



VERTICAL GAS SMOKER

MODEL #DGY784BDP/DGY784BDP-D

Français p. 28

Español p. 55



ATTACH YOUR RECEIPT HERE

Serial Number _____ Purchase Date _____



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-877-447-4768, 8:00 a.m. – 4:30 p.m. CST, Monday – Friday or email customerservice@ghpgroupinc.com.



NO NEED TO RETURN TO THE STORE

Questions With The Assembly?
Require Parts Information?
Product Under Manufacturers Warranty?

Call Toll Free : 1-877-447-4768
8:00 a.m. – 4:30 pm CST, Monday – Friday

Retain This Owner's Manual And Proof Of Purchase For Future Reference

To help us help you
Fill in the information below:

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Date of Purchase

Place of Purchase

Model Number

Product Serial No.

MODEL NUMBER AND PRODUCT SERIAL NUMBER CAN BE FOUND ON
THE RATING LABEL OF YOUR GRILL.

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Assembler/Installer: This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using this appliance. **Leave these instructions with the consumer.**

Consumer/User: Follow all warnings and instructions when using this appliance.
Keep these instructions for future reference.



DANGER:

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



DANGER:

Failure to follow these instructions could result in fire, explosion, or burn hazard which could cause property damage, personal injury or death.

! DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3 m) of any structure, combustible material or other gas cylinder
3. Never operate this appliance within 25 feet (7.5 m) of any flammable liquid.
4. Never allow oil or grease to get hotter than 400°F or 200°C, if the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
6. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.



DANGER:

Failure to follow these instructions could result in fire, explosion, or burn hazard which could cause property damage, personal injury or death.

SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call customer service at 1-877-447-4768, 8:00 a.m. – 4:30 p.m. CST, Monday – Friday.

CALIFORNIA PROPOSITION 65

WARNING

This product and the fuels used to operate this product (liquid propane or natural gas), and the products of combustion of such fuels, can expose you to chemicals including benzene, which is known to the State of California to cause cancer or other reproductive harm.

For more information go to www.p65Warnings.ca.gov

- DO NOT use this product for anything other than its intended purpose. It is NOT intended for commercial use. It is NOT intended to be installed or used in or on a recreational vehicle and/or boat.
- Keep a fire extinguisher near this product at all times.
- This appliance is for outdoor use only in well-ventilated areas. DO NOT operate it in a building, garage or any other enclosed area, or under overhead construction.
- A minimum clearance of 36 in. (92 cm) to combustible material is required on the front, sides and back. It is very important to always maintain proper clearances to combustibles.
- The cylinder must be at least 24 in. (61 cm) from the appliance.
- DO NOT obstruct the flow of combustion air/or ventilation air for the appliance.
- When cooking, the smoker must be on a level, stable noncombustible surface in an area clear of combustible material, including long or dry grass.
- Care should be taken to protect the fuel supply hose from damage from either pedestrian or vehicle traffic.
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being used. The replacement hose assembly shall be that specified by the manufacturer.
- Before each use check that no dead leaves or debris are under the appliance.
- Store this appliance in a dry, protected location.
- The use of alcohol, prescription or nonprescription drugs may impair the user's ability to properly assemble and safely operate this appliance.
- Allow the smoker to cool to 115°F (45°C) before moving or storing. Use caution when lifting and moving the appliance to avoid back strain or back injury. DO NOT move the appliance while it is in use.
- Always hang the regulator on the lifting handles while not in use or disconnected with the LP tank. KEEP the fuel supply hose away from any heated surface(s).



