

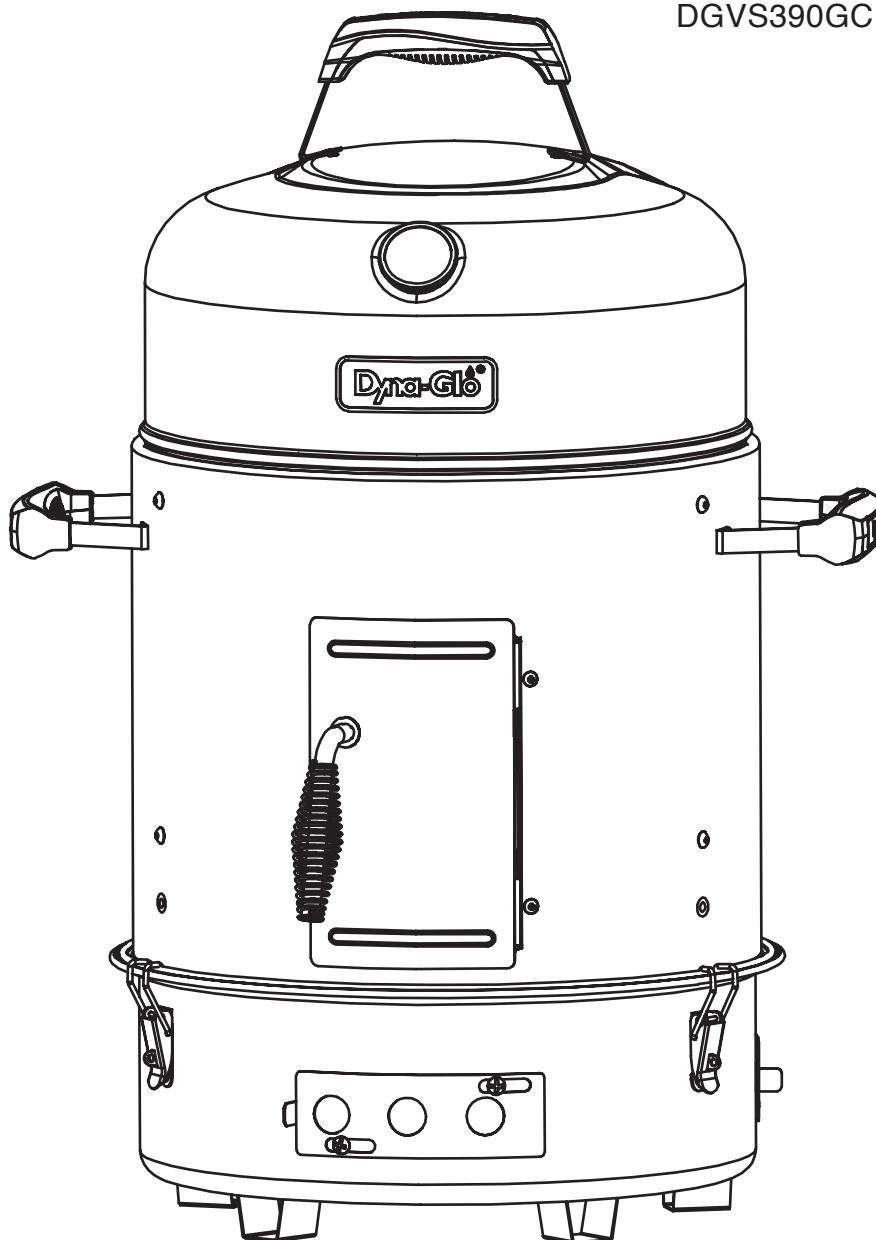
Dyna-Glo®

Compact Vertical Charcoal Smoker & Grill

MODEL #DGVS390BC / DGVS390BC-D
DGVS390GC / DGVS390GC-D

Français p. 24

Español p. 47



Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to him or her to read and save for future reference.

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 e-mail us at 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

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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WARNING

For Outdoor Use Only (outside any enclosure)



WARNING

1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.
4. This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
5. Read and follow all warnings and instructions before assembling and using the appliance.
6. Follow all warnings and instructions when using the appliance.
7. Keep this manual for future reference.



DANGER

Never operate this appliance unattended.



