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Smoke Hollow GS3018M Owner's Manual

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Owner's Manual

30-Inch LP Gas Smoker

Model
GS3018M



**THIS INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION
NECESSARY FOR PROPER ASSEMBLY AND SAFE USE OF THE APPLIANCE.**

**READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE
ASSEMBLING AND USE OF THE APPLIANCE.**

**FOLLOW ALL WARNINGS AND INSTRUCTIONS WHEN USING THE APPLIANCE.
KEEP THIS MANUAL FOR FUTURE REFERENCE.**

CUSTOMER SERVICE: 1-866-475-5180 (Monday–Friday, 8:30 am–4:30 pm, CST)
www.olp-inc.com

FOR OUTDOOR USE ONLY

DANGER

IF YOU SMELL GAS:

1. SHUT OFF GAS TO THE APPLIANCE
2. EXTINGUISH ANY OPEN FLAME
3. OPEN LID
4. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT.

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. If the fire should occur, keep away from the appliance and immediately call fire department. Do not attempt to extinguish an oil or grease fire with water.
3. Never operate this appliance within 25 ft (7.5m) of any flammable liquid.

FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

GAS SMOKER GENERAL WARNINGS

- Never use or store gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials in or near your smoker.
- Never use charcoal, lava rocks or wood briquets in a gas smoker. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- Ensure flames come out of all burner ports at each use. Spiders and insects like to build nests in burner tubes. Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the smoker.
- Position your smoker outdoors on a non-combustible level surface in a well ventilated location, a safe distance 10 ft. (3.1 m) from combustible materials, buildings and overhangs.
- Maintain a minimum clearance of 36 inches (91 cm) between all sides of smoker, deck railings, walls or other combustible material. Not adhering to these clearances may prevent proper ventilation and can increase the risk of a fire and/or property damage, which could result in personal injury. DO NOT use smoker under overhead unprotected combustible construction.
- DO NOT leave the smoker unattended while ON or in use.
- DO NOT use or install this smoker in or on a recreational vehicle and/or boat.
- DO NOT allow grease or hot drippings to fall on hose and regulator assembly. If this occurs, turn gas supply OFF at once. Empty grease tray/cup and clean the hose and regulator assembly and inspect for damage before use.
- FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a garage, shed or breezeway.
- Keep children and pets away from hot smoker. DO NOT allow children to use or play near this smoker.
- DO NOT use water on a grease fire. Closing the lid to extinguish a grease fire is not possible.
- DO NOT allow the gas hose to come in contact with hot surfaces. Redirect the gas hose if necessary.
- DO NOT block ventilation areas in sides, back or cart compartment of smoker.
- Never check for leaks using a match or open flame.
- DO NOT store items in cart that can catch fire or damage your smoker (such as swimming pool supplies/chemicals, table cloth, wood chips).
- This appliance is not intended for commercial use.
- Do not move the appliance when in use.
- This appliance is not intended for and should never be used as a heater.
- If the instructions in above 2 points are not followed exactly, a fire causing death or serious injury may occur.



Congratulations

on your purchase of your new
Smoke Hollow[®] LP Gas Smoker.

With proper set-up, operation and maintenance, this appliance will provide you with years of delicious food and cooking enjoyment.

IMPORTANT

When you un-pack your smoker, remove all parts and packaging material from the box and inside the smoker. Make sure you have all the items on the parts list. Carefully check the unit and make sure there is no damage.

IF YOU HAVE ANY PROBLEMS WITH THIS PRODUCT OR THERE ARE MISSING OR DAMAGED PARTS, PLEASE CALL CUSTOMER SERVICE TOLL FREE 1-866-475-5180 (Monday–Friday, 8:30 am–4:30 pm, CST).

NOTE : DO NOT RETURN UNIT TO THE STORE BEFORE CALLING THE TOLL FREE NUMBER. Do not dispose of your cartons until you are completely satisfied with your new Smoke Hollow smoker.

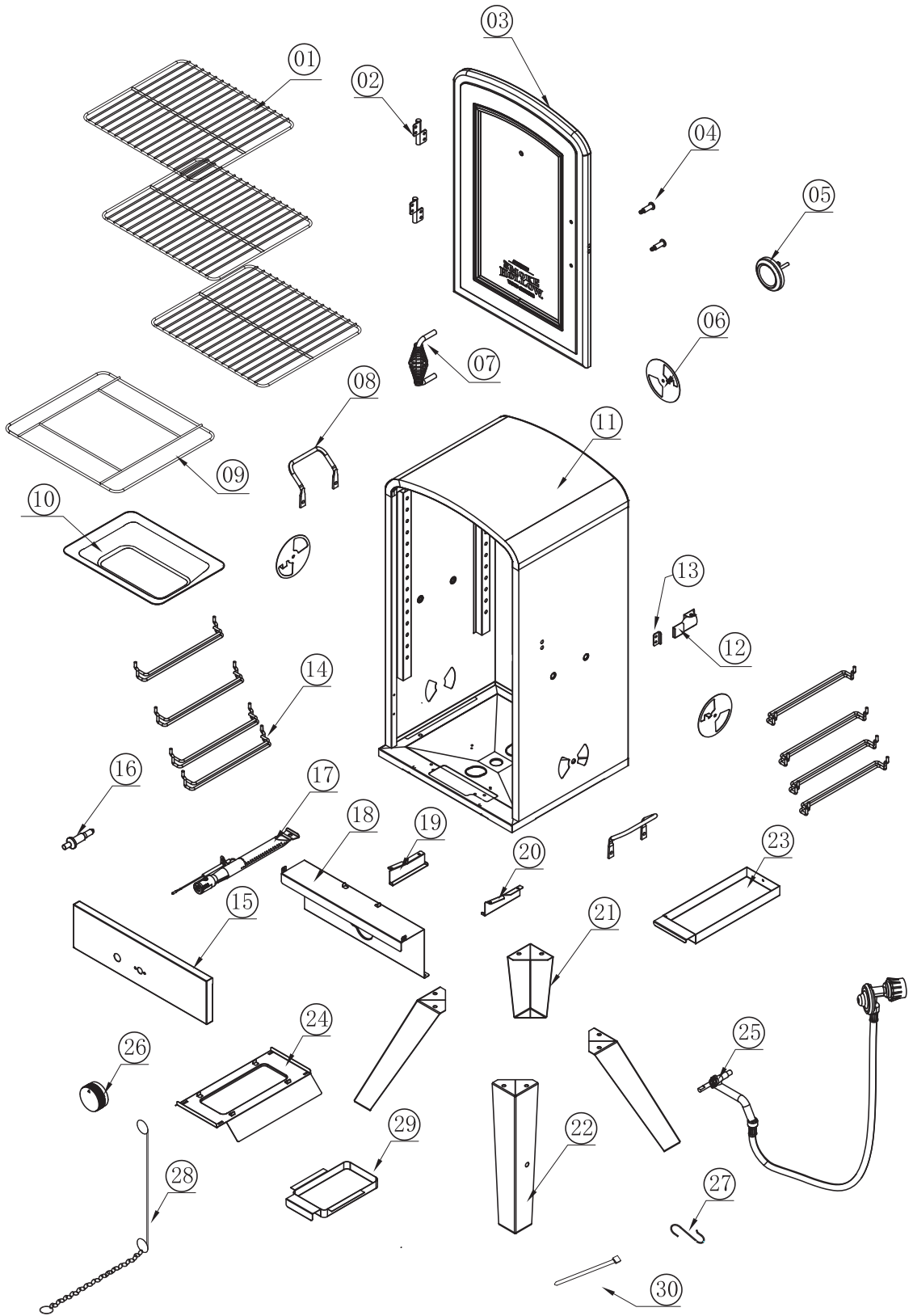
⚠ WARNING ⚠

CALIFORNIA PROPOSITION 65

This product contains, or the use of this product releases, chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Parts and Tool List

Note: For assistance, including missing or damaged parts, call toll free 1-866-475-5180 from 8:30 am - 4:30 pm Central Time, Monday - Friday



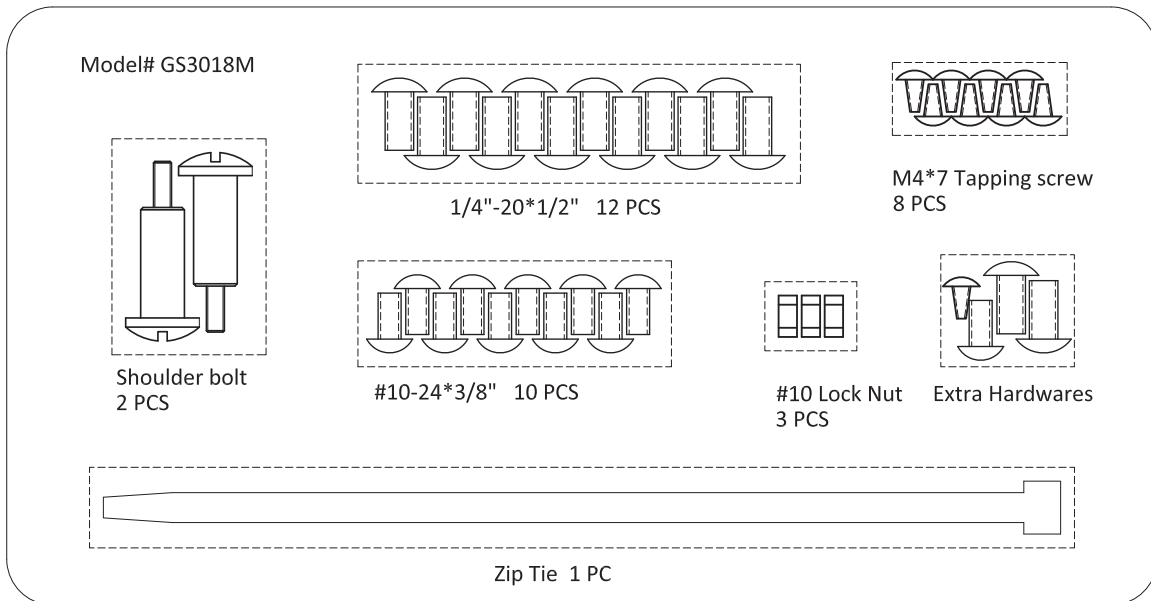
Parts and Tool List

Note: For assistance, including missing or damaged parts, call toll free 1- 866-475-5180 from 8:30 am - 4:30 pm Central Time, Monday - Friday