SAFETY INFORMATION

- DO NOT store and use this appliance near gasoline or other combustible liquids or where other combustible vapors may be present.
- DO NOT use this appliance as a heater.
- DO NOT leave the appliance unattended while in use. Keep children and pets away from the appliance at all times.
- NEVER close the damper completely while cooking.
- If you must dispose of ashes in less time than it takes for the ashes to completely cool down, then remove the ashes from the appliance, keeping them in the heavy-duty foil, and soak them completely with water before disposing of them in a noncombustible container.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Make sure that the orifice of the control valve properly mates with the burner mixing tube by visual observation. Please refer to maintenance section.
- Use caution when opening the door of the smoker while in operation. Keep hands, face and body safe from hot steam or flare-ups. DO NOT inhale smoke.
- DO NOT wear loose clothing while operating the smoker. Tie back long hair while operating the smoker. ALWAYS wear shoes that fully cover your feet while operating the smoker.
- Allow the smoker and its components to cool completely before conducting any routine cleaning or maintenance.
- NEVER use glassware, plastic or ceramic cookware on or in your smoker. Use metallic cookware only.
- NEVER operate the smoker without water in the water bowl. NEVER allow the water to completely evaporate. Check the water level at least every 2 hours. A sizzling sound may indicate a low water level. Follow instructions in this manual for adding water while operating (see page 15).
- When using flavoring wood, add a sufficient amount prior to operation to avoid having to add wood while operating. Adding wood while operating may splash hot water and cause serious injury.
- Use of accessories not intended for this smoker is not recommended and may lead to injury or property damage.
- An LP cylinder not connected for use should not be stored in the vicinity of the smoker or any other appliance. DO NOT store spare LP cylinders within 10 ft. of the smoker. LP cylinders must be stored outdoors, out of reach of children. DO NOT store LP cylinders in a building, garage or any other enclosed area.
- DO NOT store LP gas cylinders inside or on top of the smoker. Improper storage of cylinders could lead to explosion, fire and/or personal injury. Cylinders are to be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- While the smoker is not in use, the gas must be turned off at the supply cylinder.
- LP gases are heavier than air, tend to pool and collect in low-lying areas, are easily ignited and are highly flammable. Proper care and caution should be employed when dealing with any such fuels.
- The smoker should be turned off and all supply valves (on piping or on fuel cylinders) should be closed in the event that the odor of unburned gas is detected. Do not attempt to use the appliance until any gas leaks are fixed and/or the source of the unburned gas odor is accounted for.

! SAFETY INFORMATION

- Do not use the smoker if the burner fails to light or fails to remain lit. Under such conditions, gas should be turned off and the fuel cylinder should be disconnected.
- Use in high wind conditions that result in poor burner operation such as blowing out and flaring should be avoided. If repositioning the appliance does not improve operation under such wind conditions, the appliance should be turned off.
- Install the smoker with the hose regulator assembly extended the full length of the hose (24 in. minimum) directly away from the appliance. When so configured, placement results in maximum tank to smoker distance. When the smoker is operated, the hose/regulator and gas tank should be perpendicular to wind direction. Placing tank closer than 24 in. to the smoker can overheat the tank and cause release of propane through relief openings and can result in tank fire or explosion.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.

NOTE: The installation must confirm with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/ NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

