

# **TEXAS RANCHERO GRILL AND SMOKER (TEXASK)**

## **User Manual**



**FOR OUTDOOR USE ONLY  
READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY  
AND SAVE THIS MANUAL FOR FUTURE REFERENCE.**

## **TABLE OF CONTENTS**

SAFETY INFORMATION.....	3
PARTS LIST .....	5
HARDWARE LIST .....	7
EXPLODED VIEW.....	8
TOOLS LIST .....	8
ASSEMBLY INSTRUCTIONS.....	9
CARE AND MAINTENANCE .....	20
OPERATION INSTRUCTIONS.....	21
REPLACEMENT PARTS LIST.....	25

# SAFETY INFORMATION

## **SAFETY WARNINGS – READ CAREFULLY**

Before assembling or using your new TEXAS SMOKER -- carefully read this instruction manual and all safety warnings!

This symbol “!” indicates a safety warning – pay special attention to the information following this warning when assembling or using your TEXAS SMOKER.

Failure to follow safety warnings could result in bodily injury or property damage.

## **ASSEMBLY**

- Use caution during assembly and operation. Use caution when reaching into or under this unit.
- Properly dispose of packaging materials.
- When moving or lifting, use caution to avoid back strains or injuries.

## **PLACEMENT**

- FOR OUTDOOR USE ONLY. Do not use TEXAS SMOKER indoors or in an enclosed or non-ventilated area.
- Never use on a wooden surface or other flammable surfaces. Use only on a hard, stable surface that can support the unit's weight.
- Keep at least 3 meters of clearance between the unit and any combustible materials when it is in use (including, but not limited to bushes, shrubs, trees, leaves, grass, wooden decks or fences, buildings, etc.).
- Keep unit away from gasoline and/or other flammable liquids, flammable gases, flammable vapours, or areas where these may be present. Do not store or use the unit in these areas.
- In windy conditions, place unit in an outdoor area that is sheltered from wind.
- Do not try to move or reposition the unit while it is in use.
- Keep the unit out of reach of children or the infirm when in use.
- Do not place goods over 6 kg on the front shelf.

## **LIGHTING A FIRE**

- NEVER use gasoline, kerosene, lighter fluid or alcohol to light charcoal. Using any of these products (or similar flammable products) could cause a flare up, flash fire, or explosion. Severe bodily injury could result. We recommend using only solid firelighters.
- Do not add instant light charcoal briquettes or firelighters to an existing fire. A flash fire may result in bodily injury or property damage.
- Do not light this unit without the ash pan in place.

## **USAGE AND OPERATION**

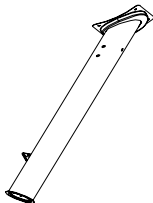
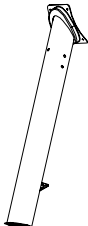
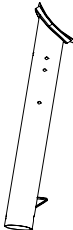
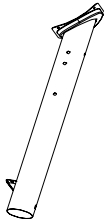
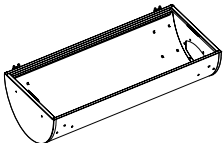


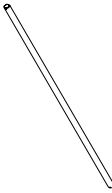
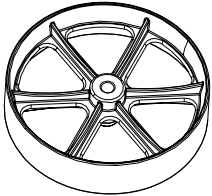
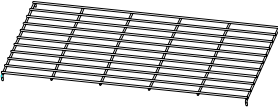
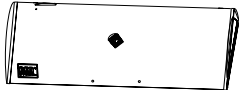
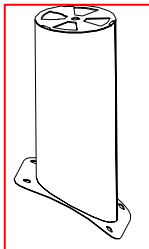
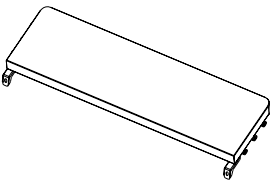
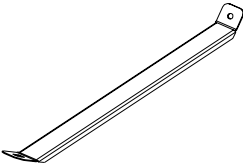
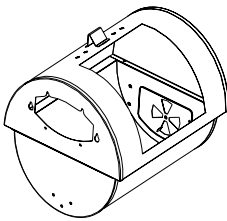
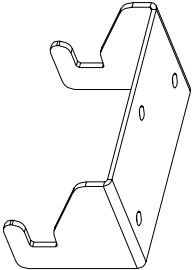
- It is strongly recommended to pre burn your grill prior to your first use. By lighting a SMALL charcoal fire to simulate the cooking process, you will burn off any residues or oils created during the manufacturing process. This will also cure and harden the high temperature finish. This is a once only process.
- The TEXAS SMOKER gets VERY hot when in use – do not touch hot surfaces. Always wear insulated mitts when the unit is hot.
- Do not wear loose clothing when using this unit.
- Do not allow hair to come in contact with this unit
- When unit is hot, never leave it unattended
- Do not operate this unit grill without the ash pan properly in place.
- Use caution when opening the hood – push back to its fully opened position. If the hood is left partially open, it may drop suddenly, causing bodily injury. The hood's handle may be hot – use insulated mitts.
- Do not lean on or place more than 6 kg on the front shelf.
- Keep a fire extinguisher on hand in the event the fire gets out of control.
- When fresh air comes in contact with flame, a flare up can result. Use caution when opening hood. Maintain a safe distance from hot steam and flames.
- Close the hood and all butterfly dampers to extinguish flames.
- To prolong surface finish and metal life, do not exceed a grill temperature of 200 °C (400°F) and do not let burning charcoal or wood come in contact with the walls of the grill (keep burning fuel approximately 50mm away from ash pan edge).

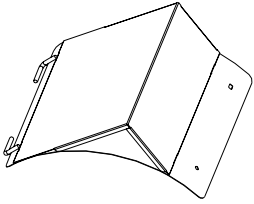
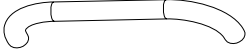
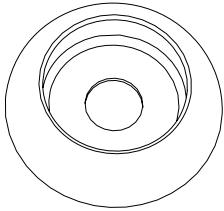
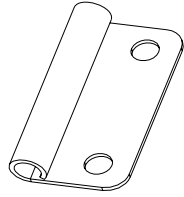
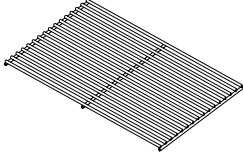
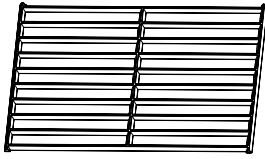
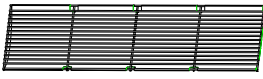

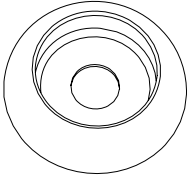
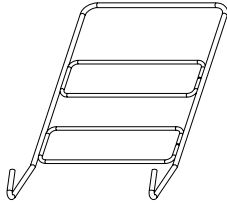
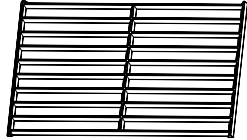
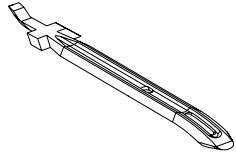
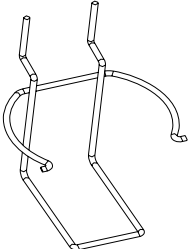
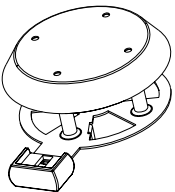
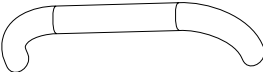
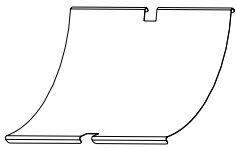
## **ASH DISPOSAL AND CLEAN UP**

- Do not leave hot grill or hot coals and ashes unattended.
- Do not remove or empty ash pan until all coals and ashes have completely cooled.
- Using insulated mitts – after coals and ashes have completely cooled – remove ash pan and empty ashes into a metal container. Douse with water before disposal. Keep container a safe distance from combustible materials.
- Wet the surfaces beneath and around the grill to extinguish any ashes or coals that may have fallen out of grill.
- To prevent rust: clean grill after each use, apply a light coat of non-stick vegetable oil, cover and store in a dry place.

