



# Product Guide Model 11201699 Hondo™ Classic Offset Smoker



IMPORTANT: Fill out the product record information below.

Serial Number _____
Date Purchased _____

Tools needed for assembly:

Pliers  
Adjustable wrenches

Estimated Assembly Time: 1 Hour

## FOR OUTDOOR USE ONLY

### ⚠ CAUTION:

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

### INSTALLER/ASSEMBLER:

Leave this manual with consumer.

### CONSUMER:

Keep this manual for future reference.

### ⚠ WARNING:

#### CARBON MONOXIDE HAZARD

Burning charcoal indoors can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles, or tents.

### ⚠ WARNING:

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

### ⚠ CAUTION:

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

### ⚠ CAUTION:

**THIS UNIT IS HEAVY! DO NOT** attempt to assemble without a helper.

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TM REVISION 08

If you have questions or need assistance during assembly, please call 1-800-241-7548.

To insure your satisfaction and for follow-up service, register your appliance online at [www.charbroil.com/register](http://www.charbroil.com/register)

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**This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**

**Follow all warnings and instructions when using the appliance.**

### Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



## DANGER

**DANGER:** Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



## WARNING

**WARNING:** Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



## CAUTION

**CAUTION:** Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.



## WARNING

**FAILURE TO READ AND FOLLOW INSTRUCTIONS FOR LIGHTING CHARCOAL MAY RESULT IN SERIOUS PERSONAL INJURY AND OR PROPERTY DAMAGE.**



## 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.

- Keep children and pets away.
- Do not move this unit during operation.
- Never substitute gasoline, kerosene, or alcohol for charcoal starter. A paraffin-based starter can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.



## WARNING

All surfaces can be hot during use. Use protection as required to prevent burning.  
Do not use this unit on or near combustible surfaces or structures such as wood decks, dry leaves or grass, vinyl or wood siding, etc.  
**SEE OWNERS MANUAL FOR IMPORTANT SAFETY INFORMATION.**



## CAUTION

**For residential use only. Do not use for commercial cooking.**

## Preparing and Using Your Smoker

Before cooking with your Smoker, 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 grills and grates with vegetable cooking oil.
2. Build a small fire on the fire grate, being sure not to lay coals against the walls.
3. Close door. (Position butterfly damper and smokestack damper approximately at one quarter open.) This burn should be sustained for at least two hours, the longer the better. Then, begin increasing temperature by opening the butterfly damper and smokestack damper half-way and adding more charcoal. Your Smoker is now ready for use.

Rust can appear on the inside of your smoker. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your unit. Exterior surfaces of smoker may need occasional touch up. We recommend the use of a commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE 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 grate. 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 grills in the smoker. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

### **SMOKING AND SLOW COOKING**

If using the Smoker as a smoker or slow cooker, remove the cooking grill 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 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 the Smoker with temperatures exceeding 450 degrees in the smoker chamber. Place the food in the smoker 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 smoker chamber. A general rule of thumb for cooking is about 1 hour per pound for smoking large cuts of meat. Refer to a cook book for specific cuts of meats. Limit the number of times you open the smoker chamber door as this will allow heat to escape and extend the cooking time.

### **Grilling with Wood Chips/Wood Chunks**

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

### **Our Recommendations:**

**Chicken** - Alder, Apple, Hickory, Mesquite, Sassafras

**Beef** - Hickory, Mesquite, Oak, Grapevines

**Pork** - Fruitwoods, Hickory, Oak, Sassafras

**Lamb** - Fruitwoods, Mesquite

**Veal** - Fruitwoods, Grapevines

**Seafood** - Alder, Mesquite, Sassafras, Grapevines

**Vegetables** – Mesquite

USDA Recommended	
Internal Cooking Temperatures	
<b>Ground Meat</b>	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
<b>Fresh Beef, Veal, Lamb</b>	
Medium Rare.....	145°F
Medium.....	160°F
Well Done.....	170°F
<b>Poultry</b>	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F
Duck & Goose.....	165°F
<b>Fresh Pork</b>	
Medium.....	160°F
Well Done.....	170°F

## COOKING TIPS

### **Building Your Fire**





- 1.) Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate or ash pan. We recommend using 4 pounds (approximately 60 briquettes) to start your fire, adding more as needed.
- 2.) If using lighter fluid, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.
- 3.) After allowing the lighter fluid to properly soak in, light the pile of briquettes in several locations to ensure an even burn. ***Always light the fire with the grill lid open.*** Leave lid open until briquettes are fully lit. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.
- 4.) Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.
- 5.) You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).
- 6.) Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

***\*Always use caution when handling hot coals to prevent injury.***

### **Know When Your Fire is Ready**

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. If you have less than that, the coals are not ready, and if all of them are glowing red hot, the fire is probably too hot. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Raise or lower the adjustable charcoal grate.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of a drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

THE HEAT OF THE COALS			
	seconds you can hold the palm of your hand 4 inches above the coals	temperature range (F°)	visual cues
 <b>HOT COALS</b>	2	400 to 450	barely covered with gray ash; deep red glow
 <b>MODERATELY HOT TO HOT COALS</b>	3	375 to 450	thin coating of gray ash; deep red glow
 <b>MODERATELY HOT COALS</b>	4	325 to 375	significant coating of gray ash; red glow
 <b>MODERATELY COOL COALS</b>	5	300 to 325	thick coating of gray ash; dull red glow

## GRILL MAINTENANCE

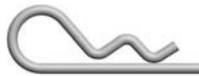
Frequency of cleanup is determined by how much your smoker is used. Make sure coals are completely extinguished before cleaning inside of smoker. Inside surfaces may be cleaned with a strong solution of detergent and water applied with a scrub brush. Thoroughly rinse with water and allow to air dry before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

If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

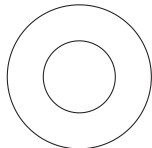
## HELPFUL HINTS

- If food seems to be getting too smoky or brown before the cooking time is finished, cover it loosely with heavy duty aluminum foil.
- Remove the ash after each use.
- Covered side dishes can be warmed in smoker chamber.
- To prevent flare-ups, brush meat lightly with oil before grilling.
- Keep a small squirt bottle of water handy for grilling flare-ups.

