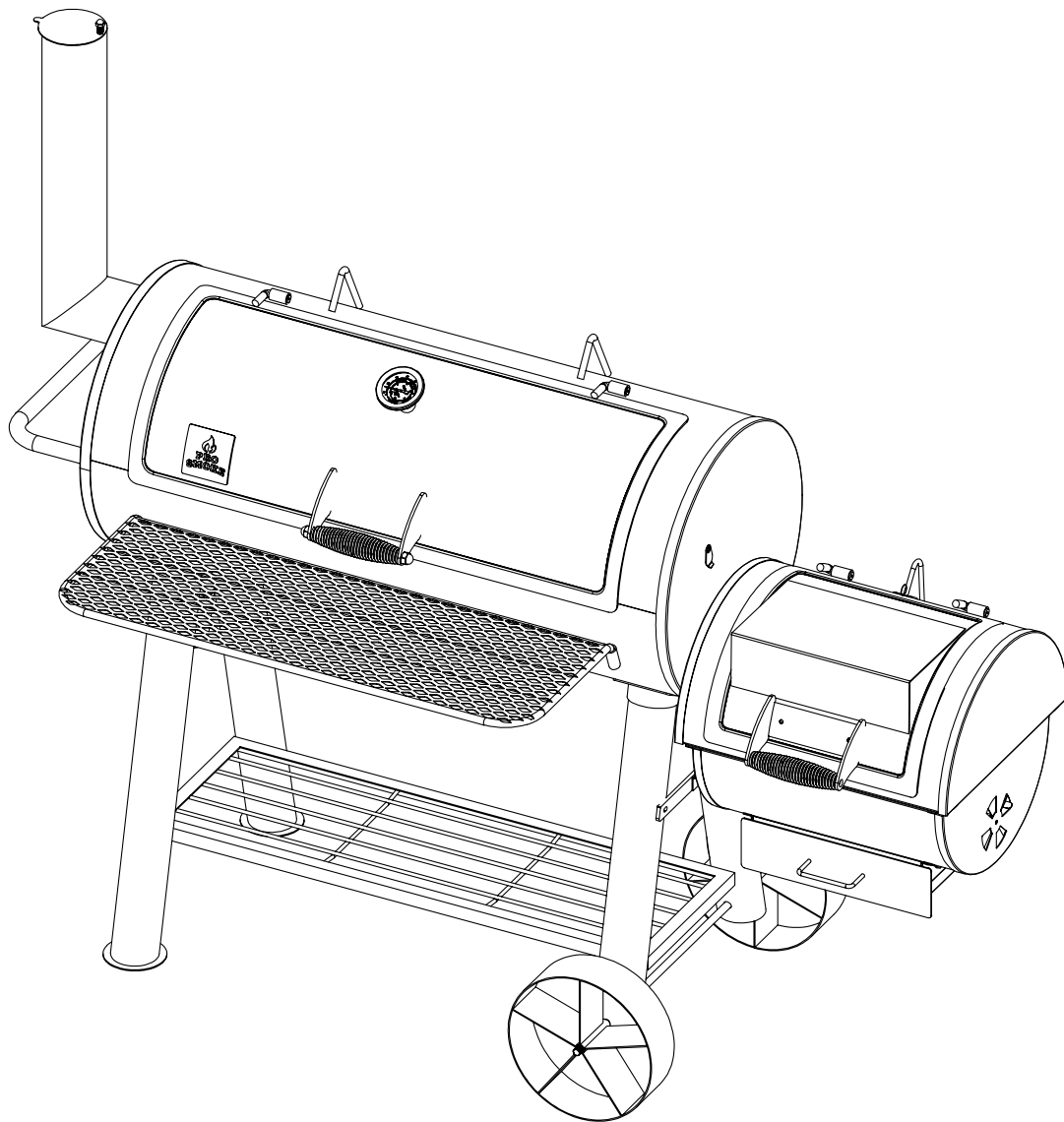




PRO SMOKE OFFSET SMOKER



Owner's Manual

ASSEMBLY, CARE & SAFETY INSTRUCTIONS

Code: PSMKOFFSET

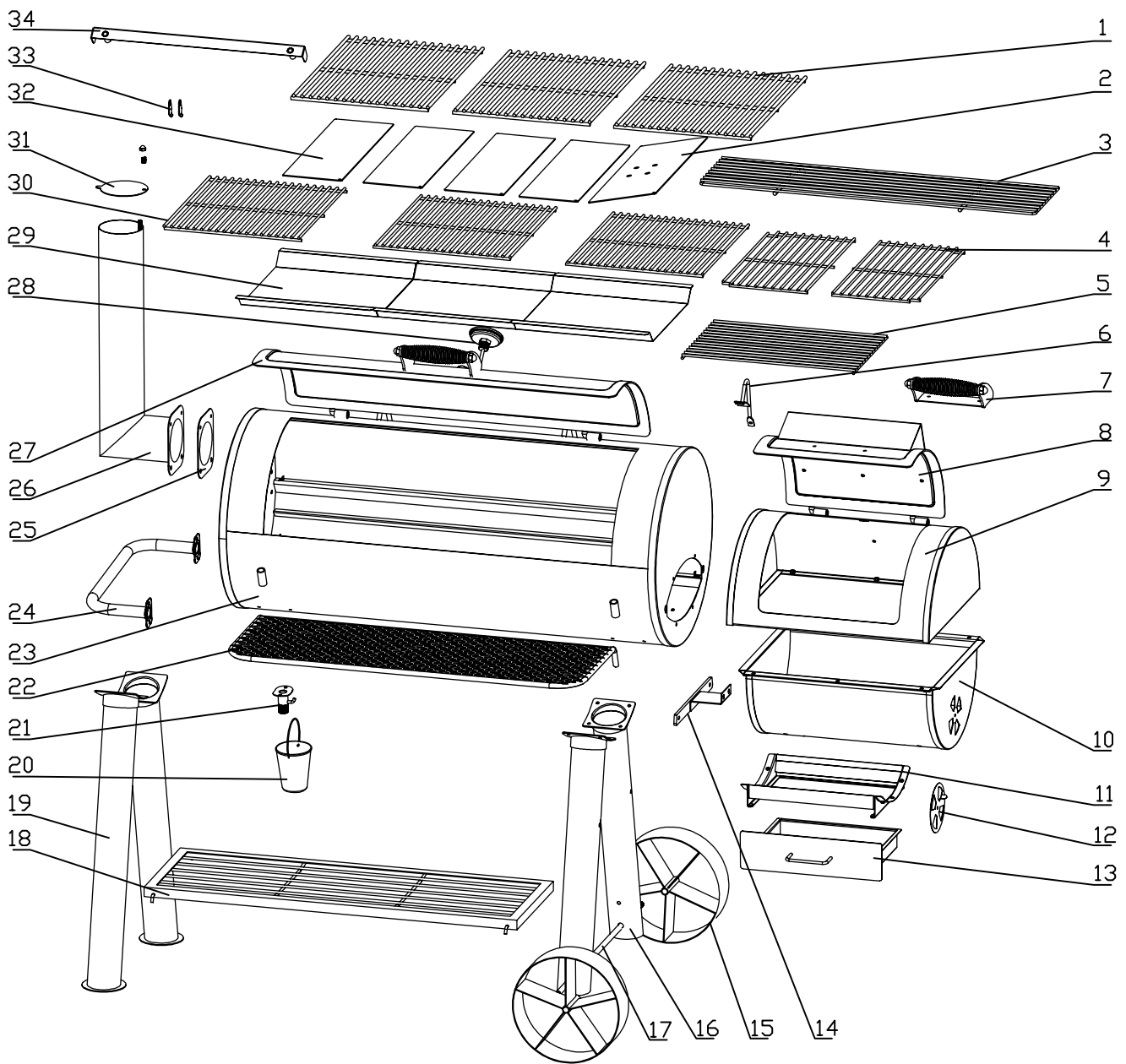
READ ALL INSTRUCTIONS, WARNINGS & SAFEGUARDS PRIOR TO ASSEMBLY & OPERATION.
FAILURE TO DO SO MAY RESULT IN PROPERTY DAMAGE OR PERSONAL INJURY.

