

WELCOME TO THE WORLD OF BARBEQUES GALORE
OUTDOOR COOKING

INSTRUCTIONS

BILLABONG OFFSET SMOKER

For The Safe Use And Enjoyment
Of Your New Barbeque/Smoker



PRODUCT CODE: BBOFF
BILLABONG OFFSET
SMOKER

Tools required:

- 1 adjustable spanner
- 1 phillips head screwdriver



Congratulations On Your Purchase

Thank you and congratulations for choosing a quality product as part of your outdoor entertaining world.

By following these instructions for safe and easy operation, you will enjoy satisfying, trouble-free outdoor cooking.

And when you're fully up and running, you can visit your retailer for some great accessories and cooking tips to make your experience even more rewarding.

But first things first....

Safety First

Australia has an excellent safety record when it comes to outdoor cooking. This reflects both the high quality of appliances sold, as well as growing consumer awareness about safe practice. We urge you to follow the guidelines below together with these instructions for safe use, to prevent overheating and to produce great cooking results.

- This unit is for outdoor use only. Under no circumstances should it be used indoors.
- It is important that you install your smoker exactly as described in these instructions. In particular you should keep it clear of combustible material.
- Do not store chemicals or flammable materials near this smoker.
- Do not place articles on or against, or enclose this smoker.
- The smoker gets extremely hot while in use. Keep children, pets and the infirm away from the smoker until it has cooled to normal temperatures.
- Do not move or transport the smoker whilst it is hot or in use.
- NEVER leave the smoker unattended when in use or hot.
- Take care when touching a hot smoker, especially on surfaces close to the firebox or roasting hood.

WARNING

- Read instruction manual for additional warnings and operating procedures.
- Carbon Monoxide Hazard! Burning charcoal inside an enclosed area can kill you; It gives off carbon monoxide, which has no odour. Never burn charcoal or wood under a roof or enclosed area (i.e. home, garage, porch, vehicles.)
- Never add or use lighter fluid, gasoline or other highly volatile fluids as a starter. Never add starter fluid or any other highly volatile fluid to burning or hot charcoal, as this may cause an explosion.
- Wear heat resistant gloves when removing grill racks and adding charcoal.
- Wear heat resistant gloves when turning on/off the air vents.
- Place unit on a level surface to prevent possible tipping.
- The minimum distance from any side of the unit to walls or railing is 1000mm. **DO NOT USE UNDER A ROOF!**
- Do not use on combustible material (i.e. wood, decks, dry grass.)
- Do not use this unit near heat sensitive or combustible structures such as vinyl or wood siding.
- Keep children, the infirm and pets away at all times while in use or hot.
- Unit is hot while in use. Do not touch or move while in use or hot.
- Hot coals must be completely out and cooled before removing ashes and storing unit.
- For outdoor use only. Never leave unit unattended while in use or hot.
- Only move the unit once it has cooled down completely.

Where To Put Your Smoker

Most importantly, you must observe the clearances listed below and on the warning plate on your smoker.

It will tell you how close you can put the unit to combustible surfaces (wood, gyprock, trees, wooden fences etc). If you don't follow these clearances, there is a chance that nearby surfaces will heat up and catch fire.

- **CLEARANCES FROM COMBUSTIBLE MATERIALS: 1000MM IN ALL HORIZONTAL DIRECTIONS. DO NOT USE UNDER A ROOF!**
- Keep the unit sheltered from the wind.
- Make sure the surface is level. This is safer, and makes cooking easier.
- Don't put the smoker too close to windows or anywhere else where cooking smoke is likely to cause a problem.
- **DO NOT USE DURING A TOTAL FIRE BAN.**

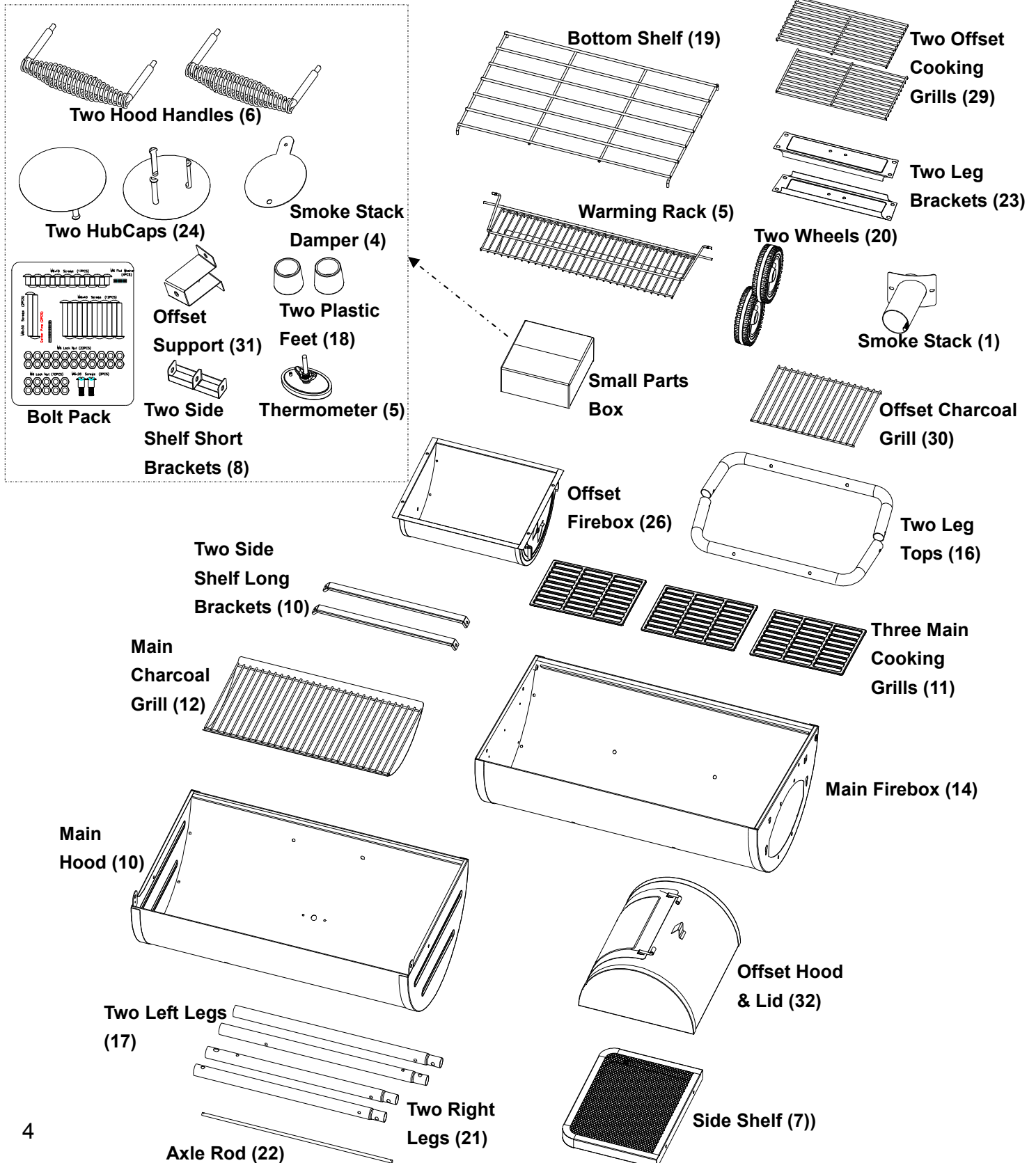
Putting Your Smoker In An Enclosure

This unit must only be used in an above ground open-air situation with full ventilation, without stagnant areas, where products of combustion are rapidly dispersed by wind and natural convection.

Assembling Your Smoker

STEP 1 OPEN THE CARTON, UNPACK AND CHECK THE PARTS.

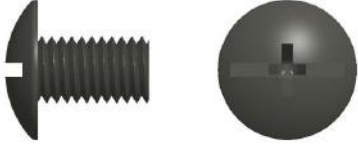






- Open the shipping carton, take out the parts and parts box packed inside, and remove all packing materials.