## HARDWARE



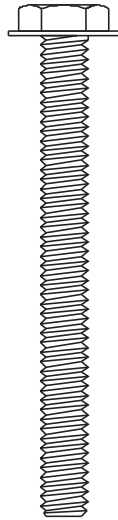
Cotter Pin  
Qty: 1



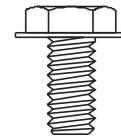
10mm  
Flat Washer  
Qty. 1



1/4-20  
Flanged Hex Nut  
Qty. 24



1/4-20x2 1/2"  
Hex-Head Screw,  
Qty. 4



1/4-20x1/2"  
Hex-Head Screw  
Qty. 36

## LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase\*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

<u>SCOPE OF COVERAGE</u>	<u>PERIOD OF COVERAGE</u>	<u>TYPE OF FAILURE COVERAGE</u>
All Parts	90 days from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

\*Note: A dated sales receipt WILL be required for warranty service.

**The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.**

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. **RUST is not considered a manufacturing or materials defect.**

**This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.**

### ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

### DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

**Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above.** Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

**If you wish to obtain performance of any obligation under this limited warranty, you should write to:**

**Consumer Relations  
P. O. Box 1240  
Columbus, GA 31902-1240**

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

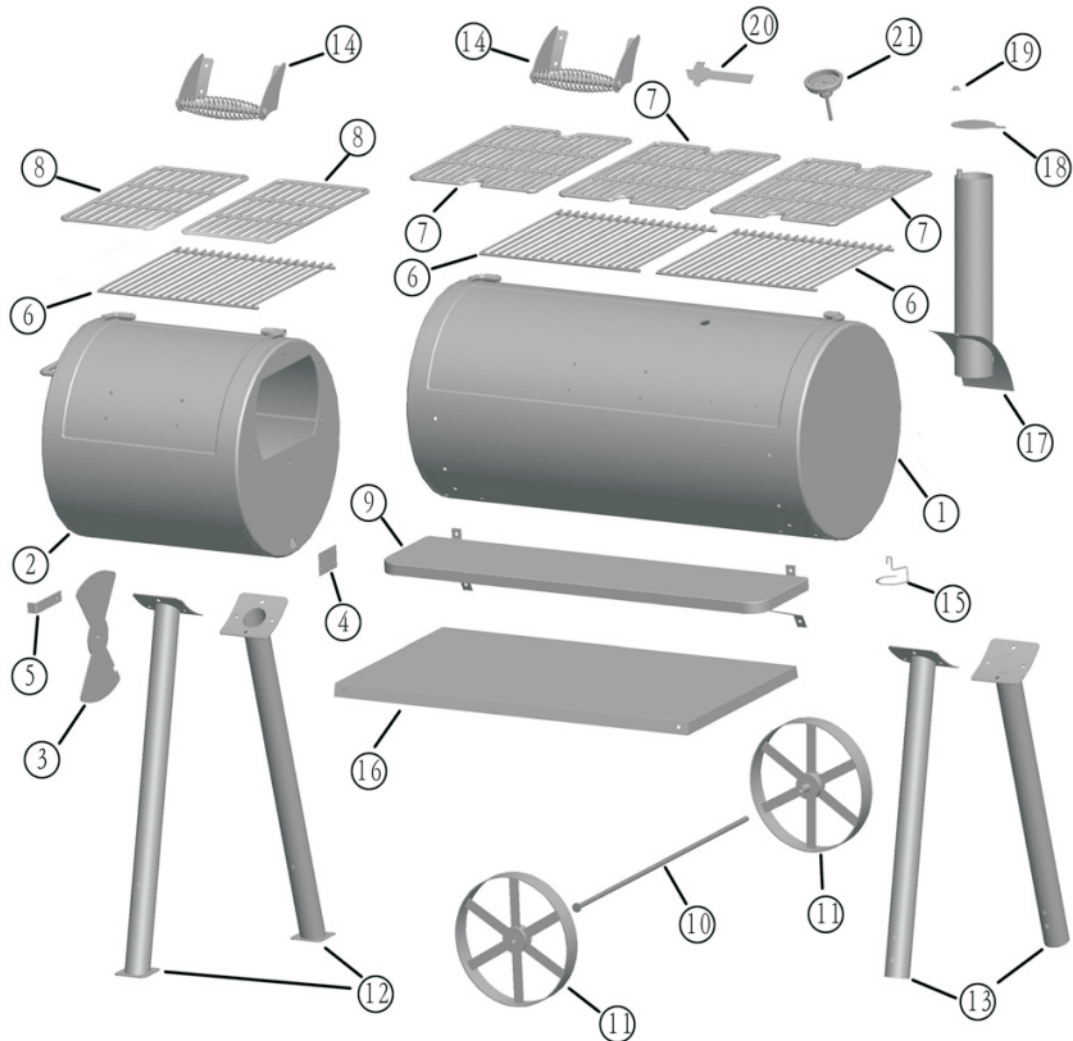
# PARTS LIST

Key	Qty	Description
1	1	Smoker Chamber Assembly
2	1	Firebox Assembly
3	1	Butterfly Damper
4	1	Knockout Cover Plate
5	1	Latch,Firebox Door
6	3	Wire Fire Grate
7	3	Large Cooking Grate
8	2	Small Cooking Grate
9	1	Front Shelf
10	1	Axle
11	2	Wheel
12	2	Leg,Long