 DANGER 	 DANGER 
<ul style="list-style-type: none"> - The Pro Smoke Offset Smoker is for OUTDOOR USE ONLY. - Never operate the smoker unattended. - The use of alcohol, prescription or non prescription drugs may impair your ability to properly assemble or safely operate the smoker. - Never operate this smoker within 7.5 metres (25 feet) of any flammable liquids. - Keep the area clear of all flammable liquids, combustible material including but not limited to wood, dry plants and including grass, brush, paper and canvas. - Use this smoker only on a level, stable non-combustible surface like brick, concrete or dirt. Do not use smoker on or around any surface that will burn or melt, such as on wooden decks, dry grass, wood rails, vinyl or plastic. - Never use inside an enclosed area such as screen patios, garages, buildings and tents. Keep a minimum clearance of 3 metres (10 feet) from all sides of the smoker to all overhead construction and 1 metre (3 feet) from any walls or rails. - Never operate this smoker under any overhead roof covering, awning or overhang. - Keep your hands, hair and face away from any naked flame. Do not lean over or into the firebox or grill when lighting or operating the smoker. This smoker has an open flame. Be careful of loose clothing and hair that could catch fire during operation. - Use caution since flames can flare-up when fresh air comes into contact with fire. Take caution opening lids. - Use caution when opening lids. Make sure the lid is pushed all the way open and resting on the back stop. If not fully open it could fall back to closed position and cause an injury. - Always wear shoes and protective clothing during operation of this smoker. 	<ul style="list-style-type: none"> - Never use this smoker as a heater. - The smoker is HOT while in use and after use. Always wear protective gloves or mitts when operating the smoker. Avoid touching hot surfaces at all times. - Keep CHILDREN AND PETS away from the smoker at all times. Do not allow anyone to conduct activities around the smoker during or following its use until the unit has cooled. - Never move the smoker when it is in use. Allow the smoker to cool before moving or storing it. - Never leave hot coals or ashes in the smoker unattended. Always wait for the grill to cool before removing hot coals or ashes and dispose of them in a non-combustible metal container and then dose with water to extinguish fully. Wear protective gloves to do this. - Never use in or on recreational vehicles and/or boats. - Never use this product for anything other than its intended purposes. This smoker is not intended for commercial use. - Accessories and cookware not supplied by BBQ Galore are not recommended. Never use glassware, plastic or ceramic cookware in the smoker. - Do not modify the Pro Smoke Offset Smoker. Any changes to the smoker will void the warranty. - Do not use in windy conditions or days of a <i>Total Fire Ban</i>. - Do not exceed a temperature of 260 °C (500 °F). Do not allow charcoal and or wood to rest on the walls of the firebox or cooking chamber. Doing so will greatly reduce the life of the metal finish. - Only build the fire on top of the wire charcoal grates. - The smoker is extremely heavy. Use caution when moving or lifting to prevent strains or injuries. - Always ensure the bucket is in place under the grease hole. Empty or replace regularly.

 **OUTDOOR USE ONLY** 

SAVE AND FILE THESE INSTRUCTIONS FOR FUTURE REFERENCE

A. PARTS LIST

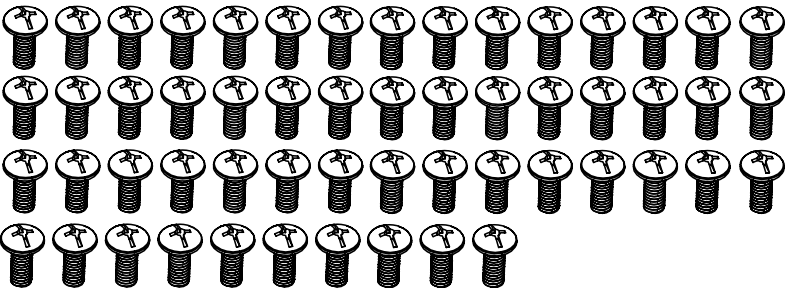

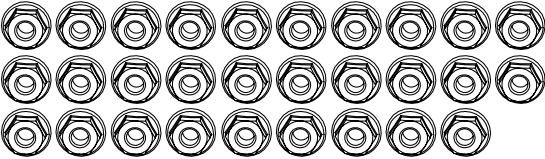



NO.	Name
1	Cooking Grates (3)
2	Baffle A
3	Warming Rack
4	Firebox Cooking Grills (2)
5	Firebox Charcoal Grate
6	Firebox Lid Stop
7	Firebox Lid Handle
8	Firebox Lid
9	Firebox Top
10	Firebox Base
11	Ash Tray Bracket
12	Damper

NO.	Name
13	Ash Tray
14	Firebox Support
15	Wheels (2)
16	Short Legs (2)
17	Wheel Axle
18	Bottom Shelf
19	Long Legs (2)
20	Grease Bucket
21	Holder for Grease Bucket
22	Front Shelf
23	Main Cooking Chamber

NO.	Name
24	Side Handle
25	Smoke Stack Gasket
26	Smoke Stack
27	Cooking Chamber Lid
28	Temperature Gauge
29	Charcoal Tray (3)
30	Charcoal Grates (3)
31	Smoke Stack Damper
32	Baffle B (4)
33	Hole Cover (2)
34	Warming Rack Support

B. HARDWARE PACK

Name	QTY
M6*12mm	<p style="text-align: center;">55PCS</p> 
M12 LOCK NUT	<p style="text-align: center;">2PCS</p> 
M6 HEX FLANGE NUT	<p style="text-align: center;">29PCS</p> 
M6 LOCK NUT	<p style="text-align: center;">2PCS</p> 

TOOLS REQUIRED: 1 x Phillips Head Screwdriver

2 x Adjustable Spanners

C. ASSEMBLY INSTRUCTIONS

Choose a good, cleared assembly area and get a friend to help you put your smoker together. Lay card board down to protect the exterior finish. Before assembling your new smoker, unpack all parts from the box. Carefully remove all packing material and lay out all the parts for easy access and identification. Do not discard the carton or packaging until your smoker is fully assembled and operating to your satisfaction.

STEP 1

- Remove hinge locking screw from the left and right hand hinge of main cooking chamber lid (27) and slide lid off the hinge pins.

