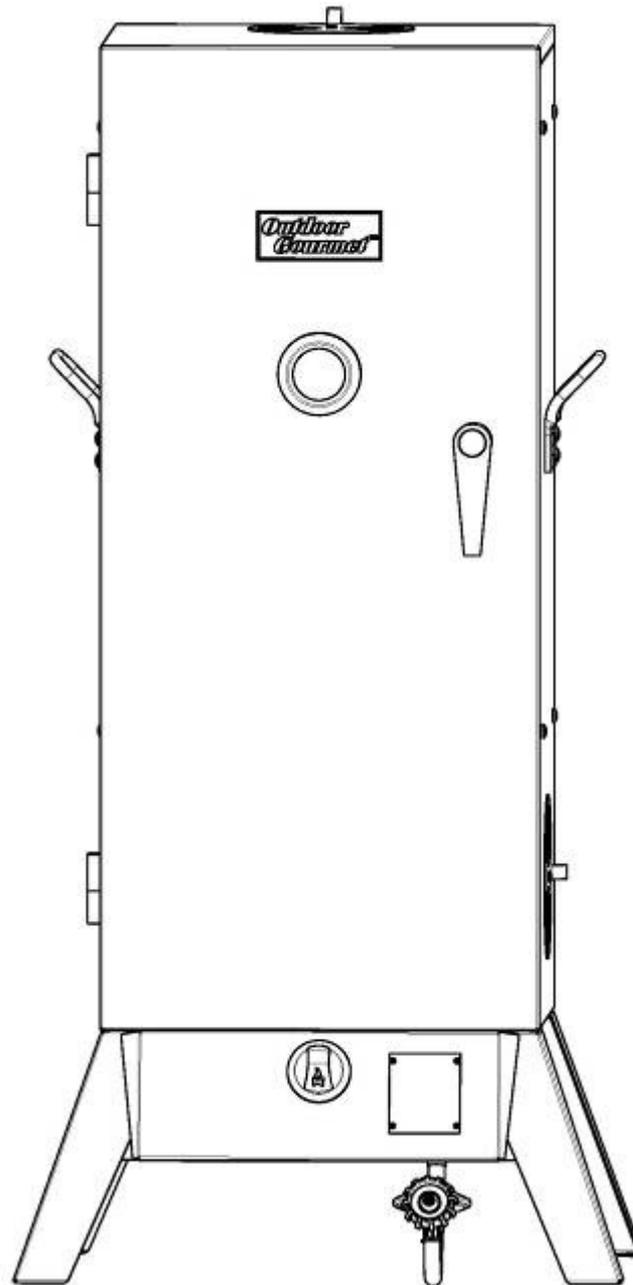


***Outdoor
Gourmet™***

**36" VERTICAL STAINLESS
STEEL SMOKER**

MODEL# GR4020-011204



FOR OUTDOOR USE ONLY!

	WARNING	
<p>Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.</p>		

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

	DANGER	
<p>DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.</p>		

	WARNING	
<p>WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.</p>		

	CAUTION	
<p>CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.</p>		

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Please read and follow all warnings and instructions before assembling and using the appliance.

Please verify that all parts are included before beginning assembly by checking the parts and hardware list. If the parts are missing, do not attempt to assemble the appliance and call customer service at 1-888-922-2336.

 **DANGER** 

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

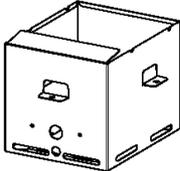
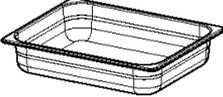
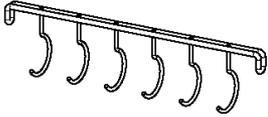
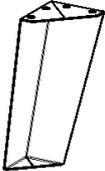
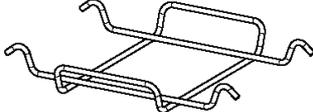
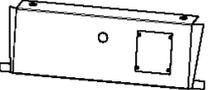
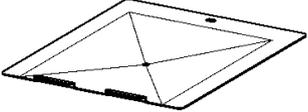
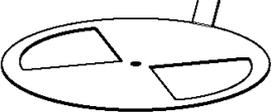
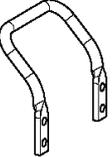
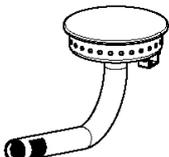
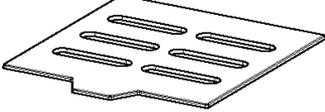
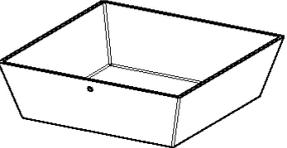
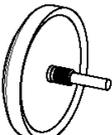
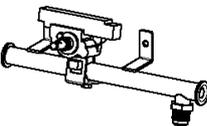
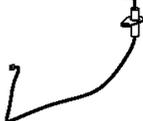
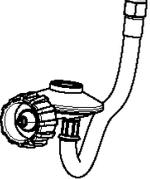
 **DANGER** 

1. Do not store spare LP cylinder within 10 feet of this appliance.
2. Do not store or use gasoline or other flammable liquids or vapors within 25 feet of this appliance.