WARNING

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

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

WARNINGS AND CAUTIONS:

- This smoker is for outdoor use only, and shall not be used in a building, garage or any other enclosed area.
- For residential use only. This smoker is NOT for commercial use.
- Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood. The conversion to or attempted use of any other fuel source in this smoker is dangerous and will void your warranty.
- This smoker is not intended for and should never be used as a heater. TOXIC fumes can accumulate and cause asphyxiation.
- **DO NOT** use smoker for indoor cooking. Toxic carbon monoxide fumes can accumulate and cause asphyxiation.
- **DO NOT** operate, light or use this appliance within ten (10) feet (3.05 m) of walls, structures or buildings. Do not use this appliance under any type of overhang or roof.
- Apartment Dwellers: Check with management to learn the requirements and fire codes for using a smoker in your apartment complex. If allowed, use outside on the ground floor with a ten (10) foot (3.05 m) clearance from any structure. Do not use on or under balconies.
- **DO NOT** use gasoline, kerosene or alcohol for lighting.
- **DO NOT** use in an explosive atmosphere. Keep smoker area free and clear from combustible materials, gasoline and other flammable vapors and liquids.
- **DO NOT** store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
- **DO NOT** alter or modify smoker in any manner. Any modification or alteration will void your warranty.
- **DO NOT** use the smoker unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
- This smoker should be thoroughly cleaned and inspected on a regular basis. If smoker has not been cleaned, a grease fire can occur that may damage the product.
- Use only manufacturer's factory authorized parts. The use of any part that is not factory authorized can be dangerous and will void your warranty.
- **DO NOT** use this appliance without reading "Operating Instructions" in this manual.
- **DO NOT** touch metal parts of smoker until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
- Never touch grates (charcoal or cooking), ashes or coals to see if they are hot.
- **DO NOT** use on wooden decks, wooden furniture or other combustible surfaces.
- Always place your smoker on a hard, non-combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- **DO NOT** use in or on boats or recreational vehicles.
- Position smoker so wind cannot carry ashes to combustible surfaces.
- **DO NOT** use in high winds.
- Never lean over the smoker when lighting.
- **DO NOT** leave a lit smoker unattended. Keep children and pets away from smoker at all times.
- **DO NOT** attempt to move smoker when in use. Allow the smoker to cool (about 45 min.) before moving or storing.

SAFETY INFORMATION

- When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- Always open smoker lid carefully and slowly as heat and steam trapped within smoker can severely burn you.
- **DO NOT** leave smoker unattended while preheating or burning off food residue. If smoker has not been cleaned, a grease fire can occur that may damage the product.
- **DO NOT** place empty cooking vessels on the appliance while in operation.
- Use caution when placing anything under or in the smoker while the appliance is in operation. Use oven mitts or gloves to protect your hands, and avoid touching hot surfaces.
- Never add lighting fluid to hot or even warm coals as flashback may occur causing serious injury or damage to property.
- Always wear protective gloves when adding fuel (charcoal briquettes, wood or lump charcoal) to retain desired heat level.
- **DO NOT** remove the ashes until they are completely and fully extinguished. Hot briquettes and coals can create a fire hazard.
- Always empty the ash pan and smoker after each use.
- **DO NOT** place fuel (charcoal briquettes, wood or lump charcoal) directly into bottom of smoker. Place fuel only on the charcoal grate (Part No. 5, Pg 7).
- **DO NOT** allow charcoal to rest on the walls of smoker. Doing so will greatly reduce the life of the metal and finish of your smoker.
- Check to make sure the air vents are free of debris and ash before using the smoker.
- Make sure charcoal grate is securely and completely in place before using the smoker.
- **DO NOT** move smoker while water bowl contains liquid.
- Always use the water bowl and ash pan designed for this smoker when using smoker.
- Use only authorized replacement parts supplied by manufacturer.
- Always keep a thin layer of water in ash pan to extinguish any falling ashes and embers.
- **DO NOT** allow water in water bowl to completely evaporate while smoker is in use. Check water bowl at least every 2 hours and add water if level is low. Add water per “Adding Additional Water” section in this manual (Pages 18-19).
- **DO NOT** remove water from water bowl once food is removed. Allow smoker to cool and water to evaporate.
- Before smoker can be left unattended (after cooking is complete):
 - Smoker must be cool.
 - Remaining coals and ashes must be carefully removed and placed in a noncombustible metal container and saturated with water.
 - Allow saturated coals and ashes to remain in a noncombustible container and keep it saturated with water for 24 hours prior to properly disposing.
 - With a garden hose, completely wet the surface beneath and around smoker to extinguish any ashes, coals or embers that may have fallen during the cooking or cleaning process.
 - Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
 - Keep all electrical cords away from a hot smoker.