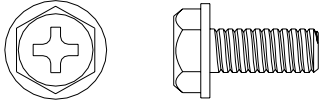

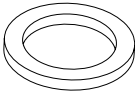

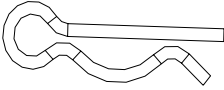
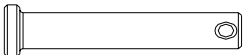
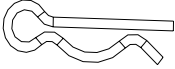
## **SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE**

# PARTS LIST

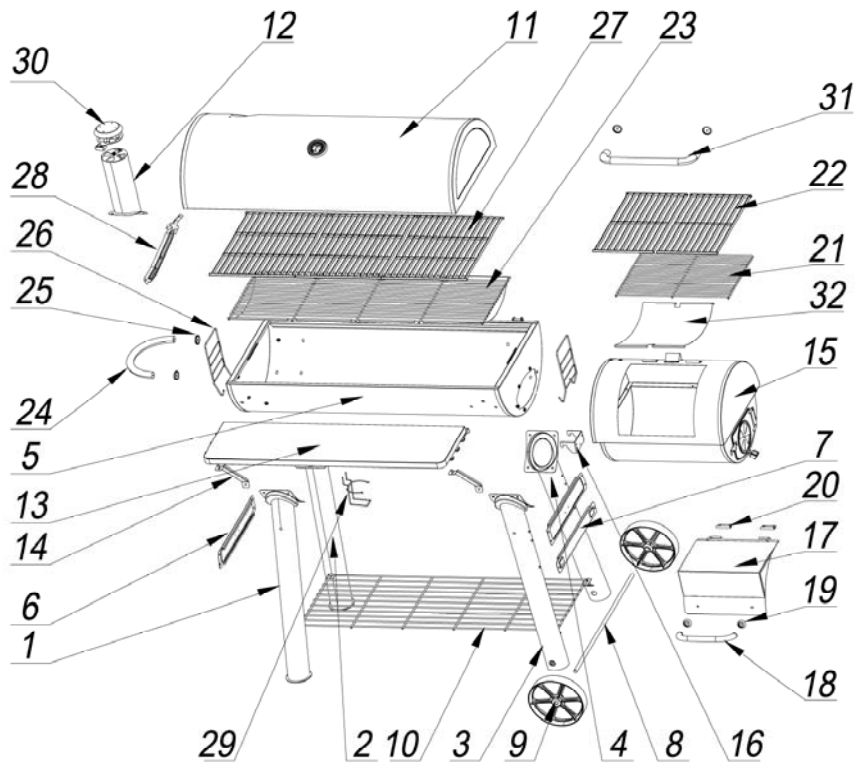
<p>1. Front Left Leg Assembly - 1 piece</p>	<p>2. Back Left Leg Assembly - 1 piece</p>	<p>3. Front Right Leg Assembly - 1 piece</p>	<p>4. Back Right Leg Assembly - 1 piece</p>
			
<p>5. Charcoal Firebox Assembly - 1 piece</p>	<p>6. Charcoal Firebox Support Panel - 2 pieces</p>	<p>7. Smoker Support Panel - 1 piece</p>	<p>8. Wheel Axle - 1 piece</p>
			
<p>9. Wheel - 2 pieces</p>	<p>10. Bottom Shelf - 1 piece</p>	<p>11. Charcoal Lid Assembly - 1 piece</p>	<p>12. Stack Assembly - 1 piece</p>
			
<p>13. Front Panel - 1 piece</p>	<p>14. Front Panel Bracket - 2 pieces</p>	<p>15. Smoker Assembly - 1 piece</p>	<p>16. Smoker Hook - 1 piece</p>
			

17. Smoker Lid Assembly - 1 piece	18. Smoker Handle - 1 piece	19. Smoker Handle Base - 2 pieces	20. Hinge Assembly - 2 pieces
			
21. Smoker Charcoal Grate - 1 piece	22. Smoker Cooking Grate - 2 pieces	23. Charcoal Grate with Ash Pan - 1 piece	24. Trolley Handle - 1 piece
			
25. Trolley Handle Base - 4 pieces	26. Lifter - 2 pieces	27. Charcoal Cooking Grate - 3 pieces	28. Grate Tool - 1 pieces
			
29. Grease Cup Bracket - 1 piece	30. Chimney Lid - 1 piece	31. Charcoal Lid Handle - 1 piece	32. Smoker Ash Pan - 1 piece
			

# HARDWARE LIST



A	M6x12 Bolt		47 pcs
B	M6 Nut		18 pcs
C	D6 Washer		1 pc
D	D6 Spring Washer		1 pc
E	Wheel Cotter Pins		2 pcs
F	Hinge Pins		2 pcs
G	Cotter Pins		4 pcs

# EXPLODED VIEW



# TOOLS LIST

**Tools required for assembly (not included):**

10x12mm Wrench - 1 pc	Phillips Head Screwdriver - 1 pc
	



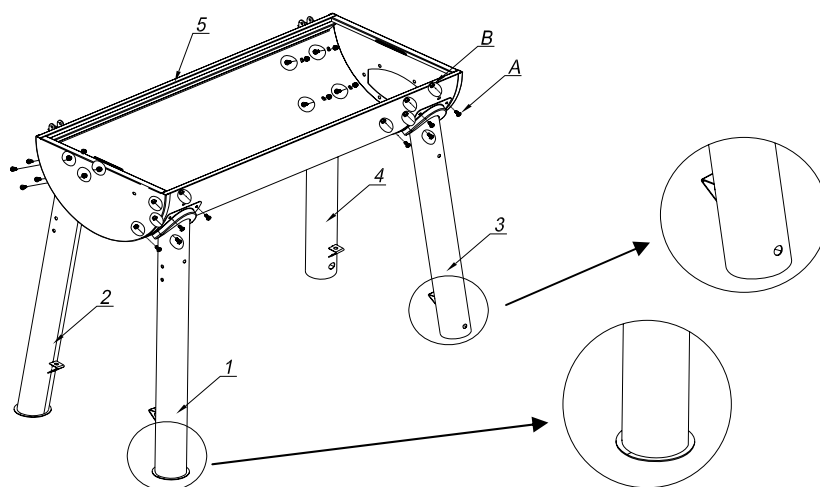
# ASSEMBLY INSTRUCTIONS

! Read all safety warnings and assembly instructions carefully before assembling or operating your grill.

## Assembly Steps

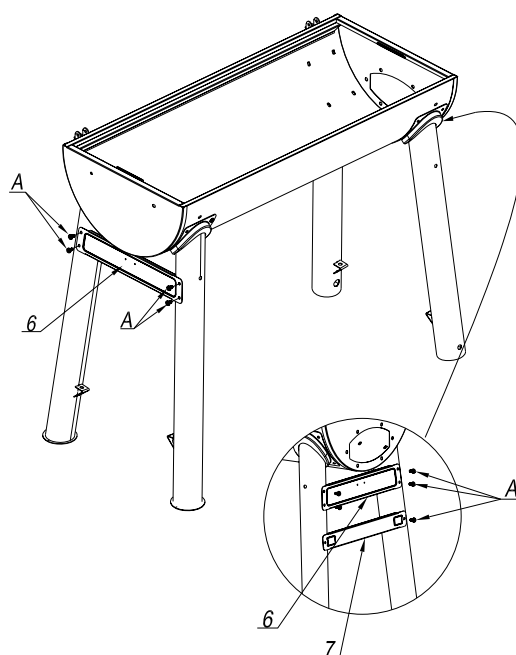
### Step 1

Attach the front left leg (1), back left leg (2), front right leg (3) and back right leg (4) to the charcoal firebox (5) using 16 M6 x 12 bolts (A) and 16 M6 x 12 nuts (B).



### Step 2

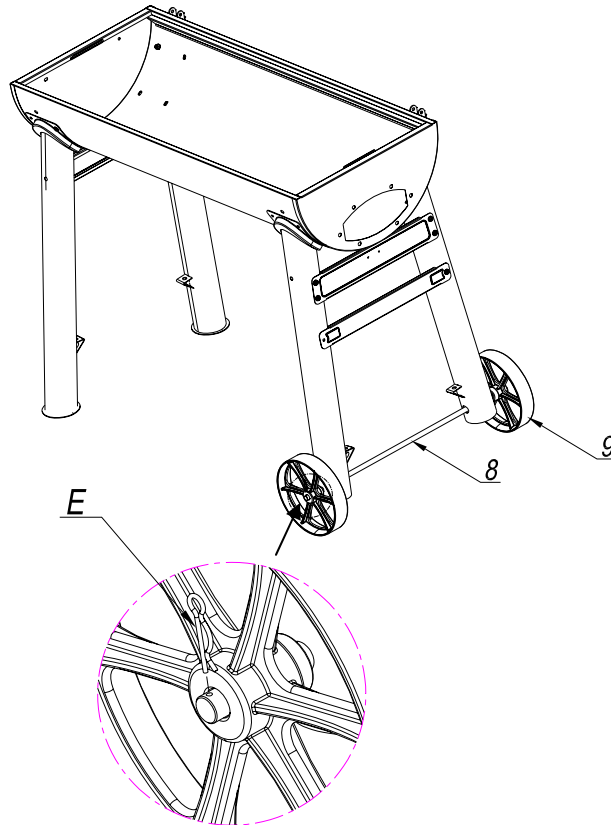
Attach the charcoal firebox support panel (6) to the front left leg (1) and back left leg (2) using 4 M6 x 12 bolts (A). Attach the charcoal firebox support panel (6) and smoker support panel (7) to the front right leg (3) and back right leg (4) using 6 M6 x 12 bolts (A).



