

Vertical Gas Smoker

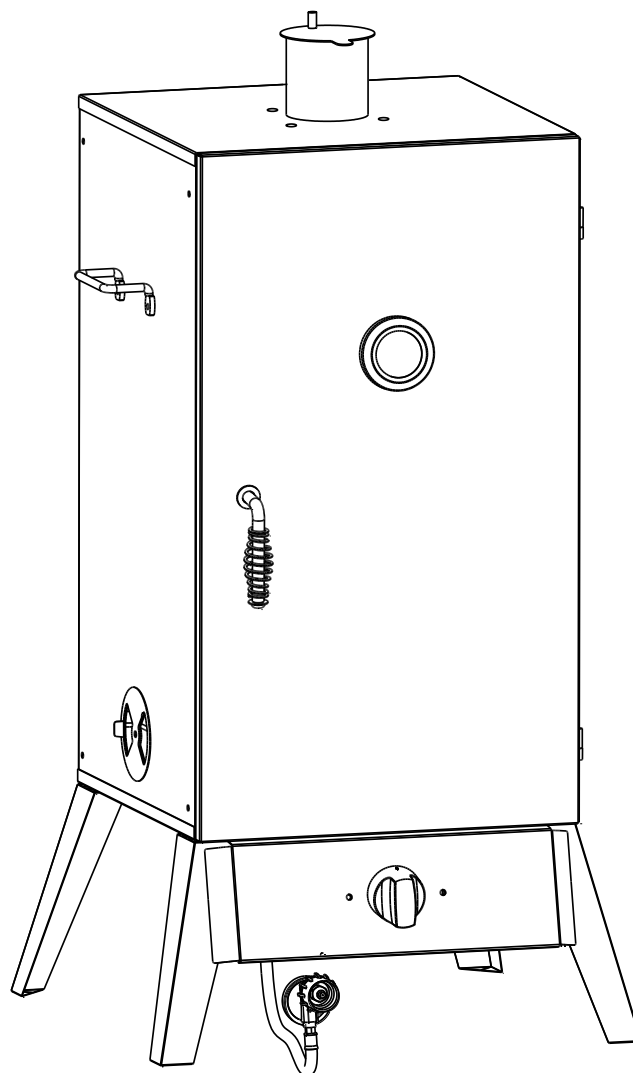
Assembly, Use and Care

Model: SC2045604-SC-00



Tools required:

Phillips screwdriver / Adjustable wrench



For Outdoor Use Only

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

Please verify that all parts are included before beginning assembly by checking the parts and hardware list. If the parts are missing, do not attempt to assemble the appliance and call customer service at 1-888-837-1380.



DANGER



If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open smoker door
4. If odor continues, keep away from the appliance and immediately call 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. Never operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45 °C) or less.
5. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish oil or grease fire with water.

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



WARNING



Combustion by-products when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.



WARNING



This Appliance is not intended for commercial use.

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, will result in death or serious injury.



CAUTION



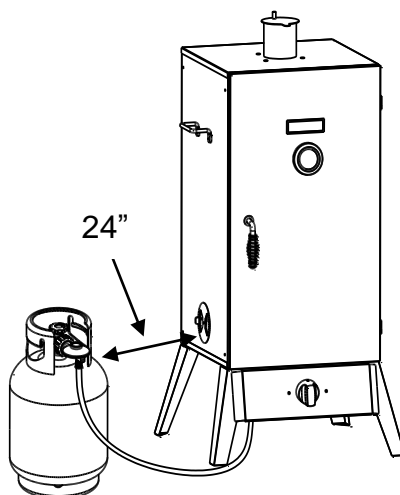
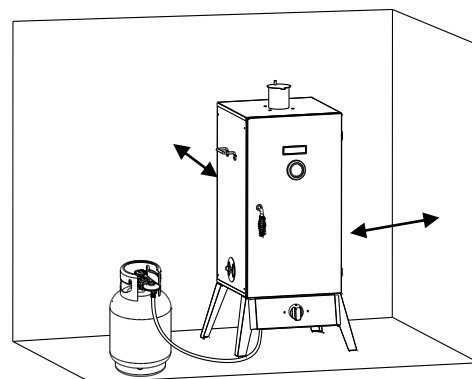
CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.



WARNING



- Use appliance only with LP (propane) gas and the regulator/ valve assembly supplied.
- Installation must conform with 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 B1 49.1*
- This appliance shall not be used on or under any apartment or condominium balcony or deck.
- This appliance shall be used only outdoors, and shall not be used in a building, garage or any other enclosed area.
- This appliance is not intended to be installed in or on a boat. For other than recreational vehicle grills, a statement that this appliance is not intended to be installed in or on recreational vehicles.
- Use your appliance OUTDOORS in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. The appliance should be situated at least 36 inches (91.4cm) from buildings. Not adhering to these clearances will prevent proper ventilation and may increase the risk of a fire and/or property damage, which could also result in personal injury.
- Maintain a minimum clearance of 36 inches (91.4 cm) between all sides of appliance and deck railings, walls or other combustible material. DO NOT use appliance under overhead unprotected combustible construction.
- The appliance is not intended for commercial use.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooking, the appliance fryer/boiler must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- This appliance is not intended for and should never be used as a heater.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350°F (175°C) before relighting burner according to the manufacturer's instructions. Do not open the smoker door.
- Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
- This appliance is not for frying turkeys
- Before opening LP tank valve, check the coupling nut for tightness. When appliance is not in use, turn off control knob and LP tank valve.
- Never move appliance while in operation or still hot.
- Never move the appliance when in use.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of appliance.
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation.



Keep the fuel supply hose away from any heated surface



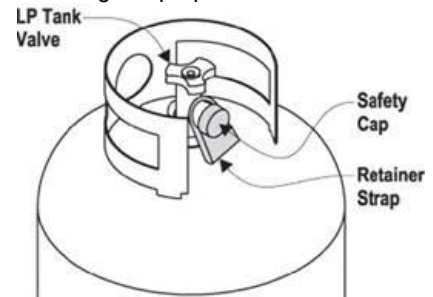
DANGER



1. The safety relief valve on the LP tank could activate releasing gas and cause an intense fire with risk of death or serious injury. Therefore, follow instructions bulleted below exactly.
 - (a) Do not store a spare LP-gas cylinder under or near this appliance.
 - (b) Never fill the cylinder beyond 80 percent full; and
 - (c) If the instructions in (a) and (b) are not followed exactly, a fire causing death or serious injury any occur.
2. If you see, smell, or hear escaping gas, immediately get away from the LP tank/appliance and call your fire department.
3. All spare LP tanks must have safety caps installed on the LP tank outlet.

LP Tank Removal, Transport and Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only – do not use tools to disconnect. 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.
- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.
- Do not store LP tanks in an area where children play.



