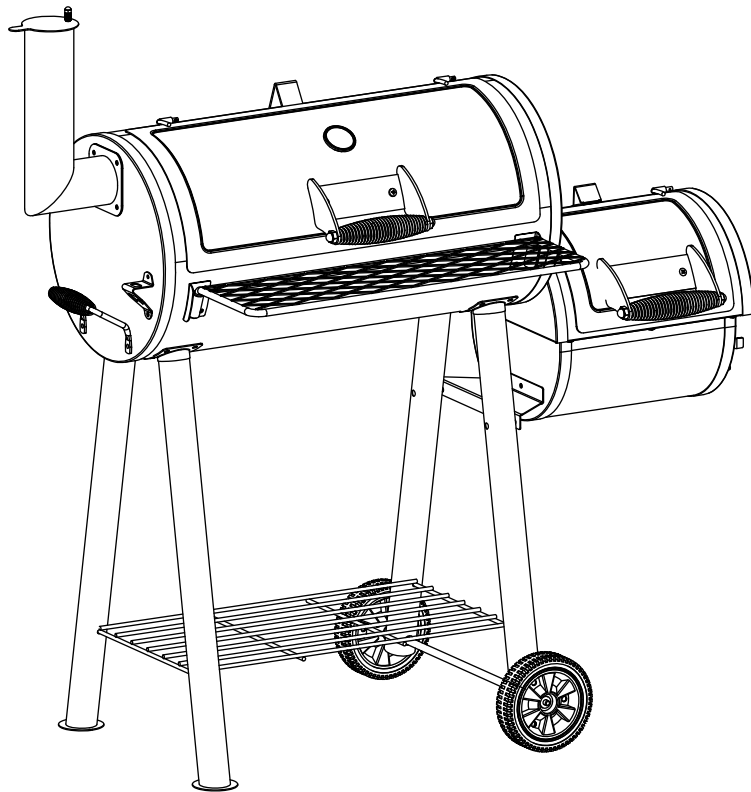


# MasterCook™

## Smoker BBQ

Assembly Instructions & User's Manual  
ITEM# SRCG2803



Please keep this instruction manual for future reference

**⚠ Warning:**

Adult assembly required.

Keep screws and parts out of reach of children.

**FOR OUTDOOR USE ONLY**

(Made in China)

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Note: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged do not attempt to assemble the unit. Contact customer service for replacement parts.

# Safety Warnings

## IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR GRILL AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR GRILL.

WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 BEFORE ASSEMBLING AND OPERATING YOUR GRILL. READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY.

### WARNING

- Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden or other surface that could burn.
  - Proper clearance of 3 m between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. Do not place grill under a roof overhang or other enclosed area.
  - For outdoor use only. Do not operate grill indoors or in an enclosed area.
  - For household use only. Do not use this grill for other than its intended purpose.
  - We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from grill.
  - When using charcoal lighting fluid, allow charcoal to burn with grill lid and door open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash fire or explosion when lid is opened.
  - Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
  - Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
  - Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
  - Do not leave grill unattended when in use.
  - When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
  - Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
  - Do not store lighter fluid or other flammable liquids or material under the grill.
- Grill is hot when in use. To avoid burns:
- DO NOT attempt to move the grill.
  - Brace grill so the unit does not accidentally move.
  - Wear protective gloves or oven mitts.
  - DO NOT touch any hot grill surfaces.
  - DO NOT wear loose clothing or allow hair to come in contact with grill.

## Safety Warnings

### WARNING

- Check grease level in grease cup often and empty or change when 3/4 full. Use extreme caution as the smoker, grease cup and its contents will be hot.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Do not exceed a temperature of 232 C . Do not allow charcoal and/or wood to rest on the walls of firebox. Doing so will greatly reduce the life of the metal and finish of your grill.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under grill.
- When opening lid, make sure it is pushed all the way open. If lid is not fully open, it could fall back to a closed position and cause bodily injury.
- In windy weather, place grill in an outdoor area that is protected from the wind.
- Close lid, door and smoke stack to suffocate flame.
- Never leave coals and ashes in grill unattended. Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, clean the grill thoroughly and apply a light coat of vegetable oil to interior to prevent rusting. Cover the grill to protect it from excessive rusting.
- Use caution when lifting or moving grill to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Store the grill out of reach of children and in a dry location when not in use.
- Do not attempt to service grill other than normal maintenance as explained in “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.
- Remove all stickers and labels before first use.
- Properly dispose of all packaging material.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL.


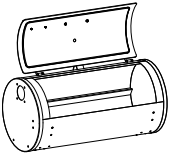


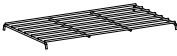
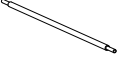



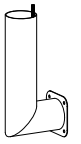






FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT


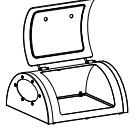

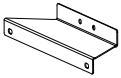








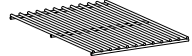

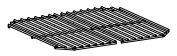
IN BODILY INJURY OR PROPERTY DAMAGE.

SAVE THIS MANUAL FOR FUTURE REFERENCE.










# Part List



Part #	Description	Picture	Qty
1	Handle		2
2	Smoking Chamber		1
3	Thermometer		1
4	Short Legs		2
5	Bottom Shelf		1
6	Wheel Axle		1
7	Long Legs		2
8	Wheels		2
9	Smoke Stack Gasket		1
10	Smoke Stack		1
11	Smoke Stack Damper		1
12	Spring		1
13	M6 Cap Nut		1
14	Front Table Bracket L		1
15	Front Table Bracket R		1
16	Side Handle		1

Part #	Description	Picture	Qty
17	Firebox Lid Stop		1
18	Firebox Top		1
19	Firebox Base		1
20	Firebox Support		1
21	Air Vent		1
22	Air Vent Handle		1
23	Firebox Side Door		1
24	Firebox Side Door Latch		1
25	Front Table		1
26	Bottle Opener		1
27	Grease Cup Holder		1
28	Charcoal Grate		3
29	Cooking Grate		3
30	Firebox Charcoal Grate		1
31	Firebox Cooking Grate		2

# Hardware

Hardware #	Description	Picture	Qty
AA	M6 x 12 Bolt		47
BB	M6 Nut		33
CC	M8 Locking Nut		2
DD	M5 x 12 Bolt		1
EE	M5 Nut		3
FF	M5 Stepped Bolt		1
GG	M6 Stepped Bolt		1

# Tools Required

Phillips Head Screwdriver (Not included)	
Adjustable Wrench (Not included)	



# Assembly Instructions

Choose a good, cleared assembly area and get a friend to help you put your smoker together. Lay cardboard down to protect smoker finish and assembly area.

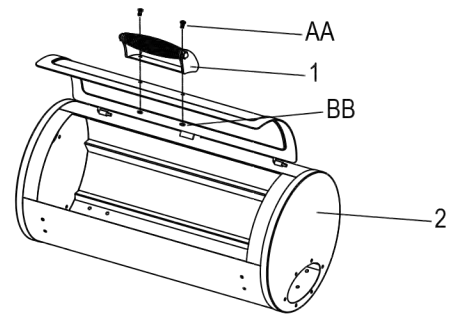
## Step 1

Attach one handle (1) to the lid of smoking chamber (2) with 2pcs M6 x 12 bolts (AA) and 2pcs M6 nuts (BB).

