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Rankam SC2219701-SC Owner's Manual

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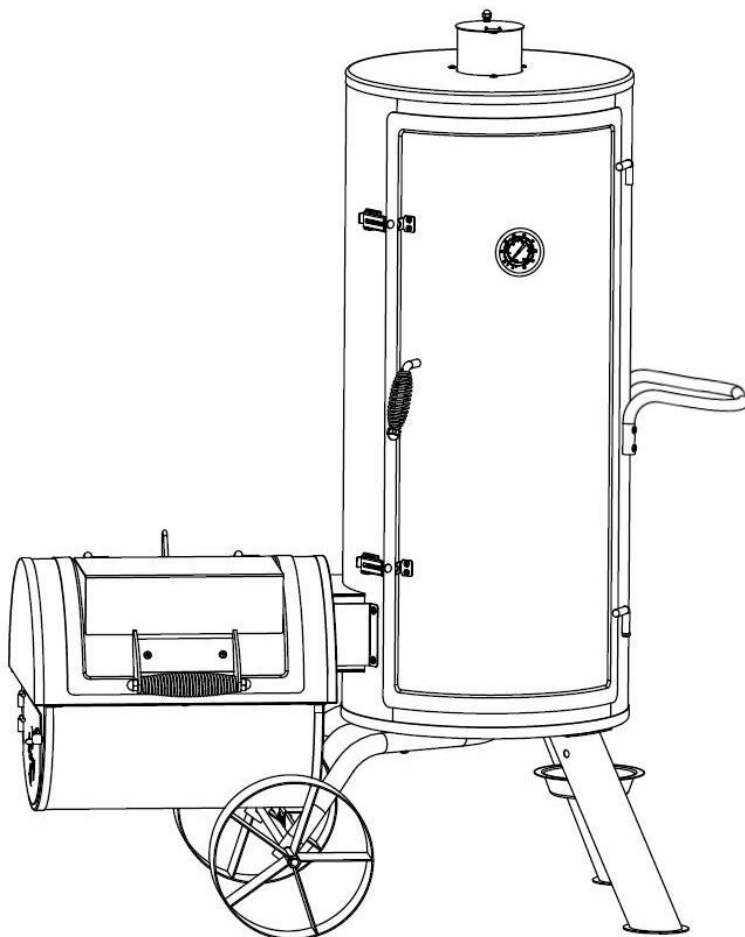
----- Manual continues below -----



Vertical Smoker With Offset Firebox

Model Number # SC2219701-SC

Owner's Manual Assembly and Operating Instructions



Tools required for assembly: (Not Included) Pliers, Philips & Flathead Screwdrivers, Adjustable Wrench.

Keep this manual for future reference.



WARNING



- Only use this smoker/grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the smoker/grill. Never use on wooden or other surfaces that could burn.
 - DO NOT attempt to remove charcoal ash tray or grate while coals are hot.
 - When smoker/grill is in use, keep clearance of 36" (about 91 cm) between the hot smoker/grill and any combustible materials, such as bushes, trees, wooden decks, wooden fences, buildings, etc. Do not place hot smoker/grill under roof overhang or in any other enclosed area.
 - For outdoor use only. Do not operate smoker/grill indoors or in an enclosed area.
 - For household use only. Do not use this smoker/grill for other than its intended purpose.
 - We recommend the use of a Charcoal chimney starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from smoker/grill.
 - When using charcoal lighting fluid, allow charcoal to burn with smoker/grill lid and doors open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in smoker/grill and may result in a flash fire or explosion when lid is opened.
 - Never use charcoal that has been pre-treated with lighting fluid. Use only a high grade plain charcoal or charcoal / wood mixture.
 - Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
 - Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
 - Place smoker/grill in an area where children and pets cannot come into contact with the smoker/grill. Close supervision is necessary when smoker/grill is in use.
 - Do not leave smoker/grill unattended when in use.
 - When adding charcoal and / or wood, use extreme caution and follow instructions in "Adding Charcoal / Wood During Cooking" section of this manual.
 - Do not store or use smoker/grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
 - Do not store lighter fluid or other flammable liquids or materials under the smoker/grill.
 - Use caution when removing charcoal tray or grate, use oven mitt. Handles will be hot when in use.
- Smoker/Grill is hot when in use. To avoid burns:
- DO NOT attempt to move the smoker/grill.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot smoker/grill surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with smoker/grill.
- When smoking/grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid/doors to suffocate the flame. Do not use water to extinguish grease fires.
 - Use caution when opening the doors or lid, keep hands, face and body a safe distance away. Flash flare ups may occur when air comes into contact with fire or hot coals..
 - Do not allow charcoal and/or wood to rest on the walls of smoker/grill. Doing so will greatly reduce the life if the metal and finish of your smoker/grill.



WARNING



- Use caution during assembly and while operating your smoker/grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under smoker/grill.
- When opening lid, be sure lid is fully opened and secure to prevent lid from closing unexpectedly.
- In windy weather, place smoker/grill in an outdoor area that is protected from the wind.
- Close lid/doors to suffocate flame.
- Never leave coals and ashes in smoker/grill unattended, before smoker/grill can be left unattended, remaining coals and ashes must be removed from smoker/grill. Use caution to protect yourself and property, carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water, allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structure and combustible materials.
- With a garden hose completely wet the surface beneath and around smoker/grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, clean the smoker/grill thoroughly and apply a light coat of vegetable oil to prevent rusting. Cover the smoker/grill to protect it from excessive rusting.
- Use caution when lifting or moving smoker/grill to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Store the smoker/grill out of reach of children and in a dry location when not in use.
- Do not attempt to services smoker/grill other than normal maintenance as explained in “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.
- Properly dispose of all packaging material

Use caution and common sense when operating your smoker/grill,

Failure to adhere to safety warning and guidelines in this manual could result in bodily injury or property damage.

Save this manual for future reference.



WARNING



California Proposition 65

WARNING: Chemicals known to the State of California to cause cancer and birth defects or other reproductive harm are created by the combustion of propane, charcoal, or other wood products

Always wash your hands after handling this product

ASSEMBLY INSTRUCTIONS

THANK YOU FOR PURCHASING THIS Vertical Smoker With Offset Firebox

Read all safety warnings & assembly instructions carefully before assembling or operating your smoker/grill.

For missing parts, please contact customer service at customerservice@rankam.com or at 888-837-1380 (U.S. only), Mon to Fri, 8:00 a.m. – 5:00 p.m. Pacific Standard Time.

(Proof of purchase will be required.)

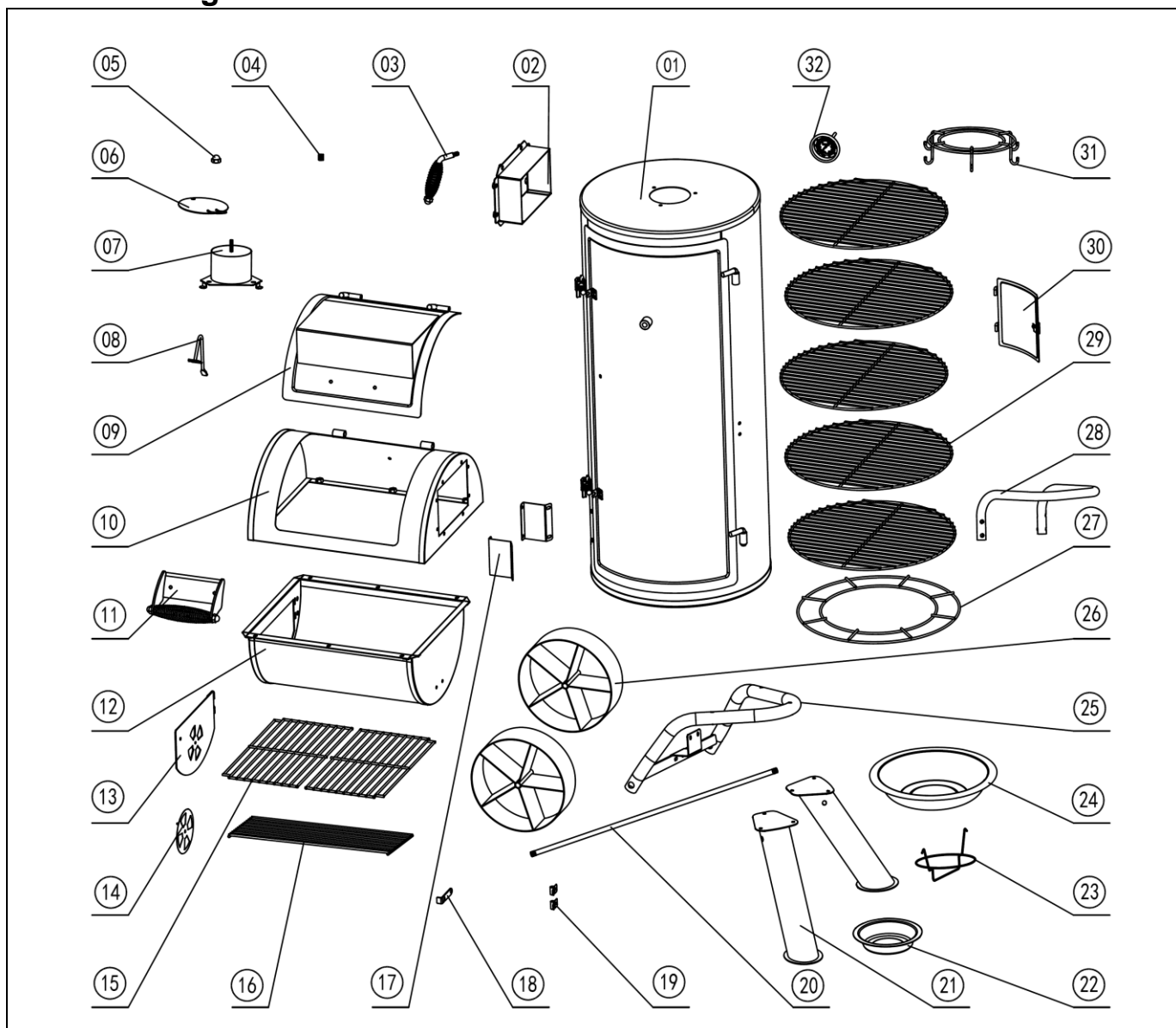
Inspect contents of the box to ensure all parts are included and undamaged.

We recommend two people for assembly of this smoker/grill.