SAFETY INFORMATION

- Always use a meat thermometer to ensure food is cooked to a safe temperature.
- Never cover entire cooking area with aluminum foil.
- Use protective gloves when assembling this product.
- Do not force parts together as this can result in personal injury or damage to the product.
- Use caution when lifting or moving cooled smoker to prevent strains and back injuries.
- Death, serious injury or damage to property may occur if the above is not followed exactly.

CALIFORNIA PROPOSITION 65

WARNING

This product and the fuels used to operate this product (charcoal or wood), and the products of combustion of such fuels, can expose you to chemicals including carbon black, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.

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

WARNING

CARBON MONOXIDE WARNING

- Burning wood chips gives off carbon monoxide, which has no odor and can cause death.
- **DO NOT** burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.
- Use only outdoors in a well-ventilated space.

OPERATING INSTRUCTIONS

This appliance is designed for use only with quality charcoal briquettes, lump charcoal and cooking wood.

CAUTION:

- Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood.
- Always place your smoker on a hard, non-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- Do not use on wooden decks, wooden furniture or other combustible surfaces.
- Position smoker so wind can not carry ashes to combustible surfaces.
- Position smoker to prevent smoke from entering house through open doors or windows.
- Do not use in high winds.

First Use

1. Make sure all labels, packaging and protective films have been removed from the smoker.
2. Remove manufacturing oils before cooking on this smoker for the first time:
 - a. Light smoker per “Lighting Instructions” section in this manual.
 - b. Operate smoker for at least 2 hours with the lid closed. This will “heat clean” the internal parts and dissipate odors.
 - c. Do not touch the exterior of the smoker or open the lid during this process.
 - d. After the 2 hours, follow “Smoking Instructions” or “Grilling Instructions” sections in this manual.
3. Apply a protective coat:
 - a. Remove water bowl and charcoal grid from smoker.
 - b. Apply a light coat of vegetable oil or vegetable oil spray to all interior surfaces of smoker.

CAUTION:

- Do not apply vegetable oil to charcoal grid or charcoal pan.

OPERATING INSTRUCTIONS

Lighting Instructions

CAUTION

- Do not apply vegetable oil to charcoal grate or ash pan.
 - Check to make sure the air vents are free of debris and ash before using the smoker.
 - Before each use check smoker for any damaged or loose parts. Tighten any loose parts and replace any damaged parts before using smoker.
 - Make sure ash pan is empty and securely and completely in place before using the smoker.
1. Remove lid, cooking grates, and water bowl. Set aside.
 2. Make sure charcoal pan is empty and secure.
 3. For grilling or smoking, start with approximately 30 standard charcoal briquettes (1.6 lbs / 0.7 kgs). Colder climates may require more charcoal. **DO NOT FILL PAST THE TOP OF THE PAN.** (Figure 1, Page 15)
 4. Light per instructions on fuel package.
 5. **TIP: Wood chips may be used with charcoal, during the cooking process. Prior to adding wood chips, allow the charcoal to burn until covered with a light ash.** To add wood chips before cooking, wrap the desired amount of wood chips in aluminum foil and place directly onto the charcoal. Poke holes on the top of the foil wrapping to allow smoke to escape. Wood chips can also be placed directly onto the charcoal without aluminum foil, but the height of the wood chips should not exceed the height of the ash pan. The bottom of the water bowl should not touch the wood chips or charcoal during use. If the fuel level is too high, remove the water bowl with heat-resistant gloves and; while wearing the gloves, use metal tongs to spread the top layer of fuel evenly across the ash pan. The amount and type of wood you use is entirely dependent on the desired amount of flavor. Always follow the instructions on the flavored wood packaging prior to use.

CAUTION

- When using a liquid starter always check ash pan before lighting. Fluid can collect in the ash pan and could ignite resulting in a fire below the pan.
- Never add lighting fluid to hot or even warm coals as flashback may occur causing serious injury or damage to property.