### Hardware Used

AA		M6 x 12 Bolt	2pcs
BB		M6 Nut	2pcs

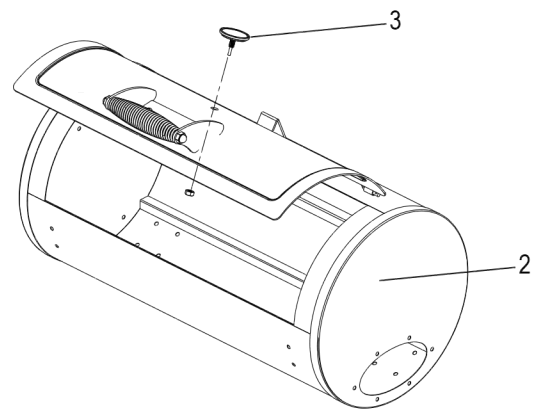
## Step 1



## Step 2

Unscrew the nut which has been pre-installed on the thermometer (3). Install the thermometer (3) to the lid of smoking chamber with the nut.

## Step 2



## Step 3



Place the grill body assembly on its end. Make sure that another person is holding the grill body assembly steady.

Attach one short leg (4) to right side of the grill body assembly (firebox side) with 4pcs M6 x 12 bolts (AA) and 4pcs M6 Nuts (BB). Insert the bottom shelf (5) into mounted short leg (4) as shown in figure.

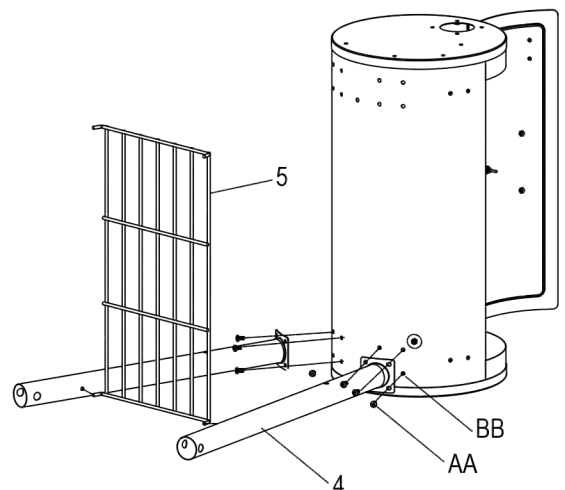
Attach another short leg (4) by inserting the hook of the bottom shelf (5) through the hole in the leg, then attach it to right side of grill by 4pcs M6 x 12 bot bolts (AA) and 4pcs M6 nuts (BB) as shown.

Note: Keep the bolts and nuts loose. They can be tightened after the wagon wheels and bottom shelf are assembled.

### Hardware Used

AA		M6 x 12 Bolt	8pcs
BB		M6 Nut	8pcs

## Step 3







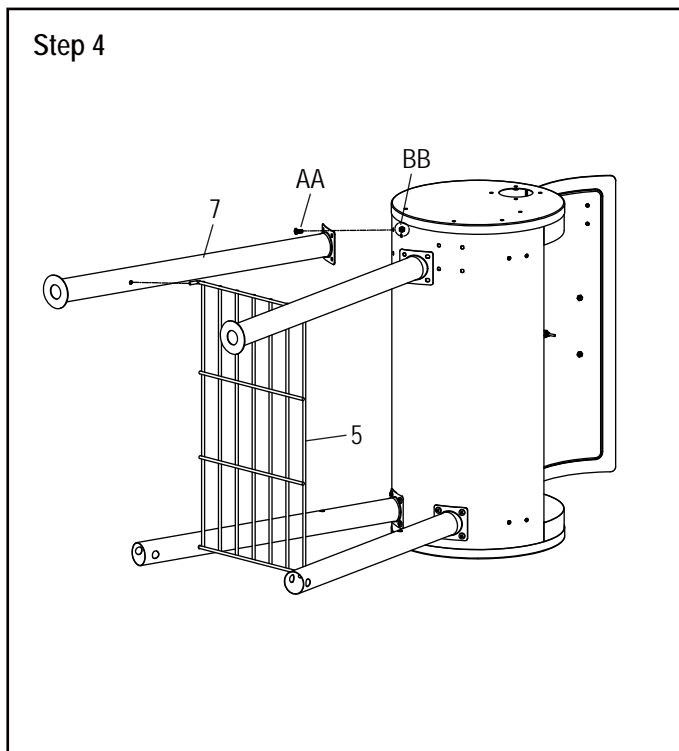
# Assembly Instructions

## Step 4

Attach two long legs (7) by inserting the hooks of the bottom shelf (5) through the holes in the legs, and then attach to the left side of smoking chamber by 8pcs M6 x 12 bolts (AA) and 8pcs M6 nuts (BB) as shown.

### Hardware Used


AA		M6 x 12 Bolt	8pcs
BB		M6 Nut	8pcs

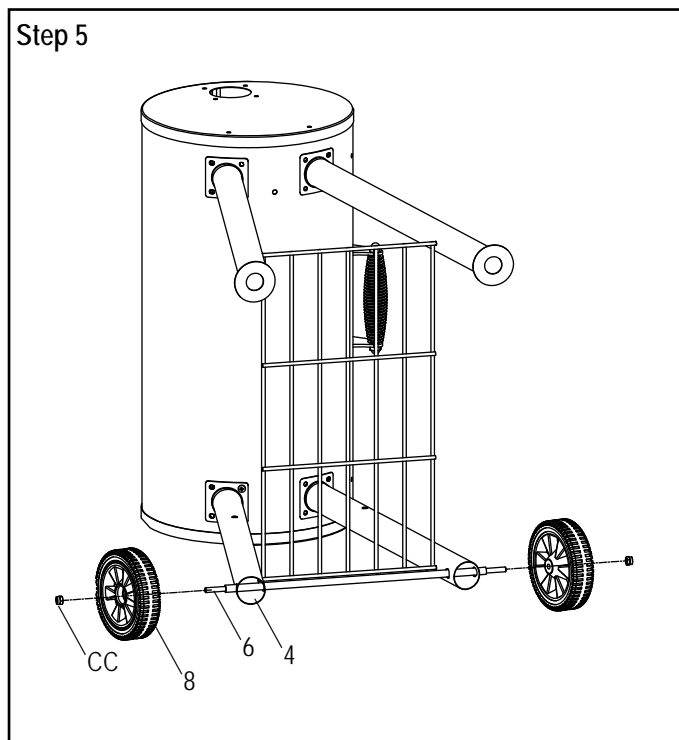


## Step 5

Insert the wheel axle (6) through the two holes of short legs (4). Attach two wheels (8) to wheel axle (6) with 2pcs M8 locking nuts (CC). Turn the cooking chamber assembly into horizontal position for later steps.

