

OWNER'S MANUAL

- ✓ Parts List
- ✓ Assembly and Operating Instructions
- ✓ Recipes
- ✓ ⚠ Warnings
- ✓ Accessories

Smokin' Pro™

#1224



The BIG
Grill & Smoker in
the Little Box!



9
More Features
Than Any Grill

CAST IRON GRATES
•Non Stick •Cleans Easily
•Non Warp •Enhances Flavor

ADJUSTABLE GRATE



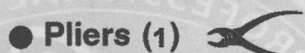
EASY DUMP ASH PANS

www.chargriller.com

BUYERS GUIDE

✓	LIFTABLE GRATES	— ADD COALS AS YOU COOK	✓	ADJUSTABLE GRATE	} BETTER HEAT CONTROL
✓	SHELVES	— CONVENIENT	✓	ADJUSTABLE DAMPERS	
✓	EASY DUMP ASH PANS	— EASY CLEAN UP IN BOTH CHAMBERS	830"	GRILL AREA	— SERVE MORE PEOPLE
✓	ROTISSERIE ADAPTABLE	— VERSATILITY	✓	SIDE FIRE BOX ADAPTABLE	— TEXAS STYLE SMOKING
✓	HEAT GAUGE	— TIMING	✓	POWDER COAT FINISH	— DURABLE
✓	DOUBLE BOTTOMS	— STOPS BURNOUT IN BOTH CHAMBERS	✓	CAST IRON GRATES	— EVEN HEAT

PARTS LIST AND TOOLS REQUIRED



or 7/16" nut drivers (1)



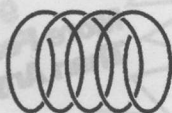
● Philips head screwdriver



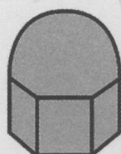
HARDWARE USED WITH YOUR CHAR-GRILLER

Note: Hardware bag may
contain extras.

Spring
for
Smokestack



Acorn Nut



1 for
Smokestack
Damper

Hex Nut
1/4"



53 Pcs.

Lock
Washer

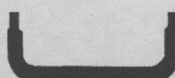


9 Pcs.

Spacer Tube
2 Pcs.



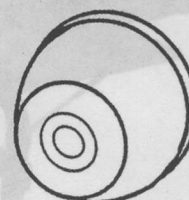
"U" Handle Bolt
1 Pc.



Side Handle
1 Pc.

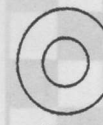


Push on Wheel Cap

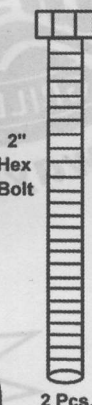


2 Pcs. for wheels

Washer
1/4"

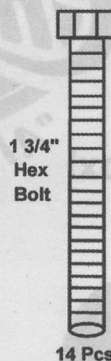


2 Pcs.



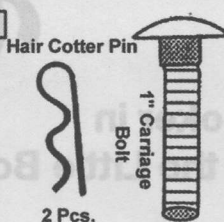
2" Hex Bolt

2 Pcs.



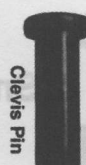
1 3/4" Hex Bolt

14 Pcs.



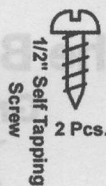
Hair Cotter Pin
1" Carriage Bolt
2 Pcs.

10 Pcs.

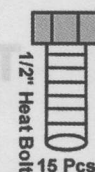


Clevis Pin

2 Pcs.



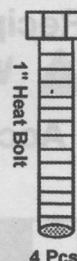
1/2" Self Tapping Screw
2 Pcs.



1/2" Heat Bolt
15 Pcs.



3/4" Heat Bolt
6 Pcs.



1" Heat Bolt
4 Pcs.

PARTS	DESCRIPTION
1	EASY DUMP FIRE GRATE
1	COOKING GRATES
1	GRILL BODY
1	HEAT GAUGE
2	CLEVIS PINS
2	HAIR COTTER PINS
1	WOOD FRONT HANDLE
2	3/4" HEX BOLTS
2	LOCK WASHERS
2	1/4" HEXNUTS
1	SMOKESTACK & DAMPER
2	3/4" HEX BOLTS
2	1/4" HEX NUTS
1	ACORN NUT & SPRING
2	LEGS (SHORT)
2	LEGS (LONG)
4	1/4" HEX NUTS
4	1 3/4" HEX BOLT
2	WHEELS
1	AXLE
2	PUSH ON WHEEL CAPS

PARTS	DESCRIPTION
2	8" FRONT SHELF BRACKETS
2	10" FRONT SHELF SUPPORTS
2	3/4" HEX BOLTS & NUTS
2	WOOD SLATS
4	1" CARRIAGE BOLTS
2	1 3/4" HEX BOLTS & NUTS
4	1/4" HEX NUTS
2	HANGERS (FOR FIRE GRATE)
2	LEG BRACES
8	1 3/4" HEX BOLTS & NUTS
2	SIDE SHELF BRACKETS (12")
4	1/2" HEX BOLTS
4	1/4" HEX NUTS
3	WOOD SLATS
6	1/4" HEX NUTS
6	1" CARRIAGE BOLTS
2	1/2" SELF TAPPING SCREWS
1	SIDE FIRE BOX
1	DAMPER CIRCLE
1	ASH PAN / DRAWER
1	FIRE GRATE

PATRS	DESCRIPTION
1	COOK GRATE
1	"U" HANDLE BOLT
1	SIDE HANDLE
1	WOOD FRONT HANDLE
2	2" HEX BOLTS
11	1/2" HEX BOLTS
4	1" HEX BOLTS
19	1/4" HEX NUTS
7	LOCK WASHERS
2	SPACER TUBE
2	1/4" WASHER

NO RETURNS ON USED GRILLS

STOP! CALL  FIRST! DO NOT RETURN PRODUCT TO STORE.

