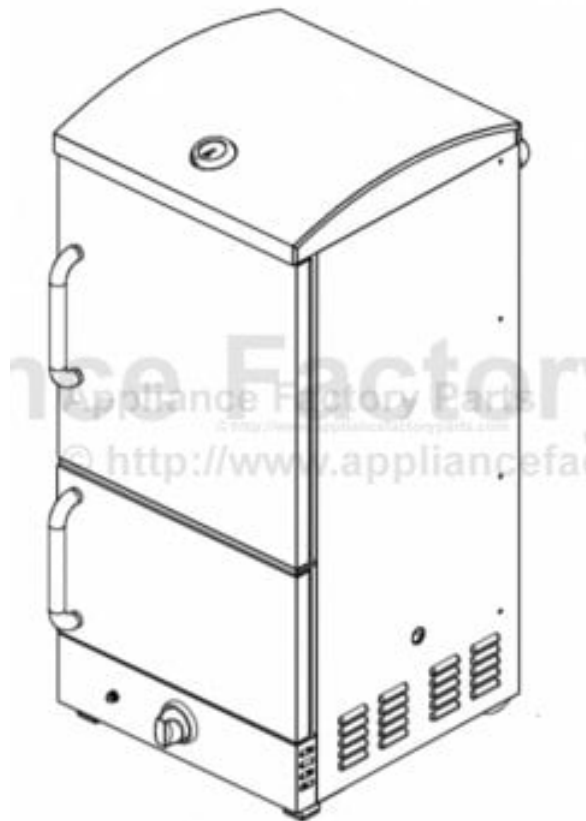


This Owner's Manual is provided and hosted by [Appliance Factory Parts](#).



Grand Hall CSM07ALP Owner's Manual

[Shop genuine replacement parts for Grand Hall
CSM07ALP](#)



[Find Your Grand Hall Grill Parts - Select From 203 Models](#)

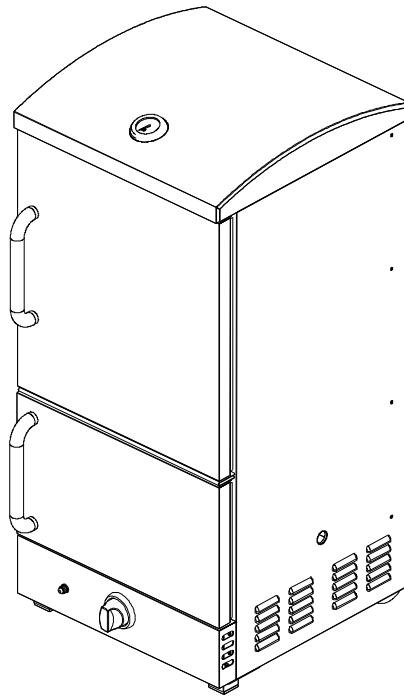
----- Manual continues below -----



OPERATOR'S MANUAL

Liquid Propane Gas Smoker

MODEL CSM07ALP



Customer Support Helpline:

Call us first if you have any problem with this product. We can help you with questions about assembly and operation or if there are damaged or missing parts when you unpack this unit from the shipping box. Please call before returning to the store.

1-800-761-5456

8am-4:30pm CST, Monday through Friday

IMPORTANT:

NOTE TO ASSEMBLER/INSTALLER:
Leave this manual with the consumer.

NOTE TO CONSUMER:
Keep this manual for future reference.

RECORD YOUR SERIAL # _____
(see silver CSA label on main body of Smoker)



WARNING



- ⚠ Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- ⚠ Before using this smoker read all instructions and perform all gas leak-check procedures even if the product was pre-assembled by the retailer or manufacturer.
- ⚠ **Use your smoker at least 3 feet away from any wall or surface.** Use your smoker at least **3 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- ⚠ **THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.**
- ⚠ Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ This product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

Manual # P80170006A - Date:2006/11/29

| Table of Contents | |
|-------------------------------------|------------|
| Primary Safety Warnings..... | 1-3 |
| Pre-Assembly Instructions | 3 |
| Part Diagrams and Lists | 4-7 |
| Assembly Instructions..... | 8-9 |
| Use & Care Instructions: | |
| • Gas Safety and Leak Tests | 10-12 |
| • Lighting Instructions..... | 12 |
| • Operating Instructions..... | 13 |
| • Troubleshooting | 14 |
| • Cleaning and Maintenance..... | 15-16 |
| • Cooking Guide & Accessories | A1-A4 |
| • Frequently Asked Questions.. .. | A5-A6 |
| Warranty Terms..... | Back Cover |

WARNING

- **This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**
- **Read and follow all warnings and instructions before assembling and using the appliance.**
- **Follow all warnings and instructions when using the appliance.**
- **Keep this manual for future reference.**

DANGER

IF YOU SMELL GAS:

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

Leaking gas may cause a fire or explosion which could result in property damage, personal injury or death.

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

DANGER

1. **Never operate this appliance unattended.**
2. **Never operate this appliance within 10 feet (3.05m) of any other gas cylinder.**
3. **Never operate this appliance within 25 feet (7.5m) of any flame liquid.**
4. **Do not fill Water Tray beyond maximum fill line.**
5. **Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.**
6. **Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.**
7. **If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**
8. **Your smoker will get very hot. Always wear a flame retardant BBQ Mitt when cooking on your smoker. Never lean into cooking areas while using smoker. Do not touch cooking surfaces, doors, handle or vent while the smoker is in operation, or until the smoker has cooled down after use.**

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

Pre-Assembly Instructions For Your Safety



WARNING



Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

Spiders and small insects can spin webs and nest in the smoker Burner Tubes during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the Burner Tubes. This type of "FLASHBACK FIRE" can cause serious smoker damage and create an unsafe operating condition for the user.

To reduce the chance of FLASHBACK FIRE you must clean the Burner Tubes as follows before initial use.

Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your smoker has not been used for an extended period of time.

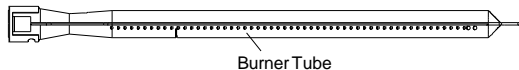
1. Remove the screw from the rear of Burner using a Phillips Head Screwdriver.
2. Carefully lift Burner up and away from the Gas Valve Orifice.
3. Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the smoker.
4. Refer to the figure below and perform one of these 3 cleaning methods:

- METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



TO CLEAN BURNER TUBE, INSERT HOOK HERE

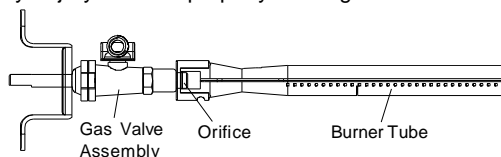
9



Burner Tube

- METHOD 2: Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3: Use an air hose to force air through Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your smoker. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.



Gas Valve Assembly

Orifice

Burner Tube

To expedite the assembly process follow these general guidelines:

- Tools Required for Assembly** include:
- protective work gloves
 - protective eyewear
 - Phillips Head Screwdriver
 - wrench (included)
- While it is possible for one person to unpack this gas smoker, obtain assistance from another person when handling the large pieces.
- Use the Hardware and Part Diagram to ensure all items are included and free of damage.
- Do not assemble or operate the smoker if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process, call the:

Customer Support Helpline 1-800-761-5456
8am-4:30pm CST, Monday through Friday

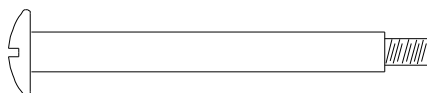
Installation Codes

The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1*, or *Propane Storage and Handling Code, B149.2*.