### Hardware Used

CC		M8 Nut	2pcs
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# Assembly Instructions

## Step 6

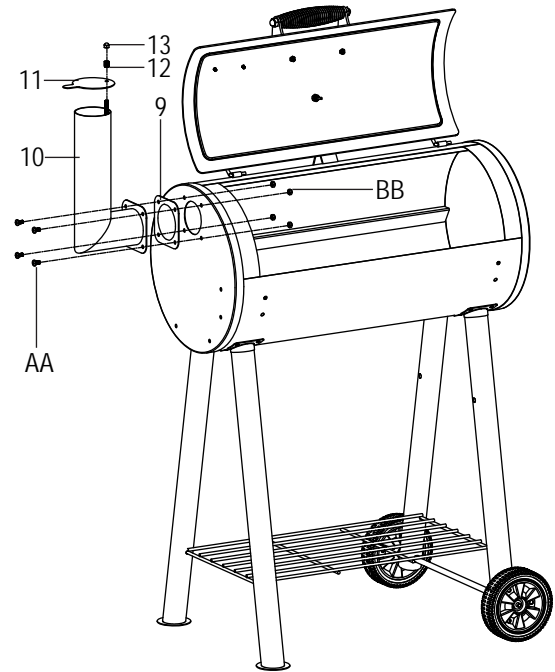
Attach smoke stack (10) and smoke stack gasket (9) to the smoking chamber (2) with 4pcs M6 x 12 bolts (AA) and 4pcs M6 nuts (BB). Insure that the gasket is between the smoke stack and smoking chamber.

Remove cap nut (13) and spring (12) from smoke stack (10). Place smoke stack damper (11) over the bolt at the top of the smoke stack (10). Then place the spring (12) over the bolt and tighten with cap nut (13).

### Hardware Used

AA		M6 x 12 Bolt	4pcs
BB		M6 Nut	4pcs



## Step 6



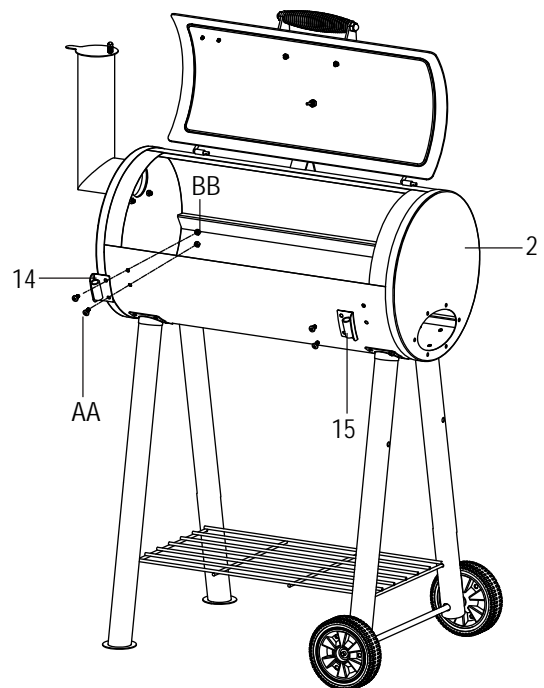
## Step 7

Attach front table bracket L (14) and front table bracket R (15) to smoking chamber (2) with 4pcs M6 x 12 bolts (AA) and 4pcs M6 nuts (BB).

### Hardware Used

AA		M6 x 12 Bolt	4pcs
BB		M6 Nut	4pcs

## Step 7





# Assembly Instructions

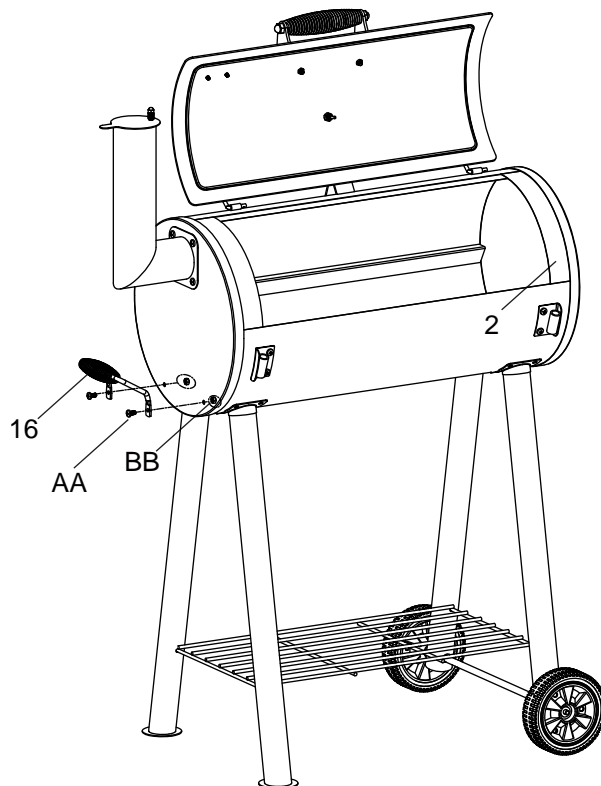
## Step 8

Attach the side handle (16) to the smoking chamber (2) with 2pcs M6 x 12 bolts (AA) and 2pcs M6 nuts (BB).

### Hardware Used

AA		M6 x 12 Bolt	2pcs
BB		M6 Nut	2pcs



## Step 8



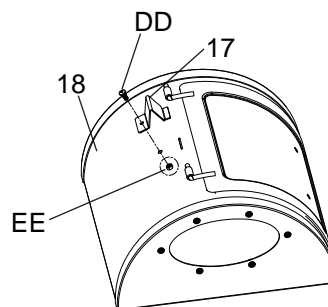
## Step 9

Attach firebox lid stop (17) to firebox top (18) with 1pc M5 x 12 bolt (DD) and 1pc M5 nut (EE).

### Hardware Used

DD		M5 x 12 Bolt	1pc
EE		M5 Nut	1pc

## Step 9




# Assembly Instructions

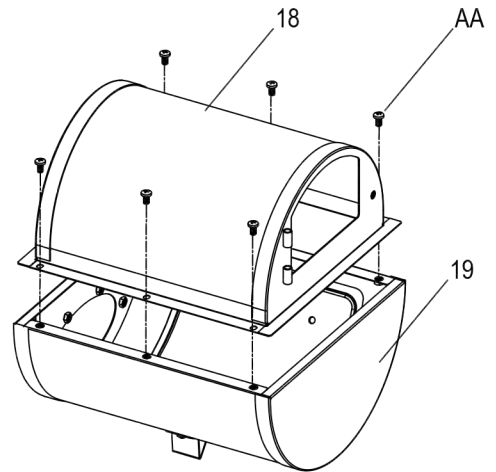
## Step 10

Attach firebox top (18) to firebox base (19) with 6pcs M6 x 12 bolts (AA). Tighten all firebox bolts securely.

### Hardware Used

AA		M6 x 12 Bolt	6pcs
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## Step 10



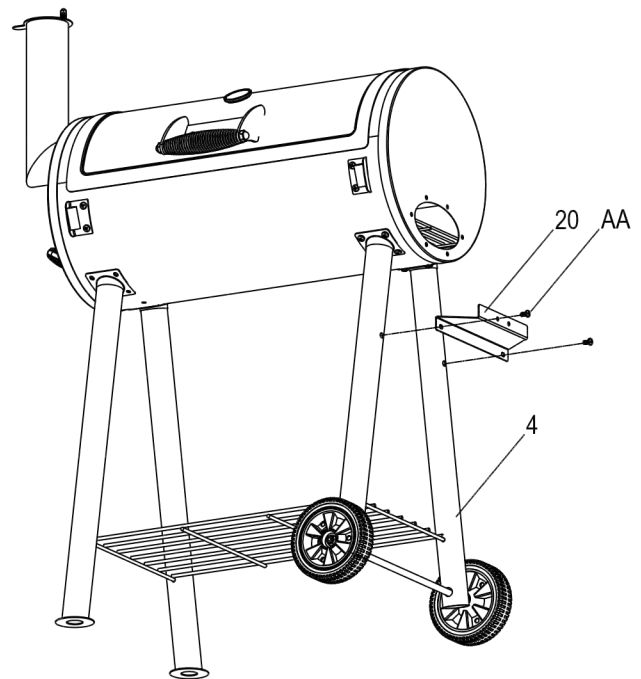
## Step 11

Attach firebox support (20) to two short legs (4) with 2pcs M6 x 12 bolts (AA).