OPERATING INSTRUCTIONS

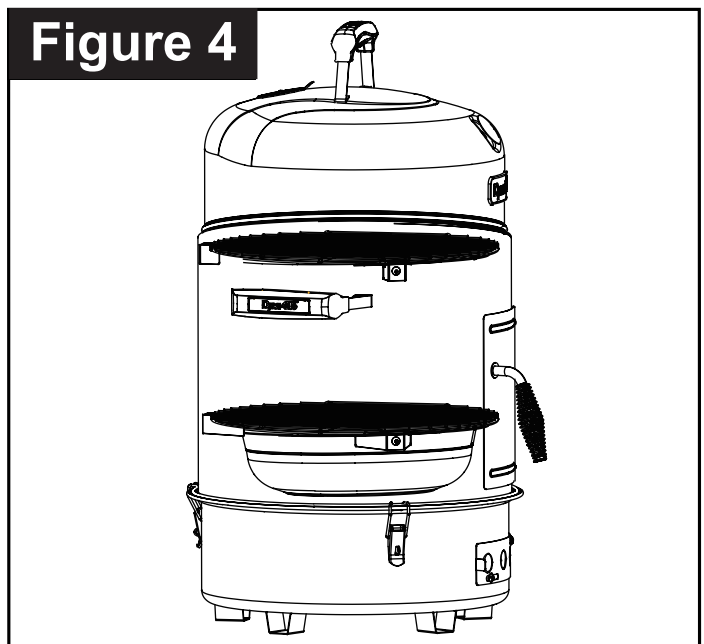
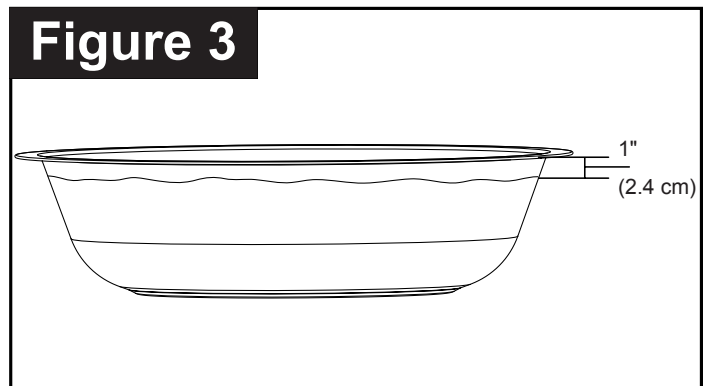
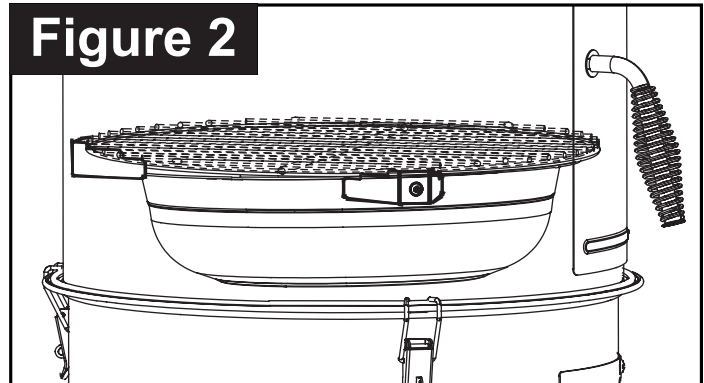
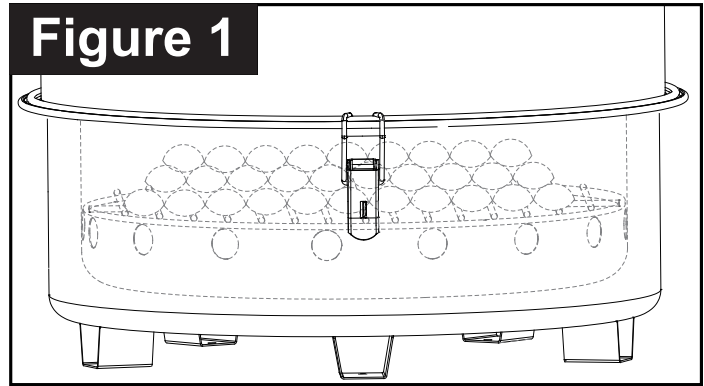
- Never add lighting fluid to hot or even warm coals as flashback may occur causing serious injury or damage to property.