STEP 2

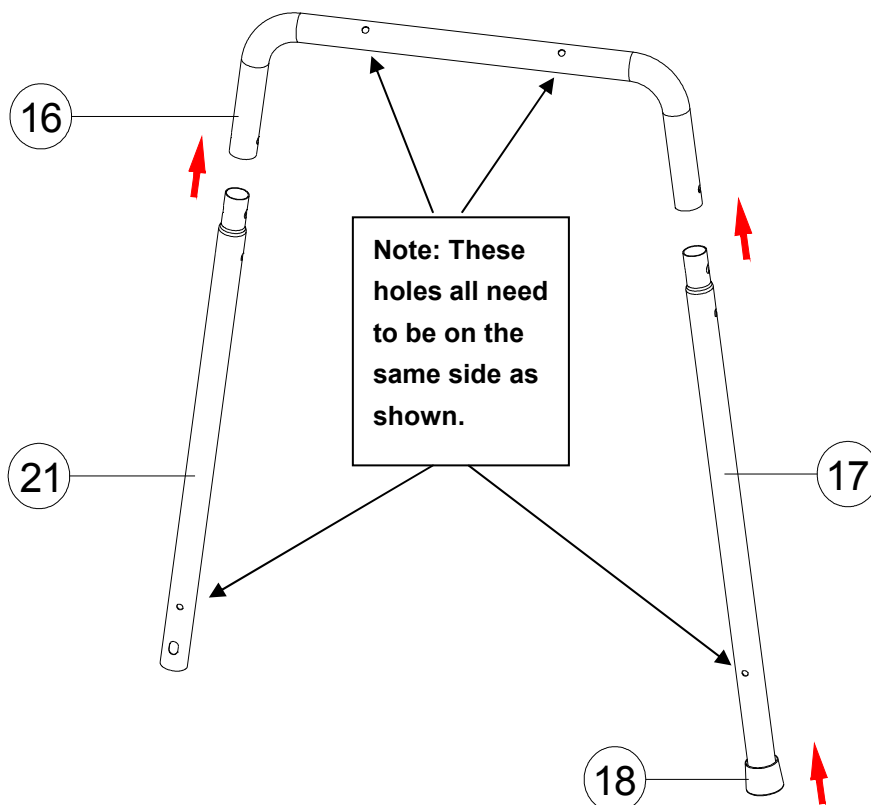
OPEN THE BOLT PACK READY FOR ASSEMBLY

The following hardware are provided in a blister pack for convenient use.

A. M6X10mm bolt Qty: 17 pcs 	D. Split Pin Qty: 2 pcs 	E. M6 Hex Nut Qty: 32 pcs 
B. M6X40mm bolt Qty: 12 pcs 	F. M6 Flat Washer Qty: 4 pcs 	
C. M6X50mm bolt Qty: 2 pcs 	13. M6X20mm shoulder Bolt Qty: 2 pcs 	

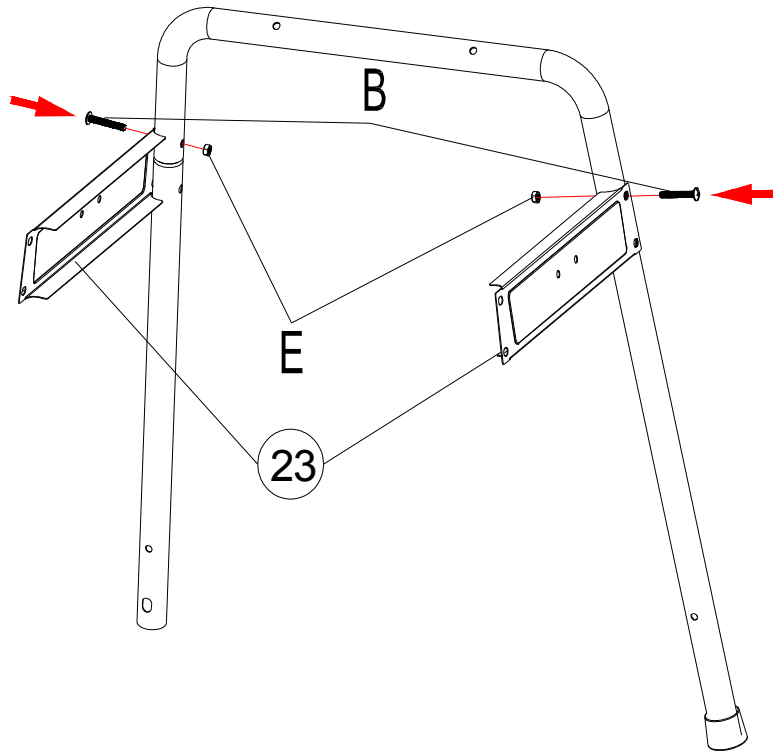
STEP 3

- Pay close attention to when assembling grill legs. **Right Leg (21)** is shorter to accommodate wheels.
- Insert one **Right Leg (21)** and one **Left Leg (17)** into the first **Leg Top (16)** as shown.
- Fit one **Plastic Foot (18)** to the bottom of the **Left Leg (17)**.



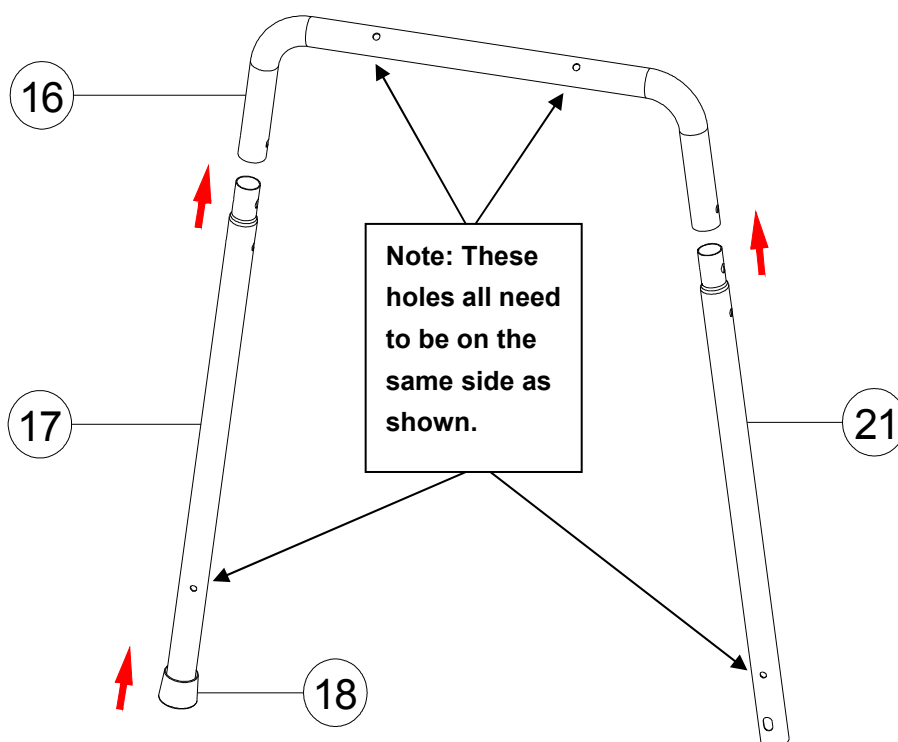
STEP 4

- Attach one **Leg Bracket (23)** to **Right Leg (22)** as shown using one **M6x40mm Bolt (B)** and one **M6 Hex Nut (E)**. Repeat on opposite side. Leave the bottom holes of the Leg Brackets open at this stage.
- Do not fully tighten bolts yet.