Hardware Pack Parts List for CSM07ALP

| PART # | PART DESCRIPTION | QTY | PURPOSE OF PART |
|------------|--------------------------------|-----|---|
| P06024004A | Hardware Pack | 1 | For use in assembly |
| S119G03481 | Cross Head Screw 3/16"x6" | 1 | Attach Vent to Vent Body in Smoker Cabinet Panel, Rear |
| S322G03081 | Cap Nut 3/16" | 1 | |
| S112G03061 | Phillips Head Screw 3/16"x3/8" | 4 | Attaches Handle to Smoker Cabinet Panel, Rear |
| S112G03061 | Phillips Head Screw 3/16"x3/8" | 2 | Attaches Tank Bracket and Bottom Tank Frame to Smoker Cabinet Panel, Left |
| S112G04061 | Phillips Head Screw 1/4"x3/8" | 4 | |
| S355G04081 | Wing Nut 1/4" | 1 | Attaches Brace for Tank |
| P00201008A | Knob | 2 | Attaches Knobs to Upper and Lower Door Latches |
| S112G03061 | Phillips Head Screw 3/16"x3/8" | 2 | |

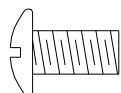
Hardware Pack Diagram for CSM07ALP



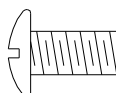
Cross Head Screw 3/16"x6"
Qty. 1
Part # S119G03481



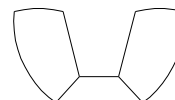
Cap Nut 3/16"
Qty. 1
Part # S322G03081



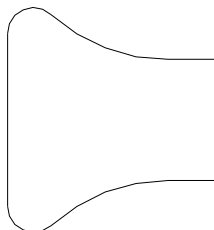
Phillips Head Screw 1/4"x3/8"
Qty. 4
Part # S112G04061



Phillips Head Screw 3/16"x3/8"
Qty. 8
Part # S112G03061



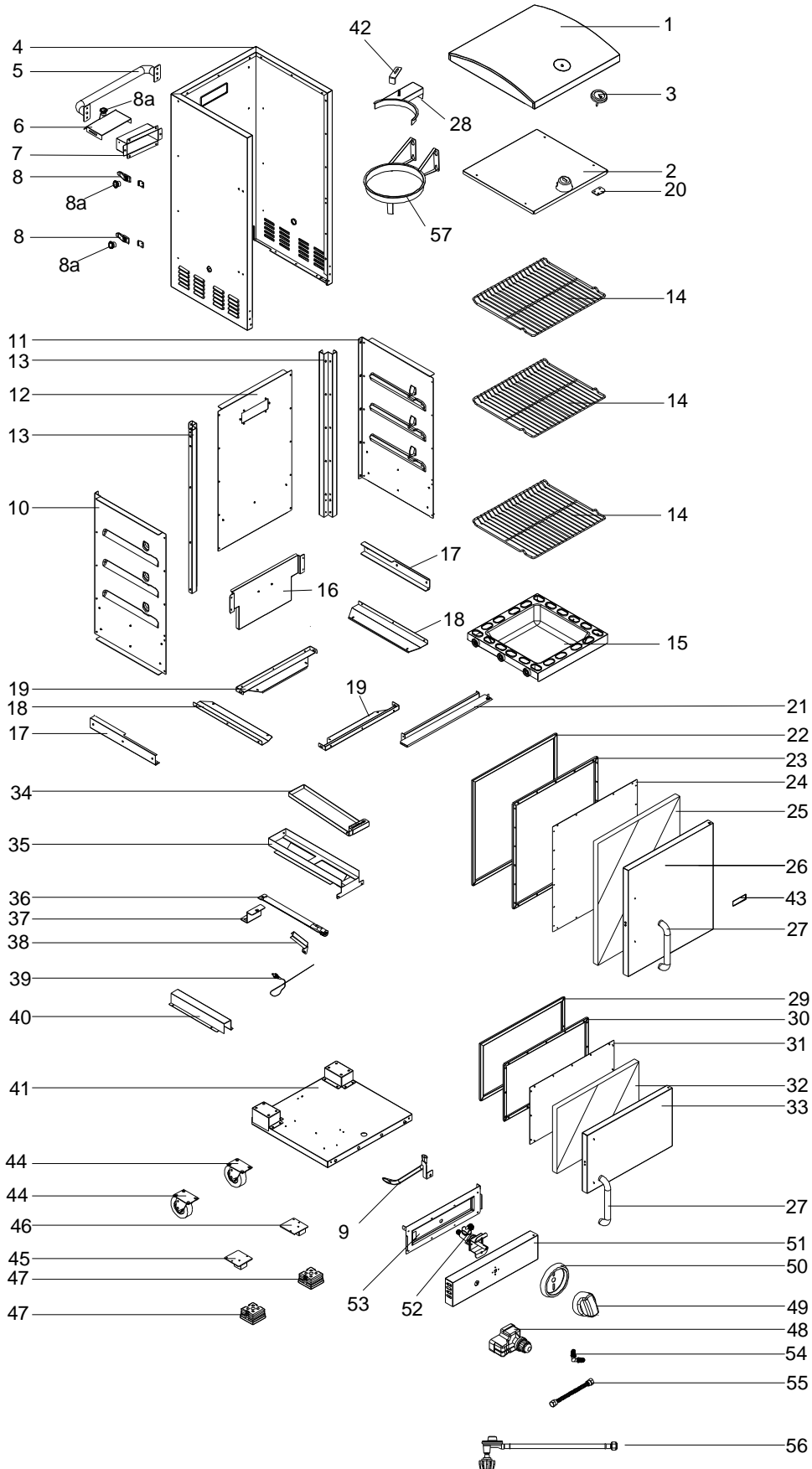
Wing Nut 1/4"
Qty. 1
Part # S355G04081



Knob for Door Latch
Qty. 2
Part # P00201008A

* One Battery/AA included in the Hardware Pack.

Parts Diagram for Model CSM07ALP



Parts List for Model CSM07ALP

| KEY | PART DESCRIPTION | PART # | QTY. |
|-----|---------------------------------|------------|------|
| 1 | Panel, Top | P0011971AA | 1 |
| 2 | Trim Plate, Top | P0011455FB | 1 |
| 3 | Temperature Gauge | P00601171A | 1 |
| 4 | Cabinet Housing | P0073906FC | 1 |
| 5 | Handle/Cabinet | P00205059B | 1 |
| 6 | Vent | P05343010E | 1 |
| 7 | Vent Body | P05343009E | 1 |
| 8 | Door Latch Assembly | P05517004A | 2 |
| 8a | Knob | P00201008A | 3 |
| 9 | Lighting Tube | P02212067A | 1 |
| 10 | Trim Plate, Left | P07514034G | 1 |
| 11 | Trim Plate, Right | P07514035G | 1 |
| 12 | Trim Plate, Rear | P07514036G | 1 |
| 13 | Cabinet Bracket | P03328044Q | 2 |
| 14 | Cooking Grid | P01602031E | 3 |
| 15 | Water Tray | P02719084A | 1 |
| 16 | Burner Heat Shield | P0072576BC | 1 |
| 17 | Water Tray Slide Set | P055160112 | 1 |
| 18 | Grease Shield, Left/Right | P05353003K | 2 |
| 19 | Grease Shield, Front/Rear | P05353004K | 2 |
| 20 | Door Hinge, Upper | P03314048C | 1 |
| 21 | Cart Bracket, Front | P01318002B | 1 |
| 22 | Sealant for Door, Upper | P05518014S | 1 |
| 23 | Sealant Bracket for Door, Upper | P03328042C | 1 |
| 24 | Trim Plate for Door, Upper | P07510016G | 1 |
| 25 | Heat Insulator for Door, Upper | P05342010D | 1 |
| 26 | Door Panel, Upper | P04301028A | 1 |
| 27 | Door Handle | P00205082B | 2 |
| 28 | Tank Hook | P04007001A | 1 |
| 29 | Sealant for Door, Lower | P05518015S | 1 |
| 30 | Sealant Bracket for Door, Lower | P03328043C | 1 |
| 31 | Trim Plate for Door, Lower | P07510017G | 1 |
| 32 | Heat Insulator for Door, Lower | P05342011D | 1 |
| 33 | Door Panel, Lower | P04301029A | 1 |
| 34 | Smoker Drawer | P06711001D | 1 |
| 35 | Smoker Drawer Bracket | P03327033H | 1 |
| 36 | Burner | P02008031B | 1 |
| 37 | Burner Bracket | P02213365A | 1 |
| 38 | Electrode Bracket | P03327034H | 1 |
| 39 | Electrode With Wire | P02618043A | 1 |
| 40 | Hose Heat Shield | P055350042 | 1 |
| 41 | Cart Panel, Bottom | P00747046C | 1 |
| 42 | Tank Hook Bracket | P04007002A | 1 |
| 43 | Name Plate | P00407010D | 1 |
| 44 | Caster, 4in., Without Brake | P05120004A | 2 |
| 45 | Cart Leg, Left | P00915001B | 1 |

Parts List for Model CSM07ALP

| KEY | PART DESCRIPTION | PART # | QTY |
|-----|---------------------------|------------|-----|
| 46 | Cart Leg, Right | P00916002B | 1 |
| 47 | End Cap | P04523001A | 2 |
| 48 | Electric Ignitor, 2-Port | P02502222C | 1 |
| 49 | Control Knob | P03429052J | 1 |
| 50 | Control Knob Seat | P03415034A | 1 |
| 51 | Control Panel | P02905381A | 1 |
| 52 | Gas Valve Assembly | Y0060400 | 1 |
| 53 | Control Panel Heat Shield | P03005016F | 1 |
| 54 | Gas Fitting | P03902023A | 1 |
| 55 | Extension Tube | P03702032F | 1 |
| 56 | Regulator with Hose | P03633011A | 1 |
| 57 | Tank Holder | P04008001A | 1 |
| | Cover | P07002060B | 1 |
| | Hardware Pack | P06024004A | 1 |
| | Operator's Manual | P80170006A | 1 |

Grand Hall Certified Replacement Parts

For the repair or replacement parts you need:

Call 8am to 4:30pm CST **1-800-761-5456** Monday through Friday

To obtain the correct replacement parts for your gas smoker, please refer to the part numbers in this parts list. The following information is required to ensure you receive the correct parts:

1. Model and Serial Number (see CSA label on smoker)
2. Part Number
3. Part Description
4. Quantity of parts needed

Important: Use only Grand Hall certified replacement parts. The use of any part that is not authorized can be dangerous and will also void your product warranty. Keep this Operator's Manual for convenient referral and for part replacement.