CALL (912) 638-4724 This product has been built to the highest quality standards. Call us should you have any questions not addressed in these instructions, or for service information.

ASSEMBLY INSTRUCTIONS



Read all safety warnings and instructions carefully before assembling and operating your grill.
IMPORTANT HINT: DO NOT TIGHTEN ANY NUTS AND BOLTS UNTIL GRILL IS FULLY ASSEMBLED.

1) Assembly requires 2 people. Get another person to help. For easiest assembly use a **HAMMER**, **PLIERS** and a **7/16" NUT DRIVER**. **NOTE: Do not tighten any bolts unless instructed to do so. Tightening too soon may prohibit parts from fitting together. All Hex Nuts should be on the inside of the grill unless stated otherwise.** Unpack all contents in a well-cleared area.

2) Insert one **LONG LEG** into one **SHORT LEG**, see Fig. A. A. Repeat this step for the other **LONG** and **SHORT LEG**.

3) Attach **LEG BRACES** to the outside of one of the **LONG** and **SHORT LEG** assemblies you just made, see Fig. B. Use two 1 3/4" hex bolts and nuts for each **LEG BRACE** but only finger tight.

4) Insert all four corners of the **BOTTOM WIRE SHELF** into the four holes located near the bottom inside of the four **LEGS**, see Fig. C. Next, rotate the **LEGS** upward until vertical. Important: Make sure the two Long Legs are on the same end.

5) Attach the other end of the **LEG BRACES** to the corresponding legs using 1 3/4" Hex Bolts and Nuts but only finger tight, see Fig. D.

6) Gently hammer one white **HUB CAP** to one end of the **AXLE**. Slide one **WHEEL** onto the **AXLE**. Insert **AXLE** through the holes at the bottom of both **SHORT LEGS**. Slide second **WHEEL** onto **AXLE** then gently hammer the second **HUB CAP** onto **AXLE**. See Fig. E.

7) Place **CART/LEG ASSEMBLY** on end with wheels on the ground. Stand bottom half of grill **BODY** on end with large opening facing up. Attach the bottom half of the **BODY** to the **CART/LEG ASSEMBLY** with four 1 3/4" Hex Bolts. **Start with the two holes closest to the floor.** There are two holes in the front and two in the back of the grill **BODY**. See Fig. F.

8) Place the **SIDE FIRE BOX** on the grill **BODY** and line up the holes. Attach the **SIDE FIRE BOX** to the grill **BODY** very loosely using six (6) 1/2" Hex Bolts and Nuts. **Make sure to attach the nuts on the INSIDE of the Side Fire Box, NOT on the inside of the grill body.** See Fig. G.

9) Insert the two 1 3/4" hex bolts from inside the side fire box through the left endplate of the side fire box, then through the 2" **SPACER TUBES**, then through the corresponding oblong holes in the leg brace. Secure with hex nuts. Fig. G

FIG. A

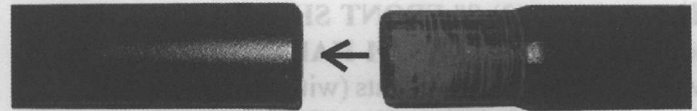


FIG. B

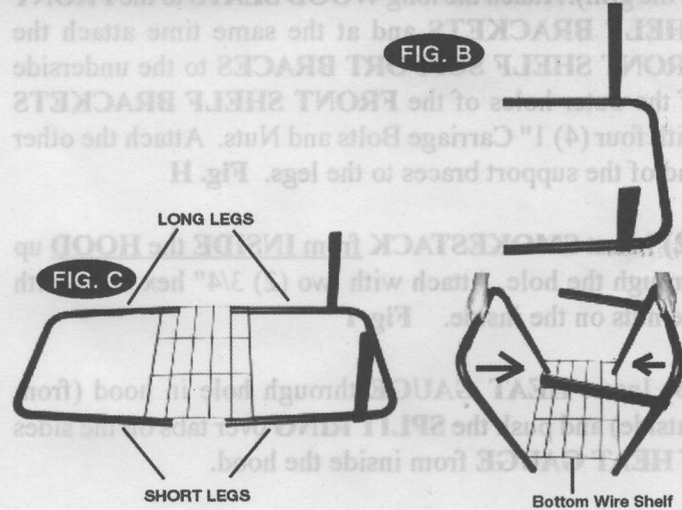


FIG. C

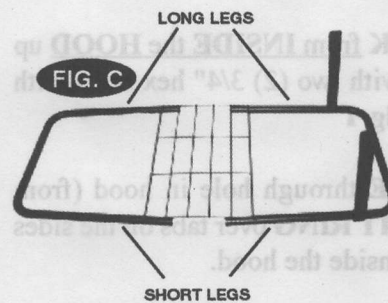


FIG. E

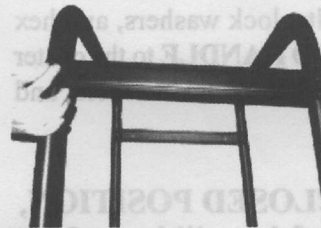


FIG. D

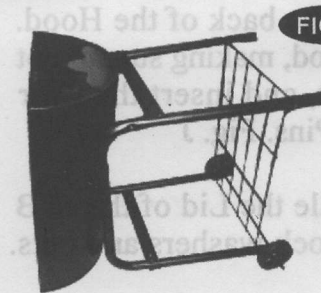
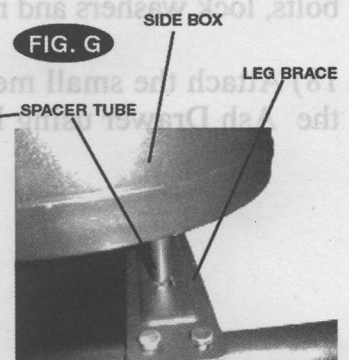


FIG. F



FIG. G



ASSEMBLY INSTRUCTIONS

IMPORTANT HINT: DO NOT TIGHTEN ANY NUTS AND BOLTS UNTIL GRILL IS FULLY ASSEMBLED. Read all safety warnings and instructions carefully before assembling and operating your grill.