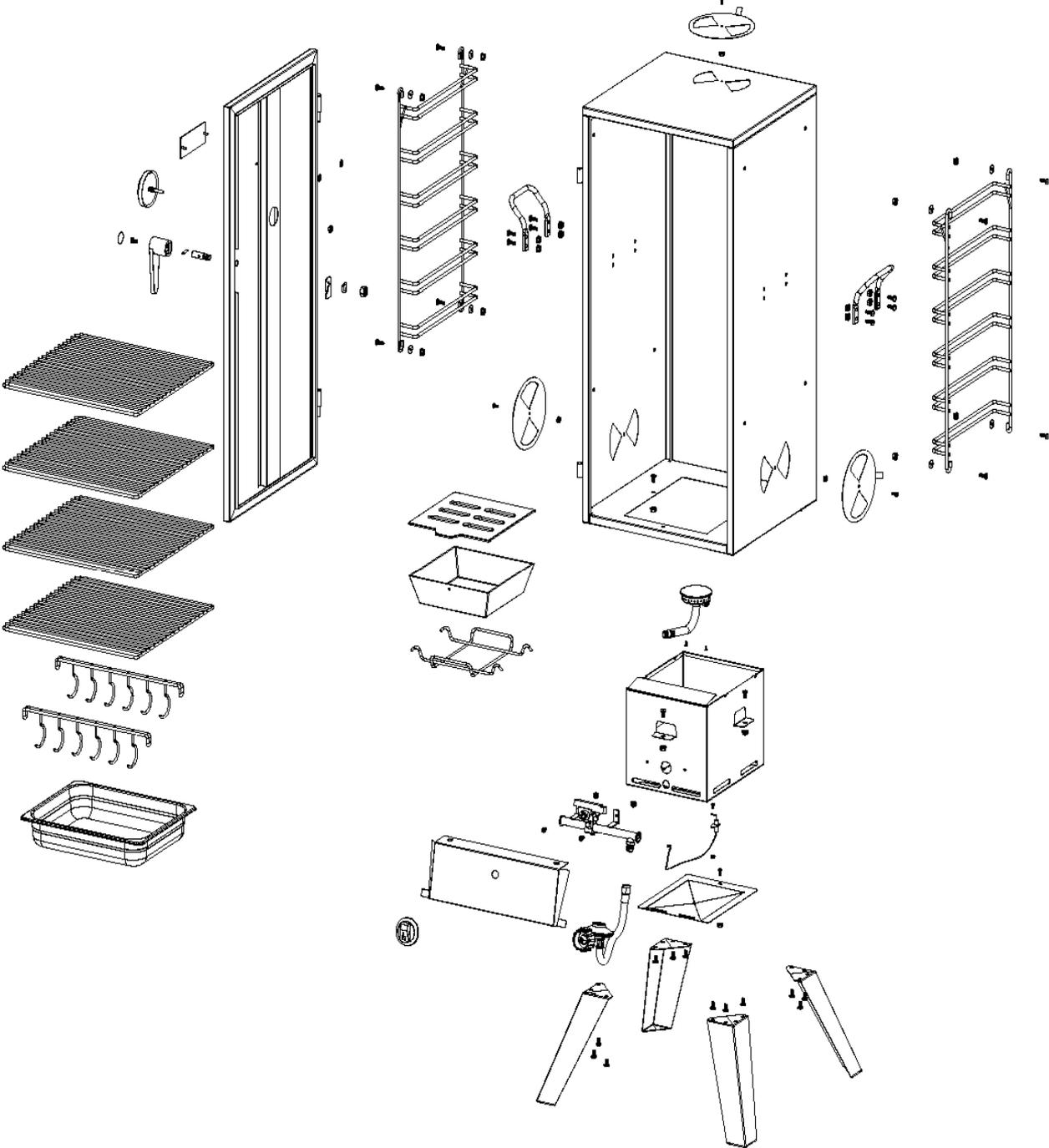
 **WARNING** 

1. Never leave this appliance unattended. Keep children and pets away from the appliance at all times.
2. This appliance is for outdoor use only. It should be operated on a flat, level, and non-combustible surface. This appliance is not intended to be installed in or on recreational vehicles or boats.
3. Follow instructions in this manual for proper assembly and leak testing. Do not use the appliance until leak test has been completed. If leak is detected at any time, turn OFF gas supply and DO NOT use until leak source is corrected.