### Hardware Used

AA		M6 x 12 Bolt	2pcs
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## Step 11




# Assembly Instructions

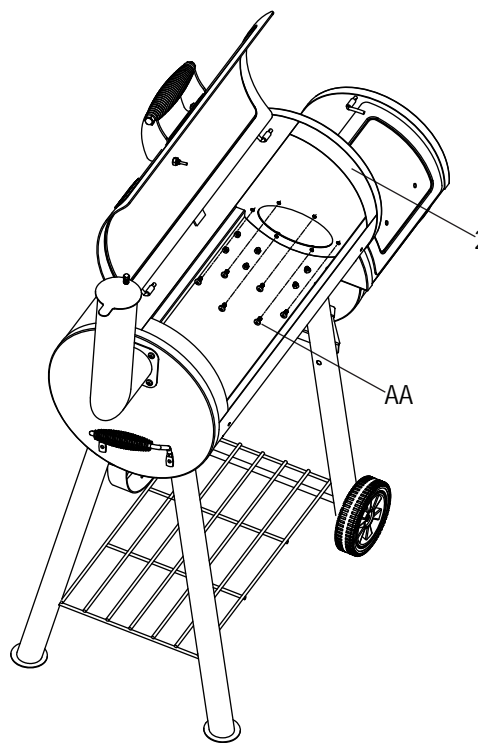
## Step 12

Attach firebox to smoking chamber with 6pcs M6 x 12 bolts (AA).  
NOTE: Keep the bolts & nuts loose until Step 13 finished.

### Hardware Used

AA		M6 x 12 Bolt	6pcs
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## Step 12



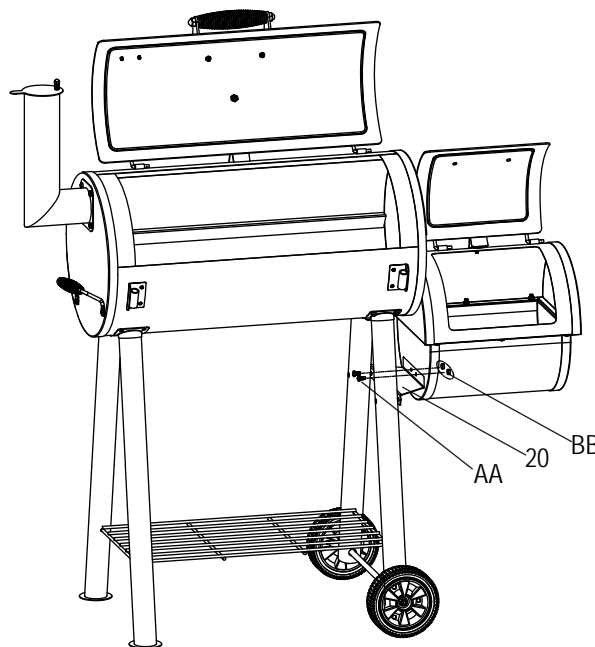
## Step 13

Fix the firebox to firebox support (20) with 2pcs M6 x 12 bolts (AA) and 2pcs M6 nuts (BB).

### Hardware Used

AA		M6 x 12 Bolt	2pcs
BB		M6 Nut	2pcs

## Step 13




# Assembly Instructions

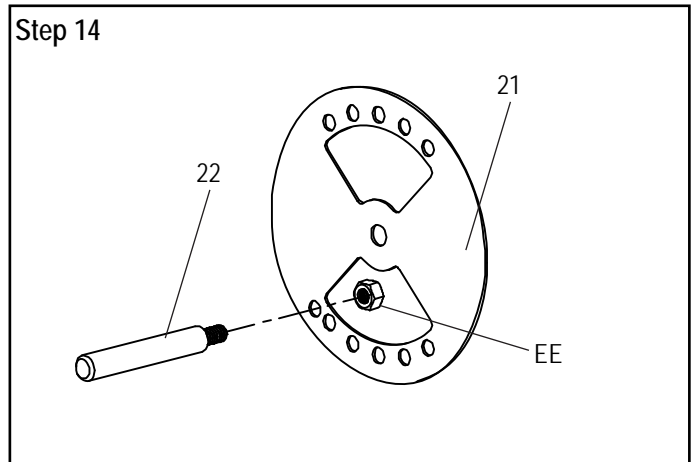
## Step 14

Insert air vent handle (22) into air vent (21) and tighten by 1pc M5 nut (EE).

### Hardware Used

EE		M5 Nut	1pc
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## Step 14



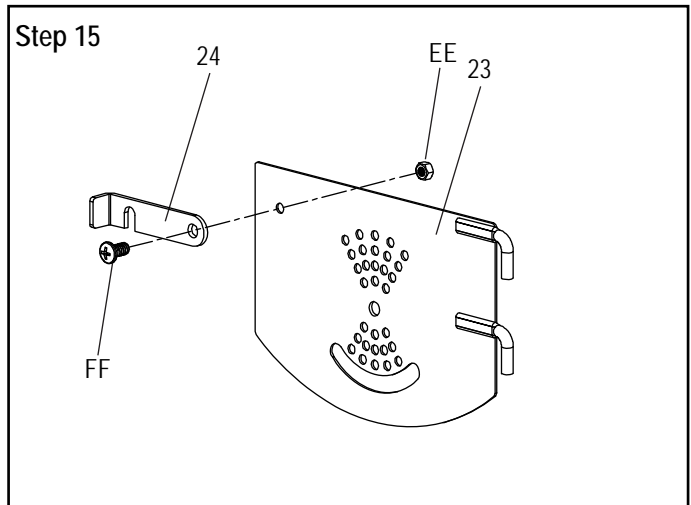
## Step 15

Fix the firebox side door latch (24) to the firebox side door (23) with 1pc M5 stepped bolt (FF) and 1pc M5 nut (EE).

### Hardware Used

EE		M5 Nut	1pc
FF		M5 Stepped Bolt	1pc



## Step 15



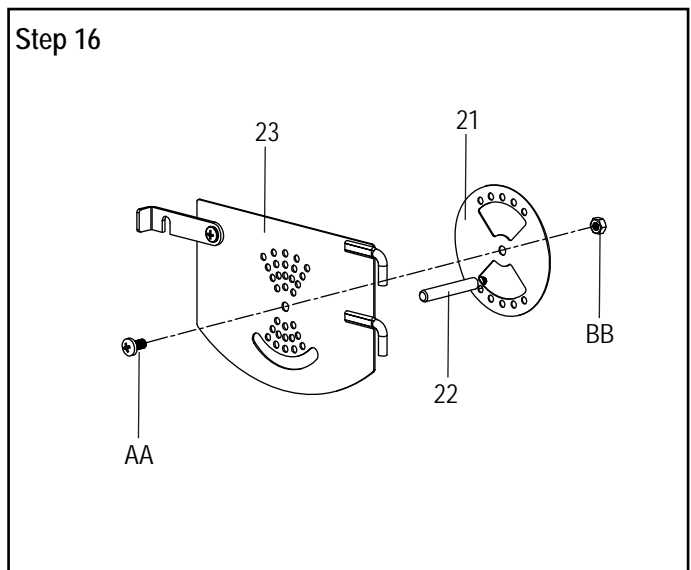
## Step 16

Attach air vent assembly on firebox side door inside by inserting the air vent handle (22) through the slot on side door bottom, then fix it with 1pc M6 x 12 bolt (AA) and 1pc M6 nut (BB).