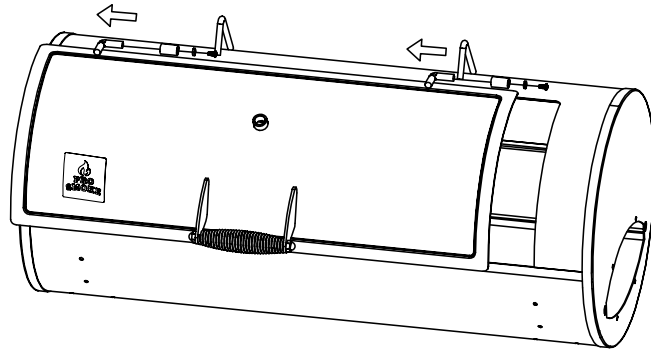


fig. 1

STEP 2

- Fit the warming rack support (34) at the back of the inside of the main cooking chamber (23) with 3 x M6*12mm bolts.

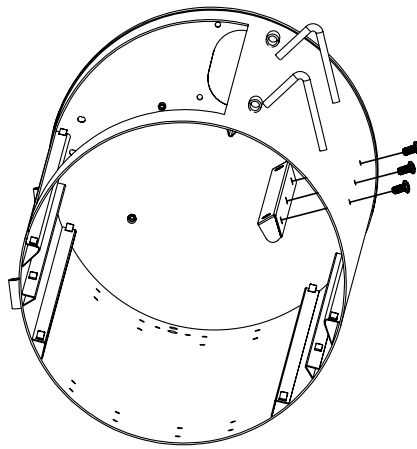


fig. 2

STEP 3

- Fit one long leg (19) and one short leg (16) to the main cooking chamber using 8 x M6*12mm bolts and M6 flange nuts.

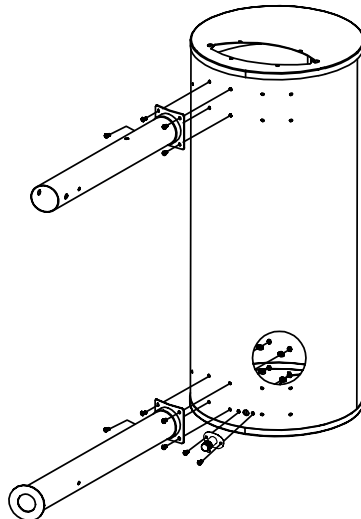


fig. 3

STEP 4

- Align the bottom shelf (18) by inserting the location pins into the holes on the legs. With the bottom wire rack in place, bolt the other two legs to the main cooking chamber (23) using 8 x M6*12mm bolts and M6 flange nuts.

Please note the short legs should be on the end with the opening for the firebox.

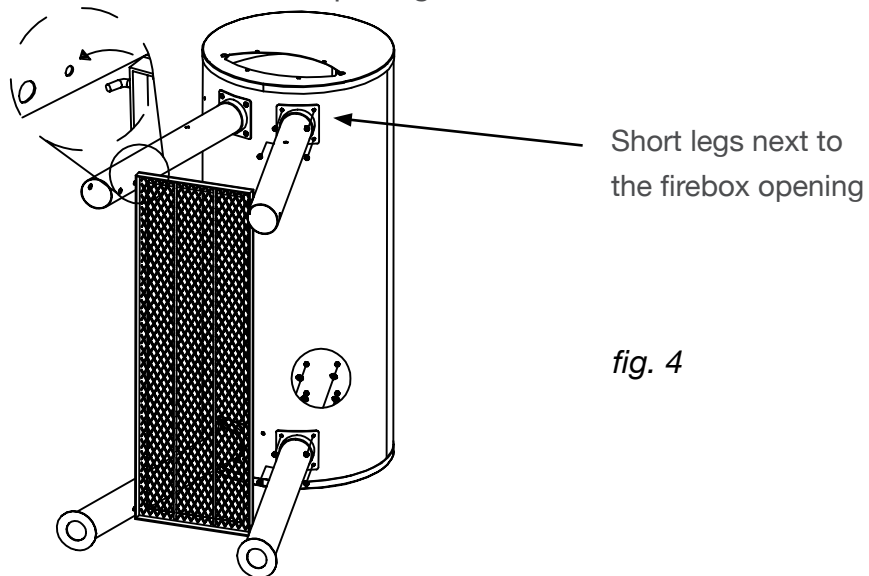


fig. 4

STEP 5

- Insert the wheel axle (17) through the holes in the short legs (16) and fit the wheels (15) onto the wheel axle and secure with 2 x M6 lock nuts.

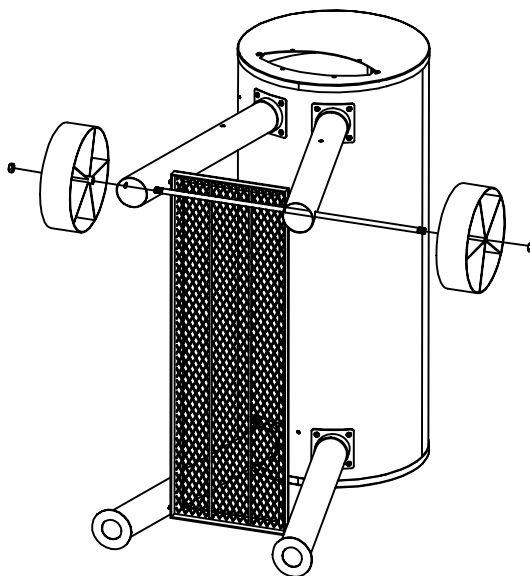


fig. 5

STEP 6

- Fit the firebox support (14) to the short legs (26) using 2 x M6*12mm bolts.

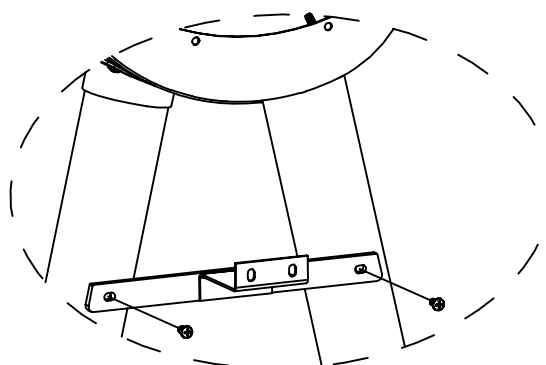
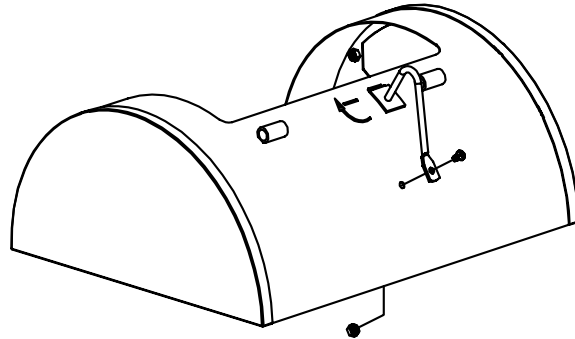


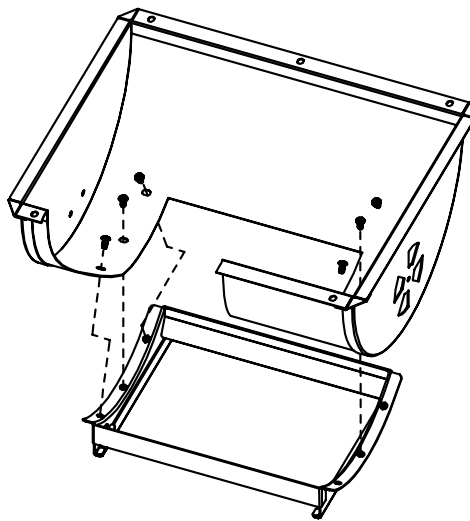
fig. 6

STEP 7

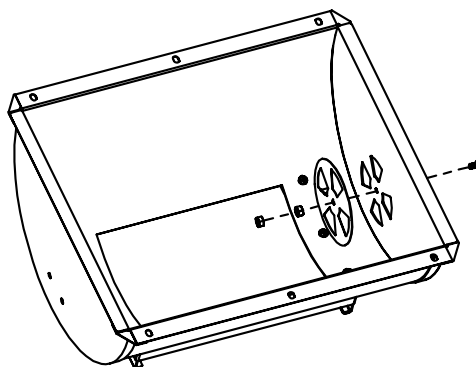
- On the firebox top (9) fit the firebox lid stop (6) into the slot near the opening and bolt to lid using 1 x M6*12mm bolt & 1 x M6 flange nut.