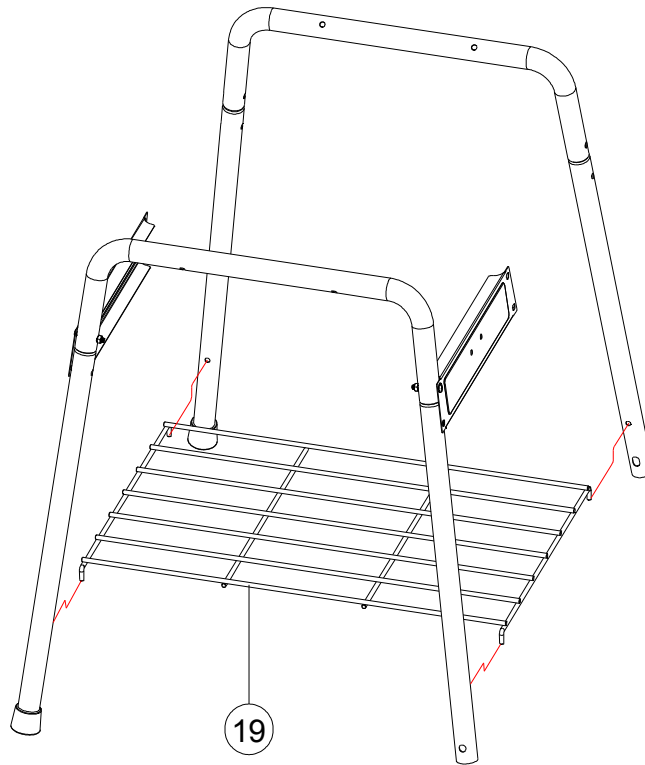
STEP 5

- Repeat Step 3 to attach another **Left Leg(17)** and another **Right Leg(21)** into the second **Leg Top(16)**. **Right Leg (21)** is shorter to accommodate wheels.
- Fit one **Plastic Foot (18)** to the bottom of the **Left Leg (17)**.



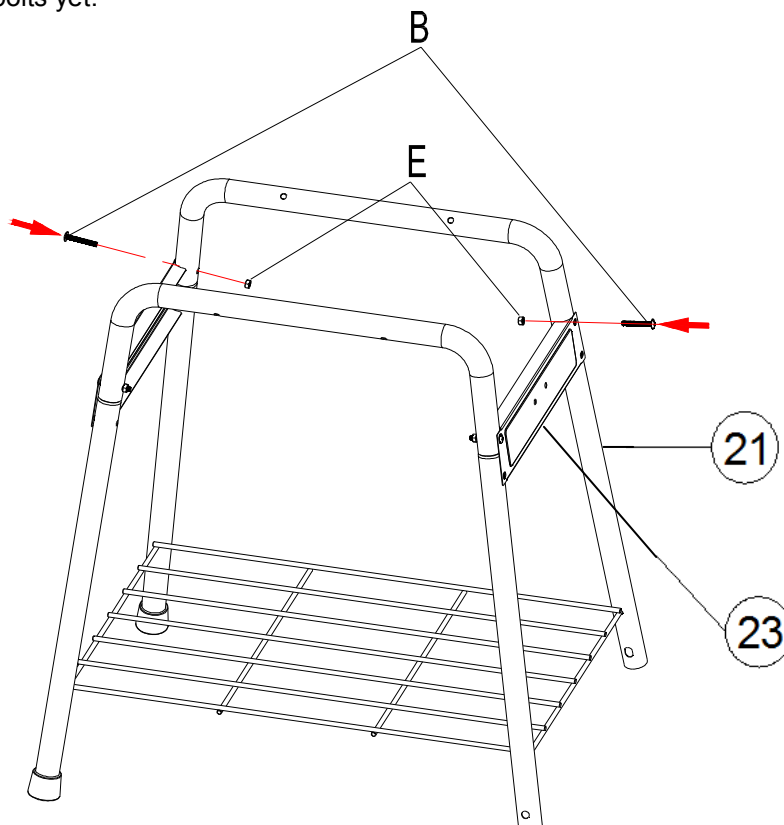
STEP 6

- A helper is needed for this step.
- Insert the **Bottom Shelf(19)** into holes of assembled legs as shown.



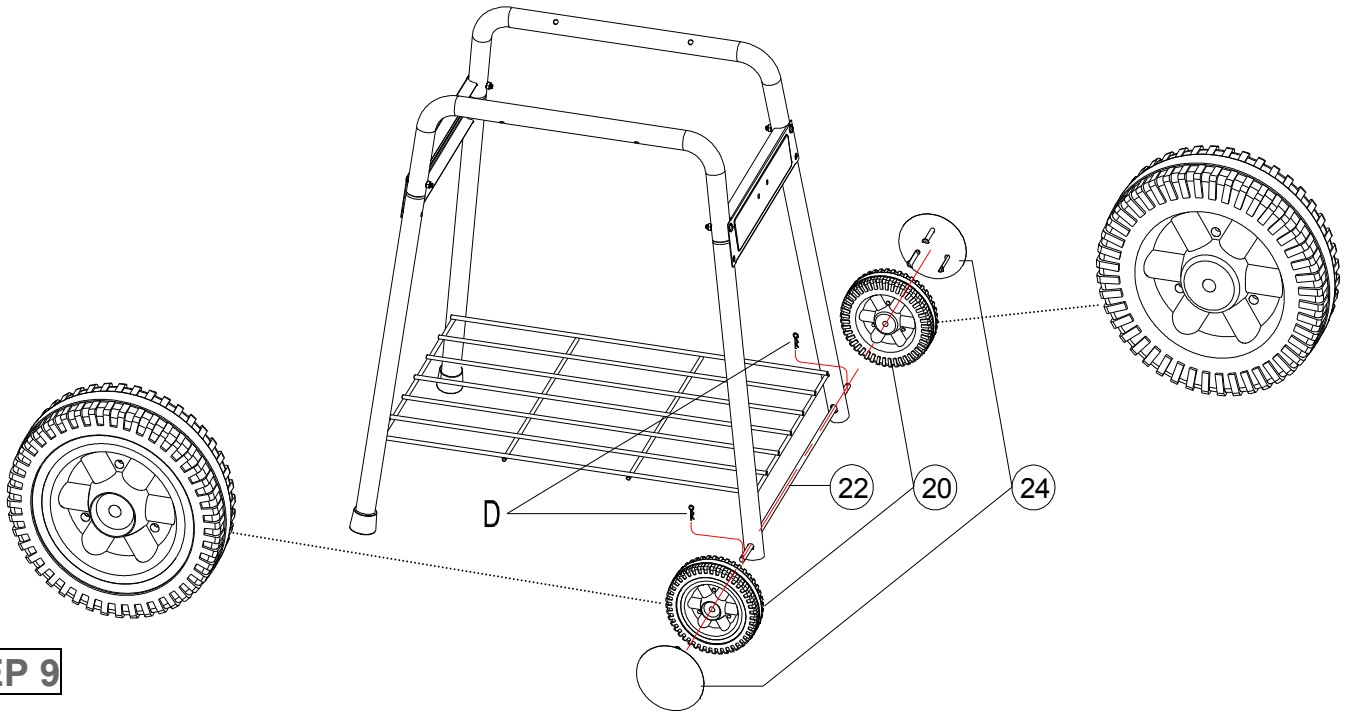
STEP 7

- Attach the other end of **Leg Bracket (23)** to **Right Leg (21)** as shown using **one M6x40mm Bolt (B)** and **one M6 Hex Nut (E)**. Repeat on opposite side. Leave the bottom holes of the Leg Brackets open at this stage.
- Do not fully tighten bolts yet.



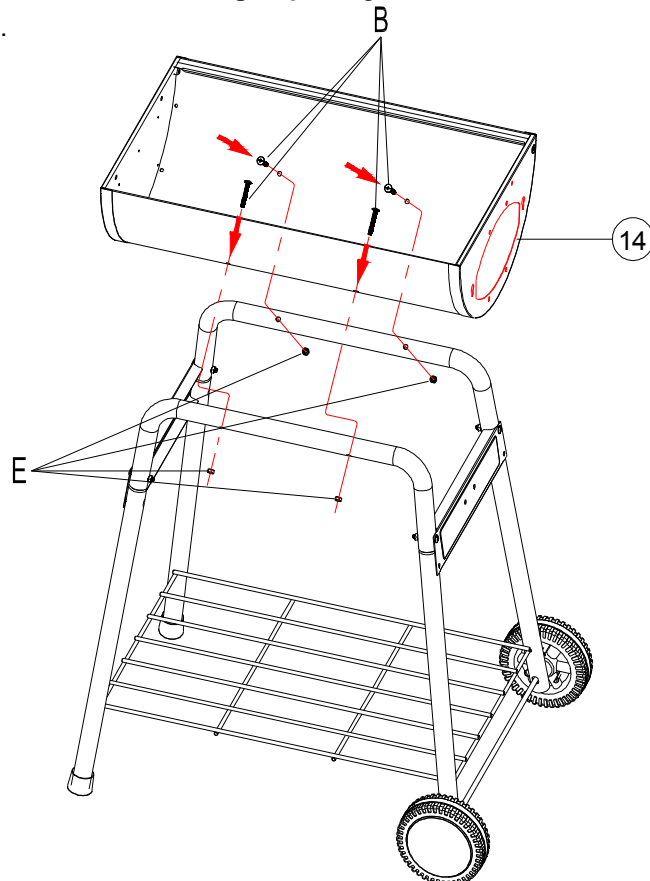
STEP 8

- Insert the **Axle Rod(22)** though the holes in the **Right Legs** as shown.
- Slide the **Wheels(20)** onto the **Axle Rod(22)** and secure using **Split Pin(D)**, packed in blister pack. Note: make sure the side of the wheels with the depressed hole for the Hubcaps in the center is facing outward as shown. Snap the two **Hub Caps(24)** onto the ends of Wheel assembly as shown.