### Hardware Used

AA		M6 x 12 Bolt	1pc
BB		M6 Nut	1pc

## Step 16




# Assembly Instructions

## Step 17

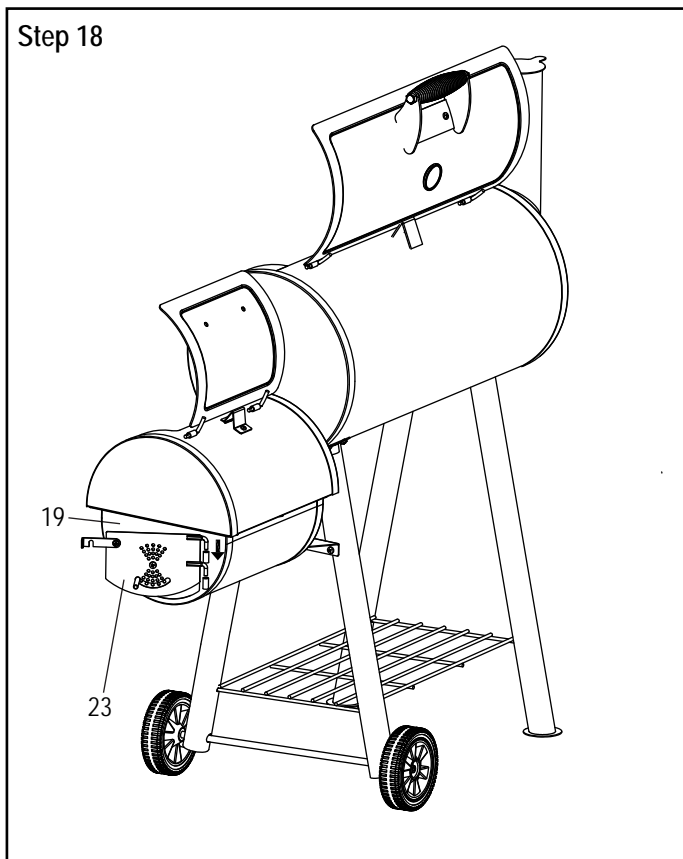
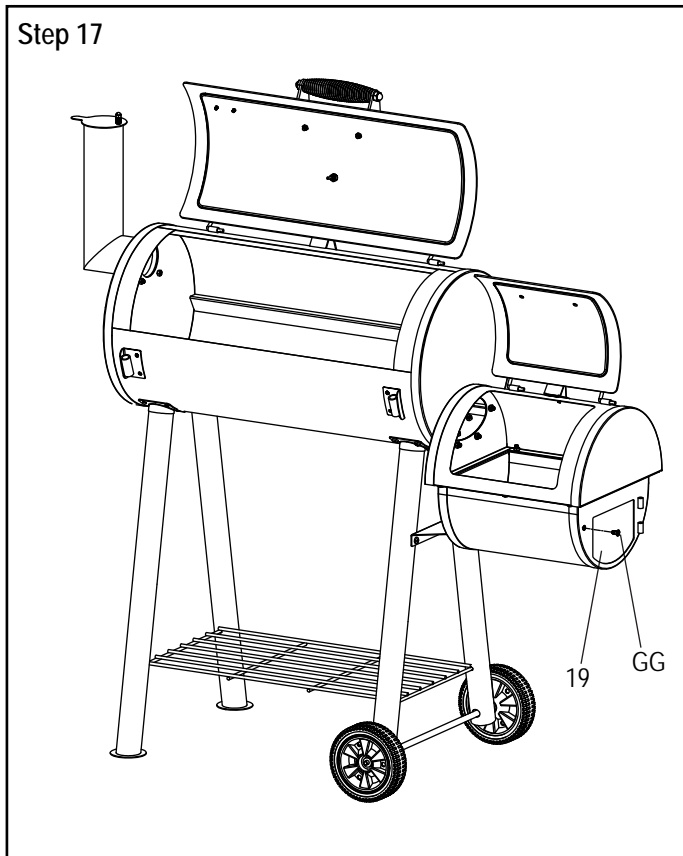
Screw the M6 stepped bolt (GG) into the firebox base (19).

### Hardware Used

GG		M6 stepped bolt	1pc
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## Step 18

Attach firebox side door (23) by sliding the hinge pins into the hinge holes on the firebox base (19) as shown.





# Assembly Instructions

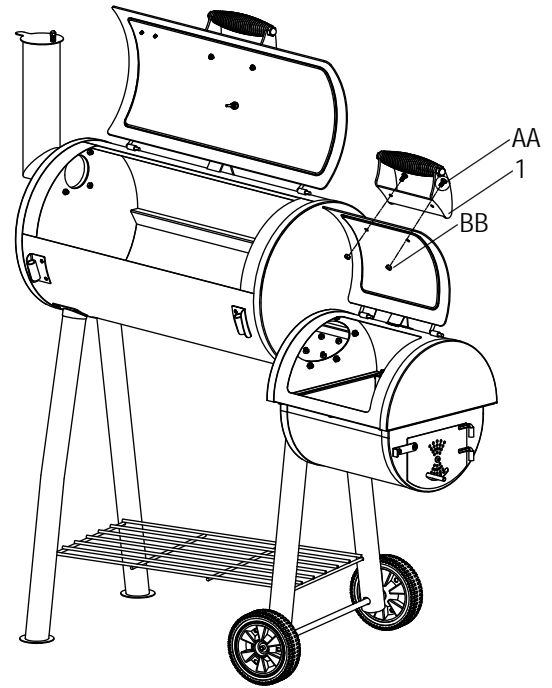
## Step 19

Attach another handle (1) to the firebox lid with 2pcs M6 x 12 bolts (AA) and 2pcs M6 nuts (BB).

### Hardware Used

AA		M6 x 12 Bolt	2pcs
BB		M6 Nut	2pcs

## Step 19

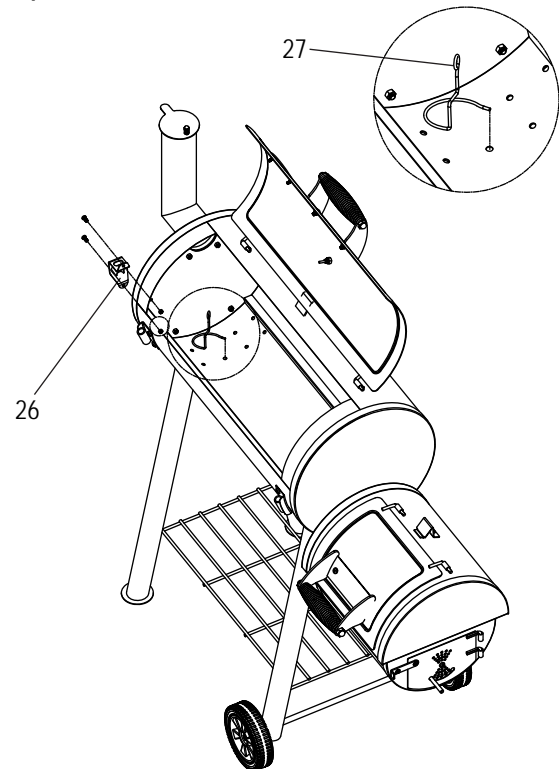


## Step 20

Unscrew 2pcs bolts and 2pcs nuts from bottle opener (26). Attach the bottle opener (26) to smoking chamber left end cap with 2pcs bolts and 2pcs nuts.