*fig. 7***STEP 8**

- To the firebox base (10) fit the ash tray bracket (11) using 6 x M6*12mm bolts.

*fig. 8***STEP 9**

- Fit the air damper (12) to the end of the firebox base (10) using 1 x M6*12mm bolt and 2 x M6 lock nuts. Tighten the first nut until the damper fits firmly but still turns easily. Hold the first nut still with one spanner and tighten the second nut hard against the first nut with another spanner.

*fig. 9*

STEP 10

- Turn the firebox top (9) upside down and fit the firebox base (10) to it using 6 x M6*12mm bolts.

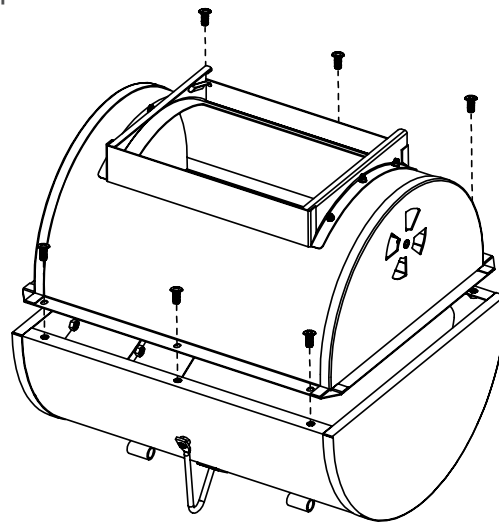


fig. 10

STEP 11

- Screw 2 x M6*12mm bolts halfway into the holes at the side of the elliptical cut out leaving a space of 5mm.

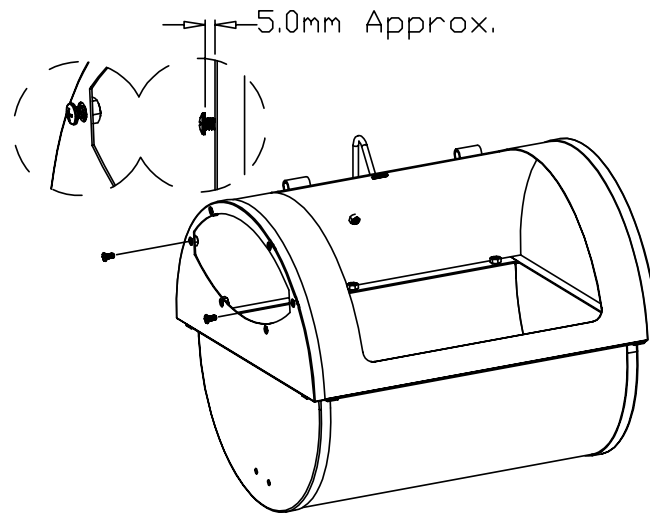


fig. 11

STEP 12

- Attach firebox assembly to main cooking chamber (23) by aligning the slots on the main cooking chamber to the two M6*12mm bolts and slide into place as shown.
- Secure using 4 x M6*12mm bolts into the main cooking chamber (23) and 2 x M6*12mm bolts into the firebox support (14).

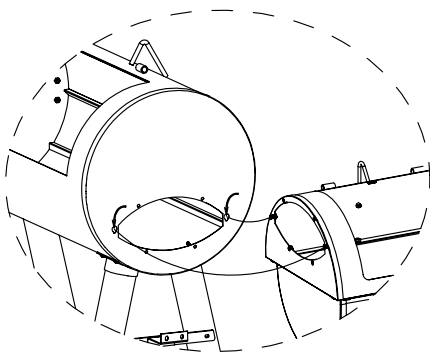


fig. 12

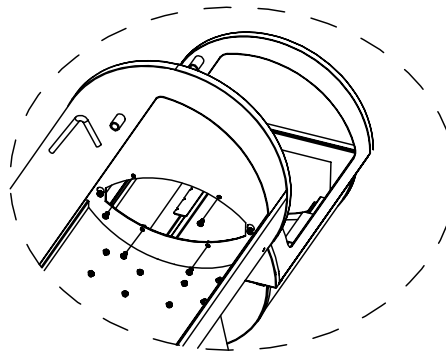


fig. 13

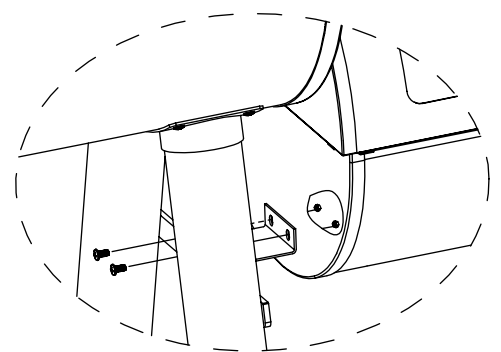


fig. 14

STEP 13

- Fit the side handle (24) to the main cooking chamber (23) end using 4 x M6*12mm bolts and 4 x M6 flange nuts.

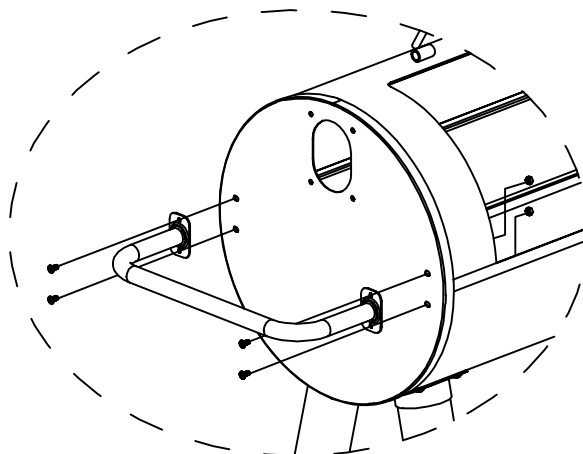


fig. 15

STEP 14

- Attach the smoke stack (26) to the end of the main cooking chamber (23) by fitting the sealing gasket (25) and using 4 x M6*12mm bolts and 4 x M6 flange nuts.
- Attach the smoke stack damper (31) to the smoke stack (26) using the dome nut and spring supplied.