## ASSEMBLY INSTRUCTIONS

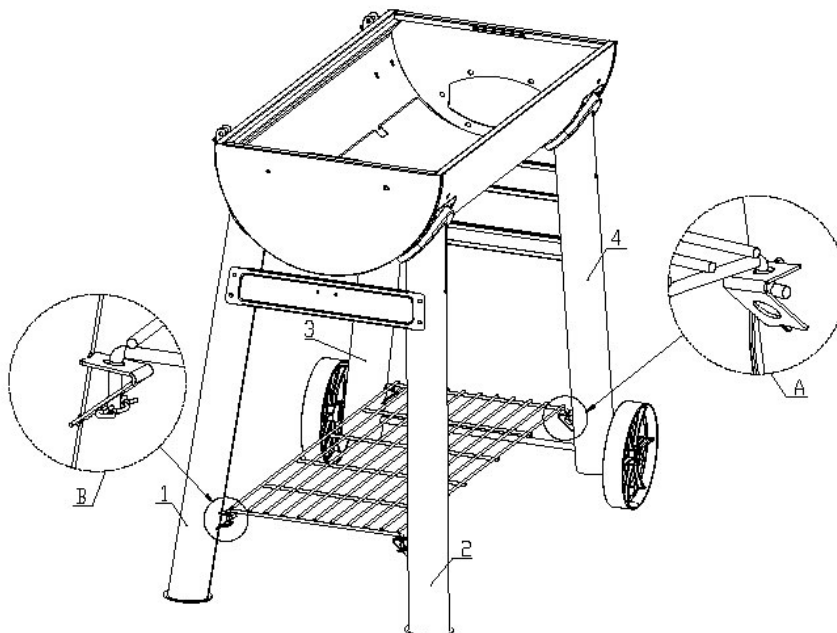
### Step 3

Attach the wheels (9) by placing the wheel axle (8) through the holes on the front right leg (3) and back right leg (4), insert the wheel cotter pins (E) to the end of the wheel axle (8).



### Step 4

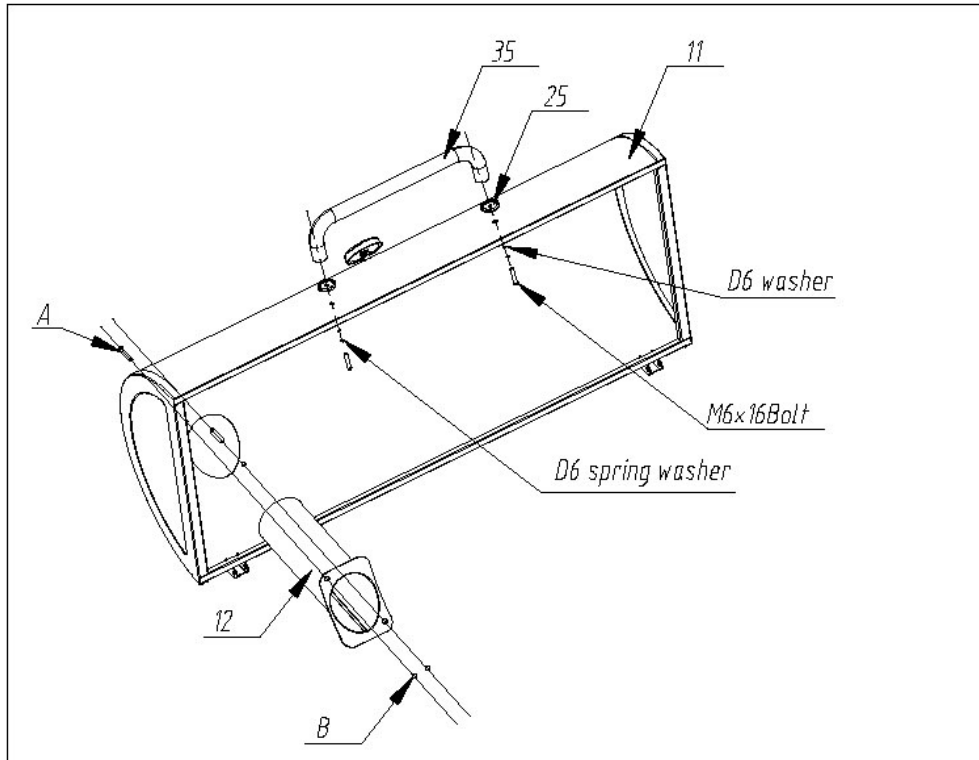
To put one side of bottom shelf into the bracket of Leg 3 & Leg 4 (e.g. pic. A), afterwards to put another side of bottom shelf into the bracket of Leg 1 & Leg 2, finally insert cotter pin into the hole (e.g. Pic. B)



## **ASSEMBLY INSTRUCTIONS**

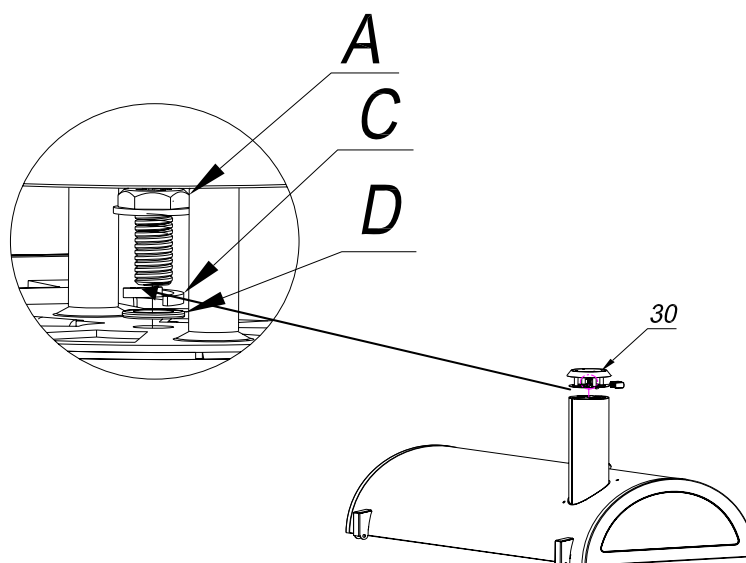
### **Step 5**

Attach the stack (12) to the charcoal lid (11) using 2 M6 x 12 bolts (A) and 2 M6 nuts (B). Unscrew the pre-assembled M6 x 16 bolt, D6 washer and D6 spring washer from the charcoal lid handle (31). Attach the charcoal lid handle and 2 trolley handle bases (25) to the charcoal lid (11) and tighten the bolt, washer and spring washer.



### **Step 6**

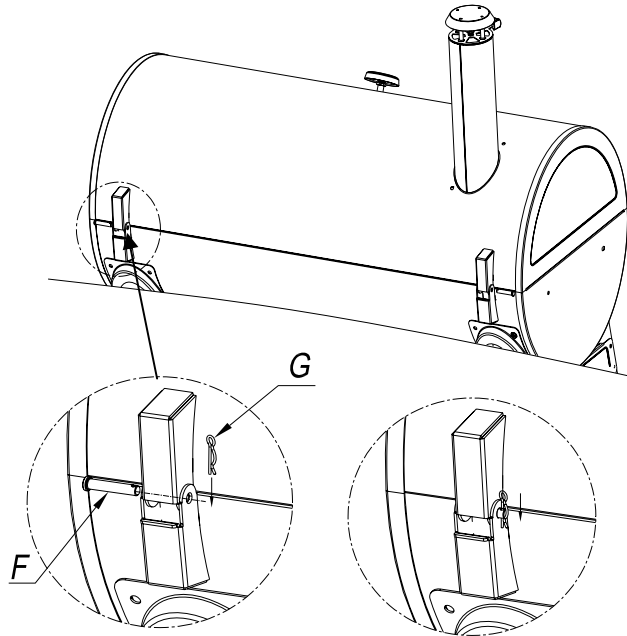
Attach the chimney lid (30) to the stack (12) using 1 M6 x 12 (A), 1 D6 spring washer (C) and 1 D6 washer (D).