Assembly Instructions

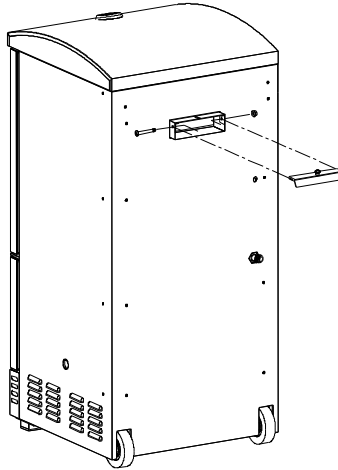
1 Install Smokestack Vent



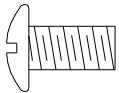
Cross Head Screw
3/16"x6"
Qty. 1
Part # S119G03481



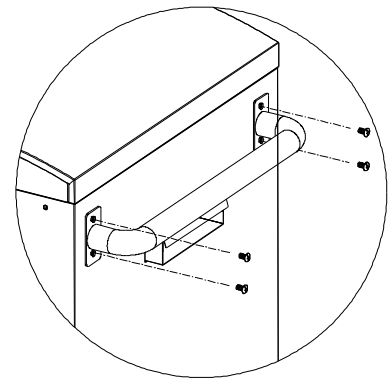
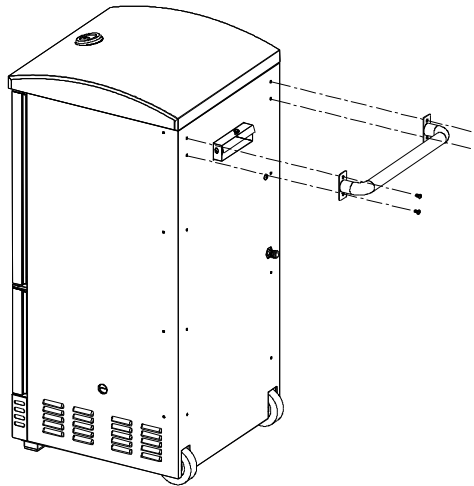
Cap Nut 3/16"
Qty. 1
Part # S322G03081



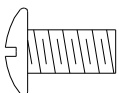
2 Install Handle



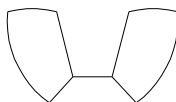
Phillips Head Screw
3/16"x3/8"
Qty. 4
Part # S112G03061



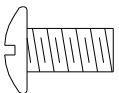
3 Install Tank Hook and Tank Holder



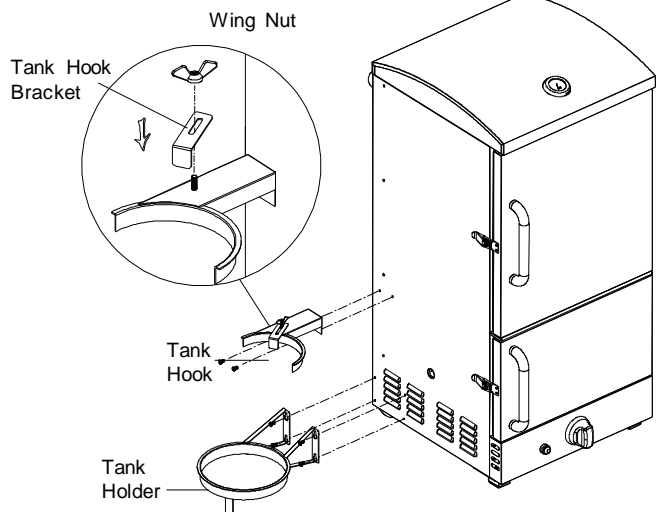
Phillips Head Screw 3/16"x3/8"
Qty. 2
Part # S112G03061



Wing Nut 1/4"
Qty. 1
Part # S355G04081



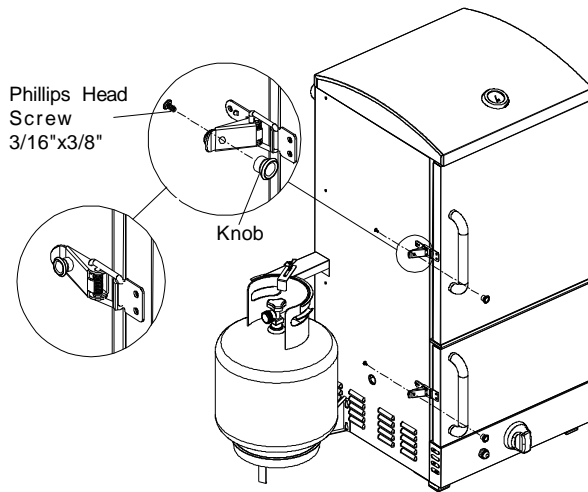
Phillips Head Screw 1/4"x3/8"
Qty. 4
Part # S112G04061



4

Install Knobs to Door Latches

- Release the Upper Door Latch.
- Align the hole of the Knob with the latch hole.
- Insert Screw from rear of the Latch as shown and tighten.
- Repeat steps to Lower Door Latch.
- Push latches back to lock position.

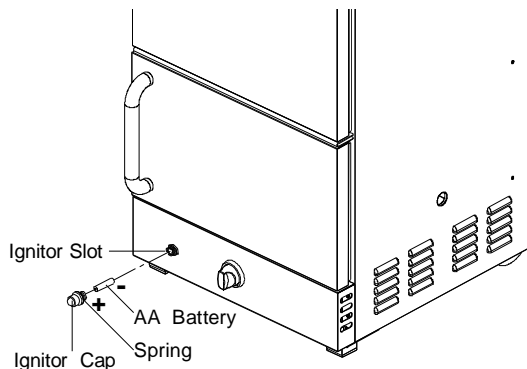


Note: Refer to page 11 to Install LP Gas Tank

5

Install Ignitor Battery

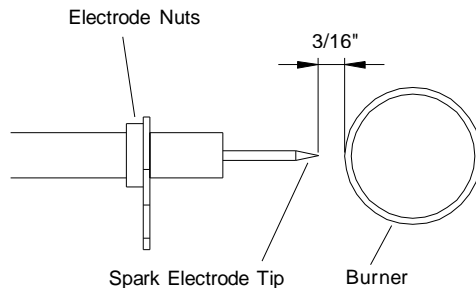
- Unscrew Ignitor Cap from Control Panel.
- Place supplied AA battery into the Ignitor Slot with positive pole facing you.
- Position the Cap and Spring over the AA battery and tighten onto Control Panel.



6

Check Electrode before proceeding

This test will ensure that the Spark Electrode Tip is properly positioned so your smoker lights easily and properly.

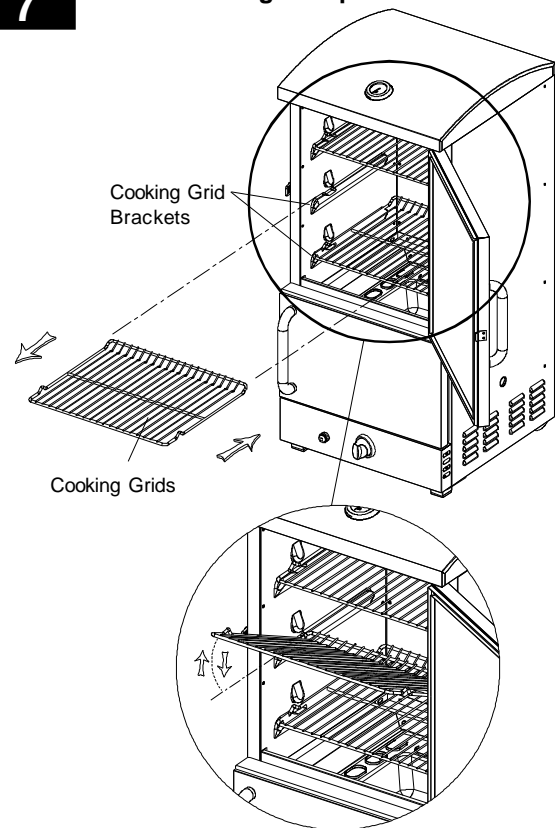


- Be sure Control Knob is set to "OFF" and open both smoker cabinet doors.

