



Assembly and Owner's Manual

MODEL#
3405CLA
EASY ACCESS
TWO DRAWER
VERTICAL
CHARCOAL
SMOKER



ASSEMBLER / INSTALLER:

Leave these instructions with the consumer.

CONSUMER / USER:

Read all of these instructions and keep them in a safe place for future reference.

Statement of Commitment

Congratulations and thank you for your purchase of your new Great Outdoors grill. We are pleased that you have recognized the value of the design, function, and quality of components used in this product. We believe it is among the finest on the market.

We are committed to producing quality products that your family will enjoy for years to come. If for any reason we have failed to meet or exceed your expectations, please allow us the opportunity to make it right by calling us toll-free:

1-800-321-3473

between the hours of 8:00 a.m. and 5:00 p.m.
Eastern Standard time, Monday through Friday.

We want you to be completely satisfied with your purchase



**Landmann USA, Inc.
101 Old Mill Road, Building 300
Cartersville, GA 30120**

Service Note: If you are experiencing difficulties or are dissatisfied with your purchase, please contact Landmann at the telephone number listed above prior to returning your product to the store.

For more information about our growing family of Smokers,
Grills, Fire Pits, Fireplace grates and
accessories, and Firewood Storage and accessories,
please visit our website:

[www. landmann-usa.com](http://www.landmann-usa.com)

READ ALL INSTRUCTIONS AND WARNINGS!

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

WARNING

- ⚠ 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 installed or used in or on a recreational vehicle and/or boats. The smoker is not to be used a heater.
- ⚠ Keep a fire extinguisher accessible at all times.
- ⚠ The use of alcohol, prescription or nonprescription drugs may impair the user's ability to properly assemble or safely operate the smoker.
- ⚠ This smoker is for outdoor use only, in a well-ventilated area. DO NOT operate the smoker indoors, in a garage, or in any other enclosed area.
- ⚠ NEVER use charcoal as a heating fuel or for other than cooking outdoors. Using charcoal indoors may cause property damage, serious injury, or death. Read and follow all warnings and instructions on your charcoal package.
- ⚠ Use caution when assembling and operating the smoker to avoid cuts and scrapes from rough or sharp edges.
- ⚠ Use caution when lifting and moving the smoker to avoid strains or back injury. 2 people are recommended to lift or move the smoker. DO NOT move the smoker while it is in use.
- ⚠ DO NOT operate the smoker near or under flammable or combustible materials such as decks, porches, or carports. A minimum clearance range of 10 feet is recommended.
- ⚠ Operate the smoker only on a stable, level, non-flammable surface such as concrete or solid ground. DO NOT operate the smoker on flammable material such as carpet or a wood deck.
- ⚠ DO NOT store or operate the smoker near gasoline or other combustible liquids or where combustible vapors may be present.
- ⚠ DO NOT store or operate this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
- ⚠ DO NOT leave the smoker unattended while in use. Operate the smoker with close supervision.
- ⚠ DO NOT allow anyone to conduct activities around the smoker during or following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- ⚠ DO NOT leave hot coals or ashes unattended until the smoker cools completely.
- ⚠ This smoker becomes extremely hot - allow the smoker to cool completely before handling. 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.

WARNING

- ⚠ NEVER add lighter fluid to existing hot or warm coals.
- ⚠ NEVER use gasoline or other highly volatile fluids as a starter. They can explode.
- ⚠ Lighter fluid should be capped immediately and placed a safe distance from your smoker before lighting coals.
- ⚠ The water bowl and charcoal pan should not be moved while the smoker is operating or until the smoker has cooled sufficiently. These contain hot coals and liquids that may cause serious injury. If you must move these components, ALWAYS wear protective oven mitts or heat resistant gloves.
- ⚠ Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a noncombustible container. Be sure there are no other combustible materials in or near the container.
- ⚠ If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the smoker, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a noncombustible container.
- ⚠ Use caution when opening the door of the smoker 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.
- ⚠ Allow the smoker and its components to cool completely before conducting any routine cleaning or maintenance.
- ⚠ NEVER use glassware, plastic, or ceramic cookware on or in your smoker.
- ⚠ NEVER operate the smoker without water in the water bowl. 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.
- ⚠ 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.
- ⚠ Use of accessories not intended for this smoker is not recommended and may lead to personal injury or property damage.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.