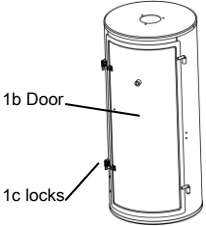
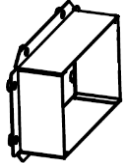
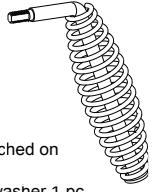



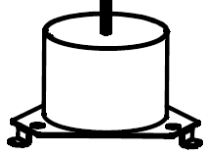

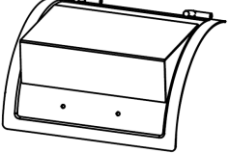
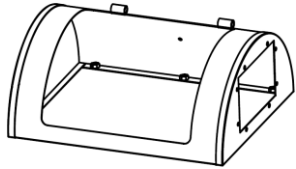
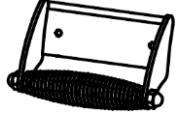
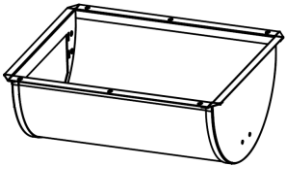




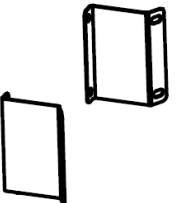
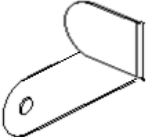

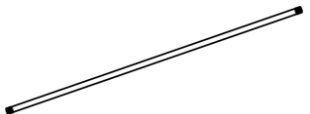
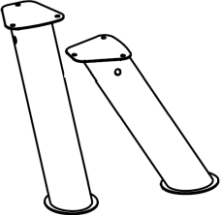
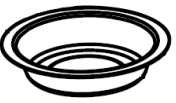


The following tools are required for assembly and are **not included**:

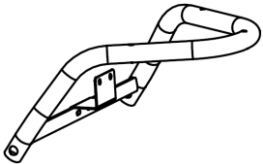
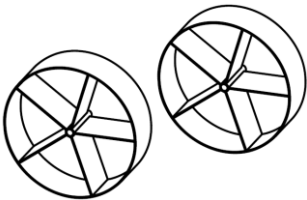
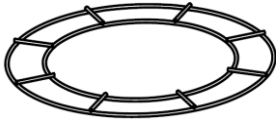
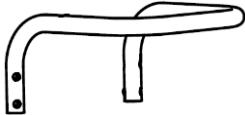

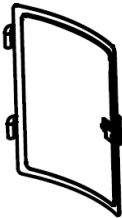

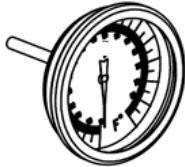
- Pliers
- Philips & Flathead Screwdrivers
- Adjustable Wrench

Product Diagram



Component List

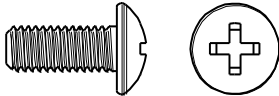
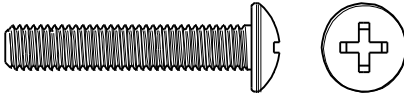

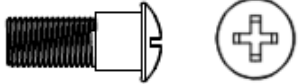
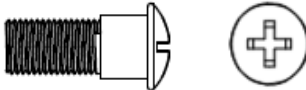
<p>1. Smoke Chamber</p> <p>1a Smoke Chamber</p>  <p>1b Door</p> <p>1c locks</p> <p>1 pc</p>	<p>2. Firebox Cross-over</p>  <p>1 pc</p>	<p>3. Chamber Handle</p>  <p>Pre-attached on handle Spring washer 1 pc Flat Washer 1 pc Nut 1 pc</p> <p>1 pc</p>	<p>4. Spring</p>  <p>1 pc</p>
<p>5. Cap Nut</p>  <p>1 pc</p>	<p>6. Smoke Stack Lid</p>  <p>1 pc</p>	<p>7. Smoke Stack</p>  <p>1 pc</p>	<p>8. Firebox Lid Stopper</p>  <p>1 pc</p>
<p>9. Firebox Lid</p>  <p>1 pc</p>	<p>10. Firebox Top</p>  <p>1 pc</p>	<p>11. Firebox Lid Handle</p>  <p>Pre-attached on handle Coil 1 pc Bar 1pc Nut 2 pcs</p> <p>1 pc</p>	<p>12. Firebox Bottom</p>  <p>1 pc</p>
<p>13. Firebox Door</p>  <p>1 pc</p>	<p>14. Firebox Damper</p>  <p>1 pc</p>	<p>15. Firebox Cooking Grate</p>  <p>2 pcs</p>	<p>16. Charcoal Grate</p>  <p>1 pc</p>
<p>17. Connecting Plate</p>  <p>2 pcs</p>	<p>18. Firebox Door Latch</p>  <p>1 pc</p>	<p>19. Firebox Door Hinge</p>  <p>2 pcs</p>	<p>20. Wheel Axle</p>  <p>1 pc</p>
<p>21. Leg</p>  <p>2 pcs</p>	<p>22. Grease Pan</p>  <p>1 pc</p>	<p>23. Grease Pan Hanger</p>  <p>1 pc</p>	<p>24. Water Pan</p>  <p>1 pc</p>





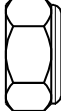
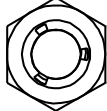
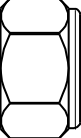

25. Wheel Bracket  <p style="text-align: right;">1 pc</p>	26. Wheel  <p style="text-align: right;">2 pcs</p>	27. Water Pan Support  <p style="text-align: right;">1 pc</p>	28. Side Handle  <p style="text-align: right;">1 pc</p>
29. Cooking Grate  <p style="text-align: right;">5 pcs</p>	30. Rear Door  <p style="text-align: right;">1 pc</p>	31. Sausage Hook  <p style="text-align: right;">1 pc</p>	32. Temperature Gauge  <p style="text-align: right;">1 pc</p>

STOP! DO NOT RETURN TO RETAILER.

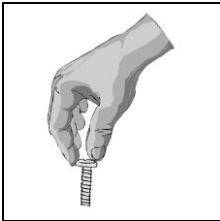
For assembly assistance, missing or damaged parts, please call customer service 1-888-837-1380.

Hardware List

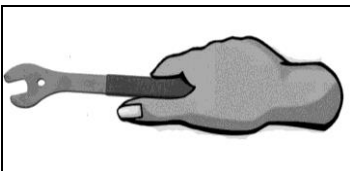
Item No.	Item name	Diagram	Qty
A	Bolt M6 x 12		33
B	Bolt M6 x 30		4
C	Bolt M6 x 45		3
D	Shoulder Bolt M5 x 14		1
E	Shoulder Bolt M6 x 14		1

F	Nut M5	 	1
G	Nut M6	 	7
H	Lock Nut M6	 	1
I	Nut M12	 	2

Symbol: The following symbols will be shown in each procedure for indication of tightening the bolt and nut if necessary.



Hand Tighten only at this time

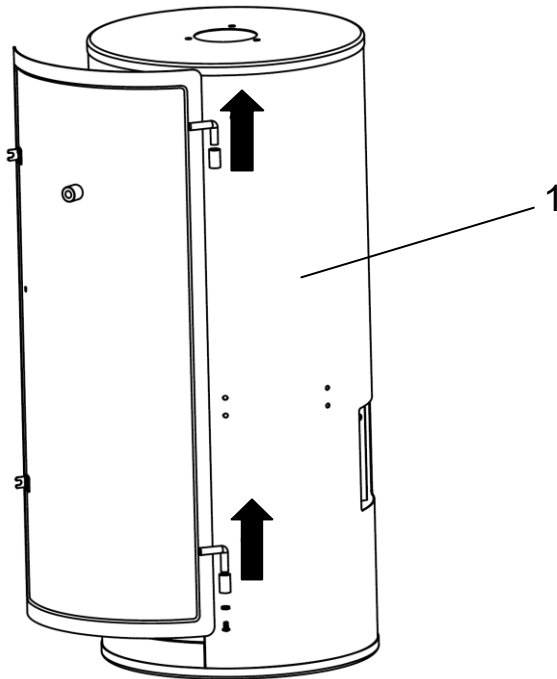


Tighten with tools at this time

Some steps may require the assistance of a friend.

Assembly Procedures

Step 1. Remove Smoke Chamber Lid from Smoke Chamber

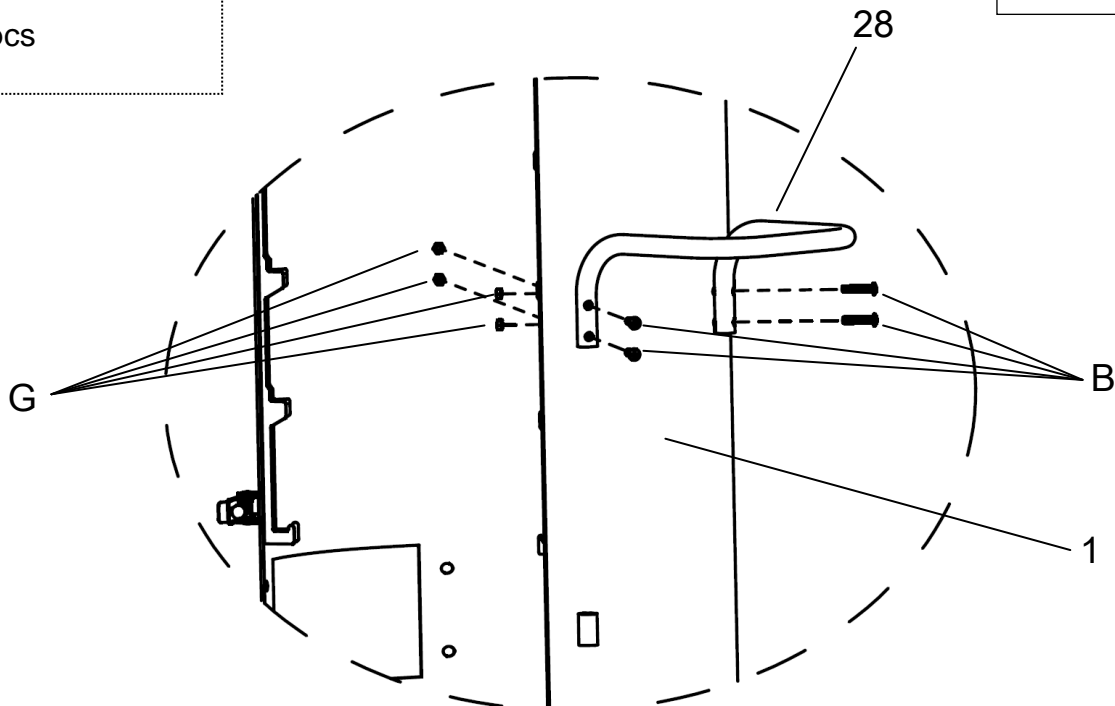
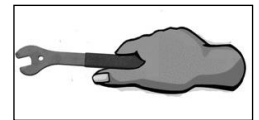


