



LUCKENBACH™

MODEL 03301800

Assembly Instructions

Rev. 03-27-03



P/N: 42802113



CAUTION ! This unit is heavy.

Tools needed: 2 adjustable wrenches,
a flat screwdriver and hammer.

DO NOT assemble without a helper.

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.

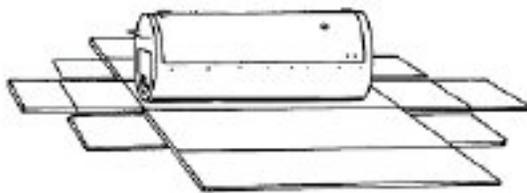


CAUTION!

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

GET A HELPER ! This unit is heavy and may require a second person for lifting and moving.

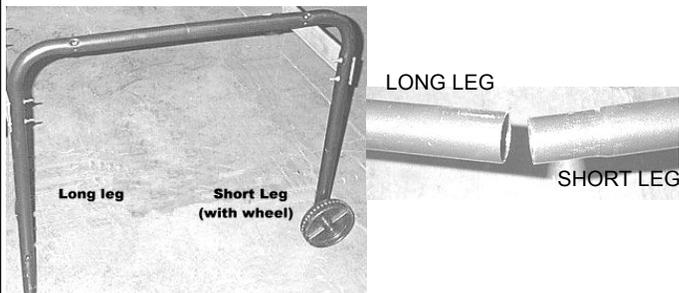
Pick a suitable location to work. Open the carton and slit the corners to open like the illustration at the right. This will give you a protective work surface upon which to start the assembly of your new smoker.



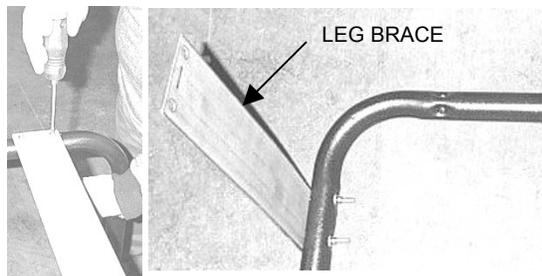
Hardware parts list and descriptions are listed on next to last page.

For steps 1 through 8, do not tighten bolts until all parts are assembled and attached to smoke chamber.

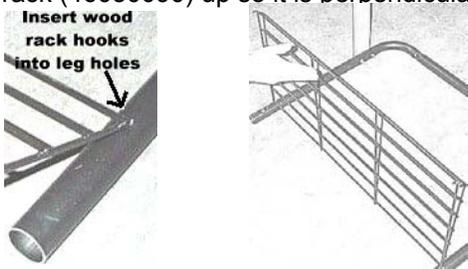
STEP 1. Build two leg assemblies. Do this by sliding a long leg (55700230) and short leg (55700229) together as shown.



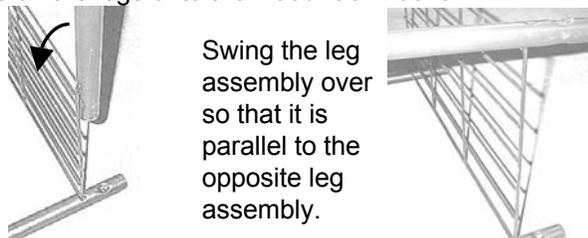
STEP 2. Attach 1 leg brace (55700228) to the outside of each end of one leg assembly using 10-24 x 1 3/4" screws and 10-24 flange nuts.



STEP 3. Place the wood rack hooks into the holes provided in each end of leg assembly as shown. Now swing wood rack (46030090) up so it is perpendicular to the floor.



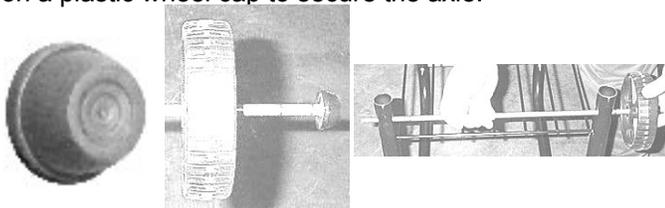
STEP 4. Now with the aid of a helper, take the second leg assembly, making sure that the two short legs on each assembly are on the same end, and hook the wood rack holes on the legs onto the wood rack hooks.



