to the inside of the firebox using two **1/4-20x1/2"** screws and two **1/4-20** nuts on each shelf.
 - Attach the two shelf brackets to the front of the firebox using one **1/4-20x3/4"** screw and one **1/4-20** nut for each bracket.
- Do not fully tighten bracket screws.**



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- Align the holes at each end of the three wood shelf slats with the holes in the shelf brackets. Attach slats using six #10-24x1" carriage bolts and six #10-24 nuts.

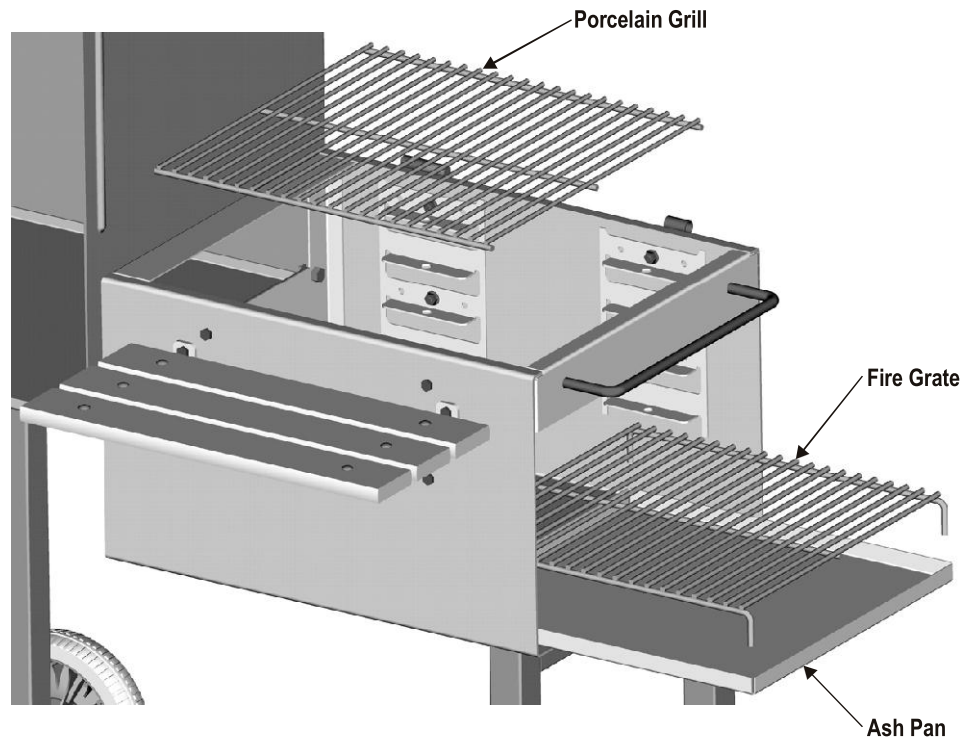
Tighten all slat bolts and bracket screws now.