Key	Qty	Description
13	2	Leg,Short
14	2	Cool Touch Handle
15	1	Grease Can Holder
16	1	Bottom Shelf
17	1	Smokestack Assembly
18	1	Smokestack Damper
19	1	Cap,Smokestack
20	1	Logo Plate Kit
21	1	3" Professional Temperature Gauge

## NOT Pictured

	1	Product Manual,English
	1	Product Manual,Spanish
	1	Hardware Pack



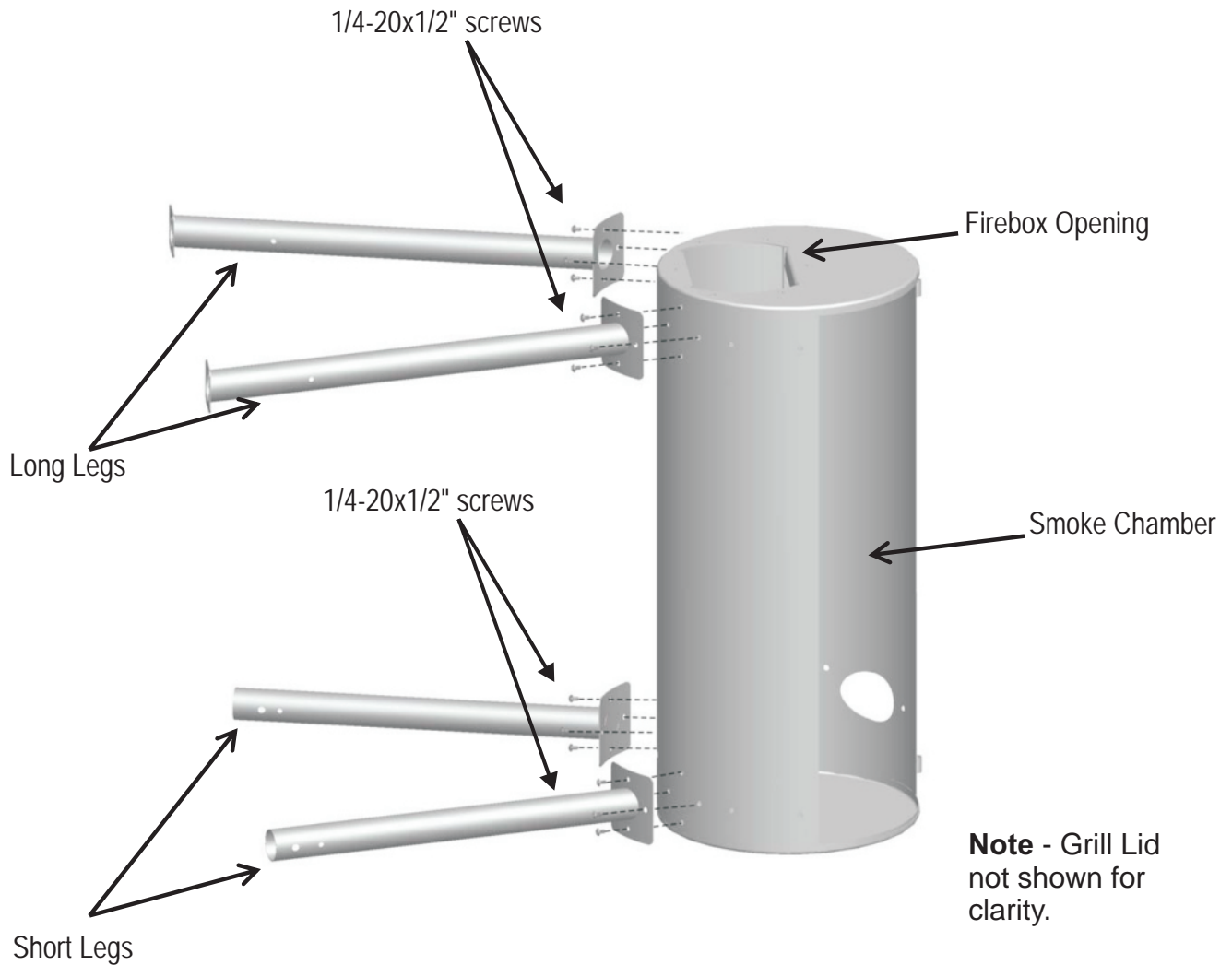
## ASSEMBLY

**FIRST, GET A HELPER!** This unit is heavy and requires a second person for lifting and moving. **NEXT**, pick a suitable location to work. Open the carton and slit the corners so that the carton lays flat. This will give you a protective surface during assembly. Remove the carton packing material and the parts from inside the firebox and smoke chamber.

- 1 Turn the smoke chamber on end so that the Firebox Opening is facing up. Install the 2 Long Legs to the Firebox using 4 each 1/4-20x1/2" screws per leg.

Next, install the 2 Short Legs to the firebox using 4 each 1/4-20x1/2" screws per leg.