Smoking Instructions

1. Place charcoal briquettes or other solid fuel on charcoal grate (Figure 1) and light per "Lighting Instructions" in this manual.
2. While wearing heat resistant gloves, carefully place water bowl on lower support brackets (Figure 2).
3. While wearing heat resistant gloves, carefully fill water bowl to approximately 1 in. (2.54 cm) below the water bowl rim (Figure 3).
Do not fill past "Max Fill Line".
Note: Water bowl holds 2 quarts of liquid and will last about 2 – 3 hours when smoker is in use.
4. While wearing heat resistant gloves, carefully remove the smoker lid. Make sure to open the lid away from you. This will allow the steam to escape away from you.
5. While wearing heat resistant gloves, carefully place cooking grate on the lower bracket supports (Figure 4).
6. While wearing heat resistant gloves, carefully place food in a single layer and space it evenly on the lower cooking grate.
7. While wearing heat resistant gloves, carefully place 2nd cooking grate on upper support brackets (Figure 4).
8. While wearing heat resistant gloves, carefully place the food in a single layer and space it evenly on the upper cooking grate.
9. While wearing heat resistant gloves, carefully place lid on smoker.
10. Check water level per "Adding Additional Water" and charcoal per "Adding Additional Charcoal/Flavored Wood" section in this manual.

⚠ CAUTION:

- Always use a meat thermometer to ensure food is cooked to a safe temperature.



OPERATING INSTRUCTIONS

Grilling Instructions

Option 1 - Grill: Direct Cooking

CAUTION

- Always check to make sure the smoker/grill is free of debris and ash before using it. Always use a meat thermometer to ensure food is cooked to a safe temperature.

Cooking directly over hot coals is ideal for searing in juices and grilling food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Remove lid, cooking grates and water bowl. Set aside.
2. Unlock and remove smoker body. Set aside.
3. Make sure ash pan is empty and secure.
4. Start with approximately 30 standard charcoal briquettes (1.6 lbs / 0.7 kgs). Colder climates may require more charcoal. DO NOT FILL PAST THE TOP OF THE PAN. (Figure 1, Page 15)
5. Light per instructions on fuel package. Leave lid off.
6. Allow fuel to burn into glowing coals before cooking.
7. While wearing protective gloves, carefully remove the smoker lid. Make sure to open the lid away from you. This will allow the steam to escape away from you.
8. While wearing protective gloves, carefully spread hot coals evenly around charcoal grate with a long handled tool.
9. While wearing protective gloves place grate on the lower support brackets, place lid and allow grill to preheat.
10. While wearing protective gloves open lid and place food onto cooking grate above the hot coals with long handled tongs.
11. Allow charcoal to burn out by closing the lid, side access door and all dampers. Except in the case of an emergency, do NOT pour water on hot coals.

WARNING:

- Never add lighting fluid to hot or even warm coals as flashback may occur causing serious injury or damage to property.

CAUTION:

- When using a liquid starter always check ash pan before lighting. Fluid can collect in the ash pan and could ignite resulting in a fire below the pan.

OPERATING INSTRUCTIONS

Option 2 - Grill: Indirect Cooking

CAUTION:

- Check to make sure the smoker/grill is free of debris and ash before using the grill.

Not cooking directly over hot coals is ideal for slow cooking and grilling foods requiring more than 25 minutes such as most roasts, loins, chops, whole chickens, turkey, fish and baked goods.

1. Remove lid, grate and water bowl. Set aside.
2. Unlock and remove smoker body. Set aside.
3. Make sure ash pan is empty and secure.
4. Arrange charcoal briquettes and/or wood on the left or right side of charcoal grate.
5. Light per instructions on fuel package. Leave lid open.
6. Allow fuel to burn into glowing coals before cooking.
7. While wearing protective gloves, carefully remove the smoker lid. Make sure to open the lid away from you. This will allow the steam to escape away from you.
8. While wearing protective gloves, carefully spread hot coals to the outsides of charcoal grate with a long handled tool.
9. While wearing protective gloves place cooking grate on lower support brackets, close lid and allow grill to preheat.
10. While wearing protective gloves open lid and use long handled metal tongs to place food on the cooking grate. For best results, do not place food directly over the briquettes or flavoring wood.
11. With lid open or closed, cook until desired internal food temperatures are achieved.
12. Allow charcoal to burn out by closing lid, side access door and all vents. Except in the case of an emergency, do NOT pour water on hot coals.