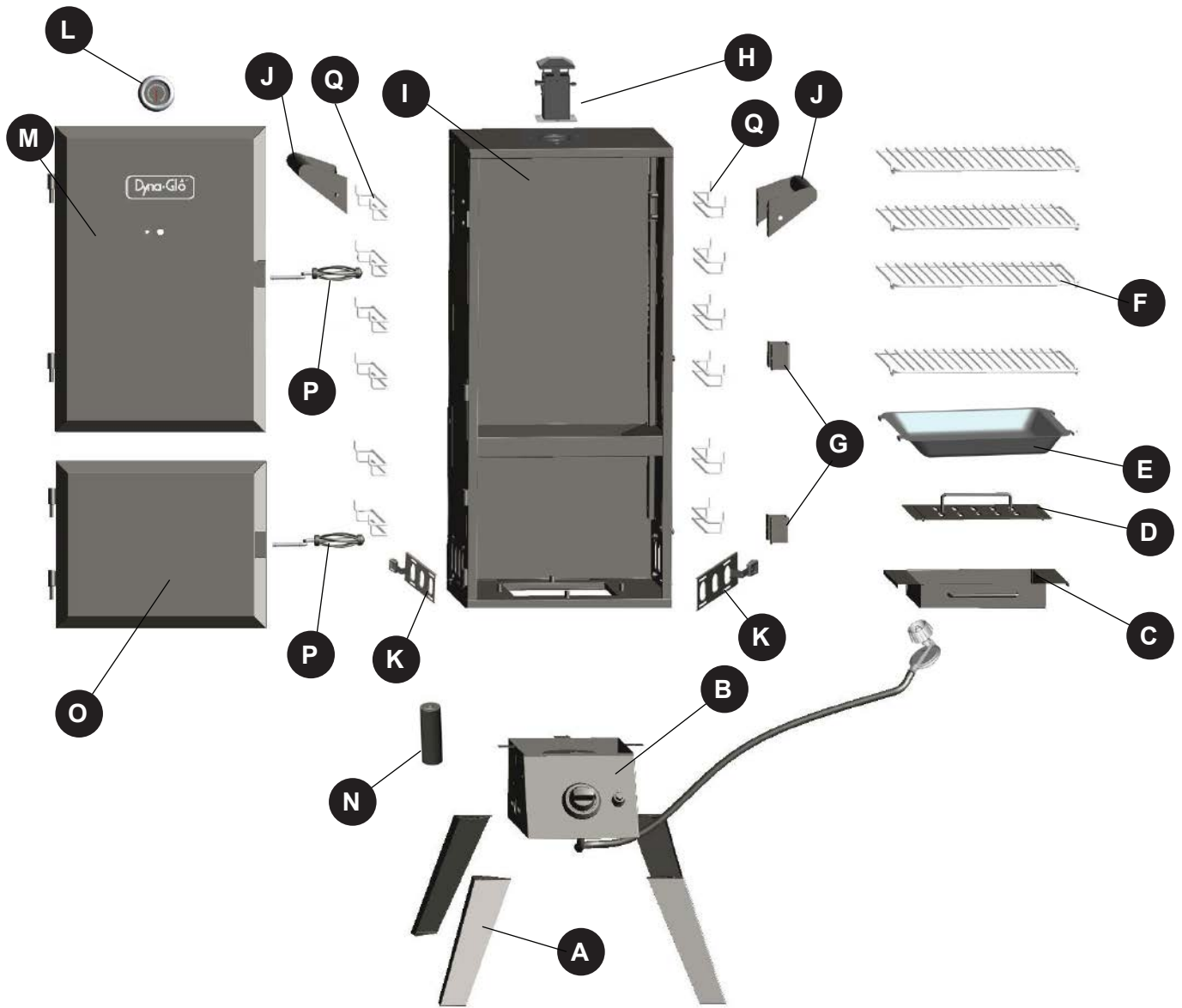


The electronic ignition requires 1 “AAA” alkaline battery, which is included.

! WARNING

DO NOT mix old and new batteries.
DO NOT mix alkaline, standard (Carbon-Zinc), or rechargeable (Nickel-Cadmium) batteries.
DO NOT dispose of batteries in fire. Improper disposal may cause batteries to leak or explode.

PACKAGE CONTENTS



PART	DESCRIPTION	QUANTITY
A	Leg	4
B	Burner & Control Unit	1
C	Wood Chip Box	1
D	Wood Chip Box Lid	1
E	Water Bowl	1
F	Cooking Grate	4
G	Door Locking Bracket	2
H	Smoke Stack	1
I	Smoker Body	1

PART	DESCRIPTION	QUANTITY
J	Lifting Handle	2
K	Side Damper	2
L	Temperature Gauge	1
M	Upper Door	1
N	"AAA" Battery (1.5V)	1
O	Bottom Door	1
P	Door Handle (Upper & Lower)	2
Q	Cooking Grate Support	12

HARDWARE CONTENTS (shown actual size)

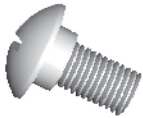
AA



M6x12 Screw

Qty. 32

BB



M6x12
Shoulder
Screw

Qty. 8

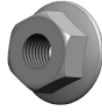
CC



Spring
Clip

Qty. 2

DD



M6 Nut

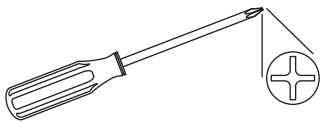
Qty. 8

PREPARATION

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

Estimated Assembly Time: 25 minutes


Tools Required for Assembly (not included): Phillips Head Screwdriver, Wrench, and Pliers.

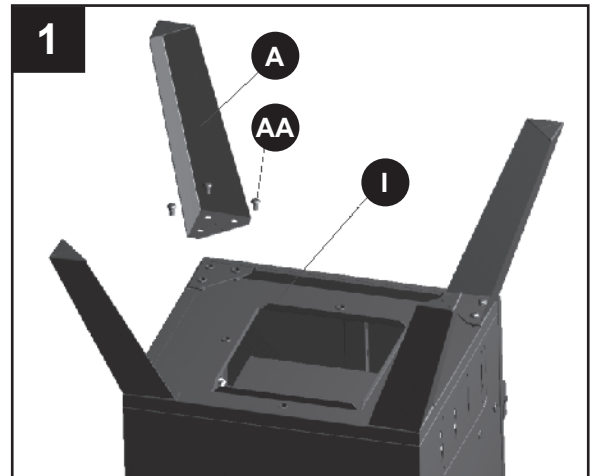


ASSEMBLY INSTRUCTIONS

1. Attach the legs.
Align one leg (A) with mounting holes on the bottom of the smoker body (I). Thread screws through holes from outside of unit. Nuts are pre-welded to the cabinet. Repeat for other 3 legs (A). Tighten all screws (AA) with a Phillips screwdriver.