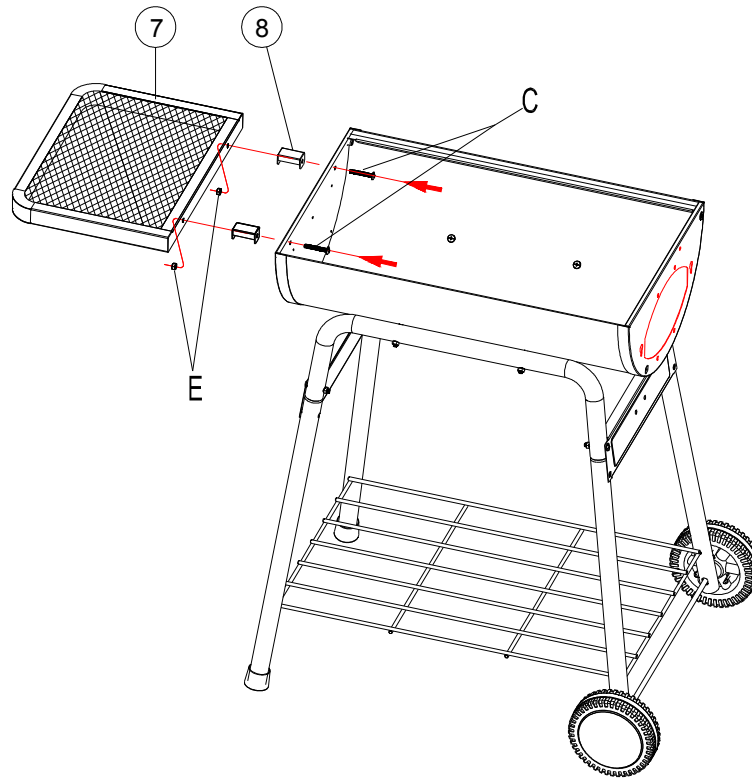
STEP 9

- Place the **Main Firebox (14)** onto the leg assembly with the smoker opening on the same side as the wheels.
- Tightly secure the **Main Firebox** to each **Leg Top** using four **M6x40mm Bolts(B)** and four **M6 Hex Nuts(E)**. Do not fully tighten bolts yet.



STEP 10

- A helper is needed for this step.
- Align the holes in the **Side Shelf (7)** with the holes in the **Main Firebox** as shown.
- Insert **two M6x50mm bolts(C)** through the holes in the **Main Firebox** and **Side Shelf Short Brackets (8)** into the **Side Shelf**. Secure with **two M6 hex nuts (E)** as shown.



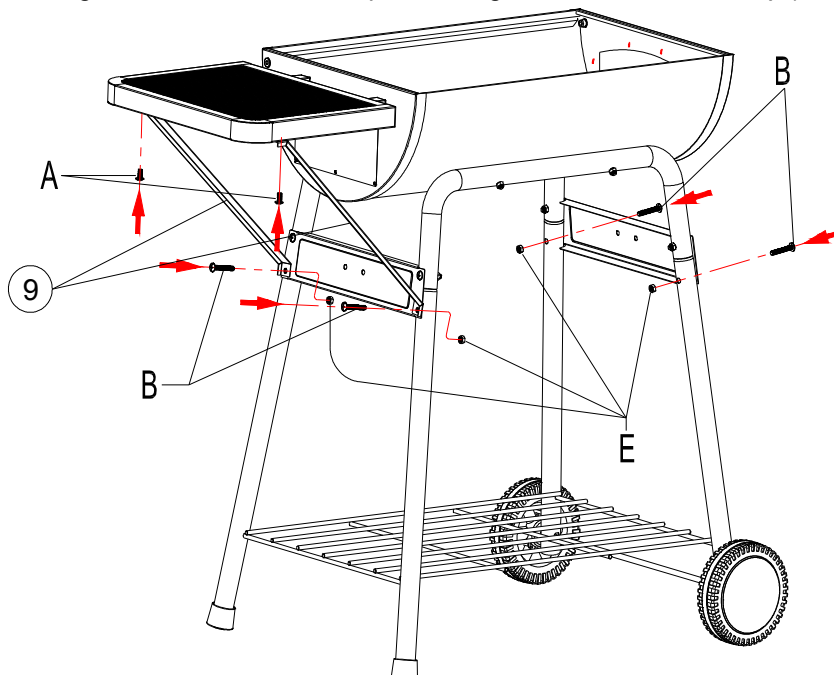
STEP 11

(a) ON THE NON-WHEEL LEG SIDE:

- Attach one end of each of the **Side Shelf Long Brackets (9)** into the lower hole in the Leg Bracket as shown below using **two M6x40mm bolts(B)**. Secure with **two M6 hex nuts(E)**.
- Attach the other end of each of the **Side Shelf Long Brackets (9)** to the **Side Shelf** using **two M6x10mm bolts(A)**.

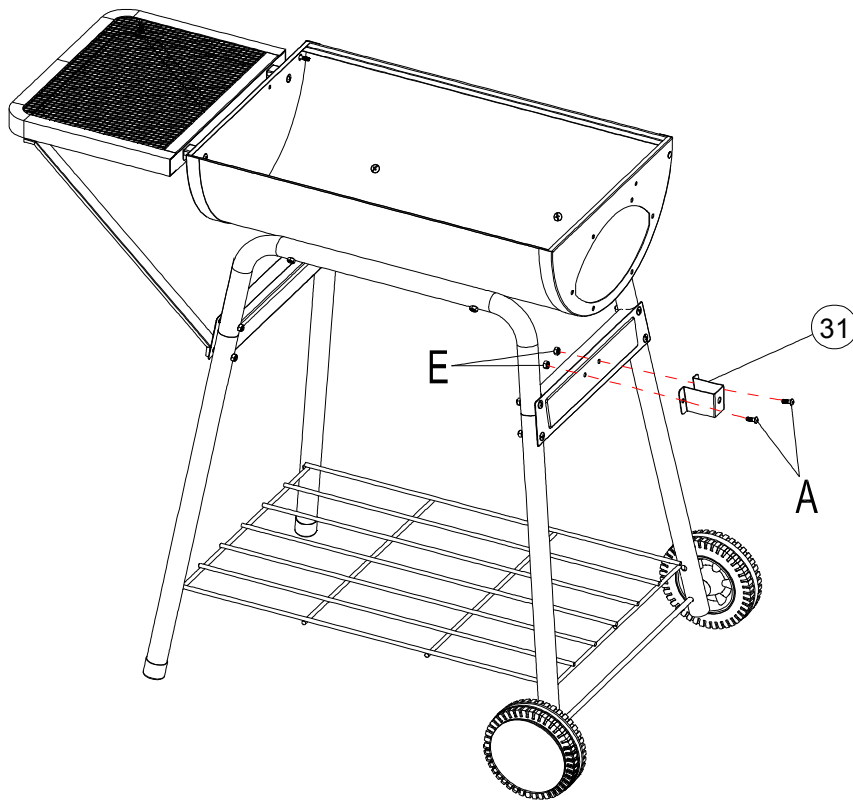
(b) ON THE WHEEL LEG SIDE:

- Lock the other end Leg Bracket lower holes in place using **two M6x40mm bolts(B)**. Secure with **two M6 hex nuts(E)**.