- Press the Ignitor Cap. You should hear a "clicking" sound and you should see a blue spark. If a spark is present the Electrode Tip is properly positioned. **Never** put your face inside the Smoker.
- If no spark is seen, the Spark Gap needs to be adjusted as follows:
 - Using an adjustable wrench, loosen the Electrode Nuts and adjust Spark Gap to 3/16" between the Spark Electrode Tip and Burner.
 - Secure the Electrode Nuts and try the Electrode Check again. If no "clicking" sound is heard:
 - AA Battery may be installed backwards.
 - Electric wires may be loose. Remove the AA Battery and inspect the Ignitor Junction Box found behind the Control Panel and reconnect any loose wires.

7

Install Cooking Components



Final Smoker Assembly Step

When you have finished assembling your smoker be sure that all screws are tightened for safe operation of your smoker.



WARNING





Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

USE AND CARE INSTRUCTIONS

CORRECT LP GAS TANK USE



- LP Gas smoker models are designed for use with a standard 20 lb. Liquid Propane Gas (LP Gas) tank, not included with smoker. **Never** connect your gas smoker to an LP Gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP Gas tank to use. **You must use an "OPD" gas tank which offers a listed Overfill Prevention Device.** This safety feature prevents tank from being overfilled which can cause malfunction of LP Gas tank, regulator and/or smoker.
 - The LP Gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
 - The LP Gas tank must have a shutoff valve, terminating in an LP Gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP Gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
 - The tank supply system must be arranged for vapor withdrawal.
 - The LP Gas tank used must have a collar to protect the tank valve.
 - Never** connect an unregulated LP gas tank to your gas smoker. The gas regulator assembly supplied with your gas smoker is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your gas smoker. Replacement regulators and hose assemblies must be those specified by Grand Hall.
 - Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects.
 - Always keep LP Gas tank in upright position.
 - Do not subject the LP Gas tank to excessive heat.
 - Never store an LP Gas tank indoors. If you store your gas smoker in the garage **always** disconnect the LP Gas tank first and store it safely outside.
 - LP Gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
 - Disconnected LP Gas tanks must not be stored in a building, garage or any other enclosed area.
 - Keep gas regulator hose away from hot smoker surfaces and dripping grease. Avoid unnecessary twisting of hose. The regulator and hose assembly can be seen after opening the doors (if applicable) and must be inspected before each use of the smoker. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to using the smoker again.
 - Any attempt to convert the smoker from one fuel type to another is extremely hazardous and must be performed by a qualified gas technician only, using a NG Conversion Kit purchased from Grand Hall.
- Never** light your gas smoker with the doors closed or before checking to ensure the burner tube is fully seated over the gas valve orifice.
 - Never** allow children to operate your smoker. Do not allow children or pets to play near your smoker.
 - Use of alcohol or drugs may impair the ability to assemble and operate the appliance.
 - Keep fire extinguisher readily accessible. In the event of a oil/grease fire, do not attempt to extinguish with water. Use type B extinguisher or smother with dirt, sand or baking soda.
 - In the event of rain, cover the smoker and turn off the burner and gas supply.
 - Use your smoker on a level, stable surface in an area clear of combustible materials.
 - Do not leave smoker unattended when in use.
 - Do not move the appliance when in use.
 - Allow the smoker to cool before moving or storing.
 - Do not use your smoker as a heater.
 - This smoker is not intended to be installed in or on recreational vehicles and/or boats.
 - The smoker is not intended for commercial use.

**WARNING**

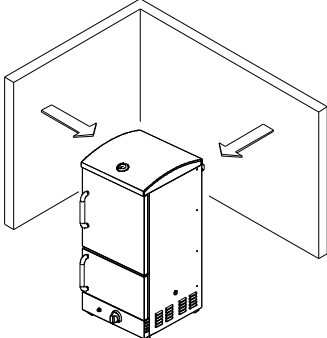
A. Do not store a spare LP-Gas tank under or near this appliance.

B. Never fill the tank beyond 80 percent full; and

C. If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

**WARNING**

- **Use your smoker outdoors, at least 3 feet away from any wall or surface.** Use your smoker at least **3 feet** away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- **Never** use your gas smoker in a garage, porch, shed, breezeway or any other enclosed area.
- **Never** obstruct the flow of ventilation air around your gas smoker housing.



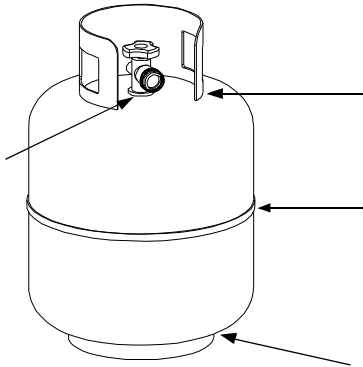
USE AND CARE INSTRUCTIONS

NOTE about LP Gas Tank Exchange Programs

- Y Many retailers that sell smokers offer you the option of replacing your empty LP Gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the LP Gas tank section of this manual.
- Y Always keep new and exchanged LP Gas tanks in an upright position during use, transit or storage.
- Y Leak test new and exchanged LP Gas tanks BEFORE connecting one to your smoker.

How to Leak Test your LP Gas Tank For your safety:

- Y All leak tests must be repeated each time your LP Gas tank is exchanged or refilled.
- Y When checking for gas leaks do not smoke.
- Y Do not use an open flame to check for gas leaks.
- Y Your smoker must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your smoker away from open flames or sparks.
- Y Do not use household cleaning agents. Damage to gas assembly components can result.
 - Use a clean paintbrush and a 50/50 mild soap and water solution.
 - Brush soapy solution onto LP Gas tank in the areas indicated by the arrows. See diagram.
 - If growing bubbles appear do not use or move the LP Gas tank. Call an LP Gas Supplier or your Fire Department.



WARNING

If growing bubbles appear do not use or move the LP Gas tank. Contact an LP Gas Supplier or your fire department!

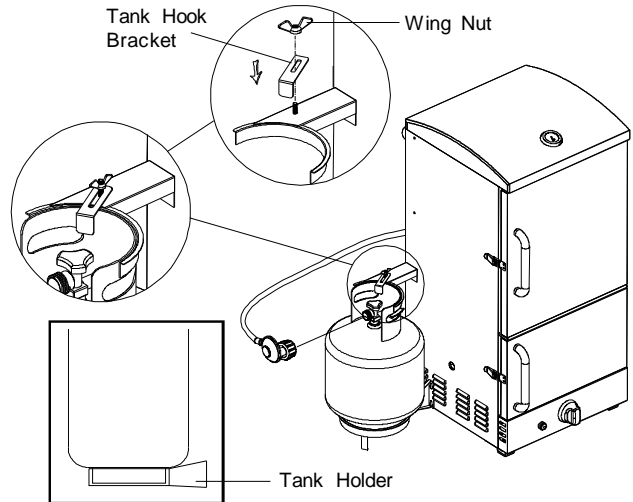
WARNING

Before using this smoker read all instructions and perform all gas leak-check procedures even if the product was pre-assembled by the retailer or manufacturer.

To Install LP Gas Tank:

Secure a 20lb LP Gas Tank to Gas Smoker

- Turn your LP Gas Tank Valve clockwise to the closed or OFF position.
- Place LP Gas tank (valve facing the front) into tank holder. Then turn gas tank clockwise until tank valve faces left, away from the Smoker as shown.
- Attach the Tank Hook Bracket to Tank Hook and secure gas tank using a wing nut.

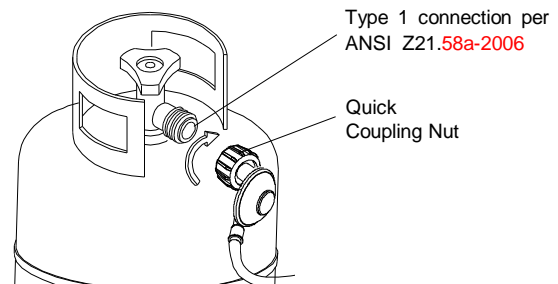


NOTE: Many different size propane gas tank bottom collars are available in the market, especially with the popularity of tank exchange programs. If your tank bottom collar does not fit into the tank hole after attaching the special nut to the wing bolt, simply remove the special nut and secure the tank using the wing bolt only.