## ASSEMBLY INSTRUCTIONS

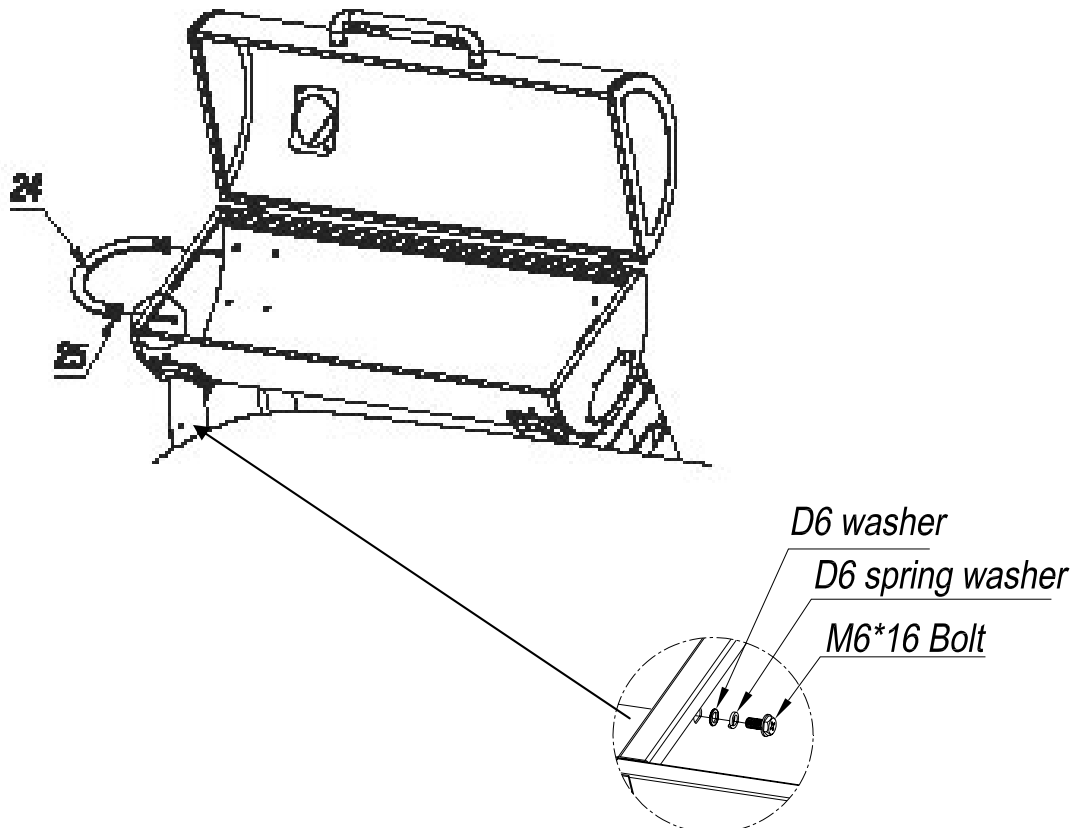
### Step 7

Attach the charcoal lid (11) to the charcoal firebox (5) using 2 hinge pins (F) and 2 lid cotter pins (G).



### Step 8

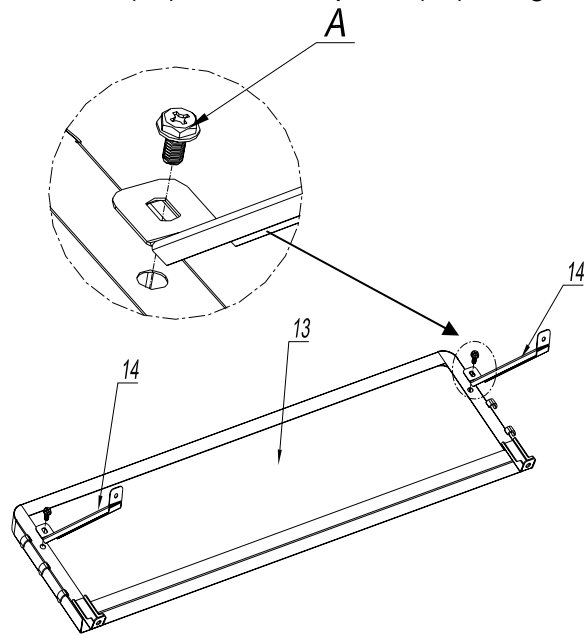
Unscrew the pre-assembled M6 x 16 bolt, D6 spring washer and D6 washer from the trolley handle (24), attach the trolley handle (24) and two trolley handle bases (25) to the charcoal firebox assembly.



## **ASSEMBLY INSTRUCTIONS**

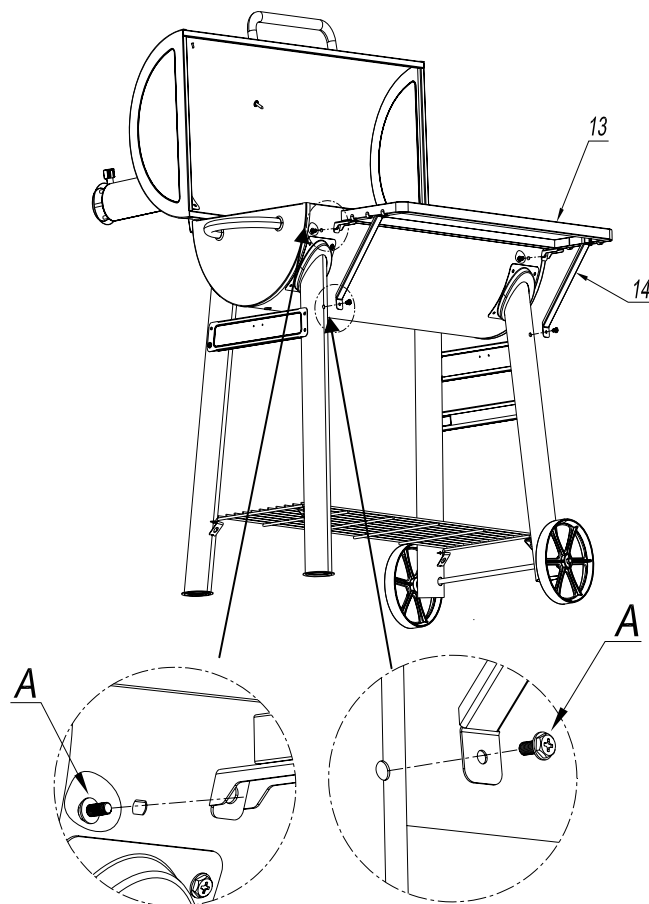
### **Step 9**

Attach the front panel bracket (14) to the front panel (13) using 2 M6 x 12 bolts (A).



### **Step 10**

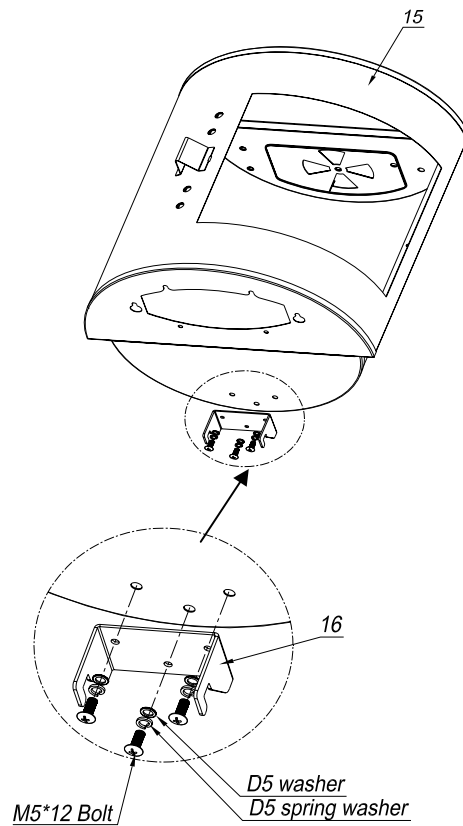
Attach the front panel assembly to the charcoal firebox using 2 M6 x 12 bolts (A) and to the legs using 2 M6 x 12 bolts (A).