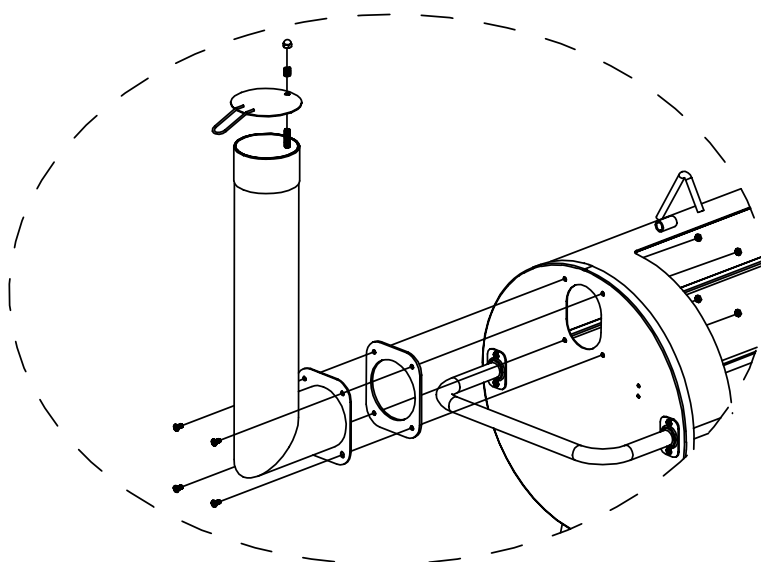


fig. 16

STEP 15

- Fit both the hole covers (33) to the ends of the main cooking chamber using 2 x M6*12mm bolts. These are access holes for thermometer probes.

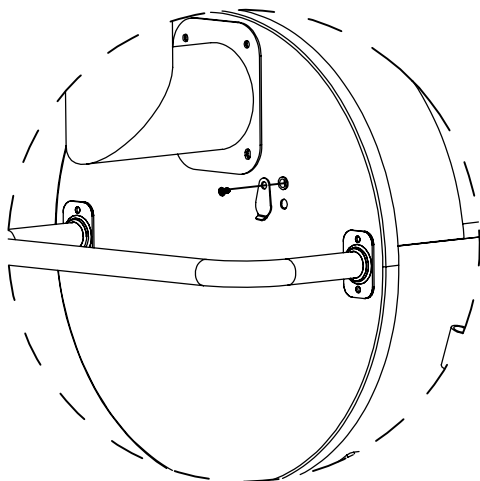


fig. 17

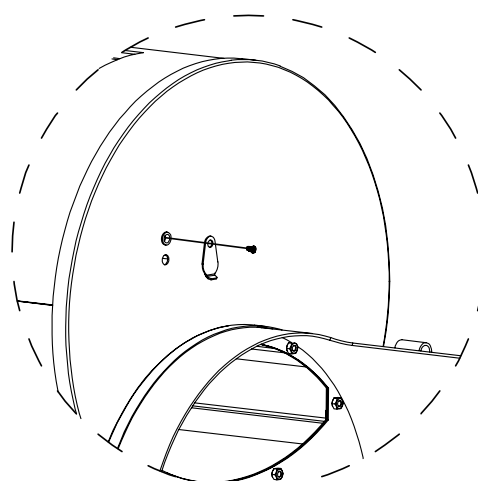
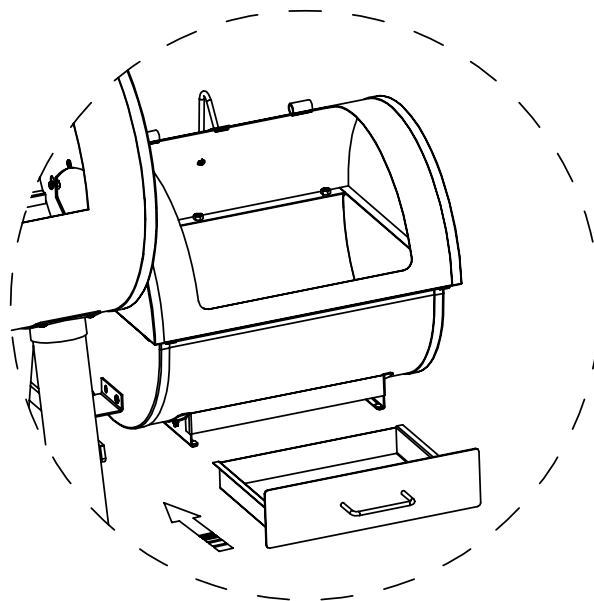


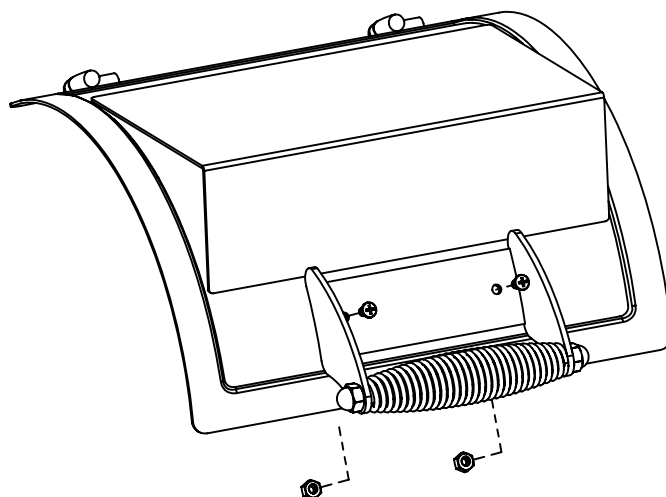
fig. 18

STEP 16

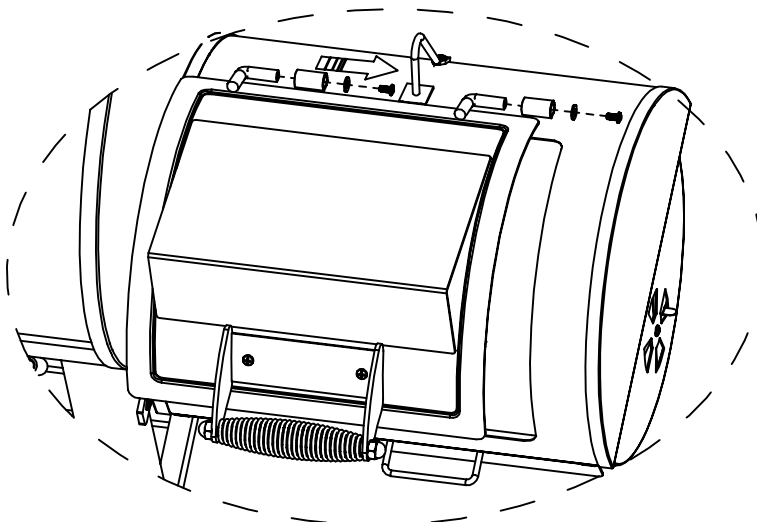
- Slide the ash drawer (13) into the firebox ash drawer bracket (11).

*fig. 19***STEP 17**

- Fit the firebox lid handle (7) to firebox lid (8) using 2 x M6*12mm bolts and 2 x M6 flange Nuts.

*fig. 20*

- Fit the firebox lid (8) to the firebox top (9) and secure with the hinge locking screws.

*fig. 21*

STEP 18

- Fit the 3 charcoal trays (29) into the bottom of the main cooking chamber (23).
- Fit the 3 charcoal grates (30) into the bottom of the main cooking chamber (23).
- Fit one baffle A (2) and four baffles B (32) onto the ledge above the charcoal grates (30) in the main cooking chamber (23).
- Fit 3 cooking grates (1) into the main cooking chamber (23) onto the next ledge above the baffles.
- Fit the warming rack (3) into warming rack bracket (34).
- Fit the firebox charcoal grate (5) into the bottom of the firebox unit (10).
- Fit the 2 firebox cooking grills (4) above the firebox charcoal grates (5).

