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CUISINART COS-116 Owner's Manual

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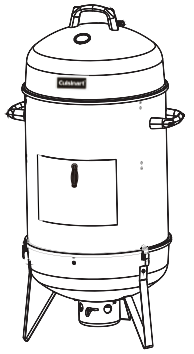
Cuisinart®

Outdoor Grilling Products

Vertical 16" Charcoal Smoker

Models COS-116

ASSEMBLY AND OPERATING INSTRUCTIONS



⚠ WARNING: FOR OUTDOOR USE ONLY

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

Note to installer: Leave this Owner's Manual with the consumer after delivery and/or installation.

Note to customer: Leave this Owner's Manual in a convenient place for future reference.

⚠ DANGER – CARBON MONOXIDE HAZARD

Do Not Use Indoors! Do Not Use Indoors! Burning charcoal releases carbon monoxide gas. If used indoors or in a poorly ventilated area, the gas can accumulate and cause serious injury or death.

⚠ DANGER

Do not use gasoline, alcohol or other flammable liquids to light charcoal. Use only charcoal lighter fluid following the manufacturer's instructions.

⚠ DANGER

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

⚠ DANGER

1. Never operate this smoker unattended.
2. Never operate this smoker within 10 feet (3.05m) of any flammable material
3. Never operate this smoker with 25 feet (7.5m) of any flammable liquid.
4. If a fire should occur, keep away from the smoker and immediately call your fire department . Do not attempt to extinguish an oil or grease fire with water.

⚠ DANGER

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

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1. Warnings and Safety Instructions

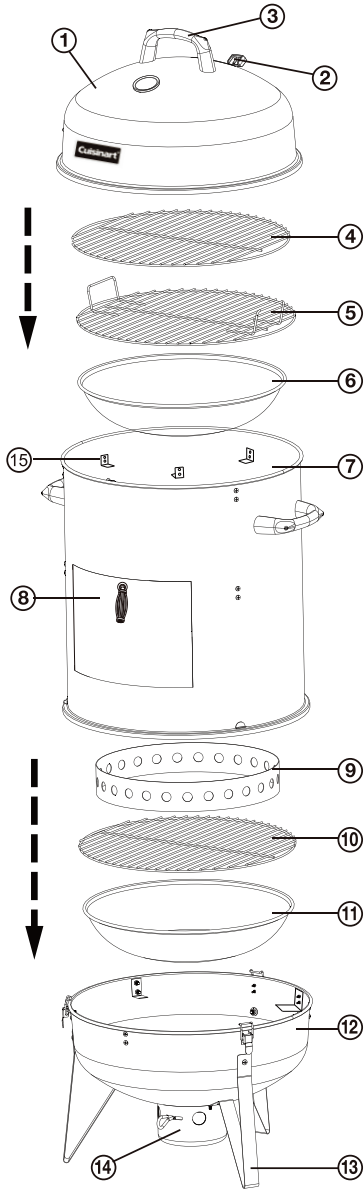
If these instructions are ignored, there is a possibility of a hazardous fire or explosion which could result in physical injury or property damage! It is your responsibility to assemble, operate and maintain your smoker properly.