10) Now, stand grill upright on legs.

11) Attach two (2) 8" **FRONT SHELF BRACKETS** to the front edge of **BOTTOM HALF** of grill body using two (2) 3/4" hex bolts and nuts (with the nuts on the inside of the grill). Attach the long **WOOD SLATS** to the **FRONT SHELF BRACKETS** and at the same time attach the **FRONT SHELF SUPPORT BRACES** to the underside of the outer holes of the **FRONT SHELF BRACKETS** with four (4) 1" Carriage Bolts and Nuts. Attach the other end of the support braces to the legs. **Fig. H**

12) Insert **SMOKESTACK** from **INSIDE** the **HOOD** up through the hole. Attach with two (2) 3/4" hex bolts with the nuts on the inside. **Fig. I**

13) Insert **HEAT GAUGE** through hole in hood (from outside) and push the **SPLIT RING** over tabs on the sides of **HEAT GAUGE** from inside the hood.

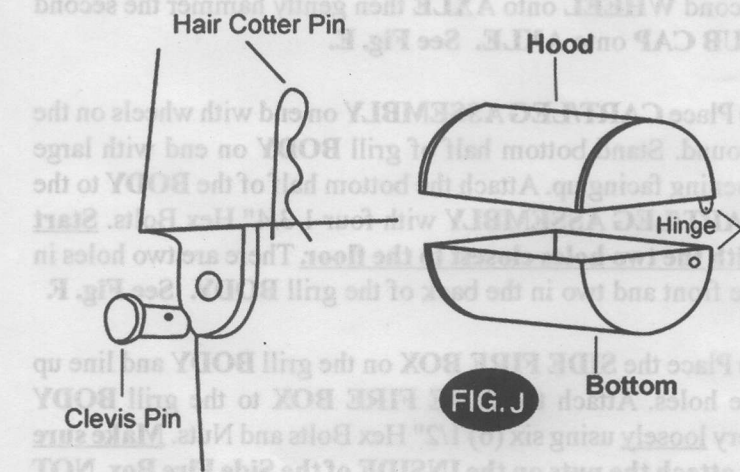
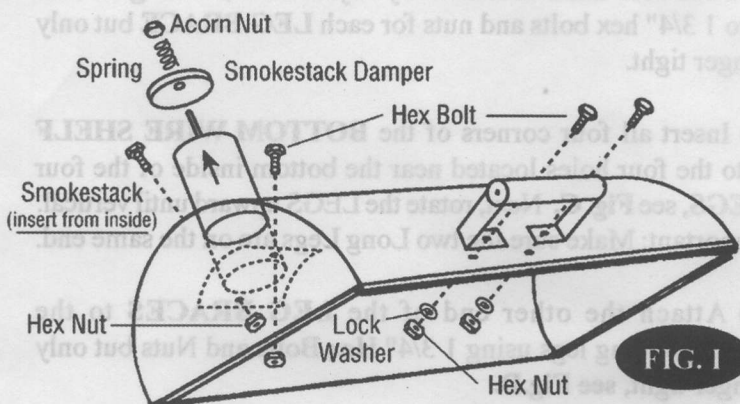
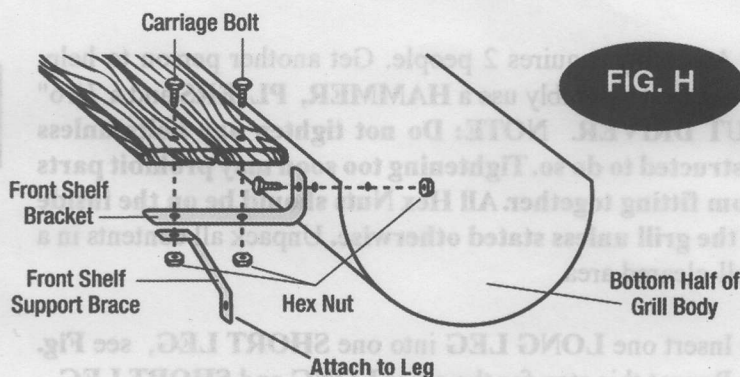
14) Attach **WOOD HOOD HANDLE** to the center of **HOOD** with two (2) 3/4" hex bolts, lock washers, and hex nuts. **Fig. 1** Attach **WOOD HOOD HANDLE** to the center of **HOOD** with two (2) 3/4" hex bolts, lock washers, and hex nuts. **Fig. I**

15) Set the **HOOD**, in the **CLOSED POSITION**, on top of the Bottom Half of the grill body. Line up the Hinge holes and insert the Clevis Pins. This may require lifting up on the back of the Hood. Then, carefully open the hood, making sure to not let the Clevis Pins fall out, and insert the Hair Cotter Pins into the Clevis Pins. **Fig. J**

16) Attach the Wood Handle the Lid of the SFB using two 1/2" hex bolts, lock washers and nuts.

17) Attach the large metal Side Handle to the top of the right side of the SFB using two 1/2" hex bolts, lock washers and nuts.

18) Attach the small metal handle to the side of the Ash Drawer using lock washers and nuts.



19) Attach the Damper circle to the inside of the Ash Drawer using one 1/2" hex bolt, two flat washers, one lock washer and one nut. The bolt goes thru a Flat Washer, thru the Ash Drawer wall, thru the Damper Circle, thru another Flat Washer, thru a Lock Washer, and finally attached to a Hex Nut.