Hardware Used

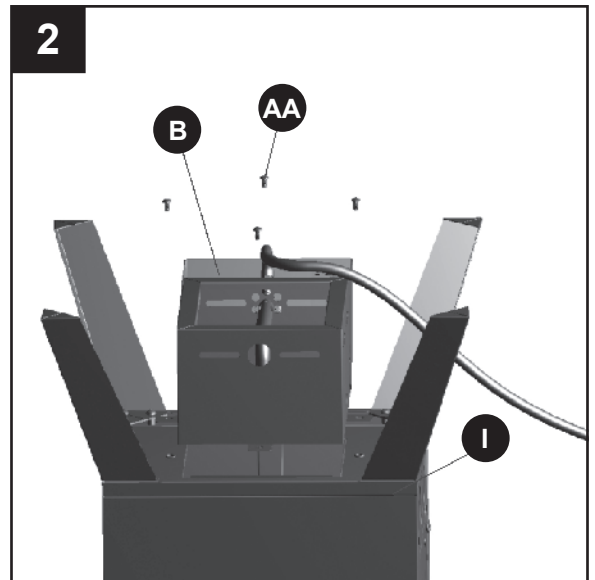
AA M6x12 Screw  x12



2. Attach the burner and control unit.
Open the bottom door of the smoker body (I). Turn the burner and control unit (B) upside down and place it on the bottom of the smoker body (I), making sure the 4 mounting holes on the burner and control unit (B) are aligned with the holes on the smoker body (I). Note: The control knob should be on the same side as the door. Check that the burner is properly installed on the orifice before attaching the burner and control unit (B). Thread bolts (AA) through holes from outside of unit. Securely tighten the unit to the bottom with a Phillips screwdriver.

Hardware Used

AA M6x12 Screw  x4



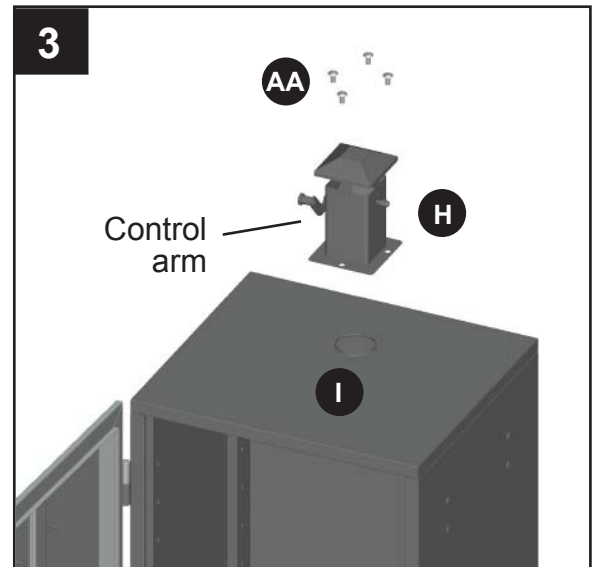
ASSEMBLY INSTRUCTIONS

3. Attach the smoke stack.

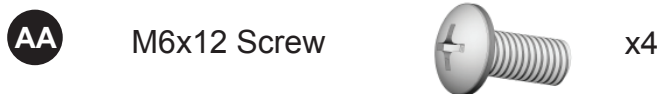
CAUTION: This unit is HEAVY! Do not attempt this step without assistance!

Close the two doors. With the assistance of a helper, stand the unit upright on its legs on a firm and level surface. (Make sure that the burner/control unit and legs are attached). Open the upper door. Position the smoke stack (H) with control arm to the left as shown.

Attach the smoke stack (H) by using 4 screws (AA). Securely tighten with a Phillips screwdriver.



