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# Smoke Hollow 36189C Owner's Manual

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# Deluxe Outdoor

## Assembly & Operation

### Charcoal Wagon Smoker & Grill 36189C



Tools needed for assembly: Screwdriver, Pliers or Adjustable Wrench

 <b>CAUTION</b> 	 <b>WARNING</b> 
<p>THIS UNIT IS FOR OUTDOOR USE ONLY! Some parts may contain sharp edges , wear protective gloves if necessary. Read and follow all warnings, safety statements and assembly instructions in this manual to avoid personal injury or property damage.</p>	<p><b>CARBON MONOXIDE HAZARD</b> Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents.</p>



*Read all safeguards and assembly instructions before assembling and operating your smoker.*

*Before assembling your new smoker, unpack all the parts from the box. Carefully remove all packing material and lay out all the parts for easy access and identification. Do not discard the carton or packaging until your smoker is fully assembled and operating to your satisfaction.*

*In order to properly assemble your smoker, you will only need two tools:*

- Phillips head screwdriver*
  - Pliers or adjustable wrench*
- (tools not included)*

*Be sure to have a friend help. The smoker is heavy and must be moved around during assembly and before use.*

**Outdoor Leisure Products, Inc.  
5400 Doniphan Drive  
Neosho, MO 64850**

**Toll Free: 866-475-5180**

**Website: [www.olp-inc.com](http://www.olp-inc.com)**

**8:30am to 4:30pm, Central Time  
Monday through Friday**

# READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!

YOUR SAFETY IS VERY IMPORTANT - FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

## DANGER

- The CHARCOAL WAGON is for outdoor use only!
- Do NOT use this smoker for other than its intended purpose.
- Do not leave smoker unattended when in use.
- Do not use gasoline, kerosene or alcohol for lighting charcoal, use of any of these or similar products may cause an explosion possibly leading to severe bodily harm.
- Never operate this smoker under any overhead roof covering, awning or overhang. Never use inside an enclosed area such as screen patios, garages, buildings or tents.
- Keep the area clear of all flammable liquids, combustible material including but not limited to wood, dry plants including grass, brush, paper, and canvas.
- Smoker is HOT while in use and after use - Avoid touching hot surfaces. Always wear protective gloves or mitts when operating the smoker.
- Keep children and pets away from the smoker at all times.
- Do not allow anyone to conduct activities around the smoker during or following its use until the unit has cooled. The smoker is hot during operation and remains hot for a period of time following its use.
- Always wear shoes and protective clothing during operation of this smoker.
- Never use glassware, plastic, or ceramic cookware in this smoker.
- The firebox lid will be extremely hot.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the lid and dampers to suffocate the flame. Do not use water to extinguish grease fires.

## DANGER

- Do not move the unit while it is being used.
- Do not use in windy conditions.
- Use caution when opening the lid, as hot steam or a flame flare-up could cause burns.
- Before each use, make sure the unit is in good working condition
- Use caution after the fire has been extinguished, the surface will remain hot for some time.
- Be sure all coals are cold before emptying, if necessary pour water on coals before moving grill.
- Store the smoker out of reach of children and in a dry location when not in use.
- Check grease and or ash level in ash pan often and empty. Use extreme caution as the smoker, and metal ash pan will be hot.
- When opening the lids, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Do not allow charcoal and or wood to rest on the walls of the firebox and cooking chamber. Doing so will greatly reduce the life of the metal and finish of your smoker.
- Close lids 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 when lifting or moving smoker to prevent strains and back injuries.
- Properly dispose of all packaging material.

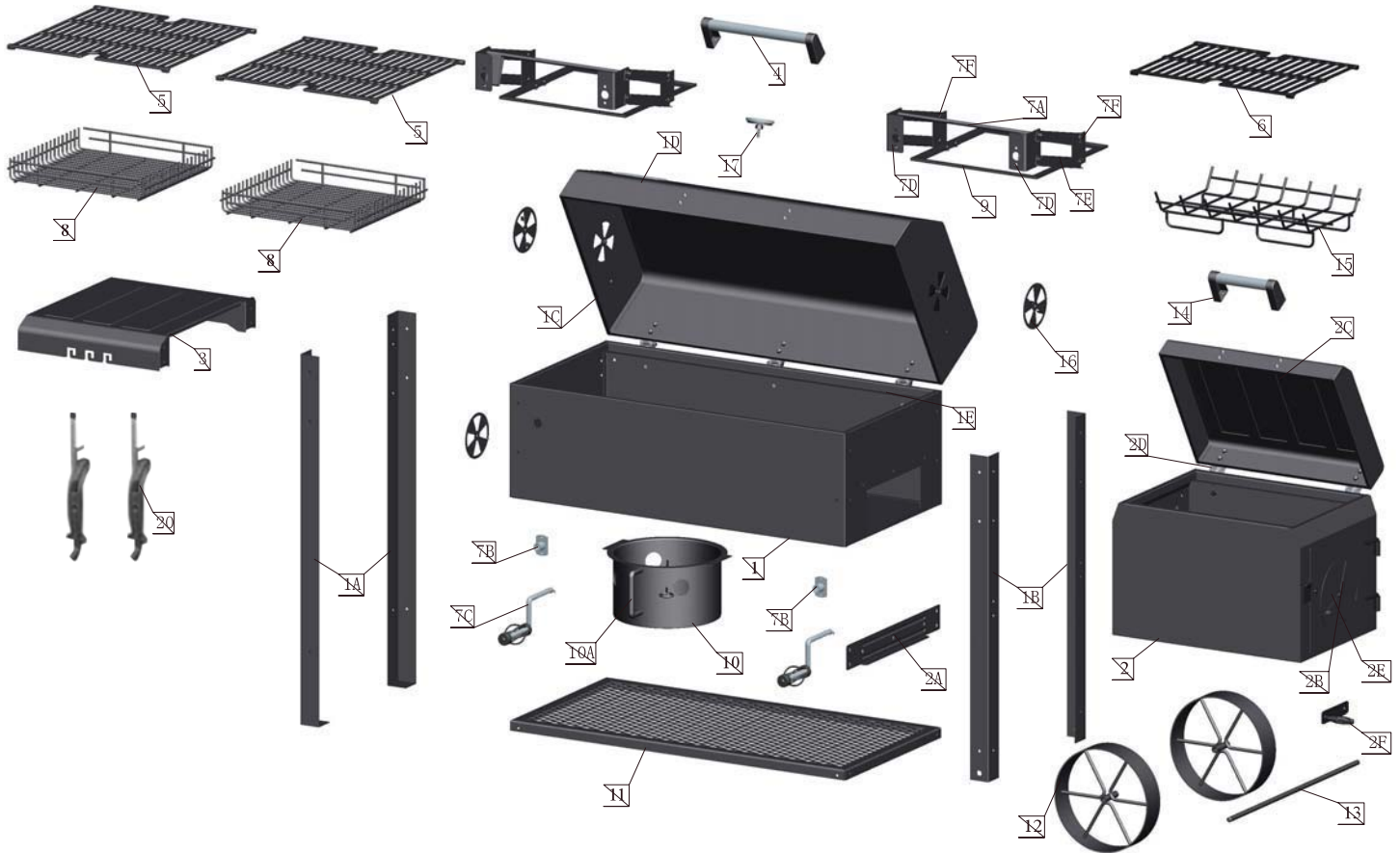
USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER. READ ALL INSTRUCTIONS, WARNINGS AND SAFEGUARDS PRIOR TO ASSEMBLING AND OPERATING YOUR SMOKER.