Insert the grease cup holder (27) through the hole inside the smoking chamber (2) on the left side to hang under the smoking chamber (2).

## Step 20

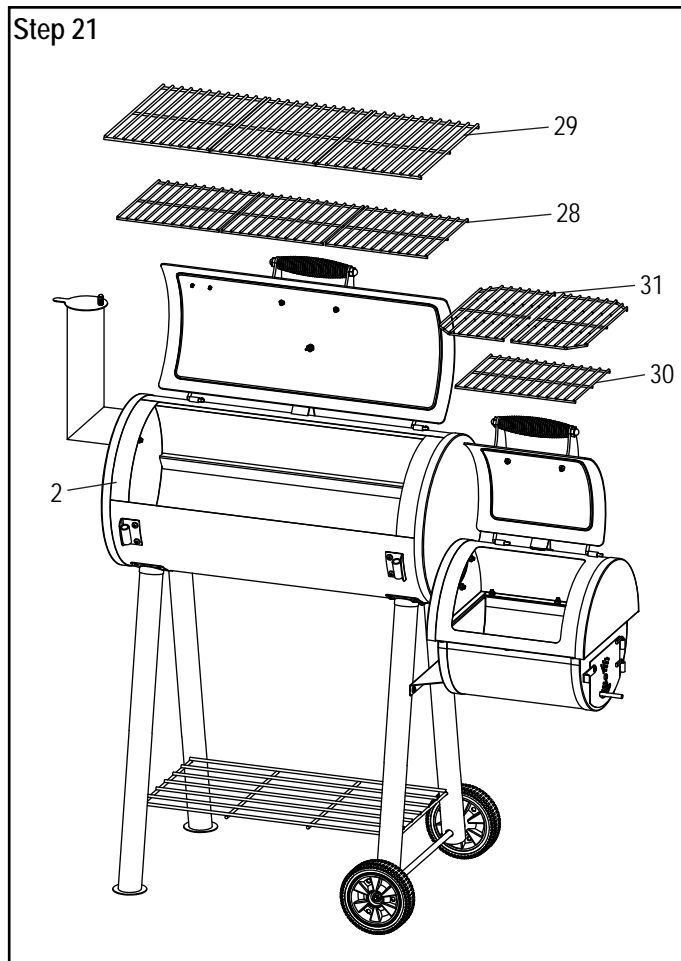




# Assembly Instructions

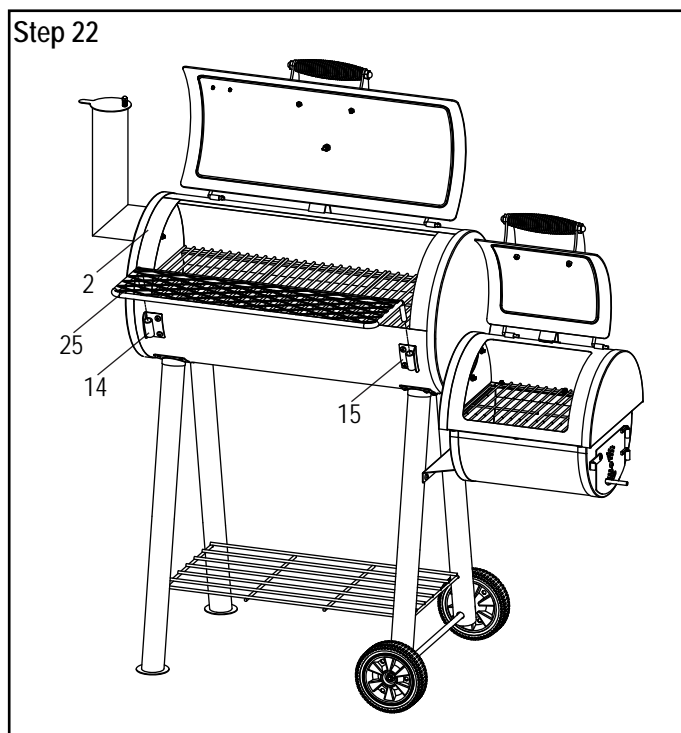
## Step 21

Place three charcoal grates (28) into the smoking chamber (2). Place three cooking grates (29) over the charcoal grates (28). Place firebox charcoal grate (30) into the firebox. Place two firebox cooking grates (31) over the firebox charcoal grate (30).