20) Attach two 1" hex bolts to the front of the SFB and two 1" hex bolts to the rear of the SFB. These bolts support the cook grate. Make sure the nuts are on the inside of the SFB.

21) Attach two (2) **SIDE SHELF BRACKETS** to the four (4) holes on left side of grill with 3/4" hex bolts and nuts. Next, attach three (3) **WOOD SLATS** to the brackets with six (6) 1" carriage bolts and nuts. Then, holding shelf straight, screw two (2) 1/2" screws through bracket and into outer wood slat from **underneath**. Holes are only in brackets, not wood for these two (2) screws. **Fig L**

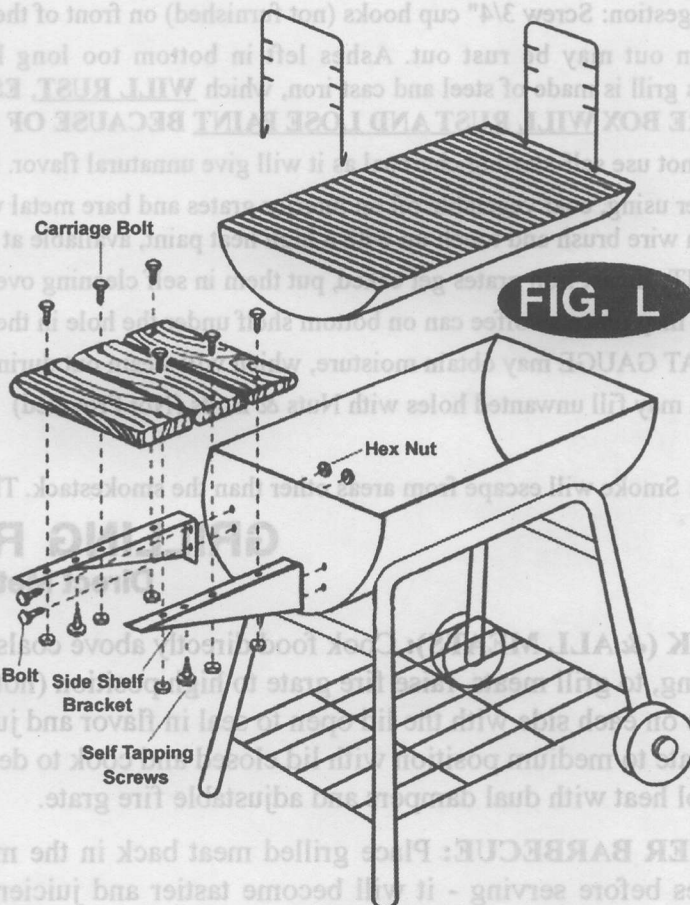
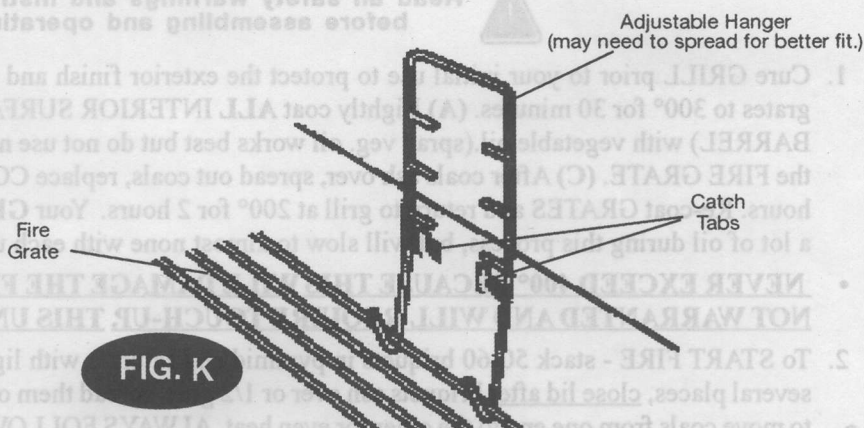
22) Place **FIRE GRATE**, with **ADJUSTABLE HANGERS** attached, into **BOTTOM HALF** of grill body followed by **COOKING GRATES**. (Note: catch tabs may need to be bent out slightly to better accommodate adjustable hangers.) Place the fire grate into the ash drawer then slide the ash drawer into the SFB then place the cook grate into the SFB.

23) Completely **TIGHTEN ALL NUTS** and **BOLTS**. Important: Over tightening Carriage Bolts will cause Wood Slats to crack.

CONGRATULATIONS!
ASSEMBLY IS COMPLETE!

NO RETURNS ON USED GRILLS.

IMPORTANT: PROCEED TO GRILL PREPARATION ON PAGE 5 BEFORE USING YOUR SMOKER / GRELLER.



GRILL PREPARATION & OPERATING INSTRUCTIONS

PLEASE NOTE: NO RETURNS ON USED GRILLS

Read all safety warnings and instructions carefully before assembling and operating your grill.