**SAVE THESE INSTRUCTIONS**



# Parts list for Charcoal Wagon Before Assembly

For further assistance, including missing or damaged parts, call toll free: 866-475-5180  
8:30am to 4:30pm, Central Time, Monday - Friday.



Primary Components			Part No.
Item	Qty	Description	
1	1	Smoker chamber	CW0100
1A	2	Long legs	CW0101
1B	2	Short legs	CW0101
2	1	Fire box	CW0200
2A	1	Standing brace	CW0201
3	1	Side table	CW0300
4	1	Long smoker lid handle	CW0401
5	2	Cast iron large grid	CW0500
6	1	Cast iron small grid	CW0600
7	2	Lifting systems	CW0700
7A	2	Lifting axles	CW0701
7B	2	Threaded tubes	CW0702
7C	2	Adjustment handles	CW0703
8	2	Charcoal grates	CW0800
9	2	Charcoal Frames	CW0900
10	1	Ash catcher	CW1000
11	1	Bottom shelf	CW1100
12	2	Wheels	CW1200
13	1	Wheel axle	CW1300
14	1	Short firebox Lid handle	CW1400
15	1	Wood rack	CW1500
16	3	Dampers	CW1600
17	1	Temperature gauge	CW1700
18	1	Manual	CW1800
19	1	Hardware pack	CW1900
20	2	Cast iron grid lifters	CW2000

Assembled Components			Part No.
Item	Qty	Description	
1	1	Smoker chamber	CW0100
1C	1	Smoker lid	CW0102
1D	1	Name plate	CW0103
1E	3	Hinges	CW0104
2	1	Fire box	CW0200
2B	1	Side door	CW1800
2C	1	Fire box lid	CW0202
2D	2	Hinges	CW0203
2E	1	Big damper	CW0204
2F	1	Side door handle	CW0205
7	1	Lifting systems	CW0700
7D	4	Lifting brackets	CW0704
7E	8	Lifting braces	CW0705
7F	4	Fixed brackets	CW0706
10	1	Ash Pan	CW1000
10A	1	Ash Pan handle	CW1001

Master Hardware Pack Contents			Part No.
Item	Qty	Description	
19	1	master hardware pack	CW1900
19A	64	M6X15 Bolts	CW1901
19B	44	M6 nuts	CW1902
19C	4	M6 keep nuts	CW1903
19D	4	Flat Washer	CW1904
19E	2	Large hitch pins	CW1905
19F	6	Small hitch pins	CW1906

# Assembly

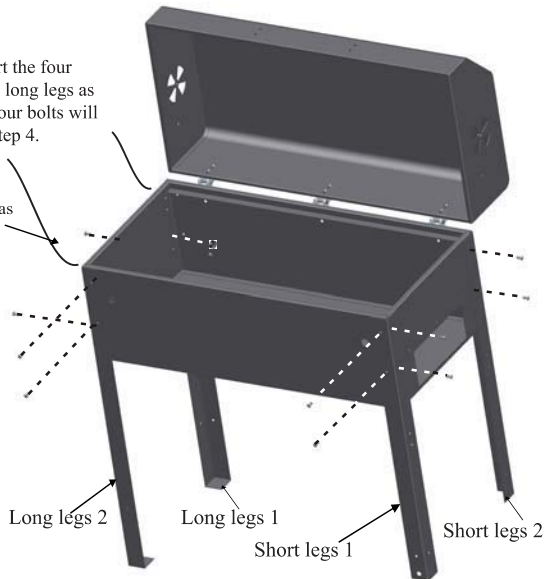


**Note:** Open the top of the carton and cut the ends so that the carton will lay open. Remove the carton packing material and the parts from inside the firebox and smoker chamber. After unpacking the unit, make sure you have all parts. If anything is missing or damaged, contact our toll free number: **866-475-5180**. Discard all packing material in a safe manner. Save this assembly instruction for future reference.

## Step 1

Do not insert the four bolts in side long legs as shown, the four bolts will be used in step 4.

This side has three holes



## Step 1: Leg Assembly

*Locate:* Smoker chamber[1], Long legs[1A], Short legs[1B], Fourteen M6X15 bolts[19A], Fourteen M6 nuts[19B].

*Note:* Assemble long legs on left side and short legs on right side.

*Tools Needed:* Phillips head screwdriver, pliers or adjustable wrench;

### *Procedure:*

Lay down the smoker chamber cabinet with the back side on the ground with the lid open.

Align the bolts of one leg with the pre-drilled holes in the smoker chamber as shown

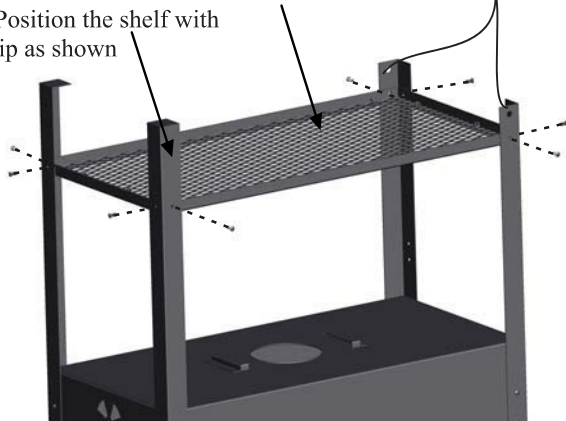
Insert the M6X15 bolts from outside, then place M6 nuts over the leg bolts from inside smoker chamber. Do not turn tightly.