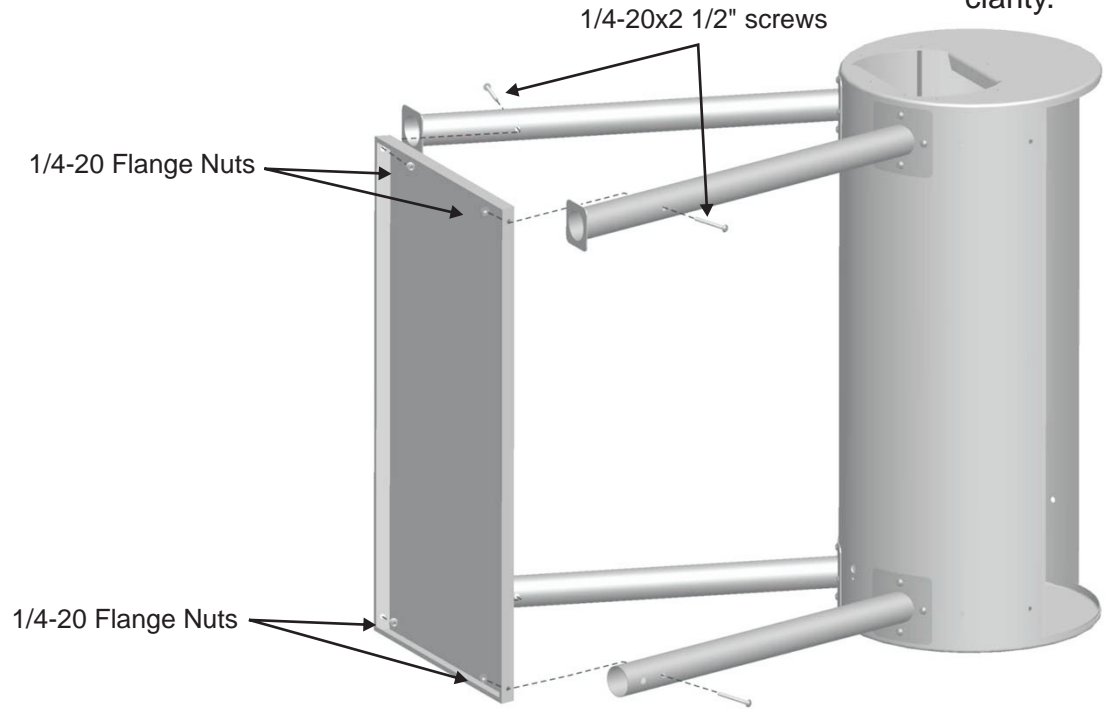
**NOTE:** Do Not fully tighten the leg screws until step 2 has been completed.



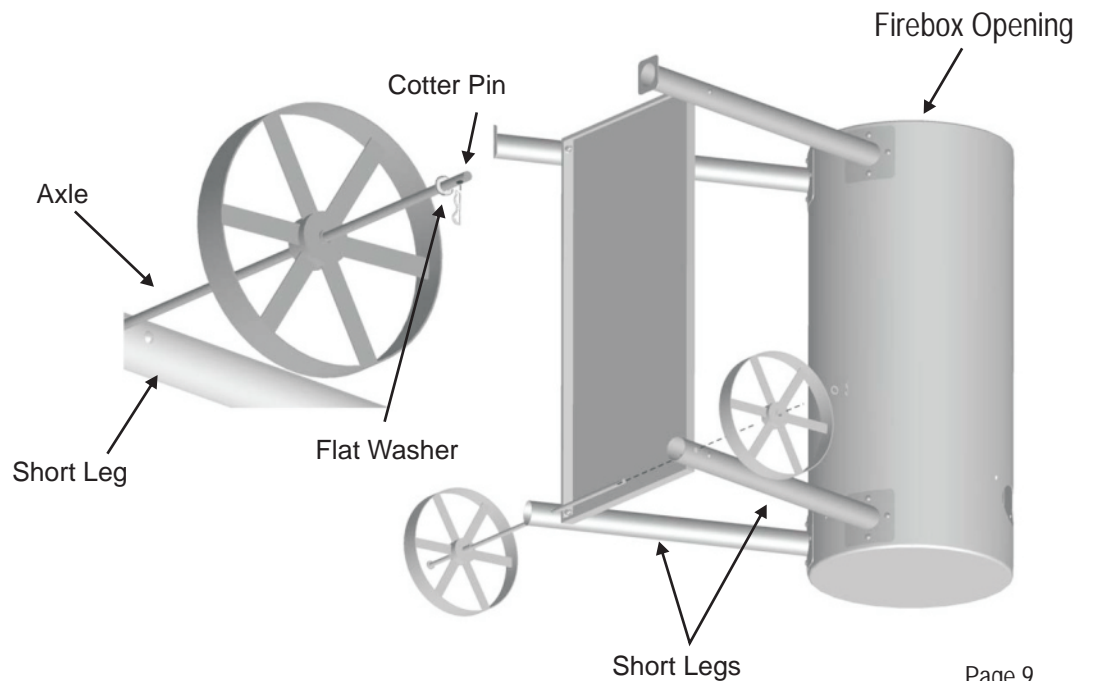


- 2** With unit still in position from previous steps, Install the Bottom Shelf to the four legs using 4 each 1/4-20x 2 1/2" and 1/4-20 flange nuts. Next, securely tighten all leg screws and bottom shelf screws.