**READ ALL INSTRUCTIONS, WARNINGS AND SAFEGUARDS BEFORE
ASSEMBLING AND OPERATING YOUR SMOKER.**

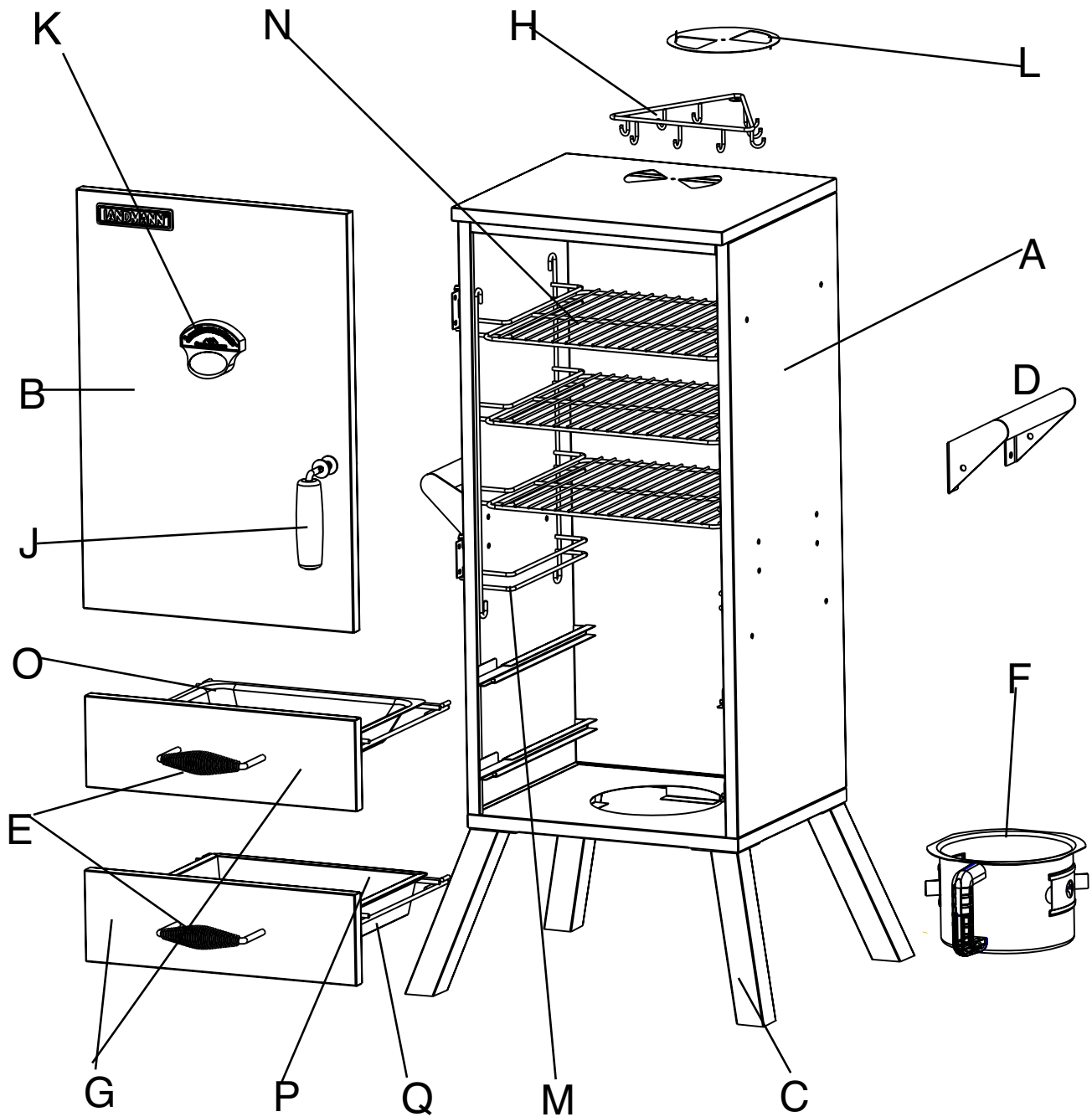
SAVE THESE INSTRUCTIONS

Assembly Step 1 - Identifying the parts

Check your contents for these parts. If you are missing any parts, or if any parts are damaged, please call our toll-free customer service line to order parts.

DO NOT RETURN YOUR SMOKER TO THE RETAILER - CALL US FIRST!

800-321-3473



Identifying the parts - Continued

Check your contents for these parts. If you are missing any parts, or if any parts are damaged, please call our toll-free customer service line to order parts.

DO NOT RETURN YOUR SMOKER TO THE RETAILER - CALL US FIRST!

800-321-3473

PART	DESCRIPTION	QTY
A	SMOKER BASE	1
B	DOOR	1
C	LEGS	4
D	SIDE HANDLE	2
E	DRAWER HANDLES WITH NUTS	2
F	ASH HOLDER	1
G	DRAWERS	2
H	MEAT HANGER	1
J	DOOR HANDLE ASSEMBLY	1
K	THERMOMETER	1
L	TOP VENT	1
M	COOKING RACKS	2
N	COOKING GRIDS	3
O	WATER PAN	1
P	CHARCOAL PAN	1
Q	CHARCOAL GRATE	1

LP tank and flavoring wood not included.

HARDWARE LIST

Hardware is shown actual size. You may have spare hardware after assembly is complete.



1/4-20 x 5/8" Bolts
16 Required



10#-24 x 5/8" Bolt
1 Required



10#-24 Nut
1 Required



1/4-20 Nuts
12 required



10-24 Lock Washer
1 required



Push Nuts
2 required



1/4-20 x 3/8" Bolts
2 required



1/4-20 Lock Washers
10 required



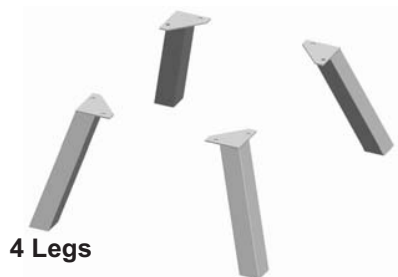
Handle Washer
1 required



Handle Spring
1 required

Assembly Step 2

Locate these parts:



4 Legs

Cabinet Assembly



Tools needed:



Phillips head screwdriver

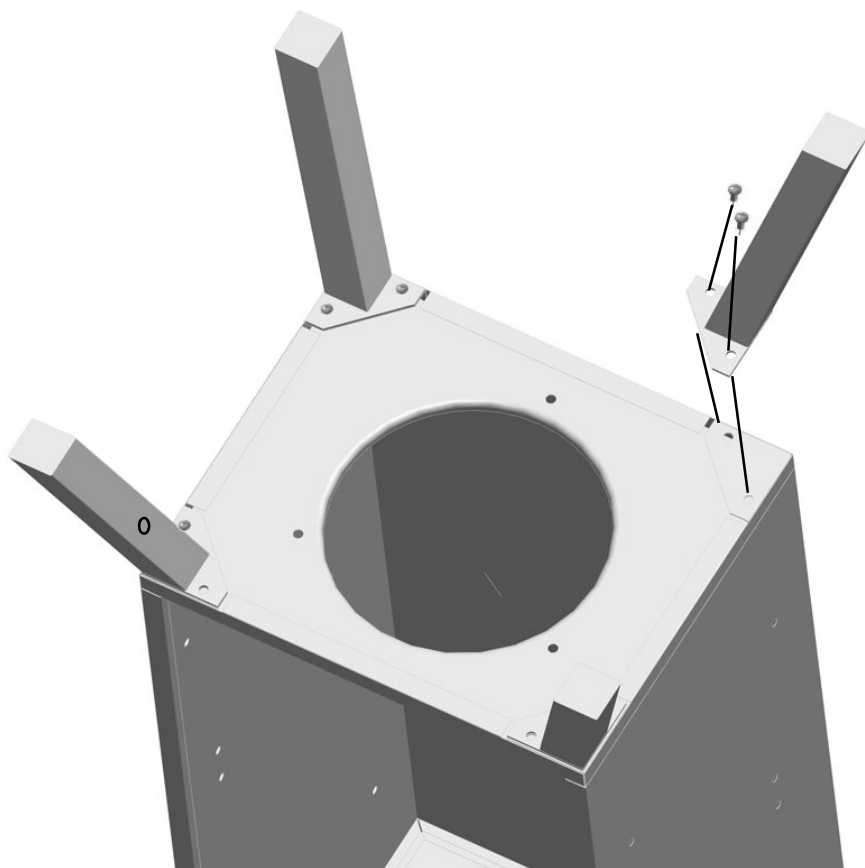
Hardware:



Hardware Bag

1/4-20 x 5/8" Bolts
8 Required

1. Set the cabinet assembly top side down. Be sure to remove all loose inner packages. To prevent scratching or damaging your smoker, set the cabinet on a padded surface such as cardboard or carpet. The top of the cabinet has the vent holes; the bottom has mounting holes for the legs.



2. For each leg, line up the holes and insert the bolts. Nuts are pre-welded to the cabinet.

Assembly Step 3

Locate these parts:



Damper Plate

Tools needed:



Phillips head
screwdriver



1/2" Wrench

Hardware:



10-24 Nuts
1 required



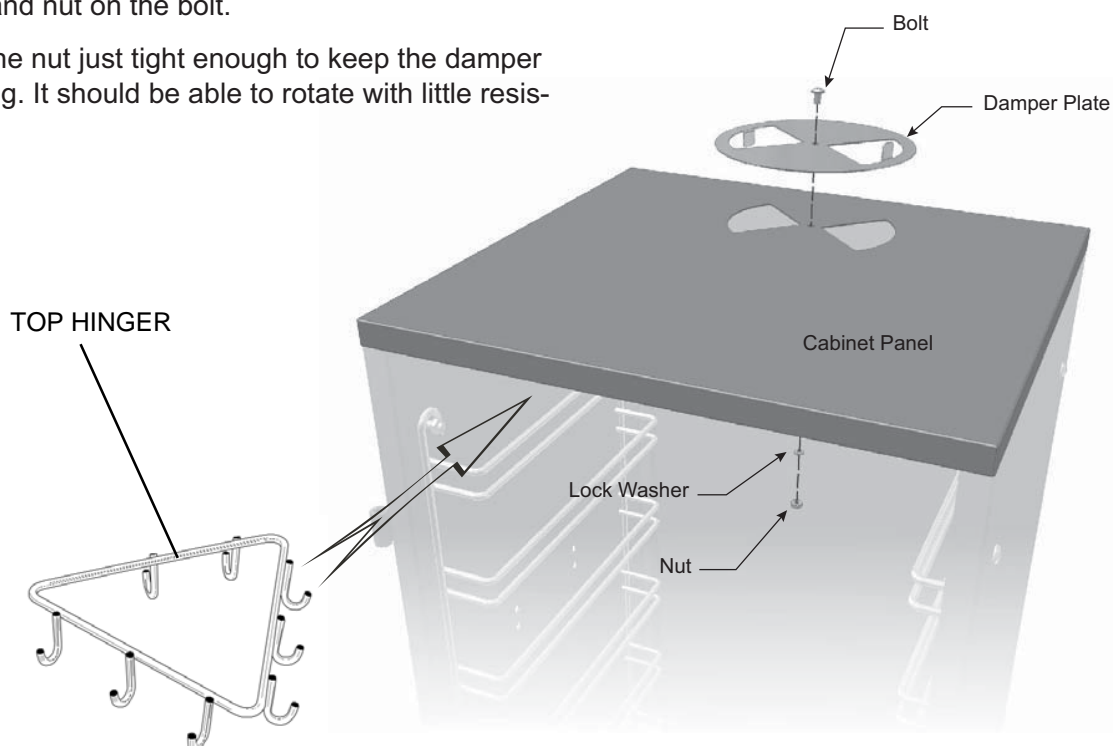
10-24 Lock Washers
1 required



10-24 x 5/8" Bolt
1 required

Hardware Bag

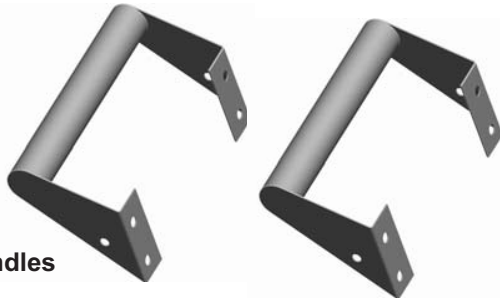
1. Turn the smoker upright.
2. Set the damper plate on top of the cabinet and align it with the corresponding "butterfly" holes. One of the tabs will seat inside one of the holes.
3. Insert a bolt from the top through the center hole.
4. Attach top hanger from inside as shown, place a lock washer and nut on the bolt.
5. Thread the nut just tight enough to keep the damper plate snug. It should be able to rotate with little resistance.



