



## CHARCOAL BBQ SMOKER 18"

ITEM: 95545



### OWNER'S MANUAL AND SAFETY INSTRUCTIONS

SAVE THIS MANUAL: KEEP THIS MANUAL FOR SAFETY WARNINGS, PRECAUTIONS, ASSEMBLY, OPERATING, INSPECTION, MAINTENANCE AND CLEANING PROCEDURES. WRITE THE PRODUCT'S SERIAL NUMBER ON THE BACK OF THE MANUAL NEAR THE ASSEMBLY DIAGRAM (OR MONTH AND YEAR OF PURCHASE IF PRODUCT HAS NO NUMBER)

FOR QUESTIONS PLEASE CALL OUR CUSTOMER SUPPORT: 909.628.0880 MON-FRI 9AM TO 3PM PST

## WARNING

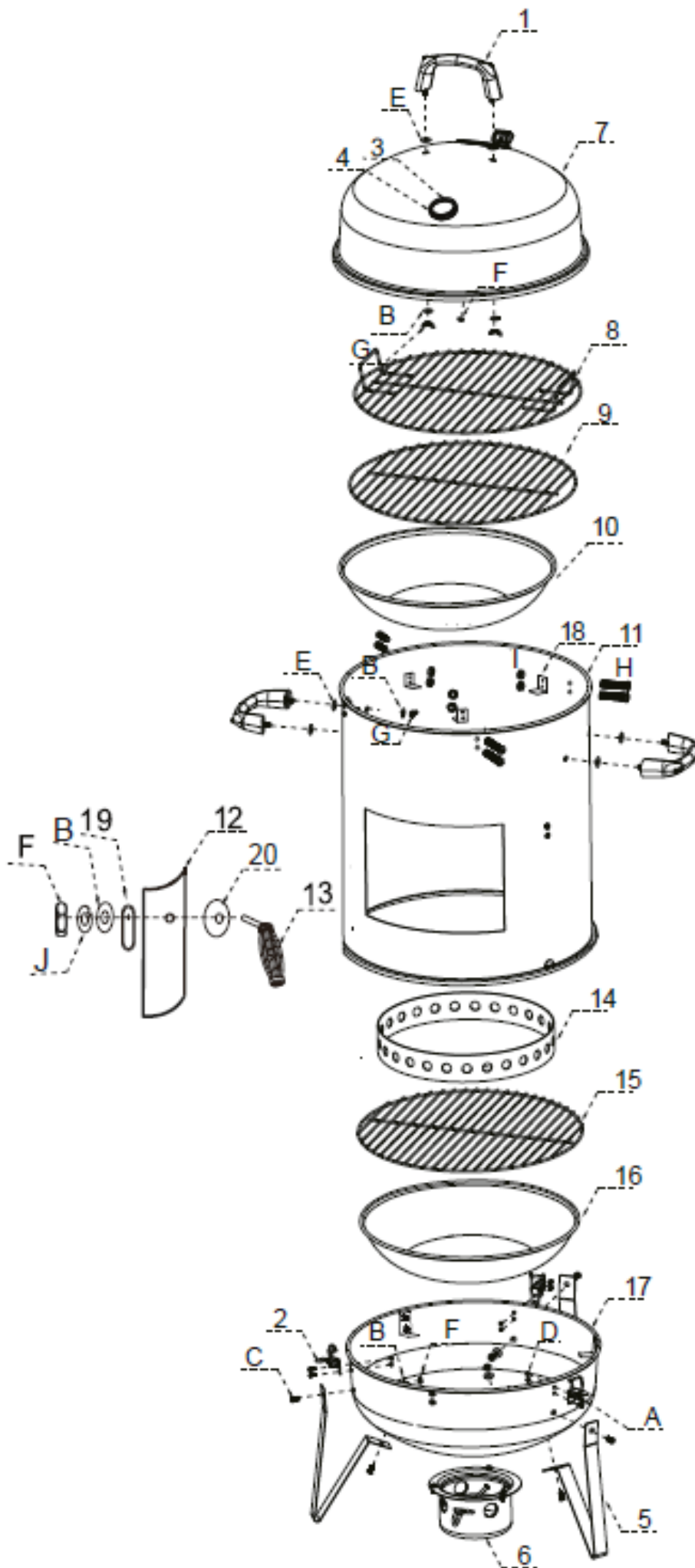
### GENERAL SAFETY WARNINGS

Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric shock, fire and/or serious injury. Save all warnings and instructions for future reference.