## **ASSEMBLY INSTRUCTIONS**

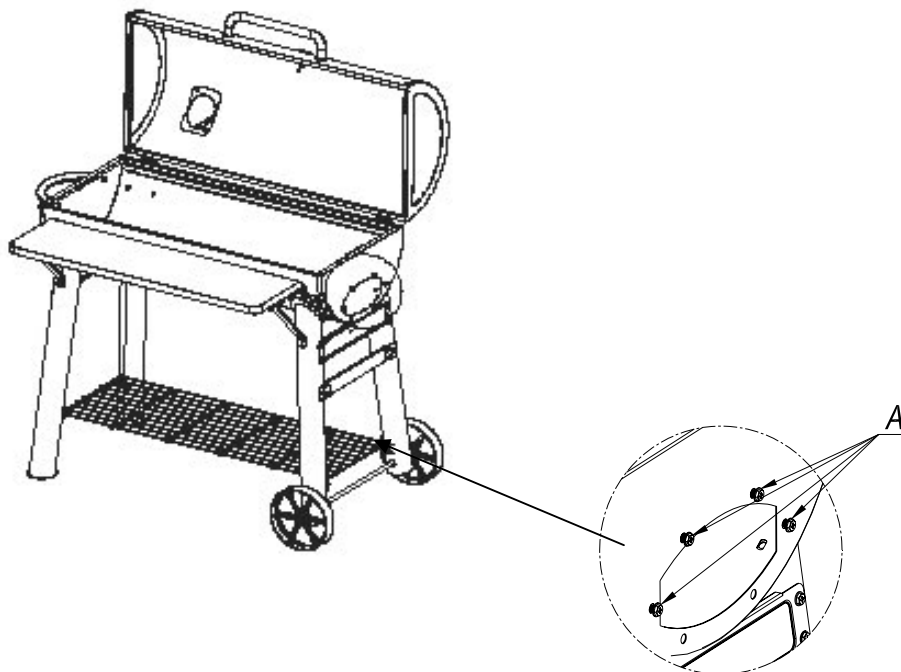
### **Step 11**

Unscrew the M5 x 12 bolts, D5 spring washers and D6 washers from the smoker (15), attach the smoker hook (16) to the smoker (15), re-attach bolts, spring washers and washers, then tighten.



### **Step 12**

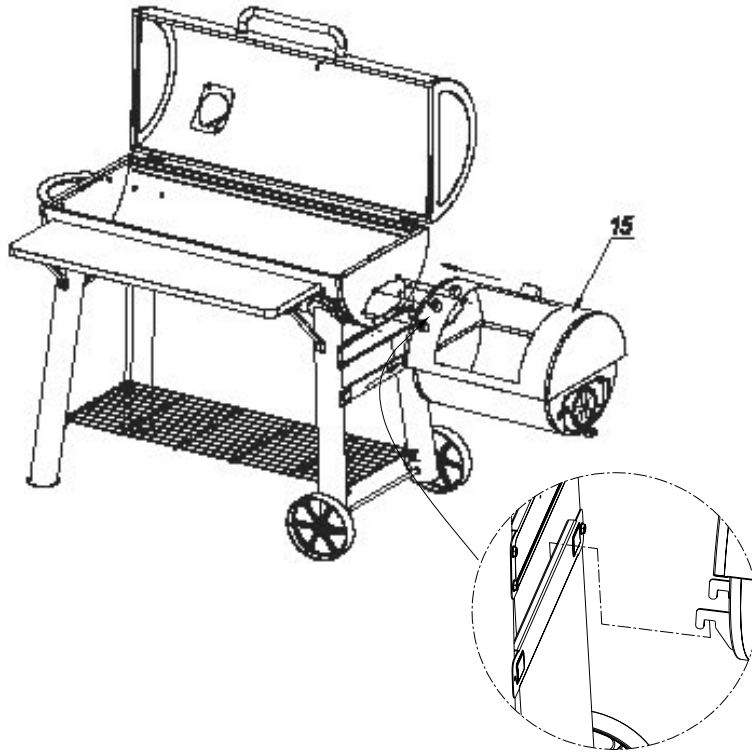
Pre-assemble 4 M6 x 12 bolts (A) to the right side of charcoal body. Do not fully tighten bolts (keep approximately 1/8 in. from fully installed) as the smoker needs to slide onto these bolts.



## ASSEMBLY INSTRUCTIONS

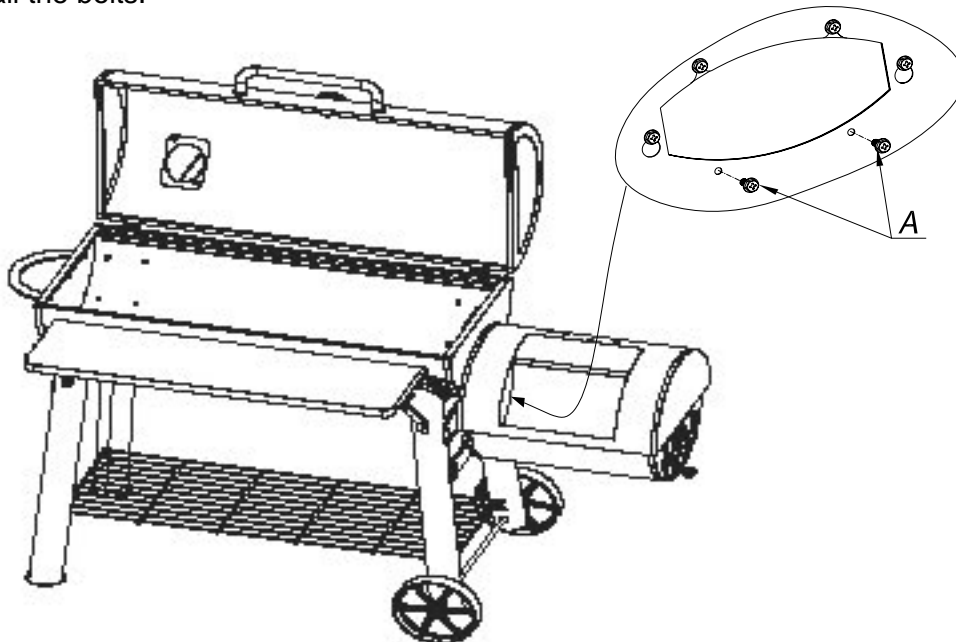
### Step 13

Attach the smoker (15) to the charcoal firebox, attach the smoker hook (16) to the smoker support (7).



### Step 14

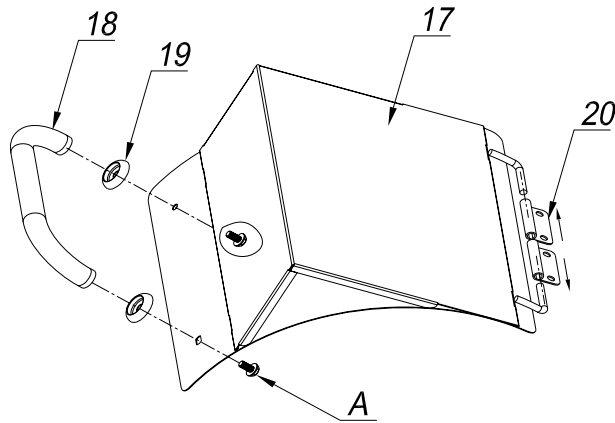
Attach the smoker (15) to the charcoal firebox using 2 M6 x 12 bolts (A), and tighten all the bolts.



## **ASSEMBLY INSTRUCTIONS**

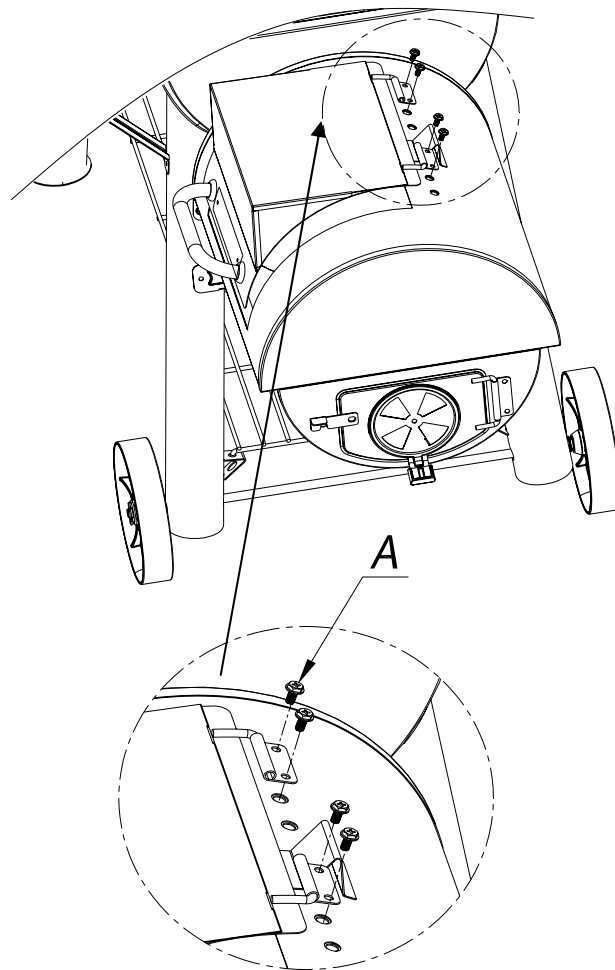
### **Step 15**

Attach the smoker handle (18) and two smoker handle bases (19) to the smoker lid (17) using 2 M6 x 12 bolts (A), then insert 2 hinges (20) onto the smoker lid spindles.



### **Step 16**

Attach the smoker lid assembly to the smoker assembly using 4 M6 x 12 bolts (A).