**Note - Grill Lid not shown for clarity.**

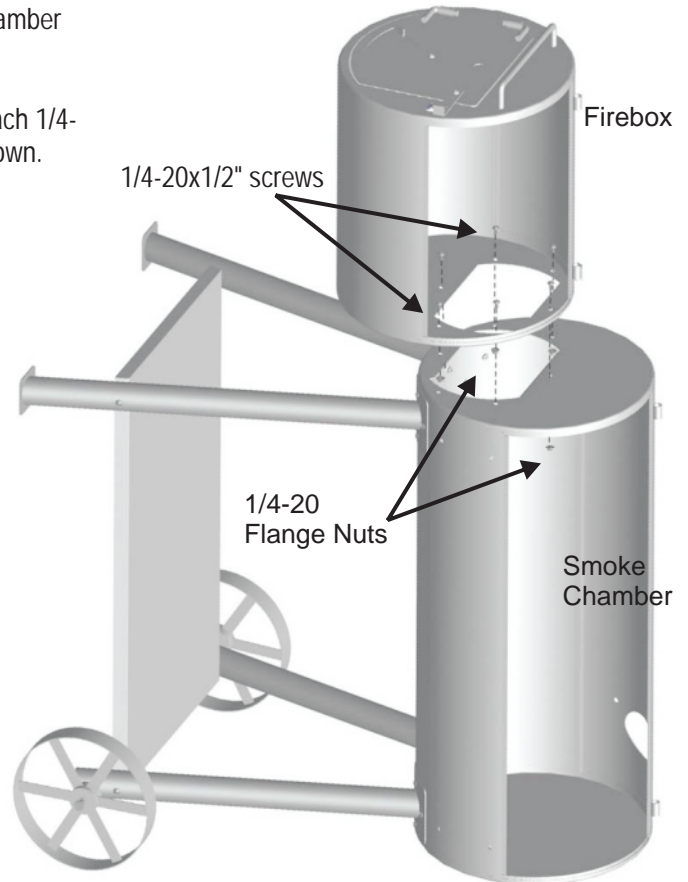


- 3** Slide one of the wheels on the Axle. Slide the Axle with wheel through the holes at the ends of the short legs. Slide the remaining wheel onto the axle then slide one 10mm Flat washer and secure the Axle with Cotter pin.



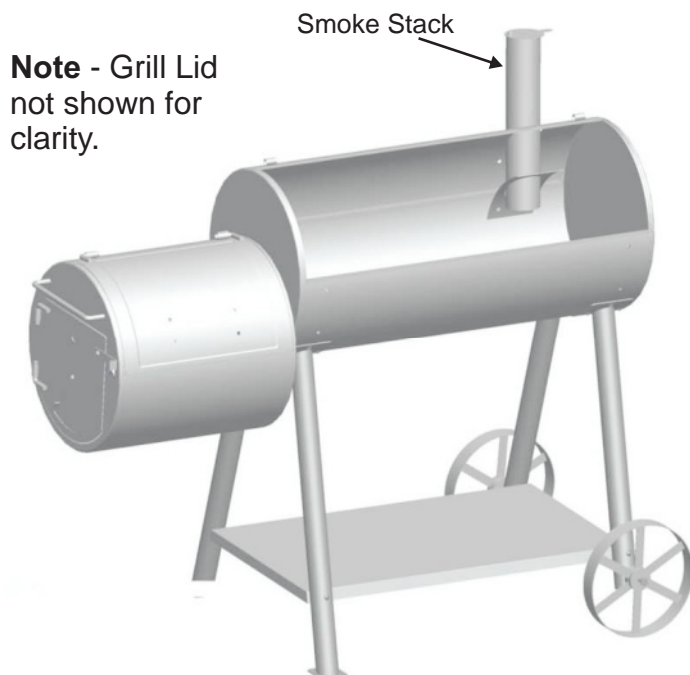
**4** With the assistance of a helper, place the firebox onto the smoker chamber while aligning the firebox opening with the smoke chamber opening as shown.

Secure the firebox using 6 each 1/4-20x1/2" screws and six each 1/4-20 flange nuts. Insert the screws from inside the firebox as shown. Tighten securely.