- The device is intended to be used for grilling, smoking and baking food.
- The device can also be used as a fire pit.
- The device is for personal domestic use only and is not suitable for commercial application.
- Use the device only for the intended purpose and as described in the instructions. Any other use is deemed to be improper.
- **WARNING!** This grill gets very hot and may not be moved during use.
- **WARNING!** Danger of carbon monoxide poisoning! Do not use indoors.
- **WARNING!** Do not use methylated spirit or petrol to light or relight.
- **WARNING!** Keep children and pets away!
- **WARNING!** Danger of injury and suffocation! Keep children and animals away from the device and packaging material.
- The device will become very hot during use. Make sure that you do not come into contact with heated parts while or after using the device. We recommend that you wear oven gloves when handling the device.
- **DO NOT** place any metal objects on or in the device. They may become very hot.
- **ALWAYS** allow the device to cool down sufficiently before it is cleaned and or stored away.
- **DO NOT** operate the device in the vicinity of combustible materials (e.g. tablecloths etc.).
- **DO NOT** use the device for heating.
- **DO NOT** cover the device during use in order to prevent it from catching fire.
- **DO NOT** place any combustible materials, such as cardboard, plastic, paper or candles, on or in the device.
- **DO NOT** place food that is still wrapped in cling film or in plastic bags into or onto the device.
- In the event of a fire:
  - Hot fat/ oil may catch fire if it is overheated. Do not extinguish burning fat/ oil with water, but smother the flames with a fire blanket or similar cloth or extinguish a fat fire with a fire extinguisher which is capable of extinguishing fires involving cooking fat!
  - **DO NOT** use water to extinguish the fire as the steam can pose an additional risk of scalding.
- **ALWAYS** set up the device with enough clearance on all sides and above and on a dry, even, stable and heat-resistant surface.
- Protect the device from extreme temperature fluctuations, persistent wet conditions and collisions.
- Only the accessory parts supplied by the manufacturer should be used. If accessory parts which are not authorised by the manufacturer are used, all warranty and guarantee claims are void.

**SAVE THESE WARNINGS.**

# PARTS INFORMATION



1.....	3 pcs.
2.....	3 pcs.
3.....	1 pcs.
4.....	1 pcs.
5.....	3 pcs.
6.....	1 pcs.
7.....	1 pcs.
8.....	1 pcs.
9.....	1 pcs.
10.....	1 pcs.
11.....	1 pcs.
12.....	1 pcs.
13.....	1 pcs.
14.....	1 pcs.
15.....	1 pcs.
16.....	1 pcs.
17.....	1 pcs.
18.....	3 pcs.
19.....	1 pcs.
20.....	1 pcs.

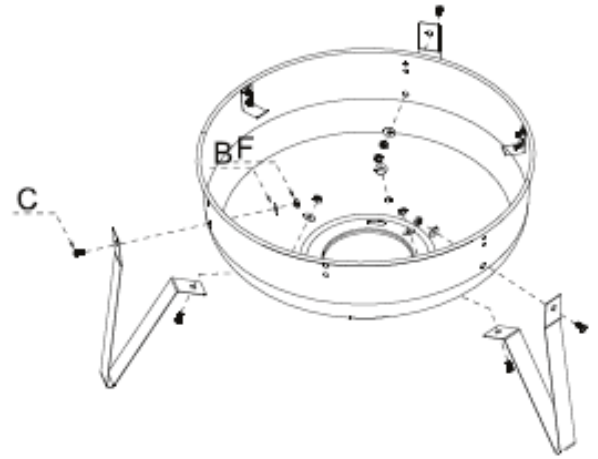
A.M3X10		X6
B.φ6X16		X13
C.M6X12		X6
D.M3		X6
E.φ6X18		X6
F.M6		X7
G.M6		X6
H.M5X10		X6
I.M5		X6
J.Ø6		X1