Step 2. Attach Side Handle to Smoke Chamber. TIGHTEN bolts and nuts with tools

Hardware required

B - 4 pcs

G - 4 pcs

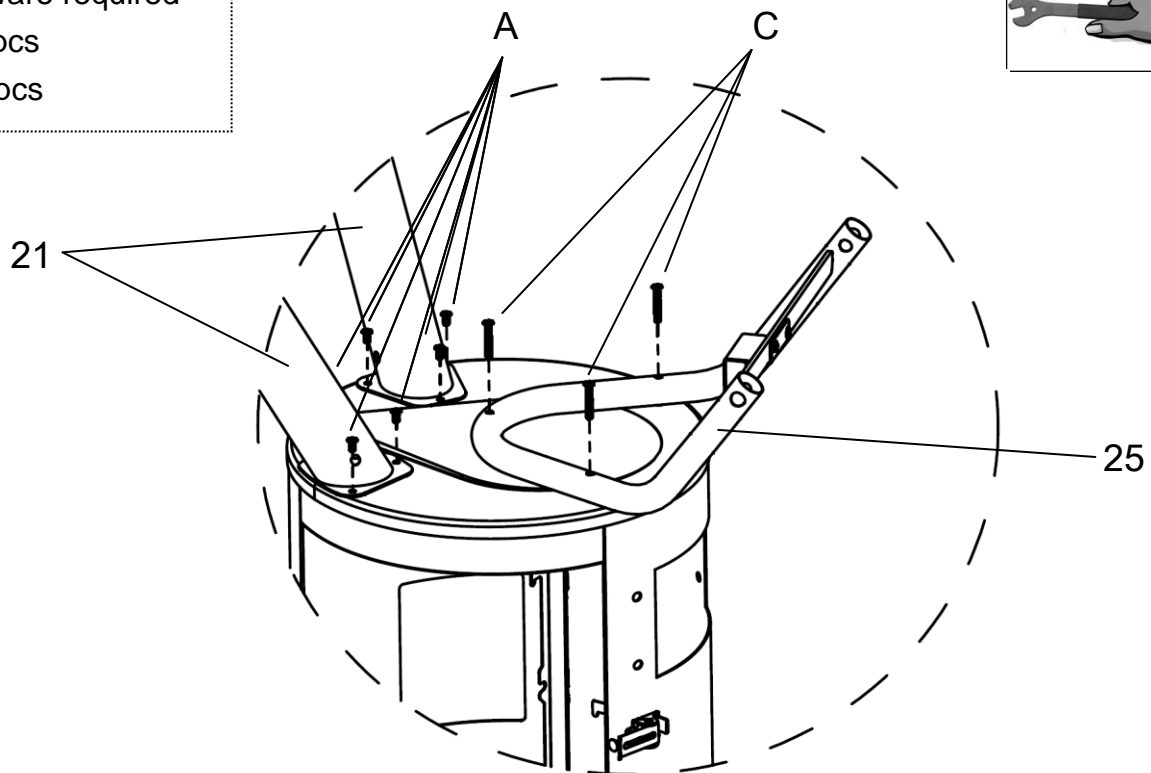
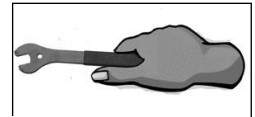


Step 3. Attach Legs and Wheel Bracket to the bottom of Smoke Chamber. TIGHTEN bolts with tools

Hardware required

A - 6 pcs

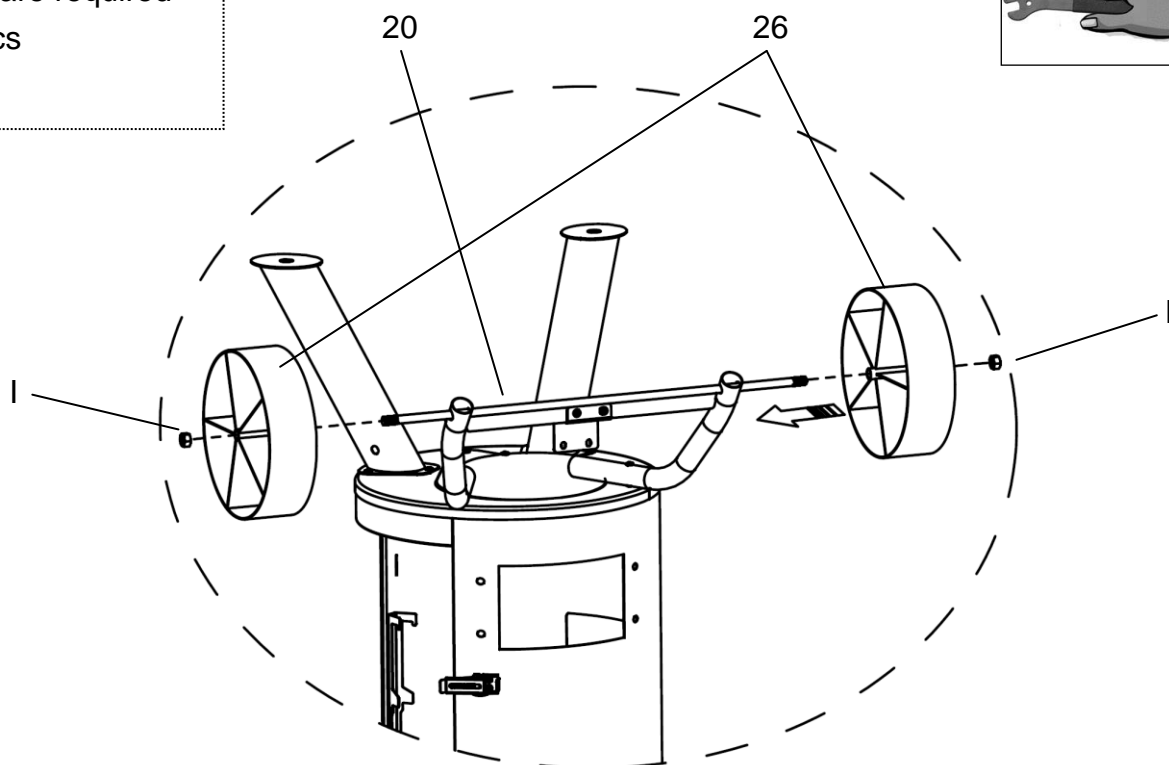
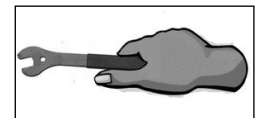
C - 3 pcs



Step 4. Attach Wheel Axle and Wheels to Wheel Bracket in previous step. TIGHTEN nuts with tools

Hardware required

1 - 2 pcs

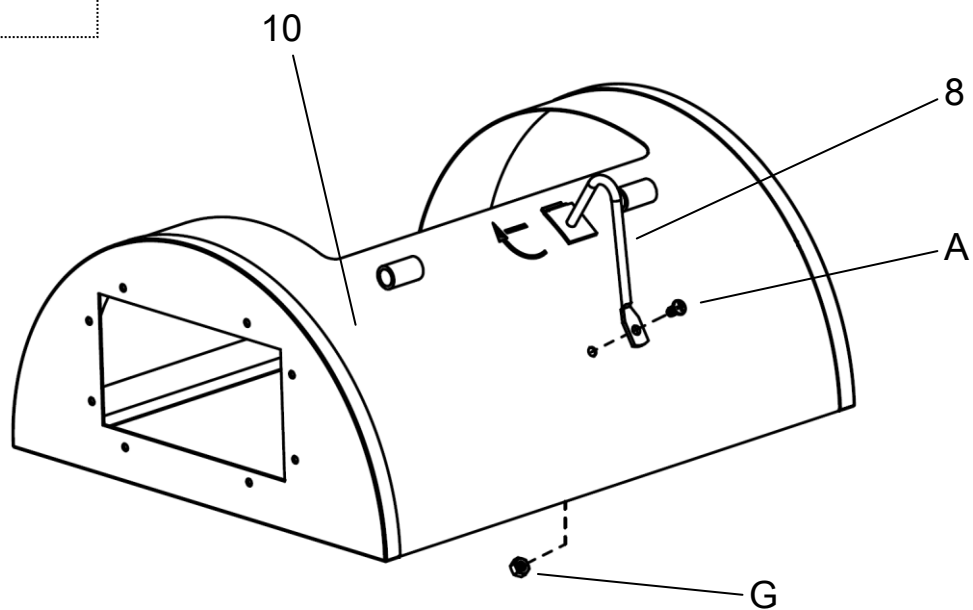
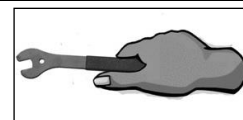


Step 5. Attach Offset Firebox Stopper to Offset Firebox Top. TIGHTEN bolts and nuts with tools.

Hardware required

A - 1 pc

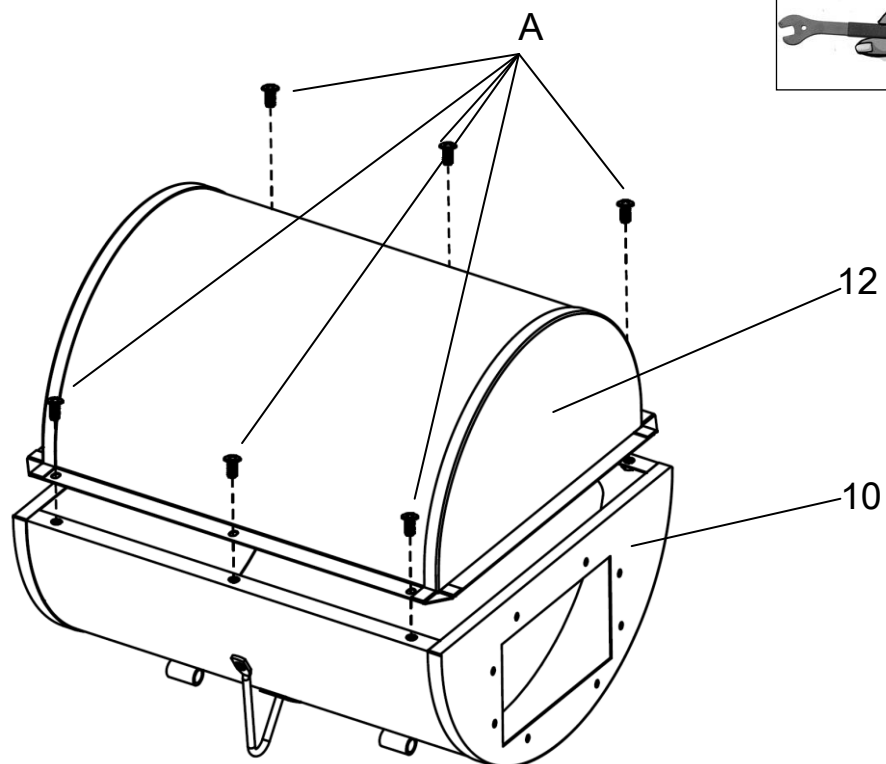
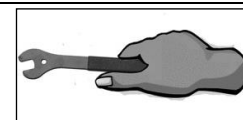
G - 1 pc



Step 6. Attach Offset Firebox Bottom to Top piece. TIGHTEN bolts with tools.