LP Gas Model only:

Connect Regulator with Hose to your LPG Tank

- Turn all Burner Valves to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.
- Connect the regulator assembly to the tank valve and HAND TIGHTEN nut clockwise to a full stop. DO NOT use a wrench to tighten because it could damage the Quick Coupling Nut and result in a hazardous condition.
- Open the tank valve 1/4 to 1/2 (counterclockwise) and use a soapy water solution to check all connections for leaks before attempting to light your smoker. See "Checking for LP Gas Leaks". If a leak is found, turn the tank valve off and do not use your smoker until the leak is repaired.



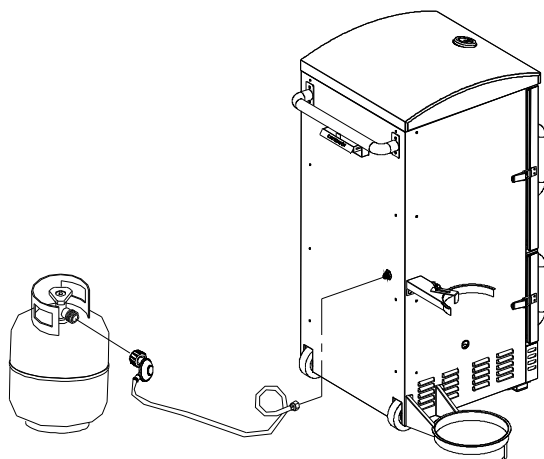
CAUTION: When the appliance is not in use the gas must be turned off at the tank.

USE AND CARE INSTRUCTIONS

Check all connections for LP Gas Leaks

Never test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP Gas tank is changed, you must check for gas leaks. Follow these three steps:

- Make a soap solution by mixing one part liquid detergent and one part water.
- Turn the smoker Control Knob to the full OFF position, then turn the gas ON at source.
- Apply the soap solution to all gas connections. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.



WARNING

If you have a gas leak that cannot be repaired by tightening, turn off the gas at the source, disconnect fuel line from your smoker and call 1-800-761-5456 or your gas supplier for repair assistance.

Never disconnect the gas regulator or any gas fitting while your smoker is lit. A lit smoker can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.

Disconnecting A Liquid Propane Gas (LPG) Tank From Your Smoker

- Make sure the Burner Valve and LP Gas tank valve are off. (Turn clockwise to close.)
- Detach the hose and regulator assembly from the LP Gas tank valve by turning the Quick Coupling Nut counterclockwise.

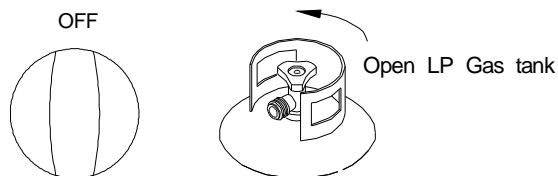
Smoker Lighting Instructions

1. Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged in any way, do not use your smoker before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. Familiarize yourself with the safety and Use and Care instructions in this manual. Do not smoke while lighting smoker or checking gas supply connections.
3. Be sure the LP Gas tank is filled.
4. Open both smoker cabinet doors during lighting.
 - Check that the end of Burner Tube is properly located over Valve Orifice.
- 5.

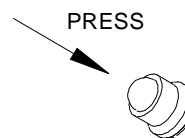
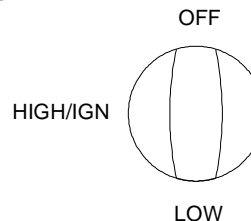
WARNING

Failure to replace a faulty hose, secure gas supply connections or to open the doors before proceeding to the Lighting Procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

6. Open the LP Gas tank valve **SLOWLY 1/4 of a turn.**



7. Push and turn the **Control Knob to HIGH/IGN** and immediately press the Electric Ignitor for 3-4 seconds to light the Burner

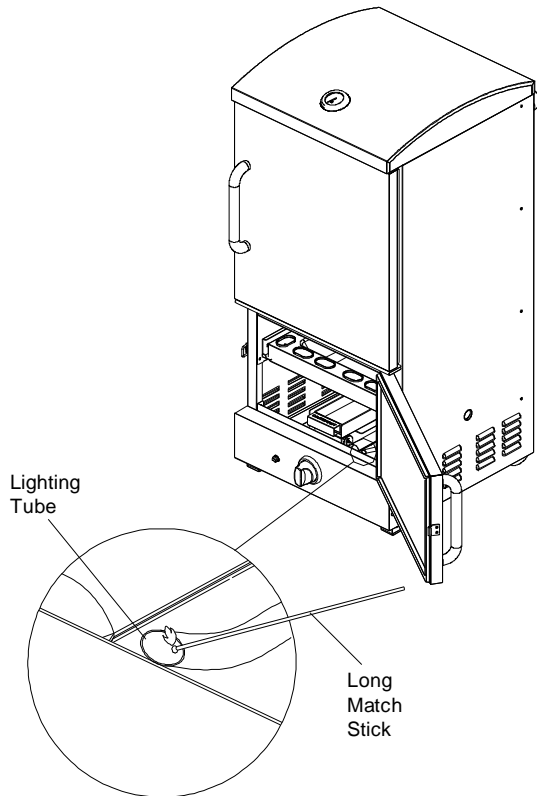


8. If ignition does not occur in 5 seconds, turn the burner Control(s) off, wait 5 minutes, and repeat the lighting procedure. If ignition does not occur within 5 seconds, turn the Control Knob and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of your manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.
9. After Burner is lit, turn the tank valve **SLOWLY** one more 1/4 of a turn for 1/2 of one complete turn.

USE AND CARE INSTRUCTIONS

Manually Lighting Your Smoker.

To light your smoker manually, follow steps 1 through 6 of the Lighting Instructions. hold the lit match above the lighting tube as shown below. Turn the Control Knob to the HIGH setting to release gas. The Burner should light immediately.



Smoker Operating Instructions

1. Open both smoker cabinet doors.
2. Pull out the Water Tray and fill water. See Figure 1.
3. Push back Water Tray.
4. Pull out the Smoker Drawer to add chips (see Figure 2) then push back Smoker Drawer.
5. Place food on the Cooking Grids.
6. Ignite smoker Burner.
7. Close the doors securely for smoking.

Figure 1

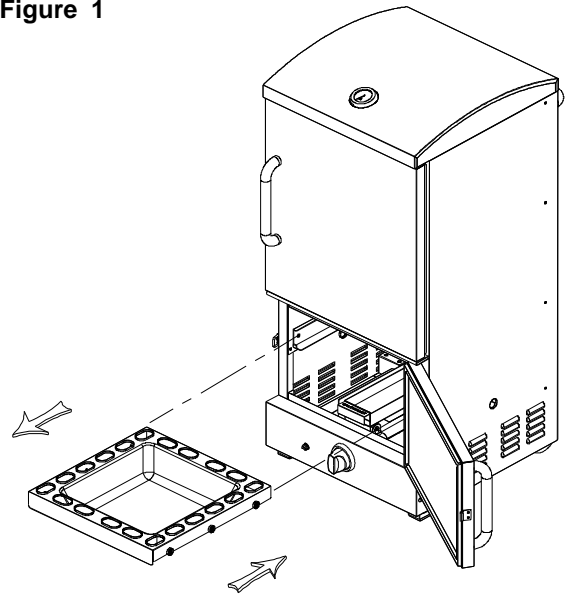
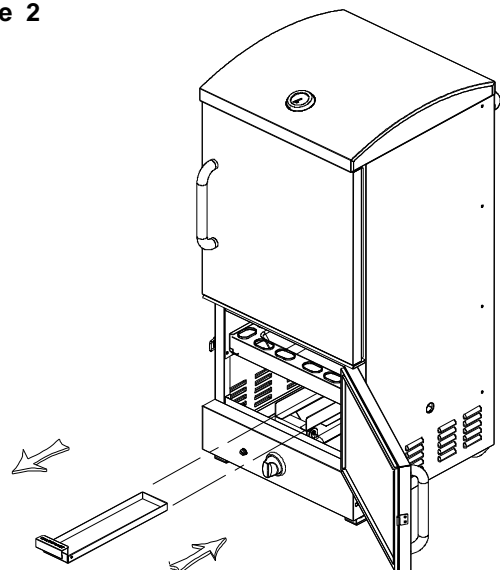


Figure 2



| | | |
|--|----------------|--|
| | WARNING | |
| <p>Never attempt to light your smoker while directly in front of the cabinet, stay either to the left or right of the cabinet. Keep your face and body a safe distance (at least 18 inches) from the Lighting Tube when lighting your Smoker manually. Failure to comply with these Manual Lighting instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.</p> | | |

| | | |
|--|----------------|--|
| | CAUTION | |
| <p>Always keep the tray filled with water during operation. Failure to comply with these instructions could result in a grease fire that could cause serious bodily injury or property damage. During operation, a full water tray will evaporate within 80 minutes.</p> | | |

USE AND CARE INSTRUCTIONS

Troubleshooting

If the smoker fails to light :



1. Open the smoker cabinet doors and wait at least 10 minutes for gas to clear, then retry.
2. If your smoker still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your smoker still fails to operate, turn the gas off at source, turn the Control Knob to OFF, then check the following:

- Misalignment of Burner Tube over Orifice
Correction: Reposition Burner Tube over Orifice.
- Obstruction in gas line
Correction: Remove fuel line from smoker. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to smoker.
- Plugged Orifice
Correction: Remove Burner from smoker by removing the screw from the rear of Burner using a Phillips Head Screwdriver. Carefully lift Burner up and away from gas valve Orifice. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifice, Burner, Screw and cooking components.