1. Cure GRILL prior to your initial use to protect the exterior finish and to prevent unnatural flavors to your first meals. Heat grates to 300° for 30 minutes. (A) Lightly coat ALL INTERIOR SURFACES (including GRILLS, GRATES, and INSIDE of BARREL) with vegetable oil. (spray veg. oil works best but do not use near hot coals or fire). (B) Build a medium size fire on the FIRE GRATE. (C) After coals ash over, spread out coals, replace COOKING GRATE, close LID and burn at 250° for two hours. Re-coat GRATES and return to grill at 200° for 2 hours. Your GRILL will then be ready for use. "Note: Grill will drip a lot of oil during this process, but will slow to almost none with each use."
- **NEVER EXCEED 400° BECAUSE THIS WILL DAMAGE THE FINISH AND CONTRIBUTE TO RUST. PAINT IS NOT WARRANTED AND WILL REQUIRE TOUCH-UP. THIS UNIT IS NOT WARRANTED AGAINST RUST.**
2. To START FIRE - stack 50-60 briquets in pyramid and saturate with lighter fluid (DON'T USE GASOLINE). Light coals in several places, close lid after briquets ash over or 1/2 gray, spread them out and start cooking. If one end burns faster, use tongs to move coals from one end to the other for even heat. ALWAYS FOLLOW CHARCOAL AND LIGHTER FLUID MANUFACTURERS' INSTRUCTIONS AND WARNINGS. USE OUTDOORS ONLY ON NONCOMBUSTIBLE SURFACE - 15' AWAY FROM WOOD AND COMBUSTIBLE MATERIAL.
3. Control heat with amount and type of FUEL, DUAL DAMPERS and ADJUSTABLE FIRE GRATE. Adjust GRATE one end at a time. Wood burns hotter than coals. More airflow is more heat.
4. For no flare-ups, cook with lid in the down position. Add water soaked hardwood chips for a smoked flavor.
5. Suggestion: Screw 3/4" cup hooks (not furnished) on front of the wood shelf to hang cooking utensils.
6. Burn out may be rust out. Ashes left in bottom too long hold moisture and rust through any thickness of steel. This grill is made of steel and cast iron, which **WILL RUST, ESPECIALLY IF NOT PROPERLY CARED FOR. SIDE FIRE BOX WILL RUST AND LOSE PAINT BECAUSE OF EXTREME HEAT.**
7. Do not use self-starting charcoal as it will give unnatural flavor. Burn lighter fluid completely before closing lid.
8. After using, coat vegetable oil on interior grates and bare metal while warm to reduce rust. On the EXTERIOR, remove rust with wire brush and touch up with a high heat paint, available at most hardware/auto stores.
9. HINT: If cast iron grates get caked, put them in self cleaning oven. They come out like new, but need re-seasoning.
10. You may place a coffee can on bottom shelf under the hole in the grill to catch drippings.
11. HEAT GAUGE may obtain moisture, which will steam out during cooking. Gauge may be calibrated in oven.
12. You may fill unwanted holes with Nuts & Bolts (Not Provided)

NOTE: Smoke will escape from areas other than the smokestack. This should not affect your cooking.

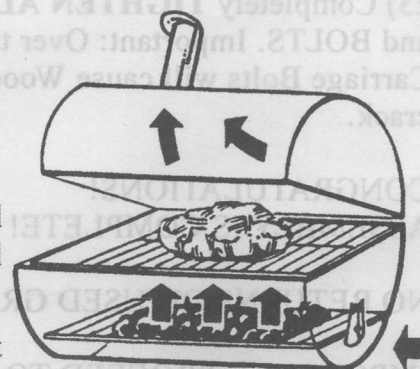
GRILLING RECIPES

Direct Method

STEAK (& ALL MEATS): Cook food directly above coals. Generally speaking, to grill meats, raise fire grate to high position (hot) and sear for one minute on each side with the lid open to seal in flavor and juices. Then lower fire grate to medium position with lid closed and cook to desired doneness. Control heat with dual dampers and adjustable fire grate.

BETTER BARBECUE: Place grilled meat back in the marinade for several minutes before serving - it will become tastier and juicier. CAUTION: Boil extra marinade first to kill bacteria remaining from the raw meat.

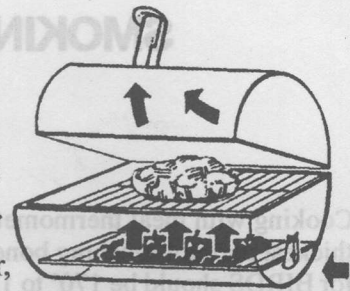
Cooking with a **MEAT THERMOMETER** ensures food is fully cooked. Insert into thickest part not touching bone & allow five minutes to register. Internal temperature for BIRDS should be 170° to 180° and meat should be 140° for rare, 160° medium and 170° for well done.



GRILLING RECIPES (continued)

MARINATED FLANK STEAK – Mix marinade ingredients in nonmetal dish. Let steak stand in marinade for no less than 4 hours in refrigerator. Brown each side for 5 minutes, but center should remain rare. Cut steak diagonally across the grain into thin slices before serving. Grill with fire grate in high (hot) position with lid open or closed.

MARINADE: 1/2 cup vegetable or olive oil, 1/3 cup soy sauce, 1/4 cup red wine vinegar, 2 tbs. lemon juice, 1 tsp. dry mustard, 1 minced clove garlic, 1 small minced onion, 1/4 tsp. pepper.



QUAIL OR DOVES – Cover birds in Italian dressing (Good Seasons or Kraft Zesty), marinate overnight, pour off dressing and cover with Texas Pete Hot Sauce for 6 hours. Wrap birds in thick bacon secured by a toothpick. *Place on grill – keep turning until bacon is black. Grill for 20 minutes. Sear with lid open and fire grate in high (hot) position for 1 min. each side before lowering grate and closing lid. *OR SMOKE by placing birds in center of GRID with fire in both ends of FIRE BOX.

KABOBS – Alternating on skewers any combination of meat, onions, tomatoes, green peppers, mushrooms, zucchini, circular slice of corn-on-the-cob, or pineapple. Meat could consist of chunks of shrimp, scallops, lobster, chicken, sausage, pork, beef, etc. Marinate the meat in refrigerator for several hours. Grill each side approximately 7 minutes turning occasionally while basting with marinade. Leave a small amount of room between pieces in order to cook faster. Grill with lid up and the fire grate in the lowest position. See marinade recipe on last page.



