

BRINKMANN®

TRAILMASTER™

Deluxe Outdoor Charcoal/Wood Smoker & Grill

OWNER'S MANUAL

ASSEMBLY & OPERATING INSTRUCTIONS

⚠ WARNING

READ AND FOLLOW ALL SAFETY WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.



IMPORTANT SAFEGUARDS

WE WANT YOU TO ASSEMBLE AND USE YOUR SMOKER 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 SMOKER.

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

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

WARNING

- Only use this smoker on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the smoker. Never use on wooden or other surfaces that could burn.
- Proper clearance of 10 feet between the smoker and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when smoker is in use. Do not place smoker under a roof overhang or other enclosed area.
- For household use only. Do not use this smoker for other than its intended purpose.
- For outdoor use only. Do not operate smoker indoors or in an enclosed area.
- Use caution when assembling and operating your smoker to avoid scrapes or cuts from sharp edges of metal parts.
- 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 smoker.
- When using charcoal lighting fluid, allow charcoal to burn with smoker lid and dampers 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.
- Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products will 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.
- Never add charcoal and/or wood through side door or air vent.
- Lid will be extremely hot during use use caution and always wear oven mitts/gloves to protect your hands from 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.
- When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
- Never move smoker when it is in use or when it contains hot coals or ashes.
- Do not store or use smoker near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid, air vent and damper 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.

WARNING

- Do not exceed a temperature of 400°F. Do not allow charcoal and/or wood to rest on the walls cooking chamber. Doing so will greatly reduce the life of the metal and finish of your smoker.
- Do not wear loose clothing or allow hair to hang freely while using smoker.
- Use caution when reaching into or under smoker. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- When opening lid, make sure it is pushed all the way back so it rests against the lid support bracket. If lid is not resting against the bracket, it could fall back to a closed position and cause bodily injury.
- In windy weather, place smoker in an outdoor area that is protected from the wind.
- Close lid and all dampers 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 noncombustible 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 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 reapply a light coat of oil to interior to prevent rusting. Cover the smoker to protect it from the weather.
- 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.
- Accessory attachments not manufactured by The Brinkmann Corporation for this particular product are not recommended and may lead to personal injury or property damage.
- Store the smoker out of reach of children and in a dry location when not in use.
- Do not attempt to service smoker other than normal maintenance as explained in "After-Use Safety" and "Proper Care & Maintenance" sections of this manual. Repairs should be performed by The Brinkmann Corporation only.
- Properly dispose of all packaging material.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.

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

SAVE THIS MANUAL FOR FUTURE REFERENCE.

ASSEMBLY INSTRUCTIONS

⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING OR OPERATING YOUR SMOKER.

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717. (PROOF OF PURCHASE WILL BE REQUIRED.)

TRAILMASTER 30"

Inspect contents of the box to ensure all parts are included and undamaged.

We recommend two people work together when assembling this unit.

The following tools are required to assemble this Trailmaster:

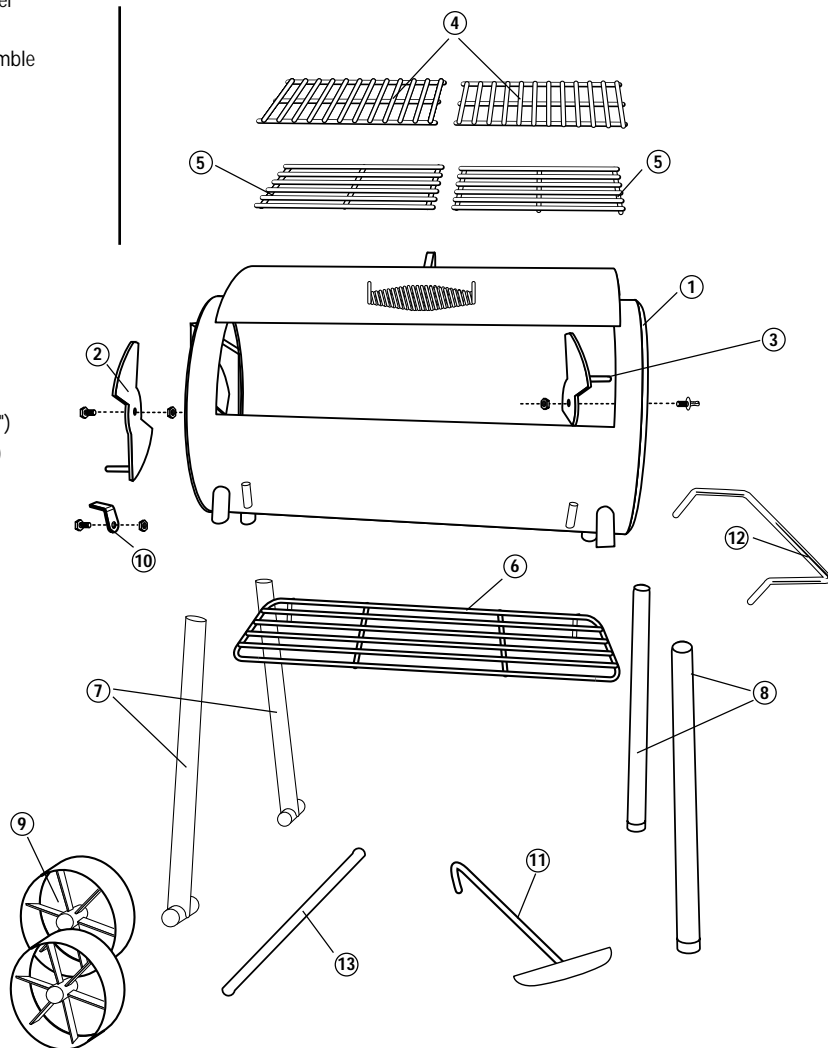
- Hammer
- $\frac{3}{16}$ " Wrench or Adjustable Wrench