LP Tank

The LP tank used with your appliance must meet the following requirements:

- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18"(45.7cm)(tall) with 20lb. (9kg). Capacity maximum.
- The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the US Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

LP tank valve must have:

- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.

LP tank must be arranged for vapor withdrawal and include collar to protect LP tank valve.



LP(Liquefied Petroleum Gas)

- LP gas is non toxic, odorless and colorless when produced. For your safety, LP gas has been an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer must purge tanks before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tanks will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "GAS Companies" for nearest certified PL dealers.

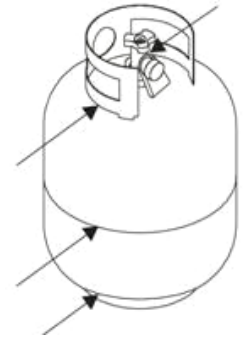
LP Tank Exchange

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

LP Tank Leak Test

For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Appliance must be leak checked outdoors in well-ventilated area, away from open flames or sparks.



Use a clean paint brush and 50/50 soap and water solution.

Use mild soap and water. Do not use household cleaning agents. Damage to gas train components can result.

Brush soapy solution onto all weld seams and entire valve area.



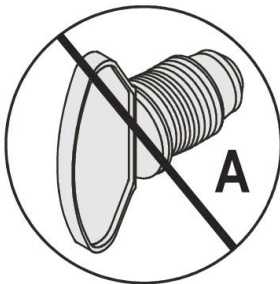
WARNING



If "growing" bubbles appear, do not use or move the LP tank. Contact an LP gas supplier or your fire department.

Connecting Regulator to the LP Tank

1. Place LP tank on a secure, level, and stable surface.
2. Turn control knob to the OFF position.
3. Turn LP tank OFF by turning hand wheel clockwise to a **full stop**.
4. Remove the protective cap from the LP tank valve. Always use cap and strap supplied with valve.

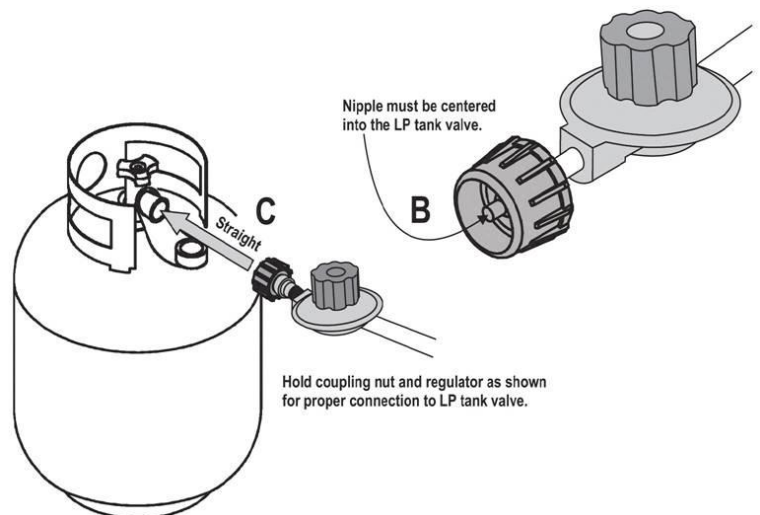


Do not use a POL transport plug (A) (plastic part with external threads)! It will defeat the safety feature of the valve.



5. Hold regulator, insert nipple (B) into LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (c) with LP tank valve so as not to cross thread the connection.
6. Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. An additional one-half to three quarters turn is required to complete connection. Tighten by hand only – do not use tools.

NOTE: If you cannot complete connection, disconnect regulator and repeat step 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**



WARNING



- Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
- Never attempt to attach this appliance to the self-contained LP gas system of a camper or trailer or motor home.
- The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulator and hose assemblies must be those specified by the appliance manufacturer.



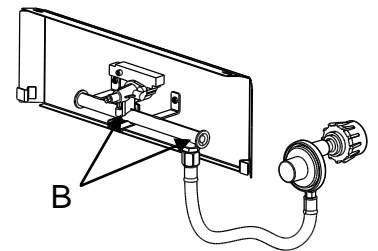
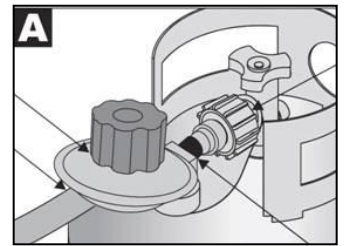
WARNING



- Do not use appliance until leak checked.
- If leak is detected at any time, STOP.
- If you cannot stop a gas leak, immediately close LP tank valve, leave area of appliance, and call LP gas supplier or your fire department!

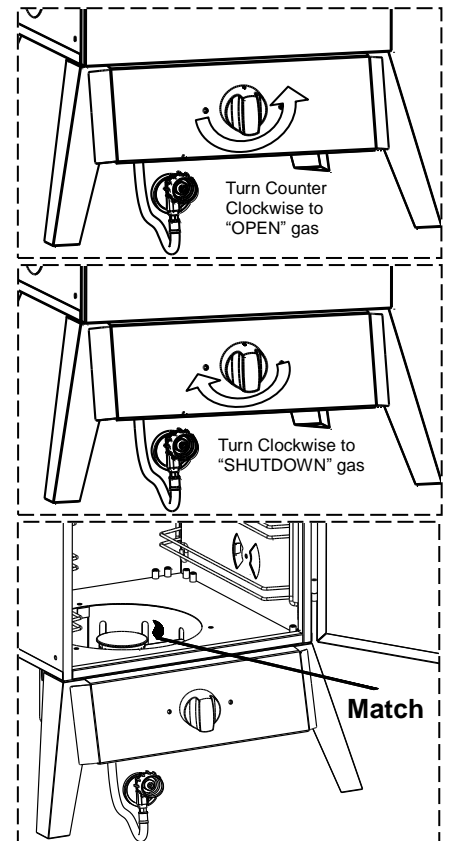
Leak Testing Valves, Hoses and Regulator

1. Turn all control knob(s) to OFF.
2. Be sure regulator is tightly connected to LP tanks.
3. Completely open LP tank valve by turning hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush soapy solution onto indicated connections shown at right in A and B.
5. If 'growing' bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped, do not try to repair. Call for replacement parts. Order new parts by giving the serial number, model number and name of items needed to the Customer Service Center at 1-888-837-1380. Use only replacement parts specified by manufacturer.
6. Always close LP tank valve after performing tank leak test by turning hand wheel clockwise.