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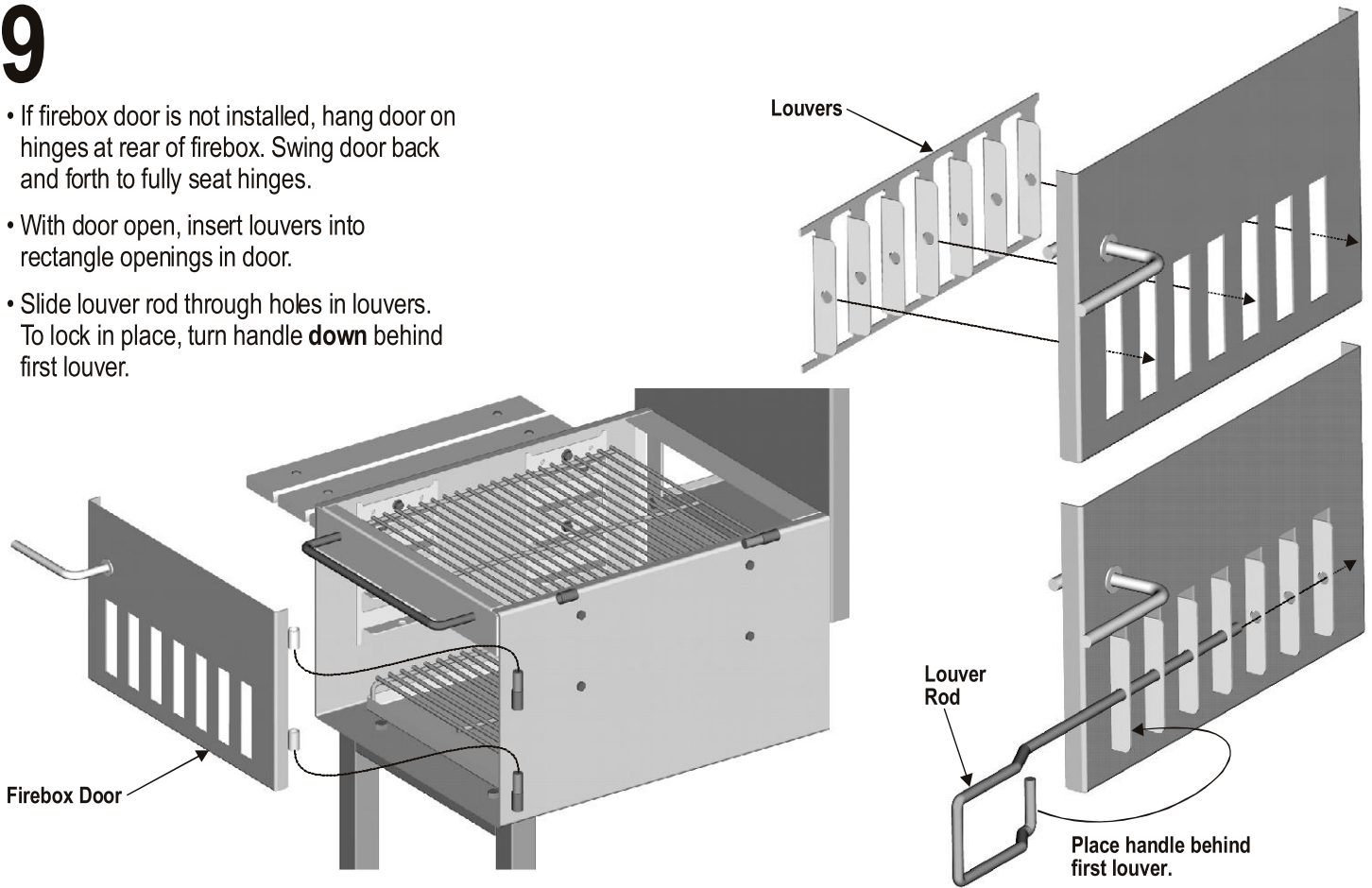
- Open firebox door (if attached) and slide ash pan into bottom of firebox.
- Place fire grate onto ash pan.
- Place one of the porcelain grills on the highest shelf position when using the firebox for cooking.

NOTE: To adjust the porcelain grill to a lower shelf position, it must be inserted from the side through the firebox door.



