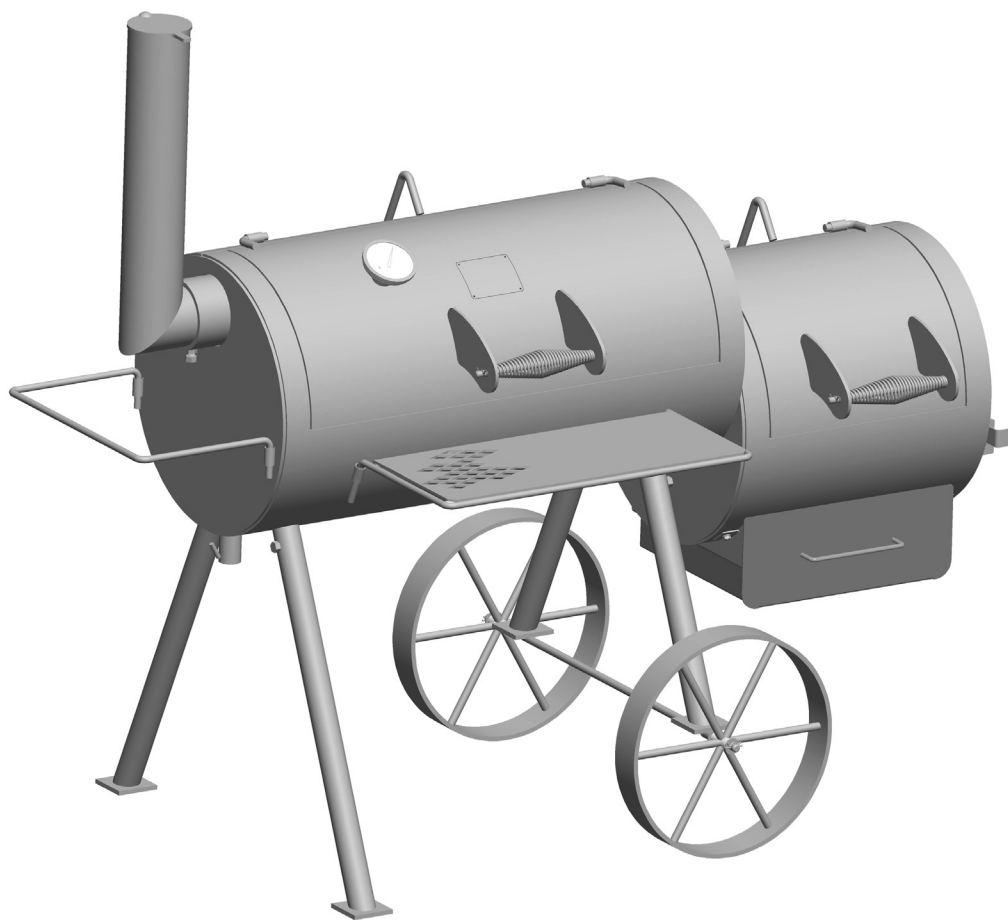




SPECIAL EDITION WILD WEST TRADITION

Tools needed for assembly: Pliers & Adjustable Wrench



CAUTION



THIS UNIT IS HEAVY. DO NOT assemble without helper.

Some parts may contain sharp edges - especially as noted in manual. Wear protective gloves if necessary.

Read and follow all safety statements, warnings, assembly instructions and use & care directions before attempting to assemble and cook.



WARNING



CARBON MONOXIDE HAZARD

Burning charcoal inside can kill you.
It gives off carbon monoxide, which has no odor.

NEVER burn charcoal inside homes,
vehicles or tents.

06201205

STOP!

Missing a part?

No need to go back to the store!

The store where you made your purchase does not stock parts for this item. If you need parts, whether they are missing or damaged, call the Customer Service toll free Help Line.

Call us and we will gladly ship
the part you need

FREE OF CHARGE.

Call Our Help Line
1-800-232-3398



PARTS LIST

ITEM	DESCRIPTION
55710081	SMOKE CHAMBER KIT
55710082	FIREBOX KIT
55710083	BUTTERFLY DAMPER KIT
55710084	BARN DOOR LATCH KIT
55710085	HANDLE KIT
55710086	SMOKESTACK KIT
55710087	SHORT LEG KIT
55710088	LONG LEG KIT
55710089	WHEEL KIT
55710090	AXLE KIT
55710091	ASH CATCHER KIT

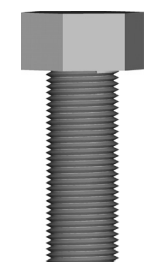
ITEM	DESCRIPTION
42804133	ASSEMBLY INSTRUCTIONS
29000993	LIFTING HANDLE
29001005	FRONT SHELF
12503000	TEMPERATURE GAUGE
42030270	HARDWARE BAG
40002811	WIRE FIRE GRATE
29000995	SMALL PORCELAIN COOKING GRATE (FIREBOX)
29000994	LARGE PORCELAIN COOKING GRATE (SMOKE CHAMBER)

To insure your satisfaction and for follow-up service,
register your product online at:

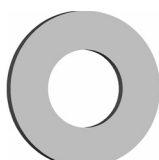
www.grillregistration.com

1 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 smoke chamber. After unpacking the unit, make sure you have all parts. If anything is missing or damaged, contact our customer service hot line at **1-800-232-3398**. Discard all packing material in a safe manner. Save this assembly instruction for future reference. **THIS UNIT IS EXTREMELY HEAVY. MOVE WITH CAUTION.**

2 Turn the smoke chamber on end so that the heat passage opening is facing up. Match the heat passage opening on the firebox with the opening on the smoke chamber. Secure the two sections together using eight **3/8-16x1"** hex-head bolts, **3/8"** flat washers and **3/8-16** hex nuts.