If an obstruction is suspected in Gas Valve, call the Customer Support Helpline.
- Obstruction in Burner Tubes
Correction: Follow the Burner Tube cleaning procedure in **page 16** of this Operator's Manual.
- Misalignment of Ignitor on Burner
Correction: Check for proper position of the Electrode Tip as shown in **step 6 page 9**. The gap between the Spark Electrode Tip and Burner should be approximately 3/16". Adjust if necessary. With the gas supply closed and all Control Knob set to OFF press the Electric Ignitor cap and check for the presence of a spark at the Electrode.
- Disconnected Electric Wires
Correction: Inspect the Ignitor Junction Box found behind the Control Panel. Connect loose Electric wires to Junction Box and try to light the smoker.
- Weak AA battery
Correction: Unscrew the Ignitor Cap and replace the battery.
- If the smoker still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This procedure should be done every time a new LP Gas tank is connected to your smoker.

To purge air from your gas line and/or reset the regulator excess gas flow device:

- Turn Control Knob to the OFF position.
- Turn off the gas at the tank valve.
- Disconnect regulator from LP Gas tank.
- Let unit stand 5 minutes to allow air to purge.
- Reconnect regulator to the LP Gas tank.
- Open both smoker cabinet doors.
- Turn tank valve on SLOWLY 1/4 of a turn.
- Push and turn the Control Knob to HIGH.
- Press Electric Ignitor for 3-4 seconds to light the burner.

| | | |
|--|----------------|---|
|  | WARNING |  |
| <p>Should a FLASHBACK fire occur in or around the Burner Tube, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.</p> <ul style="list-style-type: none">Y Shut off gas supply to the gas smoker.Y Turn the Control Knob to OFF position.Y Open both smoker cabinet doors.Y Put out any flame with a Class B fire extinguisher.Y Once the smoker has cooled down, clean the Burner Tube and Burner according to the cleaning instructions in this Operator's Manual. | | |

Customer Support Helpline

Call 8am to 4:30pm CST **1-800-761-5456** Monday through Friday

CLEANING AND MAINTENANCE

Proper care and maintenance will keep your smoker in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your smoker will stay clean and operate with minimum effort.

CAUTION: Be sure your smoker is OFF and cool before cleaning.

Cleaning The Cooking Grids

- Before initial use, and periodically, wash your Cooking Grids in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grids.

Cleaning The Water Tray

- To reduce the chance of fire, the Water Tray should be visually inspected before each smoker use. Remove any grease and wash Water Tray with a mild soap and warm water solution.

Cleaning The Vent Body and Vent

- Remove vent body and vent from back of smoker cabinet panel and wash with a mild soap and warm water solution to clean any grease.

Annual Cleaning of The Smoker Interior



- At least every 3 months or as often as needed you must give the entire smoker a thorough cleaning to minimize your risk of grease fire and keep the smoker in top shape. Follow these steps:
 1. Turn Burner Valve to the full OFF position.
 2. Turn the LP Gas tank valve to the full OFF position.
 3. Disconnect the regulator from the gas tank. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. Refer to the Parts List in this Operator's Manual.
 4. Remove and clean the Cooking Grids, Water Tray, Smoker Drawers, Smoker Cover, Smoker Drawer Brackets and Burner.
 5. Cover each Gas Valve Orifice with aluminum foil.
 6. Brush the inside and bottom of the smoker with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
 7. Remove aluminum foil from Orifice and check each Orifice for obstruction.
 8. Check the Spark Electrode, adjusting as needed. The space between the Spark Electrode Tip and Spark Receiver should be approximately 3/16".
 9. Replace the Burner and adjust the Gas Collector Box. The edge of the collector box should be overlapping the Burner Port.
 10. Replace the Smoker Drawer Brackets, Smoker Drawers, Water Tray, and Cooking Grids.
 11. Reconnect the gas source and observe the Burner flame for correct operation.

Cleaning Exterior Stainless Steel Surfaces:

Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in the manufacturing process of stainless

steel can also cause this tanning color. After removing any protective PVC film from the smoker use a Stainless Steel Cleaner to polish the stainless steel surfaces of your smoker. Never use abrasive cleaners or scrubbers because they will scratch and damage your smoker. Follow these steps for the best results.

1. Turn the LP Gas tank valve (clockwise) to the full OFF position. Disconnect the regulator and hose assembly from LP Gas tank. Cover exposed gas fitting with aluminum foil.
2. Remove dirt or grease using a soft cloth and polish stainless surfaces. Wipe with a soft cloth.
3. Remove aluminum foil from exposed gas fitting and allow smoker to air dry before attaching the regulator and hose to your LP Gas tank.

 **CAUTION** 

Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.

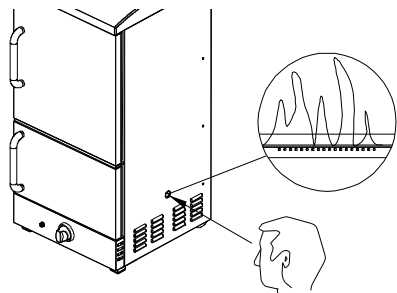
Keep smoker area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Do not obstruct the flow of air for combustion and ventilation.

Keep the ventilation openings of the tank enclosure cabinet free and clear of debris.

Visually check burner flames occasionally to ensure proper flame pattern as shown below.

MAGNIFIED VIEW OF BURNER FLAME THROUGH FRAME SIDE PANEL HOLE



CLEANING THE BURNER TUBE AND BURNER PORTS

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tube as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your smoker has not been used for an extended period of time.

1. Turn the Burner Valve to the full OFF position.
2. Turn the LP Gas tank valve to the full OFF position.
3. Detach the LP Gas regulator assembly from your gas smoker.
4. Remove the Cooking Grids, Water Tray, Smoker Drawers and Smoker Drawer Brackets from your smoker.
5. Remove the screw from the rear of Burner using a Phillips Head Screwdriver.
6. Carefully lift Burner up and away from the Gas Valve Orifice.
7. Check and clean burner/venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath the smoker.
8. Refer to **Figure 1** and perform one of these three cleaning methods:

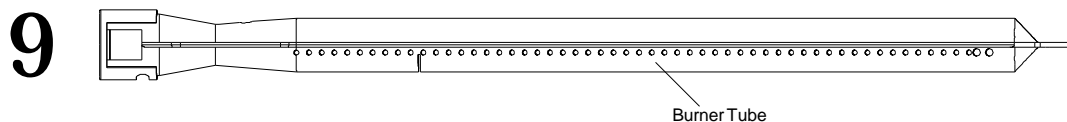
- METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



- METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

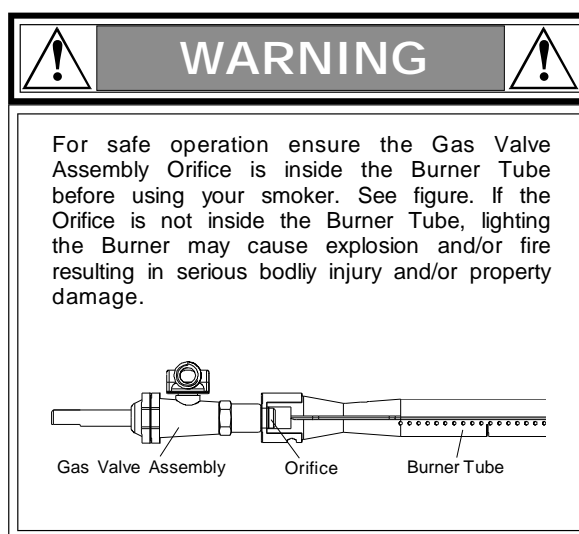
Figure 1

TO CLEAN BURNER TUBE,
INSERT HOOK AS INDICATED BY THE ARROW



Regardless of which Burner cleaning procedure you use, we recommend you also complete the following steps to help prolong Burner life.