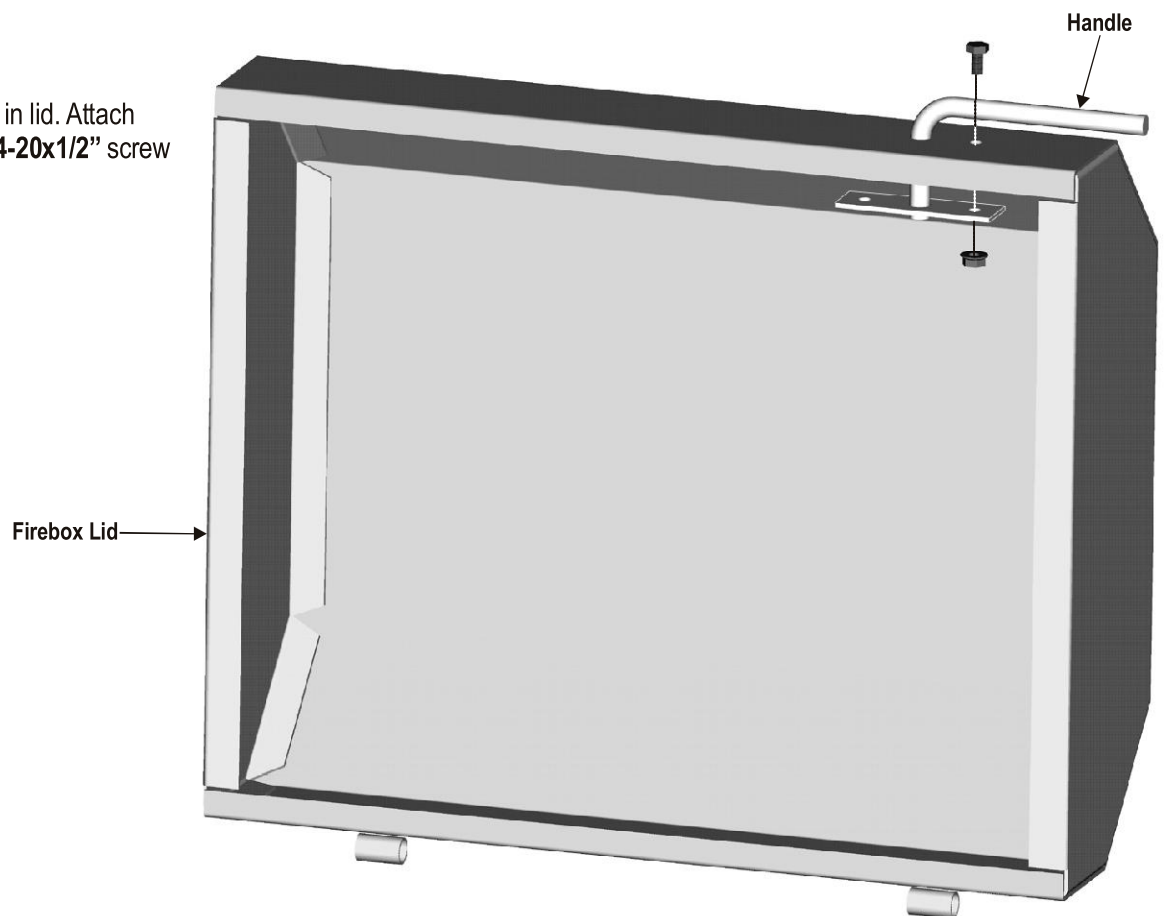
9

- If firebox door is not installed, hang door on hinges at rear of firebox. Swing door back and forth to fully seat hinges.
- With door open, insert louvers into rectangle openings in door.
- Slide louver rod through holes in louvers. To lock in place, turn handle **down** behind first louver.