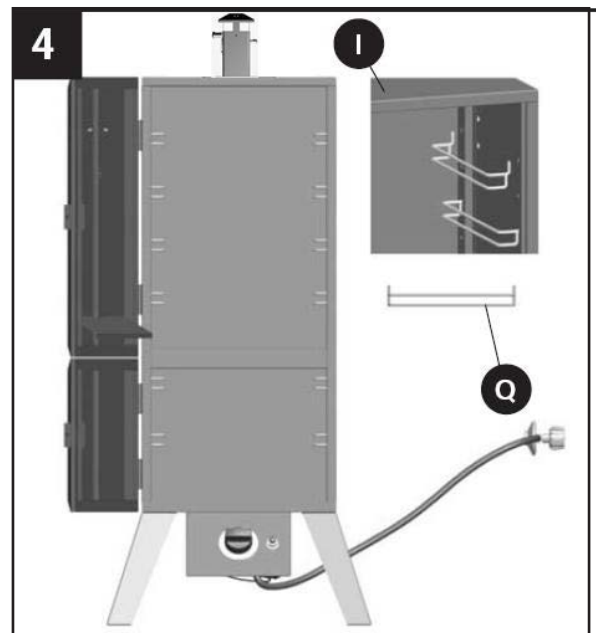
Hardware Used



4. Install the cooking grate supports.

Insert the cooking grate supports (Q) into the corresponding holes on rack of the shelf inside the smoker body (I) from the bottom up.


NOTE: There are 8 positions to install the cooking grate supports. The cooking grate supports can be installed into positions according to the need of the owner.

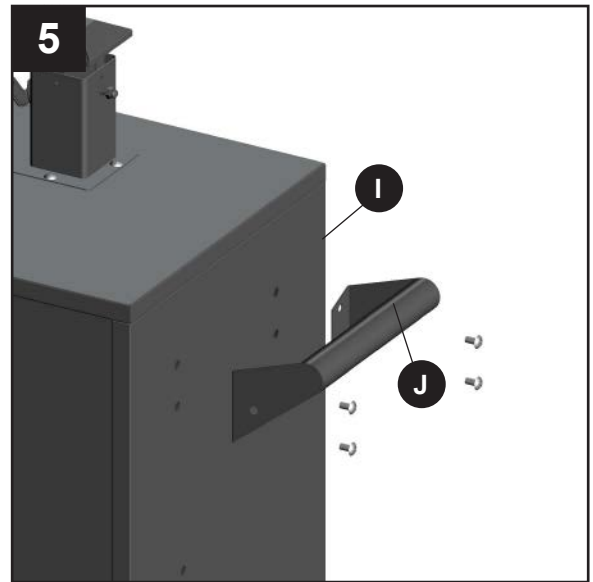


ASSEMBLY INSTRUCTIONS

5. Attach the lifting handles.
Insert 4 screws (AA) through the mounting holes on one of the lifting handles (J) and into holes on right side of smoker body (I). Use a Phillips screwdriver to secure the handles to the smoker body. Repeat on left side.

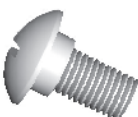
Hardware Used

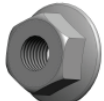
AA M6x12 Screw  x8

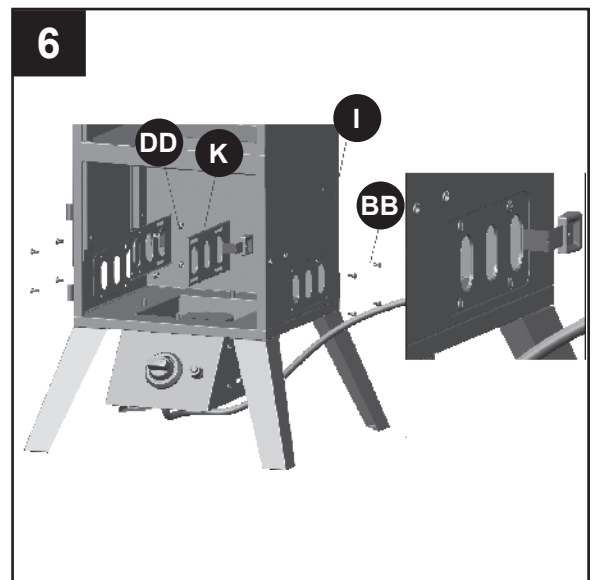


6. Attach the side dampers.
Dampers (K) are installed from the inside of smoker body (I). Thread the damper handle through the back hole of the side damper slots. Align the damper (K) with the mounting holes and insert 4 screws (BB) from the outside of the smoker body (I). Secure each bolt with nut (DD) from the inside of the smoker body (I). Use a Phillips screwdriver and wrench to tighten the nuts and bolts. Do not over-tighten. Damper must be able to slide easily from side-to-side.