Key	Description	Qty.	Part #
1	Cooking Grid	3	340400A
2	Door Hinge	2	GS3018M-03
3	Door	1	GS3018M-02
4	Shoulder Bolt	2	GS3018M-04
5	Temperature Gauge	1	442480-16
6	Damper	3	3A02000
7	Door Handle	1	44241-05
8	Side Handle	2	3A10000
9	Water Pan Rack	1	GS3018M-05
10	Water Pan	1	GS3018M-06
11	Smoker Cabinet	1	GS3018M-01
12	Door Latch	1	41170B-4
13	Door Latch Hook	1	GS3018M-07
14	Cooking Grid Track	8	CGS001
15	Control Panel	1	GS3018M-08

Key	Description	Qty.	Part #
16	Piezo Igniter	1	301600-15C
17	Burner with Electrode	1	GS30181-2
18	Heat Shield	1	GS3018M-09
19	Grease Tray Rail (Left)	1	GS3018M-10
20	Grease Tray Rail (Right)	1	GS3018M-11
21	Leg	3	GS3018M-12
22	Leg with Hole	1	GS3018M-13
23	Wood Chip Tray	1	301600-02
24	Wood Chip Tray Bracket	1	301600-01
25	HVR	1	30160HVR
26	Control Knob	1	TR037
27	Regulator Hook	1	GS3018M-14
28	Match Holder Chain	1	N/A
29	Grease Tray	1	H4930-05
30	Zip Tie	1	GS3018M-04

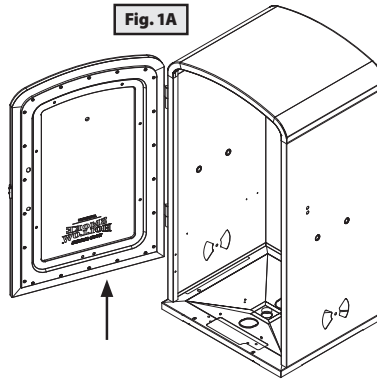
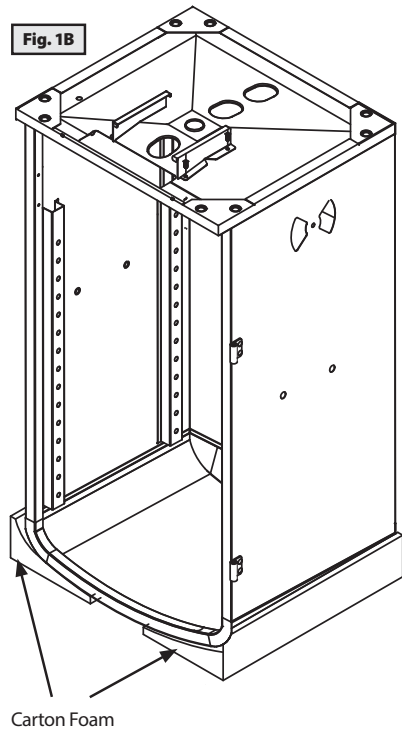
Hardware Pack (PART# GS3018M-04)



Note: Remove the packing materials and all the parts from inside the Cabinet. After unpacking all the parts, check to make sure you have all the parts. If anything is damaged or missing, contact our toll free number: 866-475-5180. Discard all packing material in a safe and recyclable manner. Save this Assembly Manual for future reference.

Tools Required: Phillips Head Screwdriver, Adjustable Wrench or Pliers

Smoker Assembly

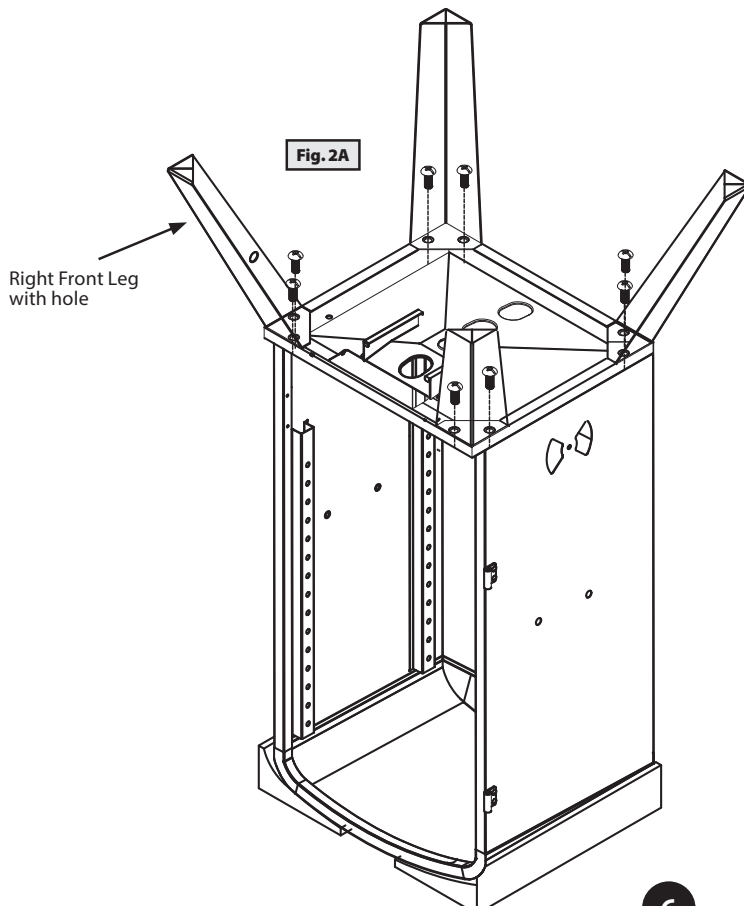
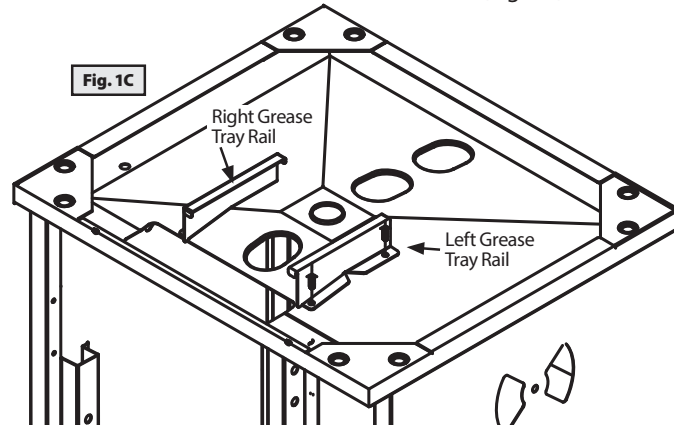


Hardware Needed:
(4) M4x7mm Tapping Screws

STEP 1:

First, remove the door from the cabinet (Fig. 1A).

Turn Smoker Cabinet with the rounded top down and use the foam pieces from the carton to stabilize the Cabinet from moving (Fig. 1B). Attach the Right Grease Tray Rail and the Left Grease Tray Rail using (4) M4x7mm tapping screws as shown (Fig. 1C).

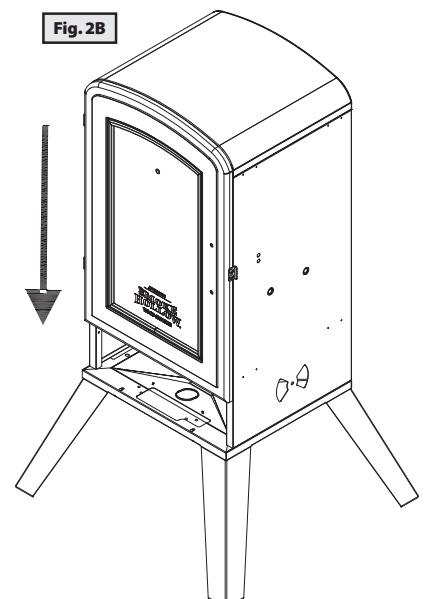


Hardware Needed:
(8) 1/4-20x1/2" Bolts

STEP 2:

Attach the Legs to the cabinet base as shown here (Fig. 2A).

Now flip Cabinet over and sit on the Legs. You can now reattach the door (Fig. 2B).