3/8-16x1"
hex-head bolt
Qty. 8



3/8"
flat washer
Qty. 8



3/8-16
hex nut
Qty. 8

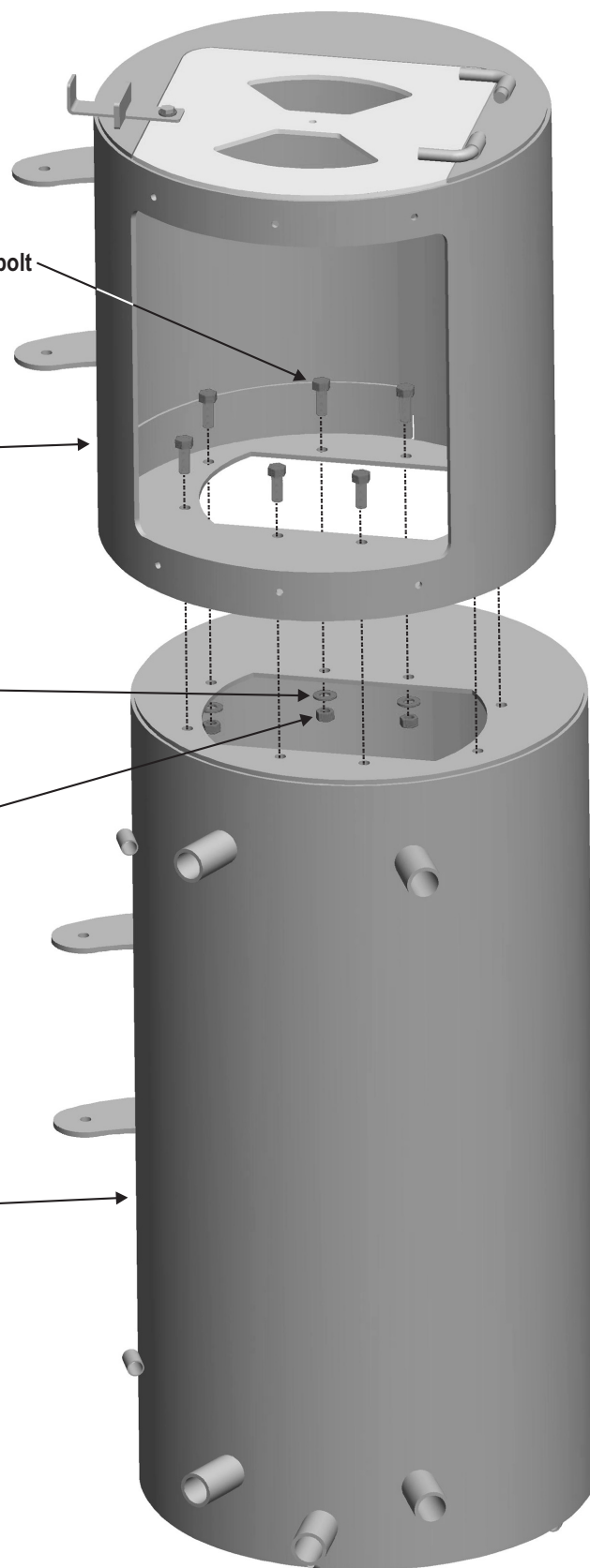
3/8-16x1" hex-head bolt

Firebox

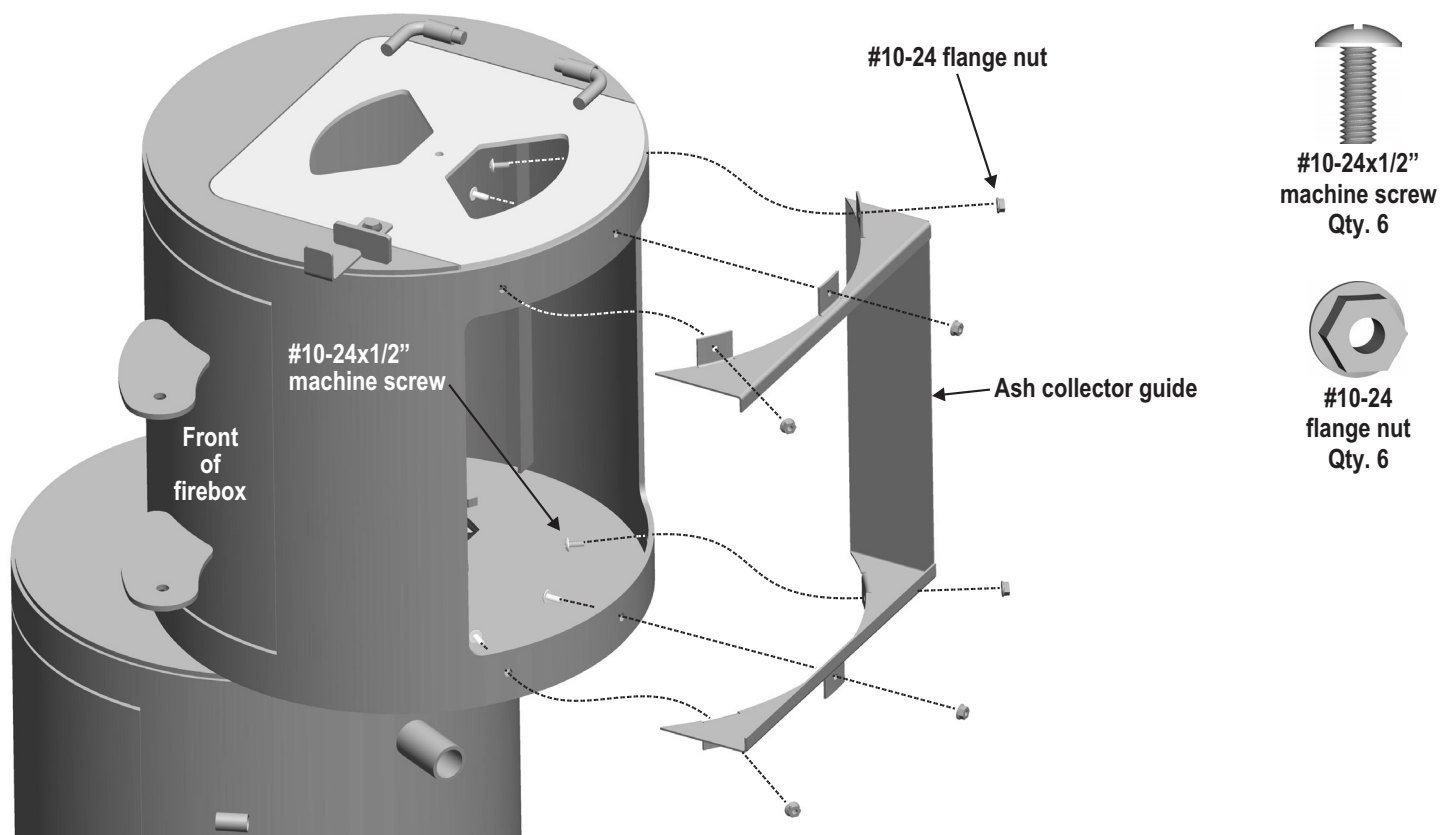
3/8" flat washer

3/8-16 hex nut

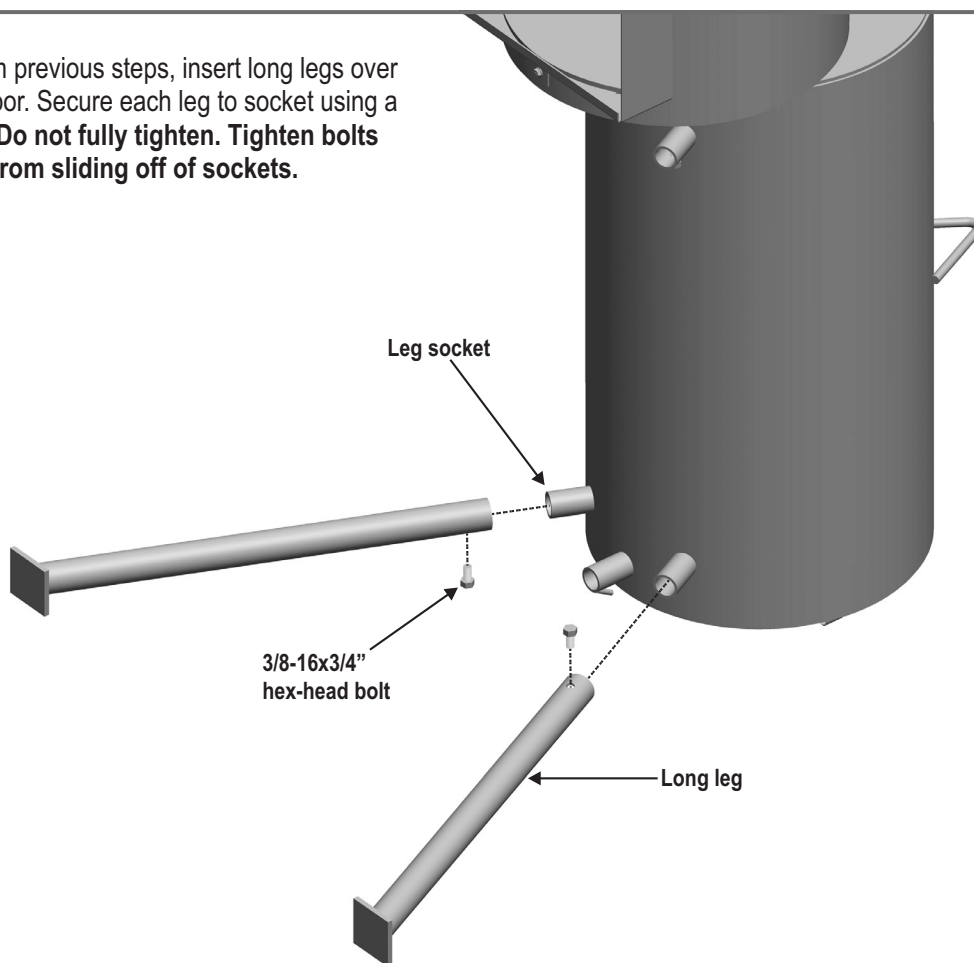
Smoke chamber



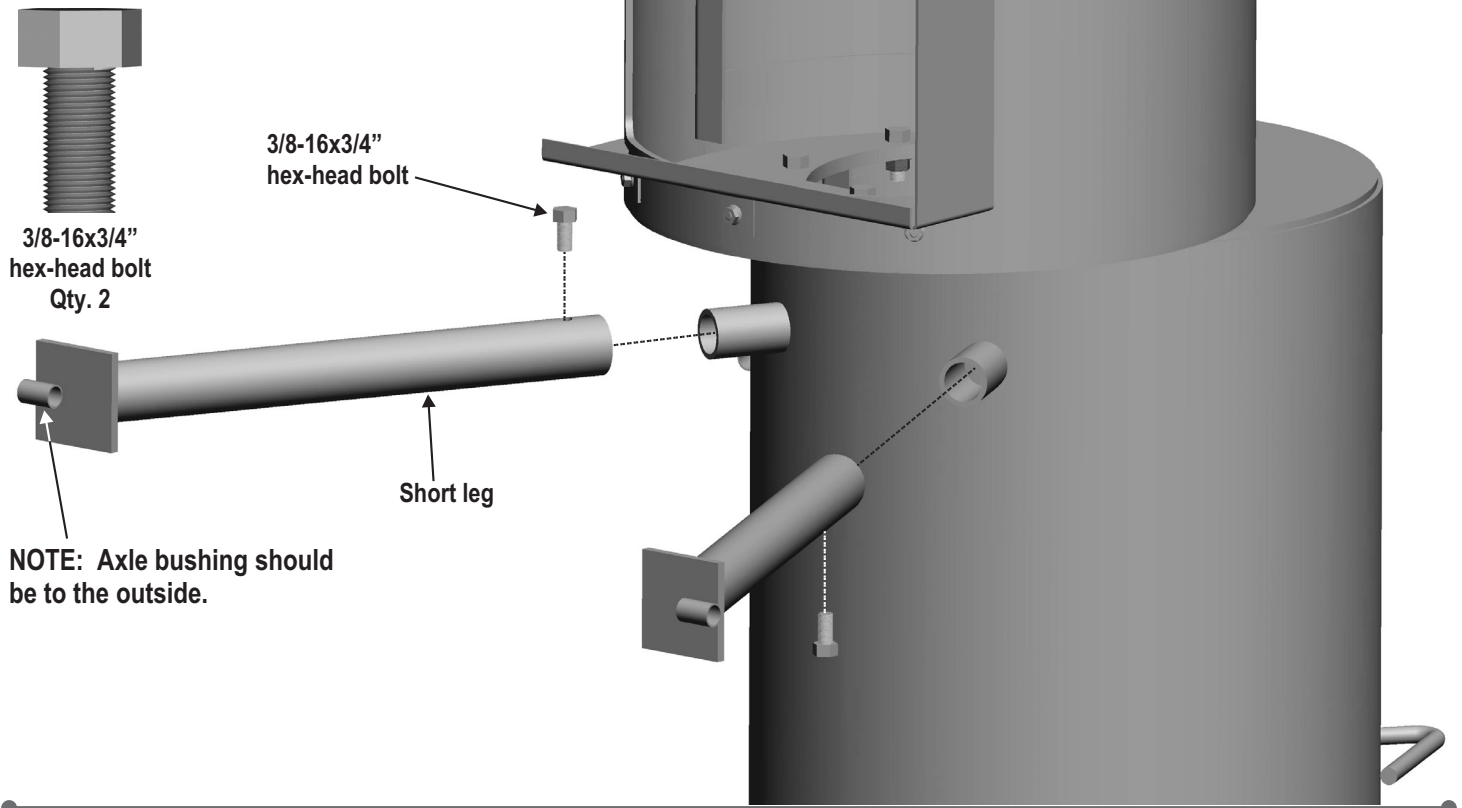
- 3** Attach ash collector guide to bottom of firebox using six **#10-24x1/2"** machine screws and **#10-24** flange