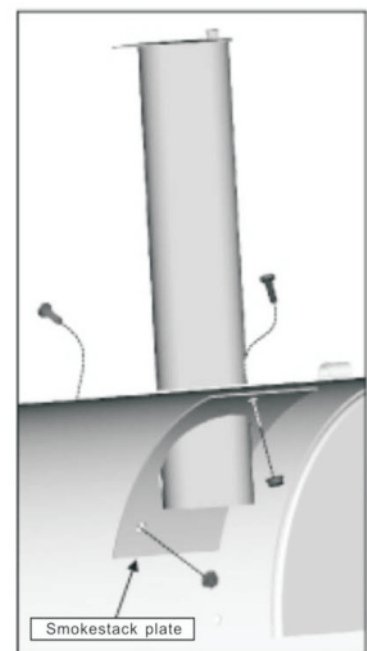


**Note - Grill Lid**  
not shown for  
clarity.

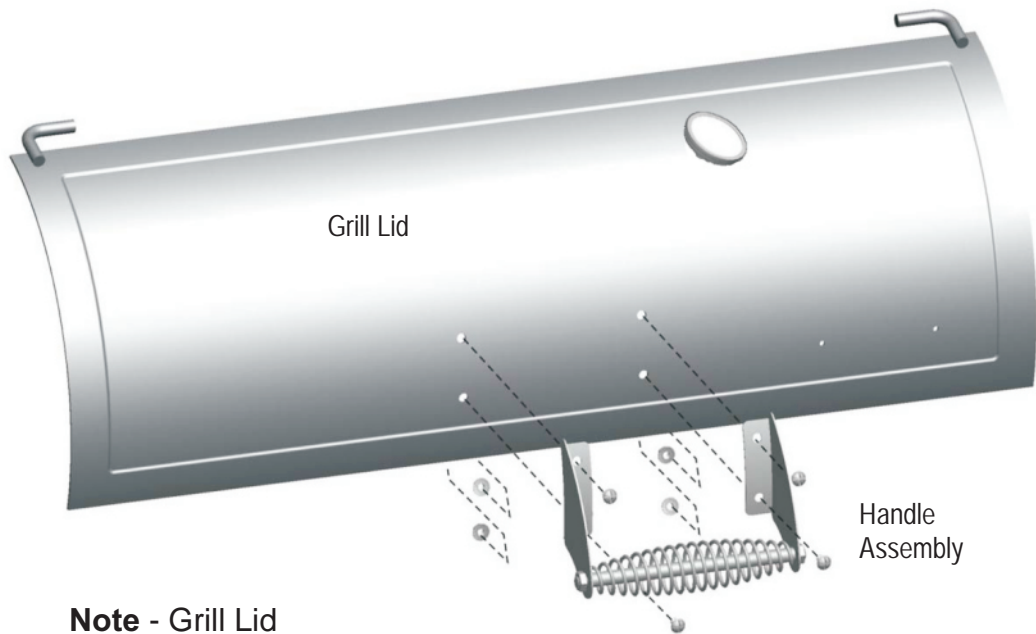
**5** With the assistance of a helper, carefully stand the unit up onto it's legs. From inside the smoke chamber, slide the smoke stack assembly through the large hole. Secure the smoke stack assembly with 2 each 1/4-20x1/2" screws and 2 each 1/4-20 flange nuts. Insert the screws from outside the smoke chamber as shown.



**Note - Grill Lid**  
not shown for  
clarity.

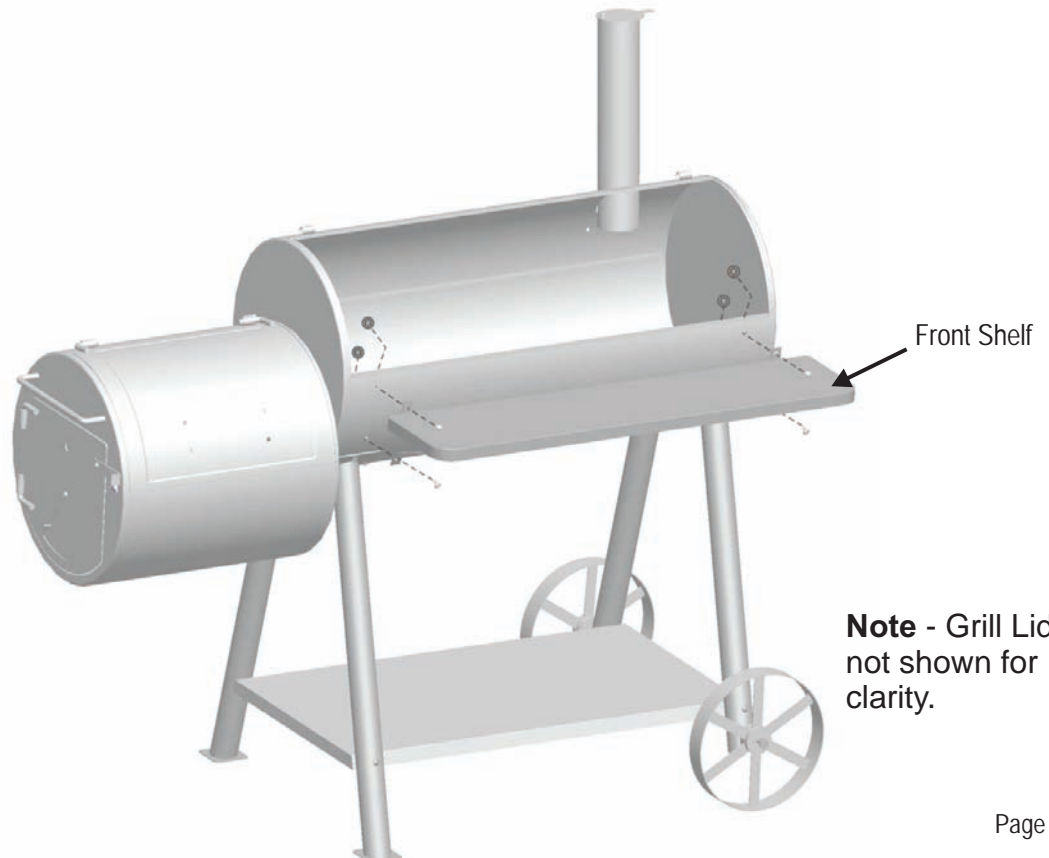


- 6** Attach the Handle Assembly to the Grill Lid using 4 each 1/4-20x1/2" screws and 4 each 1/4-20 flange nuts as shown below. Insert the screws from outside the lid. In the same manner - attach the Handle Assembly to the Firebox Lid.
- Tighten all hardware securely.