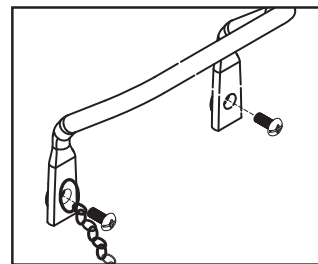
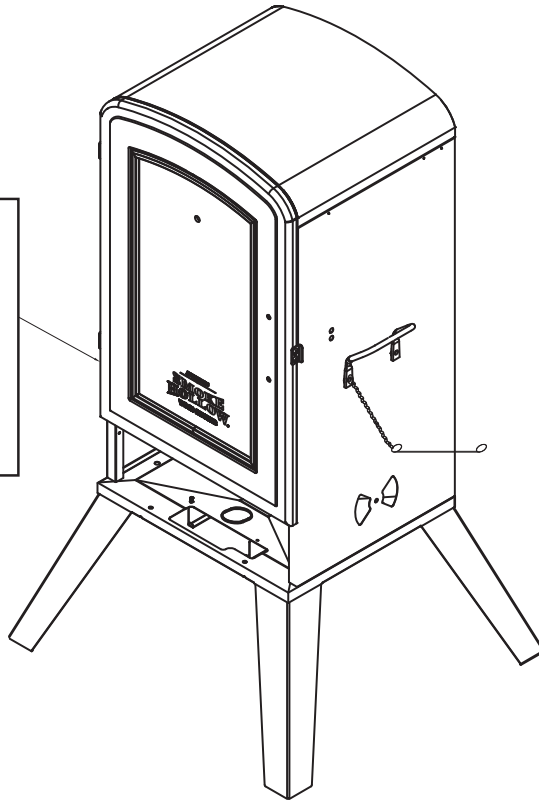
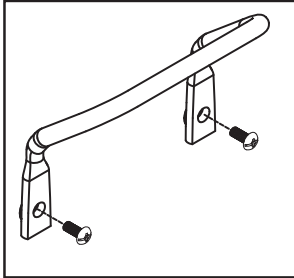
Smoker Assembly

Hardware Needed:

(4) 1/4-20x1/2" Bolts

STEP 3:

Attach Side Handles to Smoker Cabinet as Shown. Note: Attach the Match Stick Chain to the Handle as shown for easy access.

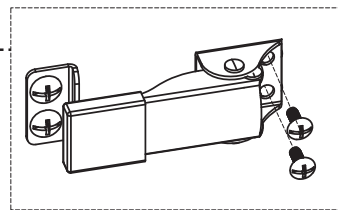
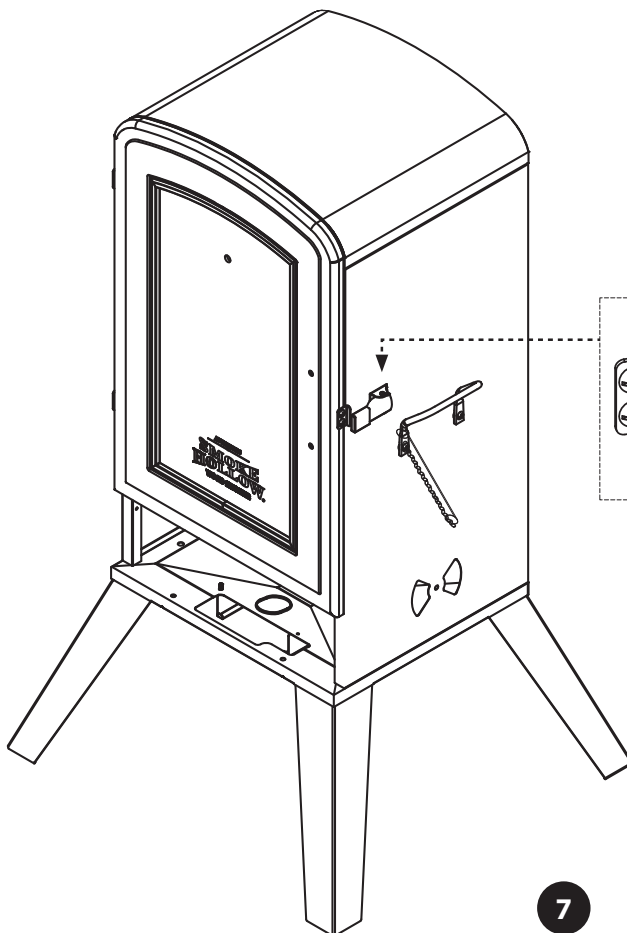


Hardware Needed:

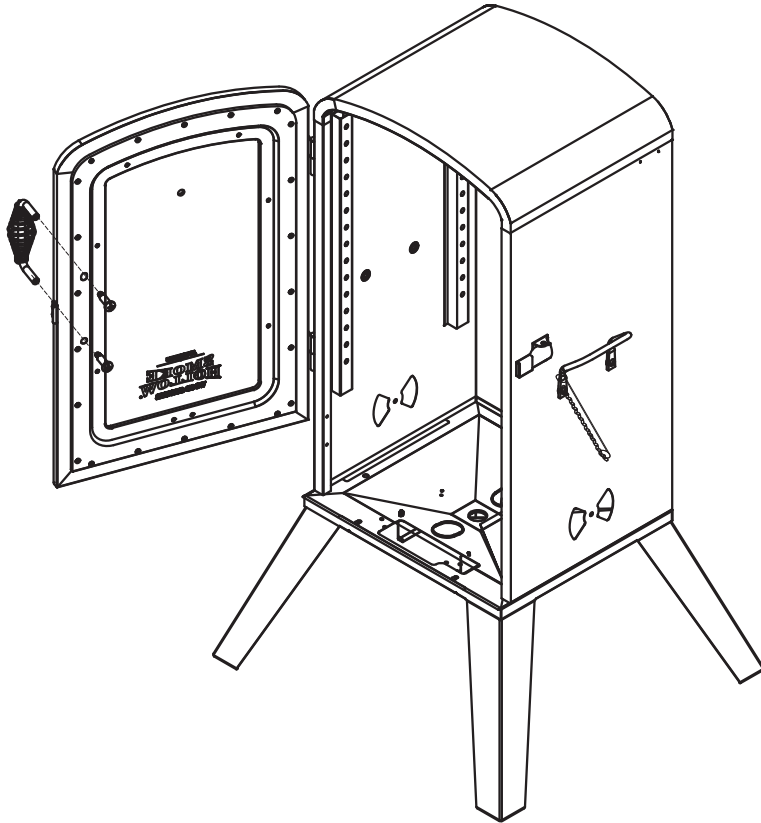
(2) #10-24x3/8" Bolts

STEP 4:

Attach Door Latch to the right side of Cabinet as shown.



Smoker Assembly

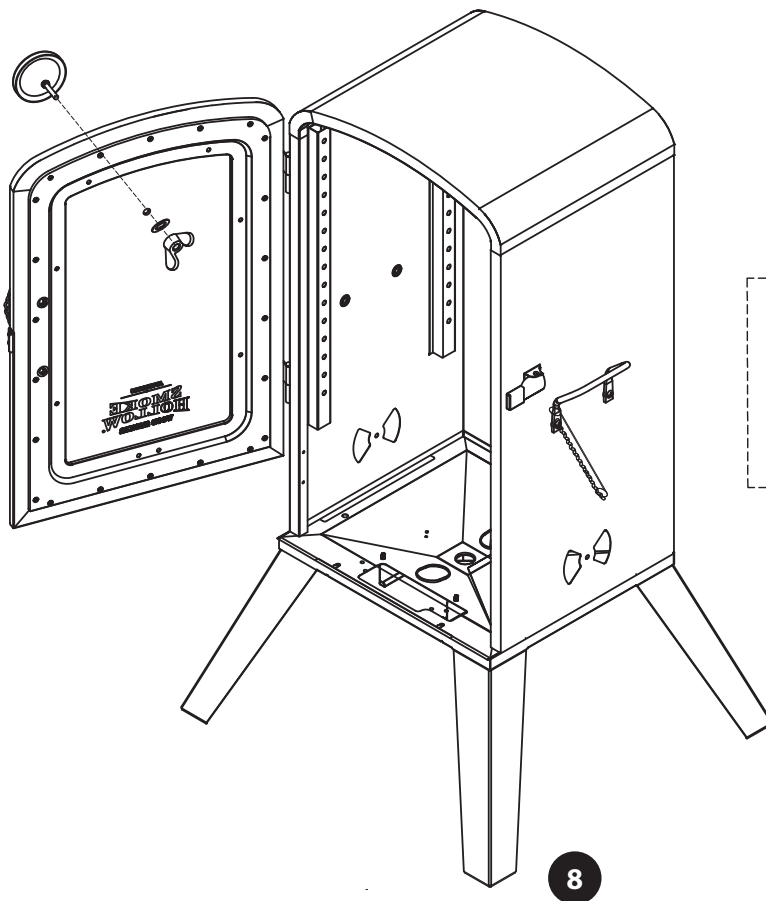
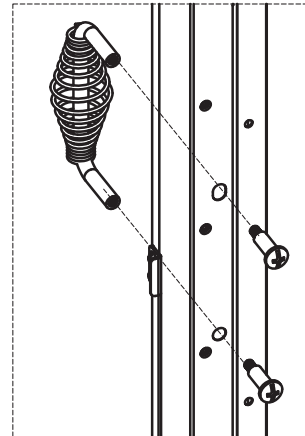


Hardware Needed:

(2) Shoulder Bolts

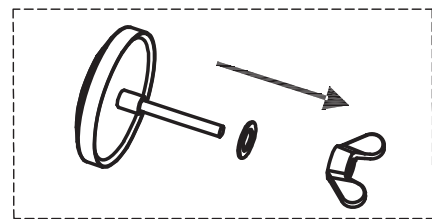
STEP 5:

Attach Door Handle to the Door with the (2) shoulder bolts as shown.