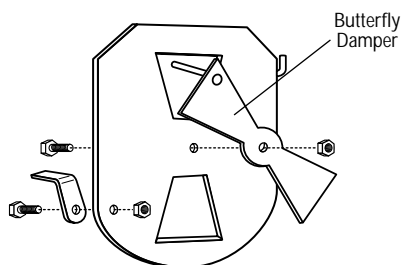
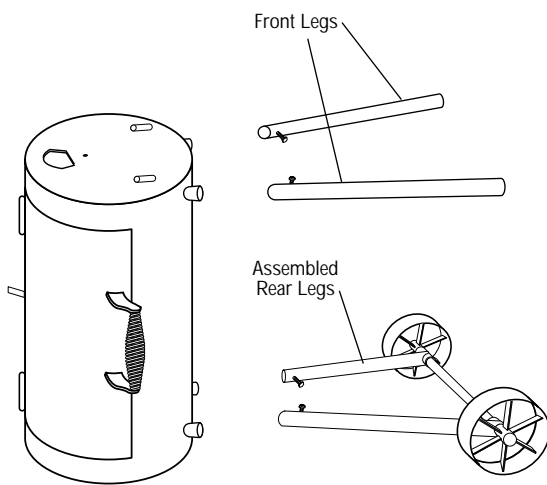
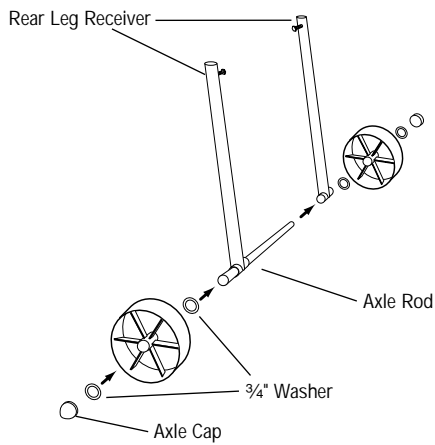
PARTS LIST:

- ① 1 Cooking chamber
- ② 1 Air vent butterfly damper
- ③ 1 Half air exhaust damper
- ④ 2 Cooking grills (14"x 15 $\frac{1}{4}$ ")
- ⑤ 2 Charcoal grates (9" x 14")
- ⑥ 1 Front shelf
- ⑦ 2 Legs with endcaps
- ⑧ 2 Legs with axle receivers
- ⑨ 2 5 $\frac{1}{2}$ " wagon wheels
- ⑩ 1 Firebox door latch
- ⑪ 1 Firebox rake
- ⑫ 1 End handle
- ⑬ 1 Axle rod

Parts Bag Contains:

- 4 $\frac{3}{4}$ " Washers
- 2 $\frac{5}{8}$ " Axle caps





Clear an assembly area and get a friend to help you put your grill/smoker together. Lay cardboard down to protect grill/smoker finish and assembly area.

WARNING: Remember, your new grill/smoker weighs more than 150 lbs. so be extremely careful during the assembly process.

Step 1

With leg screws facing inward, insert axle rod through both rear leg receivers. Place a 3/4" washer on either side of a either 5 1/2" wagon wheel and insert on one end of axle. Repeat on other side. Place axle caps on each end of axle and hammer into place.

Step 2

Place grill/smoker on end with the door closed as illustrated. Make sure that another person is holding the cooker steady.

Step 3

Install assembled legs onto the leg receivers closest to ground. Using a 7/16" wrench tighten screws securely.

Step 4

Install front legs onto leg receivers with screws facing in. Using a 7/16" wrench tighten screws securely.

Step 5

Keeping lid closed and with the help of an assistant, carefully turn the grill/smoker to its upright position. Try to minimize the stress placed on the legs.

CAUTION: Keep lid closed when setting unit upright to prevent bodily injury.