nuts. Screws should be on inside of firebox, flange nuts on outside. **Make sure open side of ash collector guide faces front of firebox.**



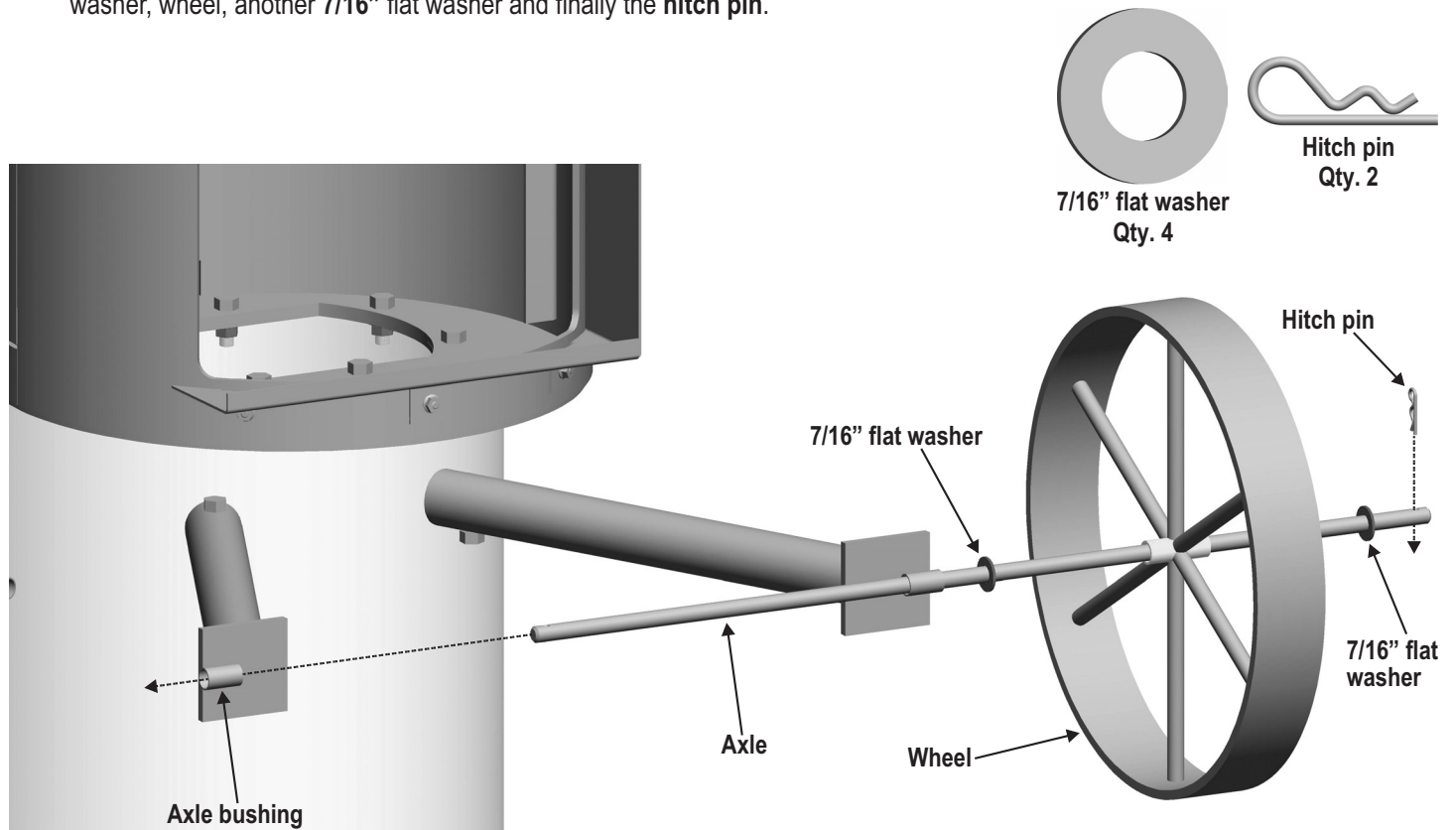
- 4** With unit still in position from previous steps, insert long legs over leg sockets closest to the floor. Secure each leg to socket using a **3/8-16x3/4"** hex-head bolt. **Do not fully tighten. Tighten bolts just enough to keep legs from sliding off of sockets.**