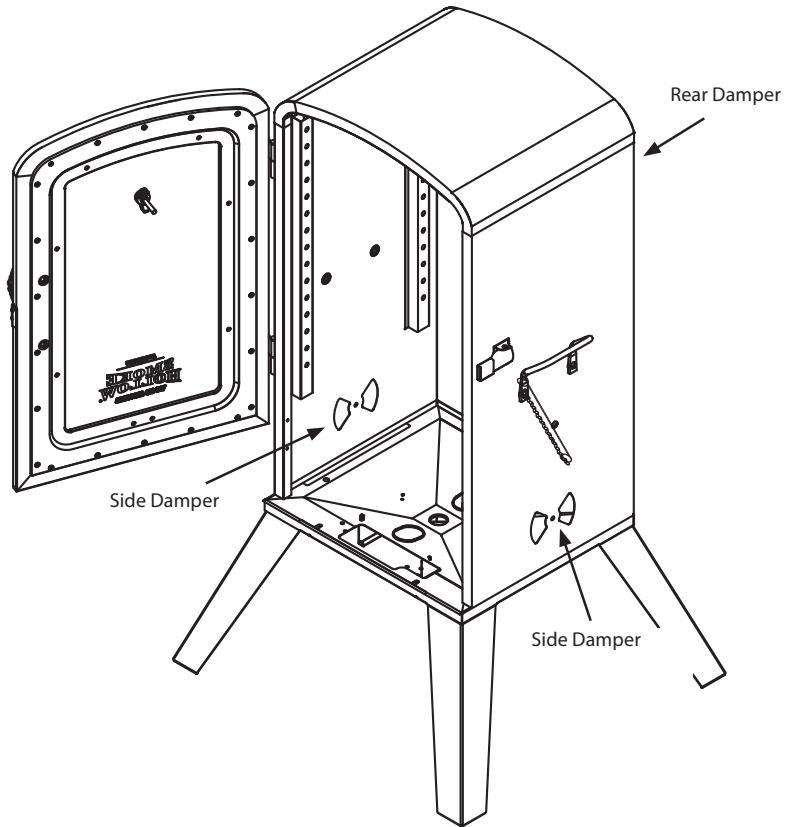


STEP 6:

Attach Temperature Gauge to the door.



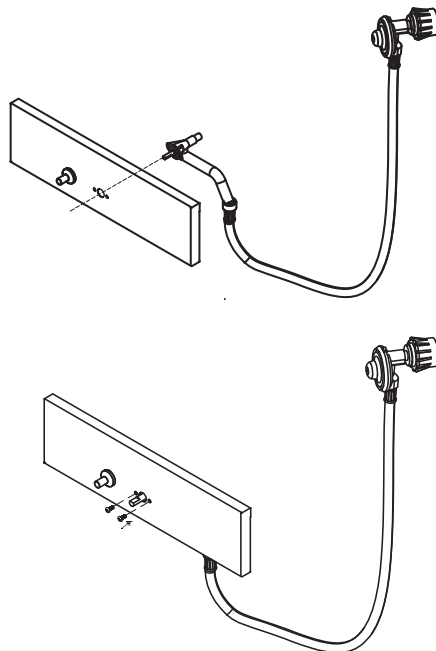
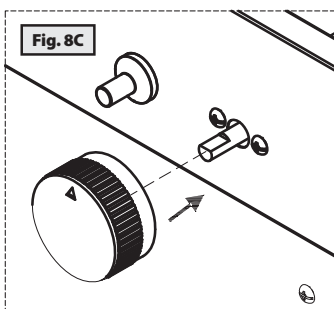
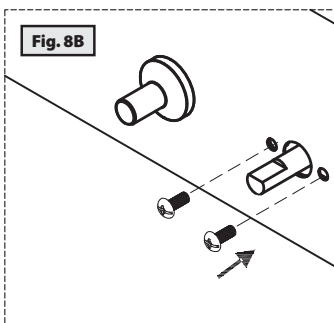
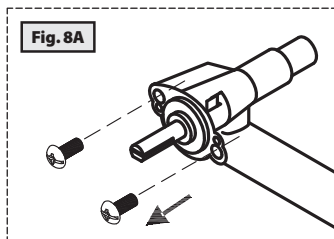
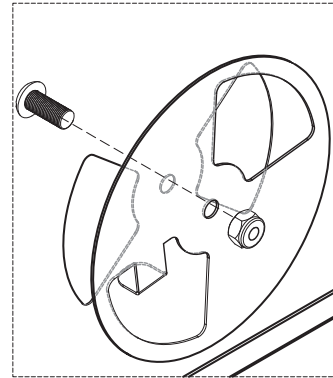
Smoker Assembly



Hardware Needed:
(3) #10-24x3/8" Screws
(3) #10 Lock Nuts

STEP 7:

Attach Dampers to each side of the Cabinet and one in the back of the Cabinet as shown here.

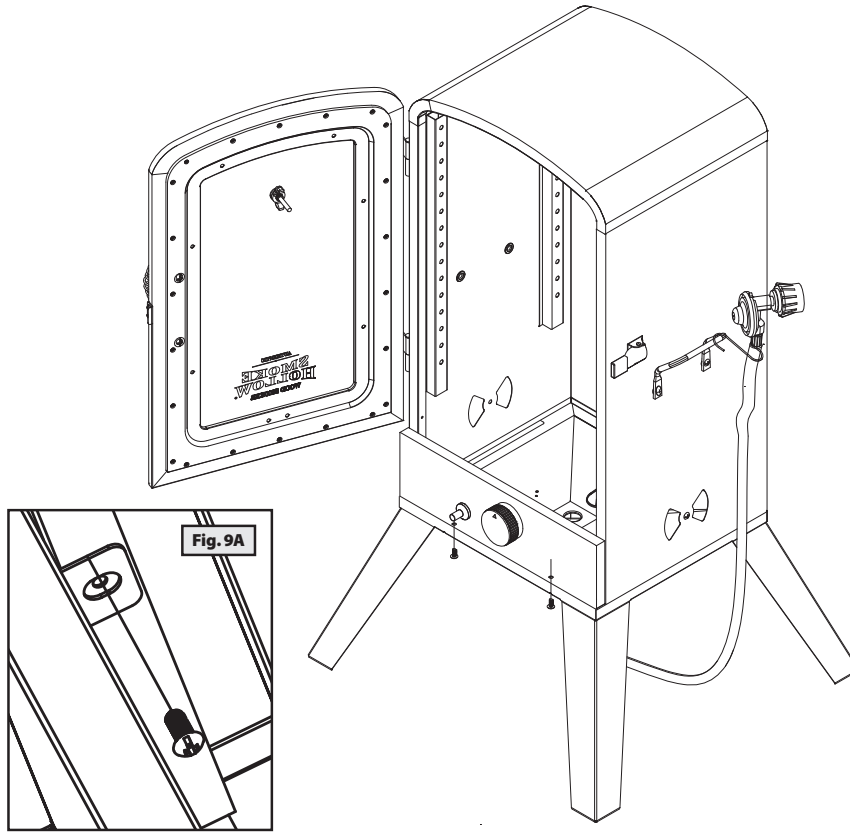


Hardware Needed:
(2) M4x8mm Screws (Pre-attached)

STEP 8:

Remove the (2) screws from the HVR (Fig. 8A), then attach the HVR to the Control Panel with same (2) screws (Fig. 8B). Then Attach the Control Knob as shown (Fig. 8C).

Smoker Assembly



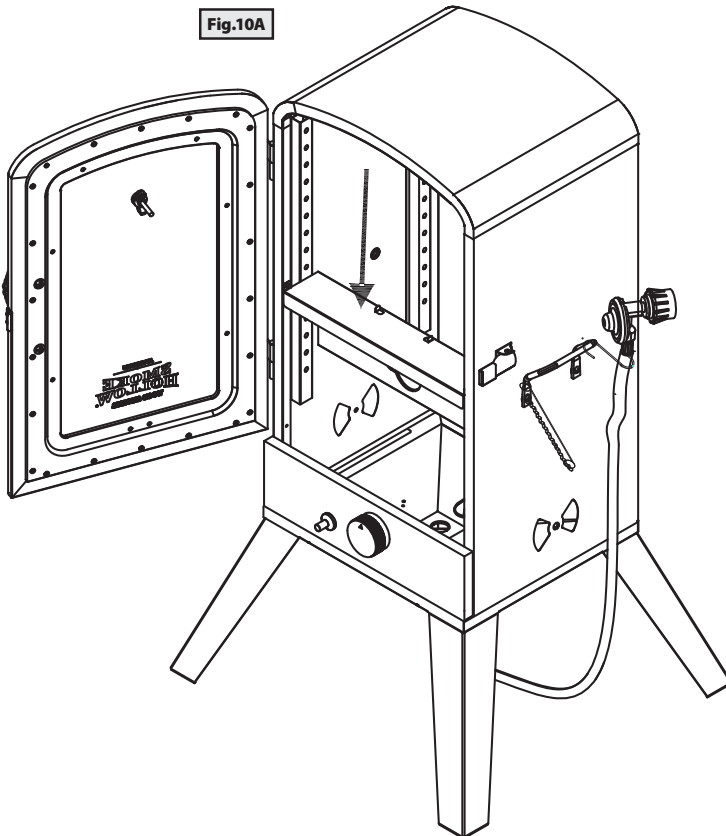
Hardware Needed:

- (2) #10-24x3/8" Bolts
- (2) M4x7mm Tapping Screws

STEP 9:

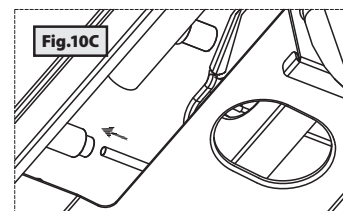
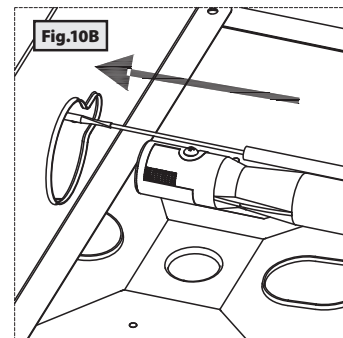
To attach the Control Panel, route the HVR through the opening in the base of the Cabinet and route up the side of the Cabinet and hook the end to the Side Handle.