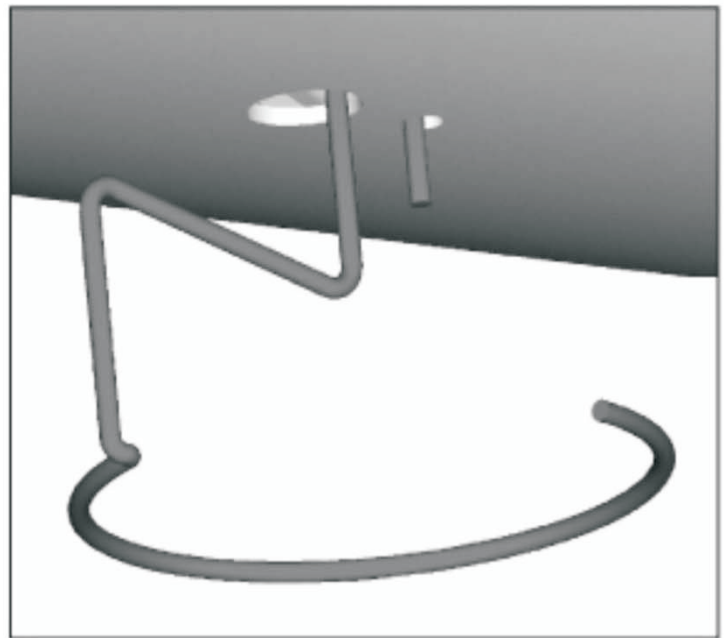
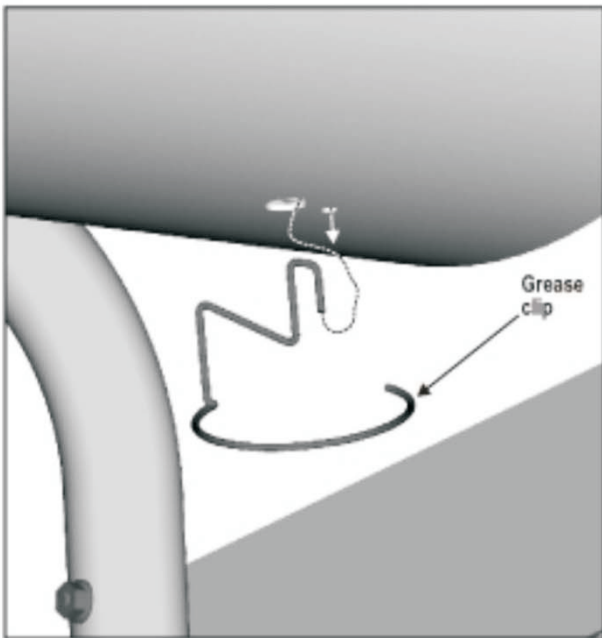
**Note** - Grill Lid shown detached for clarity.

- 7** Attach the front shelf to the smoke chamber using 4 each 1/4-20x1/2" screws and 4 each 1/4-20 flange nuts. Insert the screws front outside the smoke chamber. Tighten securely.