Assembly Step 4

Locate these parts:

2 Carry Handles



Tools needed:



Phillips head
screwdriver



1/2" Wrench

Hardware:

Hardware Bag



1/4-20 Nuts
8 required

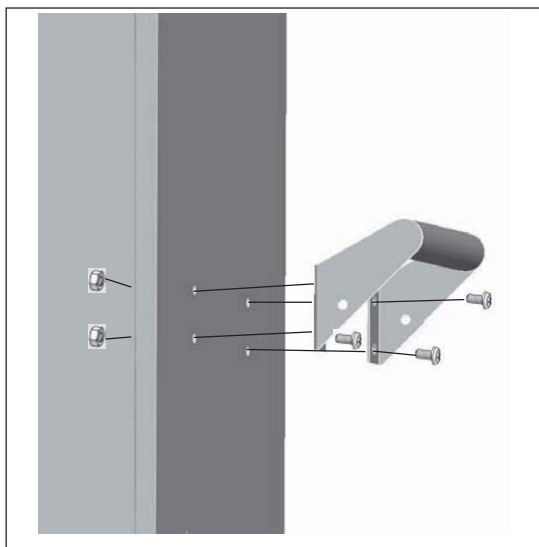


1/4-20 Lock Washers
8 required



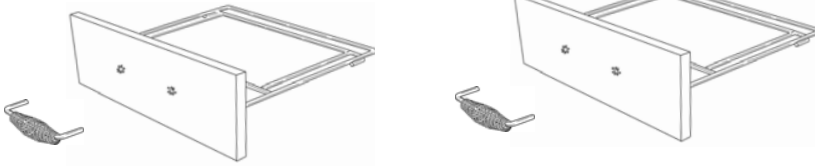
1/4-20 x 5/8" Bolt
8 required

1. Align the carry handle with the corresponding holes on the side of the cabinet. The handles must be positioned upright with the bolt holes on the bottom.
2. Insert the bolts from the outside and thread the lock washers and nuts from inside the cabinet.
3. Firmly tighten the nuts.
4. Complete steps for both sides of the cabinet assembly.



Assembly Step 5

Locate these parts:



2 spring drawer handles and 2 drawers

Tools needed:



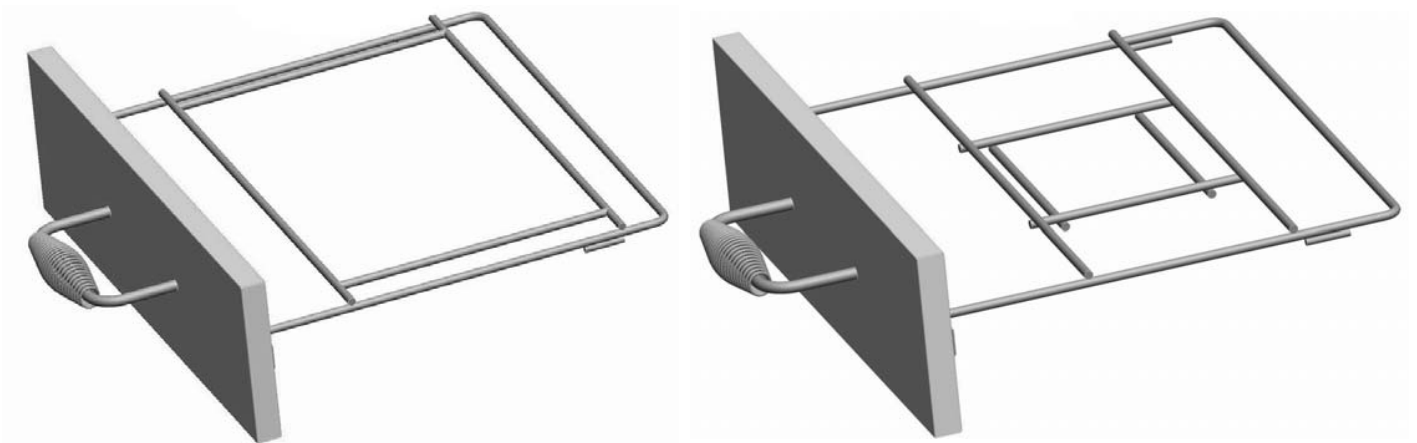
1/2" Wrench

Hardware:



1/4-20 Nuts
4 required

1. Align the drawer handle into the hole of drawer face.
2. Place two nuts on the drawer handle.
3. Firmly tighten the nuts.
4. Repeat above step for completing another drawer assembly.



Assembly Step 6

Locate these parts:



**Water Pan
Drawer**



**Charcoal pan and grate
Drawer**

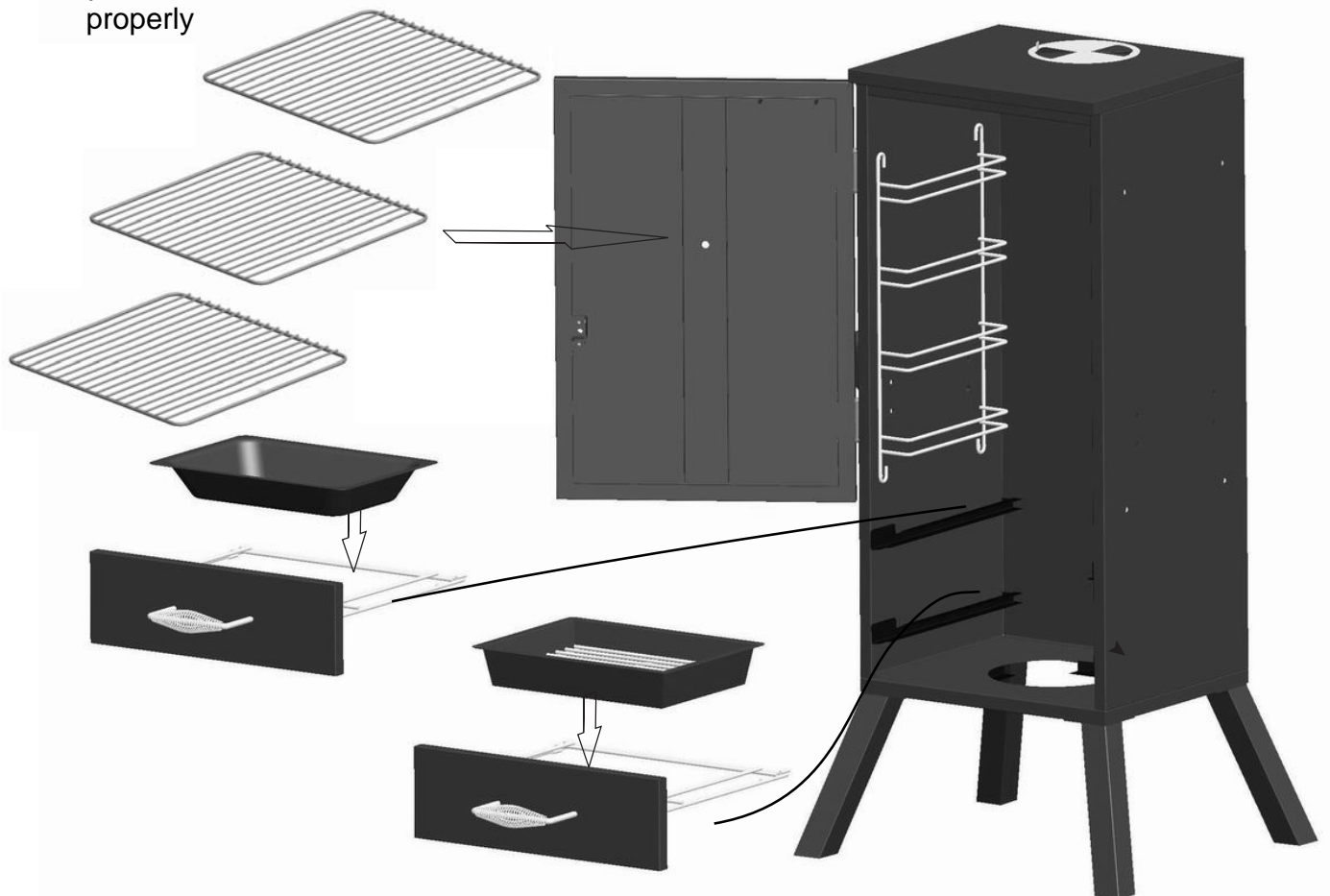


Three Wood Box Rack

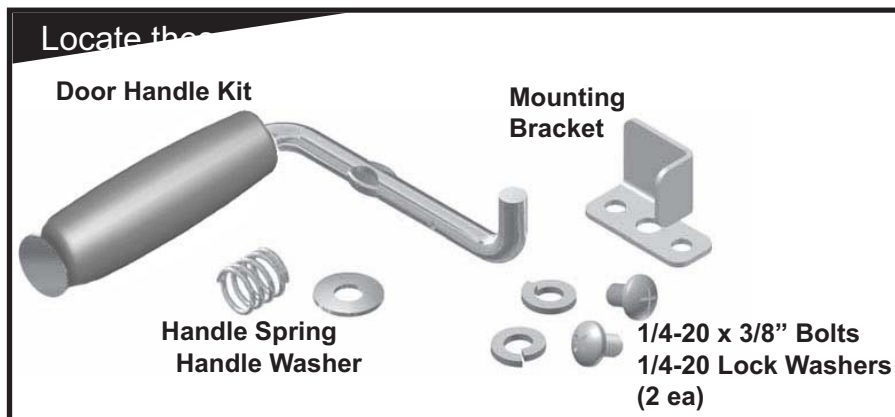
No tools or hardware are required for this step.

1. Insert the cooking grids into any of the remaining rack positions as desired. For best access, the grid wires should run front to back.
2. Place the grate into charcoal pan. Then place the both onto the drawer as shown. The same step to put water pan onto the drawer as shown. Make sure seated properly

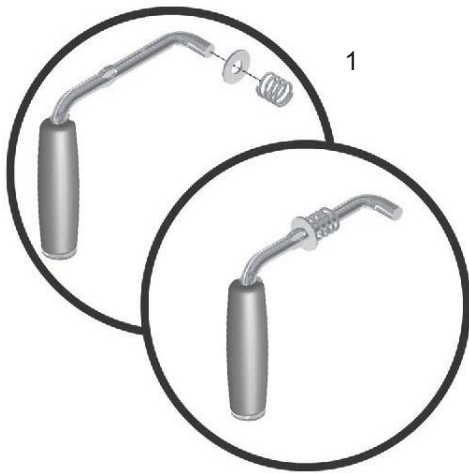
3. Slide the water pan drawer into the bottom rack position as shown. Repeat the step to slide the charcoal drawer into the lastest bottom rack position as shown. Make sure they are seated properly and securely in the center of the rack.