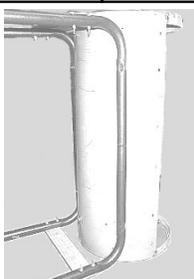
STEP 5. Attach the loose end of the leg brace to the corresponding leg. Turn the leg frame assembly upside down in preparation for axle and wheel attachment.



STEP 6. Using a hammer, knock one plastic wheel cap onto one end of the axle (55700226). Slide one wheel (55700227) onto axle. Slide the axle through the holes in both of the short legs. Slide on the other wheel and tap on a plastic wheel cap to secure the axle.



STEP 7. Turn the leg frame assembly on end with the wheels on the floor to attach the smoker chamber (55700221). Slide the smoker chamber up against the frame aligning the four holes in the legs with the four holes in the bottom of the body. The smoker chamber should be standing up on the solid end cap.

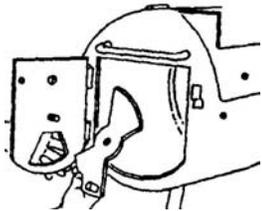


STEP 8. Bolt chamber to leg assembly using 4 1/4-20 x 2 1/4" bolts and 4 1/4-20 flange nuts.

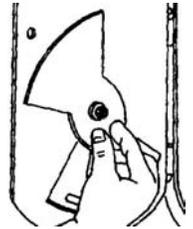
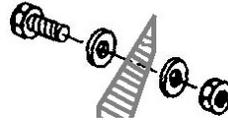
TIGHTEN ALL BOLTS AT THIS TIME.

WITH THE AID OF YOUR HELPER, STAND THE UNIT ON IT'S LEGS AT THIS TIME.

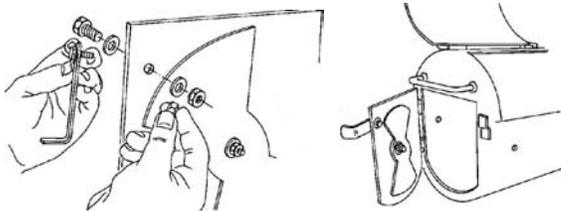
STEP 9. Install butterfly damper (55700232) on the backside of the barn door with the pin through the opening at the bottom of the door. Secure by using a 1/4-20 x 3/4" hex bolt, 1/4" flat washers (2), and a 1/4-20 lock nut on the inside of the barn door. Tighten just enough to where the butterfly damper can be easily opened and closed.



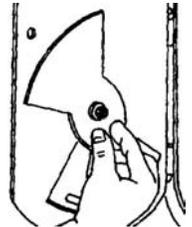
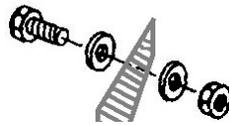
Reversible lock nuts are identified by a small rectangular indentation on the side of the nut.



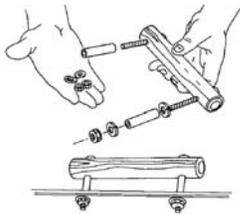
STEP 10. Install barn door latch (55700231) using 1/4" x 3/4" hex bolt, 2 flat washers, and a 1/4" lock nut. Tighten so that the latch can move freely.



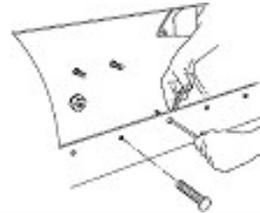
STEP 11. Repeat step 9 for butterfly damper on opposite end of smoke chamber.