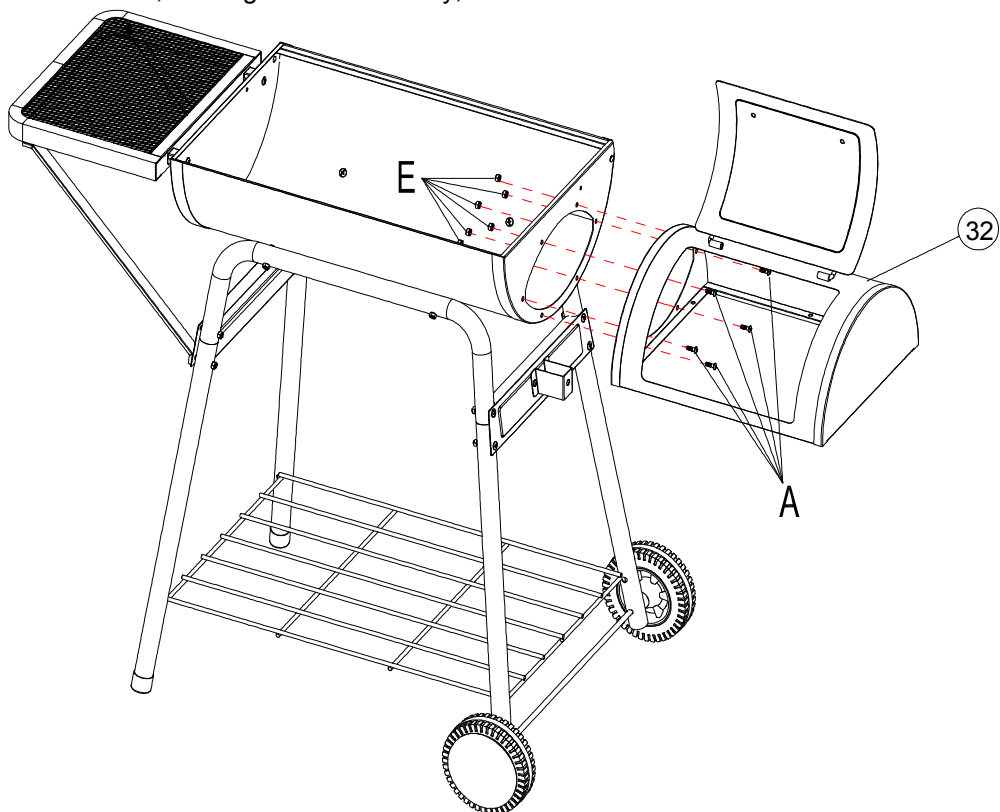
STEP 12

- Insert **two M6x10mm bolts(A)** through the holes in the **Offset Support(31)**. Secure using **two M6 hex nuts(E)** as shown. **Now go back and fully tighten all nuts and bolts from STEP 4 onwards.**



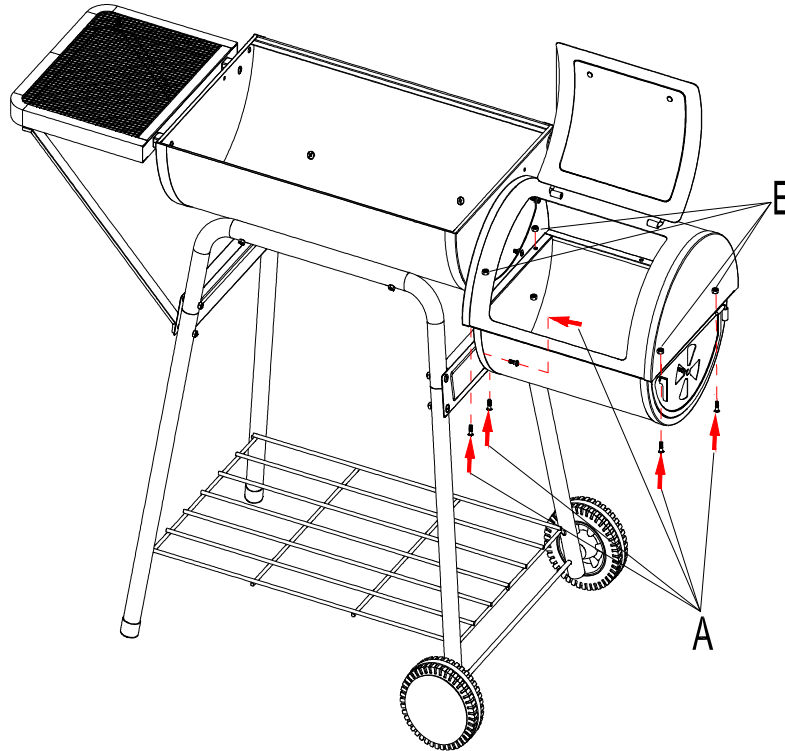
STEP 13

- A helper is needed for this step.
- Insert **six M6x10mm bolts(A)** through the holes in the **Offset Hood & Lid (32)** and through the **Main Firebox**. Secure firmly using **six M6 hex nuts(E)** as shown. It's best to do nuts and bolts one at a time loosely first. Once all nuts and bolts are connected, then tighten all six firmly,



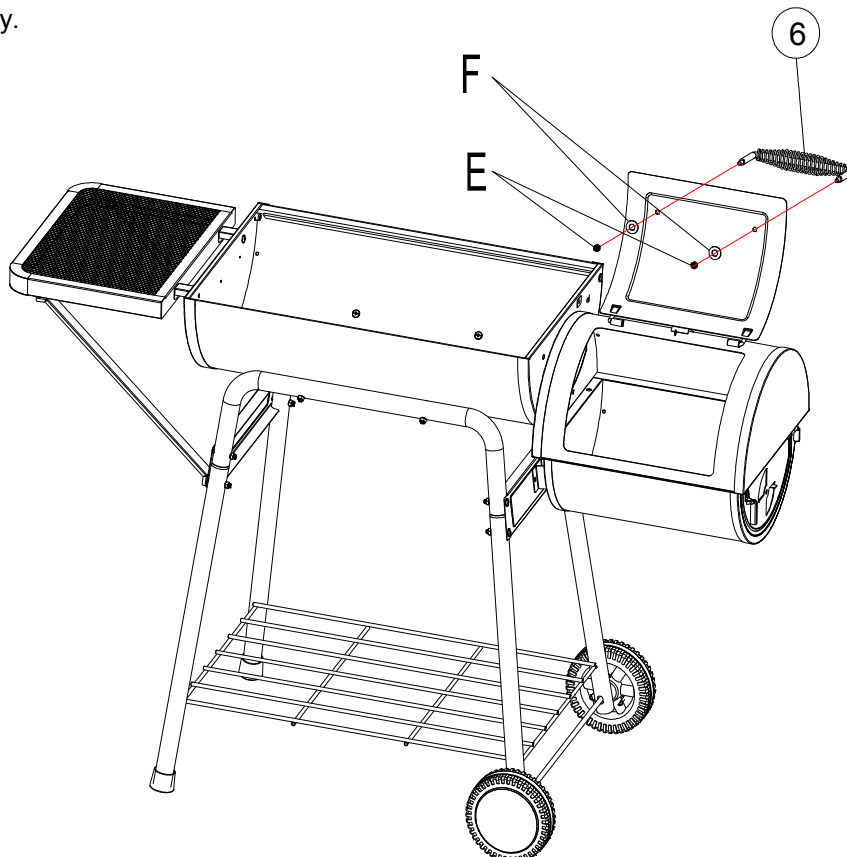
STEP 14

- Insert **four M6x10mm bolts(A)** through the holes in the **Offset Firebox(26)** into **Offset Hood**. Secure using **four M6 hex nuts(E)** as shown.
- Insert **one M6x10mm bolt(A)** through the hole **INSIDE** the **Offset Firebox** into the **Offset Support (31)**. Tighten all bolts firmly.