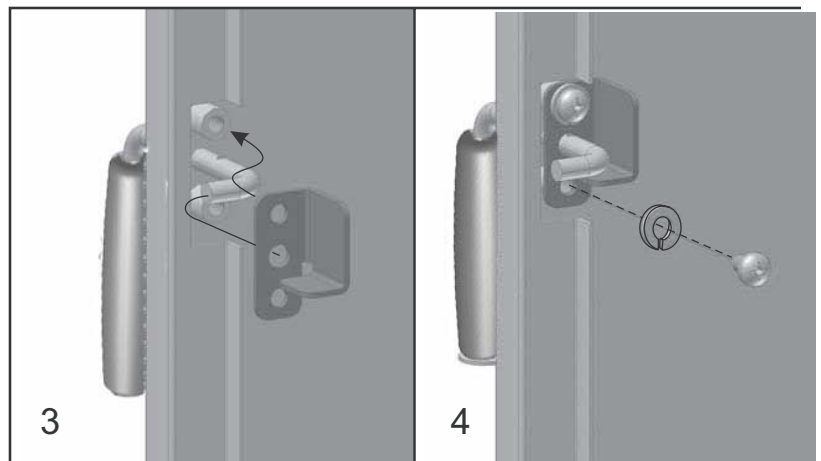
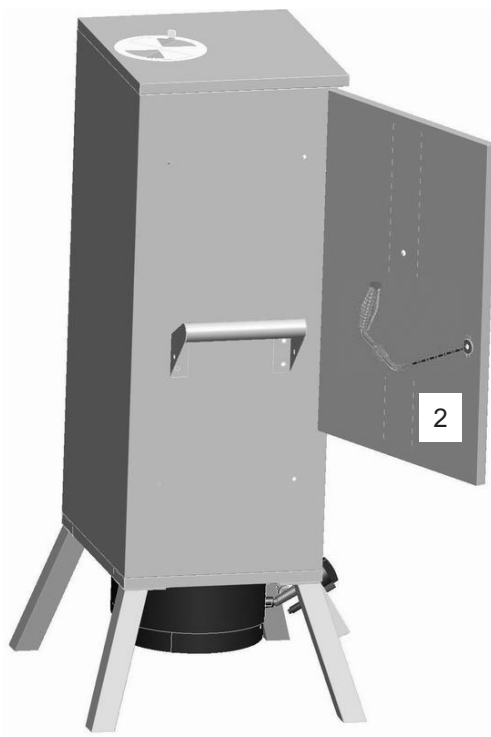
Assembly Step 7



Tools needed:

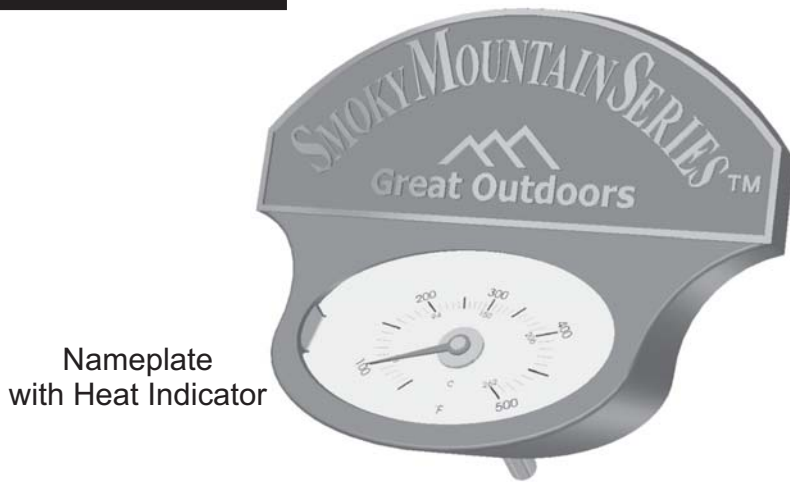


1. Slide the handle washer onto the end of the door handle, followed by the handle spring.
2. Feed the door handle into the hole through the front of the door panel.
3. From the back side of the door panel, insert the mounting bracket over the end of the handle.
4. With lock washers placed on the bolts, insert the bolts through the mounting plate, into the pre-threaded mounts and firmly tighten the bolts.



Assembly Step 8

Locate these parts:



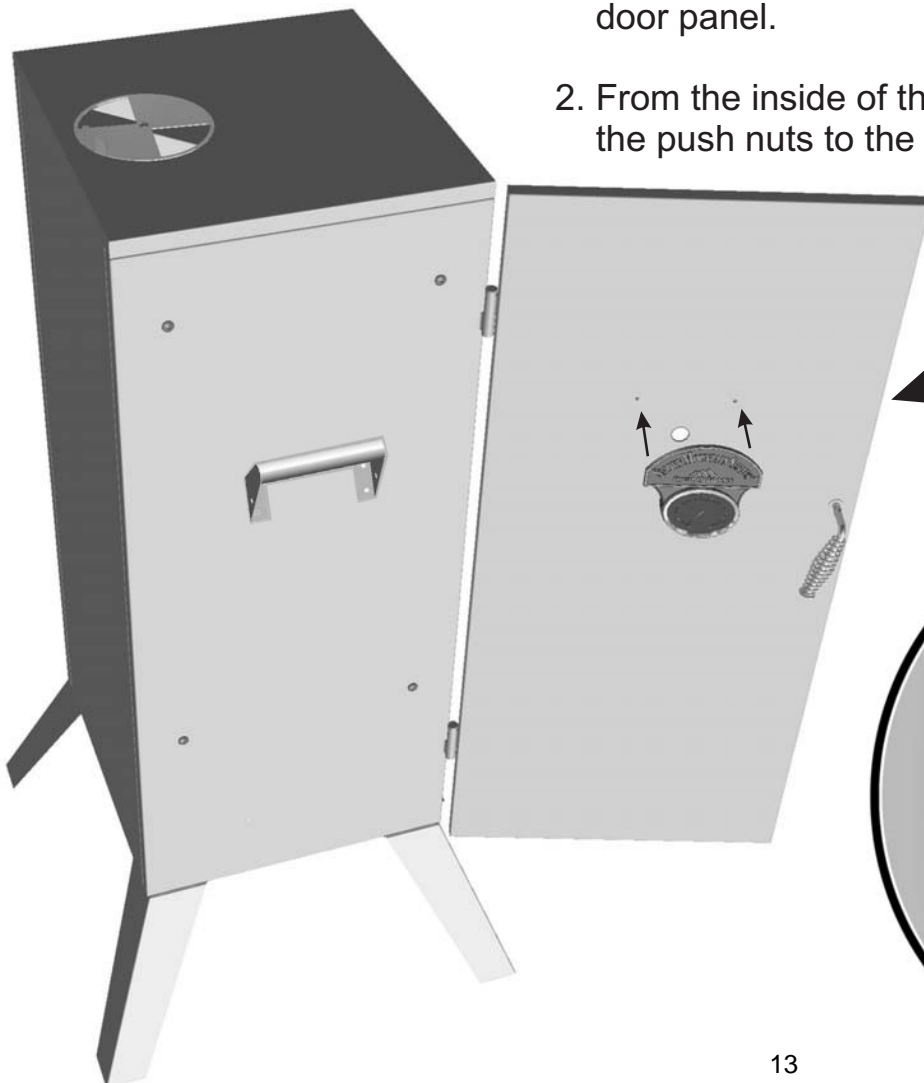
Nameplate
with Heat Indicator



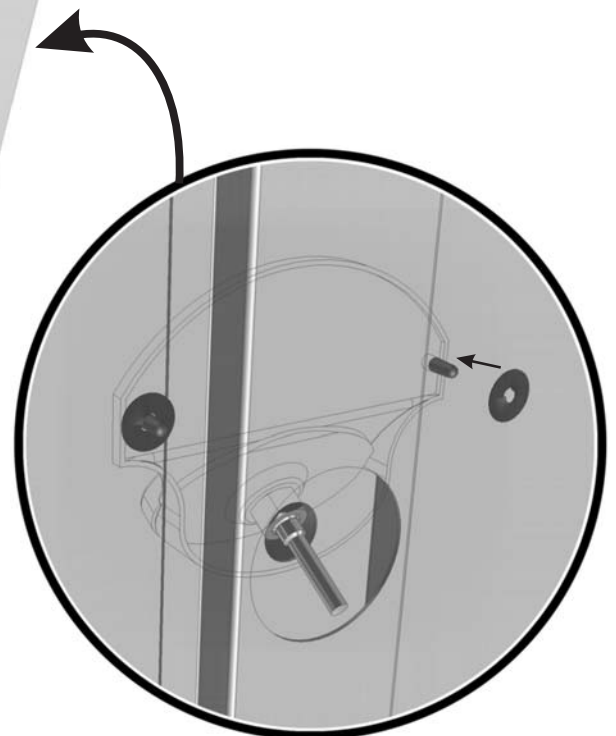
2 Push Nuts

No tools are required for this step.

1. Insert the name plate mounts and heat indicator prong through the mounting holes in the front of the door panel.
2. From the inside of the door panel, securely attach the push nuts to the name plate mounts.



The assembly is now
complete.



Assembly Step 9

Locate these parts:



No tools or hardware are required for this step.

Slide the ash holder into the bottom rack position as shown.
Make sure it is seated properly.



Operating Instructions

Pre-Use Procedures

Your smoker has been packaged with a retail store level point-of-purchase label that hangs on the front of the door panel. This label must be removed before use. To remove the label, simply cut or tear along the indicated line and pull the top portion of the label from behind the name plate.

Before you cook food in your smoker, it is important to “season” your smoker. Seasoning seals the paint and interior of your smoker to enhance flavoring, durability, and overall performance. This is also referred to as the “break-in” process.

If your smoker requires any touch-up paint on the inside of the cabinet, the only time you should apply paint to the inside is before the seasoning process. Paint should not be applied to the interior of your smoker after your smoker has been used. Paint toxins may contaminate your food. However, if paint becomes necessary after use, see the section in this manual concerning After Use Care and Maintenance.

To season your smoker, simply use it as you normally would; only do not cook any food. You will need to follow all of the operating procedures in the next few sections of this manual.

Using your desired flavoring woods and marinades, burn your smoker at low temperature (around 125°F [50°C]) for 45-60 minutes. Let the smoker cool, and clean out the used water and wood.

Once seasoning is complete, your smoker’s interior will have a durable, seasoned coating.

Adding Water

To add water before cooking, simply remove the water pan and fill it with water up to 1” (2.5 cm) below the rim. Then replace the pan to the bottom of the rack.

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

Cooking Tip:

- ☞ Line the water pan with aluminum foil before each use. This will make it easy to clean and help your water pan last longer.
- ☞ To make adding water easier and safer, use a **clean** watering can with a long spout.



Adding Wood / Charcoal

To add wood or charcoal before cooking, simply remove the charcoal pan and fill it with your choice of wood or charcoal. The amount and type of wood or charcoal you use is entirely up to you.

To add wood or charcoal while cooking, we recommend using tongs to place the pieces into the charcoal pan without removing the pan. If you must slide the pan out, do not pull it out more than 3 inches. If the pan is pulled out too far, it may fall out and cause injury, damage, or fire.

CAUTION! : The charcoal pan gets very hot. Avoid handling it while in use. Always wear protective oven mitts when handling hot components.



Cooking Tip – Flavoring wood:

- ☞ Use dry hardwoods such as hickory, pecan, apple, cherry, or mesquite.
- ☞ Most fruit or nut tree woods produce excellent smoke flavoring.
- ☞ Do not use resinous woods such as pine. These usually produce unpleasant flavoring.
- ☞ Let your taste be your guide – experiment with different types and quantities of wood chunks, chips, or sticks. You can even mix woods.
- ☞ Wood burns hotter than charcoal – you may want to adjust the ratio of wood to charcoal for more or less heat.
- ☞ Wood chunks or sticks 3” to 4” long and ½” to 1” thick are ideal.
- ☞ To produce more smoke and to prevent fast burning, pre-soak the wood in water for 20 minutes, or wrap the wood in perforated aluminum foil.