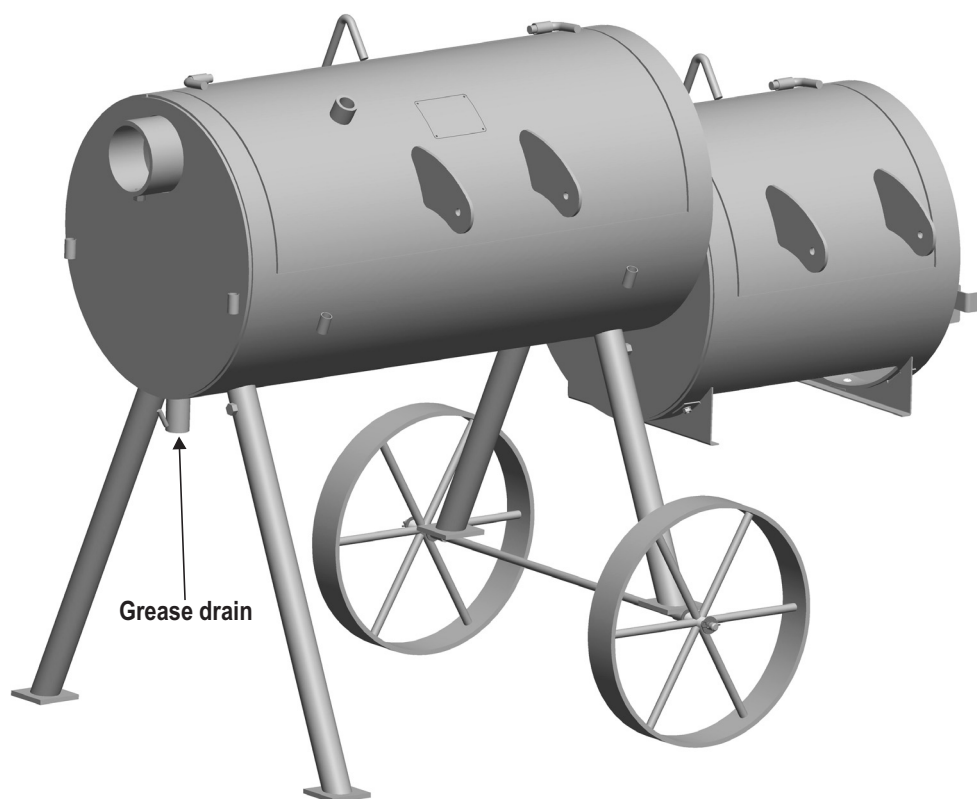
- 5** Attach short legs to remaining leg sockets near firebox using **3/8-16x3/4"** hex-head bolts. **Do not fully tighten. Tighten bolts just enough to keep legs from sliding off of sockets.**



- 6** Insert a **hitch pin** through the hole at one end of the axle. Slide a **7/16"** flat washer onto the axle, then a wheel, then another **7/16"** flat washer. Slide the axle through the bushings on the bottom of the short legs. At the end of the axle add a **7/16"** flat washer, wheel, another **7/16"** flat washer and finally the **hitch pin**.



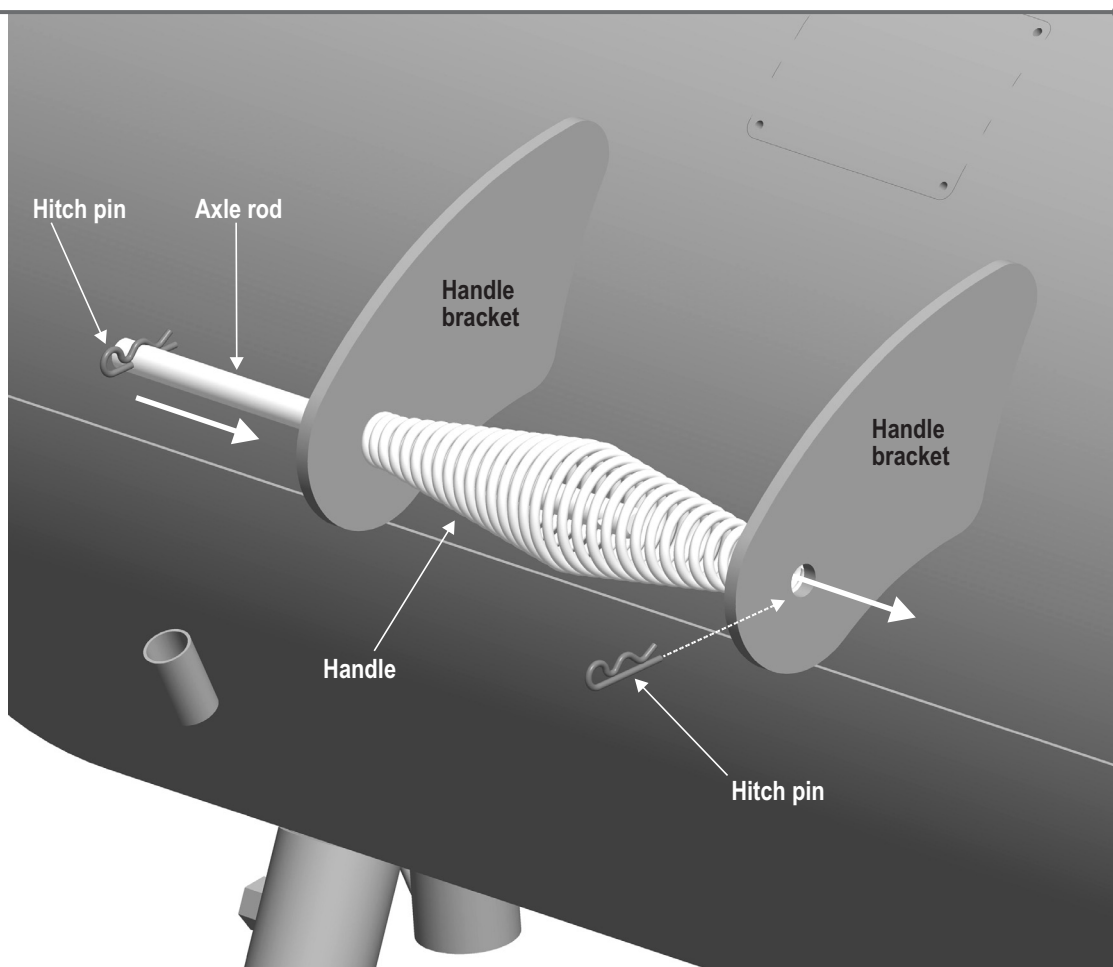
- 7** Carefully stand the unit up onto its legs. **REMEMBER, THE LEGS ARE NOT FULLY TIGHTENED AND CAN FALL OFF.** Adjust the position of the legs on the leg sockets so that the unit will sit at a slight downward angle toward the grease drain in the smoke chamber. **Now fully tighten all four leg bolts.**