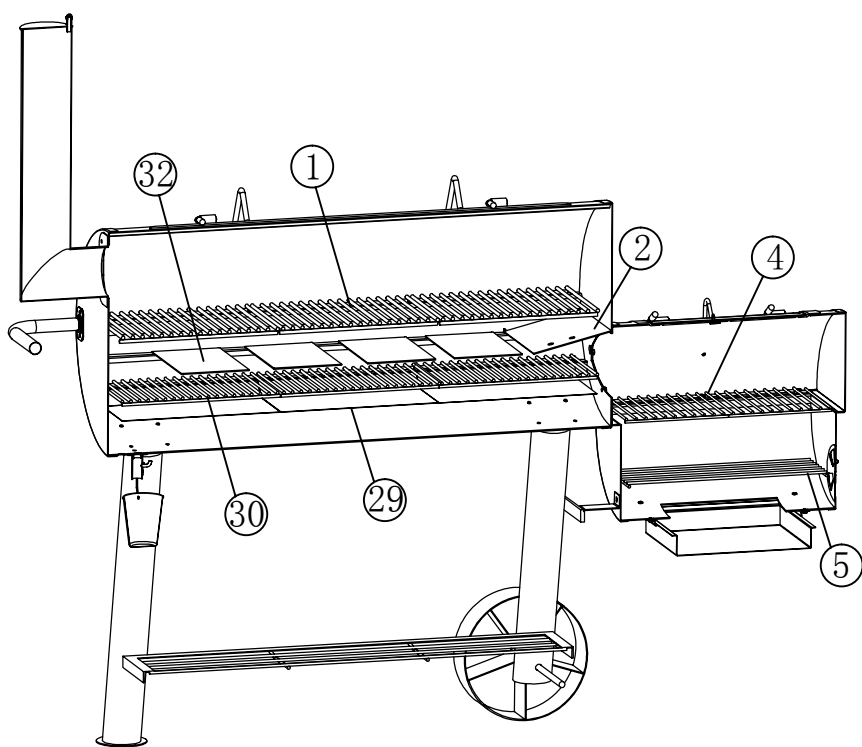


fig. 22

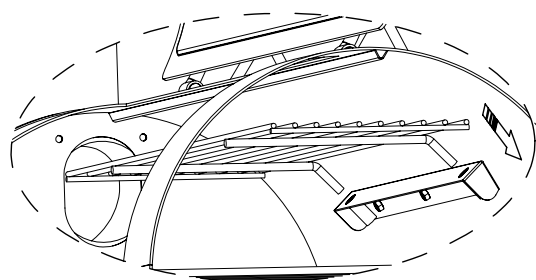


fig. 23

STEP 19

- Fit the front shelf onto the body of the main cooking chamber by inserting pegs into tube supports.

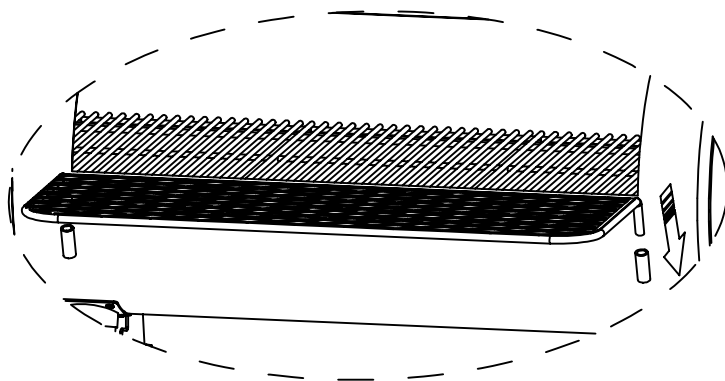


fig. 24

STEP 20

- Fit the cooking chamber lid (27) to the main cooking chamber (23) and secure with the hinge locking screws.

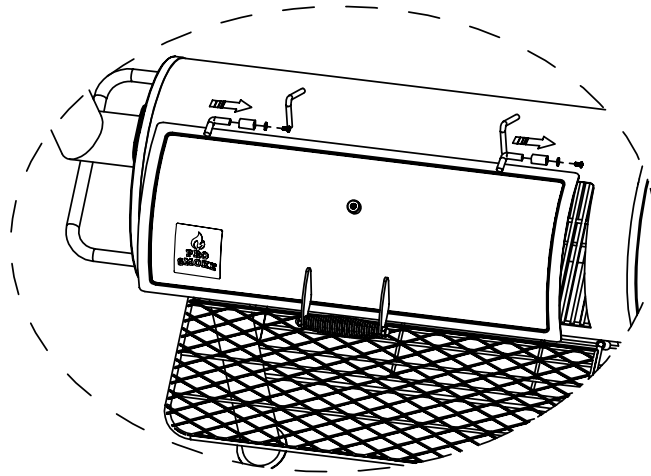


fig. 25

STEP 21

- Fit the thermometer (28) into the main cooking chamber lid (27) Secure with the nut provided inside the lid.

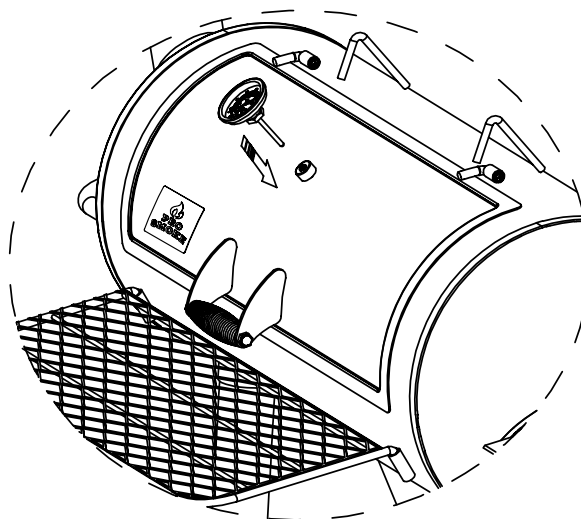


fig. 26

STEP 22

- Attach the grease bucket holder (21) into the bottom of the main cooking chamber. Hang the grease bucket (20) onto the holder.

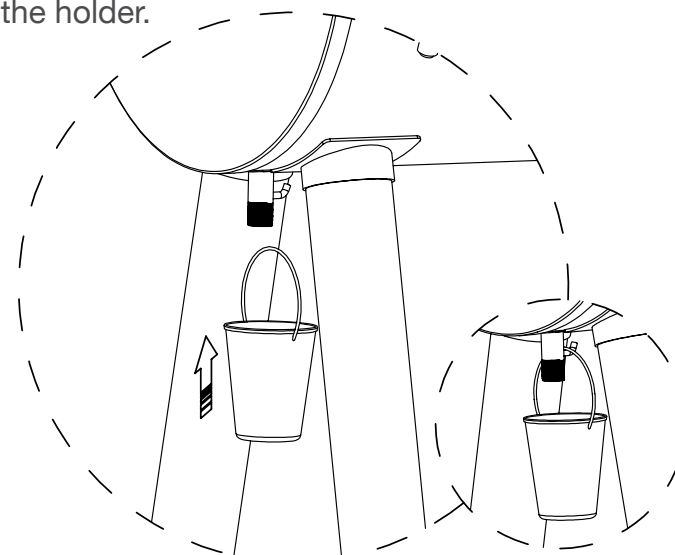


fig. 27

Assembly of your Pro Smoker Offset Smoker is now complete.
fig. 28 below shows how the assembled unit should look.