Lighting Procedure

Before you light your smoker, it is recommended that you choose your igniting substances carefully. Use only lighting fluid specifically designed for outdoor charcoal or wood lighting.

For best flavor, we recommend using NON-TOXIC lighting fluids. Or, for even better results and ease of lighting, you can use a wax lighting block or electric charcoal starter.



DO NOT use gasoline to light your charcoal or wood.

- Place a sufficient amount of charcoal and/or hardwood in the charcoal pan.
- You may choose a number of methods to light your charcoal or wood.
- Place the pan in the bottom of the smoker, with a handle facing to the front of the smoker.
- Light the charcoal or wood using a long-reach match or lighter.
- Leave the door open until the charcoal or wood is fully lit and then 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.

Cooking Tip – Damper Adjustments:

- ☞ 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.
- ☞ The dampers should never be fully closed.
- ☞ Opening a side damper allows more oxygen to be consumed by the fire, fueling the flames and causing an increase in temperature.
- ☞ Opening the top damper helps to exhaust both the heat and smoke.
- ☞ The key to effective smoking is to watch your heat indicator on the door and adjust the dampers accordingly.
- ☞ Temperature maintenance is best controlled by different damper adjustment configurations.

Cooking Instructions

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.

- 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.
- Place the water pan inside the smoker in the lowest rack position as explained in the assembly section of this manual. Carefully fill the water pan with water or marinade up to 1 inch below the rim. A full pan will last for approximately 2-3 hours. Do not overfill or allow water to overflow from the water pan.
- Insert or adjust the cooking grids in to the desired rack positions. For better access to the food with tongs or spatulas, make sure the grid wires run front to back as explained in the assembly section of this manual.
- You are now ready to light the burner. Refer to the Lighting Procedure on the previous pages 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.
- 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.
- Smoking for 2 to 3 hours at the ideal constant cooking temperature of 225° to 250° F (110° to 120° C) 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.
- Check water level periodically and add water if low. For best results and to retain heat, 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.
- Always use a meat probe thermometer to ensure food is fully cooked before removing it from the smoker.
- 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.

After Use Safety and Maintenance Procedures

WARNING

- ⚠ Use caution when lifting and moving the smoker to avoid strains or back injury. 2 people are recommended to lift or move the smoker.
- ⚠ DO NOT store the smoker near gasoline or other combustible liquids or where combustible vapors may be present. Keep the area around the smoker clear and free of combustible materials and vapors.
- ⚠ DO NOT store this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
- ⚠ DO NOT allow anyone to conduct activities around the smoker following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- ⚠ DO NOT leave hot ashes unattended until the smoker cools completely.
- ⚠ This smoker becomes extremely hot - allow the smoker to cool completely before handling. 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. Allow the smoker to cool before removing and cleaning the grease pan.
- ⚠ Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a noncombustible container. Be sure there are no other combustible materials in or near the container.
- ⚠ If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the smoker, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a noncombustible container.

Care and Maintenance

Clean the water bowl and cooking grids with hot, soapy water. Rinse and dry thoroughly. You may prefer to coat the water bowl and cooking grids lightly with cooking oil or cooking spray.

To clean the inside and outside of the smoker cabinet, simply use a damp cloth. Spray-washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stand inside or on top of the smoker. Once cleaned, you may prefer to lightly coat the interior of the smoker cabinet with cooking oil or cooking spray.

If rust is present on the exterior surface of the smoker, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.

NEVER apply additional paint to the interior of the smoker. If rust is present on the interior of the smoker, clean it thoroughly with steel wool or emery cloth and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.

To protect your smoker from weather, always keep your smoker covered while not in use.

If your heat indicator seems to be out of calibration: Remove the heat indicator from the door of the smoker by loosening and removing the mounting nut from the inside. There is a second nut mounted on the back of the heat indicator that can be turned to adjust the heat indicator needle. Set the needle to the current outdoor ambient temperature and re-mount the heat indicator to the door of the smoker.

To obtain replacement parts or accessories, call our toll-free customer service line: 1-800-321-3473



Manufacturer's Limited Warranty



The Great Outdoors® Smoky Mountain Series™ smoker is guaranteed against broken or damaged parts at the time of purchase. The cast brass burner is guaranteed for 10 years. All other parts carry a 1-year limited warranty except the water bowl, which is guaranteed to be free of defects for 90 days. 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 toll free

1-800-321-3473- Monday to Friday 9:00am to 5:00pm Eastern Standard Time

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



LANDMANN®

Landmann USA, Inc.
101 Old Mill Road, Building 300
Cartersville, GA 30120

© 2008 Landmann USA

Smoky Mountain Series, the Smoky Mountain series logo, and the
Great Outdoors logo is a trademark of Landmann USA
and not to be used without express permission
by the owners and managers of Landmann USA

Smoky Mountain Series, le logo de Smoky Mountain Series et le logo
de Great Outdoors sont une marque de commerce de la société Landmann USA
et on ne peut pas l'utiliser dans la permission expresse des propriétaires
et des administrateurs de la société Landmann USA

Smoky Mountain Series, el logotipo de la serie Smoky Mountain y el logotipo
de Great Outdoors son marcas registradas de Landmann USA y no deben ser usados
sin el permiso expreso de los propietarios y gerentes de Landmann USA

Patents Pending USA / Brevets en instance É.-U. /
Patentes Pendientes EE.UU.: 1998-2003

Part number: 3405CLA

Revision A: March 2010