## Step 2

Position the shelf with lip as shown

Bottom shelf

The axle hole on short legs is located on the front and back side.



## Step 2: Bottom Shelf Assembly

*Locate:* Bottom shelf [11], Eight M6X15 bolts, Eight M6 nuts

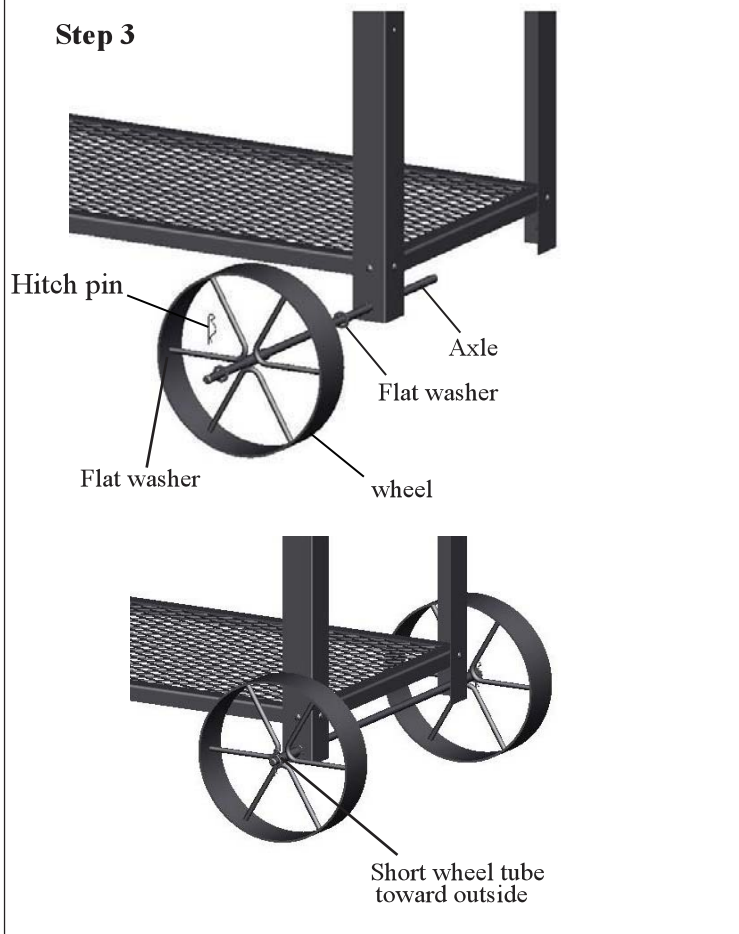
*Tools Needed:* Phillips head screwdriver, pliers or adjustable wrench;

### *Procedure*

Hold bottom shelf in position shown while attaching bottom shelf to legs using an M6X15 bolt as shown, then place an M6 nut over the bolts from inside, do not fully tighten the nut.

Repeat above step for each leg as shown. Eight M6X15 bolts and eight M6 nuts are required to hold the bottom shelf.

## Step 3



### Step 3: Wheel Assembly

*Locate:* Two wheels[12], Four flat washers[19E], Two large Hitch pins[19F], Axle[13].

*Note:* The short leg should be on right side as shown.

*Tools Needed:* Pliers

*Procedure:*

Slide the axle through the fixed holes of the short legs.

Slide a flat washer onto the end of the axle, then a wheel, then another flat washer. Insert a hitch pin through the hole at one end of the axle.

At the other end of the axle, add a flat washer, wheel, another flat washer and finally the hitch pin.

Make sure all connections are in good condition, carefully stand the unit up onto it's legs.

### Step 4: Side Shelf Assembly

*Locate:* Side table[3], Four M6X15 bolts[19A]. Four M6 nuts[19B].

*Note:* None

*Tools Needed:* Phillips head screwdriver, pliers or adjustable wrench;

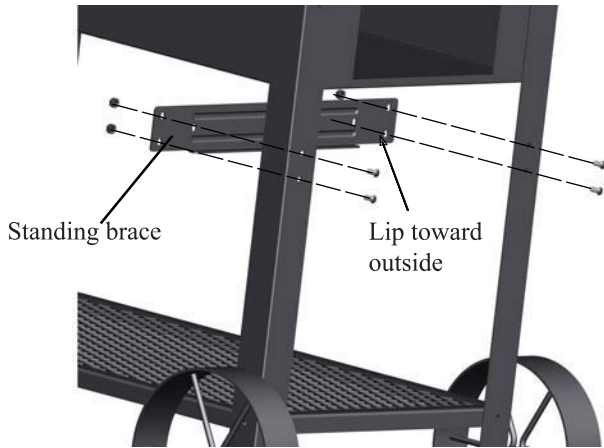
*Procedure:*

Align side table in left position as shown, insert an M6x15 bolt going from the side table, through the long legs, then the cabinet, place an M6 nut over the bolts on the inside of the cabinet. Do not fully tighten the nuts.

Repeat above step for other three bolts.

Now tighten all of fasteners from step 1 to step 4. There are 26 fasteners to tighten.

## Step 5



## Step 5: Fire Box Brace Assembly

*Locate:* Standing brace[2A], Four M6X15 bolts[19A]. Four M6 nuts[19B].