Hardware required

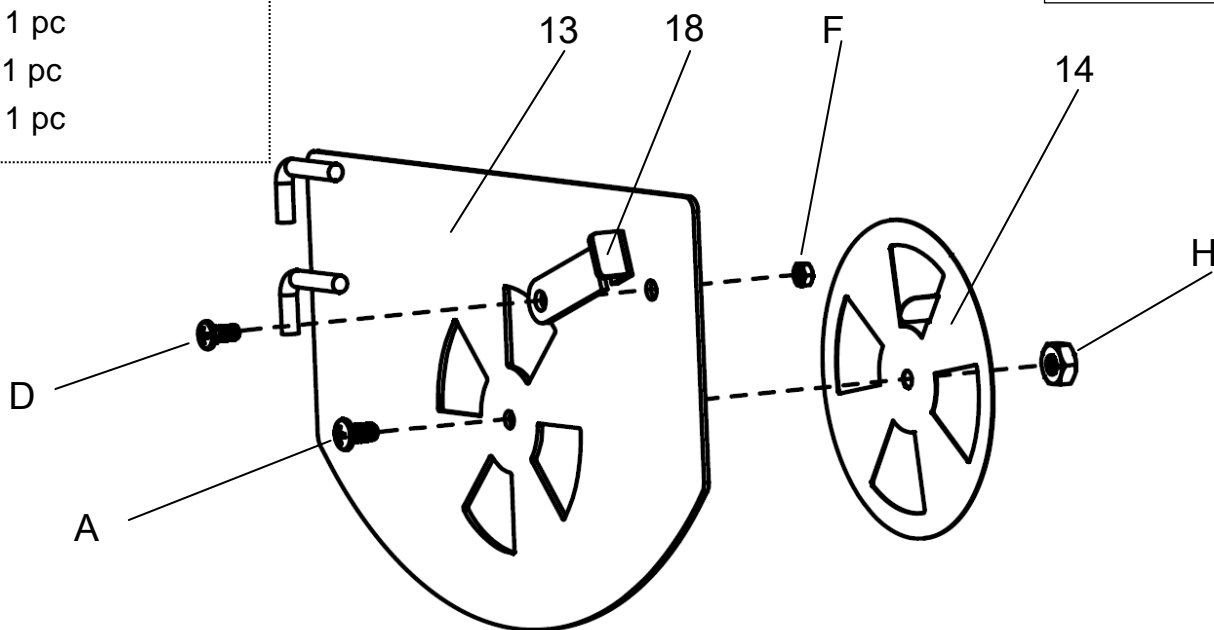
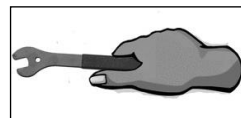
A - 6 pcs



Step 7. Attach Damper and Latch to Offset Firebox Door. TIGHTEN bolts and nuts with tools.

Hardware required

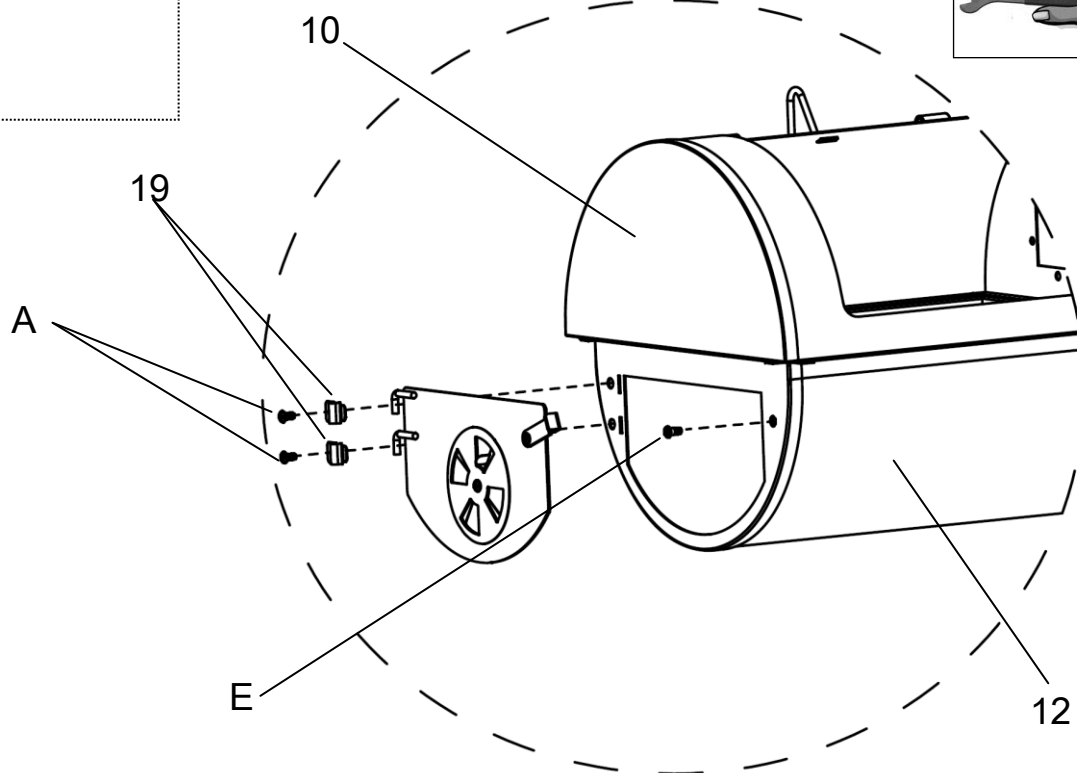
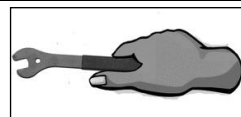
- A - 1 pc
- D - 1 pc
- F - 1 pc
- H - 1 pc



Step 8. Attach Offset Firebox Door and Hinges to Offset Firebox. TIGHTEN bolts with tools.

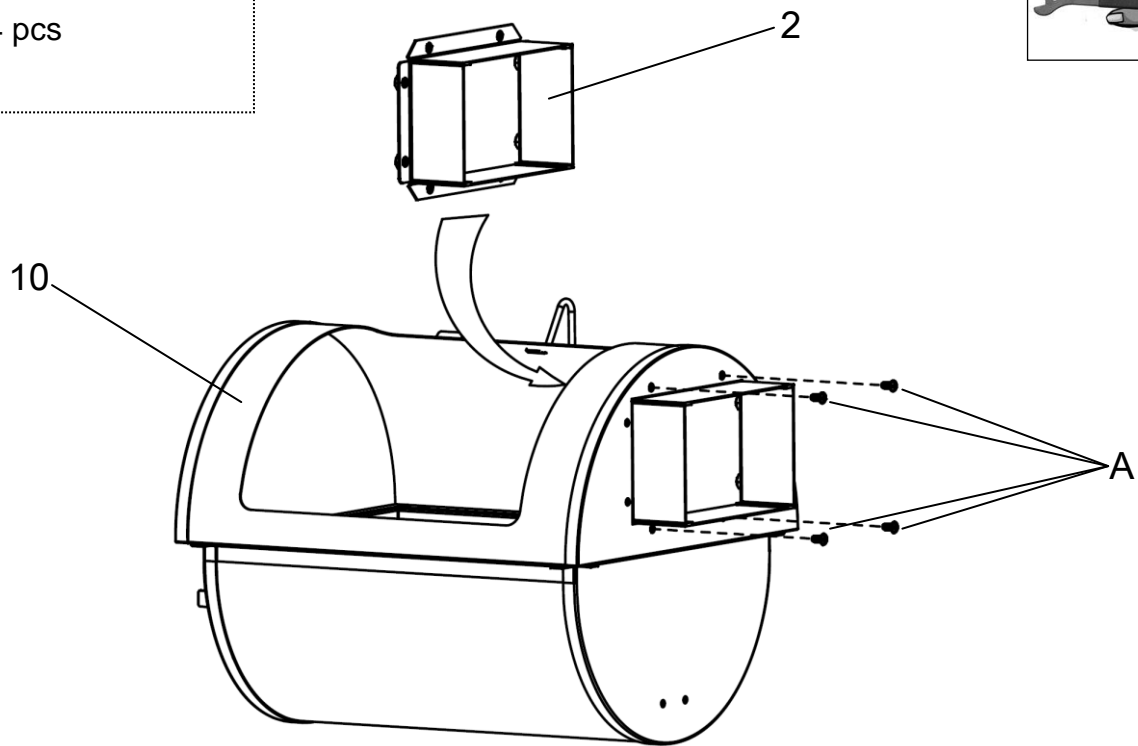
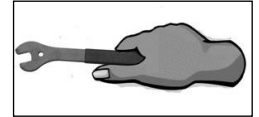
Hardware required

- A - 2 pcs
- E - 1 pc



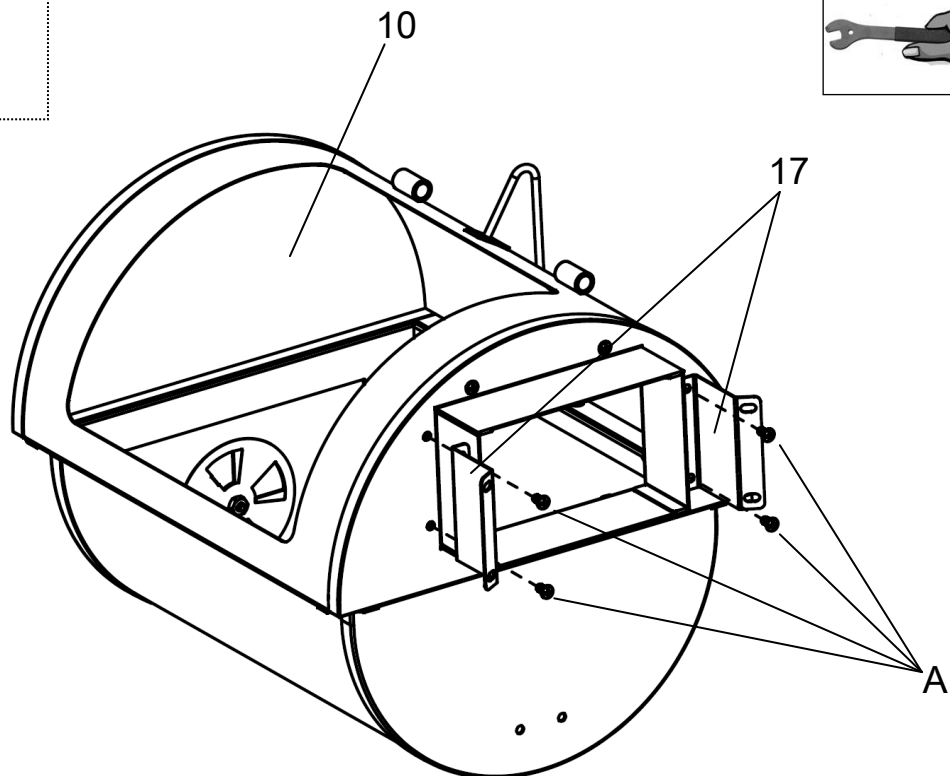
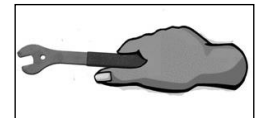
Step 9. Attach Firebox Cross-over to Offset Firebox Top. TIGHTEN bolts with tools.