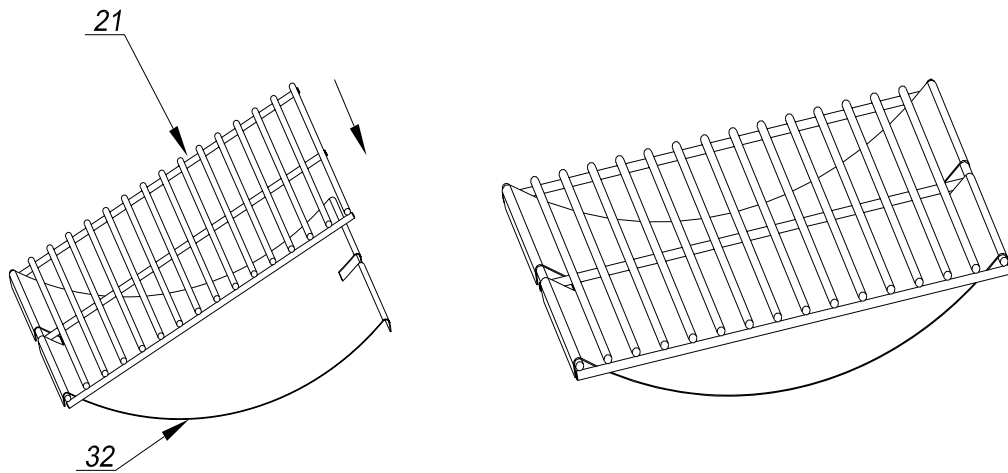




## **ASSEMBLY INSTRUCTIONS**

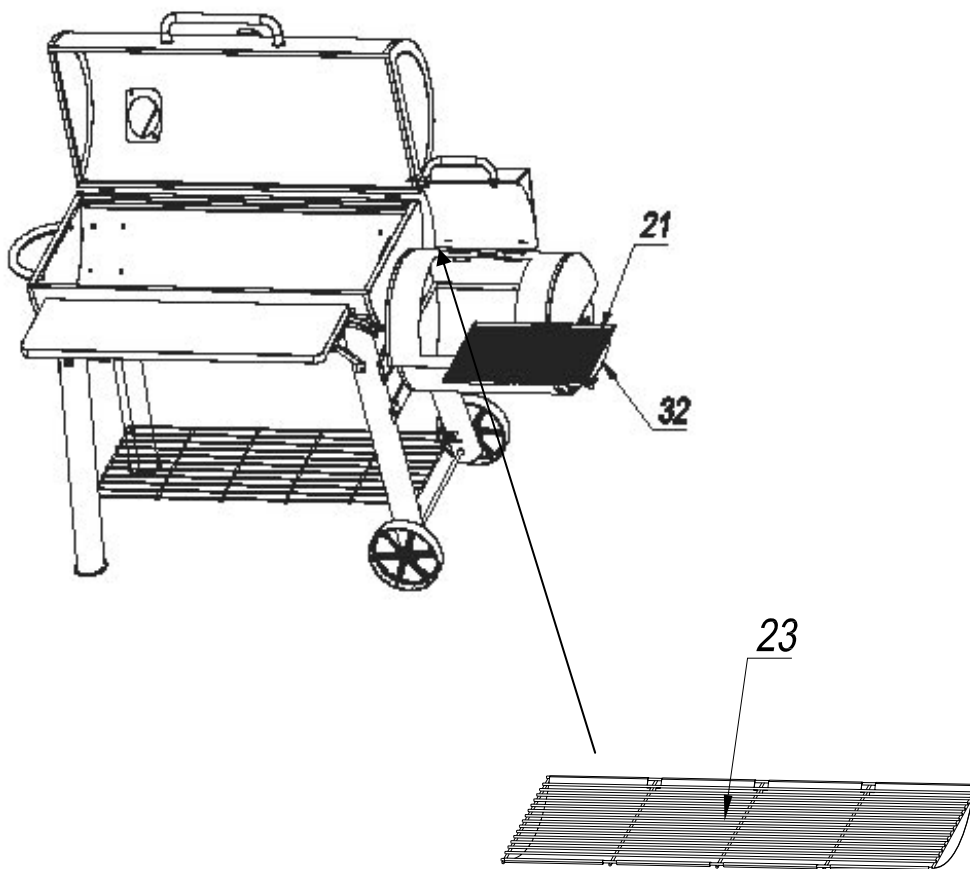
### **Step 17**

Attach the smoker ash pan (32) to the smoker charcoal grate (21).



### **Step 18**

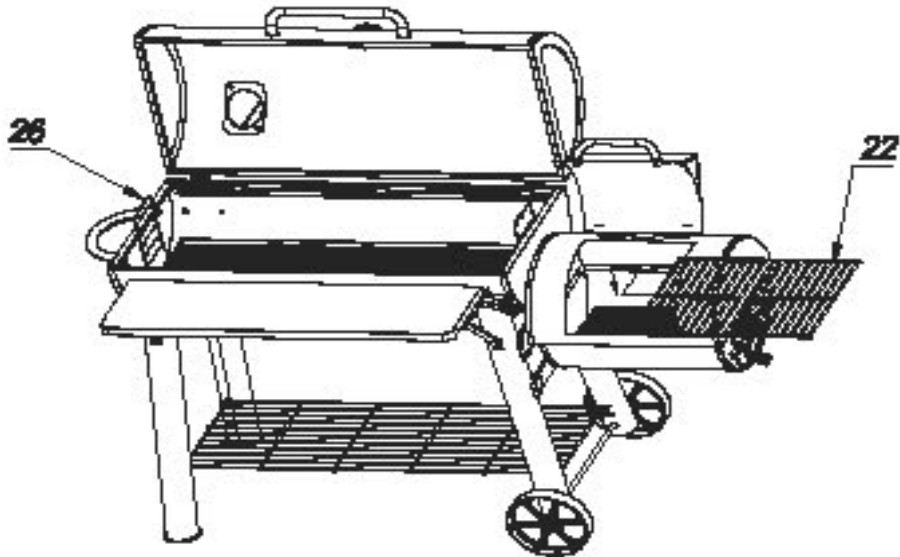
Place the charcoal grate with ash pan (23) into the charcoal grill, and place the smoker charcoal grate with ash pan into the smoker.



## ASSEMBLY INSTRUCTIONS

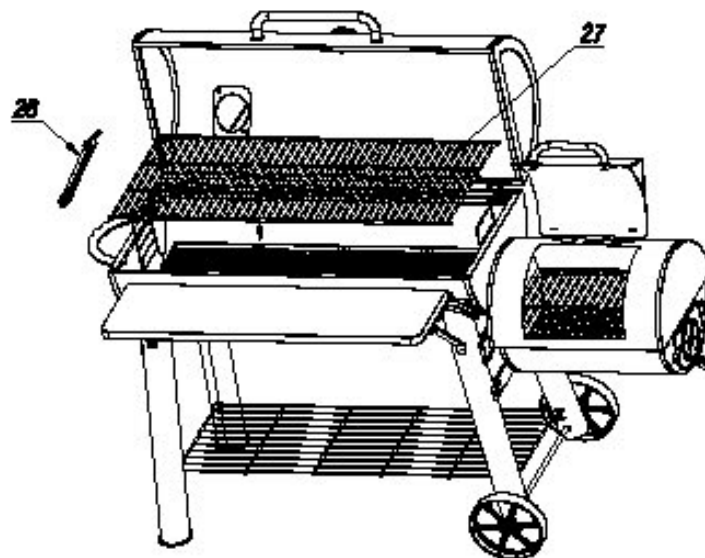
### **Step 19**

Place lifters (26) into both sides of the charcoal firebox and place the smoker cooking grate (22) into smoker.



### **Step 20**

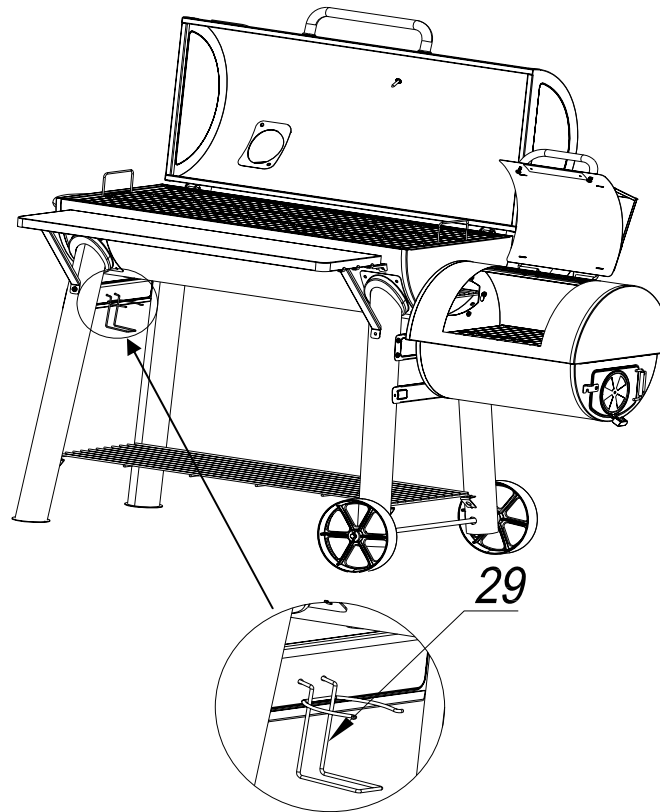
Place charcoal cooking grates (27) into the charcoal firebox, and put the grate tool (28) on the charcoal cooking grates.