Attach the Control panel to the Cabinet using the (2) #10-24x3/8" Bolts on each side (Fig.9A) and the (2) M4x7mm Tapping Screws along the bottom (Fig. 9B).

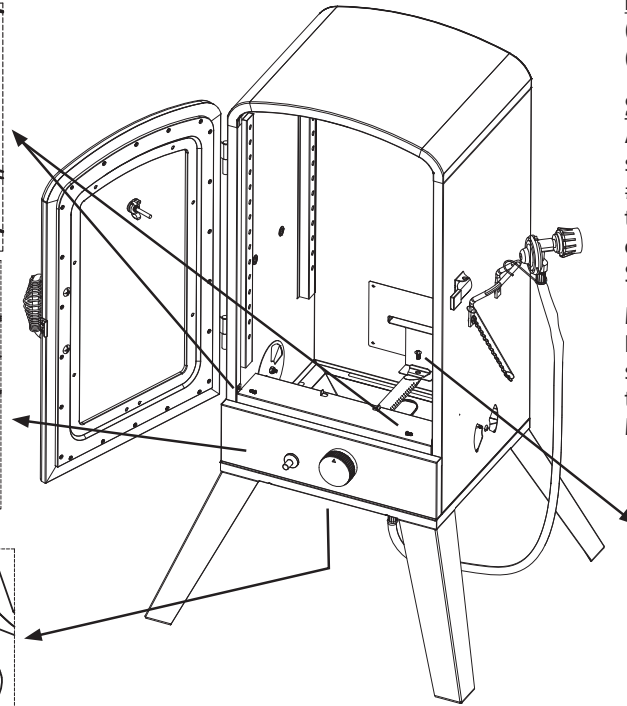
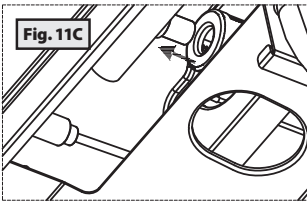
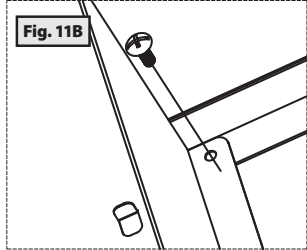
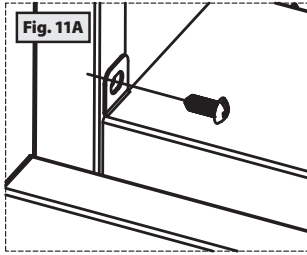


STEP 10:

Slide the Heat Shield down into position on the inside of the Control Panel (Fig.10A). Take the Burner with Electrode and insert the Electrode through the opening in the Heat Shield and attach it to the Piezo Igniter (Fig.10B) and (Fig.10C).



Smoker Assembly



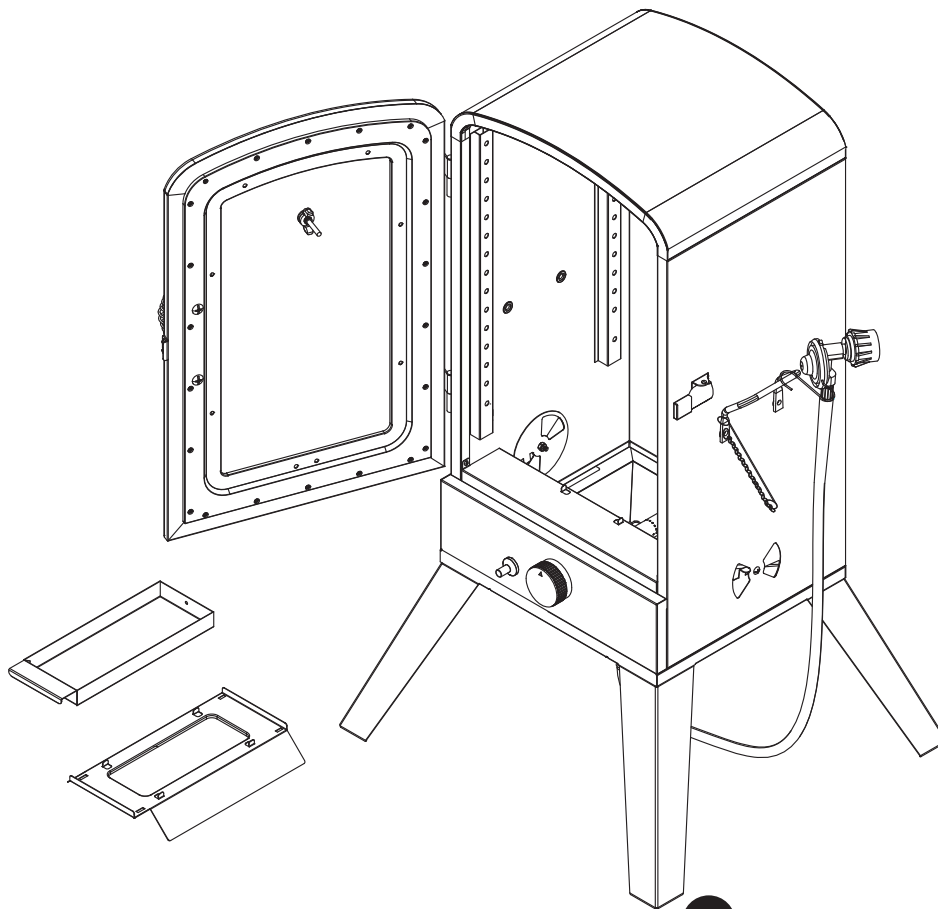
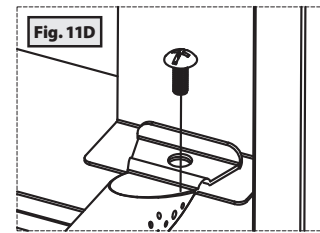
Hardware Needed:

- (2) #10-24x3/8" Bolts
- (2) M4x7mm Tapping Screws

STEP 11:

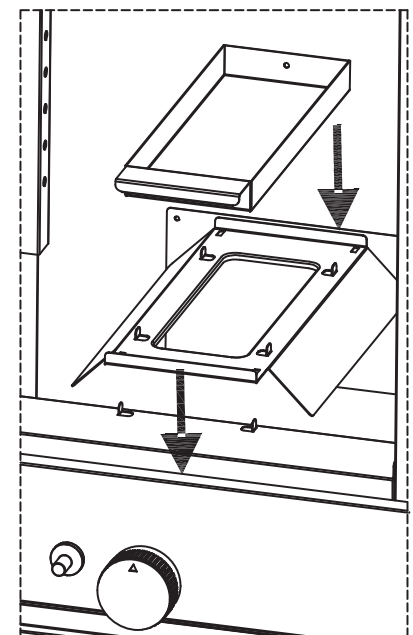
Attach the top of the Heat Shield to the sides of the Cabinet as shown with (2) #10-24x3/8" Bolts (Fig.11A). Then attach the bottom of Heat Shield to left side of Cabinet with (1) M4x7mm Tapping Screw (Fig.11B).

Make sure the front opening of the Burner is position over the HVR as shown (Fig. 11C), then attach the Burner to the rear of the Cabinet with (1) M4x7mm Tapping Screw (Fig.11D).

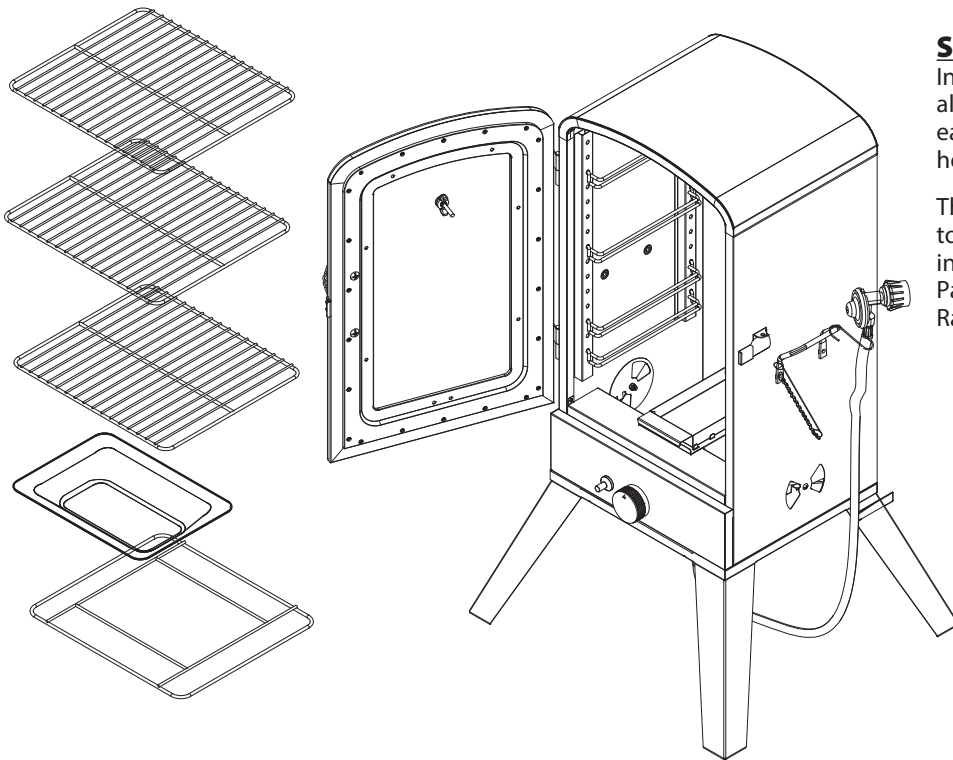


STEP 12:

Insert Wood Chip Tray Bracket and Wood Chip Tray into location shown here.