Step 6

To install air vent damper, open door and attach damper to inside of door as illustrated. Do not overtighten as this will make the air vent difficult to open and close.

NOTE: Make sure air vent damper handle faces outside of the door.

Step 7

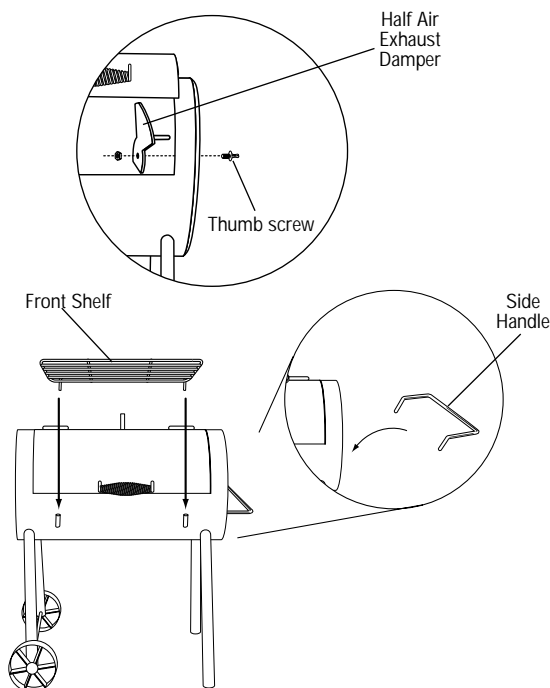
Attach the door latch to the outside of the door as illustrated. Do not overtighten hex nut.

Step 8

Install half air exhaust damper to inside grill/smoker with thumb screw on outside of grill/smoker. Use thumb screw to lock half air exhaust vent in desired position.

Step 9

Attach front shelf and side handle to grill/smoker.



PREPARATION FOR USE & LIGHTING INSTRUCTIONS

⚠ PLACE THE GRILL/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 GRILL/SMOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL/SMOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

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

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

Step 1

Lightly coat all interior surfaces of the grill/smoker including cooking grills and charcoal grate(s) with vegetable oil or vegetable oil spray.

Step 2

Place a charcoal grate(s) and cooking grills in cooking chamber.

Step 3

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

Curing Your Grill/Smoker

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with once the curing process has been completed. Open the air vent and half air exhaust approximately 1" to 2". When charcoal is burning strong, carefully place the hot coals in center of cooking chamber.

⚠ WARNING: Keep hot coals away from the air vent 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 CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 7.

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 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in center of cooking chamber.

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

Step 4

Saturate charcoal with lighting fluid. With lid open, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the grill/smoker.

Step 5

Open the air vent and half air exhaust approximately 1" to 2". With lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing lid.

⚠ WARNING: Failure to do this could trap fumes from charcoal lighting fluid in grill/smoker and may result in a flash-fire or explosion when lid is opened.

Step 6

With coals burning strong, close the lid. A temperature of approximately 250°F in the cooking chamber is desired. Maintain this temperature for 1 to 2 hours.

Step 7

Increase the temperature to approximately 350°F to 400°F. This can be achieved by opening the air vent and half air exhaust 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 400°F in cooking chamber. It is important that the exterior of the grill/smoker is not scraped or rubbed during the curing process.

IMPORTANT: Cure your grill/smoker periodically throughout the year to protect against excessive rust.

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

Curing Your Grill/Smoker

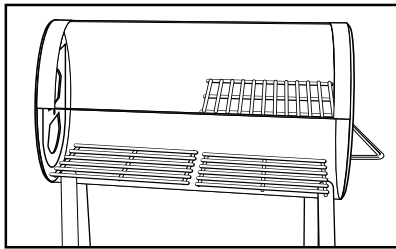
OPERATING INSTRUCTIONS

⚠ PLACE THE GRILL/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 GRILL/SMOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL/SMOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

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

Smoking

Trailmaster 30"



Step 1

Place charcoal grate(s) and cooking grills in cooking chamber.

Step 2

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

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Open the air vent and half air exhaust approximately 1" to 2". Carefully place 8 to 10 pounds of hot coals in center of charcoal grate.

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

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. Place 8 to 10 pounds of charcoal in center of charcoal grate in cooking chamber.

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

Step 3

Saturate charcoal with lighting fluid. With lid open, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the grill/smoker.

Step 4

Open the air vent and half air exhaust approximately 1" to 2". With lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing lid.

⚠ WARNING: Failure to do this could trap fumes from charcoal lighting fluid in grill/smoker and may result in a flash-fire or explosion when lid is opened.

Step 5

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 6

Place food on cooking grills in the cooking chamber.

Step 7

Close lid and adjust the air vent and half air exhaust to regulate cooking temperature.

NOTE: Do not fully close air vent, half air exhaust and lid unless trying to cool the grill/smoker down or suffocate a flame.