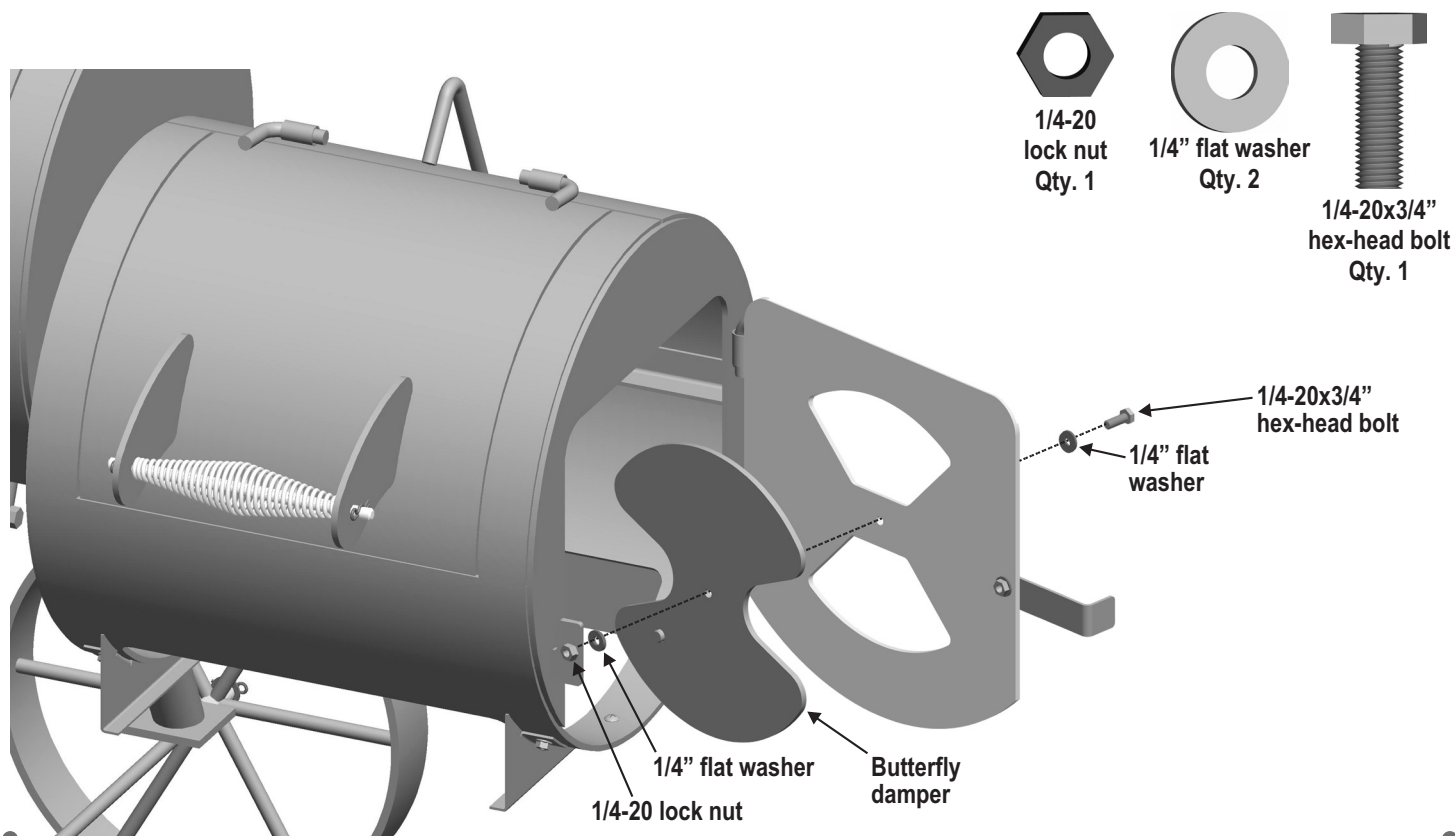
- 8** Insert a **hitch pin** into the hole at one end of an axle rod. Hold handle between handle brackets on smoke chamber door and slide rod through brackets and handle. Insert another **hitch pin** at opposite end of handle rod. **Repeat these steps to assemble handle to firebox door.**



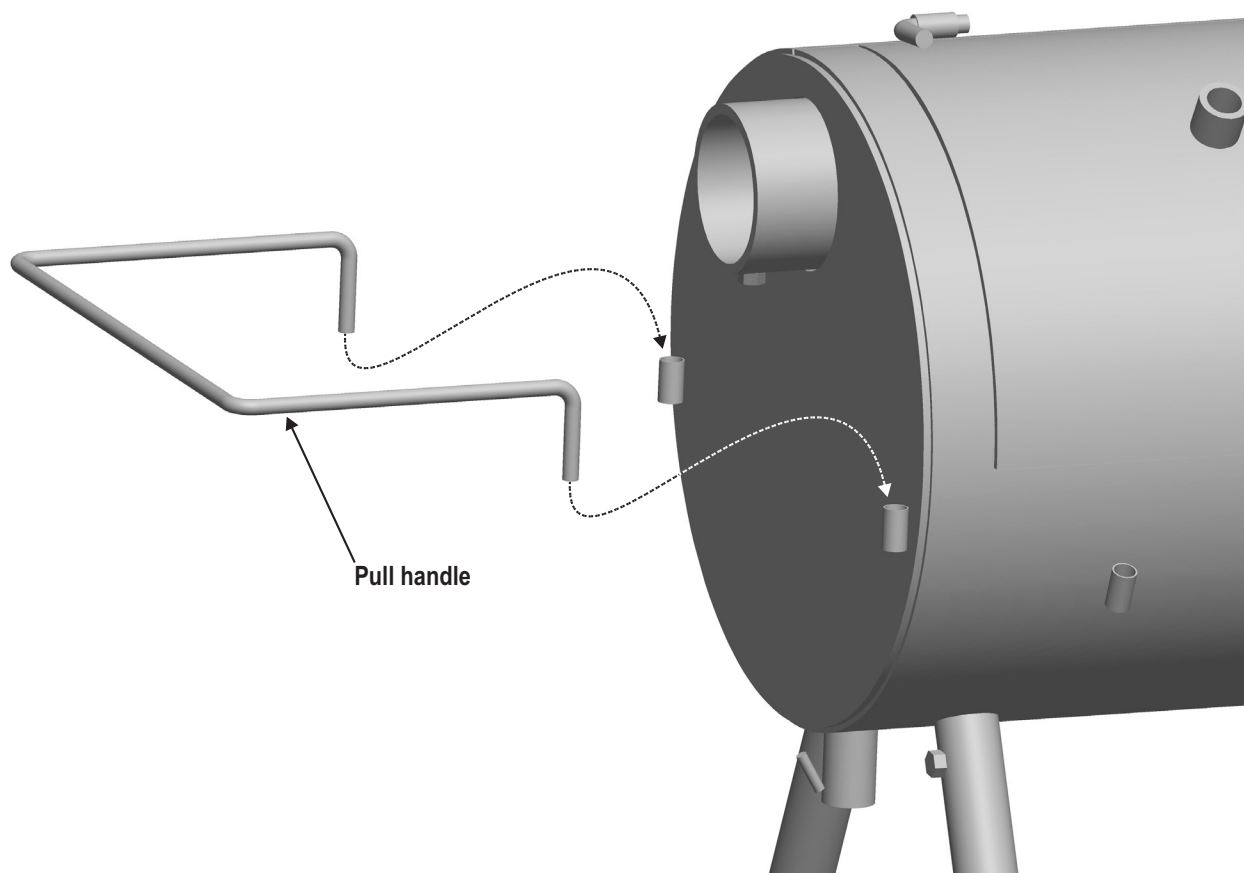
Hitch pin
Qty. 4



- 9** Place a **1/4"** flat washer onto a **1/4-20x3/4"** hex-head bolt. Insert the bolt through the center hole in the firebox side door. Slide the butterfly damper onto the bolt so that the damper handle will be on the outside when door is closed. Slide another **1/4"** flat washer onto the bolt, then a **1/4-20** lock nut. **Do not fully tighten. Damper must be able to rotate freely.**



- 10** Slide the pull handle into the bushings on the left side of the smoke chamber.