Hardware required
A - 4 pcs



Step 10. Attach Connecting Plates to Offset Firebox. TIGHTEN bolts with tools.

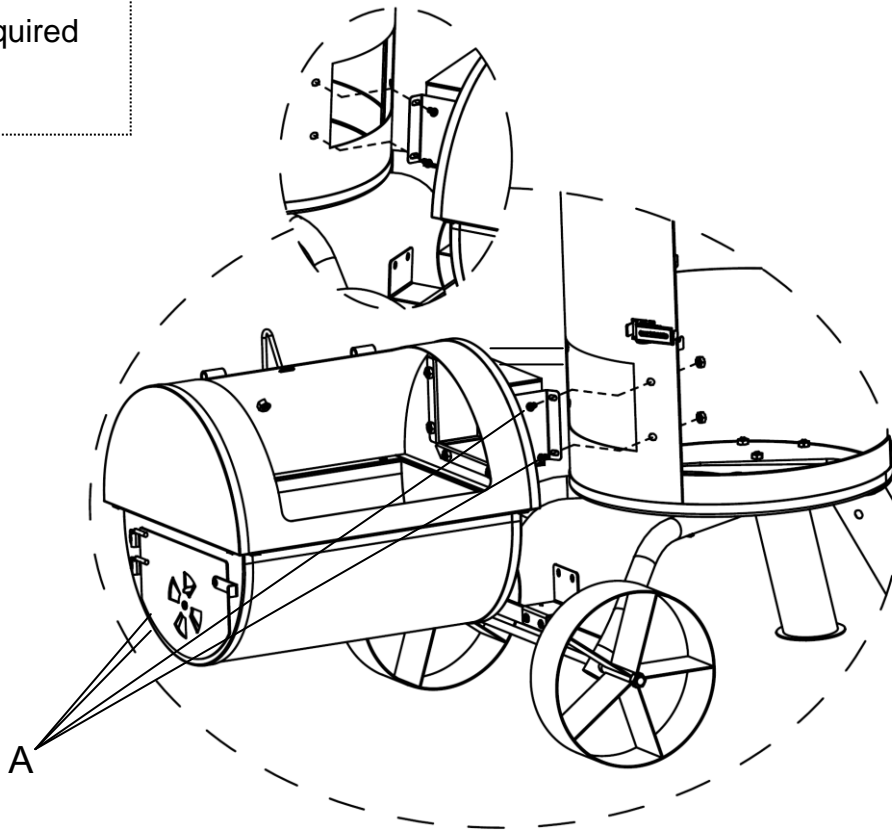
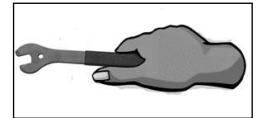
Hardware required
A - 4 pcs



Step 11. Attach Offset firebox to Smoke Chamber. TIGHTEN bolts and nuts with tools.

Hardware required

A - 4 pcs

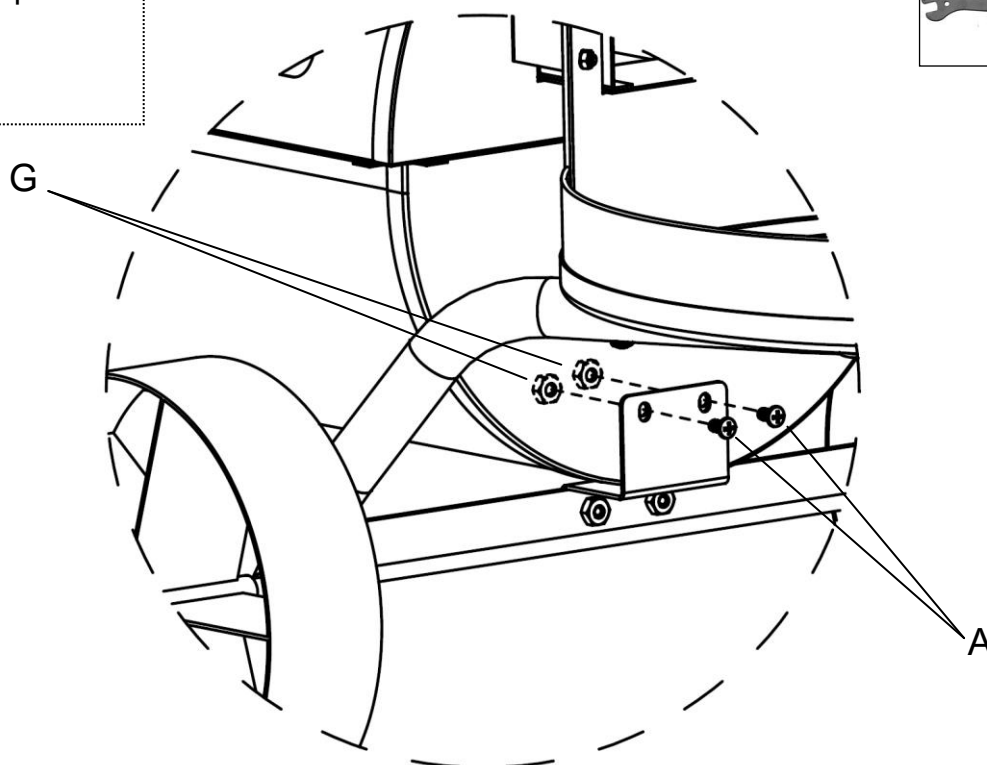
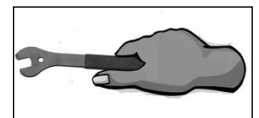


Step 12. Attach Wheel Bracket to Offset Firebox. TIGHTEN bolts with tools.

Hardware required

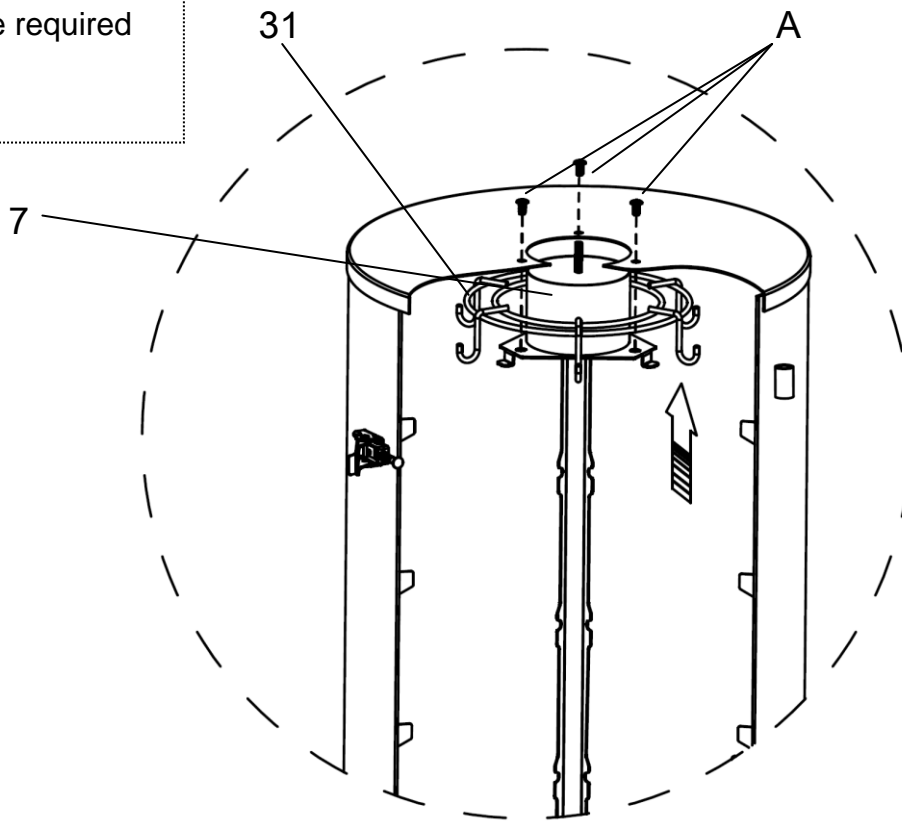
A - 2 pcs

G - 2 pcs



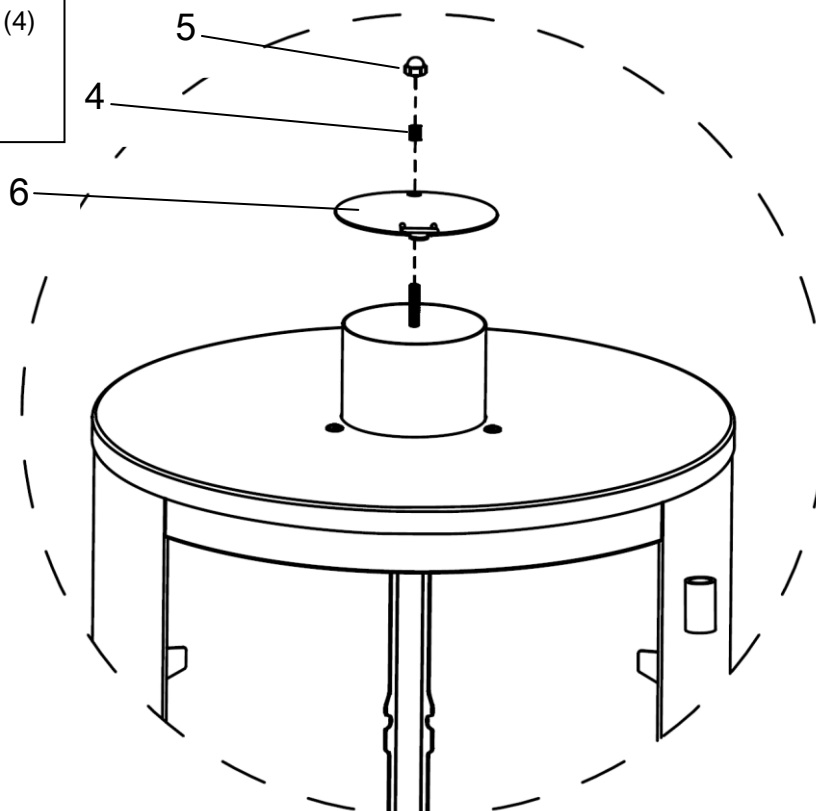
Step 13. Attach Sausage Hook and Smoke Stack to Smoke Chamber. **TIGHTEN** bolts with tools.