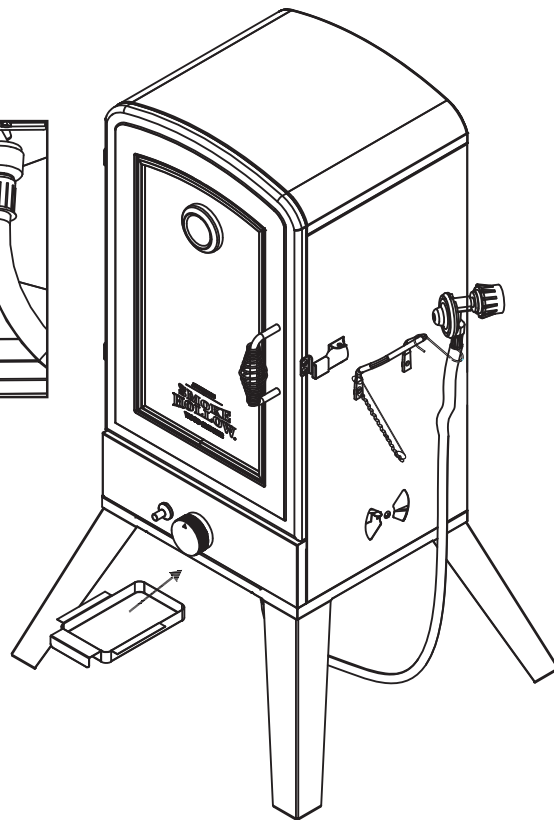
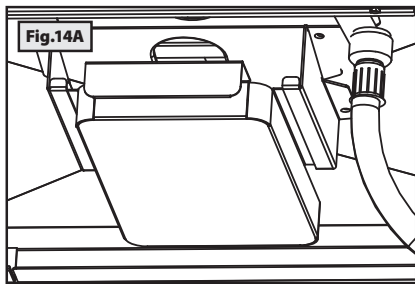
Smoker Assembly



STEP 13:

Insert (8) Cooking Grid Tracks into holes along the inside walls of Cabinet. (4) on each side, making sure they are the same height across from each other.

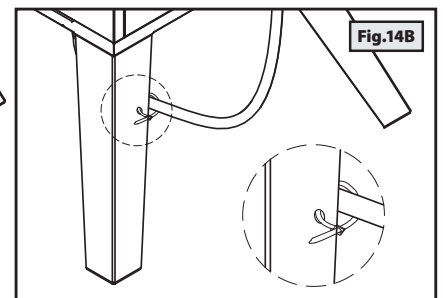
Then insert the (3) Cooking Grids into the top (3) Tracks. Insert the Water Pan Rack into the bottom Tracks and place Water Pan into the slot inside the Water Pan Rack.



STEP 14:

Insert the Grease Tray into the Rails on the bottom of the Cabinet (Fig. 14A).

Zip Tie the HVR Hose to the hole in the Right Front Leg as shown (Fig. 14B).



Smoker Assembly

**ASSEMBLY OF YOUR GRILL
IS NOW COMPLETE.**



FOR YOUR SAFETY, FOLLOW ALL SAFE
GUARDS AND INSTRUCTIONS.

**To order a cover for your grill, please visit
our website at www.olp-inc.com.**

LP Gas Cylinder Installation

WARNINGS AND SPECIFICATIONS

- Only connect this smoker to a Type 1 cylinder valve. The Type 1 valve can be identified with the large external threads on the valve outlet.
- Do NOT connect to a propane cylinder exceeding a 20 lb. (9.1 kg) capacity.
- Do NOT connect to a cylinder that uses any other type of valve connection device.
- Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Turn off the cylinder valve when your smoker is not in use.
- Handle the tank with care.
- Always secure the cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your smoker.
- DO NOT expose LP gas cylinders to excessive heat or ignition sources.
- Keep the fuel supply hose away from any heated surface.
- DO NOT store a spare LP gas cylinder under or near your smoker.
- Never fill an LP cylinder beyond 80% full.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Cylinders must be stored outdoors out of the reach of children and shall not be stored in a building, garage or any enclosed area.
- If the instructions above are not followed exactly, a fire causing death or serious injury may occur.
- Read and follow all warnings and instructions that are on the cylinder and that accompany this product.

DANGER

- DO NOT store a spare LP gas cylinder (full or empty) under or near your smoker. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.
- Propane gas is heavier than air and will collect in low areas. Proper ventilation is extremely important. Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- DO NOT insert any foreign objects into the cylinder valve outlet as this could damage the rubber seal. Do not use propane tank with a damaged rubber seal. A damaged rubber seal can cause a gas leak, possibly resulting in explosion, fire, severe bodily harm, or death. Inspect rubber seal for cracks, wear or deterioration prior to use.
- Always keep cylinder (tank) in upright position during use, transit or storage.

LP Cylinder Capacity and Specifications:

The 20 lb (9.1 kg) LP cylinder used with this smoker must conform to the following requirements.

Diameter: 12" (30.5 cm) / Height 18" (45.7 cm)

Operating Instructions

LP GAS CYLINDER (TANK) SPECIFICATIONS:

The installation of this appliance must be in accordance with all applicable local codes, or in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.

When purchasing or exchanging a cylinder for your gas smoker, it must be:

1. Constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT), and
2. Provided with a listed over-filling prevention device (OPD), and
3. Provided with a cylinder connection device compatible with connection for outdoor cooking appliance.

The cylinder must also be equipped with:

- A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect the cylinder shut-off valve.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A listed over-filling prevention device (OPD).

Hose & Regulator Installation

⚠ WARNINGS AND SPECIFICATIONS ⚠

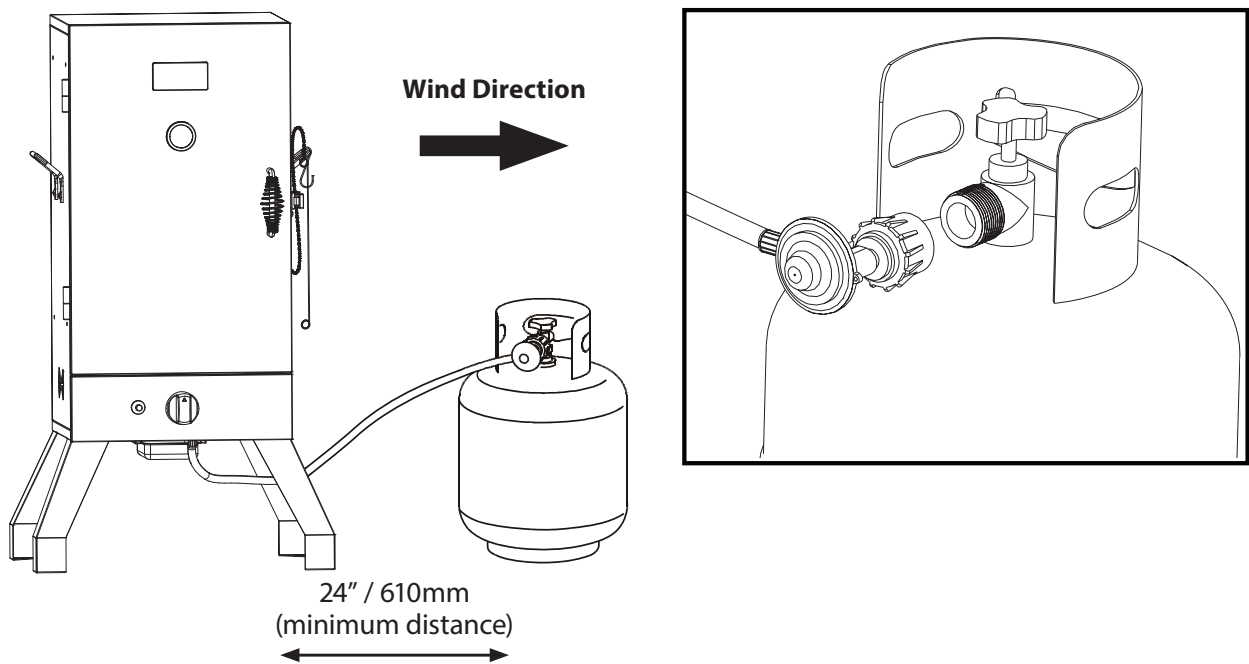
- DO NOT attempt to connect smoker, as purchased for LP (propane) gas, to any other fuel supply source such as a natural gas line.
- Do not use any other pressure regulator/hose assembly other than the one supplied with your smoker. Replacement pressure regulator/hose assembly must be part # 30160HVR, which can be obtained by contacting customer service at 1-866-475-5180 (Monday–Friday, 8:30 am–4:30 pm, CST)
- Do not attempt to adjust or repair a regulator. The regulator is designed to operate at a maximum output pressure of 11 inches of water column (2.74 kPa).
- Ensure the tank valve is closed prior to connecting the LP gas cylinder to your smoker. Turn the valve knob clockwise to properly close the valve.