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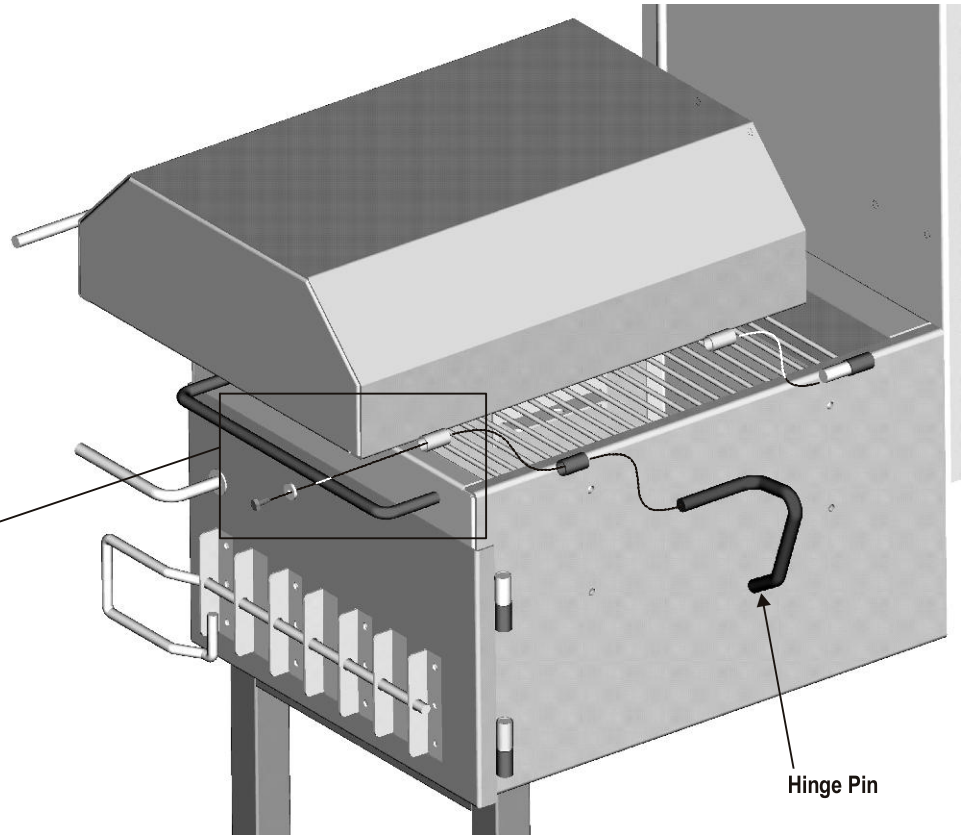
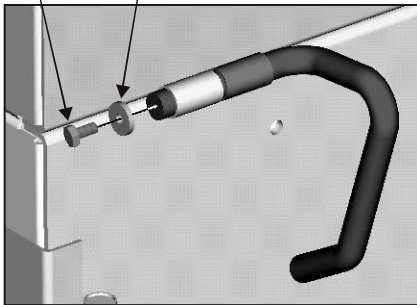
Insert handle rod into hole in lid. Attach bracket to lid using one 1/4-20x1/2" screw and one 1/4-20 nut.



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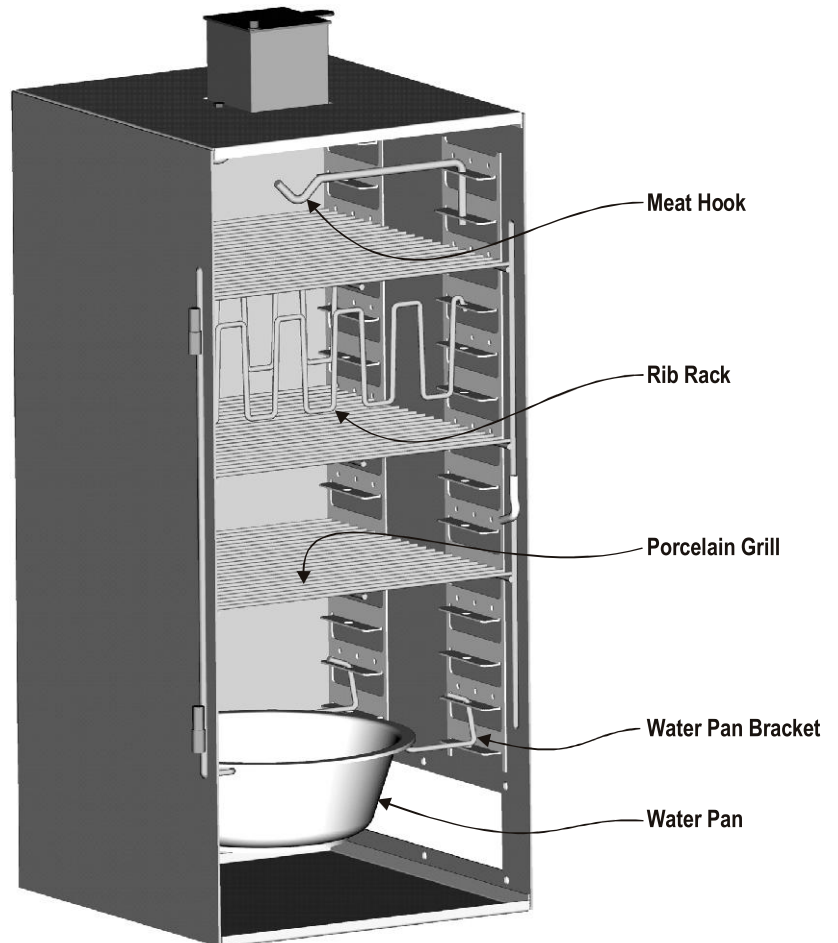
- Facing rear of grill, slide lid onto right firebox hinge.
- Align left hinges and slide hinge pin through both.
- Secure hinge pin with a **1/4-20x1/2"** screw and **flat washer**.