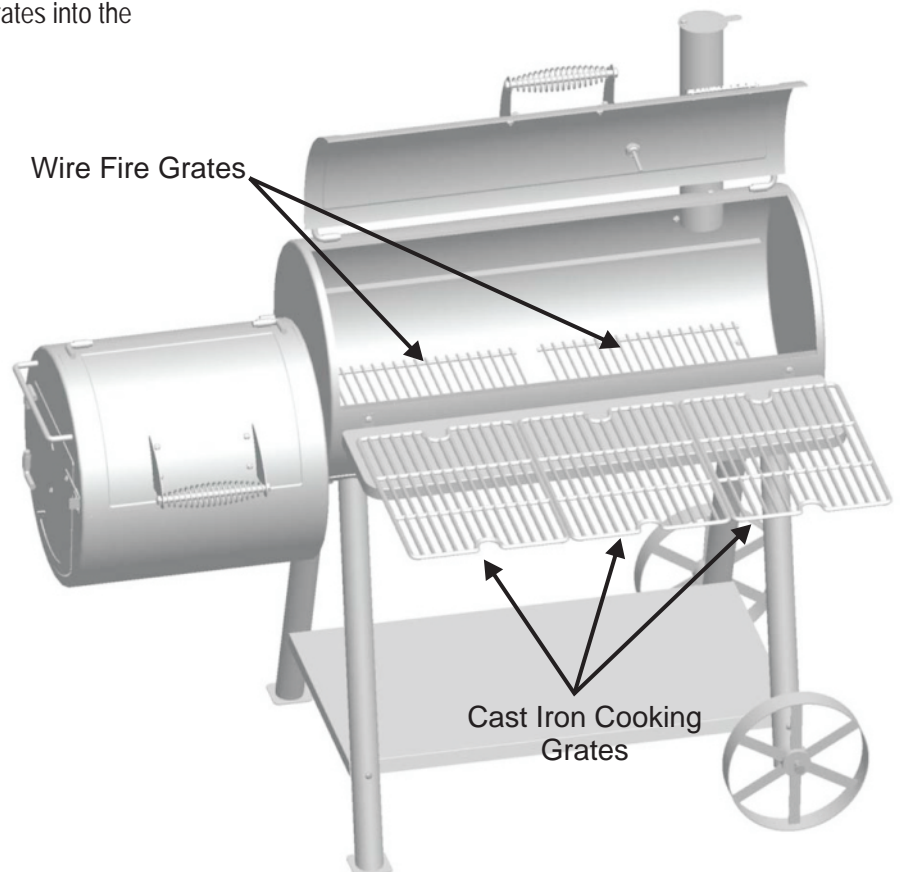


**Note** - Grill Lid not shown for clarity.

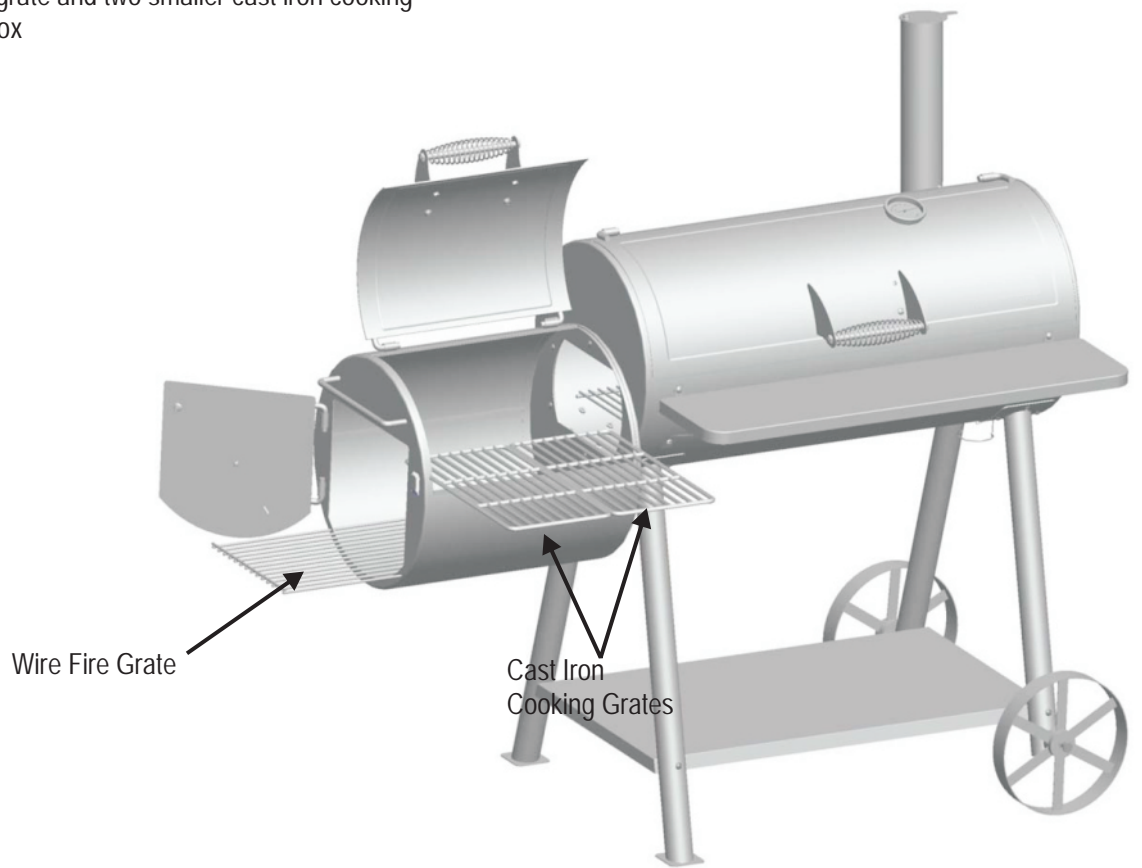
- 8** Hang the grease cup clip from the holes on the bottom RH side of the smoke chamber. A 12 ounce soup can (not provided) will work nicely to collect grease drippings from the smoke chamber.



- 9** Place two wire fire grates into the smoke chamber. Next, place three Cast Iron Cooking Grates into the Smoke chamber.



**10** Place one wire fire grate and two smaller cast iron cooking grates into the firebox





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- Replacement parts
- Reliable customer support
- Delicious recipes
- Grilling tips from expert chefs
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**Char-Broil**

[www.charbroil.com](http://www.charbroil.com)  
For all your grilling needs!

Please register your product online at:

**www.charbroil.com/register**

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

PLEASE FILL OUT THIS CARD AND ATTACH A COPY OF YOUR SALES RECEIPT. RETURN IT WITHIN 10 DAYS OF PURCHASE. FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE. FOR WARRANTY SERVICE PROOF OF PURCHASE WILL BE REQUIRED. THIS WARRANTY IS NON-TRANSFERABLE.

LLENE ESTA TARJETA Y DEVUELVALA DENTRO DE LOS 10 DIAS DE LA COMPRA. SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTIA. PARA EL SERVICIO DE GARANTIA ES NECESARIO QUE PRESENTE SU COMPROBANTE DE COMPRA. CONSERVE LA FACTURA. ESTA GARANTIA ES INTRANSFERIBLE.

VEUILLEZ COMPLETER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT. LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ETRE AFFECTEE SI VOUS NE LE FAITES PAS. POUR OBTENIR LE SERVICE SOUS GARANTIE, UNE PREUVE D'ACHAT DOIT ETRE PRESENTEE. VEUILLEZ CONSERVER VOTRE FACTURE. LA PRESENTE GARANTIE N'EST PAS TRANSFERABLE.

**1** First Name/Nombre/Prénom Initial/Inicial/Inicial 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)

**10** Attach copy of your sales receipt here

Adjunte aquí la copia de su recibo de compra  
Veillez attacher une copie de votre reçu ici.

**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/freidora / Cuisinier/Friteuse
8.  Other/Otro/Autre

**Mail to: / Envíelo a:**

**Warranty Registration Department**

**P.O. Box 1240**

**Columbus, GA 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 .

REGTEMP REV02