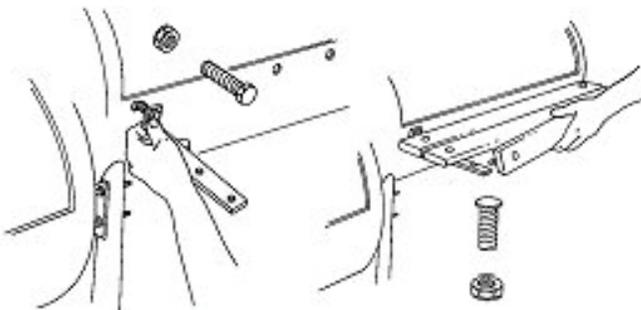
STEP 12. Attach a wood handle (55700222) to smoke chamber door using 2 1/4" x 3" bolts, 2 1/4" aluminum sleeves, 2 1/4" flat washers, 2 1/4-20 flange nuts as shown below.



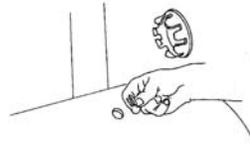
STEP 13. Install grill support bolts in all four holes on the back of the smoker chamber. Install a grill support bolt in the two center holes across the front of the smoker chamber. Use 6 10-24 x 1" machine screws and #10-24 flange nuts.



STEP 14. Attach shelf brackets (55700225) to the outside holes (closest to ends) of the smoke chamber. Use 2 1/4"-20 x 3/4" hex bolts, and 2 1/4" flange nuts. **DO NOT TIGHTEN AT THIS TIME.** Attach 3 wood slats (55700224) to shelf brackets using #10-24 x 1" truss slotted machine screws and #10-24 flange nuts. **TIGHTEN ALL BOLTS ON SHELF BRACKETS AND WOOD SLATS AT THIS TIME.**



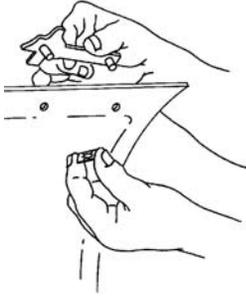
STEP 15. Install 13/16" chrome plug in temperature gauge hole in smoke chamber lid if you have not purchased the optional Model 3000 temperature gauge (12503000). (To order call 1-800-232-3398).



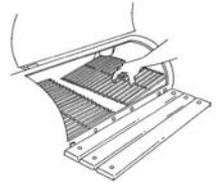
STEP 16. Install the grease can wire clip (44830150). From below the unit push the wire clip up through the large hole and then pull down so that the tip of the wire clip goes down through the smaller hole.

A 12 oz. tin can (i.e. soup can or vegetable can) will fit nicely into clip to collect grease.

STEP 17. Install die cast logo plate (55700223) by inserting the pins on logo plate through the two holes in the lower right corner of smoke chamber door. Secure in place by slipping the 11/64" Logo Plate clips over the protruding pins and pushing them until they are snug against the inside surface of door.



STEP 18. Insert the two wire fire grates (40002811) into the smoke chamber and place them on the bottom of the cooking chamber. Insert the two porcelain cooking grills (40009916) into the smoke chamber and rest them on the protruding grill support bolts.



LUCKENBACH HARDWARE (not to scale)

20 10-24 Flange Nut



2 11/64" Logo Plate Clip



5 1/4-20 x 3/4" Hex Head Machine Screw



3 1/4-20 Reversible Lock Nut



Small Indentation
on side of nut

4 1/4-20 x 2" Combo Truss Head Screw



8 1/4" Flat Washer



2 Axle Cap



8 1/4-20 Flange Nut



1 13/16" Dia. Button Plug



2 1/4-20 x 3" Combo Truss Head Screw



12 10-24 x 1" Combo Truss Head Screw



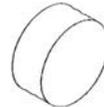
8 10-24 x 1 3/4" Combo Truss Head Screw



2 .4 " Dia. X 1.125" Aluminum Spacer



2 1 3/8" Leg Cap



Parts diagrams ARE NOT actual size.

Use ruler to determine correct size



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 butterfly 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 butterfly 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.

LIMITED WARRANTY

New Braunfels Smoker Company warrants the *Smoker/Grill* for replacement or repair of parts and or workmanship for a period of 1 year. New Braunfels Smoker Company warrants to the original *Smoker/Grill* owner repair or replacement of the cooking chamber only, should "burn-out" or "rust-through" occur for a period of 5 years. 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