11

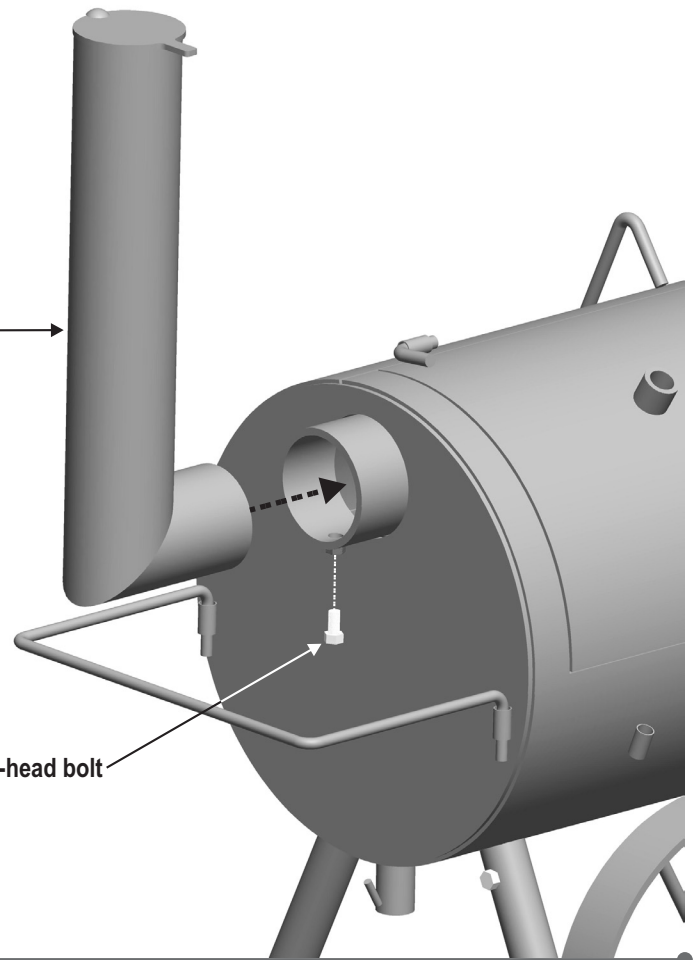
Attach the smokestack to the left side of the smoke chamber by sliding smokestack into receiver tube. Secure smokestack in vertical position using one **3/8-16x1"** hex-head bolt.



3/8-16x1"
hex-head bolt
Qty. 1

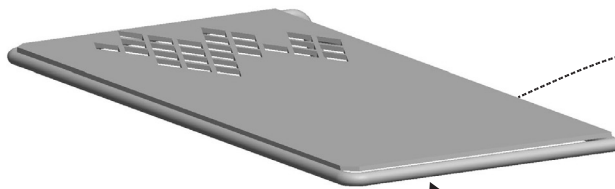
Smokestack

3/8-16x1" hex-head bolt

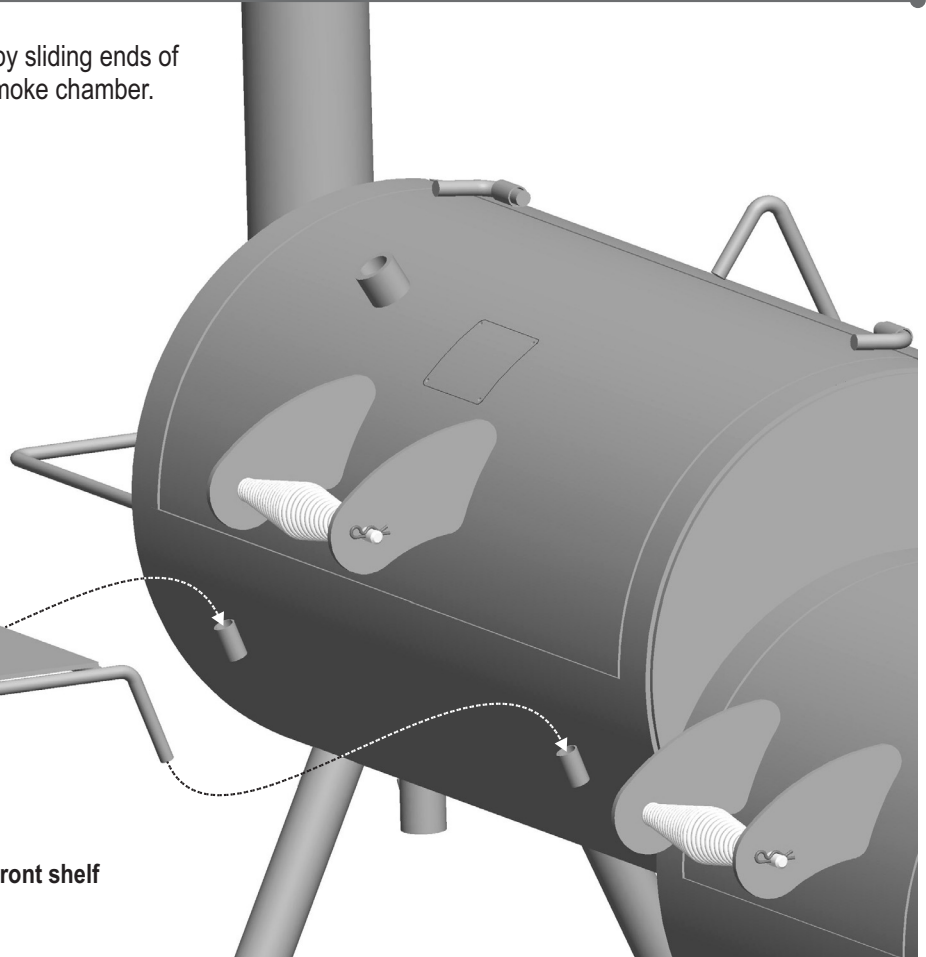


12

Attach front shelf to smoke chamber by sliding ends of shelf frame into bushing on front of smoke chamber.