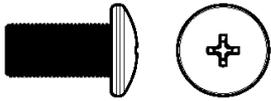
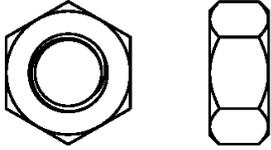
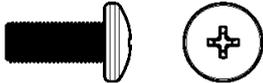
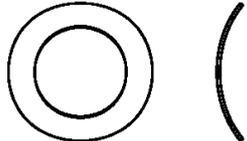
Parts List

<p>1-SMOKER CABINET 1 pc</p> 	<p>2-DOOR 1 pc</p> 	<p>3-GRID BRACKET 2 pcs</p> 
<p>4-COOKING GRID 4 pcs</p> 	<p>5-INNER BOX 1 pc</p> 	<p>6-WATER TRAY 1 pc</p> 
<p>7-POTHOOK 2 pcs</p> 	<p>8-LEG 4 pcs</p> 	<p>9-CHIP TRAY SUPPORT 1 pc</p> 
<p>10-CONTROL PANEL 1 pc</p> 	<p>11-INNER BOX BOTTOM PLATE 1 pc</p> 	<p>12-DAMPER VENT 3 pcs</p> 
<p>13-HANDLE 2 pcs</p> 	<p>14-BURNER 1 pc</p> 	<p>15-CHIP TRAY COVER 1 pc</p> 
<p>16-CHIP TRAY 1 pc</p> 	<p>17-TEMPERATURE GAUGE 1 pc</p> 	<p>18-DOOR HANDLE 1 pc</p> 
<p>19-DOOR LOCK PLATE 1 pc</p> 	<p>20-CONTROL VALVE 1 pc</p> 	<p>21-ELECTRODE AND WIRE 1 pc</p> 
<p>22-REGULATOR 1 pc</p> 	<p>23-KNOB 1 pc</p> 	<p>24-LOGO PLATE 1 pc</p> 

Exploded Diagram



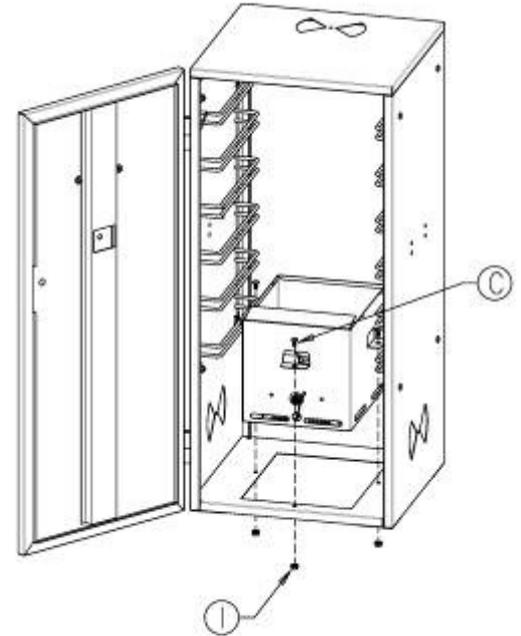
Hardware List

A		G	
	<p>BOLT M8x16 8 pcs</p>		<p>NUT M12 1 pc</p>
B		H	
	<p>BOLT M6x15 12 pcs</p>		<p>NUT M8 FLANGE LOCK 8 pcs</p>
C		I	
	<p>BOLT M6x10 3 pcs</p>		<p>NUT M6 FLANGE LOCK 3 pcs</p>
D		J	
	<p>BOLT M5x8 3 pcs</p>		<p>NUT M5 LOCK 3 pcs</p>
E		K	
	<p>BOLT M4x8 2 pcs</p>		<p>NUT M4 2 pcs</p>
F			
	<p>SPRING WASHER 1 pc</p>		

Assembly Instructions

Step 1 – Burner Inner Box installation

1. With the smoker cabinet in the upright position remove the door by lifting it from the hinges. Set the door panel aside. This will make assembly much easier.
2. Set the smoker assembly upside down. Set the smoker cabinet on padded surface such as cardboard or carpet to prevent scratching or damaging your smoker.
3. Attach the inner box to the smoker cabinet using 3 sets M6 x 10 bolts and nuts (C & I) on front and two sides