**Read and follow all instructions and warnings on the supply hose safety tags.
Read and follow all warnings in this manual concerning the safe use of LP gas cylinders and the hose and regulator before connecting cylinder to smoker.
Read and follow all warnings on the LP cylinder.**

Operating Instructions

CONNECTING THE LP GAS CYLINDER

1. Check that the cylinder valve is closed by turning the knob clockwise.
2. Check that the control knob on the smoker is turned off.
3. Remove the protective cap from the LP tank valve and coupling nut, if present.
4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care - do not cross thread the connection.
5. Hand tighten the coupling nut clockwise until it comes to a full stop. Firmly tighten by hand only. Do not use tools.



▲WARNINGS:

- When setting up the smoker and tank, it is recommended to have the tank and smoker on a line perpendicular to the wind direction.
- The gas hose/regulator assembly should be totally extended to the maximum distance so that the hose is straight and the tank is as far from the smoker as it can be.
- LP tanks are intended for operation in the upright position only.
- Care should be taken to protect the fuel supply hose from damage from either foot or vehicle traffic.
- If the appliance is not in use, the gas must be turned off at the supply cylinder and the cylinder should be disconnected from the appliance.

DISCONNECTING THE LP GAS CYLINDER FROM THE SMOKER

1. Check that the cylinder valve is closed by turning the knob clockwise.
2. Check that the smoker's burner control knob is in the "OFF" position.
3. Turn the large coupling nut counter-clockwise by hand to untighten until disconnected.

Operating Instructions

LEAK TESTING:

⚠WARNING: Never use smoker without leak testing all gas connections, hoses and propane tank.

⚠DANGER: TO PREVENT FIRE OR EXPLOSION HAZARD:

- Do not smoke or permit ignition sources in the area while conducting a leak test.
- Perform test OUTDOORS in a well ventilated area that is protected from the wind.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the smoker is in use or while smoker is still hot.

WHEN TO PERFORM A LEAK TEST:

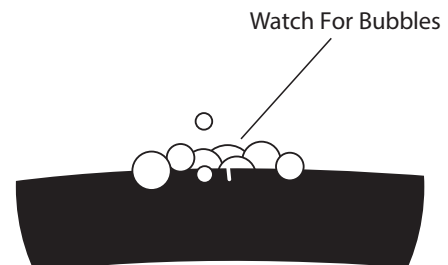
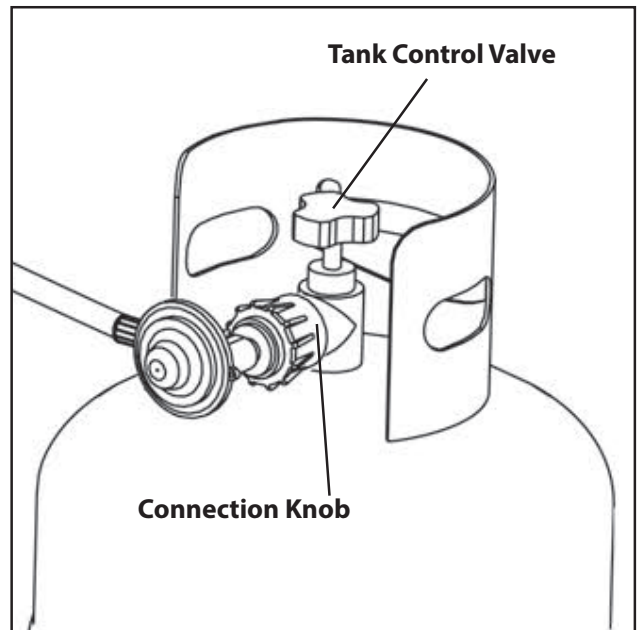
- After assembling your smoker and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.

CHECKING FOR LEAKS:

⚠CAUTION: Strong odors, colds, sinus congestion, etc. may prevent the detection of propane by smell. Use caution and common sense when testing for leaks.

Note: The leak test must be performed in an area that is quiet, out of the wind, and has adequate lighting in order to see if bubbles are developing or so larger leaks can be detected by smell or sound.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open the doors.
3. Ensure all control knobs are set to the "OFF" position.
4. Turn on the gas at the Propane Tank Valve. Turn the Valve knob counter-clockwise to fully open. If you hear a rushing sound or smell gas, turn the gas off. Tighten any leaking connections. If leak is detected at connection knob and tightening does not stop leak, re-inspect propane tank rubber seal.
5. Apply the soapy water mixture to the hose and connections.
6. Check for bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
7. Turn off gas supply at Propane Tank Valve.
8. Turn on control knobs to release gas pressure in hose.
9. Turn control knobs to "OFF" position.
10. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal.
11. Repeat soapy water test until no leaks are detected.
12. Turn off gas supply at Propane Tank Valve until you are ready to use your smoker.
13. Wash off soapy residue with cold water and towel dry.
14. Wait 5 minutes to allow all gas to evacuate the area before lighting smoker.



⚠WARNING: DO NOT use the smoker if leaks cannot be stopped. Contact a qualified gas appliance repair service.

Operating Instructions

SEASON YOUR SMOKER PRIOR TO ITS FIRST USE

Seasoning seals the interior of your smoker to enhance flavoring, durability and overall performance.

1. Add water to water tray.
2. Add wood chips to the wood chip tray and burn Smoker at 300°F for 45–60 minutes.
3. Let smoker cool down then clean out the used water and wood chips.

HOW TO USE THE WOOD CHIP TRAY

TIP: *Soak wood chips in water for 20 minutes prior to adding them to the wood chip tray.*

1. Before starting the unit, fill the wood chip tray with wood chips.
2. Never use wood chunks or wood pellets in the wood chip tray.
3. Place the wood chip tray onto the wood chip tray support located in the bottom of the smoker.
4. Once wood chips start producing smoke, reduce burner settings to your desired level.

NOTE: Only operate burner on high setting no longer than 10 minutes to avoid igniting the wood chips.

5. Check the wood chip tray periodically to see if the wood has burned down.
6. If the wood chips have completely burned in the wood chip tray, add wood chips to the tray without removing it from the smoker. It is not recommended to remove the wood chip tray while the smoker is in operation.

▲Caution:

- **The wood chip tray will be HOT.**
- **Never overfill the wood chip tray.**
- **When door is opened, a flare up may occur. Should wood chips flare up, immediately close door, wait for wood chips to burn down, then open door again. Do not spray with water.**

ADDING WATER TO SMOKER

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

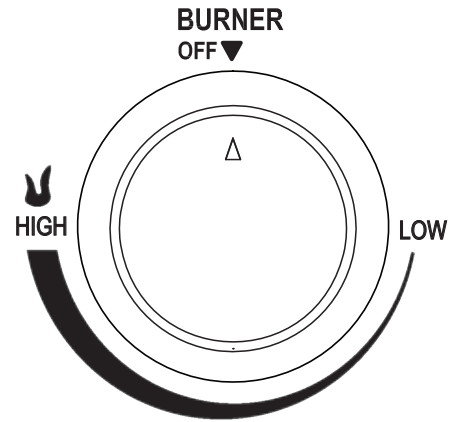
To add water while the smoker is hot, DO NOT pull the water bowl out beyond the rack. Use a clean cup or watering can to add water to the water tray while in use.

For easier cleaning, line the water tray with aluminum foil before each use.

Operating Instructions

LP GAS LIGHTING PROCEDURE

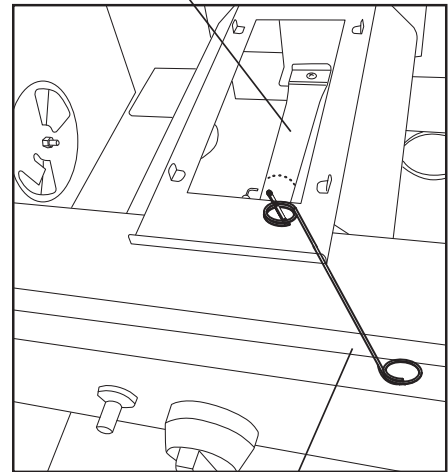
1. Check all connections for leaks (see page 13)
2. Open smoker door
3. Check for any blockage to the venturi tube or burner.
Remove any foreign objects or matter.
4. Be sure the burner control knob is in the "OFF" position.
5. Open the LP cylinder valve 1 1/2 turn by turning knob counter clockwise.
6. To light unit, push in and turn the burner control knob counter clockwise to the "HIGH" setting.
7. Then press and hold the black button igniter. There will be clicking and sparking until the burner is lit. If the burner does not light within 3 to 5 seconds, turn the burner control knob "OFF" and wait five minutes before repeating the steps again. If burner still fails to light, try match lighting the smoker using the instructions noted below.
8. Once the burner is lit, then close the door to allow heat to accumulate. The damper can then be adjusted to the desired setting to allow proper air flow and combustion. Damper adjustment tips are listed on the next page.