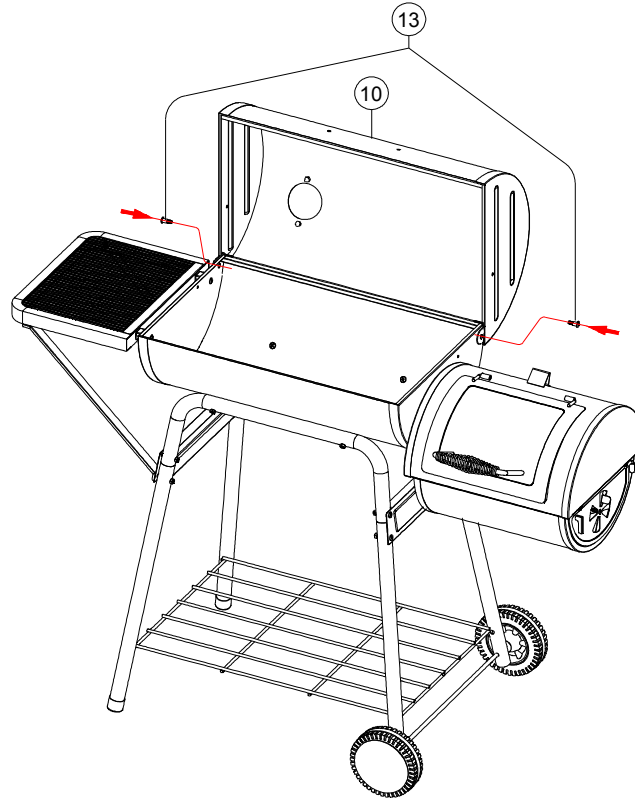
STEP 15

- Attach one **Hood Handle(6)** to the **Offset Lid** as shown using **two M6 flat washers (F)** and **two M6 Hex Nuts (E)**. Tighten firmly.



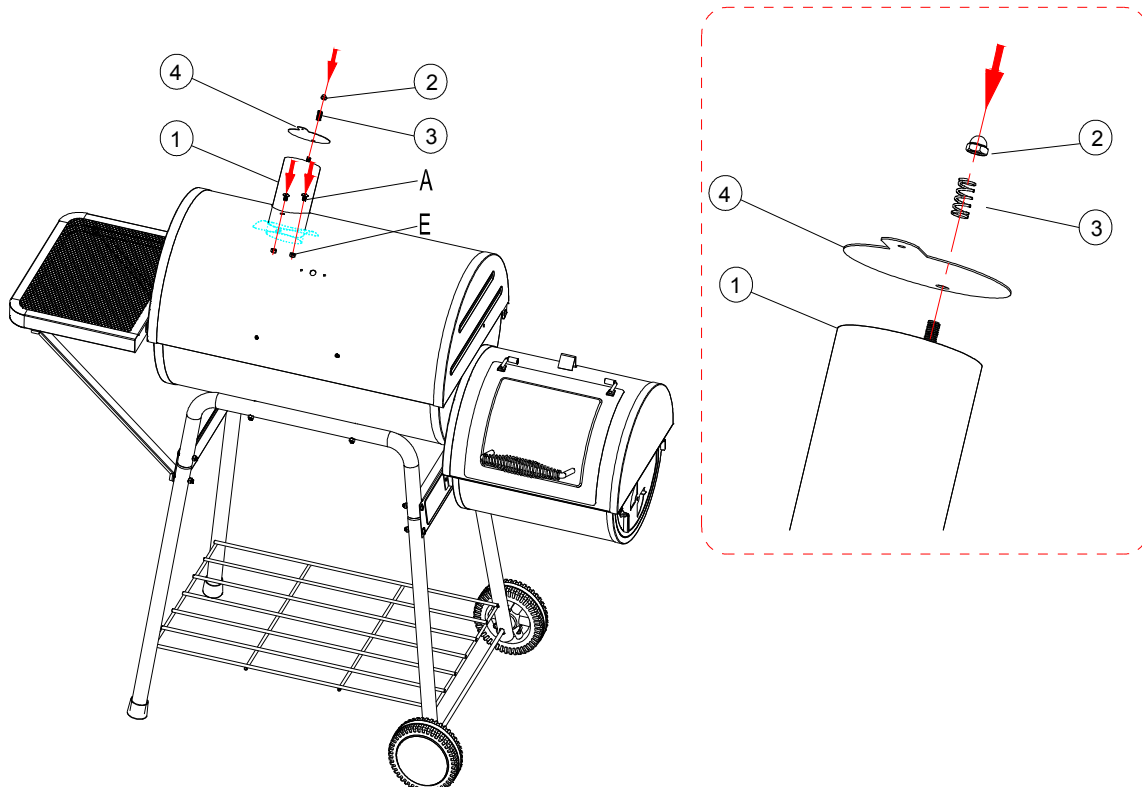
STEP 16

- Align the **Main Hood(10)** with the **Main Firebox** as shown. Secure using two **M6x20mm Shoulder Bolts(13)** packed in blister pack.



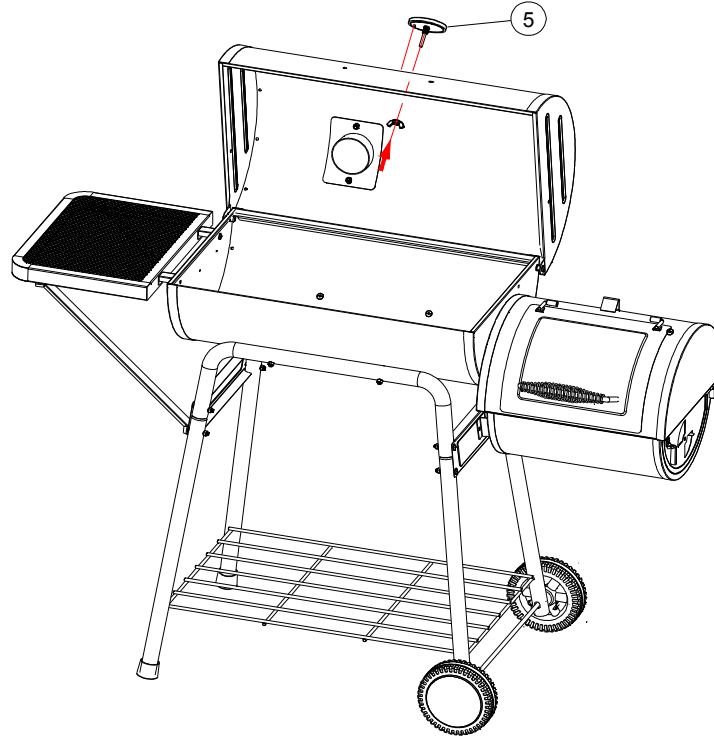
STEP 17

- Insert the **Smoke Stack (1)** through the Main Hood from inside and secure with **two M6x10mm bolts (A)** and **two M6 hex nuts (E)**.
- Unscrew the **M6 Cap Nut (2)** and remove the **Spring (3)** from the **Smoke Stack (1)**.
- Secure the **Smoke Stack Damper (4)** to the **Smoke Stack (1)** with the **Spring (3)** and the **M6 Cap Nut (2)** as shown.



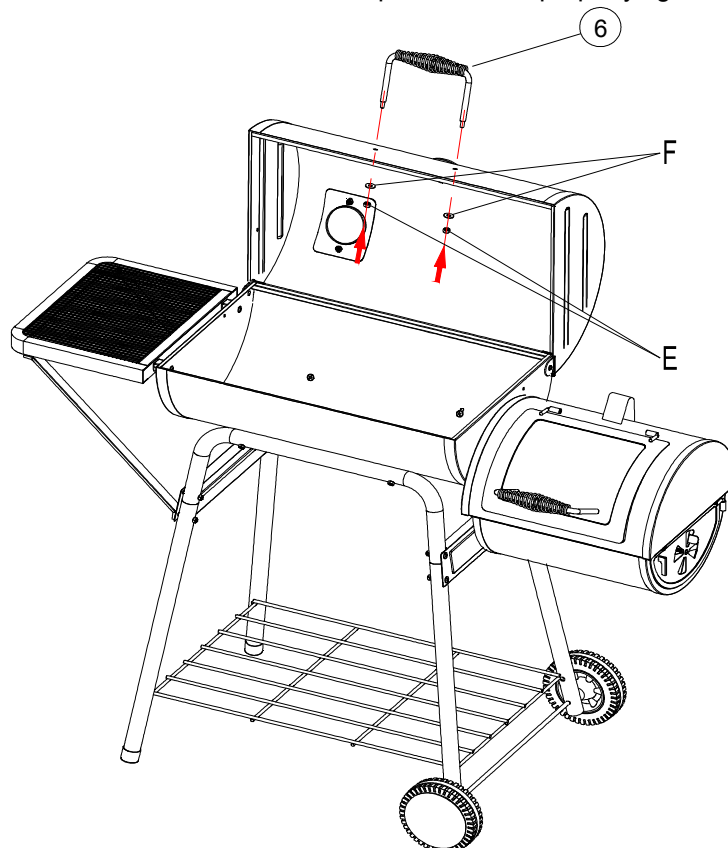
STEP 18

- Unscrew the wing nut from the **Thermometer (5)**.
- Insert the **Thermometer (5)** through the slotted hole into the Main Hood.
- Secure the **Thermometer (5)** to the Main Hood with the wing nut.