Hardware required
A - 3 pcs

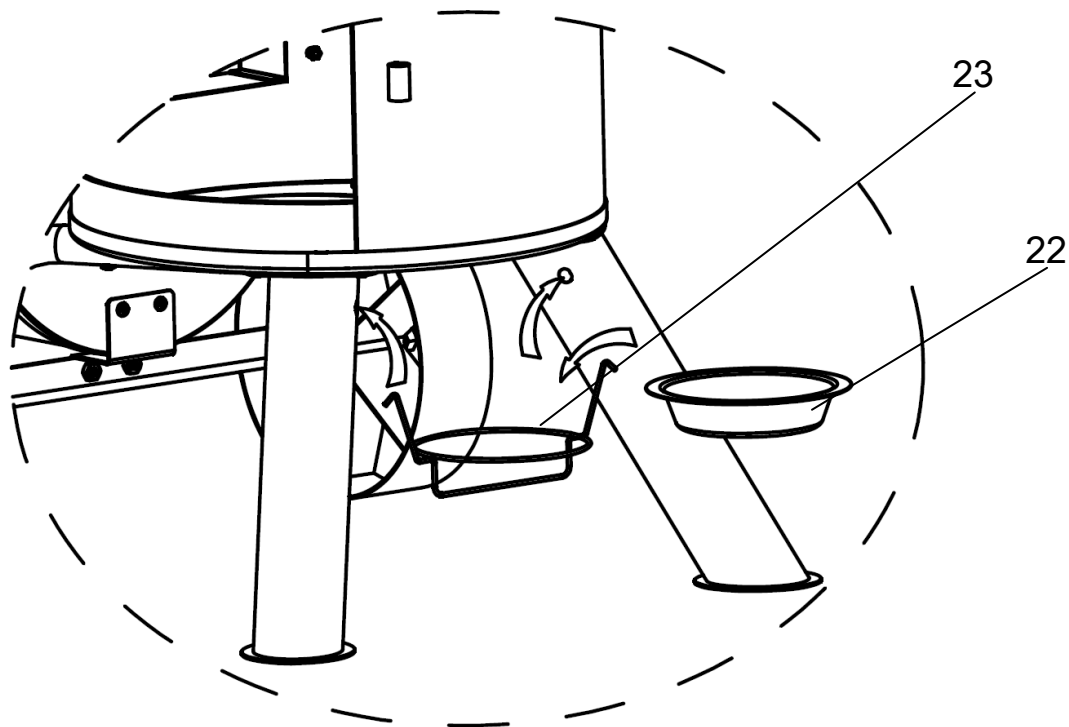


Step 14. Attach Smoke Stack Lid.

cap nut (5) and spring (4)
are pre-attached on
Smoke Stack (7)

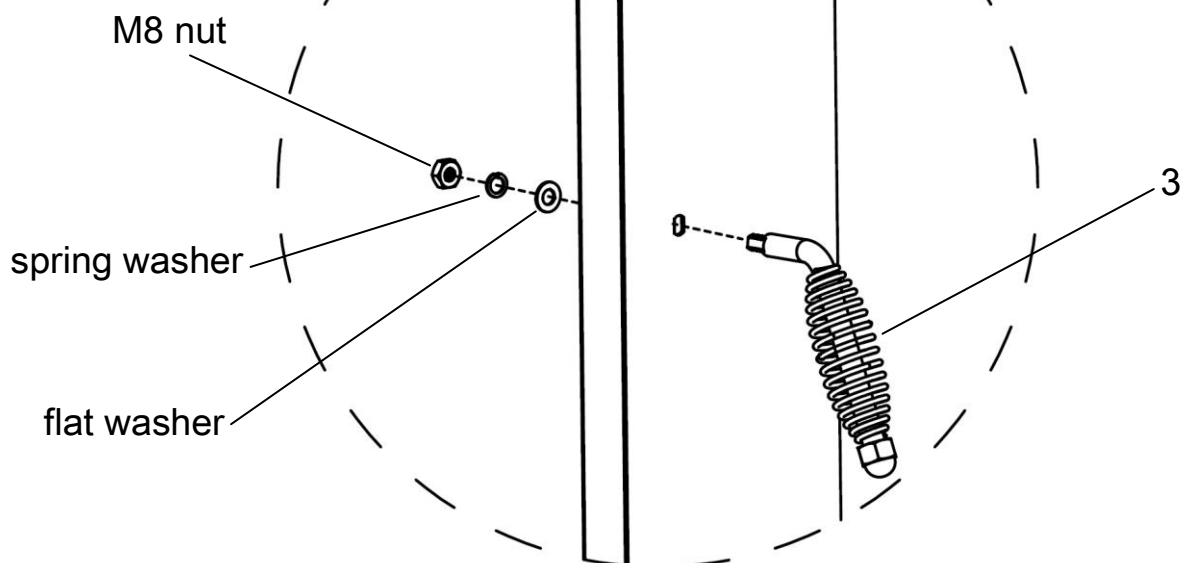
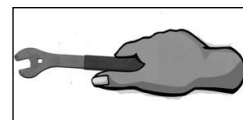


Step 15. Attach Grease Pan Hanger to Legs and put Grease Pan onto Hanger.

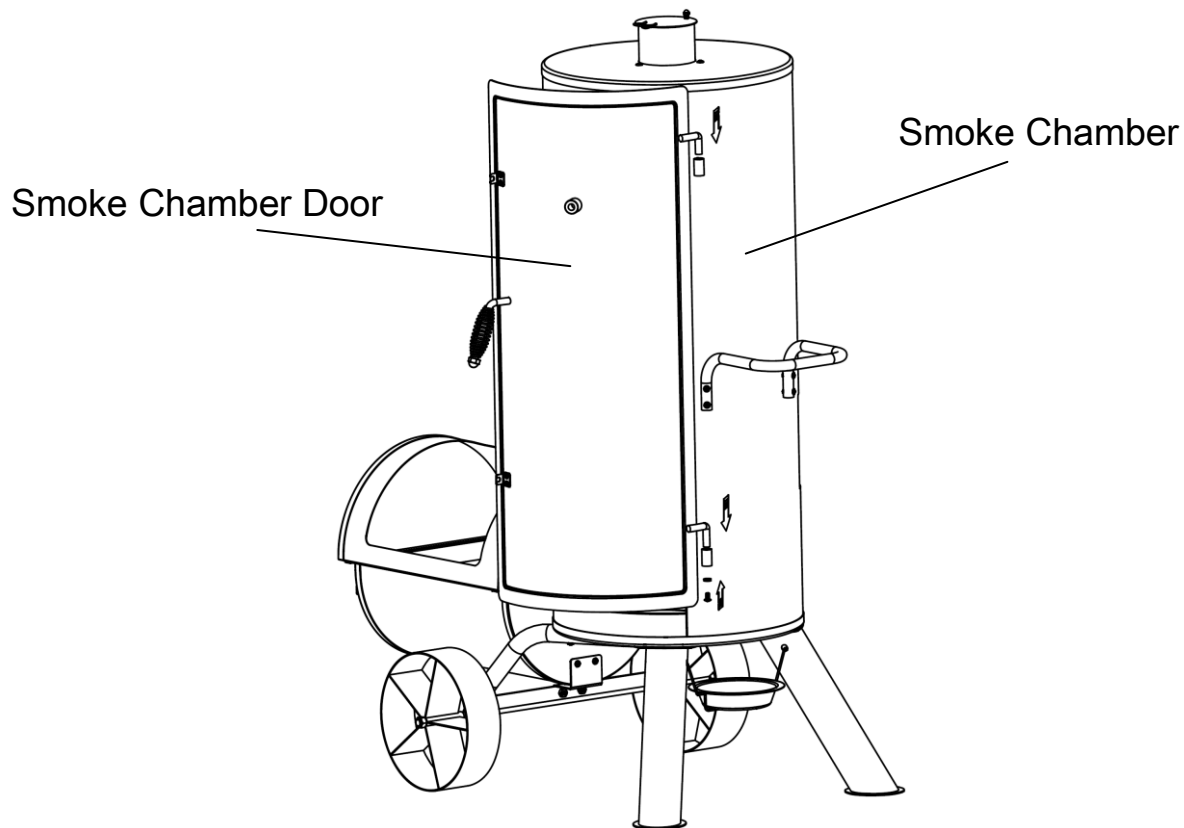


Step 16. Attach Smoke Chamber Handle to Smoke Chamber Door

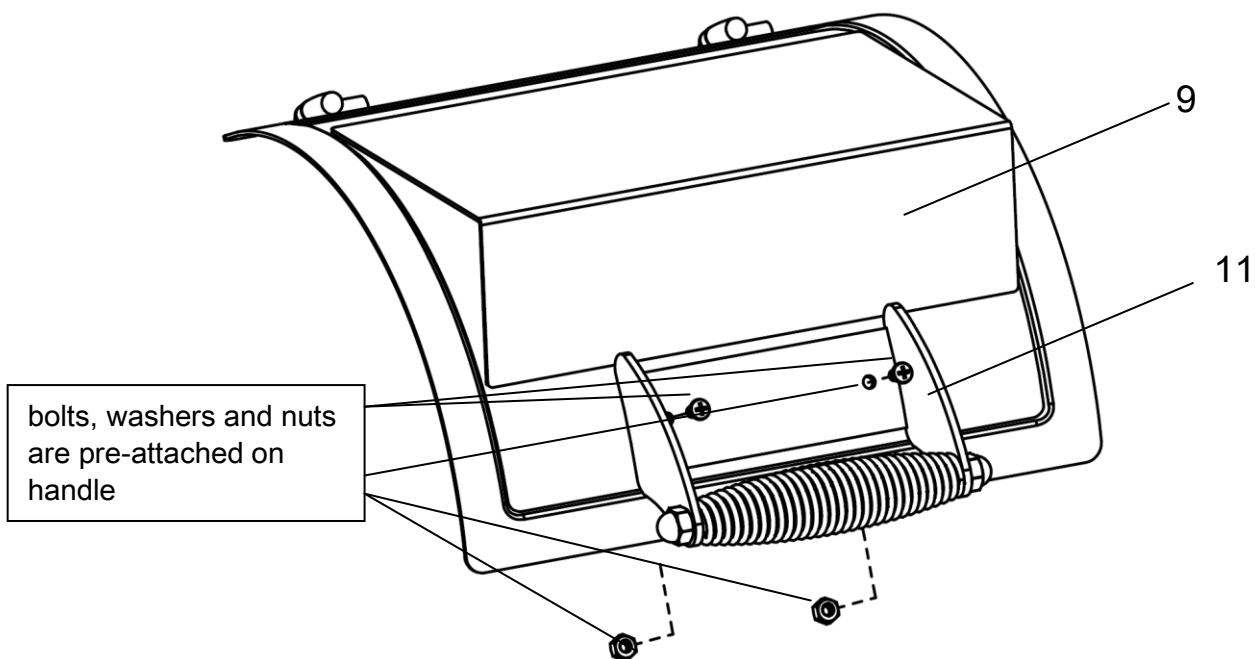
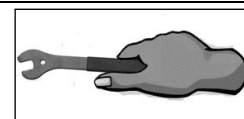
Nut and washers are pre-attached on handle