*Note:* None

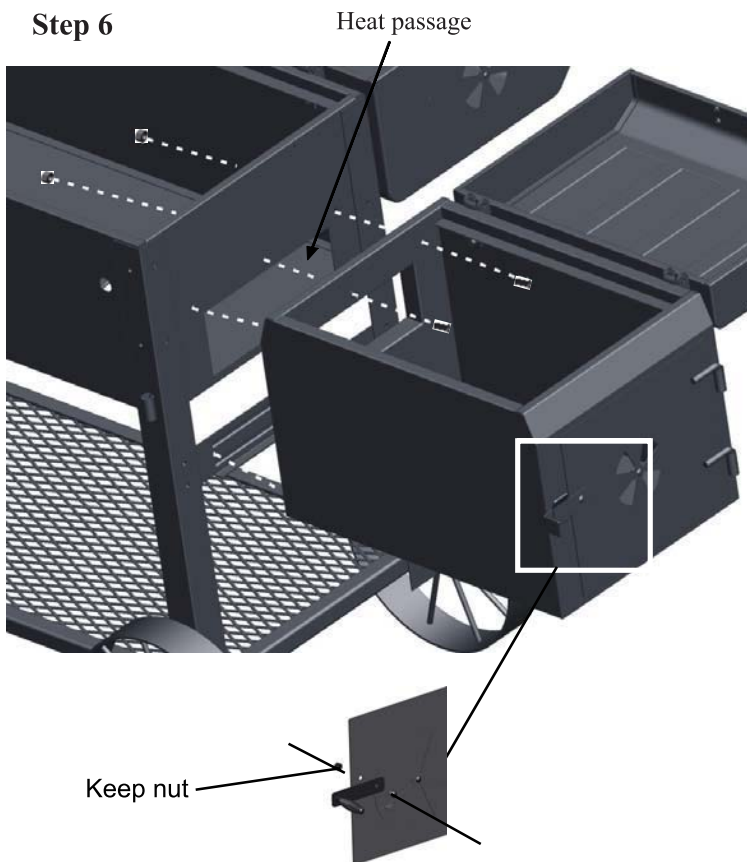
*Tools Needed:* Phillips head screwdriver, pliers or adjustable wrench;

*Procedure:*

Slide the firebox standing brace inside the short legs as shown.

Insert bolts(4) through short legs and the brace from outside. Then place an M6 nut over the bolts from inside. Do not fully tighten the nuts until step 6 is completed.

## Step 6



## Step 6: Fire Box Assembly

*Locate:* Fire box[2], Seven M6X15 bolts[19A], Six M6 nuts [19B], One M6 keep nut [19B], One side-door handle[2F].

*Note:* None

*Tools Needed:* Phillips head screwdriver, pliers or adjustable wrench;

*Procedure:*

(a): Align the channel of the fire box into the heat passage opening as shown, make sure the bottom of the fire box rests on the standing brace

Insert the M6x15 bolts from inside the fire box, then secure the two sections together using six M6X15 bolts, M6 nuts.

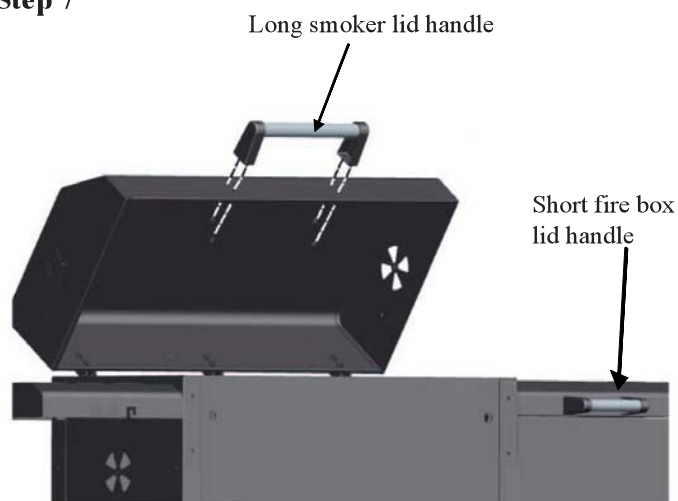
Fully tighten all fasteners (including step 5).

(b): Align the side-door handle with pre-drilled hole on the side of the door as shown.

Insert the M6X15 bolt from outside, then use an M6 keep nut over the bolt from inside door . Do not over tighten.

If the keep nut is not tight enough, then tighten further.

## Step 7



## Step 7: Lid Handle Assembly

*Locate:* Long smoker lid handle[4], Short fire box lid handle[16], Eight M6X15 bolts[19A].

*Note:* None

*Tools Needed:* Phillips head screwdriver.

*Procedure:*

Align the long smoker lid handle with the end brackets as shown.

Insert four M6X15 bolts through the lid and into the threaded holes in the end brackets. Fully tighten .

Repeat above step for the short fire box lid handle.

## Step 8



## Step 8: Damper Assembly

*Locate:* Three dampers[16], Three M6X15 bolts[19A].  
Three M6 keep nuts[19C].

*Tools Needed:* Phillips head screwdriver, pliers or adjustable wrench;

*Procedure*

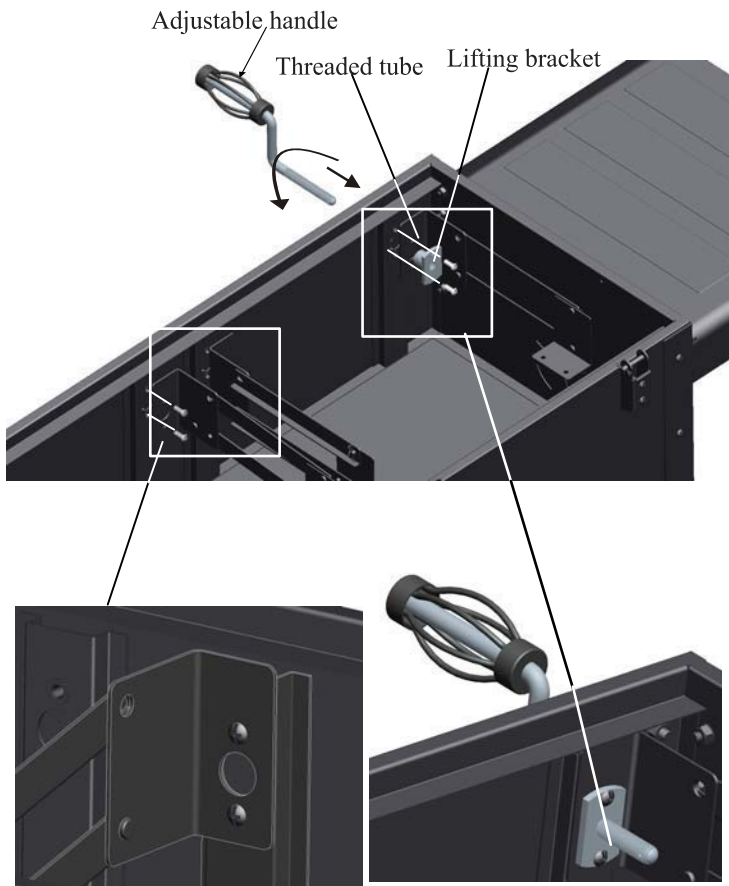
Open the smoker lid. From the outside of the lid, match the dampers with the lid opening on both end panels, insert an M6X15 bolt going through the damper and the end panel. From the inside of lid panel, turn an M6 keep nut over the bolts

Do not tighten the nut fully, the damper must be able to rotate with a little resistance.