Lighting Instructions

1. Read all instruction before lighting.
2. Open the smoker cabinet door.
3. Check for any blockage to the venture tube or burner. Remove any foreign objects.
4. Be sure the burner control knob is in the "OFF" position.
5. Open the LP cylinder valve ONLY 1 1/2 turns by turning counter – clockwise.
6. Push and Turn the burner control knob slowly counter – clockwise to the high setting. The igniter should spark and ignite the burner.
7. You should see a small spark and hear the igniter click. If the burner doesn't light, turn the control knob off then repeat the above steps again.
8. Once the burner is lighted, 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.
9. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure.



Adding Water

To add water before cooking, remove the water tray and fill it with water up to 1" below the rim. Then replace the tray to the bottom of the rack.

To add water while the smoke is hot, DOT NOT pull the water tray out beyond the rack.

Match lighting

1. Repeat steps 1 through 5 of the "Lighting Instructions" above.
2. Remove the Wood Chip Tray
3. Insert a match next to the burner inner box, making sure it sits over the burner. Quick turn the control knob to the light position. If the burner does not light within 4 or 5 seconds, turn the control knob off, wait 5 minutes, and repeat the process.

Shutting the Smoker OFF

1. The smoker can become very hot while in use. Do not touch any portion of the smoker except for the door handle and burner control knob. It may be necessary to use protective gloves.
2. Turn the burner control knob off by pushing in rotating clockwise. The burner flame should then go out. Turn off the LP cylinder valve by turning the knob clockwise until it stops.
3. Following all warnings and safety precautions before removing meat from the smoker or preparing the unit for storage. Follow instructions in this manual for proper storage procedures and the important warnings and safeguards.



CAUTION

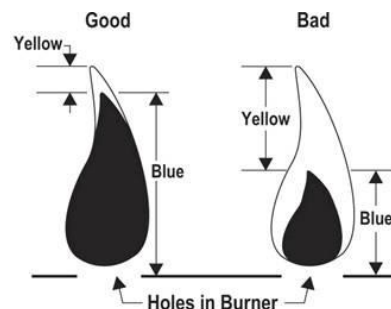


If burner does not light OR if burner flame is accidentally extinguished, turn knob to OFF, wait 5 minutes, try again. If the burner does not ignite with valve open OR if burner flame is accidentally extinguished after lighting, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Avoid damage while in use. Always wear protective oven mitts or heat resistant gloves when handling hot components.

Burner Flame Check

- Light burner, rotate knob from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Always check flame prior to each use. The air damper (D) mounted on the Burner venturi tube helps to control the amount of primary air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air damper by turning it clockwise or counterclockwise until the desired flame is achieved.



Turning LP Cooker Off

- Turn all knobs to OFF position, Turn LP tank OFF by turning hand-wheel clockwise to a full stop.

Hose Check

- Before each use, check to see if there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

Cleaning the Burner



CAUTION



Checking and cleaning burner / venturi tubes for insect nests. A clogged tube can lead to fire beneath the appliances.

Spiders' nests or wasps' mud inside the burner may cause fire at the air damper. If a fire occurs, immediately turn off gas supply at LP tank valve.

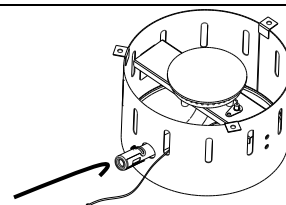
Note:

Spiders and small insects can spin webs and build nests inside the burner. This especially occurs in late summer and fall before frost when spiders are most active. These nests can obstruct gas flow and cause a fire in and around the burner and orifice. Such a fire can cause operator injury and serious damage to the appliance.

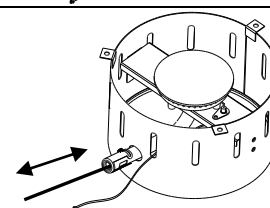
To help prevent a blockage and ensure full heat output, clean and inspect burner tube often (once or twice a month). NOTE: Water or air pressure will not normally clear a spider web.

Steps for Cleaning the Burner:

1. Remove orifice/hose from the burner.
2. Look inside the burner tube for nests, webs, or mud.



3. To remove the above obstructions, use an accessory flexible venturi brush or bend a small hook on one end of a long flexible wire such as the one in small picture.
4. Inspect and clean the burner if needed.
5. Reattach orifice/hose to burner.



Cleaning and Maintenance

- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not block holes in bottom or sides of appliance.
- Check burner flames regularly.
- Use appliance only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under ANY overhead construction.
- Completely thaw meat and poultry prior to placing in hot oil.
- To minimize splattering, dry surfaces of meat and poultry prior to placing in hot oil.
- When LP tank is connected to appliance, store outdoors in well-ventilated space and out of reach of children.
- Store appliance indoors ONLY if LP tanks turned off and disconnected, removed from appliance and stored outdoors.
- To keep the appliance clear and free from gasoline and other flammable vapors and liquids.
- Not obstructing the flow of combustion and ventilation air.
- Keeping the ventilation opening(s) of the cylinder enclosed free and clear from debris.
- Clean all cooking surfaces of vessels, aluminum pots and pan with warm, soapy water and a nylon cleaning pad to avoid oxidation, corrosion and rusting.



CAUTION



All cleaning and maintenance should only be done when the appliance is cool and with the fuel supply turned off at the LP tank. DO NOT clean any part in a self-cleaning oven. The extreme heat will damage the finish.

Correct care and maintenance will keep your appliance operating smoothly. Clean regularly as determined by the amount of use. NOTE: Clean the entire appliance each year and tighten all hardware on a regular basis (1-2 times a year or more depending on usage). Cleaning should be done where detergents won't harm patio, lawn or the like.