Hardware Used

BB M6x12 Shoulder Screw  x8

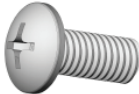
DD M6 Nut  x8

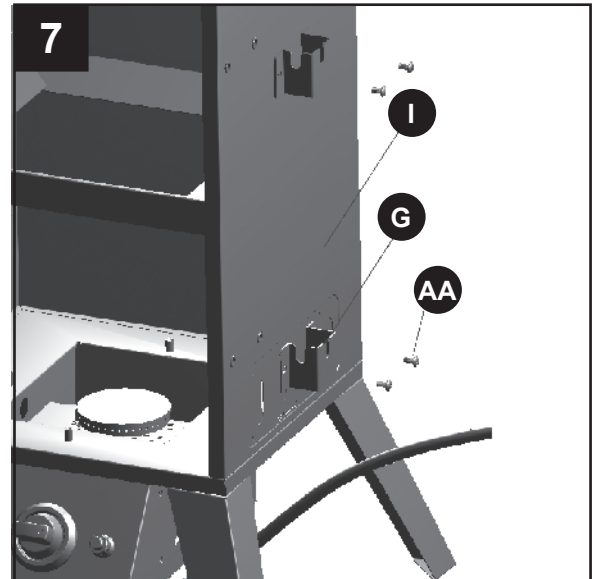


ASSEMBLY INSTRUCTIONS

7. Attach the door locking brackets.
Align the door locking bracket (G) holes with the holes on the upper right side of the smoker body (I). Note: slots on the brackets (G) must be facing up. Thread 2 screws (AA) through the holes in the door locking bracket and into the threaded holes of the smoker body (I). Tighten the screws (AA) using a Phillips screwdriver. Repeat on lower right side.

Hardware Used

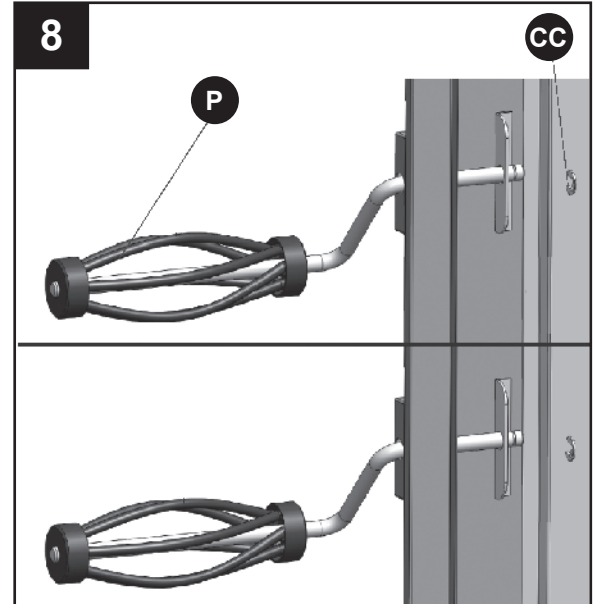
- AA** M6x12 Screw  x4



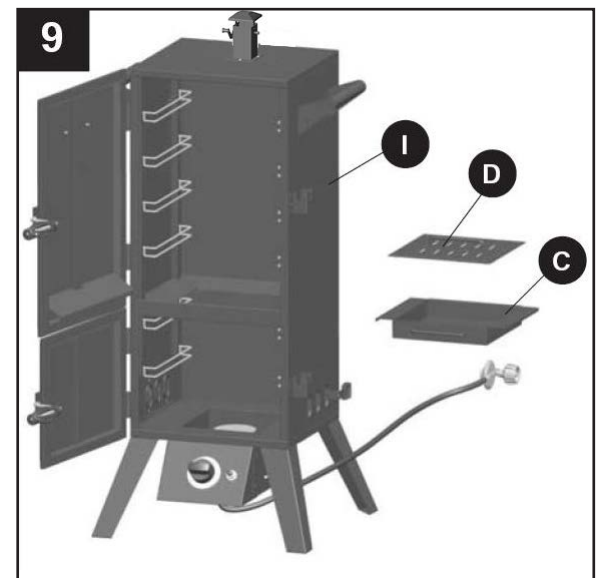
8. Attach the door handles.
Slide door handle (P) through brackets in upper door. Using pliers, slide a spring clip (CC) over the groove in the door handle as shown. Repeat on bottom door.
Make sure both of the spring clips are securely attached in the grooves of the handles.