# ASSEMBLY

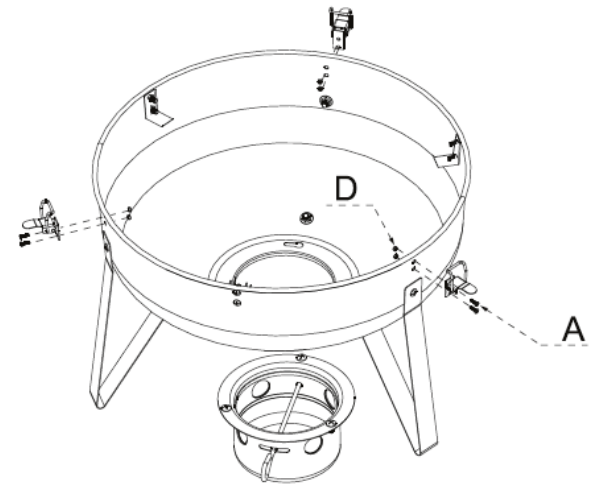
1. Take the device out of the packaging and remove any films and stickers that may be present. Check the device for any transport damage. If you find any damage, do not operate the grill.

2. Set up all parts on a dry, flat, solid surface.

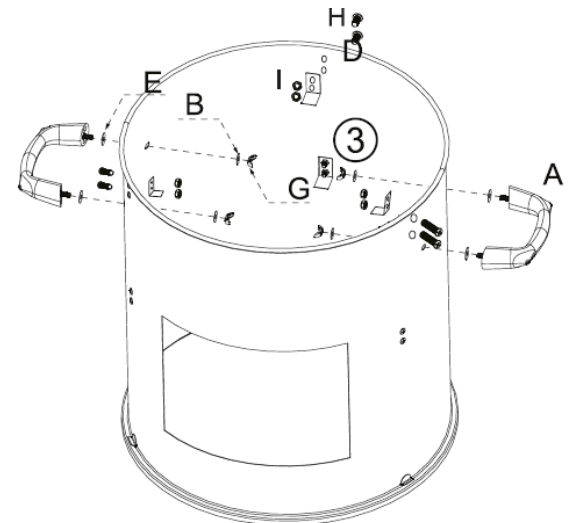
3. Secure the legs (5) to the base (17). Place one leg on the outside on the pre-punched holes and secure it with a screw (C) from the outside and a washer (B) and nut (F) from the inside, proceed in the same manner for the remaining legs.



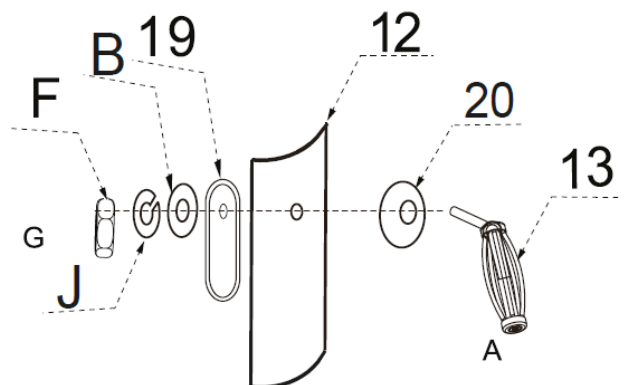
4. Attach the bottom vents and screw in the base latches using a screw (A) on the outside and a nut (D) on the inside.



5. Attach the two side handles (1) and three brackets (18) to the middle barrel using screws (H) on the outside and nuts (I), washers (E) and Wing nuts (G) in the inside. Brackets do not require wing nuts.