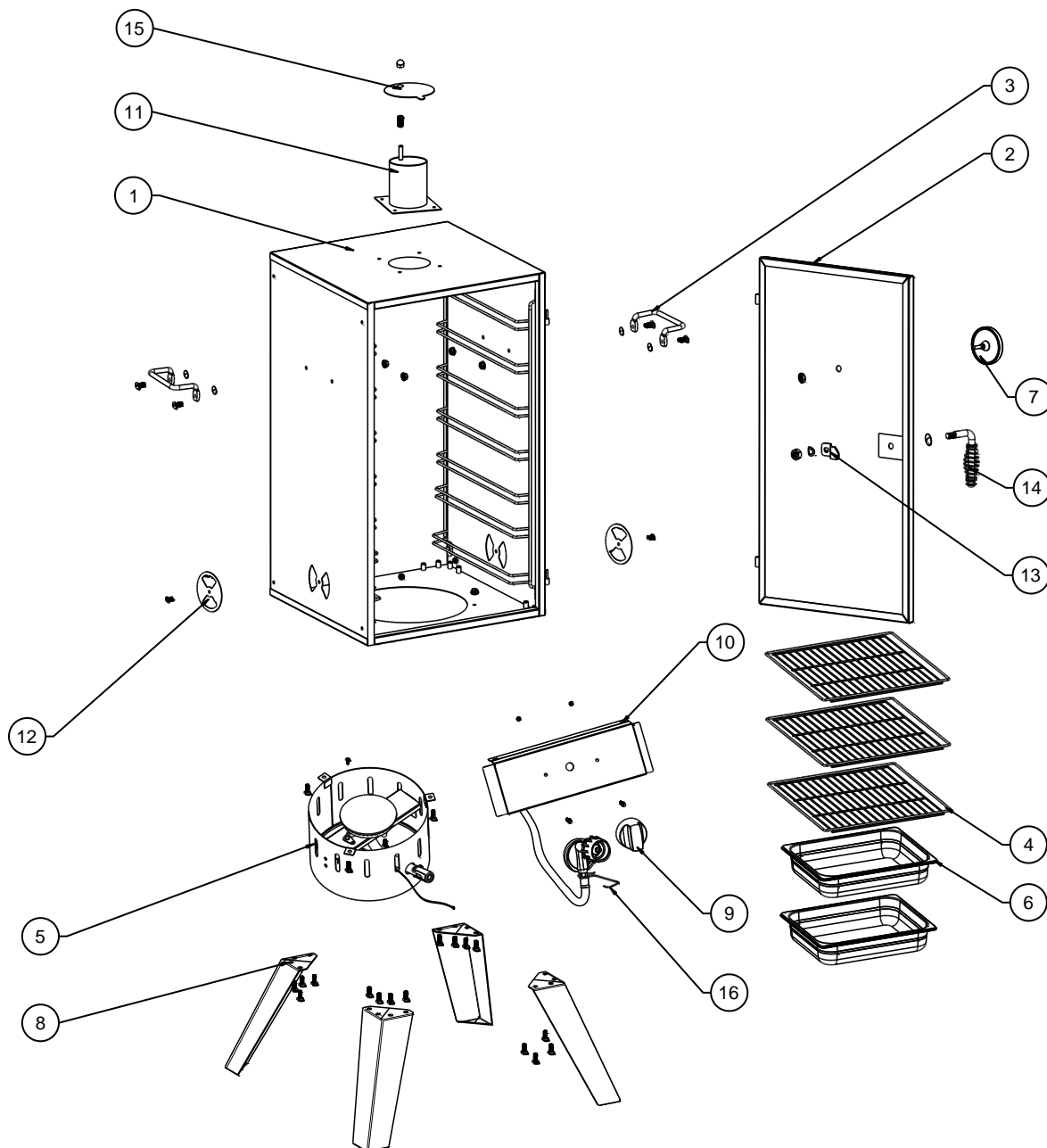
Suggested Cleaning Materials:

- Mild dish washing liquid detergent
- Wire brush
- Nylon Cleaning pad
- Hot water
- Paper clip
- Soft brass bristled brush

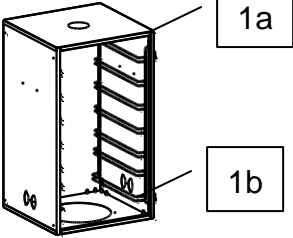
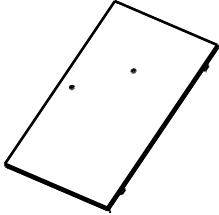
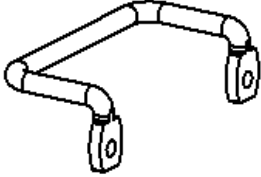

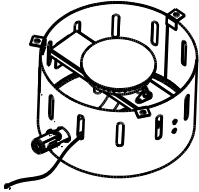
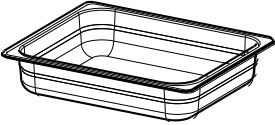
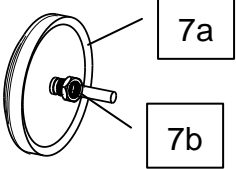
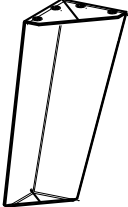

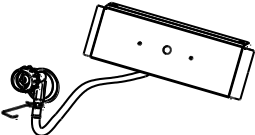
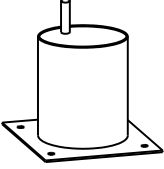





Component Cleaning:

- Burner: Wire brush loose corrosion from burner exterior. Clean clogged gas port holes with an opened paper clip. Replace corroded or damaged burners that would emit excess gas.
- Cooking surfaces, pots and pans: Clean the cooking surface with soapy water and a nylon cleaning pad.

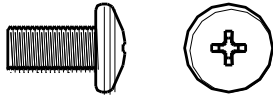

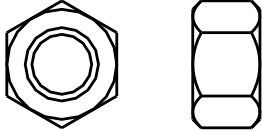

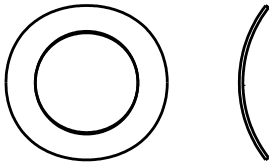
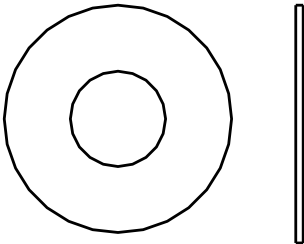
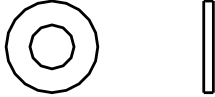

Product Diagram



Component List

<p>1-Body</p>  <p>1a: Body – 1pc 1b: Steel rack – 2pcs</p>	<p>2-Door Panel</p>  <p>Qty: 1pc</p>	<p>3-Handle</p>  <p>Qty: 2pcs</p>
<p>4-Cooking Grid</p>  <p>Qty : 3pcs</p>	<p>5-Burner Drum Assembly</p>  <p>Qty : 1pc</p>	<p>6-Water Tray / Wood Chip Tray</p>  <p>Qty : 2pcs</p>
<p>7-Temperature Gauge</p>  <p>7a: Temperature Gauge – 1pc 7b: Nut – 1pc</p>	<p>8-Leg</p>  <p>Qty: 4pcs</p>	<p>9-Knob</p>  <p>Qty: 1pc</p>
<p>10-Front Panel Assembly</p>  <p>Qty: 1pc</p>	<p>11-Smoke Stack</p>  <p>Qty: 1pc</p>	<p>12-Damper Vent</p>  <p>Qty: 2pcs</p>
<p>13-Door Lock Plate</p>  <p>Qty: 1pc</p>	<p>14-Door Handle</p>  <p>Qty: 1pc</p>	<p>15-Smoke Stack Cover</p>  <p>Qty: 1pc</p>
<p>16- Regulator Hook</p>  <p>Qty: 1pc</p>		