Hardware Used

- CC** Spring Clip  x2



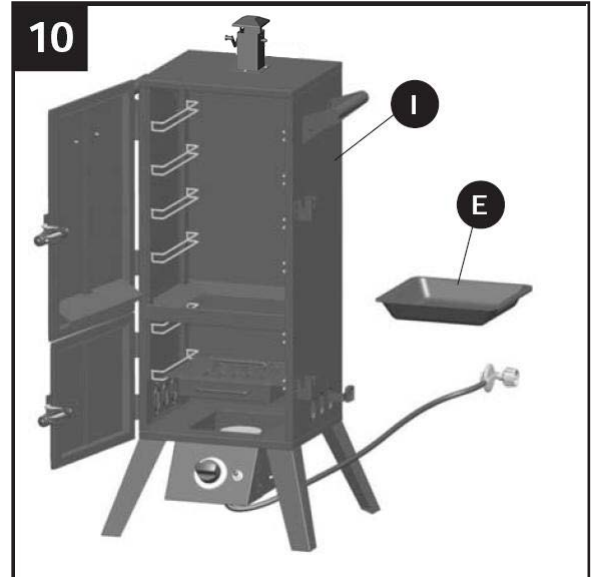
9. Install the wood chip box and lid.
Slide the wood chip box (C) onto the lowest cooking grate supports inside the smoker body (I) and put the wood chip box lid (D) on top.



ASSEMBLY INSTRUCTIONS

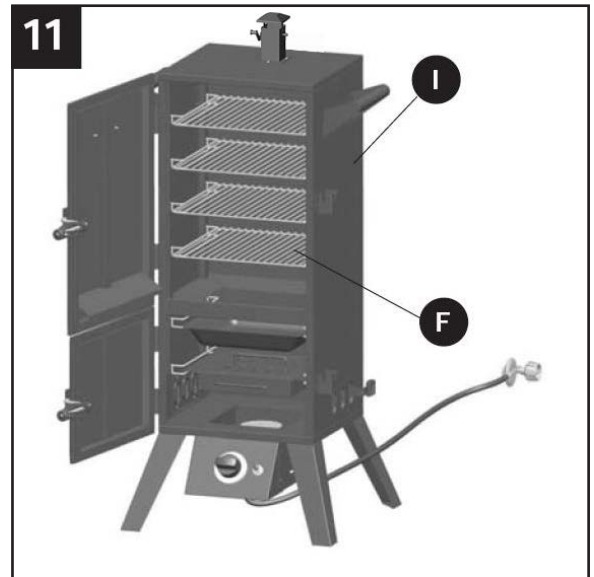
10. Install the water bowl.

Slide the water bowl (E) onto the cooking grate supports inside the smoker body above the wood chip box as shown.



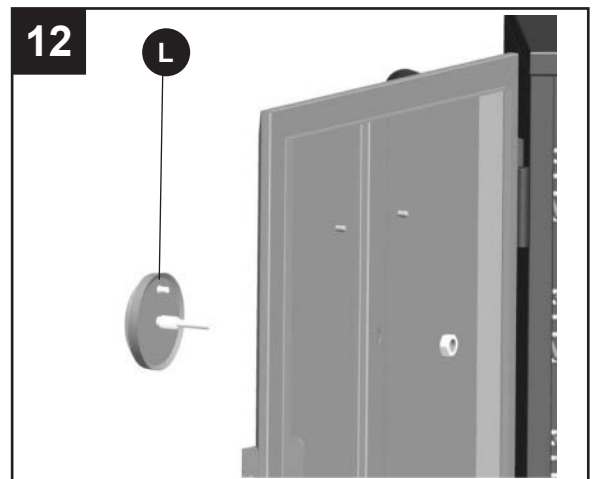
11. Install the cooking grates.

Slide the 4 cooking grates (F) onto the top cooking grate supports inside the smoker body (I).