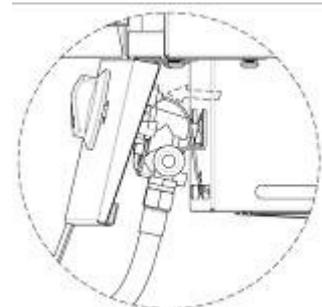
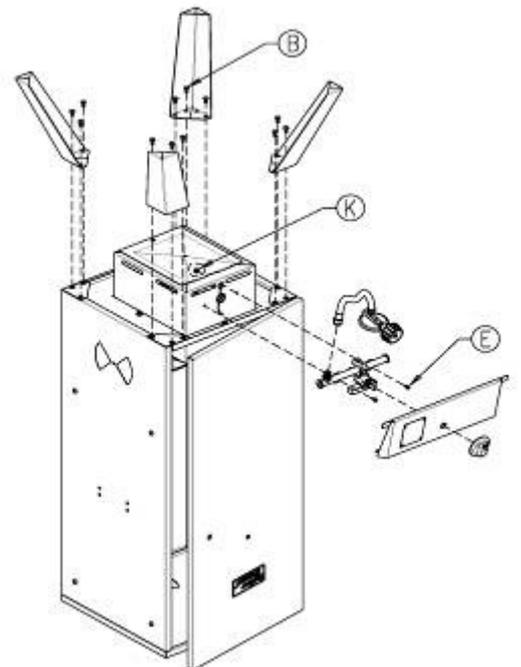


Step 2 – Mounting Legs & Attaching Regulator Hose

1. Leave the smoker cabinet upside down.
2. Assemble the control valve using 2 sets M4 x 8 bolts and nuts (E & K)
3. Assemble 4 legs and the front panel as shown using 12 pcs M6 x 15 bolts (B).

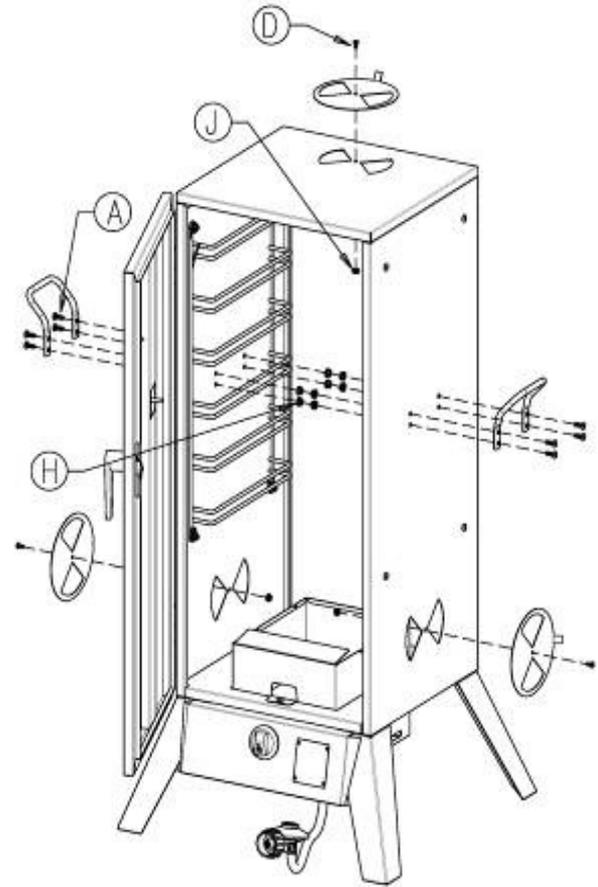
Important: Assemble the front panel to the front legs before installing the inside bolts as these bolts must pass through the front panel and the leg.

4. Attach the regulator hose to the brass fitting on the manifold as shown. Use a wrench to tighten the hose to the brass fitting.
5. After installing the hose to manifold, check for leakage by using soap solution, (see page 14 Checking for leaks) and stand the smoker upright on its legs.



Step 3 - Set the Damper Vents

1. Assemble 1 damper vent on top of smoker as shown using 1 set M5 x 8 bolt and nut (D & J).
2. Tighten the nut enough to keep the damper vent snug but allow it to rotate with little resistance.
3. Repeat steps 1 and 2 for the two remaining side damper vents using 2 sets M5 x 8 bolts and nuts (D & J).