READ ALL WARNINGS AND INSTRUCTIONS PRIOR TO ASSEMBLING AND OPERATING YOUR SMOKER

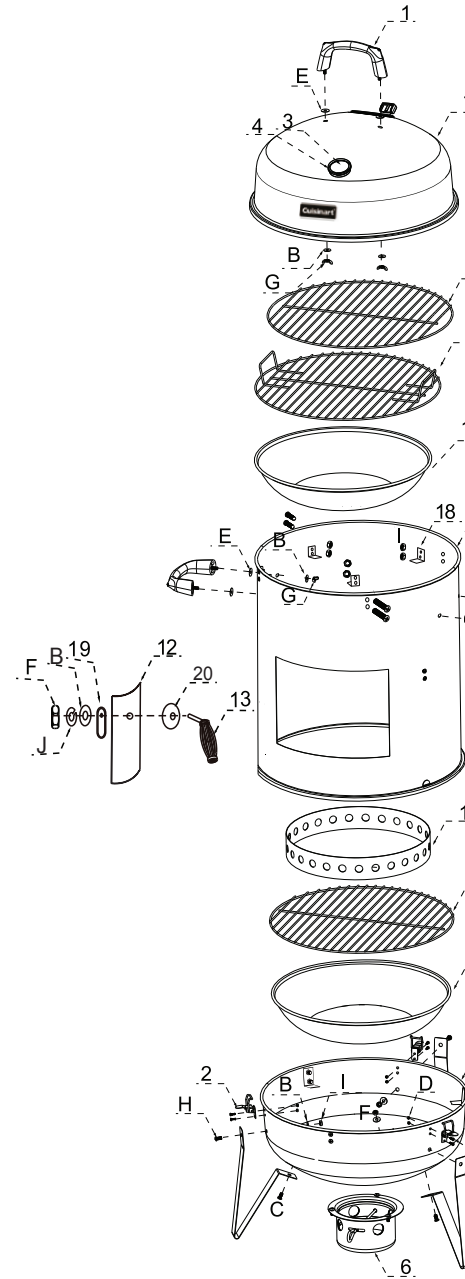
⚠ WARNINGS

- ⚠ This smoker is for outdoor use only. It is not to be used in an enclosed area.
- ⚠ The use of alcohol, prescription or non-prescription medications may affect your ability to properly assemble or safely operate this smoker.
- ⚠ Do not leave the smoker unattended.
- ⚠ Keep children and pets away from the smoker.
- ⚠ Do not use the smoker in high wind.
- ⚠ Do not use gasoline, kerosene or alcohol as fuel. Follow the manufacturer's instructions.
- ⚠ Do not add charcoal lighter fluid or charcoal to a fire.
- ⚠ Do not remove ashes until all charcoal is completely cooled.
- ⚠ Open the lid while lighting and getting the charcoal started.
- ⚠ Always put charcoal on top of the charcoal grate.
- ⚠ Use grill mitts or hot pads to protect hands when handling charcoal.
- ⚠ To extinguish coals do not use water. Cool coals to 45°C (110°F).
- ⚠ Handle and store hot electric starters carefully. Do not use lighter fluid impregnated with charcoal lighter fluid. Follow the manufacturer's instructions carefully.
- ⚠ When using lighter fluid always check the ash collector, resulting in a fire below the smoker.
- ⚠ Do not attempt to move the smoker while it is hot. Wait until the smoker is cool before moving or storing.
- ⚠ Do not use the smoker unless it is COMPLETELY assembled and all screws are tightened. If there are any missing or damaged parts, do not use the smoker.
- ⚠ Do not alter the smoker in any manner.
- ⚠ This smoker is not intended to be installed in a cabinet or under a counter.
- ⚠ Locate the smoker away from any combustible materials. Never use smoker under any circumstances.
- ⚠ This smoker is not intended for and should not be used for cooking.
- ⚠ This smoker will be hot during and after use. Do not touch hot surfaces or splatter from cooking liquids.
- ⚠ This smoker is not intended for commercial use.
- ⚠ Combustion by-products produced when using charcoal may be a carcinogen under Proposition 65 of California to cause cancer, birth defects or other reproductive harm.

2. Illustrated Parts List and Exploded View



1. Lid
2. Lid Vent
3. Lid Handle
4. Upper Cooking Grate
5. Lower Cooking Grate
6. Water Bowl
7. Middle Barrel
8. Door
9. Charcoal Ring
10. Charcoal Grate
11. Bottom Bowl
12. Base
13. Legs
14. Bottom Vent/Ash Collector
15. Bracket



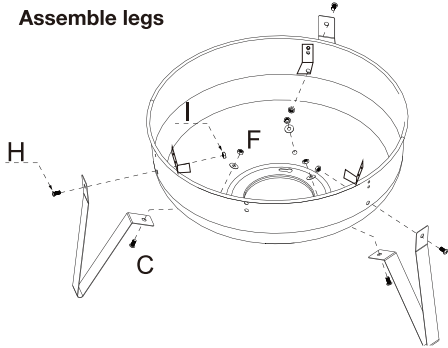
North American Distributor: The Fulham Group, Newton, MA 02466

3. Assembly Instructions

Remove all the contents from packaging, and make sure all parts are present before attempting to assemble!

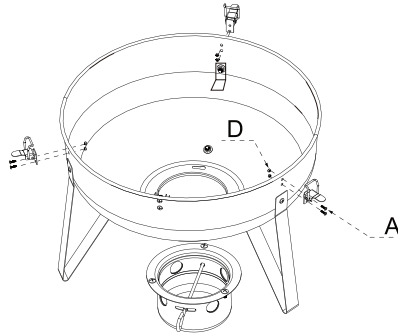
Step 1:

Assemble legs



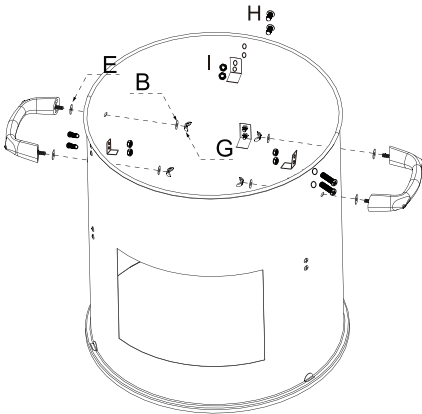
Step 2:

Attach bottom vents and screw in base latches



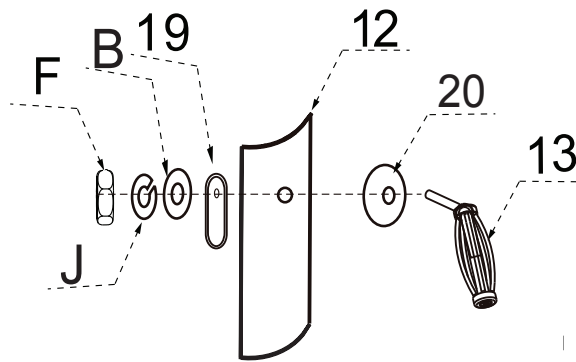
Step 3:

Attach the handles and 3 brackets to the middle barrel



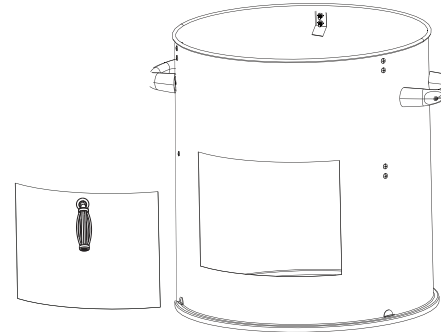
Step 4:

Assemble door handle



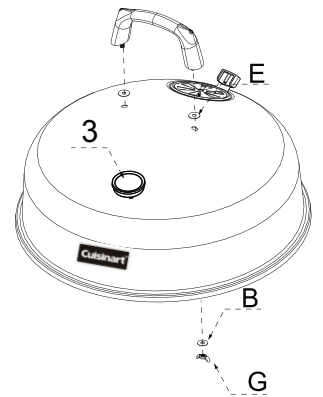
Step 5:

Attach door



Step 6:

Attach vent and handle to lid



4. Operating Your Smoker

4.1 Select a Proper Location

Once you have assembled your new smoker, find a suitable location for use.

⚠ DANGER

- Never use this outdoor smoker inside any building, garage, shed or breezeway, under an overhang or inside any boat, trailer or recreational vehicle, to prevent possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.
- Always place your smoker on a hard and level surface far away from combustible materials and structures.
- Do not use this smoker under overhead combustible surface or covered area (e.g., awnings, umbrellas, porches or gazeboes). Keep all combustible surfaces at least 10 feet (3 meters) away.
- Locate the smoker away from any combustible and non-combustible material or construction by at least 10 feet (3m)
- Never store or use gasoline or other flammable or volatile substances in the vicinity of this smoker or in the vicinity of any other heat-generating appliance, because of the danger of starting a fire.
- Do not obstruct the flow of combustion and ventilation air.

4.2 Choosing your charcoal

- We recommend using charcoal briquettes or lump charcoal.
- Adding 3 or 4 lumps of dry hard wood on top of hot coals can provide added smoke flavor.

4.3 Air Vent Operation

Your smoker has two airflow control vents; a bottom vent below the bottom bowl and an air exhaust vent at the top of the lid. By adjusting the amount of vent opening, you can adjust the temperature of your smoker.

⚠ DANGER

- **The vents and vent controls and the metal surfaces around them will become very hot during smoker use. Use grill mitts or hot pads to adjust vents when smoker is in use.**

4.4 Lighting instructions

⚠ DANGER

- **Do not use gasoline, kerosene or alcohol for lighting. Use only charcoal lighter fluid. Follow manufacturer's instructions.**
 - **Do not add charcoal lighter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal.**
 - **Do not overfill charcoal grate. Excess charcoal may cause a fire, or may cause damage to your smoker.**
1. Read all instructions before lighting.
 2. Leave middle barrel off during charcoal lighting and heat up period
 3. Carefully follow all instructions accompanying charcoal lighter fluid, electric charcoal starters, and or charcoal.
 4. Fully open air vents on lid and bottom vent.