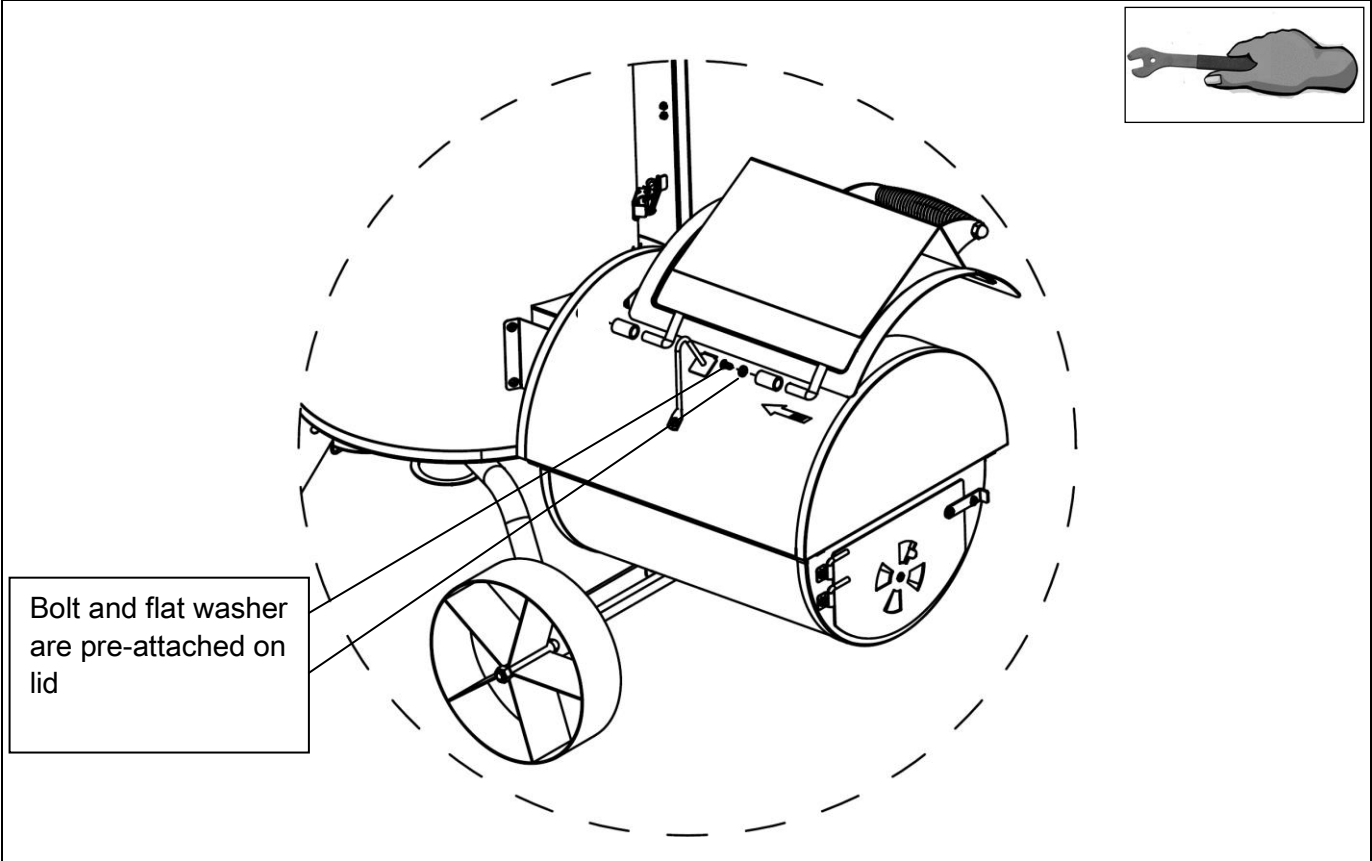
Step 17. Hang Smoke Chamber Door to Smoke Chamber.



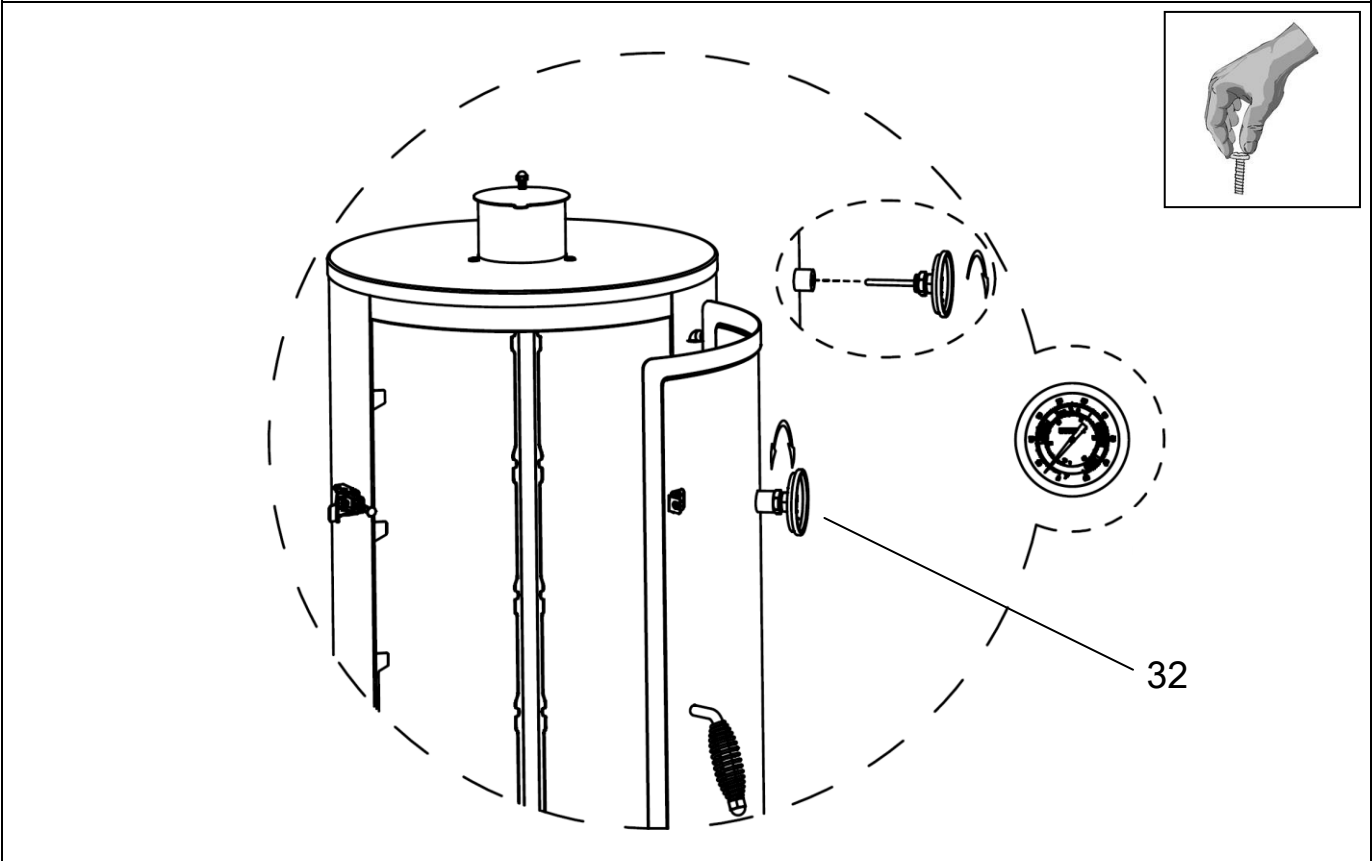
Step 18. Attach Offset Firebox Lid Handle



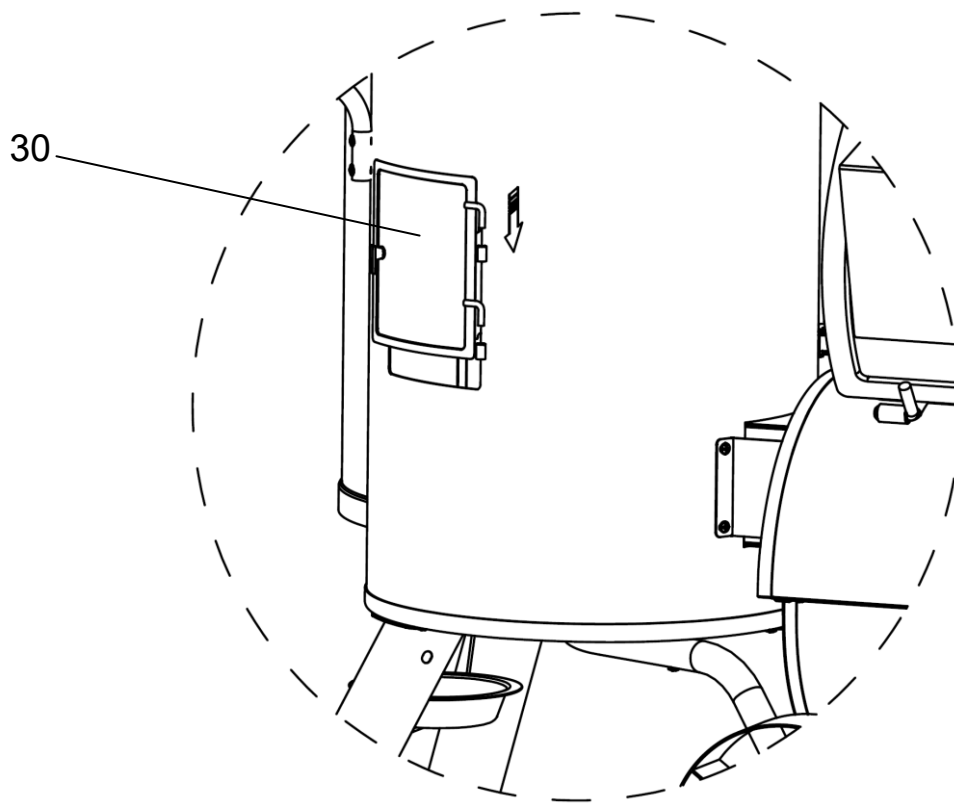
Step 19. Attach Offset Firebox Lid to Offset Firebox Top.