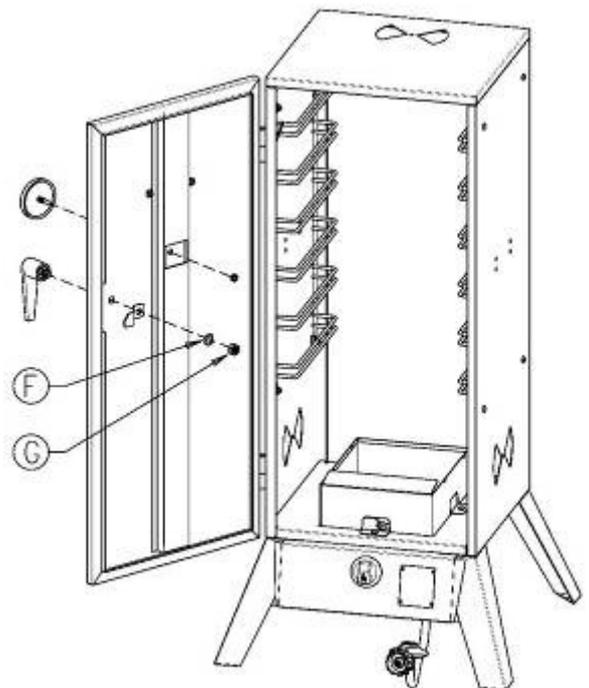


Step 4 - Securing the Handles

1. Assemble the carry handle as shown to the smoker cabinet using 4 sets M8 x 16 bolts and nuts (A & H).
2. The nuts should be firmly tightened to the bolts.
3. Repeat steps 1 and 2 for handles on another side of the smoker cabinet using 4 sets M8 x 16 bolts and nuts (A & H).

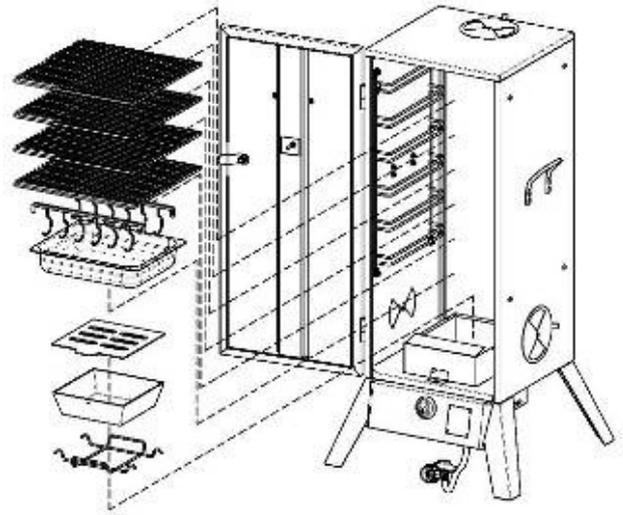
Step 5 - Door Assembly

1. Re-mount the door panel by sliding the door's hinge pins into the cabinet's hinge seats.
2. Assemble the door handle as shown using 1 pc M12 nut (G) and 1 pc spring washer (F). Sequence (Handle – Heat Resistance Washer - Door – Lock Plate – Washer - M12 nut)
3. Install the temperature gauge through the door and secure using the supplied nut.



Step 6 - Knob, Trays and Grids installation

1. Push the knob onto the valve stem as shown.
2. Set the chip tray support in the bottom of the smoker as shown.
3. Set the chip tray with cover in the first rack position of the smoker.
4. Set water tray in the second position of the smoker.
5. Insert the pothook & cooking grids into any of the remaining positions as desired.
6. When inserting the smoking racks, make sure that the longest bar is on the top as shown above.



Safety Instructions



1. **DO NOT** use this smoker in a manner other than its intended purpose. It is not intended for **COMMERCIAL USE**. It is not intended to be used in or on a recreational vehicle or boat.
2. Keep a fire extinguisher accessible at all times.
3. When cooking with oil/grease, a fire extinguisher must be readily accessible. In the event of an oil/grease fire do not attempt to extinguish with water. Use Type BC dry chemical fire extinguisher or smother fire with dirt, sand or baking soda. In the event of rain while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
4. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate this appliance.

5. **FOR OUTDOOR USE ONLY!** Do not operate the smoker indoors, in a garage, or in any other enclosed area or under overhead construction. Do not operate smoker near flammable materials such as decks, fences, porches or carports. A minimum clearance range of 36 inches is recommended. Do not store the smoker near gasoline or other flammable liquids or where flammable vapors may be present.