Screw Washer



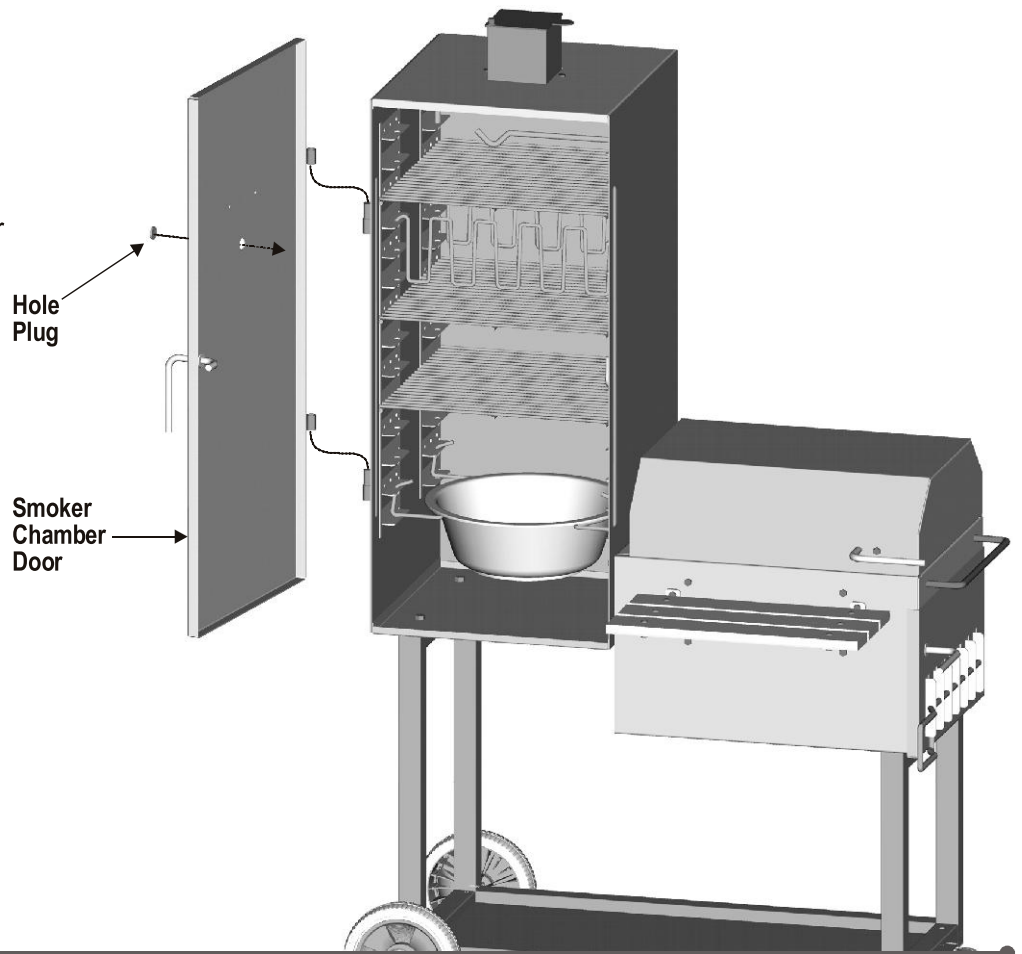
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- Place water pan brackets into bottom racks in smoker chamber. Place water pan onto brackets.
- Place the meat hooks and rib racks into holes at desired levels in smoker chamber.
- Place remaining three porcelain grills at desired levels.