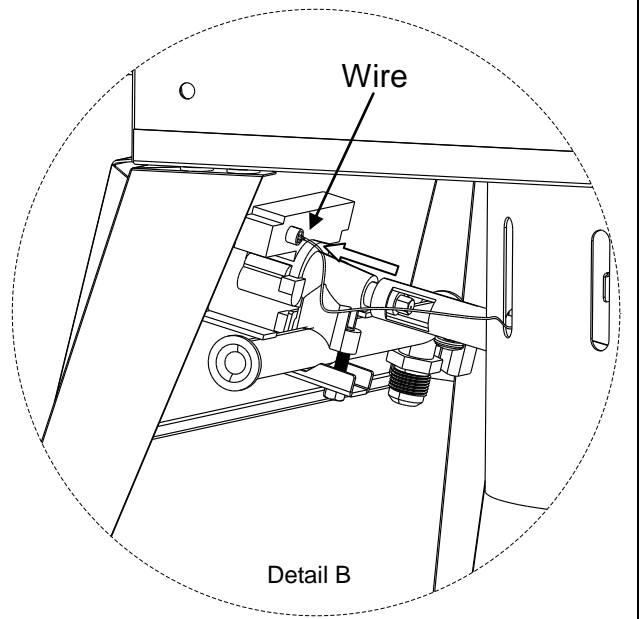
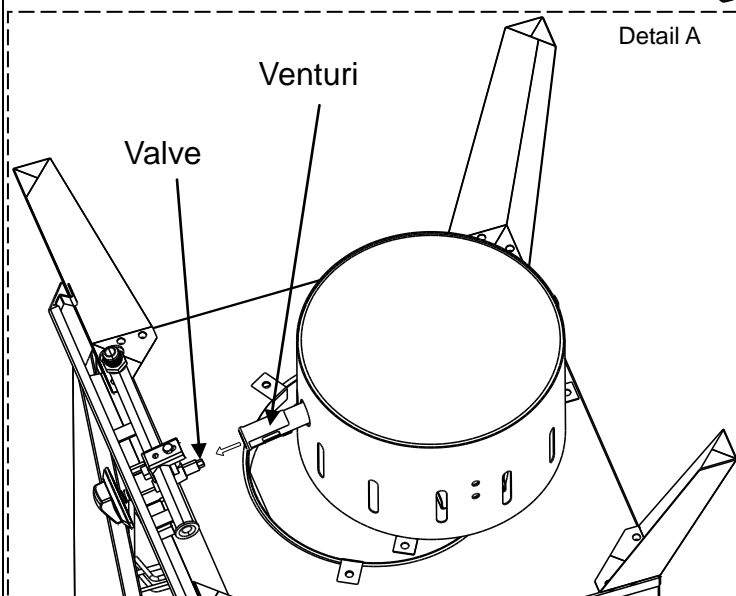
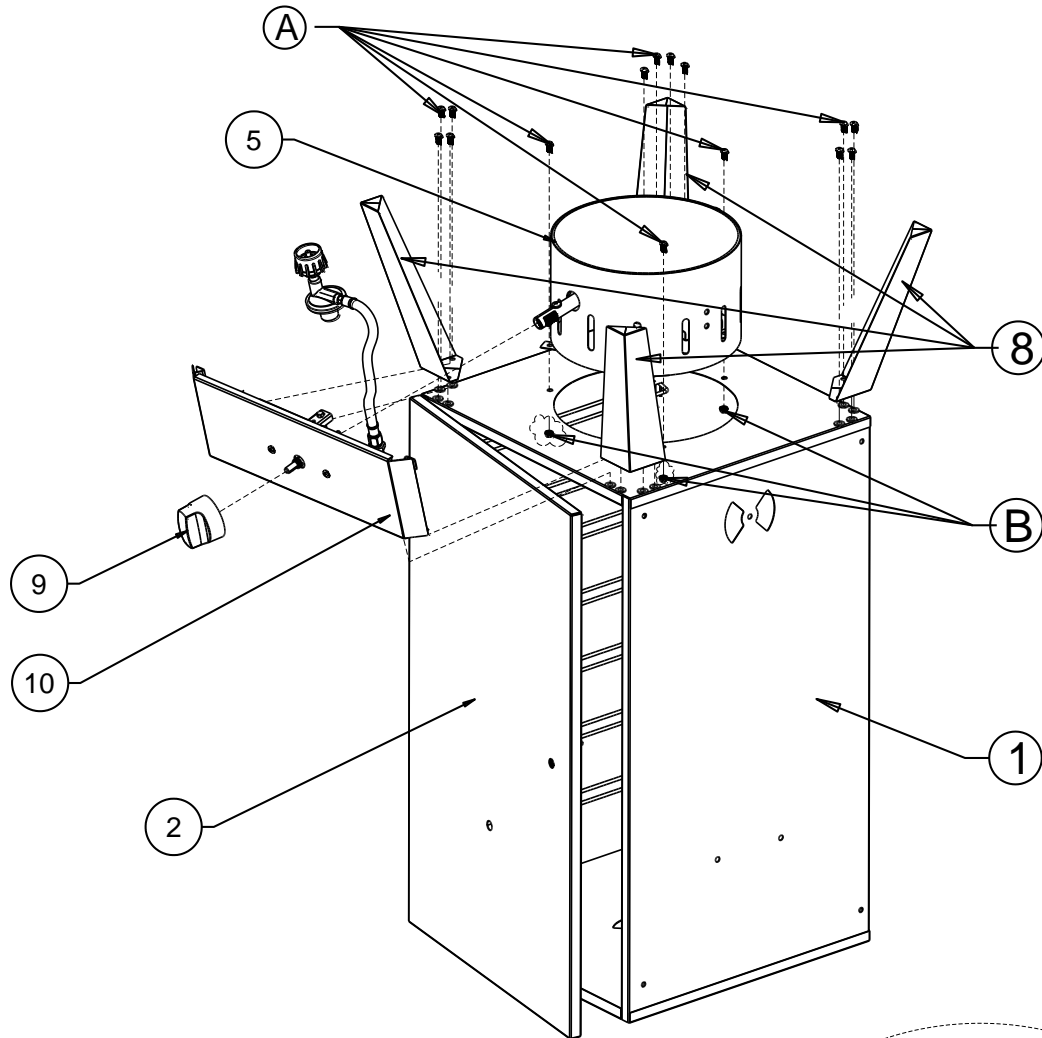
Hardware List

A		<p>ROUND BOLT M6x12</p>	29 pcs
B		<p>NUT M6 FLANGE LOCK</p>	13 pcs
C		<p>NUT M10</p>	1 pc
D		<p>CAP NUT</p>	1 pc
E		<p>SPRING WASHER</p>	1 pc
F		<p>METAL WASHER</p>	1pc
G		<p>FIBER WASHER</p>	4 pcs
H		<p>SPRING</p>	1 pc

Assembly Instructions:

Step 1 – Burner Drum Installation

- With the BODY (1) in the upright position remove the door by lifting it from the hinges. Set the DOOR PANEL (2) aside. This will make assembly much easier.
- Set the smoker assembly upside down. Set the BODY (1) on padded surface such as cardboard or carpet to prevent scratching or damaging your smoker.
- Attach the BURNER DRUM (5) and to smoker cabinet using 3 set M6 x 12 bolts (A) and M6 nuts (B). Maneuver the BURNER DRUM so that the burner valve seats into the end of the venturi tube. **IMPORTANT!** The burner valve must be properly seated into venturi tube for safe operation. (see detail A)
- Attach the igniter wire to the igniter on the control panel (10). (see detail B)

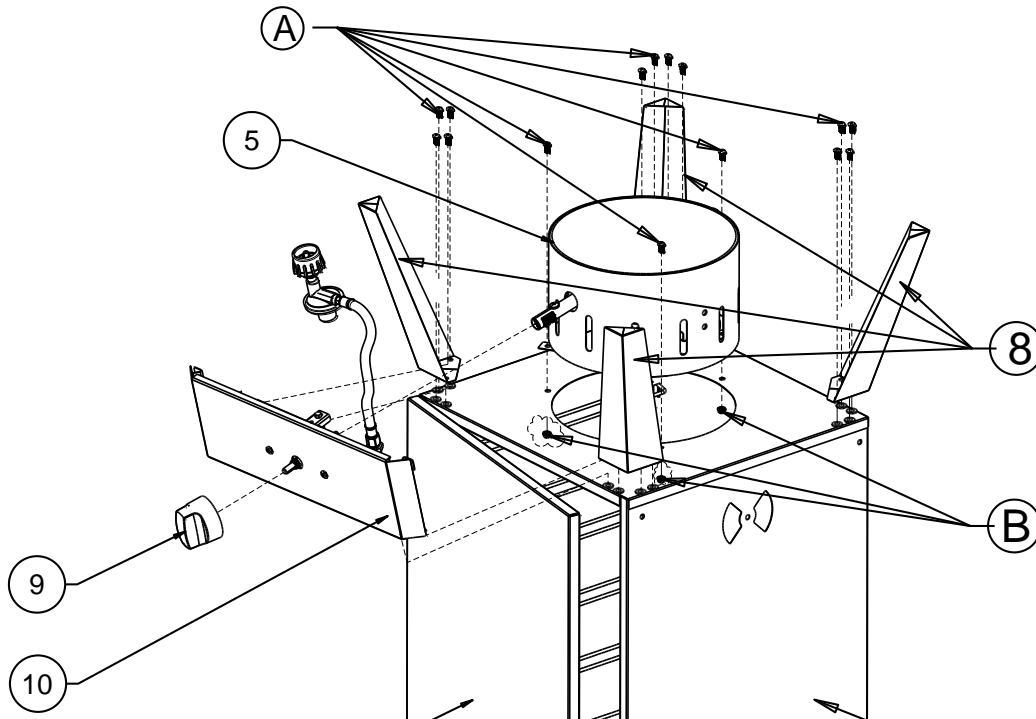


Step 2 - Mounting Legs

a. Assemble the KNOB (9) onto the manual valve on FRONT PANEL (10) .

b. Assemble 4 LEG (8) and the FRONT PANEL (10) as shown using 16 pcs M6 x 12 bolts (A)

Important: Assemble the FRONT PANEL (10) to the FRONT LEG (8) before installing the inside bolts as these bolts must pass through the FRONT PANEL (10) and the LEG (8).



Step 3 - Door Assembly

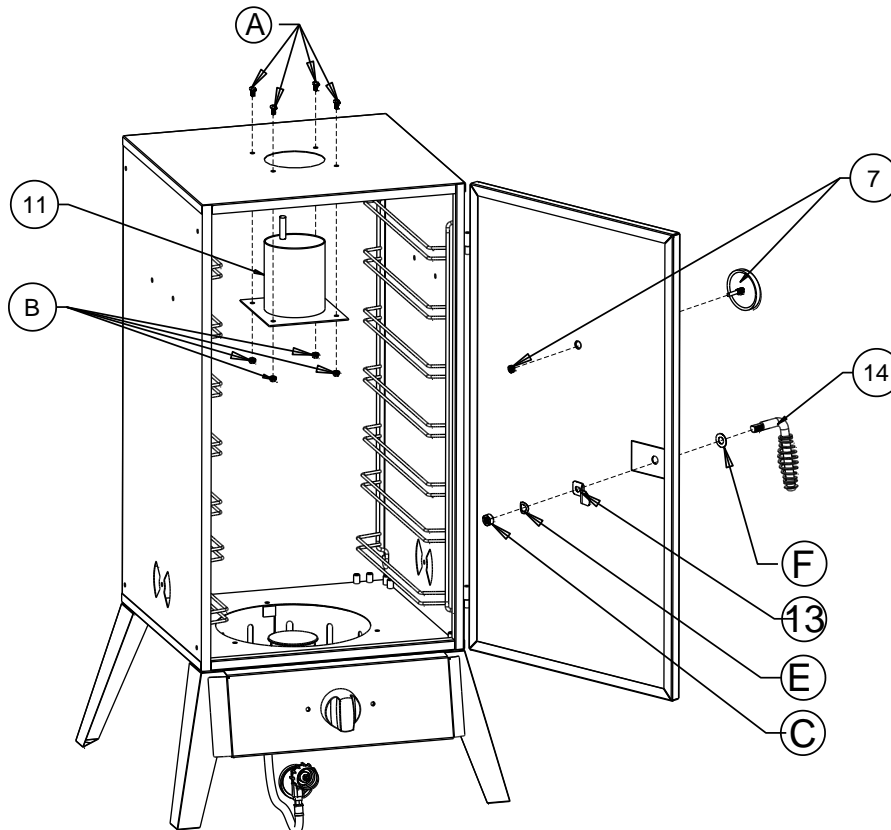
Re-mount the DOOR PANEL (2) by sliding the door's hinge pins into the cabinet's hinge seats.

Assemble the DOOR HANDLE (14) as shown using 1 pc M10 nut (C), 1 pc spring washer (E) and 1 pc metal washer (F).

Sequence : Handle (14) – Metal Washer (F) → Door Panel (2)→ Lock Plate (13)→ Spring Washer (E) → M10 nut (C)

Install the TEMPERATURE GAUGE (7) through the door and secure using the supplied nut, This nut is pre-assembled on the temperature gauge.