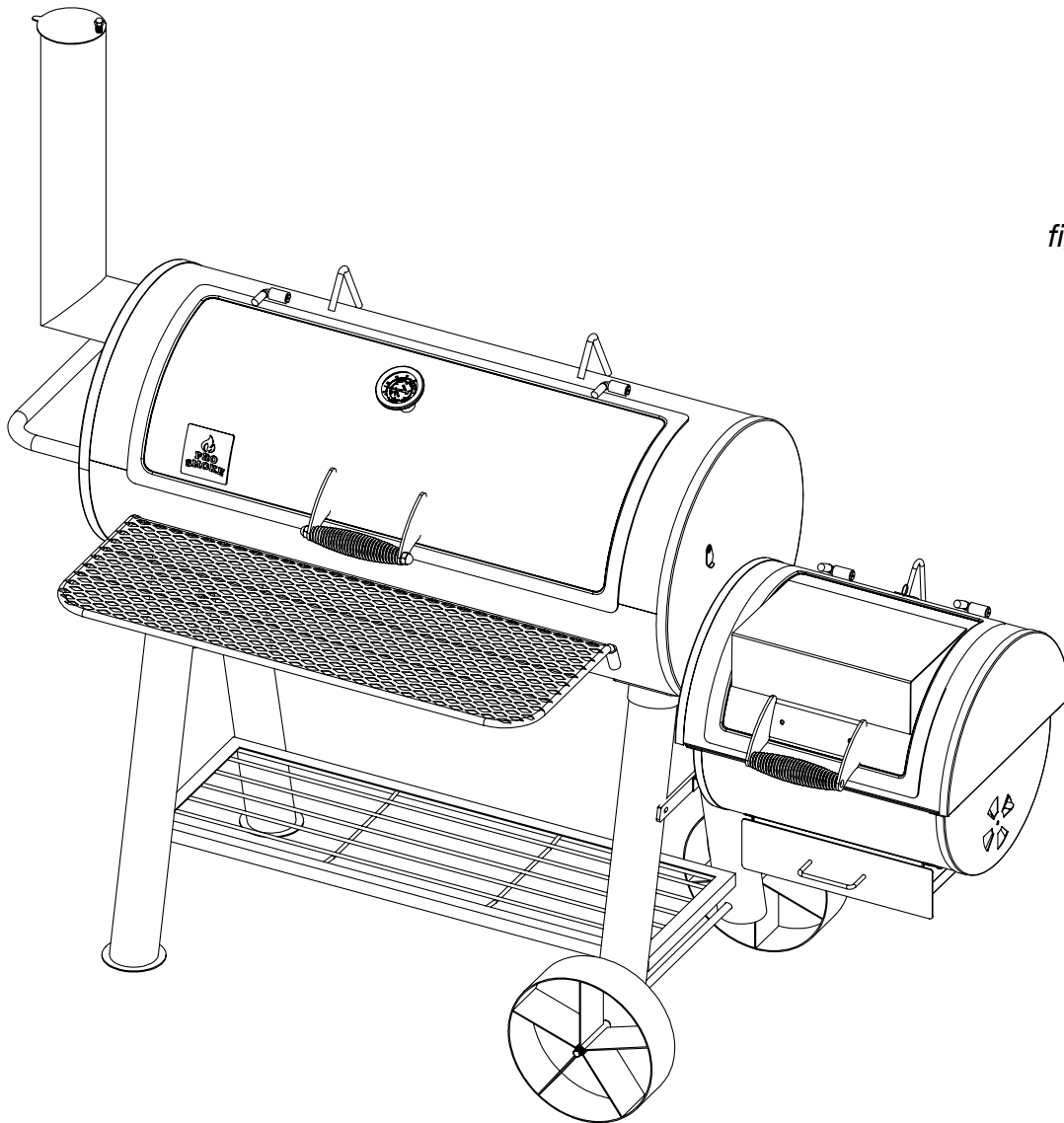


fig. 28

D. PREPARING PRO SMOKE OFFSET SMOKER FOR USE

Before cooking, the following steps should be followed to both cure the finish and season the interior steel. Failure to follow these steps may damage the finish.

Coat all the interior of the firebox and main cooking chamber with vegetable oil (do not coat the cooking grills). The oil may be any vegetable type and can be applied with a towel, rag or basting brush. An aerosol spray can is ideal and will be the easiest and fastest way to coat the interior.



WARNING

**DO NOT APPLY OIL TO THE EXTERNAL PAINTED SURFACE OF THE SMOKER.
DO NOT APPLY OIL TO THE CHARCOAL GRATES, COOKING GRILLS OR ASH TRAY.**

NOTE: DO NOT APPLY OIL TO THE PAINTED SURFACE OUTSIDE THE SMOKER.

- Build a small fire in the firebox (refer to Lighting Your Fire section). The Smoke Stack (26) and Damper (12) should be ½ open. Allow the temperature to gradually rise to no more than 150°C.
- Close all lids and burn for at least two hours. The longer and the more gradually the temperature rises, the better.
- Care should be taken not to scrape or rub any surface during the curing process.
- After you have burned your fire for 2 hours or more, you will notice a shiny black coating developing on the inside of your smoker. This is a protective resin that comes from the burning wood. This resin will help seal the inside of the smoker for many fantastic cooks ahead.
- It is advisable to repeat this process on a yearly basis to help prolong the life of your smoker.
- Ensure that you have the Grease Bucket (20) in place under the main cooking chamber (STEP 22). The bucket must be placed under the grease hole at all times and will need to be checked regularly to ensure it is not full. Always wait until the smoker has fully cooled before emptying or replacing the bucket.
- Your Pro Smoke Offset Smoker is now ready for use.

☐ CARE OF YOUR PRO SMOKE OFFSET SMOKER

ASH AND RUSTING

The Pro Smoke Offset Smoker heavy duty steel construction will help extend the smoker's life span.

The inside of the smoker should be treated like a cast iron skillet by applying cooking oil to any rust should it appear (there is no need to coat the porcelain finished cooking grills). Remove ash after each use and oil interior as required by the frequency of use.



WARNING

NEVER HOSE OUT THE SMOKER WITH WATER.

Most rusting is caused after cooking with a fire that's too hot. Inadequate maintenance and protection from the weather also causes unnecessary rusting. What some people describe as burnt out damage is really rust-out. The primary cause of rust damage is the failure to remove ash after each use. Letting ash sit on the lower charcoal grates and in the bottom of the Pro Smoke Offset Smoker, will eventually cause rust as it will get wet and hold moisture over time. Ash contains corrosive elements that will rust through any thickness of steel.

It is advised that you clean out any ash or coal remains after every cook. Always allow the smoker and the ash to thoroughly cool before cleaning and never dispose of hot ashes in a rubbish bin.

Use a protective grill cover to prolong life and store your Pro Smoke Offset Smoker in a covered area. Use a couple of sponges under the cover to promote ventilation and minimise mould.

GENERAL CLEANING

Only when fully cooled should you commence cleaning the smoker. Clean the porcelain coated steel cooking grills after each use by removing them from the smoker and cleaning them with warm, soapy water and a non-abrasive scourer (brass brush is ideal).