Repeat these steps to assemble the bottom damper on the left side of smoker cabinet.

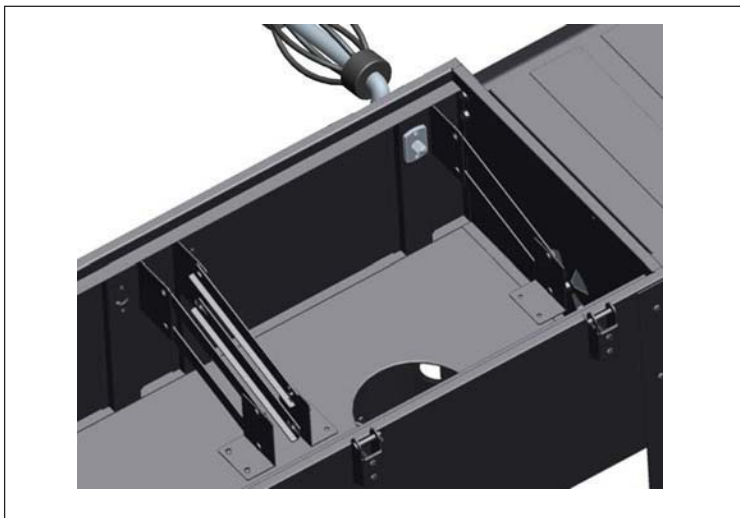
## Step 9.a

lid not shown for clarity



## Step 9.b

lid not shown for clarity



## Step 9: Lifting System Assembly

*Locate :* Two lifting systems, Eight M6X15 bolts [19A] , Two charcoal frames, Two charcoal grates, Two small hitch pins.

*Note:* Stainless steel stopping bracket is toward the cabinet bottom panel. Match the lifting brace with axle in right position.

*Tools Needed:* Phillips head screwdriver, pliers or adjustable wrench;

*Procedure:*

Align the lifting bracket and the threaded tubes into the cabinet holes from inside as shown, fasten the threaded tube with two M6x15 bolts from the inside, nuts are pre-welded to the cabinet.

Align other lifting bracket into the cabinet holes from inside, fasten the lifting bracket with two M6X15 bolts.

Then fully tighten all bolts.

Insert the adjustable handle going through the threaded tube from outside as shown. Insert hitch pin as shown in 9.c and 9.d.

**Additional statement:**

If adjustable handle does not work smoothly, please add extra lubricant from the package provided, like step 9.e shows.

## Step 9.c



## Step 9.d



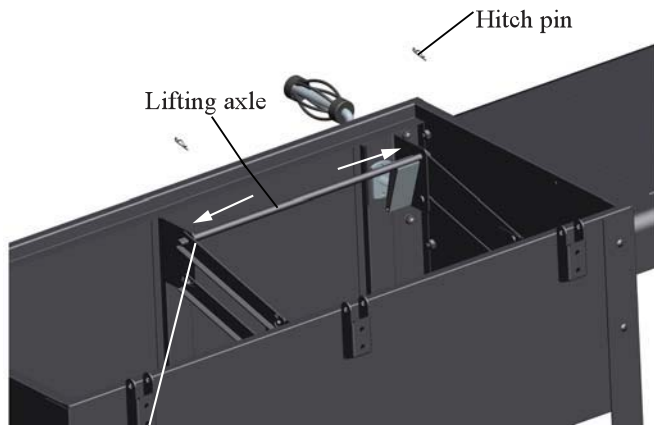
## Step 9.e



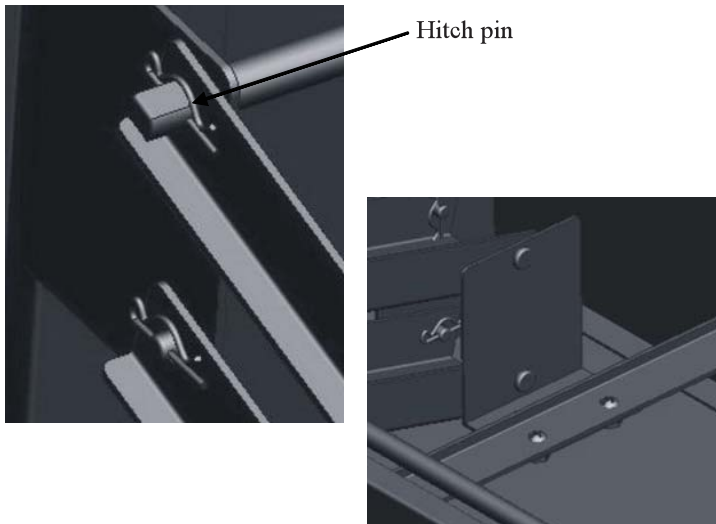
# Assembly



## Step 9.f



lid not shown for clarity



## Step 9:(continued)

*Locate :* Two lifting systems[7], Eight M6X15 bolts[19A],  
Two charcoal frames[9], Two charcoal grates[8],  
Four small hitch pins[19F]

*Note :* Stainless steel stopping bracket is toward the cabinet bottom . Match the lifting brace with axle on right position.

*Tools Needed :* Phillips head screwdriver, pliers or adjustable wrench.