Step 8

By closing the air vent and half air exhaust more, the burning intensity is slowed and smoke is contained within the cooking chamber, imparting more smoke flavor to food. The ideal smoking temperature is between 175°F and 250°F.

Step 9

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/smoker.**

A meat thermometer may be ordered directly from Brinkmann by calling 1-800-468-5252.

Step 10

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

Step 1

Remove cooking grills from cooking chamber and set aside. Place charcoal grate(s) in bottom of cooking chamber.

Step 2

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

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with once the curing process has been completed. Open the air vent and half air exhaust approximately 1" to 2". When charcoal is burning strong, carefully place the hot coals in center of cooking chamber.

NOTE: To extend the life of your grill/smoker, make sure that hot charcoal and wood do not touch the walls of cooking chamber.

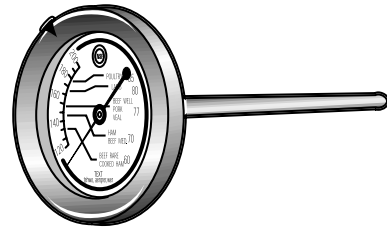
IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.

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. Place 8 to 10 pounds of charcoal in center of charcoal grate in cooking chamber.

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

Step 3

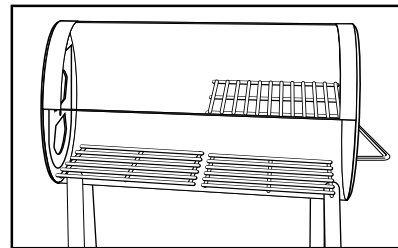
Saturate charcoal with lighting fluid. With lid open, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the grill/smoker.



Grilling

Placement of Charcoal Grate

Trailmaster 30"



Smoke Cooking Tips

Flavoring Wood

Step 4

Open the air vent and half air exhaust approximately 1" to 2". Stand back and carefully light charcoal. With lid open, allow charcoal to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing lid.



WARNING: 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.

Step 5

When charcoal is burning well, use long cooking tongs to carefully spread briquets evenly on the charcoal grate(s), one to two layers thick. If desired, add wood chunks using long cooking tongs (see "Flavoring Wood" and "Adding Charcoal/Wood During Cooking" sections of this manual.)

Step 6

Wearing oven mitts/gloves, place the cooking grills in cooking chamber. Place food on cooking grills.

Step 7

Close lid and adjust the air vent and half air exhaust to regulate cooking temperature.

NOTE: Do not fully close air vent, half air exhaust and lid unless trying to cool the grill/smoker down or suffocate a flame.

Step 8

By closing the air vent and half air exhaust more, the burning intensity is slowed and smoke is contained within the cooking chamber, imparting more smoke flavor to food. **Always use a meat thermometer to ensure food is fully cooked before removing from grill/smoker.** A meat thermometer may be ordered directly from Brinkmann by calling 1-800-468-5252.

Step 9

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

- 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 fire 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. Before starting a fire, place charcoal grate(s) in cooking chamber. Use a flat bottom metal pan that is shallow enough to fit between the charcoal grate and cooking grill as a water pan. Set the metal pan on charcoal grate(s) under food and cooking grill and fill with water or marinade until $\frac{2}{3}$ 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 grill/smoker.** A meat thermometer may be ordered directly from Brinkmann by calling 1-800-468-5252.

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 Trailmaster 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.

To increase heat and air circulation, fully open air vent and half air exhaust. 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.

Step 1

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

Step 2

Wearing oven mitts/gloves, remove food and cooking grills.

Step 3

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 lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

Step 4

When charcoal is burning strong again, wear oven mitts/gloves and carefully replace cooking grills and food.

Step 5

Close the cooking chamber lid and allow food to continue cooking.

Flavoring Wood

Regulating Heat



Adding Charcoal/Wood During Cooking

Proper Care & Maintenance

- Cure your grill/smoker periodically throughout the year to protect against excessive rust.
- Wash cooking grills and charcoal grate(s) with hot, soapy water, rinse well and dry. Lightly coat grills and grate(s) with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill/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.

AFTER-USE SAFETY

WARNING

- Always allow grill/smoker and all components to cool completely before handling.
- Never leave coals and ashes in grill/smoker unattended. Make sure coals and ashes are completely extinguished before removing.
- Before grill/smoker can be left unattended, remaining coals and ashes must be removed from grill/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 grill/smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Cover and store grill/smoker in a protected area away from children and pets.

ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the Trailmaster against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover smokers that have been altered, or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged parts covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Trailmaster under the terms of this warranty, please call Customer Service Department at 800-527-0717. **A receipt will be required.** The Brinkmann Corporation will not be responsible for any cookers forwarded to us without authorization. Trailmaster must be returned to the original place of purchase for replacement of the unit.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO ONE 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.