6. Use caution when assembling and operating smoker to avoid cuts and scrapes from rough or sharp edges.

7. Use caution when lifting or moving the smoker to avoid strains or back injury. Two people or more are recommended to lift or move the smoker. Do not move the smoker while it is in use. Allow the smoker to cool completely before moving or storing.

8. When cooking, the appliance must be on a level, stable surface in an area clear of flammable material. An asphalt surface (blacktop) may not be acceptable for this purpose. Do not operate smoker on flammable material such as carpet or a wood deck. NEVER use gasoline or highly volatile fluids as a starter.

9. Store the smoker in a dry, protected location.

10. This appliance is not intended for and should never be used as a heater.

11. DO NOT leave smoker unattended while in use. Operate the smoker with close supervision. Do not leave hot ashes unattended until the smoker cools completely.

12. DO NOT operate around children or animals. Do not conduct activities around smoker during or following use until cooled. Do not bump or tip smoker.

If smoker becomes extremely hot, allow it to cool completely before handling.

13. If you must handle the smoker while it is hot, always wear protective oven mitts or heat resistant gloves when handling the smoker or its components.

14. The water tray and wood chip box should not be moved while smoker is operating or until smoker has cooled sufficiently. These contain hot ashes and liquids that may cause serious injury. If you must move these components, ALWAYS wear protective oven mitts or heat resistant gloves.

15. Dispose of cold ashes by wrapping them in heavy duty aluminum foil and placing in a non-combustible container. Be sure there are no other flammable materials in or near the container.

16. **DO NOT** obstruct flow of combustion air and /or ventilation air for smoker.
17. Use caution when opening the smoker door while in operation. Keep hands, face, and body safe from hot steam or flare-ups. Protect your nose and mouth from smoke inhalation. Do not wear loose clothing while operating the smoker. Tie back long hair while operating the smoker. **ALWAYS** wear fully-covering shoes while operating the smoker.
18. Allow smoker and its components to cool completely before conducting any routine cleaning or maintenance.
19. Do not move the appliance while in use.
20. Never use glassware, plastic or ceramic cookware on or in smoker.
21. **NEVER** operate smoker without water in the water tray. Never allow the water to completely evaporate. Check the water level at least every 2 hours. A sizzling sound may indicate a low water level. Follow instructions in this manual for adding water while operating (see page 15).
22. When using flavoring wood, add a sufficient amount prior to operation to avoid having to add wood while operating. Adding wood while operating may splash hot water and cause serious injury.
23. Use of accessories not intended for smoker is not recommended and may lead to injury or property damage.
24. An LP cylinder that is not connected for use should not be stored in the vicinity of smoker or any other appliance. Do not store spare LP cylinders within 10 feet of smoker. LP cylinders must be stored outdoors, out of reach of children.
25. Do not store a spare LP gas cylinder under or near this appliance. Never fill the cylinder over 80 percent full. Failure to follow these instructions could result in a fire causing death or serious injury.
26. While the smoker is not in use, the gas must be turned off at the supply cylinder.
27. The smoker should be shut off and all supply valves (on piping or on fuel cylinders) should be closed in the event that the odor of unburned gas is detected. Do not attempt to use the unit until any gas leaks are fixed.

28. **Do not** use the smoker if the burner fails to light or fails to remain lit. Under such conditions, gas should be shut off and fuel cylinders should be disconnected. Do not operate under high wind conditions.

29. All installations are to conform to local codes. In the absence of local codes, installation should conform to the National Fuel Gas Code, ANSI Z233.1/NFPA 54.

30. Smoker should be installed with the hose regulator assembly extended at full length of hose directly away from the burner. When smoker is operated, the hose/regulator and gas tank should be on a line perpendicular to wind direction. Placing tank closer than 24" to the smoker can overheat the tank and cause release of propane through relief openings and can result in tank fire or explosion.

Connecting the LP Tank

1. The knob on the LP tank must be in the OFF position. See that the knob is turned clockwise to a full stop.

2. Check that the control knob on the smoker is turned off.

3. Remove the protective cap from the LP tank valve and coupling nut, if present.

4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupler connects to the large outside threads on the valve outlet

5. Hand-tighten the coupler clockwise until it comes to a full stop. Firmly tighten by hand only.

6. Place the tank to the side or rear of the smoker. Make sure the hose does not touch any part of the burner inner box housing.

7. In the connection process, the HVR side of the connection will seal on the back check in the valve, resulting in a slight resistance. The connection requires about one-half to three-quarters additional turn to complete connection.