### *Procedure:*

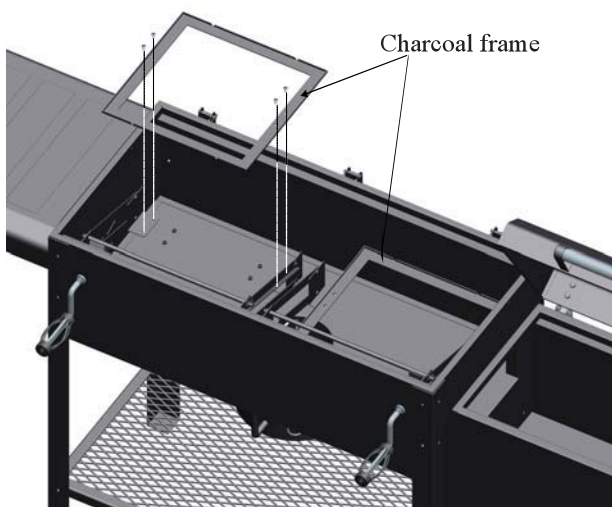
As shown in step 9.f, slide the lifting axle going through the lifting bracket and the lifting brace on both sides, then insert a hitch pin into the hole at one end of an axle rod, hold the lifting axle and the lifting braces, insert another hitch pin at opposite end of the lifting axle.

Adjust the lifting system in middle position, place the charcoal frame on both fixed brackets as shown in step 9.g, insert M6X15 bolts from top side, and place the M6 nuts to fix the charcoal frame from bottom sides.

Repeat these steps to assemble the other lifting system on left side of smoker cabinet.

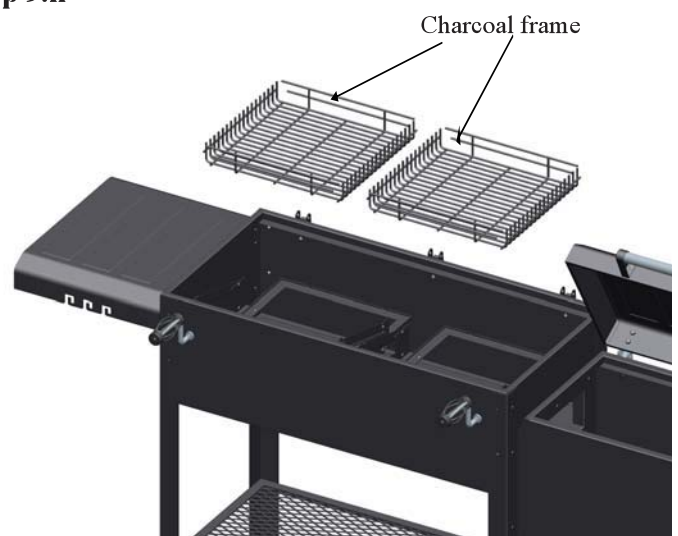
Place two charcoal grates on the charcoal frames as shown in step 9.h

## Step 9.g



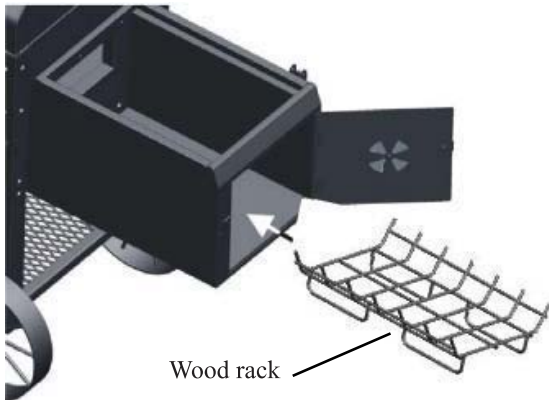
lid not shown for clarity

## Step 9.h



lid not shown for clarity

## Step 10



lid not shown for clarity

### Step 10: Wood Rack

*Locate:* Wood rack[15].

*Note:* None

*Tools Needed :* None

*Procedure :*

Slide the wood rack into the fire box from the side door or through the lid opening.

## Step 11



### Step 11: Cooking Grids

*Locate:* Two large cast iron cooking grids[5], one small cast iron cooking grid[6].

*Note:* None

*Tools Needed :* None

*Procedure :*

Place two large cast iron cooking grids onto the grate supports in the cooking chamber and one small cast iron cooking grid in the fire box.

## Step 12:



### Step 12: Ash Catcher

*Locate:* Ash catcher[10]

*Note:* None

*Tools Needed:* None

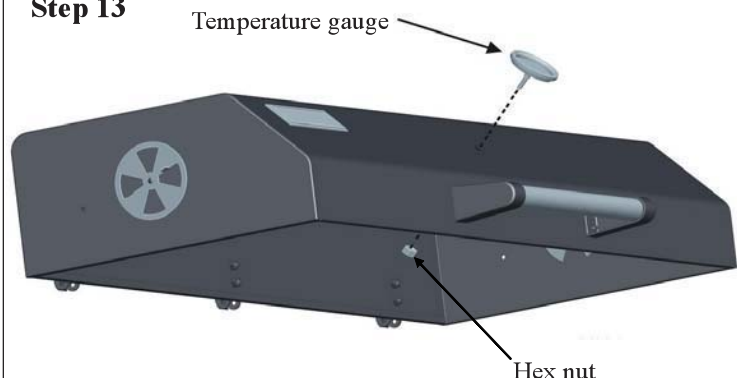
*Procedure:*

Slide ash catcher into guides on the bottom side of cooking chamber as shown.

# Assembly



## Step 13



Cabinet not shown for clarity

## Step 13: Temperature Gauge

*Locate:* Temperature gauge[17]

*Note:* None

*Tools Needed:* None

*Procedure:*

Remove hex nut from temperature gauge. Open the smoker lid, drop the probe through hole and re-thread the hex nut from inside lid. Fully tighten nut.

**Check your package material, make sure all parts have been assembled per the assembling instructions.**

 *Two lifting tools for moving the cast iron cooking grids are provided. Hang lifting tools on the side table as shown when not in use.*



Assembly of your smoker is now complete.

FOR YOUR SAFETY, FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS.

# OPERATING INSTRUCTIONS



## IMPORTANT! CURING PROCESS

*Prior to your first use, follow these 3 steps to cure the finish as well as rid the grill of paint odor.*

STEP 1: Lightly coat ALL INTERIOR surfaces of the Fire Box and Smoker Chamber with vegetable oil or vegetable oil spray.

STEP 2: Start your first fire with 3-6 lbs of charcoal in both the Fire Box and Smoker Chamber. Adjust the vent dampers to 1/2 open

STEP 3: Maintain the fire for 1 hour. NOTE: It is important not to scrape or rub any surface during the curing process.

## OPERATING INSTRUCTIONS

The charcoal wagon offset Fire Box Grill & Smoker can be used to cook food either by:

**CHARCOAL AND DIRECT HEAT -OR- SMOKE AND INDIRECT HEAT**

Please read all steps before cooking.