## **ASSEMBLY INSTRUCTIONS**

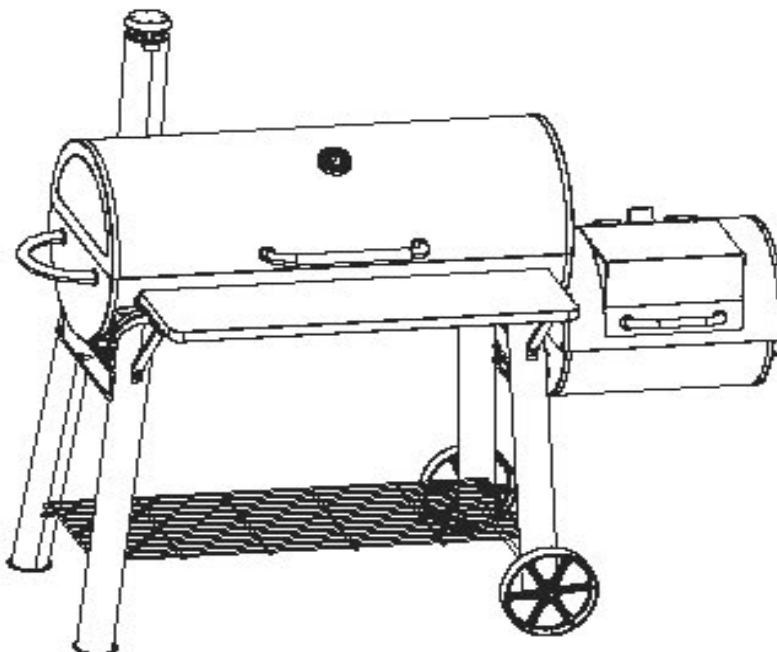
### **Step 21**

Attach the grease cup bracket (29) to the charcoal firebox support panel (6). Use an empty standard size soft drink can as the fat cup.



### **Step 22**

The grill is now assembled.



# **CARE AND MAINTENANCE**

## **ASH CLEANOUT**

It is imperative that you clean out the ashes from your TEXAS SMOKER after both grill and ashes have completely cooled – and before moisture can combine with the ash. Ash and moisture can create lye, which is very acidic, and speeds up rusting.

## **CLEANING OF COOKING GRATES**

It is much easier to keep the porcelain-coated cooking grates clean if they are brushed just after cooking, while the coals are still hot – instead of allowing excess residue to harden after it cools. Take care to avoid burns by wearing insulated mitts. After brushing, allow the grates (as well as the grill itself) to cool. For more thorough cleaning, use a wet, soapy, fine steel wool pad with only slight pressure. Rinse thoroughly and dry.

## **FINISH TOUCH-UP**

Surface rust can be removed with a wire brush. Rust spots on the surface can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray to minimise rusting. High temperature paint is available from your store of purchase to restore the painted exterior surfaces. Follow the directions on the can.

# **OPERATION INSTRUCTIONS**

It is strongly recommended to pre burn your grill prior to your first use. By lighting a SMALL charcoal fire to simulate the cooking process, you will burn off any residues or oils created during the manufacturing process. This will also cure and harden the high temperature finish. This is a once only process.

## **LIGHTING A FIRE**

Open the hood of your TEXAS SMOKER, as well as all of the butterfly dampers. Remove the cooking grates. Add charcoal. Do not put more than 3 kilogrammes of charcoal briquettes or 1.5 kilogrammes of lump charcoal into the pan. Do not let burning charcoal or wood come in contact with the walls of the grill (keep fuel approximately 50 mm away from the ash pan edge). Use firelighters to start the fire, following directions on the packet

Allow the charcoal enough time to completely ash over before beginning to cook, so that the firelighters have enough time to burn off. Starting to cook too soon can leave your food tasting like firelighters. After ash over is complete, use long-handled tongs to spread the charcoal into a single layer on the grate.

Chimney starters, electric starters, or other types of fire starters may be used instead of lighter fluid to light the fire – but only according to those manufacturers' instructions. Never use instant light charcoal or charcoal lighter fluid with any of these other starting methods.

## **CONTROLLING A FIRE**

Allow enough time for properly building the fire and getting the TEXAS SMOKER up to desired temperature before attempting to cook.

Rising heat will move up and out of the unit, pulling in cooler air behind it, which provides more oxygen for the fire. Your TEXAS SMOKER has two butterfly dampers that control airflow, which lets you fine tune the temperature. NOTE: Dampers will become very hot after lighting the charcoal - be sure to wear insulated grill mitts during adjustment.

After the fire is established and the unit reaches the desired cooking temperature, the butterfly dampers can be left completely open, providing maximum airflow for a higher temperature or closed as needed to decrease airflow for a lower temperature. Use the heat indicator to monitor the temperature.

Half opening the damper on the stack and half opening the damper on the smoker side panel will create a convection effect inside the grill when the hood is closed. This will allow for extended cooking times when Indirect Cooking.

## **ADDING ADDITIONAL CHARCOAL**

To achieve the extended cooking times needed for Indirect Cooking or slow smoking, additional charcoal can be added by opening the charcoal lid. Take out the cooking grill using a grate tool and insulated grill mitts - as the cooking grill can be VERY hot. Using long-handled tongs, stoke the coals enough to allow excess ash to fall through the charcoal grate into the ash pan below. Again using insulated mitts and long-handled tong add charcoal to the charcoal grate as needed and return the cooking grill back into place.

NEVER use lighter fluid or instant light charcoal when adding additional charcoal to an existing fire. This can be VERY dangerous. Do not attempt to empty the ash pan while charcoal or ashes are still hot. Wait until the ashes and whole unit have completely cooled before emptying the ashes.

See the “Cooking Methods” section below for more information on Indirect Cooking and slow smoking.

## **COOKING METHODS**

You can use your TEXAS SMOKER to cook in three different ways – depending on the type of food, and how you want to prepare it.

### **BARBEQUE GRILLING**

Barbeque Grilling is cooking directly over the fire, using direct heat. This method is the quickest and works well for foods that are tender before you cook them – including steaks, beef or pork tenderloin, burgers, hot dogs, sausages, chicken, seafood, etc.

Barbeque Grilling uses temperatures that are over 160 °C (325 °F). When cooking at these temperatures, it is important to carefully watch your food to keep it from burning. Also, you can close the lid and butterfly dampers to put out any grease flare-up that may occur when fats and oils start to run from cooking food.

### **INDIRECT COOKING**

Indirect Cooking is cooking using indirect heat and smoke. This method takes a little longer, but can be used for nearly any kind of food you want to cook (including those above). As Indirect Cooking uses lower temperatures and longer cooking times - this method works best for cuts of meat that need time to tenderise – such as ribs, brisket, pork shoulder, wild game, etc

Indirect Cooking uses temperatures from 105°C (225°F) to 160°C (325°F). Try to maintain around 135°C (275°F) for optimal results.

## **SLOW SMOKING**

Slow smoking uses much lower temperatures and much longer cooking times. Slow smoking is actually a way to cure meats rather than cook them. Slow smoking is ideal for turkeys, chickens, beef briskets, cheese and sausage.

Slow smoking uses temperatures that range from 60°C (140°F) to 105°C (225°F). Many slow smoking recipes call for the use of a dry brine that helps preserve the meat and avoid bacterial contamination during the cooking process. It is recommended to only cook above 105°C (225°F) unless you are experienced at how to avoid bacterial contamination. It is OK to smoke food, and then straight away Barbeque Grill it for immediate consumption.

## **USING CHARCOAL AND WOOD**

### **CHARCOAL**

Your TEXAS SMOKER is made ideally to burn charcoal briquettes or natural wood lump charcoal – both of which have different cooking attributes. Charcoal briquettes typically provide longer burn times than lump charcoal – but lump charcoal burns hotter than briquettes. Using the charcoal pan access door to add more charcoal makes both briquettes and lumps easy and convenient for extended cooking times. Heat Beads™ can also be used, but take care to fully burn them in before cooking. Heat Beads™ generally will burn for longer but at a lower temperature per kg.