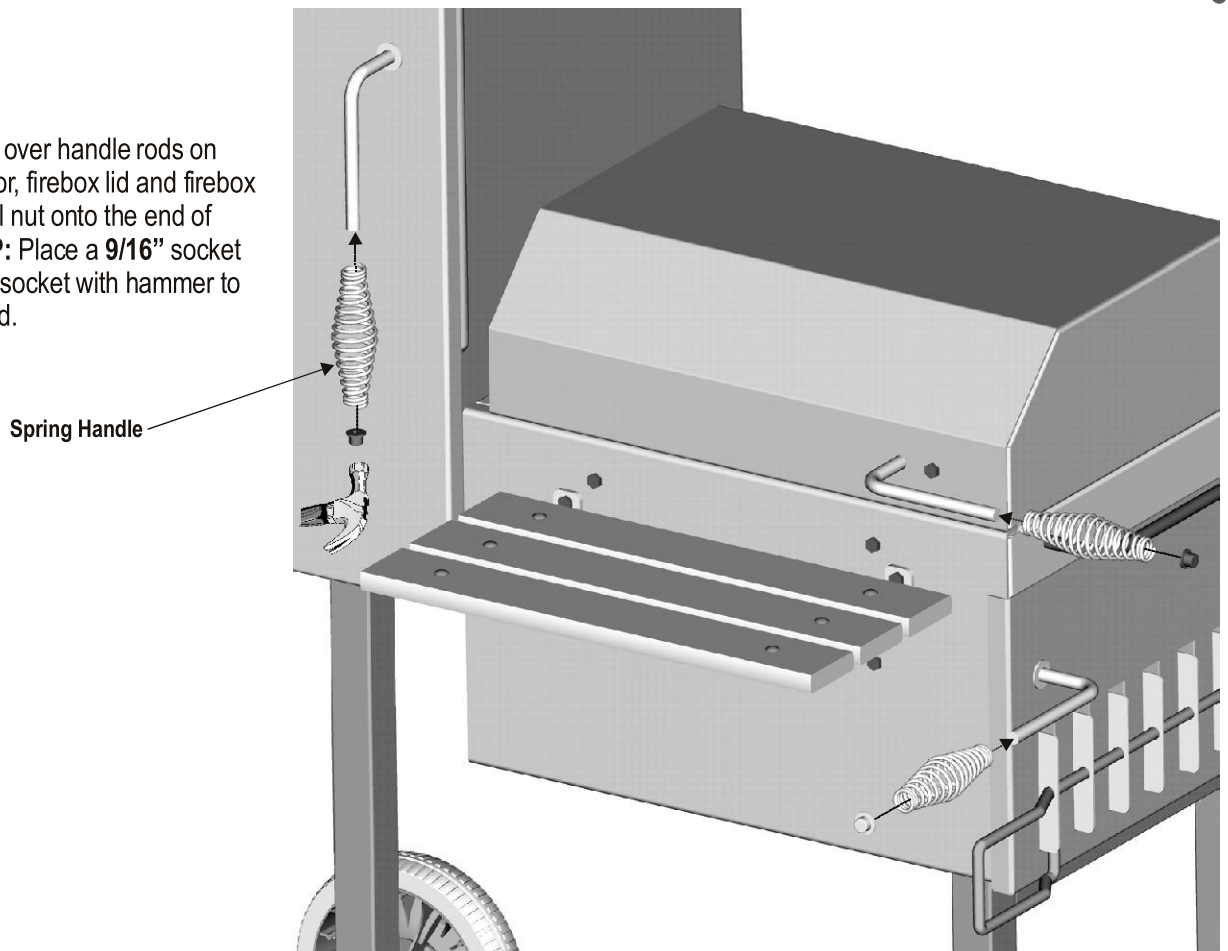
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- Hang smoker chamber door onto hinge pins on chamber. Swing door back and forth to fully seat hinges.
- Insert the 13/16" hole plug into the door beneath the logo plate.