### TO COOK USING CHARCOAL AND DIRECT HEAT

*(The fire is in the Smoker Chamber and the food in the Smoker Chamber.) Follow these steps for cooking with charcoal and direct heat in the main Smoker Chamber.*

1. For best results use a metal charcoal starter and fill the starter with about 3 lbs of charcoal and light the charcoal.
2. After 30 minutes, dump the charcoal into the bottom of the Smoker Chamber on the charcoal grates, which should be at the lowest adjustment.
3. Adjust the Fire Box and Smoker Chamber dampers to 1/4 to 1/3 open.
4. Immediately and carefully place another 3 lbs of charcoal on top of the burning coals in the Smoker Chamber.
5. Once the temperature reaches your desired level, food can be placed on the cooking grates.
6. Cook meat and food to your personal preference.



*The adjustable charcoal grate in the Smoker Chamber allows the charcoal grate to be moved to within a few inches of the cooking grate allowing you to sear your meat and lock in the juices. Searing takes only a few minutes on each side. Don't allow the meat or food to burn. After searing, crank the charcoal grate back to the bottom and cook the food to your personal preference.*



*For smaller cookouts, the Fire Box can be used instead of the larger Smoker Chamber for cooking with charcoal and direct heat. Follow the same steps above for cooking in the main Smoker Chamber.*

FOR YOUR SAFETY, FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS.

# OPERATING INSTRUCTIONS



## TO COOK USING SMOKE AND INDIRECT HEAT

**⚠** *(The fire is in the Fire Box and the food is cooked or smoked in the Smoker/Cooking Chamber. The smoke and the indirect heat pass through the opening between the Fire Box and Smoker/Cooking Chamber. Follow the steps below for smoking and/or cooking. Note that the indirect cooking or smoking process will take longer than traditional barbecuing. At 225 to 250 degrees, it will take approximately 30 minutes per pound of meat.)*

1. Fully open all dampers.
2. Using your desired flavoring wood (hickory, mesquite, pecan, apple, alder, etc.), start a fire in the fire box by placing the wood on the log rack. Use sticks of wood that are approximately 14 - 18 inches in length and 3 - 5 inches in diameter.
3. Allow the wood to burn for 20 to 30 minutes and then check the temperature gauge on the cooking chamber lid. For indirect cooking, we recommend 225 to 250 degrees Fahrenheit. For smoking, the desired temperature may be lower. The heat and smoke can be regulated by adding more wood and by opening or closing the dampers.
4. Once the desired temperature is achieved, place the food in the cooking chamber. Continue to monitor the temperature as the food smokes/cooks. For the best heat and smoke flow, close the bottom left damper and the top right damper. At 225 to 250 degrees, it will take approximately 30 minutes per pound to cook the food. Time will vary depending on the temperature at which food is smoked/cooked. The level of desired doneness will also affect the cooking time.
5. For best results, try to maintain a constant temperature inside the cooking chamber by adding wood as necessary and adjusting the damper openings. Check the internal food temperature periodically by inserting a meat thermometer into the food. Use caution when checking the food temperature to avoid injury.
6. Once the food has reached the desired temperature, remove from cooking chamber and let stand 30 minutes. The USDA Standard temperature chart for properly cooked meat can be found at the back of this manual.



*Either charcoal or wood may be used in the fire box, but wood is recommended since it will provide more heat and flavor. Bark should be removed or burned off first as it contains a high acid content and can impart an acrid flavor.*

FOR YOUR SAFETY, FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS.

# Operation: Smoking food



## Rules for smoking:

We recommend that most smoking be done at 225 to 250 degrees. We also recommend the use of an oven thermometer to verify the inside temperature of your smoker and a meat thermometer to check the temperature of the meat. The heat indicator will give you an indication of the temperature inside the smoker but it is best to use an oven thermometer to ensure that the temperature is correct. A good rule of thumb for smoking is to cook the meat for 30 to 45 minutes per pound. As the weight of the meat increases so will the amount of time needed. For instance, 2 or 3 pounds of meat might take 30 minutes per pound or while 7 or 8 pound will require closer to 45 minutes per pound. Refer to the temperature chart in the Assembly Manual to make sure that the meat is at an acceptable temperature.

## Types of wood to use for smoke:

1. Always use a hardwood that has been seasoned for at least 6 months.
2. What type of hardwood should you use?  
We recommend using Pecan, Hickory or White Oak. Apple, Alder and Mesquite also work well.
3. Can I use Oak pallets?  
NO, because pallet wood is dried out before it is used for making pallets. You need the natural moisture in wood to create flavor in your smoker.
4. Can I use Pine, Cedar or any other wood that smells good?  
NO, never use any resin woods.

## What are the main items I need to smoke meats?

1. Internal meat thermometer.  
An internal meat thermometer is a must to cook large pieces of meat to make sure it is done internally.  
Cooked Ham-140 degrees  
Ham, Beef-Med, Ground Beef- 160 degrees  
Veal, Lamb, Pork, Beef-Well done – 170 degrees  
Poultry- 180 degrees
2. Good tongs or meat hook.  
Use a heavy-duty set of tongs to rotate meat in the smoker because in some cases you may be smoking a very large cut of meat. I prefer a meat hook for ease of use and it does not knock any rub or sauce off of the meat.
3. Good oven mitts.  
Heavy-duty mitts will assist you in moving hot smoker racks and large pieces of meats and assist in adding water and wood chips.
4. Aluminum foil.  
When the outside color of your meat product is at your desired color or look to suit your taste, wrap meat product in aluminum foil to keep any more wood resins from turning your meat any darker.



## Classic Recipes:

### Pork

#### *Smoked Pork Tenderloin*

Take outside wrapper off of meat and wash thoroughly in cold water. Place tenderloin on a paper towel to soak up excess water. Rub your favorite pork rub on the loin (we recommend Head Country Pork seasoning). Preheat smokers to 225 degrees and place loin in the center of the smoker. Cook until internal meat temperature reaches 165 degrees. Take out of smoker and let stand on the cutting platter until meat reaches 170 degrees serving temperature. Slice like bread in 1/4" pieces and it will melt in your mouth.