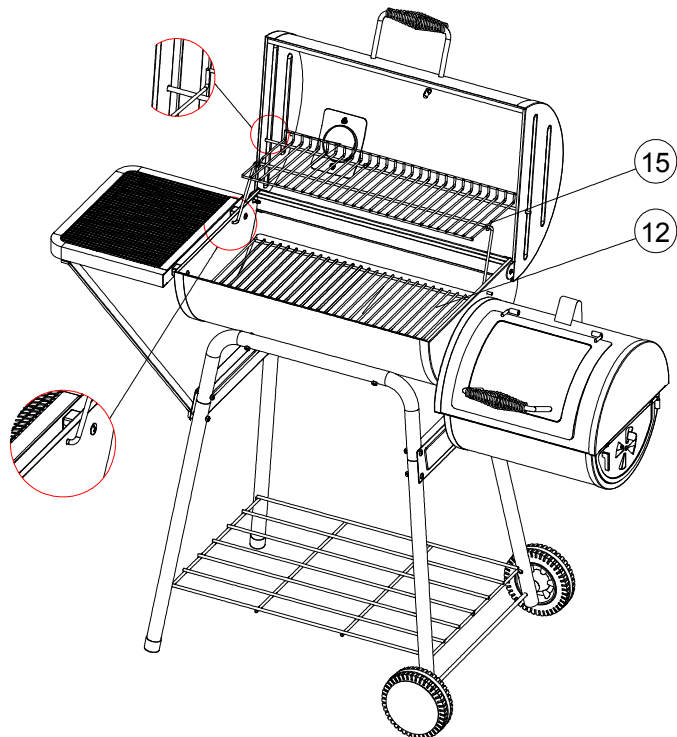
STEP 19

- Attach one **Hood Handle (6)** to the **Main Hood** using **two M6 flat washers (F)** and **two M6 hex nuts (E)**.
- Double check that ALL screws and bolts in the complete unit are properly tightened.



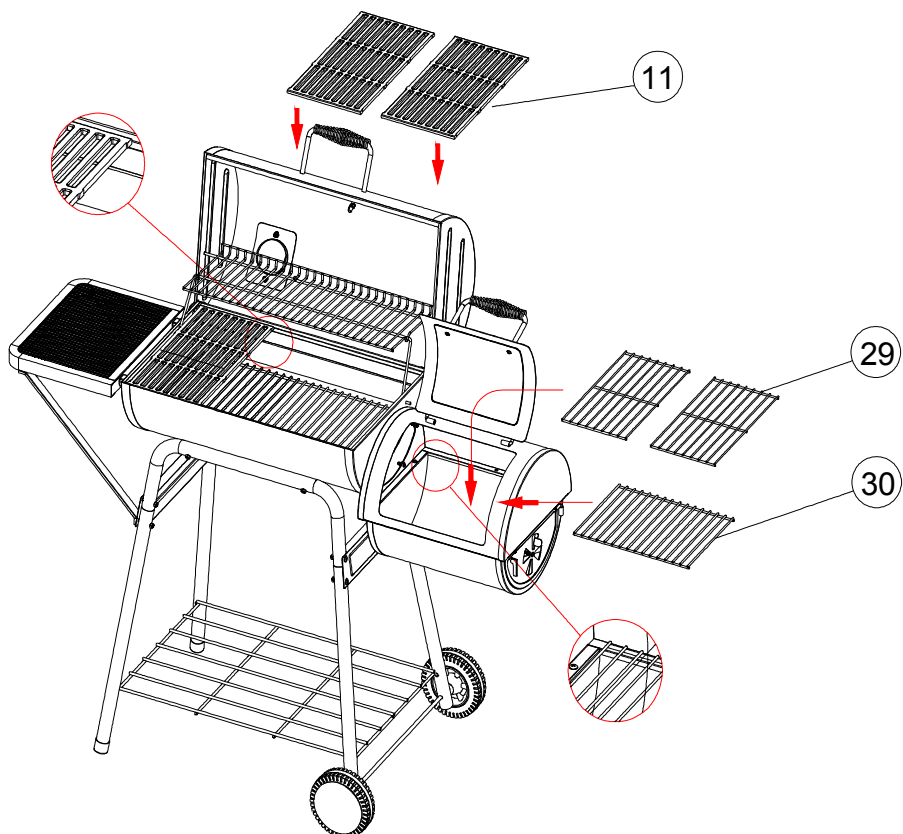
STEP 20

- Insert the **Warming Rack (15)** legs into the top of the Main Firebox as shown. Fit the Warming Rack top hinge arms into the main hood as shown. The Warming Rack should stay flat as the Main Hood is opened and closed.
- Insert the **Main Charcoal Grill (12)** into the lower firebox as shown.



STEP 21

- Place the **Main Cooking Grills (11)** into the **Main Firebox** as shown.
- Insert the **Offset Charcoal Grill (30)** into the **Offset Firebox** as shown.
- Place the **Offset Cooking Grills (29)** into the **Offset Firebox** as shown.



Cooking Hints

Safe Storage and Maintenance

- Inspect hardware tightness on a regular basis to ensure the smoker is in a safe working condition.
- ALWAYS allow smoker to cool completely before handling.
- ALWAYS empty charcoal grills after use only when ashes have completely cooled. This will help prolong charcoal grill life.
- Clean your smoker cooking surfaces with mild cleaning agents.
- Wipe the outside of smoker with damp rag. DO NOT use oven cleaner.
- ALWAYS cover and store cold smoker in a protected area.
- Indoor storage of smoker is permissible only if the charcoal has burned to a complete ash AND is cold. Allow up to 48 hours for this. Remember to remove cold ashes before storing.
- This smoker is made of steel and will rust over time. If rusting occurs on outside surfaces, clean it with sand paper or steel wool, then re-paint outside surfaces with heat resistant paint available from your local Barbeque Galore Store.
- If rusting occurs on the inside surface of the smoker, clean it with sand paper or steel wool, then coat with cooking oil. NEVER USE PAINT ON THE INSIDE SURFACES OF THE SMOKER. Smoke build up the inside of the unit will protect the steel and resist rusting.

Grilling Instructions and Tips:

1. Preheat the smoker for 5-10 minutes.
2. Before heating, lightly coat the cooking grills with cooking oil to prevent food from sticking.
3. Your smoker is equipped with an adjustable vent on the offset firebox to vary the rate of burn. Grasp the vent lever with mitts or metal pliers and rotate the vent to increase opening and raise the temperature. Decrease the vent opening to lower the temperature.
4. The smoke stack on this smoker is equipped with a damper cap to vary cooking temperature. Use metal pliers to grasp the damper door tab and rotate the damper cap to increase the opening and raise the temperature. Decrease the opening to lower the temperature.

WARNING: To avoid injury, DO NOT touch vents or dampers with bare hands unless the smoker is completely cool. Use mitts or metal pliers to adjust the damper cap. Use metal pliers to adjust the vent openings.

Operation Instructions

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

LIGHTING A FIRE

Open the hood of your smoker, as well as all of the vents and dampers.

Remove the cooking grills. Add charcoal or timber. Do not put more than 1.5kgs of charcoal briquettes or 1.0 kgs of lump charcoal into the smoker, onto the charcoal grills. Do not let burning charcoal or wood come in contact with the walls of the smoker (keep fuel approximately 50 mm away from the smoker sides). Use firelighters to start the fire, following the directions on the packet. Set vent and damper each about half open.

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 charcoal grills.

Chimney starters, electric starters, or other types of fire starters may be used instead of firelighter 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 smoker up to desired temperature before attempting to cook.

Rising heat and smoke will move up and out of the unit, pulling in cooler air behind it, which provides more oxygen for the fire. Your smoker has a vent and a damper that control airflow, which lets you fine tune the temperature. NOTE: Dampers and vents 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 vents and 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 temperature indicator to monitor.