1. Use a fiber pad or nylon brush to clean the entire outer surface of Burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.
3. Inspect Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to ensure that the Gas Valve Orifice is correctly placed inside the end of the Burner Tube. Also check the position of your Spark Electrode.



Gas Smoker Cooking Instructions

Smoker Operating Instructions

1. Open both smoker cabinet doors
2. Pull out the Water Tray and fill with water
3. Push back Water Tray
4. Pull out the Smoker Drawer to add chips then push back Smoker Drawer
5. Place food on the Cooking Grids
6. Ignite smoker burner
7. Close the doors securely for smoking

Cooking Temperatures

There are different opinions on smoking techniques, times and temperatures. As a general rule though, the ideal temperature for slow smoking is about 230 to 250 degrees. Take some time to work with your new smoker until you get a good idea of how it operates in your particular backyard setting. And remember, unlike grilling over a direct flame where timing is critical, smoking is a slow indirect cooking method, so relax and enjoy the process.

- Low setting** = approximately 190 degrees
- Medium setting** = approximately 220 degrees
(NOTE: This setting is not printed on the control knob)
- High setting** = approximately 250 degrees

An Important Note About Heat Settings

- The suggested heat settings and cooking times shown in the following pages are approximate. Unlike the controlled environment inside your kitchen, variables including outside temperatures, wind and smoker location will affect your smokers heat distribution. Because these condition vary, and no two backyards are alike, we offer this cooking guide as a convenience.
- To prevent overcooking and ensure the most delicious results every time, we recommend you:
 - ⚠ Monitor your smoker closely
 - ⚠ Adjust the control knob setting as needed
 - ⚠ Always keep the Water Tray filled with water during operation

Preparing to Smoke

Smoking gives food a distinctive, delicious flavor. You will find a variety of wood chips available for use in smoking foods. A list of popular wood flavors is found on page A-3.

Pre-soaking of wood chips may be required so read and follow the manufacturers instructions for preparing smoking chips prior to use.

Note: It is our experience that many smoking chip products do not actually produce a smoke but instead infuses the food with flavor. Please read product labels carefully and if in doubt, ask your retailer for details.



WARNING



- ⚠ Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- ⚠ **Use your smoker at least 3 feet away from any wall or surface.** Use your smoker at least **3 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- ⚠ **Never** use your gas smoker in a garage, porch, shed, breezeway or any other enclosed area.
- ⚠ **Never** obstruct the flow of ventilation air around your gas smoker housing.
- ⚠ **Your smoker will get very hot.** Always wear a flame retardant BBQ Mitt when cooking on your smoker. Never lean into cooking areas while using smoker. Do not touch cooking surfaces, doors, handle or vent while the smoker is in operation, or until the smoker has cooled down after use. Be aware that the Tray does contain water and grease and be extremely careful when removing to prevent spillage.
- ⚠ **THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.**



CAUTION



Always keep the tray filled with water during operation. Failure to comply with these instructions could result in a grease fire that could cause serious bodily injury, death or property damage. During operation, a full water tray can evaporate within 80 minutes.

Gas Smoker Cooking Guide

| Type of Food: | Weight: | Approx. Cooking Times: | Doneness Chart: (Internal Temp) |
|--------------------|-------------------|------------------------|--|
| Pork: | | | |
| Baby Back Ribs | 1 to 2 lbs. | 3 to 5 hours | Meat separates from bone |
| Baby Back Ribs | 2 lbs. and larger | 4 to 6 hours | Meat separates from bone |
| Pork Spareribs | 2 lbs. and larger | 5 to 7 hours | Meat separates from bone |
| Pork Tenderloin | 1 to 2 lbs. | 2 to 3 hours | 160 degrees F |
| Pork Butt | 6 to 8 lbs. | 8 to 12 hours | 160 degrees F |
| Pork Loin | 8 to 10 lbs. | 12 to 15 hours | 160 degrees F |
| Pork Sausage | 2" to 3" diameter | 1 to 3 hours | 155 degrees F |
| <hr/> | | | |
| Beef: | | | |
| Beef Brisket | 8 to 12 lbs. | 12 to 18 hours | 160 degrees F |
| Beef Tenderloin | 3 to 4 lbs. | 3 to 4 hours | Medium Rare: 140 degrees F Medium: 150 degrees F Well Done: 160 degrees F |
| <hr/> | | | |
| Lamb (leg): | | | |
| | 7 to 9 lbs. | 4 to 8 hours | Rare: 135 degrees F Medium Rare: 140 degrees F Medium: 150 degrees F Well Done: 160 degrees F |
| <hr/> | | | |
| Chicken: | | | |
| Chicken (whole) | 2 to 3 lbs. | 3 to 4 hours | 165 degrees F |
| Chicken (whole) | 3 to 5 lbs. | 3 to 5 hours | 165 degrees F |
| Chicken Breast | 5 to 8 oz. | 1 to 3 hours | 165 degrees F |
| <hr/> | | | |
| Turkey: | | | |
| Whole Turkey | 10 to 12 lbs. | 7 to 8 hours | 165 degrees F |
| <hr/> | | | |
| Duck: | | | |
| Whole Duck | 4 to 5 lbs. | 3 to 4 hours | 165 degrees F |
| <hr/> | | | |
| Fish: | | | |
| Fish (whole) | 4 to 6 lbs. | 3 to 4 hours | Done when the thickest section of fish begins to flake |
| Fish Fillets | 4 to 6 oz. | 1 to 2 hours | |
| <hr/> | | | |

Gas Smoker Cooking Guide

Smoking Chips Add Heat: Hot burning smoking chips (like Mesquite wood) can increase the inside temperature of your smoker by about 5 to 10 degrees. If the smoking chips are producing too much heat, reduce the control knob to low setting or try another type of wood chip.

Note: It is our experience that many smoking chip products do not actually produce a smoke but instead infuses the food with flavor. Please read product labels carefully and if in doubt, ask your retailer for details.

Pre-soaking of wood chips may be required so read and follow the manufacturers instructions for preparing your smoking chips prior to use.

| Wood Type: | Flavor: | Characteristics and Popular Uses: |
|-----------------|----------------------------|---|
| Hickory | Strong, hearty wood flavor | According to HPBA, the Hearth, Patio & Barbecue Association, Hickory accounts for 51% of all cooking wood purchases, making it the most widely wood used. Hickory is very popular in traditional Southern style barbecue. Use with ribs, brisket, pork butt, sausage and chicken. |
| Mesquite | Heavy smoke flavor | The second most popular wood flavor. <u>Mesquite is a fast, hot burning wood</u> that imparts a heavy smoked flavor to foods. Because Mesquite burns fast you will need to refill the Smoker Drawer more often than with other woods. Also, the high heat will increase the inside temperature of your smoker. You may find the heavy taste overwhelming if used for the full smoking time so try mixing Mesquite and another wood chip variety. Use with beef ribs, brisket and chicken. |
| Apple | Sweet, fruity flavor | As you would expect, Apple Wood imparts a sweet, fruity flavor to your smoked foods and can be purchased in many regions directly from the orchards. Use with chicken, turkey and pork. |
| Oak | Smoky aroma, mixes well | Oak produces a smoky aroma and mixes well with other wood types including hickory, mesquite, apple or cherry. Use with all foods. |
| Cherry | Sweet, fruity flavor | Cherry Wood imparts a sweet, fruity flavor to your smoked foods and can be purchased in many regions directly from the orchards. Use it alone or mixed with Oak Wood to smoke chicken, turkey and pork. |
| Maple | Sweet, mild smoke | Maple Wood produces a smoldering heat and adds a sweet, mild flavor to foods. Use with delicate foods including chicken, fish and vegetables. |
| Pecan | Mellow, rich aroma | Pecan Wood produces a smoldering heat and imparts a less smoky, mellow flavor. Use it with all foods. |
| Alder | Light, aromatic flavor | Alder Wood adds a light and aromatic flavor and is popular in plank cooking today. Use it with salmon, catfish, shrimp, prawns, chicken and vegetables. |

OPTIONAL ACCESSORIES

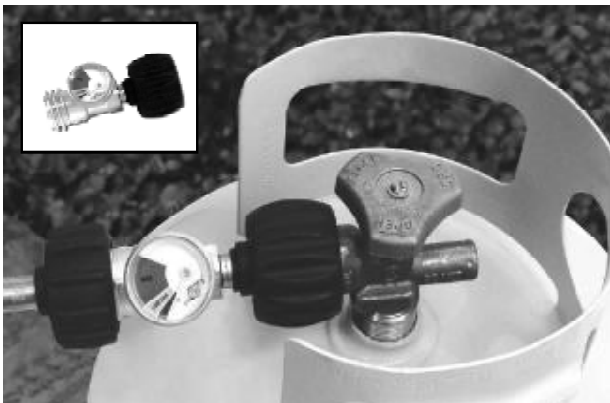


This ultimate Cleaning Kit includes everything you need to keep your smoker or grill in top shape and prolong its life

This Cleaning Kit includes all the essentials; a 12 ounce stainless steel cleaner, burner cleaning brush with custom designed brass brush head and flexible rod for cleaning burners, 16 oz. spray degreaser and a nylon fiber cleaning brush with easy grip handle.