#### *Pork Ribs- Baby Backs or Spare Ribs*

Take ribs out of wrapper and drain all liquid off of the ribs and then wash in cold water. Place on cutting board and cut away any excess fat or skin from the bottom of ribs. Turn ribs with bone side up and peel the membrane from the back of the bone until all is gone. Rub your favorite pork rub on both sides of the ribs (we recommend Head Country Pork seasoning). Preheat smoker until it reaches 225 degrees and place rib bone side down in smoker. After one hour, turn the rib over with bone side up and cook for one hour. After 2 1/2 hours, depending on the color of the rib you like, pour a one-inch wide strip of your favorite BBQ sauce down the length of the rib and wrap tightly in aluminum foil. Place back in smoker and check every 15 to 20 minutes to see if the rib bones separate by using your finger to pull them apart. If they pull apart with ease your ribs are done. Take out of smoker and let stand on serving platter until cool enough to eat. Total cooking time should not be more than 3 1/2 hours total.

### Beef

#### *Smoked Beef Brisket*

Select a 6 to 8 lb. packer trimmed brisket that has a little marble to it but not too much. Feel free to trim as much fat as desired. Use your favorite beef rub (we recommend using Head Country All-Purpose rub) and rub it on liberally. Heat the smoker to 225 degrees and place the brisket in the smoker for 3 hours. Place brisket in an aluminum foil pan and pour approximately 8oz. of Allegro over the brisket. Cover the pan tightly with aluminum foil and continue cooking until internal meat temperature reaches 165 to 170 degrees. Take pan out of the smoker and let brisket stand. Remove brisket from pan and cut 1/4" slices against the grain. Use juice from pan to pour over sliced meat or for dipping.

#### *Prime Rib*

Select a 6 to 8 lb prime rib (we like the bone on). Rub the prime rib with your favorite beef rub (we recommend using Head Country All-Purpose rub). Pre-heat the smoker to 225 degrees and place the prime rib in the smoker. After 3 hours, place the prime rib in aluminum foil pan and cover with aluminum foil. When internal meat temperature reaches 145 degrees take out of smoker and let stand until your desired doneness is reached. Medium rare is 155 to 160 degrees. While standing, the temperature of the meat will rise internally up to 10 degrees. Slice prime rib to desired thickness and serve with juice from the pan in which it was cooked.

### Fish

#### *Smoked Halibut*

Select a nice fresh 3/4" thick filet. Wash filet thoroughly in cold water and lay on paper towel until water is not visible. Melt a whole stick of butter in the microwave and sprinkle a liberal amount of Dill weed in the melted butter. Lay filets on

# Operation: Smoking food



## Classic Recipes:

*(Continued)*

Aluminum foil and fold a lip around edges to contain the butter. With a basting brush, brush melted butter and dill weed mixture on both sides of the fish filet. Preheat smoker to 225 degrees and place fish in the smoker. Check the filets every 15 minutes for visible moist look on filets. Brush with butter and dill weed mix when needed. Fish should start to flake in about 45 minutes. When fish flakes very easy take out of smoker and serve.

## Poultry

### *Smoked Chicken*

Chicken breasts and thighs are my favorite. Take chicken parts out of package and wash thoroughly and place on paper towel to dry. Sprinkle Head Country Original rub on both sides of chicken parts. Preheat smoker to 225 degrees and place chicken parts in smoker. After ½ hour turn chicken over. With your internal temperature gauge, check internal temperature by pushing temperature probe into the meat nearest the bone. When temperature reaches 180 degrees chicken is done. You may brush your favorite BBQ sauce on the chicken during the last 15 minutes of your cooking process to spice it up.

### *Smoked Turkey*

Select a 12 to 15 lb. turkey for best results in a smoker. Take the turkey out of the package and remove all internal parts and packaging. Wash turkey thoroughly and place it on paper towel to dry. Rub olive oil inside and out on the turkey and apply Head Country Original Rub inside body cavity and on the outside skin. Preheat smoker to 225 degrees and place turkey in smoker. You may baste with butter for more moisture, if you like. When turkey skin reaches your desired color, remove turkey from smoker, place in aluminum foil pan and cover with aluminum foil tightly. Place covered pan in smoker and continue cooking at 225 degrees. Check internal meat temperature, where the thigh meets the side of the turkey, every half hour for doneness. Turkey should take around 45 minutes per lb to reach 180 degrees serving temperature.

# Operation: Cooking



## Temperature Chart

Refer to this USDA Standard chart for properly cooked meat temperature.

**IMPORTANT:** Measure the meat temperature using a meat probe thermometer. The heat indicator on the smoker gives the heat temperature inside the smoker cabinet, but is not an accurate measurement of the meat temperature.

	Fahrenheit (°F)	Celsius (°C)
<b>Beef</b>		
Rare	120°F - 125°F	45°C - 50°C
Medium-Rare	130°F - 135°F	55°C - 60°C
Medium	140°F - 145°F	60°C - 65°C
Medium-Well	150°F - 155°F	65°C - 70°C
Well Done	160°F - Higher	70°C - Higher
<b>Lamb</b>		
Rare	135°F	60°C
Medium-Rare	140°F - 150°F	60°C - 65°C
Medium	160°F	70°C
Well Done	165°F - Higher	75°C - Higher
<b>Poultry</b>		
Chicken	165°F - 175°F	75°C - 80°C
Turkey	165°F - 175°F	75°C - 80°C
<b>Pork</b>		
Fresh Pork (Raw)	160°F - 170°F	65°C - 70°C
Ham (Pre-Cooked)	140°F	60°C
Ham (Un-Cooked)	160°F	70°C
<b>Fish</b>		
(Cook until opaque and flaky)		

## Limited Warranty



This Smoke Hollow™ smoker is guaranteed against broken or damaged parts at time of purchase. All parts carry a 1-year limited warranty. Paint is guaranteed to be free of defects for 90 days except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse, or modifications to the product. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no-charge via the discretion of the Customer Service Department (ground shipments, US Mail, or Parcel Post ONLY). Any special handling charges (i.e. Second Day, Overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to our address without first obtaining a return authorization number from our customer service.

This service is available by calling 866-475-5180, 8:30am to 4:30pm, Central Time, Monday through Friday, or write to Outdoor Leisure Products, Inc., 5400 Doniphan Drive, Neosho, MO 64850.

This warranty may give you specific legal rights that vary by state.

Outdoor Leisure Products, Inc.  
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Neosho, MO 64850  
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