8. Any fuel supply cylinder used must be constructed and marked in accordance with specifications for propane cylinders of the U.S. Department of Transportation (DOT CFR 49 or CAN/CSA B339). The appliance is to be used only with the 20-lb vertical standing vapor withdrawal type tank.

9. This smoker is designed to operate on LP (Liquefied Propane) gas only.

10. The 20lb LP cylinder used with this smoker must conform to the following requirements:

A. Type 1 connections

B. Diameter – 12”

C. Height – 18”

D. Maximum capacity of 20 pounds

E. The gas cylinder used must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal. Follow the instructions stated on gas cylinder tanks when filling or transporting tanks. Failure to do so could result in problems related to overfilling, excessive venting, release of gas and regulator freezing. Never fill the cylinder more than 80 percent full.

11. Do not allow dirt or foreign material to get into or onto tank connection when it is not attached to the fuel supply system. Use the protective cap provided.

12. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

13. Cylinders must be filled before initial use. All handling, transporting, filling and storage of LP gas cylinders must be in accordance with NFPA 58 storage and handling of Liquid Petroleum Gasses, or CAN/CSA b149.2 Propane Installation Code. Cylinders must be suitably tied down during transport. Do not place any other items on top of cylinders at any time. Cylinders are not to be exposed to excessive temperatures or high heat.

14. Refer to the data plate for model identification. Units are factory equipped for use on only one type of fuel. These units cannot be, and should not be used on other types of fuels. Doing so can cause severe damage to the unit and the installation area and the added risk of serious injury. This unit is not to be utilized with a non-self-contained LP gas supply system.

15. The pressure regulator and hose assembly supplied by the manufacturer with the appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer. See rating sticker on side of appliance for regulator model number.

16. The regulator/hose assembly should be handled carefully to prevent contamination by foreign objects and dirt. The assembly should be inspected before use and any dirt or contamination should be wiped off. In order to insure proper operation, any replacement of the regulator assembly must be with parts authorized by manufacturer. Valve/pressure regulators are factory set to the correct operating pressures. No attempts should be made to adjust these settings.

Checking for Leaks

1. After all connections are completed, check all connections and fittings for leaks with a soap solution.

2. With all valves closed, apply the leak check solution (50/50 mix of dishwashing soap and water) to all gas carrying connections and fittings.

3. Open tank valve.

4. Presence of growing bubbles at areas of wet solution indicates a gas leak. If leaks are detected or you smell or hear gas, shut off the valve and repair the leak or replace the defective part. Do not use the smoker until all leaks are corrected.

5. LP tanks are intended for operation in the upright position only.

6. Care should be taken to protect the fuel supply hose from damage from either foot or vehicle traffic.

7. If the appliance is not in use, the gas must be turned off at the supply cylinder and the cylinder should be disconnected from the appliance.

8. Storage of the appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance.

Operation Instructions

Adding Water

To add water before cooking, remove the water tray and fill it with water up to 1” below the rim. Then replace the tray to the bottom of the rack.

To add water while the smoker is hot, DO NOT pull the water tray out beyond the rack.

Adding Wood/Charcoal

1. To add wood chips before cooking, fill the wood chip tray with your favorite choice of flavoring hardwood chips. The amount and type of wood you use is entirely up to you. One full tray is typically enough for several hours of smoking. Once the box is filled, set the tray in the smoker.

2. To add wood chips while cooking, we recommend using tongs or long handled pliers to place the pieces into the wood chip tray without removing the tray. It is not recommended to remove the wood chip tray while the smoker is in operation.



The wood chip tray gets very hot. Avoid handling while in use. Always wear protective oven mitts or heat resistant gloves when handling hot components.

Ideas For Wood/Meat Combinations

Fish:

Alder Cherry Cedar

Pork:

Apple Mesquite Cherry
Oak Maple Peach
Pecan

Beef:

Hickory Mesquite Pecan
Cherry

Poultry:

Alder Oak Maple
Peach

Cooking Tip-Flavoring Wood

1. Medium-large wood chips work best inside the wood chip box.
2. Use dry hardwoods such as hickory, pecan, apple, cherry mesquite, fruit woods or nut tree woods.
3. Do not use resinous woods such as pine or plywood. These usually produce unpleasant flavoring.
4. Let your taste be your guide, experiment with different types and quantities of wood chunks, chips or sticks. You can even mix woods.
5. To produce more smoke and to prevent fast burning, pre-soak the wood chips in a separate bowl of water for at least 30 minutes. To extend the chip burning time, cover the chip tray with aluminum foil. Pierce several holes throughout the foil to allow smoke to escape.
6. Most smoke flavoring occurs within the first hour of cooking. Adding wood chips after the first hour is typically not necessary unless extra flavoring is desired.