MATCH LIGHTING INSTRUCTIONS

1. To match light burner, repeat steps 1–5 of the lighting procedure above and continue with the following steps.
2. Remove wood chip tray from smoker. Strike a paper match and place it into the end of the Match Stick Lighter and then place it into the burn chamber, next to the burner as shown here.
3. Quickly turn control knob to the high setting. If burner does not light within 4 or 5 seconds, turn the control knob off, wait 5 minutes, and repeat the process.
4. If the burner flame is accidentally extinguished, turn the control knob off, wait 5 minutes, and repeat the lighting procedure.

Burner with the Wood Chip Tray removed.



Use Match Stick Lighter to manually light burner.

DAMPER ADJUSTMENTS

Temperature maintenance is best controlled by different damper adjustments. The key to effective smoking is to watch your heat indicator on the door and adjust the damper accordingly. For better performance, rotate the smoker to where the front of the cabinet is facing the wind. This allows the adjustment of the damper to be more effective and accurate. Opening the damper helps to exhaust both the heat and smoke. The damper should never be fully closed.

Operating Instructions

COOKING INSTRUCTIONS

IMPORTANT: *Before each use, clean and inspect the hose and connection to the LP gas cylinder. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced before the smoker is used. Refer to the "leak test" instructions on page 20.*

- Fill the wood chip tray with wood chips and place the tray inside the smoker.
- Carefully fill the water tray with water or marinade up to 1 inch below the rim. A full tray will last for approximately 2-3 hours. Do not overfill or allow water to overflow from the water tray.
- Insert or adjust the cooking grids into the desired rack positions.
- You are now ready to light the burner. Refer to the Lighting Procedure on the previous pages of this manual. The heat from the burner will allow the wood chips to burn, causing the smoke to accumulate. Adjust the dampers to control the heat.
- Place the food on the cooking grids with space between each piece. This will allow smoke and hot moisture to circulate evenly around all the food pieces.
- Smoking at a constant temperature will achieve the best results. Optimum temperature will vary depending on the type of meat, but our recommended temperature is between 210 and 240 degrees Fahrenheit. The temperature gauge on the door will provide an approximate temperature inside the smoker, but it is not exact. To measure the exact temperature, we suggest the use of a standard oven thermometer or a digital thermometer that will also measure the internal temperature of the food.
- Check water level periodically and add water if low. For best results and to retain heat, avoid opening the door of the smoker while in use. When the door must be opened, only open briefly. The smoker will quickly resume cooking temperature after the door is closed.
- Always use a meat probe thermometer to ensure food is fully cooked before removing it from the smoker.
- To turn smoker off, turn the burner control knob off by pushing in and rotating clockwise. The burner flames should go out.
- Turn off the LP cylinder valve by turning the knob clockwise until it stops.
- After each use, and after the smoker is cooled, carefully remove the water tray from the smoker, empty the water, and clean the water tray.

Follow all warnings and safety precautions before removing meat from smoker or preparing the unit for storage.

Care and Maintenance

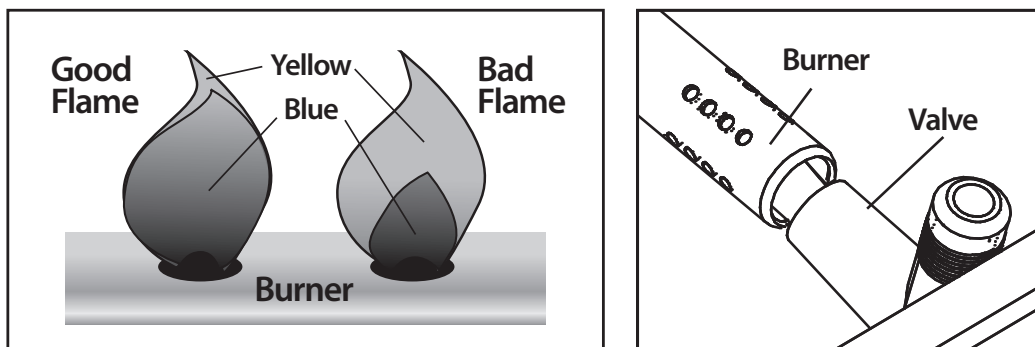
CARE AND MAINTENANCE TO BE PERFORMED BEFORE EACH USE:

▲Caution: Only perform care and maintenance procedures while smoker is off and cooled.

- Clean the water tray and cooking grids with hot, soapy water. Rinse and dry thoroughly. You may prefer to coat the water tray and cooking grids lightly with cooking oil or cooking spray.
- Frequently check and clean venturi and burner for insects and insect nests. A clogged tube can lead to fire outside smoker. Also, make sure the smoker does not have any foreign objects obstructing the flow of combustion and ventilation air.
- To clean the inside and outside of the smoker cabinet, simply use a damp cloth. Spray washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stand inside or on top of the smoker.

▲Caution: Never apply additional paint to the inside of the smoker.

- When an LP tank is not connected, and to help prevent dirt or other foreign particles from clogging the regulator, hang the end of the regulator hose from the side handle using the supplied S-hook.
- During each use, inspect the flames at the burner. A good flame should be blue with a yellow tip about 1 inch in length. If flames are excessively yellow and irregular, oil residue and food deposits may be collecting on the burner. Try cleaning the burner surface and the holes to improve the flames. Bad Flames may also be caused by poor regulator-to-venturi attachment. Always let the smoker cool before cleaning or checking the assembly.



IMPORTANT: If you need to replace or reinstall the burner, make sure the valve tip is completely inside the hole on the end of the burner.

- To protect your smoker from the weather, always keep your smoker covered while not in use.
- Keep the area clear of all flammable liquids and combustible materials including wood, dry plants, grass, brush, paper and canvas.
- The smoker may be stored indoors only if the cylinder is disconnected and removed.

BEFORE STORING YOUR SMOKER:

- Ensure that the cylinder valve is fully closed.
- Clean all surfaces. Lightly coat the burners with cooking oil to prevent excess rusting.
- If storing the smoker indoors, disconnect the LP tank and leave the LP tank OUTDOORS.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

Smoking Tips

Types of wood to use for smoke:

- Always use a hardwood that has been seasoned for at least 6 months.
- We recommend using Pecan, Hickory, White Oak, Apple, Alder or Mesquite.
- Never use any resin woods like Pine or Cedar.

Note: It is not necessary to soak the wood prior to smoking because hard woods have natural moisture in the wood that will release in the smoker as it heats up. In a gas smoker, soaking the wood chips may prolong the life of the wood chips but it will also take longer to produce smoke so we will leave that decision up to you.

What you need to smoke meats:

Internal Meat Thermometer

An internal meat thermometer is a must to cook large pieces of meat to make sure it is done internally.

Internal Temperatures for Select Meats

- Cooked Ham - 140 degrees
- Ham, Beef-Med, Ground Beef - 160 degrees
- Veal, Lamb, Pork, Beef-Well done - 170 degrees
- Poultry - 180 degrees

Good Tongs or Meat Hook

Use a heavy-duty set of tongs to rotate meat in the smoker because in some cases you may be smoking a very large cut of meat. I prefer a meat hook for ease of use and it does not knock any rub or sauce off of the meat.

Good Oven Mitts

Heavy-duty mitts will assist you in moving hot smoker racks and large pieces of meats and assist in adding water and wood chips.

Aluminum Foil

When the outside color of your meat product is at your desired color or look to suit your taste, wrap meat product in aluminum foil to keep any more wood resins from turning your meat any darker. Also it will saturate fats from your meat product.

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

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

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

Smoking Techniques

Smoked Pork Tenderloin

Take outside wrapper off of meat and wash thoroughly in cold water. Place tenderloin on a paper towel to soak up excess water. Rub your favorite pork rub on the loin (we recommend Head Country Pork seasoning). Preheat smokers to 225 degrees and place loin in the center of the smoker. Cook until internal meat temperature reaches 165 degrees. Take out of smoker and let stand on the cutting platter until meat reaches 170 degrees serving temperature. Slice like bread in ¼" pieces and it will melt in your mouth.

Smoked Beef Brisket

Select a 6 to 8 lb. packer trimmed brisket that has a little marble to it but not too much. Feel free to trim as much fat as desired. Use your favorite beef rub (we recommend using Head Country All-Purpose rub) and rub it on liberally. Heat the smoker to 225 degrees and place the brisket in the smoker for 3 hours. Place brisket in an aluminum foil pan and pour approximately 8oz. of Allegro over the brisket. Cover the pan tightly with aluminum foil and continue cooking until internal meat temperature reaches 165 to 170 degrees. Take pan out of the smoker and let brisket stand. Remove brisket from pan and cut ¼" slices against the grain. Use juice from pan to pour over sliced meat or for dipping.

Smoked Halibut

Select a nice fresh ¾" thick filet. Wash filet thoroughly in cold water and lay on paper towel until water is not visible. Melt a whole stick of butter in the microwave and sprinkle a liberal amount of Dill weed in the melted butter. Lay filets on aluminum foil and fold a lip around edges to contain the butter. With a basting brush, brush melted butter and dill weed mixture on both sides of the fish filet. Preheat smoker to 225 degrees and place fish in the smoker. Check the filets every 15 minutes for visible moist look on filets. Brush with butter and dill weed mix when needed. Fish should start to flake in about 45 minutes. When fish flakes very easy take out of smoker and serve.

Smoked Chicken

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

Limited Warranty

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



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

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

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

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

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

Outdoor Leisure Products, Inc
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