LP Gas Tank Meter

Attach this helpful meter to any LPG Tank (with a Type 1 Connection) and you will always know how much fuel you have left before each use. Helps you prevent unnecessary cylinder exchange or refills.



Spiral Tip Forks with Rosewood Handle

Using a sharp spiral-tipped tool is a preferred method of turning expensive cuts of meat because the sharp spiral tips quickly pierce the meat allowing less of the natural juices and flavor to escape. Set of two offers left and right facing tips for lifting larger cuts of meat.



Flame Retardant BBQ Mitt

You'll want to keep an insulated Mitt (or two) on hand when sliding out cooking grids to check on smoked foods and to refill the Water Tray and Smoker Drawer. Black quilted pattern with red trim. Matching Apron is also available.



Natural Gas Conversion Kit

Your smoker can be converted for use with Natural Gas by a qualified gas technician only. In order to convert your smoker the tech will need this smoker kit which includes: NG Orifice for Gas Valve, NG Regulator with Hose, Hardware, NG Conversion Label and an "L" Screwdriver.



12 Foot Natural Gas Hose

If you're having your smoker converted for use with Natural Gas you will want this optional 12' extension hose with 3/8" ID (inner diameter).



Online registration and unique cooking accessories now available at www.grandhall.com

For personal assistance, call the Grill Information Center, 8am to 4.30pm CST, Monday through Friday at:
1-877-550-8040

Question:

Can I convert my smoker from one fuel type to another in other words from LPG to NG or vice versa?

Answer:

Yes, however any attempt to convert the smoker from one fuel type to another is extremely hazardous and must be performed by a qualified gas technician only, using a NG Conversion Kit purchased from Grand Hall.

Question:

Are the serial and model numbers of my smoker listed somewhere for reference?

Answer:

The serial and model numbers are listed on a silver CSA label placed on the main body of the smoker.

Question:

My smoker will not light properly. Why?

Answer:

Open both smoker cabinet doors and wait at least minutes for gas to clear, then retry.
If your smoker still fails to light, turn the gas off at source, turn the Control Knob to OFF and refer to the Troubleshooting Section for more tips, or call the **Customer Support Helpline 1-800-761-5456** 8am-4:30pm CST, Monday through Friday.

Question:

If my ignitor or battery is not working how can I light my smoker manually?

Answer:

If your ignition fails to work or your battery needs replacing, you can light your smoker through the Lighting Hole on the side of the smoker bowl using a Fireplace Lighter. Never attempt to light the smoker from the front cabinet. To light your smoker manually, follow steps 1 through 6 of the Basic Lighting Procedures. Then, light the Fireplace Lighter and place it through the Lighting Hole on the side of the smoker. Turn the Smoker Burner Control Knob to the High setting to release gas. The Burner should light immediately.

Question:

Sometimes I hear a humming sound coming from my regulator. What causes this?

Answer:

The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your smoker. Loud or excessive regulator humming and/or low flow and intermittent lighting may be caused by the regulator's excess gas flow device. Opening the tank valve all the way or too quickly is what triggers the regulator's safety device to restrict gas flow, preventing excess gas flow to your smoker.

Question:

Where do I use my smoker for safer operation and better performance?

Answer:

- Strong winds and low temperatures can affect the heating and performance of your smoker so factor in these elements when positioning your smoker outdoors for cooking.
- Use your smoker at least 3 feet away from any wall or surface.
- Use your smoker at least 3 feet away from combustible tile objects that can melt or catch fire (such as vinyl or wood siding, fences and overhang or sources of ignition including pilot lights on water heaters and live electrical appliances).
- Never** use your smoker in a garage, porch, shed, breezeway or any other enclosed area.
- Never** obstruct the flow of ventilation air around your smoker housing.

Question:

The Regulator and Hose supplied with my smoker grill does not fit the older LP Gas tank I've used for years. Why not?

Answer:

The U.S. Government regulates gas appliances and LP Gas tanks. When regulations are changed the LP Gas tank fittings are altered to insure compliance. If your LP Gas tank does not fit the Regulator and Hose supplied with your new smoker, the tank is outdated and must be replaced. Note: Effective April 1, 2002 all LP Gas tanks sold must include an "OPD" Overfill Prevention Device. The OPD tanks are identified by their triangular-shaped valve wheel. This internal device prevents the LP Gas tank from being overfilled. Tanks without an OPD valve can not be refilled.

Question:

What causes smoker parts to rust and what affect does it have on my smoker?

Answer:

Rusting is a natural oxidation process and may appear on cast-iron and steel parts. Rust will not affect the short term performance of your smoker.

To slow the rusting process on steel Cooking Grids (select models) we recommend greasing the Cooking Grids before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each Cooking Grid. We do not suggest spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

Question:

Which is a better cooking surface to smoke with; porcelain coated steel / cast-iron cooking grids or stainless steel grids?

Answer:

They all have their advantages. For traditional smoking and searing meats, cast-iron or steel grids offer better heat conductivity. To protect against the natural rusting process, steel or cast-iron cooking grids offer a porcelain finish which requires routine maintenance to keep the grids well seasoned.

Question:

Some stainless steel smokers specify 304 grade construction while others do not mention a grade at all? What is the difference?

Answer:

All stainless grades are not created equal. The 304 grade, also called 18-8 stainless steel, is prized for its excellent resistance to rust and corrosion and good performance at high temperatures, which makes it ideal for smoker construction.

304 grade stainless steel is by far the most popular stainless steel and contains 18-20% chromium and 8-10% nickel, making it non-magnetic.

Some stainless steel smokers are constructed of Type 430 stainless steel which contains 16-18% chromium but generally less than 1% nickel. It is magnetic with less corrosion and rust resistance and designed for limited temperature use. Beware of stainless steel smokers that offer no claim of grade because what looks shiny on the sales floor could become a problem on your patio.

How can you tell if a product is made of 304 grade stainless? Take the simple magnet test. If a magnet sticks to the stainless steel it is 430 grade. If a magnet does not stick you can trust its 304 grade quality.

You may also review FAQ's, Troubleshooting and Care & Maintenance Tips online at www.grandhall.com.

Grand Hall Limited Warranty

Grand Hall Enterprise Co., Ltd. will warrant to the ORIGINAL PURCHASER of this gas smoker that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly:

**Full Warranty on Smoker – 1 year
(except for paint loss, rusting and ignitor battery)
Stainless Steel Parts and Tube Burner – 5 years no rust through
Cooking Grids – 3 years no rust through**

Grand Hall will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card or register online at www.grandhall.com. Save your receipt in case it is required as proof of purchase.

This Limited warranty is limited to repair or replacement of parts, at Grand Hall's option that proved to be defective under normal use and service.

Grand Hall may require the return of defective parts for examination before issuing replacement parts or repairs. If you are required to return defective parts, transportation charges must be prepaid.

Upon examination and to Grand Hall's satisfaction, if the original part is proven defective Grand Hall may approve your claim and elect to replace such parts without charge. You are responsible for shipping charges of such replacement parts.

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance or service, damages caused by flashback fires or grease fires, as set out in this Operator's Manual.

This warranty does not cover scratches, dents, corrosion or discoloration caused by weather, heat, abrasive and chemical cleaners or any tools used in the assembly or installation of this unit. This warranty does not cover batteries, paint loss, surface rust or stainless steel discoloration which is considered normal wear. This warranty does not cover the cost of any inconvenience, personal injury or property damage due to improper use or product failure.

Deterioration or damage due to severe weather conditions such as hail, hurricane, earthquakes, tsunami, tornadoes, Acts of God or terrorism, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

No returns will be accepted without prior authorization from Grand Hall. Authorization for return may be obtained by calling [1-800-761-5456](tel:1-800-761-5456) 8 am – 4:30 pm CST, Monday through Friday.

Warranty Restrictions

- This smoker is safety certified for use only in the country where purchased. Modification for use in any other location is a safety hazard and will void the warranty.
- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Manufacturer:

Grand Hall Enterprise Co., Ltd.
9th Fl., No.298, Rueiguang Rd., Neihu,
Taipei, Taiwan (114)