KABOB MARINADE: Mix 1 cup soy sauce, 1/2 cup brown sugar, 1/2 cup vinegar, 1/2 cup pineapple juice, 2 teaspoons salt, 1/2 teaspoon garlic powder and bring to a boil. Marinate beef in mixture a minimum of 4 hours.

HOT DOGS – Grill with lid up and fire grate in high (hot) position for approximately 6 minutes, turn every few minutes.



HAMBURGERS – Mix in chopped onions, green peppers, salt, sear 3/4 inch patties on each side with fire grate in high position for a few minutes. Lower fire grate to medium position and grill with lid down to avoid flare-ups. Cook each side 3 to 7 minutes according to desired doneness. Cook ground meat to 150° internally or until juice runs clear (free of blood) for prevention of Ecoli.



Burgers can be basted with marinade when turning and/or other ingredients can be mixed in with the ground beef such as chili sauce or powder; or you may marinate by allowing to stand in marinade for 1 or 2 hours at room temperature before cooking; or let stand in covered dish in refrigerator up to 24 hours. Bring to room temperature before cooking. See meat marinade on page 9.

SHRIMP (Peeled) & Crayfish – Place on skewers, coat with melted butter and garlic salt. Grill 4 minutes on each side or until pink. Cocktail sauce optional.

BAKED POTATOES – Rub with butter and wrap in foil and cook on grill with lid down for 50 minutes. Turn after 25 minutes (no need to turn if smoked). Squeeze for doneness.

SWEET CORN IN HUSKS – Trim excess silk from end and soak in cold salted water 1 hour before grilling. Grill 25 minutes - turning several times.



SWEET CORN IN FOIL – Husk and wash. Rub with butter and season with salt and pepper. Wrap each ear in foil and grill for 30 minutes turning several times (no need to turn if smoked).

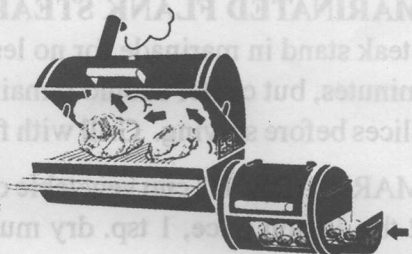
GRILLED VEGETABLES – Slice 1/4" thick and soak in olive oil prior to grilling to prevent burning. Grill for 9 minutes each side.



SMOKIN' RECIPES (SIDE FIRE BOX)

Indirect Method

Cooking with meat thermometer ensures food is fully cooked. Insert thermometer into thickest part not touching bone, and allow five minutes to register. Internal temperature for BIRDS should be 170° to 180° or when leg moves easily in joint. Internal temperature for meat should be 140° for rare, 160° for medium, and 170° well done.



SMOKED TURKEY - Empty cavity, rinse and pat dry with legs together. Inject "Liquid Ingredients" with a kitchen needle around in each spot to shoot liquid in several places. Massage "Paste" inside and out and under the skin (DO NOT REFRIGERATE overnight. Before smoking, let turkey sit at room temperature for 45 minutes and then wrap with breast side down and smoke for 45 to 60 minutes per pound until 180° internal temperature. Allow for expansion. Wet cheesecloth after 6 hours. For the remaining smoking time, baste (MOP) every 30 mins. Let turkey sit 15 mins. before serving.



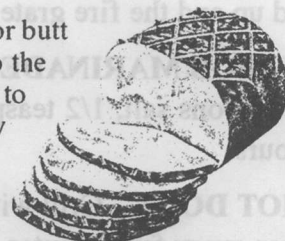
paper towel, tuck wing tips under the back and tie syringe into turkey in a half dozen places moving directions. Inject greatest amount into breast. NOT TEAR). Place turkey in plastic bag and room temperature for 45 minutes and then wrap with breast side down and smoke for 45 to 60 several extra minutes per pound if stuffed to

INJECTION LIQUID: 1/2 cup garlic flavored oil, 4 oz. beer, 1/2 teaspoon cayenne.

PASTE: 4 garlic cloves (mashed), 1 tbs. coarse-ground black pepper, 1 tbs. kosher salt, pinch cayenne, 1 tbs. garlic flavored oil.

BASTE: 2 cups chicken stock, 1 cup water, 8 oz. beer, 1/4 cup corn oil.

SMOKED BAKED HAM - Fully cooked canned ham or smoked and cured whole ham or shank or butt portion. Remove rind and score fat diagonally to give a diamond effect. Insert a whole clove into the center of every diamond. Place ham with fat side up in center of cooking grid. Close lid. About 18 to 20 minutes per pound is suggested for fully cooked hams. Smoked or cured ham which is not fully cooked should be cooked to an internal temperature of 160°. Baste with ham glaze 3 or 4 times during last 50 minutes of cooking. Garnish with pineapple rings about 15 minutes before end of cooking time.



HAM GLAZE: 1 cup of light brown sugar, firmly packed, 1/2 cup orange juice, 1/2 cup honey, combine sugar, juice and honey. Let marinade sit for at least 4 hours.

SMOKIN' DOGS STUFFED - Slit dogs lengthwise, within 1/4 inch of each end. Stuff hot dogs with cheese and relish and wrap in bacon. Place on cooking grid for 1 to 1 1/2 hours until bacon is crisp or skin is ready to burst. Or smoke them plain & serve with trimmings.

SMOKIN' BURGER - Hand mix the hamburger, onion and chilies into thick patties. Apply "DRY RUB" to all surfaces. Cover with plastic and refrigerate. Let set 15 mins. at room temperature before smoking for one hour. Baste (MOP) every 20 mins. **RUB:** 3 tbs. paprika, 1 tbs. ground black pepper, 1 tbs. salt, 1 tbs. sugar, 1 1/2 ts. each of chili powder, garlic powder, & onion powder, 1/2 ts. cayenne, **MOP:** 6 oz. beer, 1/4 cup cider vinegar, 1/4 cup water, 2 tbs. corn oil, 1/4 onion, 1 garlic clove, 1 1/2 ts. Worcestershire, 1 1/2 ts. rub.