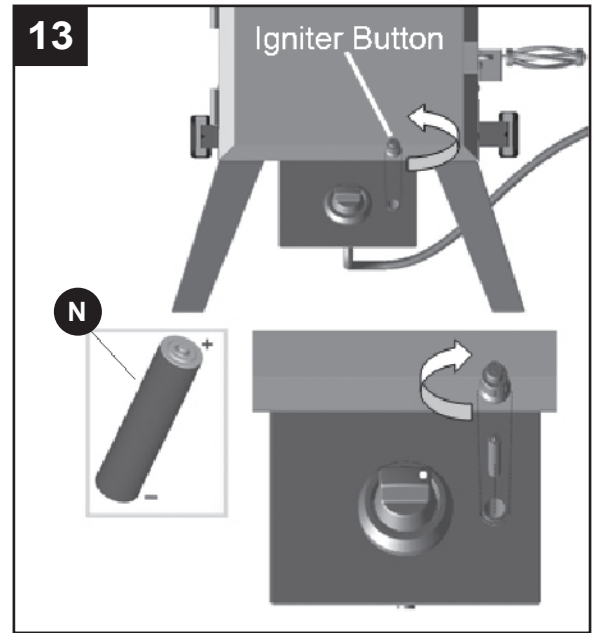
12. Mount the temperature gauge assembly.

Insert the probe of the temperature gauge (L) through the middle hole of the smoker door from the outside. Secure with pre-assembled nut from inside panel using wrench.



ASSEMBLY INSTRUCTIONS

- To install the “AAA” battery (N), remove the igniter button by turning it counterclockwise and inserting the “AAA” battery (N) with the positive end facing out. Reinstall the igniter button by turning it clockwise and hand tightening.



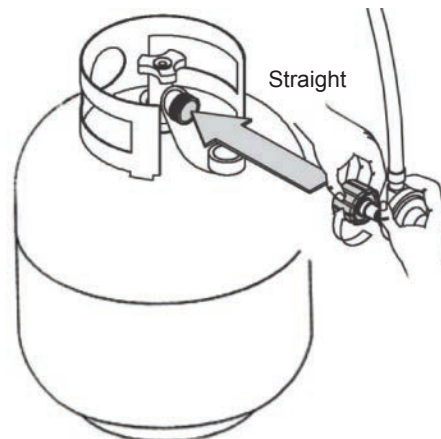
OPERATION INSTRUCTIONS

CONNECTING THE LP TANK

! WARNING! ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

- The knob on the LP tank must be closed. Make sure that the knob is turned clockwise to a full stop. The cylinder supply system must be arranged for vapor withdrawal.
- Check that the control knob on the control unit is turned off.
- Remove the protective cap from the LP tank valve and coupling nut.
- Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling connects to the large outside threads on the valve outlet. Use care – do not cross thread the connection.
- Hand tighten the coupling clockwise until it comes to a full stop. Firmly tighten by hand only. Do not use tools.

! CAUTION: In the connection process, make sure the regulator inlet connector mates with the cylinder valve outlet properly, safely and firmly.



REPLACEMENT PARTS LIST

For replacement parts, call our customer service department at 1-877-447-4768, 8:00 a.m. – 4:30 p.m. CST, Monday – Friday.

PART	DESCRIPTION	PART #
1	Leg	301-01016-00
2	Burner and Control Unit - includes burner box, cast iron burner, burner support bracket, LP gas hose and regulator assembly, control panel, knob bezel.	312-11015-00
3	Wood Chip Box	301-01028-00
4	Wood Chip Box Handle Only OR Wood Chip Box Lid Handle Only	301-01029-02
5	Wood Chip Box Lid (without handle)	301-01029-00
6	Water Bowl	301-02017-00
7	Cooking Grate (5/4 mm dia)	301-01014-00
8	Door Locking Bracket	302-01008-00
9	Lifting Handle	301-01010-00
10	Cooking Grate support	302-01030-00
11	Smoke Stack	312-02009-00

PART	DESCRIPTION	PART #
12	Smoker Body	70-01-321
13	Temperature Gauge and Nut	211-02005
14	Logo Plate----Dyna-Glo	211-02002
15	Upper Door	304-02002-00
16	Bottom Door	302-02102-00
17	Door Handle Crank	302-02007-02
18	Door Handle Grip	302-02007-01
19	Side Damper Plate (with handle)	312-01001-06
20	Igniter Ground Wire	301-01015-08
21	Ignition Cap Spring only	301-01015-05
22	Electronic Ignitor with cap	301-01015-06
23	Push Button Cap only	301-01015-03
24	Control Knob	301-01015-01
25	Igniter Electrode and Ignition Wire	301-01015-07
N/A	Hardware Bag	312-12026-00
N/A	Owner's/Instruction Manual	70-10-541