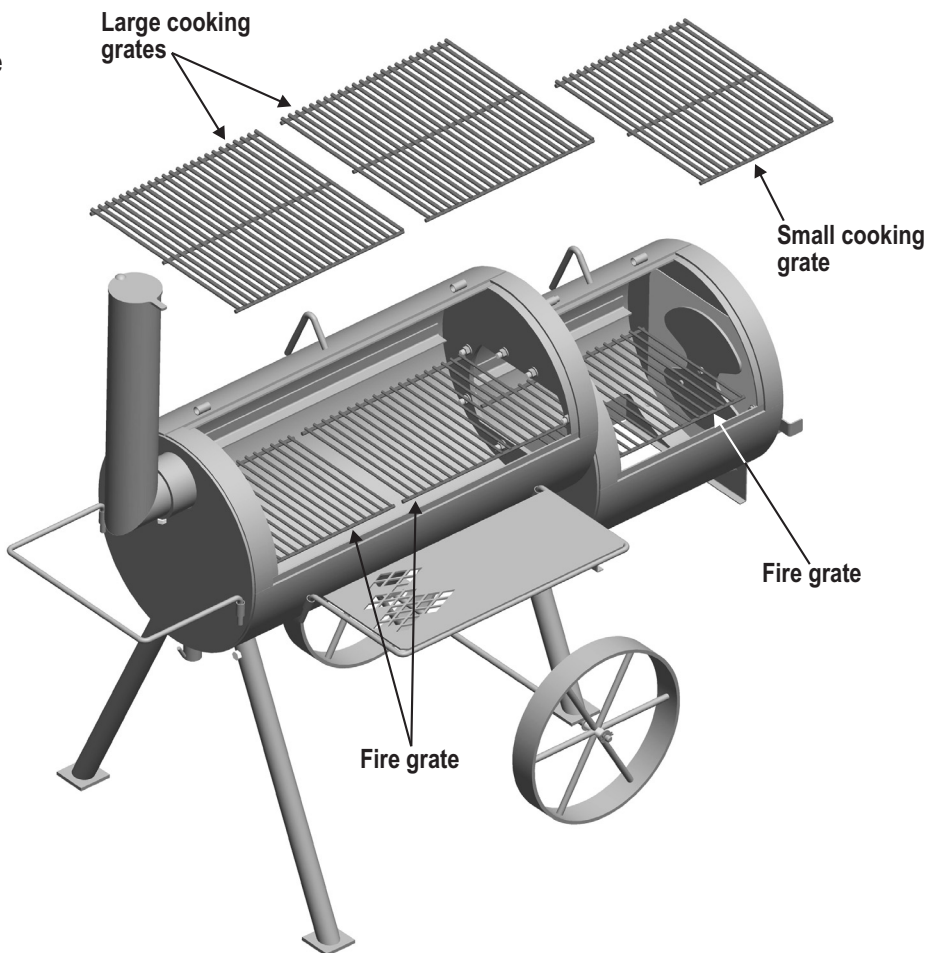
Front shelf



13

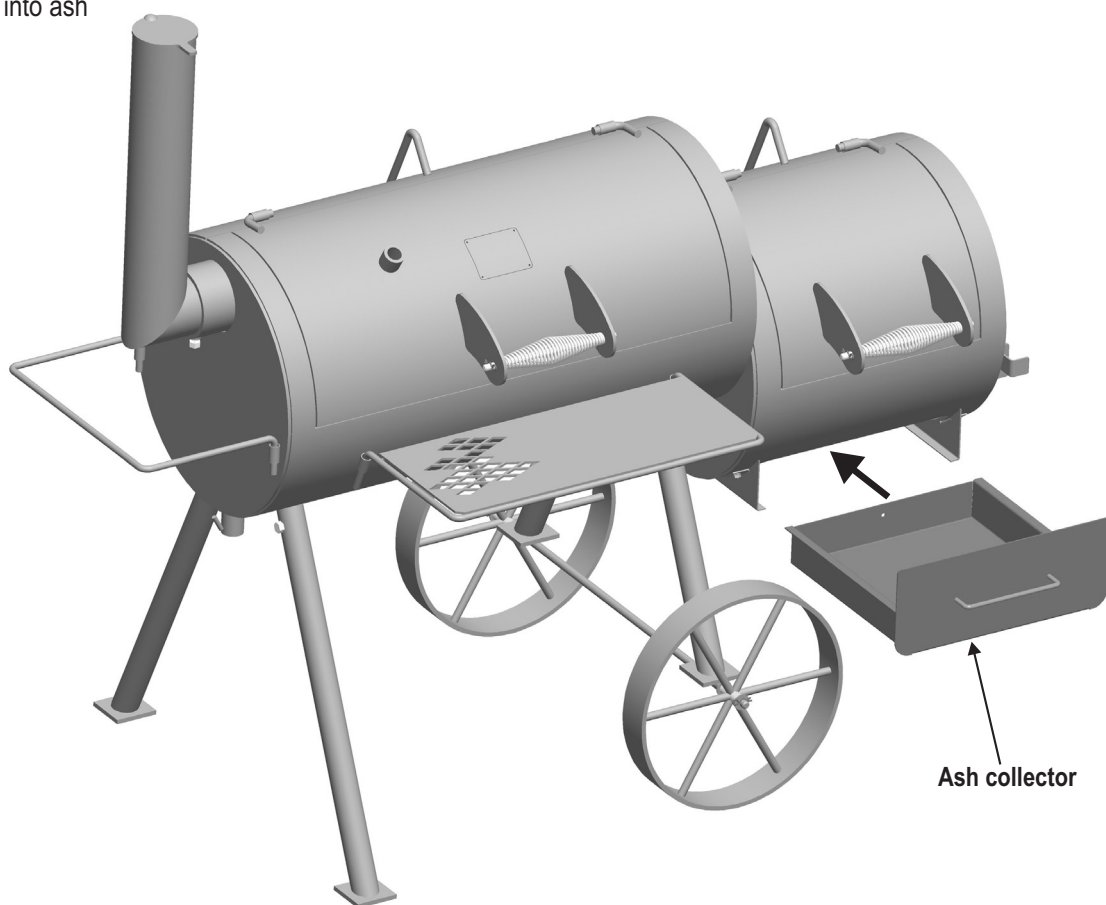
Place one fire grate in the bottom of the firebox and the two remaining fire grates in the bottom of the smoke chamber.

Place the smaller cooking grate onto grate supports in the firebox and the two larger cooking grates on grate supports in smoke chamber.



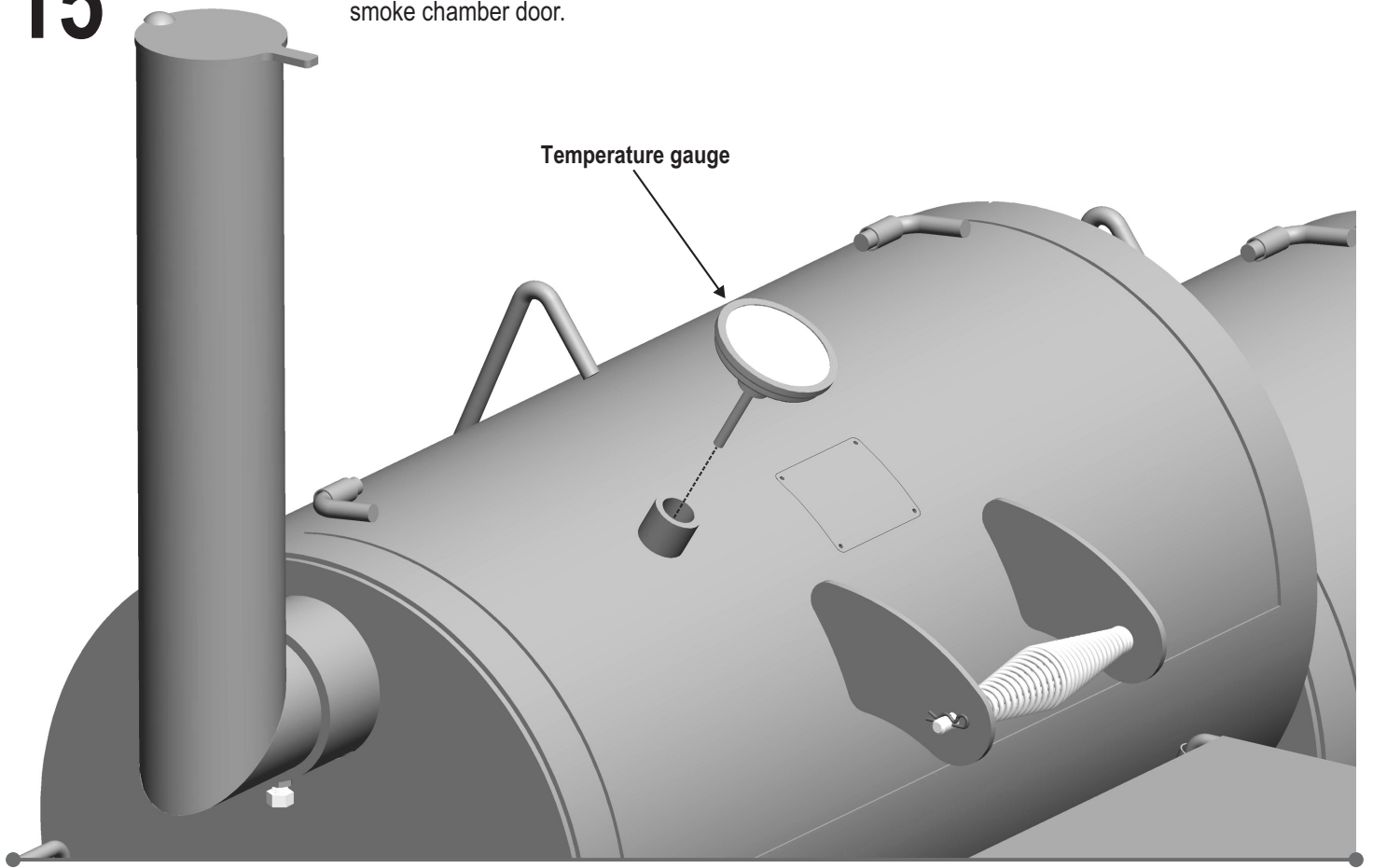
14

Slide ash collector into ash collector guide.



15

Thread the temperature gauge into smoke chamber door.



Preparing and using your Special Edition Wild West Tradition

Before cooking with your Special Edition Wild West Tradition, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

1. Brush all interior surfaces including grates with vegetable oil.
2. Build a small fire on the fire grate, being sure not to lay coals against the walls.
3. Close lid, (Position butterfly and smokestack damper at approximately one quarter open). This burn should be sustained for at least two hours, the longer the better. Begin increasing temperature by opening the butterfly and smokestack damper half-way and adding more charcoal. Your Special Edition Wild West Tradition is now ready for use.