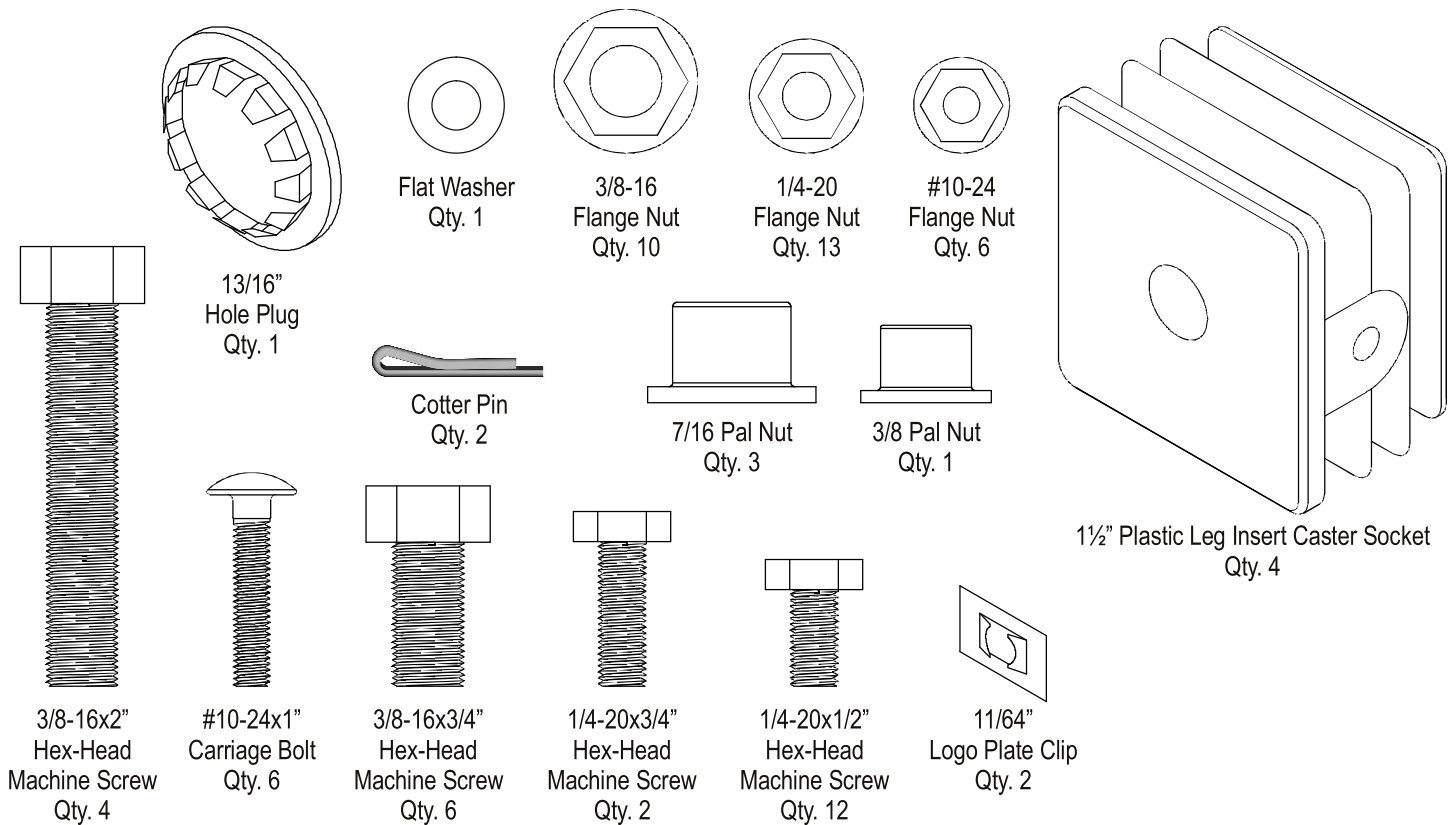
14


Slide spring handles over handle rods on smoker chamber door, firebox lid and firebox door. Tap a 7/16" pal nut onto the end of each handle rod. **TIP:** Place a 9/16" socket over the pal nut, tap socket with hammer to fully seat nut onto rod.




HARDWARE LIST

Hardware is shown actual size. You may have spare hardware after assembly is complete.





WARNING



MOST SURFACES ON THIS UNIT ARE HOT WHEN IN USE.

USE EXTREME CAUTION. KEEP OTHERS AWAY FROM UNIT.

ALWAYS WEAR PROTECTIVE CLOTHING TO PREVENT INJURY.

Limited Warranty

New Braunfels Smoker Co. warrants the Bandera for replacement or repair of parts and/or workmanship for a period of ninety (90) days. New Braunfels Smoker Co. warrants to the original owner, repair or replacement of the cooking chamber only, should "burn out" or "rust through" occur for a period of one (1) year. Paint is not warranted and will require touchup.

These limited warranties are made exclusively to the original customer presenting proof of purchase. These warranties are limited to non-commercial residential use only. Any returned goods must be shipped prepaid. These warranties do not cover normal wear and tear or damages resulting from abuse or misuse. This warranty excludes incidental or consequential cost due to damages or losses 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.

For further information, contact the New Braunfels Smoker Co., toll free at 1-800-232-3398.

Preparing and Using Your Smoker / Grill

Before cooking with your unit, 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 cooking oil.
2. Build a small fire on the fire grate, being sure not to lay coals against the walls.