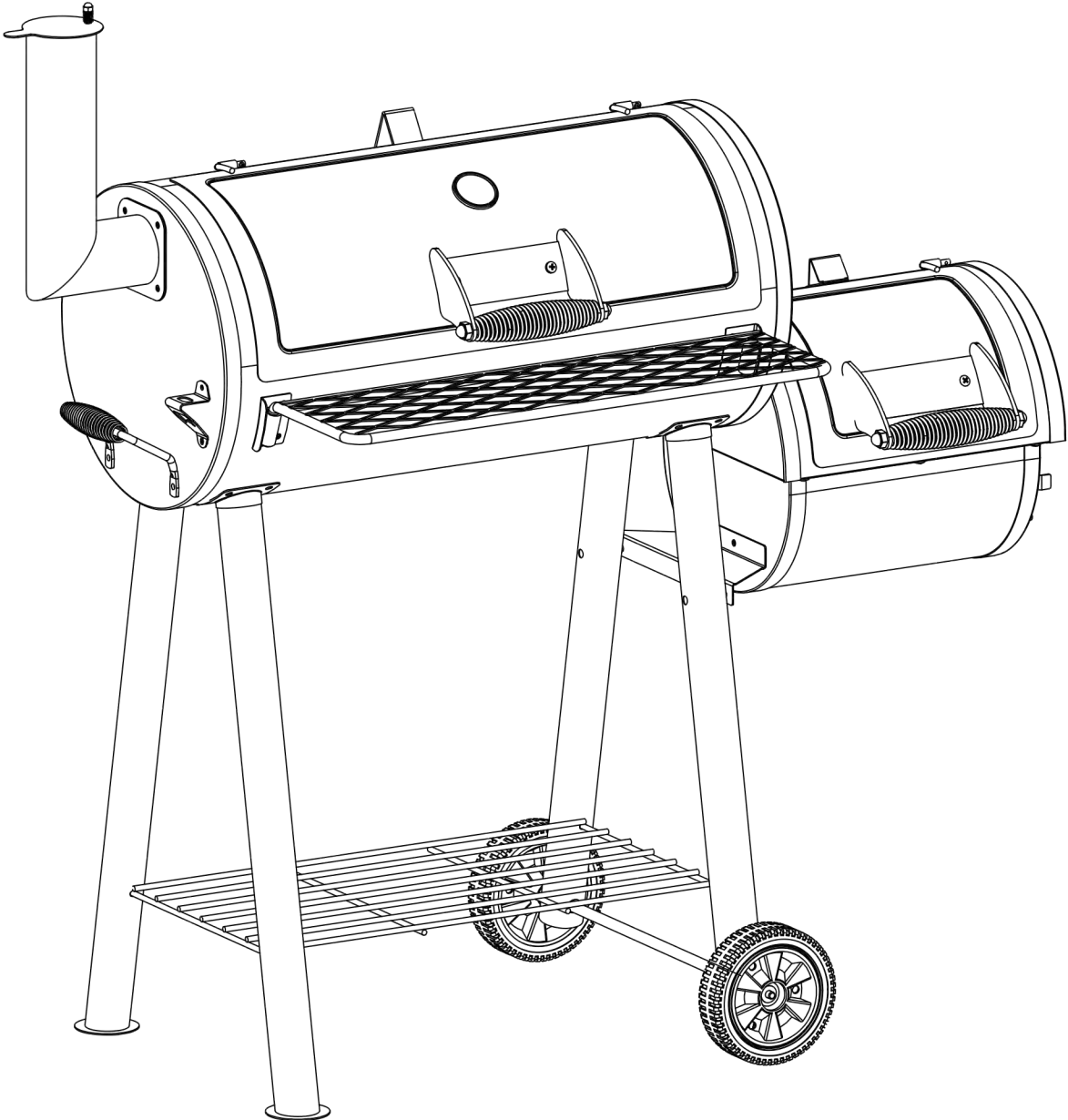
## Step 22

Attach front table (25) to smoking chamber (2) by inserting the two hooks of front table ends through the slots on front table bracket L & R (14 & 15) as shown.



# Assembly Instructions

Heavy Gauge Horizontal Smoker  
(Assembled)



## Preparation For Use & Lighting Instructions

**⚠ PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.**

**⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.**

Prior to your first use of the Mastercook Smoker, follow the instructions below carefully to cure your grill. Curing your grill will minimize damage to the exterior finish as well as rid the grill of paint odor that can impart unnatural flavors to the first meal prepared on your Mastercook Smoker.

**IMPORTANT:** To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.

### Step 1

Remove cooking grills from smoking chamber and firebox and set aside.

### Step 2

Lightly coat all interior surfaces of the smoker including cooking grills with vegetable oil or vegetable oil spray. Do not coat charcoal grates.

### Step 3

Place a tin can (soup can) in the grease cup holder. A tin can must be placed under the grease hole at all times.

### Step 4

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the firebox (see "Adding Charcoal/Wood During Cooking" section of this manual).

**NOTE:** We recommend using charcoal that has been pre-treated with lighter fluid or a charcoal chimney starter.

**⚠ WARNING:** DO NOT store lighter fluid or other flammable liquids, material or charcoal that has been pre-treated with lighter fluid under or around the grill.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 2.5 kg of charcoal in smoking chamber and 1.2 kg of charcoal in firebox. This should be enough charcoal to cook with, once the curing process has been completed.

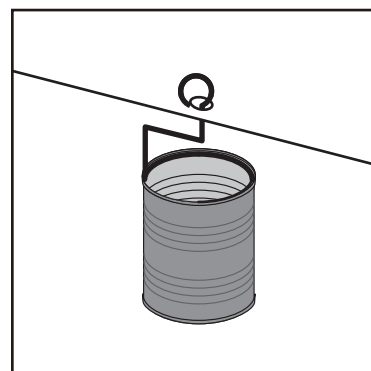
**NOTICE:** To avoid heat damage to the paint, do not use more than 1.2 kg of charcoal/wood in the firebox. Light the charcoal/wood with the lid open and do not close the lid until flames have gone out (5-10 minutes). When cooking, adjust air vent to minimize flames in the firebox. Closing the air vent will lower the flames and cooking temperature.

### Step 5

With firebox lid and smoking chamber lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). When charcoal is burning strong, carefully place hot coals in center of charcoal grate.

**NOTE:** To extend the life of your grill, make sure that hot coals and wood do not touch the walls of firebox.

### Curing Your Grill



## Preparation For Use & Lighting Instructions

### IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 9

If using lighter fluid, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 2.5 kg of charcoal in smoking chamber and 1.2 kg of charcoal in firebox. This should be enough charcoal to cook with once the curing process has been completed. Open the firebox air shutter approximately 2 cm to 5 cm and smoke stack damper halfway.

#### Step 6

Saturate charcoal with lighting fluid. With firebox lid and smoking chamber lid open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the smoker.

#### Step 7

With firebox lid and smoking chamber lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

**⚠ WARNING:** Charcoal lighting fluid must be allowed to completely burn off prior to closing firebox lid and smoking chamber lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in smoker and may result in a flash-fire or explosion when lid or door is opened.

**⚠ WARNING:** Keep hot coals away from the firebox air vent to prevent coals from falling out.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of firebox.

### IF USING LIGHTER FLUID, PROCEED TO STEP 9

If using pre-treated charcoal, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 2.5 kg of charcoal in smoking chamber and 1.2 kg of charcoal in firebox. This should be enough charcoal to cook with once the curing process has been completed. Open the firebox air vent approximately 2 cm to 5 cm and smokestack damper halfway.

#### Step 8

With firebox lid and smoking chamber lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). When charcoal is burning strong, carefully place hot coals in center of charcoal grate.

#### Step 9

With coals burning strong, close the firebox lid and smoking chamber lid. Allow the temperature to reach 120 °C on heat indicator. Maintain this temperature for 2 hours.

#### Step 10

Increase the temperature to approximately to 200 °C. This can be achieved by opening the smoke stack damper and adding more charcoal and/or wood (see "Adding Charcoal/Wood During Cooking" section of this manual). Maintain this temperature for 1 hour then allow unit to cool completely.

NOTE: Never exceed a temperature of 230 °C in smoking chamber. It is important that the exterior of the smoker is not scraped or rubbed during the curing process.

**YOUR MASTERCOOK SMOKER IS NOW CURED AND  
READY FOR USE.**



# Operating Instructions

**⚠️ PLACE THE GRILL OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE GRILL AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE GRILL IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.**

**⚠️ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR GRILL.**

## Step 1

Place a charcoal grate in firebox. Place cooking grills in smoking chamber, then follow instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Mastercook Smoker (see "Adding Charcoal/Wood During Cooking" section of this manual).

## Step 2

Place a tin can (soup can) in the grease cup holder. A tin can must be placed under the grease hole at all times.

NOTE: We recommend using charcoal that has been pre-treated with lighter fluid or a charcoal chimney starter.

**⚠️ WARNING:** DO NOT store lighter fluid or other flammable liquids, material or charcoal that has been pre-treated with lighter fluid under or around the grill.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 1.2 kg of hot coals on charcoal grate.

NOTICE: To avoid heat damage to the paint, do not use more than 1.2 kg of charcoal/wood in the firebox. Light the charcoal/wood with the lid open and do not close the lid until flames have gone out (5-10 minutes). When cooking, adjust air vent to minimize flames in the firebox. Closing the air vent will lower the flames and cooking temperature.

## Step 3

With firebox lid and smoking chamber lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). When charcoal is burning strong, carefully place hot coals in center of firebox charcoal grate.

**⚠️ WARNING:** Keep hot coals away from the firebox air vent to prevent coals from falling out.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

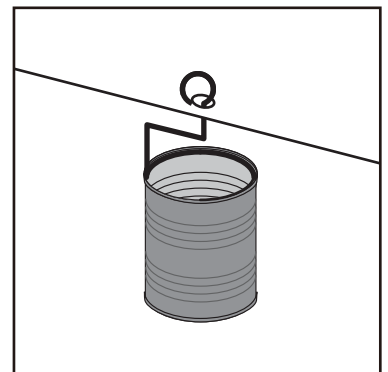
## IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 7

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Place 1.2 kg of charcoal on charcoal grate in firebox.