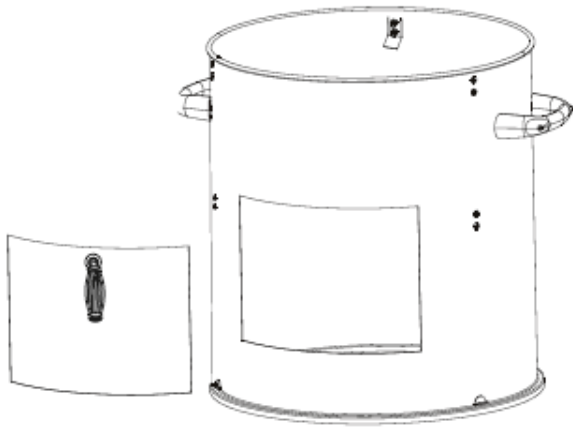


6. Assemble the door handle in the order in the figure shown. Handle (13), Knob (20), Door plate (12), Latch (19), Washer (B), Retaining clip (J), Nut (F)

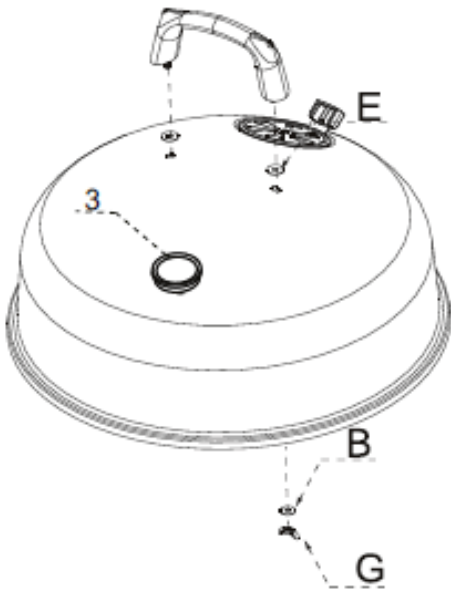


# ASSEMBLY

7. Attach the door.

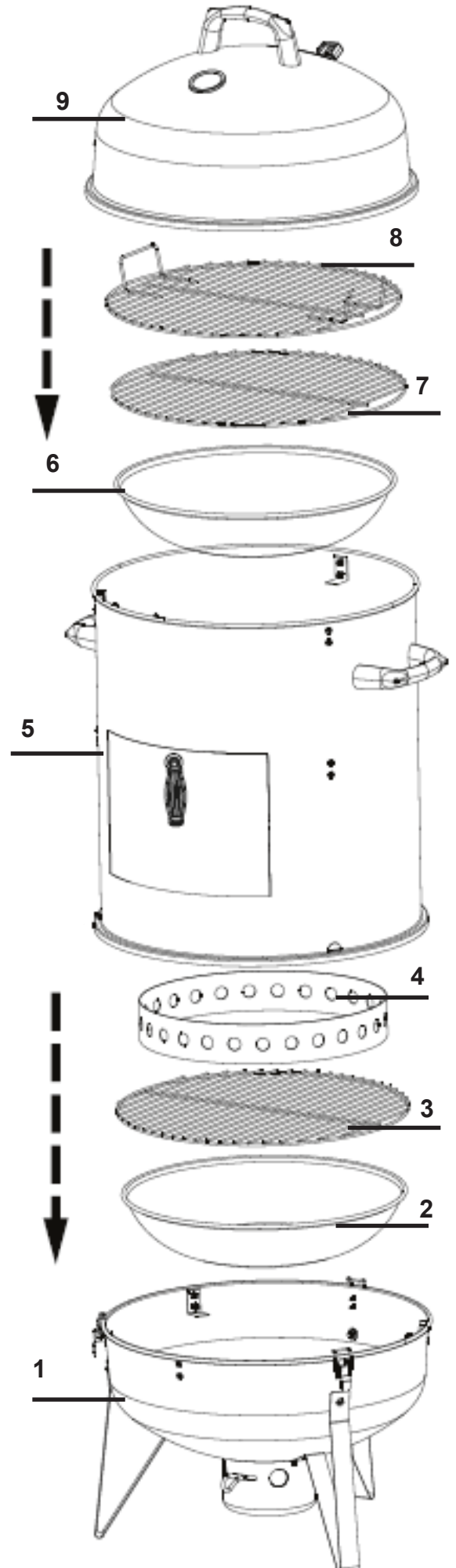


8. Attach the thermometer vent (3) and handle (1) to the lid using screws (A), washers (B) and wing nuts (G).



9. Assemble the smoker bottom to top according to the diagram shown.

1. Legs & Heat Shield
2. Bowl Assembly
3. Charcoal Grate
4. Charcoal Chamber
5. Center Section
6. Water Pan
7. Grate Support
8. Upper Cooking Grate
9. Lid



# OPERATION

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

## 4.2 Choosing your charcoal

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

## 4.3 Air Vent Operation

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

### **⚠ DANGER**

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

## 4.4 Lighting instructions

### **⚠ DANGER**

- **Do not use gasoline, kerosene or alcohol for lighting. Use only charcoal lighter fluid. Follow manufacturer's instructions.**
- **Do not add charcoal lighter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal.**
- **Do not overfill charcoal grate. Excess charcoal may cause a fire, or may cause damage to your smoker.**

1. Read all instructions before lighting.
2. Leave middle barrel off during charcoal lighting and heat up period
3. Carefully follow all instructions accompanying charcoal lighter fluid, electric charcoal starters, and or charcoal.
4. Fully open air vents on lid and bottom vent.
5. Ensure that the charcoal grate is in the smoker, and positioned properly
6. Ensure that the bottom bowl is empty (NEVER remove hot ashes; follow ash removal instructions in section 4.6 )
7. Open both vents as described in section 4.3
8. Place desired amount of charcoal onto charcoal grate. Use no more than will go above the brim of the charcoal ring. Overfilling the charcoal ring with charcoal can cause injury and damage your smoker.

## ELECTRIC STARTER

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

## CHIMNEY STARTER

- 1 For best results with a chimney starter, remove cooking grate and set aside.
- 2 Put desired amount of charcoal in chimney starter