To prevent rusting from developing inside the smoker, re-season the interior surfaces with vegetable oil on a regular basis (excluding the cooking grill).

It is also important to regularly check the grease bucket under the grease hole to check if it needs to be emptied or replaced. Keeping the bucket lightly oiled will also extend its life.



WARNING

NEVER USE THE SMOKER WITHOUT A BUCKET POSITIONED UNDER THE GREASE HOLE.

F. LIGHTING YOUR FIRE

Lighting your fire directly on the charcoal grates

- Remember, patience is a virtue! Cooking with charcoal and wood is more complicated than using gas but you will get a much better result. Always allow plenty of time to prepare the fire prior to cooking.
- Allow 30-45 minutes for the fire to start properly before cooking. To start a charcoal fire using lump charcoal or briquettes, place two or three firelighters on the charcoal grates where you plan to build your fire. Then pile the charcoal on top in a pyramid formation.
- Light the firelighters and let the charcoal burn. Once the coals have a light coating of grey ash, you are ready to cook. Do not disturb the coals in this initial lighting process. They will not look like they are lighting but you need to wait at least 45 minutes for this to occur.
- Have the firebox and/or cooking chamber door open when you are lighting the fire to allow as much air in as possible.
- If using wood to start your fire, start off with small pieces that are no longer than 30cm in length. Make sure they are dry and able to burn. Light using firelighters or paper and as the fire burns add larger pieces of wood to increase the fire.
- Always wear protective BBQ mitts when lighting your fire.

Lighting your fire using a charcoal starter

- Fill the charcoal starter with charcoal or briquettes.
- Place three firelighters on your charcoal grate where you plan to build your fire.
- Light the firelighters and then place the charcoal starter over the fire.
- Have the firebox or cooking chamber door open when you are lighting the fire to allow as much air in as possible.
- Once the coals have a light coating of grey ash you are ready to cook. Do not disturb the coals in this initial lighting process.
- Always wear protective BBQ mitts when lighting your fire.



WARNING

DO NOT USE SMOKER WITHOUT THE ASH TRAY IN PLACE.

DO NOT REMOVE THE ASH TRAY WHILE IT CONTAINS HOT COALS OR HOT ASH.

G. DIFFERENT TYPES OF COOKING METHODS

Direct Grilling



WARNING

REMOVE ALL FAT FROM THE BOTTOM OF THE MAIN COOKING CHAMBER BEFORE DIRECT GRILLING.

- Direct cooking is a high heat method and is best used for searing steaks, hamburgers, sausages, chicken fillets, fish and vegetables.
- You may use either the Firebox or the main cooking chamber to grill your food. Both of these areas have charcoal grates and cooking grills. This will give you great capacity if you need to cater for large crowds of people.
- Part 29 are charcoal trays. For direct grilling these must be positioned under the charcoal grates in the main cooking chamber to protect the base of the unit from hot ash or coals.
- To set your Pro Smoke Offset Smoker for direct grilling, spread the charcoal across the bottom of the charcoal grate, then place the cooking grills on top so that you are able to place the food directly above the coals.
- To spread the coals you will need a small shovel or some long handled tongs and should use a BBQ mitt to avoid any burns. Be careful, the coals will be extremely hot.
- You can get better heat control if you spread your coals into three temperature zones on the charcoal grate.
 - a. **Hot Zone** – Double layer of coals. Used for initially searing the food to seal in all the juices.
 - b. **Medium Zone** – Single layer of coals. Used for cooking the food.
 - c. **Cool Zone** – No Coals. Used for warming or resting the food if it starts to burn.

Smoking or Slow Cooking

For smoking or slow cooking the fire is built in the Firebox and the food is cooked slowly in the main cooking chamber. The smoke and heat will pass indirectly through the opening between the Firebox and the main cooking chamber and will smoke-cook the food. This process adds great flavour to food and although takes longer, is well worth the wait.

Temperatures for smoke-cooking range between 100°C – 125°C.

When smoking foods, always build the fire in the Firebox on top of the charcoal grate. When using wood, seasoned hardwoods are recommended, such as Mesquite, Pecan, Hickory, Oak and any of the fruit woods. Almost any wood can be used but never use pine or use treated, painted or stained wood in your smoker. These woods will give off toxic fumes and taint your food. Any bark should be removed or burned off prior to adding food as it contains a high acid content and can impart an acrid flavour. Avoid burning pine cones too as they are highly flammable.

BBQ Galore recommends the use of 100% natural wood chips and wood chunks.

H. HEAT CONTROL

Temperatures in offset BBQ smokers like the Pro Smoke Offset Smoker, are controlled through a combination of fuel load, fuel type and air intake in the firebox.

Note: The Smoke Stack (26) is simply a rain cap. It should never be used for temperature control. Always have the Smoke Stack (26) fully or at least half open when using the Pro Smoke Offset Smoker, particularly when establishing your fire.

The firebox damper is your primary tool for controlling cooking temperatures. Start with the damper wide open until the main cooking chamber is close to reaching the desired cooking temperature. Then half close the damper until the temperature stabilises on the hotter side of your target temperature.

Once you are up and running, you will need plenty of air to keep the fire burning clean. Hence the damper should be at least one third to half way open. As the damper opens wider, increased air will make the fire burn hotter and faster. The hotter the fire, the cleaner it will burn (ie less smoke). This clean, hot fire is perfectly suited to Direct Grilling.

During the smoking process try and avoid opening the lid on the main cooking chamber to check food. Opening the lid allows heat and smoke to escape which will extend the cooking time needed.

When the damper is closed down (not completely), the fire becomes starved of oxygen, making the fire smoulder and increasing the amount of smoke produced. This is ideally suited to smoking or slow cooking.

Food closest to the firebox will cook and brown faster. It is advisable to rotate your food midway through the cooking process to ensure an even cook.

We have also provided heat management baffle plates that can be used in the smoker. These are parts 2 and 32. These are placed on the ledge above the charcoal grates and can be moved to adjust the heat and flow of smoke inside the main cooking chamber to eliminate hot spots or create different heat zones as the user requires. The purpose is to dampen and reduce the heat on the cooking grates that are closest to the firebox side. You can experiment using these baffles to regulate the temperature as desired.

If your Pro Smoke Offset Smoker ever becomes too hot, simply close down the damper to the fire. Alternatively, you can open the main cooking chamber lid to allow excess heat to escape.

You will note there are access holes on each end side of the main cooking chamber. These can be used to feed thermometer probes into the unit which can then monitor the main cooking chamber temperature and also measure the internal temperature of the food you are cooking. We recommend the MAVERICK brand of thermometers which can be purchased as an optional extra.



• FOR OUTDOOR USE ONLY

REPLACEMENT PARTS

This appliance must not be modified in any way and only authorised spare parts are to be used. This will protect your warranty coverage for parts replaced under warranty.

AFTER SALES SERVICE

Servicing must be carried out by Barbeques Galores' authorised personnel.

For all enquiries regarding servicing or spare parts, please call 1300 301 392.

If you believe that your Smoker is not performing properly, please call our customer support line on 1300 301 392 for any queries.

Made in China

Imported by:

Barbeques Galore (Aust) Pty Ltd
Building A2, Campus Business Park
350-374 Parramatta Road
Homebush, NSW, 2140

Call 1300 301 392 for your nearest store and for after sales service and support.

After Sales Support

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