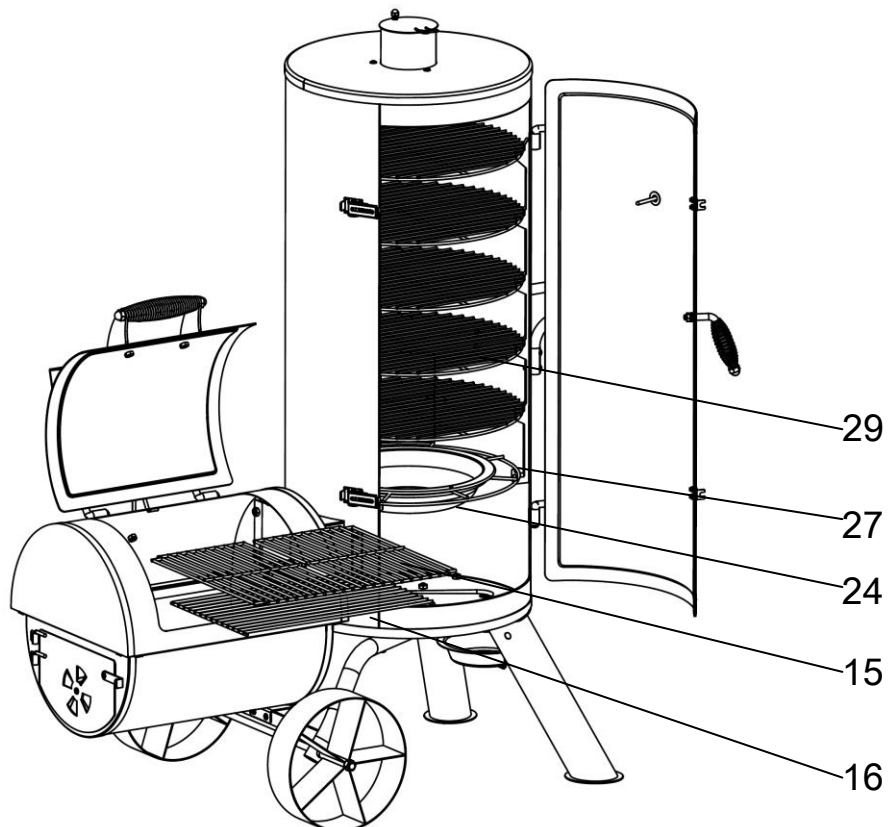
Step 20. Attach Temperature Gauge to Smoker Door



Step 21. Attach Rear Door to Smoking Chamber.





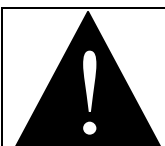

Step 22. Put Cooking Grates, Charcoal Grates, Water Pan Support and Water Pan into smoker.



Assembly is now completed.

Be sure all bolts and nuts are tightened before use

	<h1>WARNING</h1>	
<p>Place smoker/grill outdoors on a hard, level, non-combustible surface away from roof overhang or any combustible material. Never use on wooden or other surfaces that could burn. Place smoker/grill away from open windows or doors to prevent smoke from entering your house. In windy weather, place the smoker/grill in an outdoor area that is protected from the wind.</p>		

	<h1>WARNING</h1>	
<p>Read all safety warnings and instructions carefully before operating your smoker/grill.</p>		

PREPARATION FOR USE & LIGHTING INSTRUCTIONS

Curing your smoker/grill

Prior to your first use of the smoker/grill, follow the instructions below carefully to cure your smoker/grill. Curing your smoker/grill will minimize damage to the exterior finish as well as get rid of the grill paint odor and manufacturing oil that can cause unnatural flavors to the first meal prepared on the smoker/grill.



IMPORTANT: To protect your smoker/grill from excessive rust, the unit must be properly cured and covered at all times when not in use.

Step 1

Lightly coat all interior surfaces of the smoker/grill with vegetable oil or vegetable oil spray. Do not coat charcoal grate/grid.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the smoker/grill (see "Adding Charcoal/Wood During Cooking" section of this manual).

	<h1>WARNING</h1>	
<p>Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal /wood mixture.</p>		

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 2.2 pounds (about 1.0 kg) or less of charcoal in Offset Firebox. This should be enough charcoal to start with. When charcoal is burning strong, carefully place hot coals on charcoal grates/trays.

NOTE: To extend the life of your smoker/grill, make sure that hot coals and wood do not touch the walls of smoker/grill.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.



If you choose to use charcoal lighting fluid, **ONLY** use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 2.2 pounds (about 1.0 kg) or less of charcoal in Offset Firebox. This should be enough charcoal to start with. Place charcoal in the center of charcoal grates/trays.

Step 3

Saturate charcoal with lighting fluid. With lid and doors open, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. *Store lighting fluid a safe distance from the smoker/grill.

Step 4

With lid and doors open and charcoal trays completely placed inside the smoker/grill. Stand back and carefully light charcoal. Allow to burn until covered with a light ash (approximately 20 minutes).

	<h1>WARNING</h1>	
<p>Charcoal lighting fluid must be allowed to completely burn off prior to closing smoker/grill lid/doors (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in smoker/grill and may result in a flash-fire or explosion when lid/doors is/are opened.</p>		

Step 5

With coals burning strong, close lid and doors. Allow the temperature to reach 225°F (107°C). Maintain this temperature for 2 hours.

Step 6

Increase the temperature to 400°F (205°C). This can be achieved by adding more charcoal and/or wood (see "Adding Charcoal/Wood During Cooking" section of this manual). Maintain this temperature for 1 hour then allow unit to cool completely.

NOTE: It is important that the exterior of the smoker/grill is not scraped or rubbed during the curing process.

IMPORTANT: to protect your smoker/grill from excessive rust, the unit must be cured periodically and covered at all times when not in use.



OPERATING INSTRUCTIONS

Step 1

Lightly coat all interior surfaces of the smoker/grill with vegetable oil or vegetable oil spray. Do not coat charcoal grate/grid.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the smoker/grill (see "Adding Charcoal/Wood During Cooking" section of this manual).

	<h1>WARNING</h1>	
<p>Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.</p>		

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their

product. Start with 2.2 pounds (about 1.0 kg) or less of charcoal in Offset Firebox. When charcoal is burning strong, carefully place hot coals in center of charcoal grate/grid.

NOTE: to extend the life of your smoker/grill, make sure that hot coals and wood do not touch the walls of smoker/grill.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable materials for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 2.2 pounds (about 1.0 kg) or less of charcoal in Offset Firebox. Place the charcoal in center of charcoal grates.



Step 3

Saturate charcoal with lighting fluid. With lid open and charcoal tray completely placed inside Offset Firebox, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal.

*Store charcoal lighting fluid a safe distance from the smoker/grill.

Step 4

With Offset Firebox lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

	<h1>WARNING</h1>	
<p>Charcoal lighting fluid must be allowed to completely burn off prior to closing Offset Firebox Lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in Offset Firebox and may result in a flash-fire or explosion when lid is opened.</p>		

Step 5

Place cooking grates on grate support lips (optional) and close Offset Firebox lid.

Step 6

Place food on cooking grates in main chamber and close doors. Always use a meat thermometer to ensure food is fully cooked before removing from smoker/grill.

Step 7

Allow smoker/grill to cool completely, and then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

Flavoring Wood

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3" to 4" (7 to 10 cm) long and 1" to 2" (2 to 4 cm) thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. Only a few pieces of wood are required to obtain a good smoke flavor. A recommended amount for the smoker is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the "Adding Charcoal/Wood During Cooking" section of this manual to avoid injury while adding wood.

Regulating Heat

To increase heat, add more wood and/or charcoal. Follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.

To maintain the temperature, you may need to add more wood and/or charcoal during the cooking cycle.

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. **DO NOT** use resinous wood such as pine as it will produce an unpleasant taste.

The amount of food determines the amount of lump charcoal or charcoal briquette to be used. Add charcoal gradually and observe the grilling/smoking temperature via the temperature gauge. Adding too much charcoal into the smoker/grill at a time may raise the burning temperature rapidly and cause damages to the smoker/grill.

Adding Charcoal/Wood During Cooking

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

Step 1

Stand back and carefully open firebox lid/door. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

Step 2



Wearing oven mitts/gloves. **DO NOT** touch by hand.

Step 3

Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood to charcoal grate, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.

	<h1>WARNING</h1>	
<p>Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.</p>		

AFTER-USE SAFETY

	<h1>WARNING</h1>	
<ul style="list-style-type: none">● Always allow smoker/grill and all components to cool completely before handling.● Never leave coals and ashes in smoker/grill unattended. Make sure coals and ashes are completely extinguished before removing.● Before smoker/grill can be left unattended, remaining coals and ashes must be removed from smoker/grill. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.● Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.● With a garden hose, completely wet surface beneath and around the smoker/grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.● Cover and store smoker/grill in a protected area away from children and pets.		

Proper Care & Maintenance

- Cure your smoker/grill periodically throughout the year to protect against excessive rust.
- To protect your smoker/grill from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grates and charcoal grate with hot, soapy water, rinse well and dry. Lightly coat grates with vegetable oil or vegetable oil spray.
- Clean inside and outside of smoker/grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting. Do not coat charcoal tray.
- If rust appears on the exterior surface of your smoker/grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

Trouble Shooting

Condition	Check Points	Solution
Smoke Chamber does not reach a desire cooking temperature?	<ol style="list-style-type: none"> 1) Is temperature gauge functioning properly? 2) Is smoke leaking through gaps between smoke chamber and doors 3) Does charcoal/wood burn off? Run out of fuel? 	<ol style="list-style-type: none"> 1) Check temperature gauge. Call customer service for a replacement if within warranty period 2) Check gaps on smoker for leakage. Close doors properly 3) Add additional charcoal/wood
Food impaired with unpleasant taste eg. smell of charcoal lighting fluid	<ol style="list-style-type: none"> 1) Improper curing process of the grill prior to the first use? 2) Is charcoal light fluid not completely burnt off before cooking? 3) Is resinous wood being used? 	<ol style="list-style-type: none"> 1) Repeat the curing process. Straightly follow the instructions in this manual 2) Before cooking, open lid and doors and allow sufficient time for charcoal lighting fluid to burn off. Or stop using charcoal lighting fluid 3) Stop using resinous wood
Rust appears on smoker/grill surface	<ol style="list-style-type: none"> 1) Identify position of the rust, is surface peeling causing the smoker/grill to rust 	<ol style="list-style-type: none"> 1) Remove excess rust with steel wool. Apply spray paint to area affected. Only paint on outside surface of the smoker/grill. Do Not paint on inside surface of the smoker/grill

LIMITED WARRANTY

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of 90 days from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provide that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates 90 days from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION, LODGING EXPENSES, LOSS OF FOOD, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
8. **RESERVED RIGHT TO CHANGE:** Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces
 - Rust or corrosion is not deemed a manufacturing or materials defect
 - Discoloration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch up.
 - Stainless steel discoloration or corrosion

IF CUSTOMER SERVICE IS NECESSARY:

1. The Original Purchaser is responsible for shipping and handling charges of the returned item(s) and replacement parts, if any.
2. All parts to be replaced will need to be shipped before replacement items will be sent.
3. Follow the Customer Service Representative's instructions exactly. If a return is necessary, it must be packed carefully and shipped prepaid.

Should you encounter any problem
or
Obtaining replacement parts

CALL US FIRST.

Do not return product to the store.

WE CAN HELP.

Rankam (China) Manufacturing Co. Ltd.

18/F., New Lee Wah Centre, 88 Tokwawan Road, Kowloon, Hong Kong

Please contact Customer Service at:

customerservice@rankam.com

or at

1 – 888 – 837 – 1380

Hours of Operation: 8:00am – 5:00pm Pacific Standard Time

MADE IN CHINA