Assemble the SMOKE STACK (11) as shown using 4 sets M6 x 12 bolts (A) and M6 nuts (B)



Step 4 – Set the Smoke Stack Cover

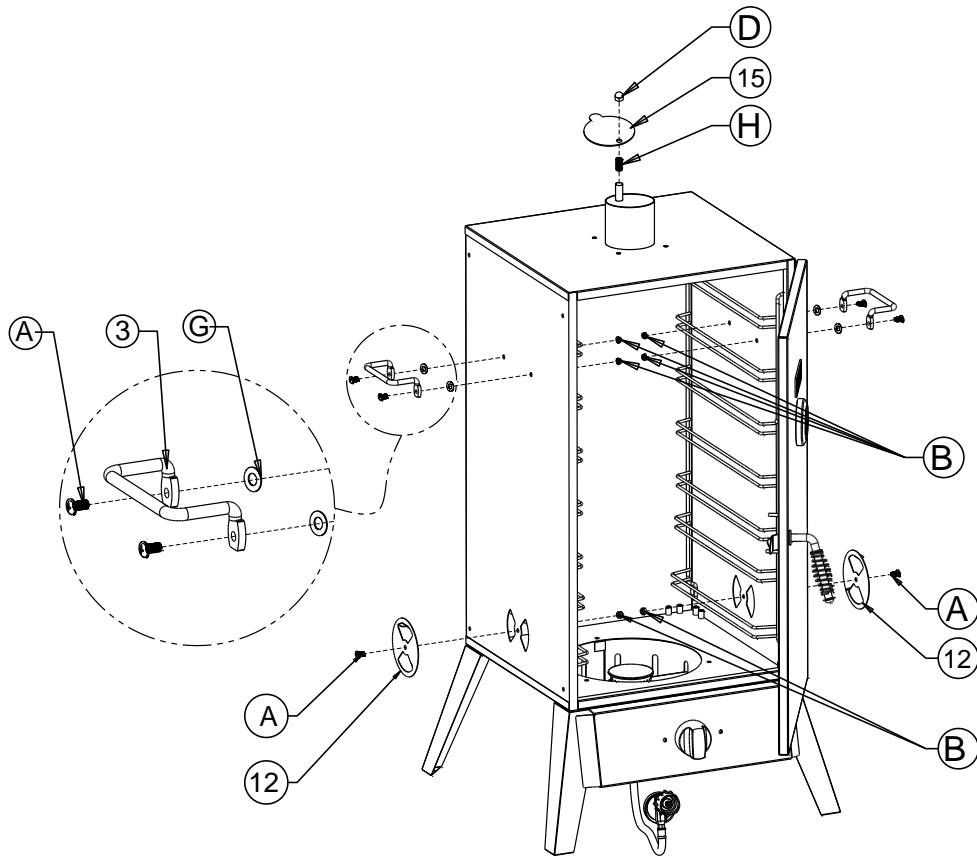
Assemble Smoke Stack Cover (15) on top of smoker stack as shown using 1pc Cap Nut (D) and Spring (H)

Step 5 – Set the Damper Vent

Assemble Damper Vent (12) on two side of smoker cabinet as shown using 2 sets of M6 x 12 bolts (A) and M6 nuts (B)
Tighten the nut enough to keep the damper vent snug but allow it to rotate little resistance.

Step 6 – Securing the Handles

Assemble the carry handle as shown to the smoke cabinet using 4 sets M6 x 12 bolts (A), M6 nuts (B) and Fiber washers (G). The nuts should be firmly tightened to the bolts.