Rust can appear on the inside of your grill. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your grill. Exterior surfaces of grill may need occasional touch up. We recommend the use of a commercially available black high temperature spray paint. **NEVER PAINT INTERIOR OF UNIT !**

GRILLING

Wood is recommended, however charcoal or a combination of both may be used as the fuel source for grilling, with the fuel source placed and ignited on the fire grates. Do not build too large of a fire. We recommend starting a fire with no more than 4 pounds of charcoal (approximately 60 briquets) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grates in the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

GRILL MAINTENANCE

Frequency of cleanup is determined by how much your grill is used. Make sure coals are completely extinguished before cleaning inside of unit. Inside surfaces may be cleaned with a strong solution of detergent and water applied with a scrub brush. Thoroughly rinse with water and allow to air dry before using again.

SMOKIN' AND SLOW COOKING

If using your Special Edition Wild West Tradition as a smoker or slow cooker, remove the cooking grate from the firebox and build your fire on top of the fire grate in the firebox. Either charcoal or wood may be used, but wood is the recommended fuel for it's rate of burn and the flavor that it imparts to the food being cooked. Most seasoned hardwoods are good for smoking such as hickory, mesquite, pecan, oak, and many other fruit woods. The firebox will accommodate most split fireplace size logs (16"). Bark should be avoided or burned off first as it contains a high acid content and imparts an acrid flavor.

After allowing the fire to burn down, close the doors and control the temperature and smoke with the dampers located on the firebox and atop the smokestack. Smoke is contained within the chambers, which will reduce burn while imparting more smoke flavor. Do not operate your Special Edition Wild West Tradition with temperatures exceeding 350 degrees in the smoke chamber. Place the food in the smoke chamber and monitor the temperature. Cooking and smoking are taking place using indirect heat. There is no need to worry about a grease fire flare-up ruining the food. Do not place food within 6" of the opening from the firebox into the smoke chamber. A general rule of thumb for cooking is about 1 hour per pound for smoking large cuts of meat but refer to a good cookbook for specific cuts of meat. Limit the number of times you open the smoke chamber door as this will allow heat to escape and extend the cooking time.

	WARNING	
CALIFORNIA PROPOSITION 65 Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.		

	WARNING	
MOST SURFACES ON THIS UNIT ARE HOT WHEN IN USE. USE EXTREME CAUTION. KEEP OTHERS AWAY FROM UNIT. ALWAYS WEAR PROTECTIVE CLOTHING TO PREVENT INJURY.		

Limited Warranty

Manufacturer warrants this grill for replacement or repair of parts and/or workmanship for a period of one (1) year. Manufacturer warrants to the original grill owner repair or replacement of the cooking chamber only should "burn out" or "rust through" occur for a period of 1 year. Paint is not warranted and will require touchup.

These limited warranties are made exclusively to the original customer presenting proof of purchase. These warranties are limited to non-commercial usage. Any returned goods must be clearly marked with a Manufacturer's Return Authorization Number and shipped prepaid. These limited warranties do not cover normal wear and tear or damages resulting from abuse or misuse. This warranty excludes incidental or consequential cost due to damages or losses or property of any nature.

NOTICE: Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights which may vary from state to state.

Please register your product online at: **WWW.GRILLREGISTRATION.COM**

(If you register online, you do not need to send in this registration card.)

PLEASE FILL OUT THIS CARD AND RETURN IT *WITHIN 10 DAYS OF PURCHASE. FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE.*
LLENE ESTA TARJETA Y DEVUÉLVALA DENTRO DE LOS 10 DÍAS DE LA COMPRA. *SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTÍA.*
VEUILLEZ COMPLÉTER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT.
LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ÊTRE AFFECTÉE SI VOUS NE LE FAITES PAS.

1 First Name/Nombre/Prénom _____ Initial/Inicial/Initiale Last Name/Apellido/Nom de famille _____
Address (number and street)/Dirección (número y calle)/Adresse (numéro et rue) _____ Apt Number/Nº de apart./Nº d'appt. _____
City/Ciudad/Ville _____ State/Estado/Province _____ Zip Code/Código zip/Code postal _____

2 E-mail Address/Dirección de correo electrónico/Adresse électronique _____
If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you.
Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle.
Si vous choisissez de nous fournir votre adresse électronique, vous nous donnez la permission de l'utiliser pour vous faire part d'offres spéciales susceptibles de vous intéresser.

(Example: your name@your host.com) (Ejemplo: su nombre@su host.com) (Exemple : votre nom@votre hôte.com)

3 Phone Number/Número telefónico/Numéro de téléphone _____

6 Date of Purchase/Fecha de compra/Date de l'achat _____

4 **IMPORTANT! ¡IMPORTANTE! IMPORTANT!**
Write Serial Number and Model Number in spaces below.
Escriba en los espacios de abajo el número de serie y el número de modelo.
Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

7 Store Name/Nombre de la tienda/Nom du magasin _____

8 Purchase Price/Precio de compra/Prix d'achat
\$ _____ .00

5 Your Gender/Sexo/Sexe: 1. ☐ Male/Masculino/Masculin 2. ☐ Female/Femenino/Féminin

9 Which product are you registering?
¿Qué producto está registrando?
Quel produit enregistrez-vous?

- 1. ☐ Gas Grill/Parrilla a gas/
Gril au gaz
- 2. ☐ Electric Grill/Parrilla eléctrica/
Gril électrique
- 3. ☐ Smoker/Ahumador/Fumoir
- 4. ☐ Charcoal Grill/Parrilla a carbón/
Barbecue au charbon
- 5. ☐ Charcoal Smoker/Ahumador a
carbón/Fumoir au charbon
- 6. ☐ Outdoor Fireplace/Chimenea para
exteriores/Foyer extérieur
- 7. ☐ Cooker/Fryer / Cocina/friteuse /
Cuisinier/Friteuse
- 8. ☐ Other/Otro/Autre

10 Which of these sources influenced your decision to buy this product? (check all that apply)
¿Cuál de estas fuentes influyó a su decisión de comprar este producto? (Marque todas las que correspondan)

Parmi les éléments ci-dessous, qu'est-ce qui a influencé votre décision d'acheter ce produit?
(Cochez tous les éléments s'appliquant)

- 1. ☐ Magazine/newspaper advertisement / Propaganda en revista/periódico /
Publicité dans un magazine ou dans un journal
- 2. ☐ Television commercial/Comercial televisivo/Publicité à la télévision
- 3. ☐ Grill was assembled/La parrilla estaba ensamblada/Le gril était déjà assemblé
- 4. ☐ In-store display/Exhibidor en la tienda/Promotion sur le lieu de vente
- 5. ☐ Store circular/Circular de la tienda/Prospectus de magasin
- 6. ☐ Brand name/Marca/Marque
- 7. ☐ Product style/Estilo del producto/Style du produit
- 8. ☐ Price/value / Precio/valor / Rapport prix/valeur
- 9. ☐ Product quality/Calidad del producto/Qualité du produit
- 10. ☐ Friend/Relative recommendation / Recomendación de amigo o pariente /
Recommandation d'un(e) ami(e)/parent(e)
- 11. ☐ Salesperson recommendation/Recomendación del vendedor/
Recommandation d'un(e) préposé(e) à la vente
- 12. ☐ Grill size/Tamaño de la parrilla/Taille du gril
- 13. ☐ Product warranty/Garantía del producto/Garantie du produit
- 14. ☐ Store demonstration/Demostración en la tienda/Démonstration en magasin
- 15. ☐ Point of purchase/Punto de compra/Lieu de vente
- 16. ☐ Other/Otras/Autre: _____

Mail to: / Envíelo a:
Product Registration Dept.
PO BOX 1240
Columbus, Georgia 31902-1240

Thank you for completing this questionnaire. Your answers will help us and other companies reach you with offers that may interest you. If you prefer not to receive these offers, please check here ☐.

Gracias por completar este cuestionario. Sus respuestas nos ayudarán, a nosotros y a otras compañías, a llegar a usted con ofertas que puedan resultarle de interés. Si prefiere no recibir estas ofertas, por favor marque aquí ☐.

Merci d'avoir bien voulu remplir ce questionnaire. Vos réponses nous aideront et aideront d'autres compagnies à vous communiquer des offres spéciales susceptibles de vous intéresser. Si vous préférez ne pas recevoir d'informations concernant ces offres spéciales, veuillez cocher ici ☐.



For warranty service
CALL TOLL FREE
1-800-232-3398