3. Close lid. (Position louver damper and smokestack damper approximately at one quarter opening.) This burn should be sustained for at least two hours, the longer the better. Then, begin increasing temperature by opening the louver damper and smokestack damper half-way and adding more charcoal. Your smoker is now ready for use.

Rust can appear on the inside of your smoker / grill. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your unit. Exterior surfaces of unit may need occasional touch up. We recommend the use of a commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE 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 a fire. We recommend starting a fire with no more than 4 pounds of charcoal and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grill 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 the unit 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.

SMOKING AND SLOW COOKING

If using unit as a smoker or slow cooker, 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 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 acidic 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 these chambers which will reduce burn while imparting more smoke flavor. Do not operate the unit 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. Refer to a cook book for specific cuts of meats. A maintained temperature of between 225 degrees and 275 degrees will provide the best results for most 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.

HELPFUL HINTS

- If food seems to be getting too smoky or brown before the cooking time is finished, cover it loosely with heavy duty aluminum foil.
- Remove the ash after each use.
- Covered side dishes can be warmed in smoke chamber.
- To prevent flare-ups, brush meat lightly with oil before grilling.
- Keep a small squirt bottle of water handy for grilling flare-ups.



TOLL FREE 1-800-232-3398
Visit our web site at www.nbsmoker.com