### **SMOKING WOODS**

Adding smoking woods to your TEXAS SMOKER is an easy and effective way to create wonderful flavor combinations for all types of Barbeque Grilled, Indirect Cooked, , or Slow Smoked foods. Wood chips are typically used for shorter cooking times, where chunks are better for longer cooking times.

When choosing smoking woods, the rule of thumb is to use a fruited hardwood – from a tree that bears a nut, fruit, or berry. The most popular and widely available smoking woods are hickory and mesquite. Hickory imparts a milder flavor, where mesquite is more intense. Other common wood varieties are oak, apple, pecan, cherry, etc.

It is important to never use pine, gums, cedar, or kiln dried wood as they contain resins that taste bad and can be poisonous

And any smoking woods should be well cured. Green wood still contains all the sap and moisture needed to keep the tree alive, and will impart a very strong-tasting smoke that will turn your foods black. Also, when you try burning green wood, it is hard to reach a good temperature, because all the moisture inside the wood can put the fire out while it's burning. Well-cured wood lights easily, maintains cooking temperature, and produces a great tasting smoke flavor that isn't too strong.

Never use any timber that may have previously been painted or treated as it could be poisonous. If you are not sure of the source, assume it is poisonous and don't use it.

The amount of smoke flavor imparted to your food can be controlled by not just the type of wood you use (whether a mild wood or more intense), but also by the length of time the meat is smoked. Indirect Cooking typically adds more smoke flavor to food than Barbeque Grilling, due to the longer cooking times. You can also control the amount of smoke flavor by wrapping meats in aluminum foil for part of the cooking process. Cook meat for 1/2 to 2/3 of the total cooking time, or until it looks to be the perfect color. Then wrap the meat in foil and finish cooking the meat until done.

### **“!” WARNING “!”**

Most surfaces on this unit are VERY hot when in use. Use extreme caution. Keep others away from unit.

Always wear protective clothing to prevent injury.

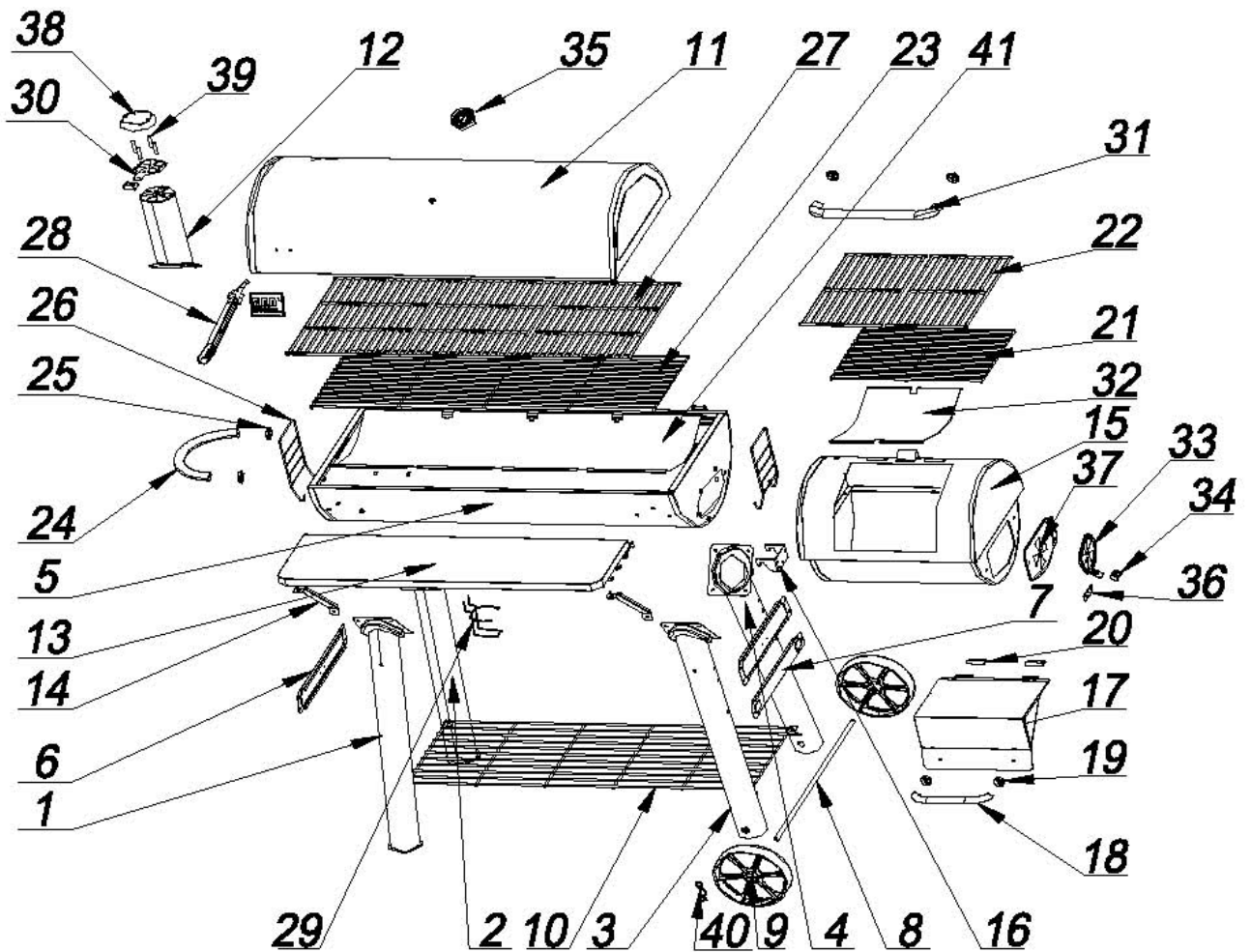
Keep children and pets away from unit when in use.

Do not move this unit during operation.

Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin - based starter cubes can be substituted for charcoal starter. Never use charcoal starter fluid with an electric start



**SPARE PARTS LIST**



Parts No.	GLG Code	GLG Description	Supplier Description	Qty per BBQ	Qty per part code
1	CP9094221	Leg Assembly	Front left leg assembly	1	1
2			Back left leg assembly	1	
3			Front right leg assembly	1	
4			Back right leg assembly	1	
5	CP5200161	Charcoal firebox assembly	Charcoal firebox assembly	1	1
6	CP5200171	Charcoal firebox support panel	Charcoal firebox support panel	2	2
7	CP5200172	Smoker support panel	Smoker support panel	1	1
8	CP9094223	Wheel and Wheel axle	Wheel axle	1	1
9			Wheel	2	
40			wheel cotter pin	2	
10	CP5200357	Bottom Shelf	Bottom shelf	1	1
11	CP5200160	Charcoal lid assembly	Charcoal lid assembly	1	1
12	CP9094224	Chimney Assembly	Stack assembly	1	1
30			Stack butterfly damper	1	
38			Stack cover	1	
39			Stack cover bracket	4	
34			Butterfly damper handle	2	
13	CP5200165	Front shelf	Front panel	1	1
14	CP5200166	Front panel bracket	Front panel bracket	2	1
15	CP5200174	Smoker assembly	Smoker assembly	1	1
16	CP5200178	Smoker hook	Smoker hook	1	1
17	CP9094225	Smoker lid assembly	Smoker lid assembly	1	1
18			Smoker handle	1	
19			Smoker handle base	2	
20			Hinge assembly	2	
21	CP2404328	Smoker charcoal grate	Smoker charcoal grate	1	1
22	CP2404319	Smoker cooking grate	Smoker cooking grate	2	1
23	CP5200197	Main charcoal grate	Charcoal grate	1	1
24	CP9094226	Trolley handle	Trolley handle	1	1
25			Trolley handle base	4	
26	CP2404321	Grill lifter	Lifter	2	1
27	CP2404318	Main cooking grate	Charcoal cooking grate	3	1
28	CP2300361	Grate tool	Grate tool	1	1
29	CP2404322	Grease cup holder	Grease cup bracket	1	1
31	CP2404306	Charcoal lid handle	Charcoal lid handle(with nuts)	1	1
25			Trolley handle base	4	
32	CP5200417	Smoker Ash pan	Smoker ash pan	1	1
33	CP9094227	Smoker air vent assembly	Smoker butterfly damper	1	1
34			Butterfly damper handle	2	
36			Door lock panel	1	
37			Smoker side door	1	
35	CP2404314	Thermometer (with locking nuts)	Thermometer(with locking nuts)	1	1
41	CP5200197	Ash pan	Ash pan	1	1
	CP9094251	Bolt pack	Bolt pack	1	1

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