SMOKED CHICKEN PARTS AND HALVES - Marinate 2 - 3 hrs. in refrigerator, sit 20 mins. at room temperature, smoke at 200° for 30 - 50 mins.



SMOKED WHOLE CHICKENS - Practically same as turkey except do not use cheesecloth & marinate & mop with chicken marinade.

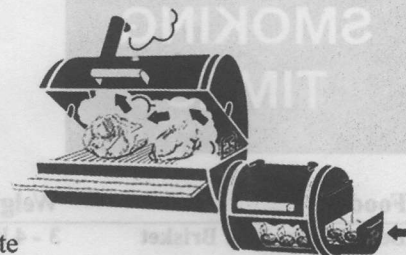
SMOKED VENISON: Place leg of venison in a container or "hefty bag," and marinate for 2 - 4 days, turning daily. Marinate bacon overnight in its marinade. Remove roast from refrigerator at least an hour before cooking. Season generously with seasoned salt and coarse ground black pepper. Wrap 1 lb. bacon over the top of the roast, and smoke 1 hr. per pound, or until tender. Do not overcook. Last 2 hrs. can be foil wrapped & basted.

VENISON MARINADE: 1 cup Balsamic or wine vinegar, 1 cup olive oil, 2 oz. Worcestershire, 1/2 oz. Tabasco, 2 tbs. Season All, 1 to 2 chopped jalapenos, 3 oz. soy sauce. **Bacon Marinade:** 2 oz. wine vinegar, 2 oz. Worcestershire, 4 dashes Tabasco.

SMOKED SHRIMP & CRAYFISH: Mix in foil pan 1/2 cup butter, two cloves of crushed garlic, Tabasco, sliced green pepper, 1 tbs. each of minced onion, salt and juices from one lemon. Add shrimp and/or crayfish and smoke 2 to 3 hours.

SMOKIN' RECIPES (SIDE FIRE BOX)

Indirect Method (continued)



SMOKED VEGETABLES: Turnips, potatoes, carrots, okra, mushrooms, peeled onions, zucchini, squash, etc. Put in pan and cover with water and cook for several hours while cooking the meat. Or place vegetables on grill and smoke for 2 to 3 hours, either wrapped in foil or not.

SMOKED FISH: Marinate in brine (1/4 cup salt dissolved in 1 qt. of water) or marinate fish in 1 cup white wine, 1 cup soy sauce mixed with 1 cup lemon juice. Marinate overnight in covered dish in refrigerator. Let air on rack 20 minutes before placing on Pam sprayed grill. Smoke 1 1/2 to 3 hours.

SMOKED SPARE/BACK RIBS: Peel off tough layer of skin on back side. Rub all surfaces with seasoning. Place ribs in center of grid and smoke approximately 4 to 6 hours or until meat pulls away from bone. Baste with barbecue sauce during last hour.

BABY BACK RIBS (APPLE): Marinate overnight in refrigerator. Before smoking at 200/220°, drain marinade, put ribs with half dry rub and sit at room temperature for 30 mins. Cook ribs for 3 hrs. Brush with apple sauce 45 mins. before done and after removing from smoker. When ready, meat blends between ribs & sauce will be gooey, sticky & caramelize in spots. Let sit 10 mins. before slicing. **CIDER MARINADE:** 1 1/2 cups apple cider, 3/4 cup cider vinegar, 1/2 onion minced, 1 1/2 tbs. Worcestershire, 1 tbs. corn oil, 1 ts. ground cinnamon, 1 ts. dried thyme, 2 slabs ribs, 1 1/4 to 1 1/2 lbs. each. **APPLE RIB RUB:** 1/4 cup brown sugar, 4 ts. onion powder, 1 ts. ground cinnamon, 1 ts. dry mustard, 1 ts. salt, 1/2 ts. dried thyme.

CHICKEN MARINADE: Combine 1/2 cup soy sauce, 1/4 cup vegetable oil, 1/4 cup red wine vinegar, 1 teaspoon oregano, 1/2 teaspoon sweet basil, 1/2 teaspoon garlic powder with parsley, 1/4 teaspoon pepper. Pour over chicken pieces in nonmetal dish. Cover and refrigerate overnight, turning occasionally. Use marinade to baste chicken while cooking.

MEAT MARINADE: (steaks, chops, and burgers) Process 1 cup soy sauce, 2 coarsely chopped onions and 2 cloves garlic (halved) in electric blender for 1 min. or until very smooth. Stir in 1/4 cup bottle gravy coloring (Kitchen Bouquet and Gravy Master) and 2 ts. Beau Monde seasoning (or substitute 1 ts. MSG and 1 ts. seasoned salt). Allow meat to stand in marinade at room temperature for 2 hours or refrigerate up to 24 hours in a covered dish. Bring meat to room temperature before cooking.

SHISH KABOB MARINADE: Mix 1 cup soy sauce, 1/2 cup brown sugar, 1/2 cup vinegar, 1/2 cup pineapple juice, 2 teaspoons salt, 1/2 teaspoon garlic powder and bring to a boil. Marinate beef a minimum of 4 hrs.

When **ROTISSERING** - Tap out perforated holes on ends of **HOOD** with screw driver and hammer - attach motor to motor bracket on left end & fasten spit bracket (both comes with rotisserie) to the opposite end of **FIRE BOX** in predrilled holes - remove **COOKING GRID** and **WARMING RACK** - cook with lid down. Attach brackets to the outside of **FIRE BOX**.

Keep raw meat & cutting board & plates which touch raw meat away from other foods.