- 3 Place crumpled newspaper under the starter and light, being sure to follow the starter manufacturer's instructions
- 4 Carefully pour ignited coals onto charcoal tray, using mitts, gloves, eye protection, and any other protective equipment recommended by the starter manufacturer.
- 5 Replace cooking grate using a grilling mitt or grate lifting tool.

## SELF STARTING CHARCOAL

### **⚠ DANGER**

- Do not add charcoal lighter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal.
- Arrange desired amount of charcoal and ignite following manufacturer's instructions

## LIGHTER FLUID

### **⚠ DANGER**

- Follow all instructions on lighter fluid container.
- When using lighter fluid always check ash collector before lighting. Fluid can accumulate in the ash collector, resulting in a fire below the bottom bowl. Remove any fluid from ash collector prior to lighting.
- Do not add charcoal lighter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal.

- 1 Place desired coals onto charcoal grate. Arrange as indicated by lighter fluid manufacturer
- 2 Following lighter fluid manufacturer instructions, apply lighter fluid to charcoal
- 3 Be sure to allow all lighter fluid to burn off prior to cooking, or noticeable flavors can be added to food

\*Clean your smoker after each use. DO NOT use abrasive or flammable cleaners, as it will damage the parts of this product and may start a fire. Clean with warm soapy water.

## 4.5 Operating the Smoker

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

## \*TIPS

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

## 4.6 When Finished Cooking

### DANGER

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



# DISCLAIMER

## PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

**Record Product's Serial Number Here:** \_\_\_\_\_

**Note:** If product has no serial number, record month and year of purchase instead.

**Note:** Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.



## SAVE THESE INSTRUCTIONS

### Questions, problems, missing parts?



Before returning to your retailer, our exceptional customer service is here to help.

Call Us: 909.628.0880

Email Us: [customer@bartonliving.com](mailto:customer@bartonliving.com)

Hours of Operation: 9am - 4pm (Monday - Friday)

**PRODUCT MADE IN CHINA**