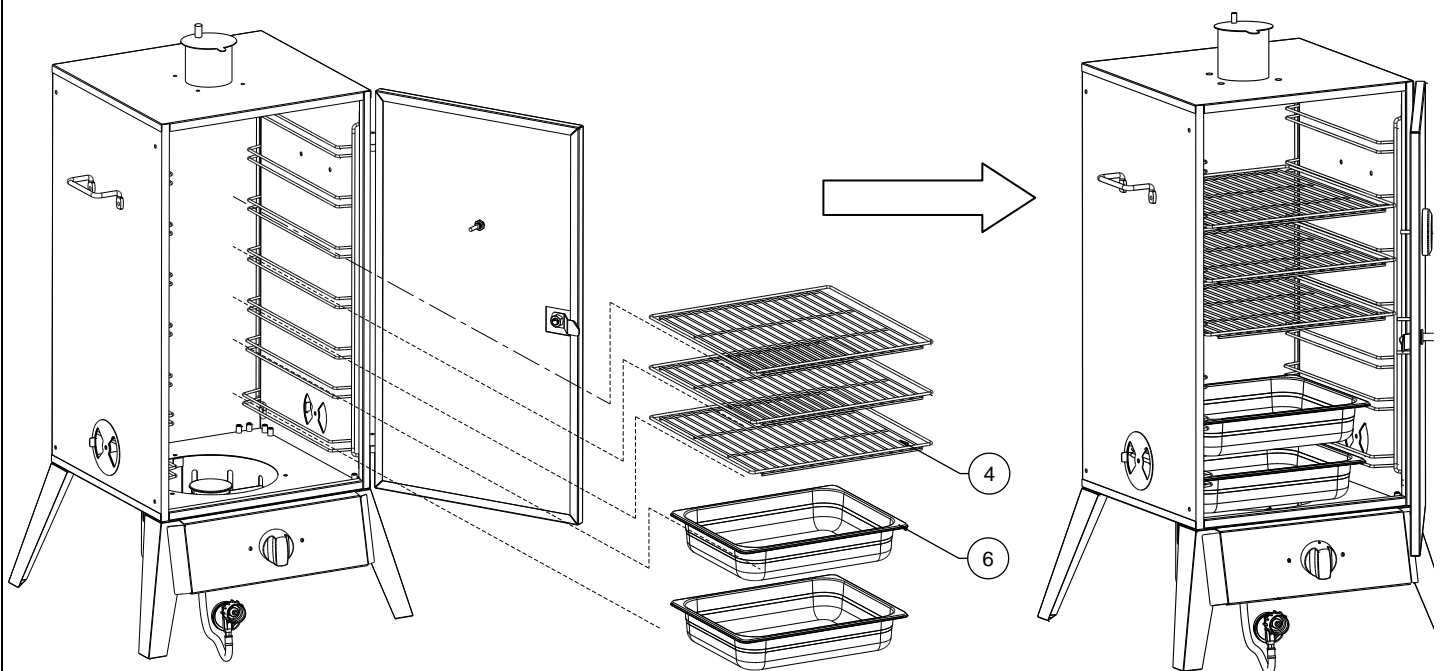


Step 7 – Trays and Grids installation

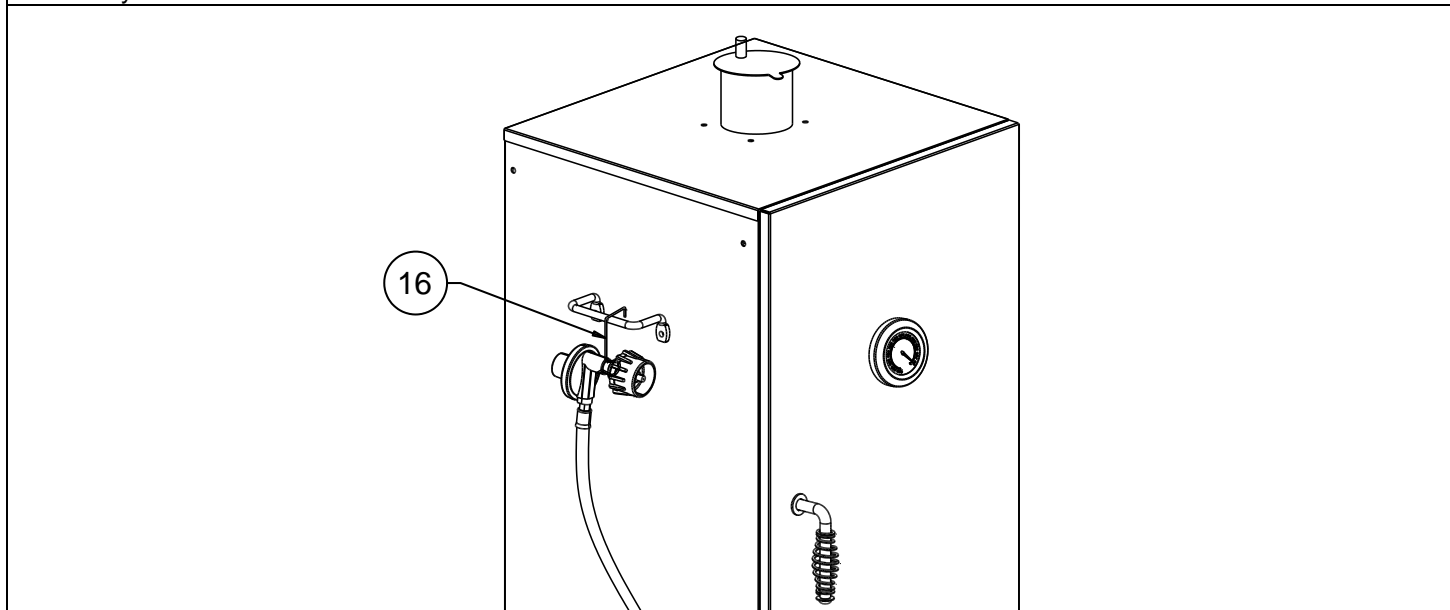
a. Set the WOOD CHIP TRAY (6) support in the bottom of the smoker as shown.

b. Set WATER TRAY (6) in the second position of the smoker as shown.

Insert the COOKING GRID (4) into any of the remaining positions as desired.



Step 7 – When an LP tank is not attached to the smoker, use the REGULATOR HOOK (16) to hang the hose/regulator from the carry handle on the side of the smoker. This will help prevent dirt and other particles from plugging the end of the assembly.



Cooking Instructions

1. **IMPORTANT:** Before each use, clean and inspect the hose and the connection to the LP 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 in the LP Tank connection portion of this manual. Smoker should be far from any flammable materials. See rating sticker on side of appliance for regulator model number.
2. Place the water tray inside the smoker in the lowest rack position as explained in the assembly section of this manual. 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.
3. You are now ready to light the burner. Refer to the Lighting Procedures on page 6 of this manual. The heat from the burner will allow the wood chips to burn, causing the flavoring smoke to accumulate. Adjust the dampers to control the heat.
4. Place the food on the cooking grids in a single layer with space between each piece. This will allow smoke and hot moisture to circulate evenly around all the food pieces.
5. Smoking for 2 to 3 hours at the ideal constant cooking temperature of 200°F to 225°F will get the best results. This temperature is according to the heat indicator mounted on the front of the smoker. For tendered and heavily smoked meat, a lower temperature may be preferred. If time is critical, a higher temperature range is recommended.
6. Check water level periodically and add water if low. For best results, avoid opening the door of the smoker while in use. When the door must be opened, only open it briefly. The smoker will quickly resume cooking temperature after the door is closed.
7. Always use a meat probe thermometer to ensure food is fully cooked before removing it from the smoker.

Cooking Tips – Damper Adjustment

1. For better performance, rotate the smoker to where the front or back of the cabinet is facing the wind. This allows the adjustment of the dampers to be more effective and accurate.
2. The dampers should never be fully closed.
3. Opening a side damper allows more oxygen to be consumed by the fire, fueling the flames and causing an increase in temperature.
4. Opening the smoke stack cover helps to exhaust both the heat and smoke.
5. The key to effective smoking is to watch your heat indicator on the door and adjust the dampers accordingly. Temperature is best controlled by different damper adjustment configurations.

TROUBLESHOOTING

If the smoker fails to light:

1. Turn gas off at source and turn Control Knobs to OFF. Wait at least five minutes for gas to clear, then retry.
2. If your smoker still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your smoker still fails to operate, turn the gas off at source, turn the Control Knobs to OFF, then check the following:

Problem	Possible Cause	Corrective Action
If the smoker fails to light	Misalignment of Burner Tubes over Orifices.	Reposition Burner Tubes over Orifices.
	Obstruction in gas line	Remove fuel line from smoker. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to smoker.
	Plugged Orifice	Remove the screw from the bottom of Burner using a Phillips Head Screwdriver. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners, fixing bolts and cooking components. If an obstruction is suspected in Gas Valves or Manifold, call customer service.
	Obstruction in Burner Tubes	Follow the Burner Tube cleaning procedure on page 7 of this Instruction Manual.
	Misalignment of Igniter on Burner	Check for proper position of the Electrode Tip is pointing to a burner port. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16 in. Adjust if necessary. With the gas supply closed and all Control Knobs set to OFF. Turn the control knob clockwise and check for the presence of a spark at the Electrode.
	Disconnected Electric Wires	Inspect the Igniter found behind the Control Panel. Connect loose Electric wires to Igniter and try to light the smoker.
Yellow Flames at burner	Burner is obstructed	Follow the Burner Tube cleaning procedure on page 7 of this Operator's Manual.
Flame blows out on "LOW"	Burner holes may be obstructed	Clear obstructions from burner holes
	Smoker is not sufficiently pre-heated	Pre-heat smoker sufficiently
Grill is too hot	Excess grease build-up causing grease fires	Clean smoker components thoroughly
	Cook on a lower temperature setting	Lower flame height and temperature

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
 - Consumables such as batteries

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 Metal Products Manufactory Ltd.

1618 W. Rosecrans Ave.,

Gardena, CA90249

USA

Please contact Rankam Customer Service at customerservice@rankam.com
or at 1-888-837-1380, Mon to Fri, 8:00 a.m. – 5:00 p.m. Pacific Standard Time.