Low Temperature Smoking

1. When smoking at low temperatures for jerky or fish, use a tuna can or tin foil to place the chips in and set directly over the burner. You will need to soak the chips and cover with foil to keep from burning.
2. Use wood shavings instead of chips or chunks. Leave door open and turn on high for several minutes until chips begin to smoke. Then turn down to cooking temperature. This may have to be repeated several times during the cooking process in order to keep the shavings smoking.

Lighting Procedures

1. Check all connections for leaks.
2. Open the smoker cabinet door.
3. Check for any blockage to the venturi tube or burner. Remove any foreign objects.
4. Be sure the burner control knob is in the "off" position.
5. Open the LP cylinder valve ONLY 1-1/2 turns by turning counter-clockwise.

6. Turn the burner control knob slowly counter-clockwise to the high setting. The igniter should spark and ignite the burner.
7. You should see a small spark and hear the igniter click. If the burner doesn't light, turn the control knob off then repeat the above steps again.
8. Once the burner is lit, close the door to allow heat to accumulate. The dampers can then be adjusted to the desired setting to allow proper air flow and combustion. Damper adjustment tips are listed on the last page.

Long-nose gas match lighting

1. Repeat steps 1 through 5 of the Igniter Procedures above.
2. Remove the wood chip tray from inside the smoker. Insert a long-nose gas lighter next to the burner inner box, making sure it sits over the burner. Quickly turn the control knob to the light position. If the burner does not light within 4 or 5 seconds, turn the control knob off, wait 5 minutes, and repeat the process.

Shutting the Smoker Off

1. The smoker can become very hot while in use. Do not touch any portion of the smoker except for the door handle and burner control knob. It may be necessary to use protective gloves.
2. Turn the burner control knob off by pushing in and rotating clockwise. The burner flame should then go out. Turn off the LP cylinder valve by turning the knob clockwise until it stops.
3. Following all warnings and safety precautions before removing meat from the smoker or preparing the unit for storage. Follow instructions in this manual for proper storage procedures and the important warnings and safeguards.

Cooking Instructions

1. **IMPORTANT:** Before each use, clean and inspect the hose and the connection to the LP cylinder. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced before the smoker is used. Refer to the "leak test" instructions in the LP Tank connection portion of this manual. Smoker should be far from any flammable materials. See rating sticker on side of appliance for regulator model number.
2. Fill the wood chip box with flavoring wood chips and place the box inside the smoker as instructed in the assembly section of this manual. Refer to the section that explains flavoring wood for recommended use of flavoring wood.

3. Place the water tray inside the smoker in the lowest rack position as explained in the assembly section of this manual. Carefully fill the water tray with water or marinade up to 1 inch below the rim. A full tray will last for approximately 2-3 hours. Do not overfill or allow water to overflow from the water tray.
4. You are now ready to light the burner. Refer to the Lighting Procedures on page 16 of this manual. The heat from the burner will allow the wood chips to burn, causing the flavoring smoke to accumulate. Adjust the dampers to control the heat.
5. Place the food on the cooking grids in a single layer with space between each piece. This will allow smoke and hot moisture to circulate evenly around all the food pieces.
6. Smoking for 2 to 3 hours at the ideal constant cooking temperature of 200°F to 225°F will get the best results. This temperature is according to the heat indicator mounted on the front of the smoker. For more tender and heavily smoked meat, a lower temperature may be preferred. If time is critical, a higher temperature range is recommended.
7. Check water level periodically and add water if low. For best results, avoid opening the door of the smoker while in use. When the door must be opened, only open it briefly. The smoker will quickly resume cooking temperature after the door is closed.
8. Always use a meat probe thermometer to ensure food is fully cooked before removing it from the smoker.
9. After each use, and after the smoker is cooled, carefully remove the grease pan from the bottom of the smoker, empty the grease, and clean the grease pan.

Cooking Tips – Damper Adjustment

1. For better performance, rotate the smoker to where the front or back of the cabinet is facing the wind. This allows the adjustment of the dampers to be more effective and accurate.
2. The dampers should never be fully closed.
3. Opening a side damper allows more oxygen to be consumed by the fire, fueling the flames and causing an increase in temperature.
4. Opening the top damper helps to exhaust both the heat and smoke.
5. The key to effective smoking is to watch your heat indicator on the door and adjust the dampers accordingly. Temperature is best controlled by different damper adjustment configurations