Half opening the damper on the stack and half opening the vent 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. Too much fuel with vents and damper fully open will overheat and damage your smoker.

ADDING ADDITIONAL FUEL

To achieve the extended cooking times needed for Indirect Cooking or slow smoking, additional fuel can be added by

opening the offset firebox 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. Again using insulated mitts and long-handled tong add fuel 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 fuel 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 smoker to cook in 3 different ways – depending on the type of food, and how you want to prepare it.

BARBEQUE DIRECT 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 vents and dampers to put out any grease flare-up that may occur when fats and oils start to run from cooking food.

You can barbeque in the main firebox, the offset firebox or both. Just a small amount of fuel is needed as the food is directly above the heat.

BARBEQUE 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.

You can indirect cook in the main firebox only, using either a small fire in the main firebox, away from the food, or using only the offset firebox for the fire. Use just a small amount of fuel, topping up frequently as required to maintain temperature.

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 salt or 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.

For slow smoking, only cook in the main firebox, with the fire only in the offset firebox. Use just a small amount of fuel, usually in just one half of the offset firebox.

USING CHARCOAL AND WOOD

CHARCOAL

Your 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 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

Any smoking woods used 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. Smoke from some woods can be poisonous. Only use wood from a safe source that you trust!

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.

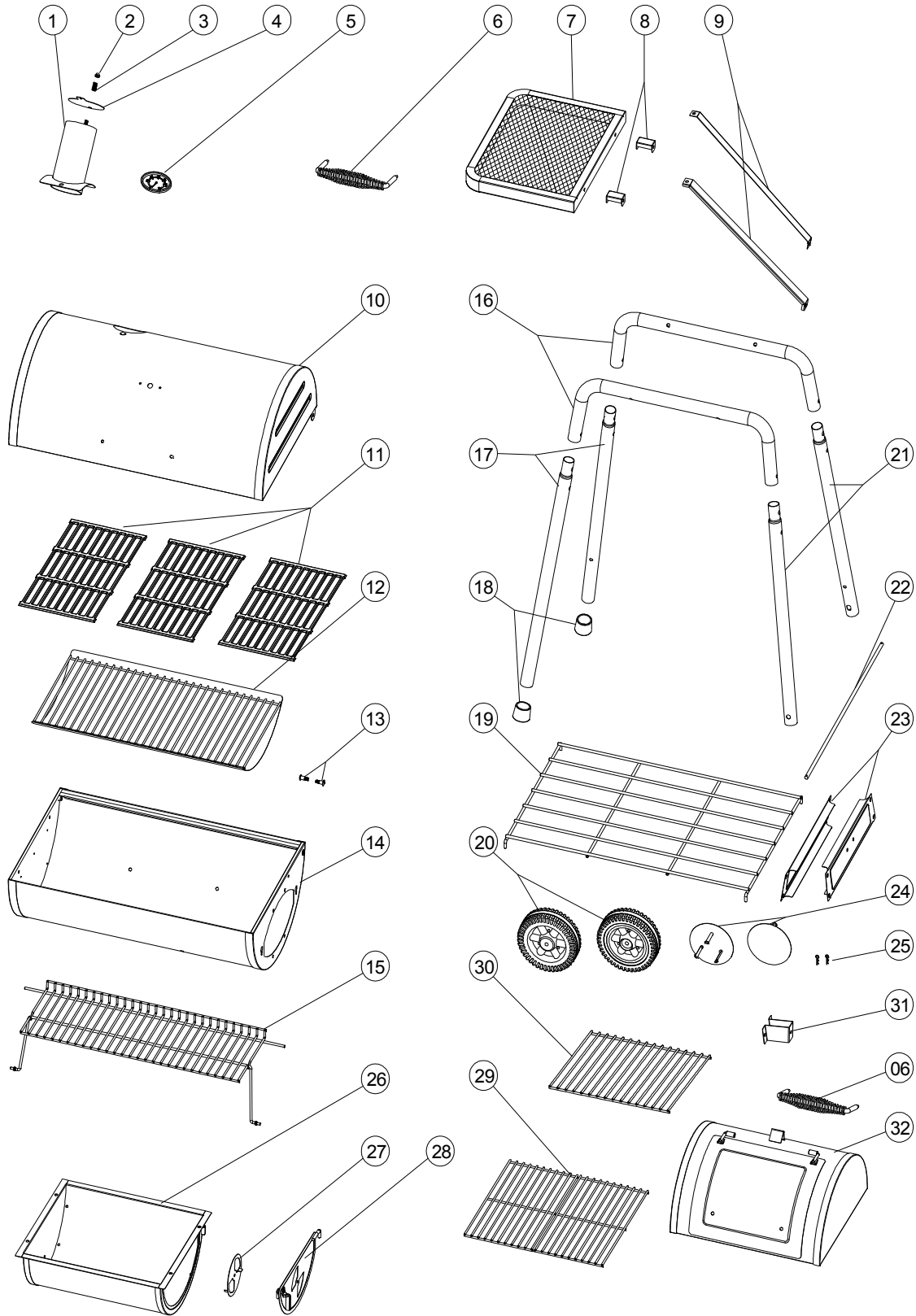
The amount of smoke flavor imparted to your food can be controlled by not just the type of wood you use (whether a mild wood or more intense), but also by the length of time the meat is smoked. Indirect Cooking typically adds more smoke flavor to food than Barbeque Grilling, due to the longer cooking 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 the smoker when it is in use or still hot..
- Always wear protective clothing to prevent injury.
- Keep children and pets away from the unit when it is in use.
- Do not move this unit during operation.
- Never substitute gasoline, kerosene or alcohol for firelighters.

Technical

Below exploded diagram and parts list for your after service reference.



Key	Description	Qty	Part Number	GLG Code	
1	Smoke Stack with damper, spring & Nut	1	1600017	PGS1600017	1 set
2		1	1600091		
3		1	1600021		
4		1	1600018		
5	Thermometer	1	52200015	PGS52200015	1
6	Hood Handle	2	1600095	PGS1600095	1
7	Side Shelf & brackets	1	1600059	PGS1600059	1 set
8		2	1600057		
9		2	1600058		
10	Main Hood & Hinge	1	1600004	PGS1600004	1 set
13		2	1600014		
11	Main Cooking Grill	3	1600030	PGS1600030	1
12	Main Charcoal Grill	1	1600031	PGS1600031	1
14	Main Firebox	1	1600034	PGS1600034	1
15	Warming Rack	1	1600015	PGS1600015	1
16	Leg set	2	1600067	PGS1600067	1 set
17		2	1600068		
21		2	1600069		
18	Plastic Foot	2	1600072	PGS1600072	2
19	Bottom Shelf	1	1600087	PGS1600087	1
20	Wheel & Hubcap	2	01600073A	PGS1600073AB	1 set
24		2	01600073B		
22	Axle & Split Pin	1	1600074	PGS1600074	1 set
25		2	110050		
23	Leg Bracket & Offset Support	2	1600070	PGS16000701	1 set
31		1	1600071		
26	Offset Firebox	1	1600043	PGS1600043	1
27	Side Panel & Vent assembly	1	1600049	PGS1600049	1 set
28		1	1600050		
29	Offset Cooking Grill	2	1600047	PGS1600047	1
30	Offset Charcoal Grill	1	1600048	PGS1600048	1
32	Offset Hood & Lid	1	1600035	PGS1600035	1

Not Pictured

Blister Hardware Pack	1		PGSBBOFFBOLT	1 set
Instruction Manual	1			

The Next Step

We've said it before. Anything you can cook in the kitchen, you can cook on a barbeque: soups, roasts, breads, casseroles, stir fries, pizzas, chips, smoked foods, lasagne...are just a few of the possibilities.

Other available accessories include:

Weather Cover: Protect your investment with a cover that fits neatly over your barbeque and protects it from the elements as well as backyard pests.

And there are many more. Ultimately, anything you can cook in the kitchen, you can cook on your barbeque.

More Information?

Need more information or assistance in any way? You can call your Barbeques Galore store where barbeque experts will be happy to help you.

Call **1300 301 392** for your nearest store.

Or visit our website at: **www.barbequesgalore.com.au**

G.L.G. Australia Pty Ltd (ACN 001 185 002)
Building A2, Campus Business Park, 350-374 Parramatta Road
Homebush NSW 2140
Ph. 02 9735 4111