4. Operating Your Smoker

5. Ensure that the charcoal grate is in the smoker.
6. Ensure that the bottom bowl is empty (NEVER use the bottom bowl for anything other than charcoal, see section 4.6)
7. Open both vents as described in section 4.3.
8. Place desired amount of charcoal onto charcoal grate. Do not overfill the charcoal ring with charcoal. Overfilling the charcoal ring will cause a fire.

ELECTRIC STARTER

- Follow electric starter manufacturer's instructions.
- Use caution when removing hot starter.

CHIMNEY STARTER

- 1 For best results with a chimney starter, remove the bottom bowl from the smoker.
- 2 Put desired amount of charcoal in chimney starter.
- 3 Place crumpled newspaper under the starter according to manufacturer's instructions.
- 4 Carefully pour ignited coals onto charcoal grate. Do not use any other equipment recommended by the starter manufacturer.
- 5 Replace cooking grate using a grilling mitt or tongs.

SELF STARTING CHARCOAL

⚠ DANGER

- **Do not add charcoal lighter fluid or charcoal impregnated with charcoal lighter fluid to charcoal.**
- **Arrange desired amount of charcoal and ignite.**

LIGHTER FLUID

⚠ DANGER

- **Follow all instructions on lighter fluid container.**
- **When using lighter fluid always check ash collector, resulting in a fire below the bottom bowl during lighting.**
- **Do not add charcoal lighter fluid or charcoal impregnated with charcoal lighter fluid to charcoal.**

- 1 Place desired coals onto charcoal grate. Arrange coals in a single layer.
- 2 Following lighter fluid manufacturer instructions, apply lighter fluid.
- 3 Be sure to allow all lighter fluid to burn off prior to cooking.

*Clean your smoker after each use. DO NOT use lighter fluid on the interior of this product and may start a fire. Clean with a brush.

4. Operating Your Smoker

4.5 Operating the Smoker

- Latch the middle barrel to the bottom bowl
- Place the water bowl on the latches inside the middle barrel
- Fill the water bowl to desired fullness level (recommended halfway to full)
- Place lower cooking grate on top of water bowl
- For larger foods that need extra space-place food on lower cooking grate. For ease of access or smoking smaller foods-use upper cooking grate.
- Secure lid on middle barrel
- Average smoking temperature is approximately 225° F. Open vents to increase smoker temperature. Close vents to decrease smoker temperature. Vents may need to be adjusted throughout smoking process.

*TIPS

- The water in the smoker is used to keep the temperature low. Check the water level every couple hours. If you notice the temperature going up in the smoker, add desired amount of water.
- We don't recommend opening the door often, but it provides access to bottom bowl charcoal/wood. chunks and lower cooking grate when necessary.
- External thermometer probes can run through the lid vent to access food in smoker.

4.6 When Finished Cooking

DANGER

- **Never use water to extinguish charcoal.**
 - **Do not remove ashes until all charcoal is completely burned out or completely extinguished.**
1. Close lid, and close both vents.
 2. The charcoal will slowly cool.
 3. Once charcoal is cool, slide out ash collector and dispose into a metal container.

5. Warranty

This warranty covers defects in parts and workmanship from the date of purchase. Any damage claim regarding the enamel finish is not covered by the warranty.

The following conditions are NOT covered:

- Unevenness and color variations in the enamel
- Damage caused by improper assembly
- Use of spare parts not supplied by manufacturer
- Damage resulting from modifications or alterations
- Abuse of the smoker
- Damage caused by improper maintenance

Limitations and exclusions:

1. This warranty applies only to the original purchaser.
2. If you cannot verify the purchase date, the warranty will be based on the date the smoker was manufactured.
3. Replacement or repair parts are warranted for the life of the product.

Your obligations:

This smoker must be assembled, installed, and used in accordance with applicable codes and the instruction manual. Proof of purchase (invoice, cancelled check or payment receipt) is required.



WARNING

CALIFORNIA PROPOSITION 65

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

2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.



ADVERTENCIA

PROPOSICION 65 DEL ESTADO DE CALIFORNIA

1. En el estado de California se sabe que algunos subproductos de la combustión, que se producen al usar este producto, contienen sustancias químicas que causan cáncer, defectos congénitos u otras lesiones al aparato reproductor.

2. Este producto contiene sustancias químicas, incluyendo el plomo y compuestos de plomo, que en el estado de California se sabe que causan cáncer, defectos congénitos u otras lesiones al aparato reproductor.

Lávese las manos después de manipular este producto.

**For customer service please call, email
1-866-994-6390**

North American Distributor:
The Fulham Group
130 Rumford Ave.
Newton, MA 02466

www.cuisinart.com | grilling@thefulhamgroup.com

Model # COS-116