HINTS FOR SMOKING

Use wood that bears a fruit or nut in its name and has been cut for at least 1 yr. because it has the best rate of burn and flavor. Our **SIDE FIRE BOX** will accommodate 16" split wood. Remove most of the bark before cooking to avoid an acrid (bad) flavor.

With the **DOOR** and **HOOD** closed, control the heat and smoke with the **DAMPERS**, smoke will linger in the chambers which will reduce the burn and give flavor. 180° to 220° is the ideal temperature in the smoke chamber. The more air you let into the **SIDE FIRE BOX**, the hotter it will burn. After a while you will learn to adjust the dampers to produce the desired temperature. The amount of fuel determines how long the fire will burn.

A general rule is one hour of cooking per pound. Or smoke one hour for every inch of meat thickness. Cooking slow at low temperatures, meats stay moist and need little attention. Smoke from **SIDE FIRE BOX** carries moisture in the air which keeps meats from drying out. You may foil wrap after a few hours to limit browning and smoke flavors and also keep moist.

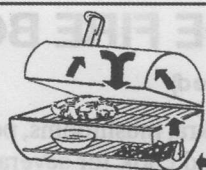
OPENING THE SMOKING CHAMBER WILL EXTEND COOKING TIME.

Basic rules remain the same when smoking any meat. Such as 180° to 220°, marinate overnight, let stand at room temperature before smoking, baste (MOP) if you prefer while smoking, and sit at room temperature before serving. There are many different recipes for the Rub, Marinade, or Baste (MOP) here and elsewhere. Check smoking time on chart on page 4.

If food is over smoke, it will taste bitter & turn black. Smoke is a seasoning & too much will ruin the taste for most people. Do not soak wood in water because it will put soot over the food. If you want your favorite wood to smoke longer and burn slower, wrap it in foil keeping the ends open. **IF THE SMOKE IS WHITE, THE FIRE'S RIGHT. IF THE SMOKE IS BLACK, ADD SOME DRAFT.**

BETTER BARBECUE: Place grilled meat in the marinade for several minutes before serving - it will become tastier and juicier. **CAUTION:** Boil the extra marinade first, to kill any bacteria remaining from the raw beef or poultry.

SMOKING TIMES



Food	Weight	Water Pan Smokin'	Side Fire Box	Temperature on Meat Thermometer
Beef Roasts, Beef Brisket	3 - 4 lbs.	1 - 1 1/2 hours	4 - 5 hours	140° rare
Lamb Roasts, Venison	5 - 7 lbs.	1 3/4 - 2 1/2 hours	5 - 6 hours	160° medium
Large cuts of Game	7 - 9 lbs.	2 1/2 - 3 1/2 hours	7 - 10 hours	170° well done
Pork Roasts	3 - 4 lbs.	1 3/4 - 2 1/2 hours	5 - 6 hours	170°
	5 - 8 lbs.	2 1/2 - 3 hours	7 - 8 hours	170°
Pork/Beef Ribs	Full grill	1 1/2 - 2 hours	4 - 6 hours	Meat pulls from bone
Pork Chops	Full grill	3/4 - 1 1/4 hours	4 - 6 hours	Meat pulls from bone
Sausage Links	Full grill	2 - 2 3/4 hours	4 - 5 hours	170° for fresh sausage
Ham, Fresh	10 lbs.	3 - 4 hours	7 - 8 hours	170°
Ham, Cooked	All sizes	1 1/2 - 2 hours	3 - 4 hours	130°
Chicken (cut up or split)	1 - 4 fryers,	1 - 1 1/4 hours	4 - 5 hours	180°/leg moves easily in joint
(whole)	1 - 4 fryers,	1 1/4 - 1 1/2 hours	5 - 6 hours	180°/leg moves easily in joint
Turkey (unstuffed)	8 - 12 lbs.	1 3/4 - 2 1/2 hours	7 - 8 hours	180°/leg moves easily in joint
Fish, small whole	Full grill	1/2 - 3/4 hours	2 - 3 hours	Flakes with a fork
Fish filets, steak	Full grill	1/4 - 1/2 hours	1° - 3 hours	Flakes with a fork
Duck	3 - 5 lbs.	1 - 1 3/4 hours	5 - 6 hours	180°/leg moves easily in joint
Small game birds	Full grill	3/4 - 1 hour	4 - 5 hours	180°/leg moves easily in joint/

If you purchased the "Side Fire Box"
recipes for Texas Style Smoking are enclosed with it.

WARNING



IMPORTANT SAFETY WARNINGS

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

- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Keep children & pets away from grill. Supervision is necessary and do not leave grill unattended when in use. Use caution when moving grill to prevent strains. Keep grill at least 15 feet from any combustible material (decks, buildings, fences, trees, bushes, etc.).
- When adding charcoal and/or wood, use extreme caution.
- Never move grill when it is in use or when it contains hot coals or ashes.
- Do not place grill near flammable liquids, gases or where flammable vapors may be present.
- 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 safe from hot steam and flame flare-ups.
- Do not exceed a temperature of 400°F. Do not allow charcoal and/or wood to rest on the walls of grill.
- Doing so will greatly reduce the life of the metal and finish of your grill.
- Always wear oven mitts to protect 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 brackets. Use extreme caution as hood could fall back to a closed position and cause bodily injury.
- Close lid and all dampers to help suffocate flame.
- Always hold an open lid from the wooden handle to prevent it from closing unexpectedly.
- Never leave coals and ashes unattended. Before grill can be left unattended, coals and ashes must be removed. 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.
- To protect against bacteria that could cause illness, keep all meats refrigerated and thaw in refrigerator or microwave; keep raw meats separate from other foods; wash everything that contacts raw meats; cook thoroughly; and refrigerate leftovers immediately. Cook meats medium to well done.

THESE WARNINGS ALSO APPLY TO THE "SIDE FIRE BOX"