## Step 4

Saturate charcoal with lighting fluid. With firebox lid and smoking chamber lid open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the smoker.

## Smoking



# Operating Instructions

## Step 5

Open the firebox air vent approximately half way and smoke stack damper 2.5cm to 5cm. With firebox lid and smoking chamber door open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

**⚠ WARNING:** Charcoal lighting fluid must be allowed to completely burn off prior to closing firebox lid and smoking chamber door (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in smoker and may result in a flash-fire or explosion when lid or door is opened.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of smoker.

### IF USING LIGHTER FLUID, PROCEED TO STEP 7

If using pre-treated charcoal, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 1.2 kg of charcoal in firebox. Open the firebox air shutter approximately 2 cm to 5 cm and smoke stack damper halfway.

## Step 6

With firebox lid and smoking chamber lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). When charcoal is burning strong, carefully place hot coals in center of charcoal grates.

## Step 7

With coals burning well, carefully add wood chunks using long cooking tongs (see "Flavoring Wood" and "Adding Charcoal/Wood During Cooking" sections of this manual.)

## Step 8

Place food on cooking grills in smoking chamber and close both lids.

## Step 9

The ideal smoking temperature is between 80 °C and 120 °C. For large cuts of meat, allow approximately one hour of cooking time per 450 g of meat. Always use a meat thermometer to ensure food is fully cooked before removing from grill.

## Step 10

Allow grill to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

During the smoking process, avoid the temptation to open lid to check food. Opening the lid allows heat and smoke to escape, making additional cooking time necessary.

Food closest to the firebox will cook and brown faster. Rotate food midway through the cooking cycle. If food is excessively browned or flavored with smoke, wrap food in aluminum foil after the first few hours of smoking. This will allow food to continue cooking without further browning or smoke flavoring.

When cooking fish or extra lean cuts of meat, you may want to try water smoking to keep the food moist. Fill water pan in cooking chamber with water or marinade until 2/3 full.

**⚠ CAUTION:** Always use oven mitts/gloves to protect your hands. Liquid in water pan will be extremely hot and can scald or burn. Always allow liquid to cool completely before handling. Do not allow liquid to completely evaporate from water pan.

**⚠ CAUTION:** Charcoal grate must be set at lowest level. Never raise or lower charcoal grate when water smoking as hot water may splash onto coals creating a burst of hot steam and coals.

• Always use a meat thermometer to ensure food is fully cooked before removing from smoker.

## Smoke Cooking Tips

# Operating Instructions

## Step 1

Remove cooking grills from firebox and set aside. Place charcoal grate in bottom of smoking chamber.

## Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the **Mastrcook** Horizontal Smoker (see "Adding Charcoal/Wood During Cooking" section of this manual).

NOTE: We recommend using charcoal that has been pre-treated with lighter fluid or a charcoal chimney starter.

**⚠ WARNING:** DO NOT store lighter fluid or other flammable liquids, material or charcoal that has been pre-treated with lighter fluid under or around the grill.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 2.5 kg of hot coals on charcoal grate.

## Step 3

With firebox lid and smoking chamber lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). When charcoal is burning strong, carefully place hot coals in center of firebox charcoal grate.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of firebox.

### IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 8

If you choose to use charcoal lighting fluid, **ONLY** use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 2.5 kg of charcoal. Place the charcoal in center of cooking chamber charcoal grate.

## Step 4

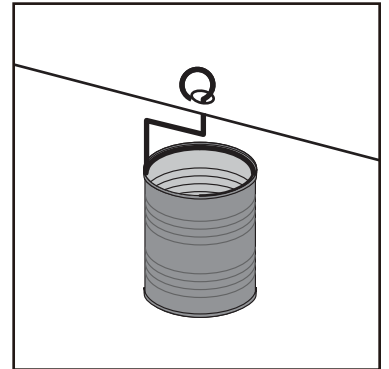
Saturate charcoal with lighting fluid. With firebox lid and cooking chamber lid open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the grill.

## Step 5

Open the firebox air vent approximately 2 cm to 5 cm and smoke stack damper half way. With firebox lid and smoking chamber lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

**⚠ WARNING:** Charcoal lighting fluid must be allowed to completely burn off prior to closing firebox lid and cooking chamber lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lid is opened.

## Grilling In Smoking Chamber



# Operating Instructions

## IF USING LIGHTER FLUID, PROCEED TO STEP 8

If using pre-treated charcoal, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 1.2 kg of charcoal in firebox. Open the firebox air vent approximately 2 cm to 5 cm and smoke stack damper halfway.

### Step 7

With firebox lid and smoking chamber lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). When charcoal is burning strong, carefully place hot coals in center of charcoal grate.

### Step 8

Wearing oven mitts/gloves, place the cooking grills on support frame of firebox.

**⚠ WARNING:** Always wear oven mitts/gloves when placing cooking grill to protect your hands from burns.

### Step 9

Place food on cooking grills and close firebox lid and smoking chamber lid. Always use a meat thermometer to ensure food is fully cooked before removing from grill.

### Step 10

Allow grill to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

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To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 7 cm to 10 cm long and 2 cm to 5 cm thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount for the Big Horn Smoker is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the "Adding Charcoal/Wood During Cooking" section of this manual to avoid injury while adding wood.

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To increase heat and air circulation, fully open firebox air vent and smokestack damper. If increased air circulation does not raise temperature sufficiently, more wood and/or charcoal may be needed. Follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.

To maintain the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

**NOTE:** Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. **DO NOT** use resinous wood such as pine as it will produce an unpleasant taste.

## Flavoring Wood



## Regulating Heat



# Operating Instructions

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

## ADDING CHARCOAL/WOOD IN FIREBOX

### Step 1

Stand back and carefully open firebox lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

### Step 2

Wearing oven mitts/gloves, stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.

**⚠ WARNING:** Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

### Step 3

When charcoal is burning strong again, close the firebox lid.

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## Adding Charcoal/Wood in Smoking Chamber

### Step 1

Stand back and carefully open cooking chamber lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

### Step 2

Wearing oven mitts/gloves, remove food and cooking grills.

### Step 3

Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.

**⚠ WARNING:** Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

### Step 4

When charcoal is burning strong again, wear oven mitts/gloves and carefully replace cooking grill and food.

### Step 5

Close the smoking chamber lid and allow food to continue cooking.

## Adding Charcoal/Wood During Cooking

## After-Use Safety

### WARNING

- Always allow smoker and all components to cool completely before handling.
- Never leave coals and ashes in smoker unattended. Make sure coals and ashes are completely extinguished before removing.
- Before smoker can be left unattended, remaining coals and ashes must be removed from smoker. Use caution to protect yourself and property. Place remaining coals and ashes in a noncombustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Allow metal bucket or tin can and its contents to cool completely before removing. Dispose of contents properly.
- Cover and store smoker in a protected area away from children and pets.

## Proper Care & Maintenance

- Cure your smoker periodically throughout the year to protect against excessive rust.
- To protect your smoker from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grills and charcoal grates with hot, soapy water, rinse well and dry. Lightly coat grills and grates with vegetable oil or vegetable oil spray.
- Clean inside and outside of smoker by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your smoker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.