CAUTION:

- When using a liquid starter always check ash pan before lighting. Fluid can collect in the ash pan and could ignite resulting in a fire below the pan.
- Never add lighting fluid to hot or even warm coals as flashback may occur causing serious injury or damage to property.

Adding Additional Charcoal/Flavored Wood

1. Remove food from cooking grate.
2. While wearing protective gloves, remove the cooking grate.
3. Place additional briquettes
without disturbing the hot coals.
4. Carefully replace cooking grate and food.

WARNING:

- Never add lighting fluid to hot or even warm coals as flashback may occur causing serious injury or damage to property.

CAUTION:

- Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood.
- Open lid slowly as flare-up can occur when fresh air suddenly comes in contact with the fire.

OPERATING INSTRUCTIONS

1. While wearing protective gloves, carefully remove the smoker lid. Make sure to open the lid away from you. This will allow the steam to escape away from you.
2. Using as smoker:
 - a. While wearing protective gloves, carefully open side access door. Make sure to open the door away from you. This will allow the steam to escape away from you.
 - b. While wearing protective gloves and using long cooking tongs, lightly brush off ashes from hot coals.
 - c. While wearing protective gloves and using long cooking tongs, carefully add more charcoal or flavoring wood onto charcoal grate, through the door.
 - d. Once the new charcoal or flavoring wood is burning strong, close the door and replace the lid on smoker.

Using as direct or indirect grill:

- a. While wearing protective gloves and using long cooking tongs, remove food and cooking grate.
- b. While wearing protective gloves and using long cooking tongs, lightly brush off ashes from hot coals.
- c. While wearing protective gloves and using long cooking tongs, carefully add more charcoal or flavoring wood onto charcoal grate.
- d. Once the new charcoal or flavoring wood is burning strong, replace the cooking grate, food, and lid on grill.

Adding Additional Water

While using the smoker, check water level at least every 2 hours. If water is needed it can be added through top of the smoker or through the smoker side access door. See instructions below.

Note: Low water level can be detected by listening for the sound of water sizzling.

Adding Water Option 1 - Through Top of Smoker

CAUTION:

- Open lid slowly as flare-up can occur when fresh air suddenly comes in contact with the fire.

1. While wearing protective gloves, carefully remove the smoker lid. Make sure to open the lid away from you. This will allow the steam to escape away from you.
2. Determine water level in water bowl:
 - a. If water is needed continue to step 3.
 - b. If water is not needed, replace lid on smoker.
3. Adding water while only using the upper cooking grate:
 - a. While wearing protective gloves and using long cooking tongs, slide food over to one side of cooking grate.
 - b. Carefully refill the water bowl to approximately 1 inch (2.54 cm) below the water bowl rim. (Figure 3, p. 15). Do not overfill water bowl.

CAUTION:

- Stand to side of smoker

OPERATING INSTRUCTIONS

Adding Water Option 1 - Through Top of Smoker (cont.)

- c. Move food back to the proper location.
- d. Replace lid on smoker.

Adding water while using the upper and lower cooking grate:

- a. While wearing protective gloves and using long cooking tongs, remove food and upper cooking grate.
- b. While wearing protective gloves and using long cooking tongs, slide food over to one side of lower cooking grate.
- c. Carefully refill the water bowl to approximately 1 inch (2.54 cm) below the water bowl rim. (Figure 3, p. 15). Do not overfill water bowl.

CAUTION:

- Stand to side of smoker and use extreme caution while pouring water as it may turn directly to steam.
 - d. Move food back to the proper location on lower cooking grate.
 - e. Replace upper cooking grate and food.
 - f. Replace lid on smoker.

Adding Water Option 2 - Through Side of Smoker

CAUTION:

- Open lid slowly as flare-up can occur when fresh air suddenly comes in contact with the fire.
 1. While wearing protective gloves, carefully open the smoker side access door. Make sure to stand on the opposite side of door opening. This will allow the steam to escape away from you.
 2. Determine water level in water bowl:
 - a. If water is needed continue to step 3.
 - b. If water is not needed, close side access door on smoker.
 3. Using a funnel or a container with a spout, carefully refill the water bowl to approximately 1 inch (2.54 cm) below the water bowl rim. (Figure 3, p. 15). Do not overfill water bowl.

CAUTION:

- Stand to side of smoker and use extreme caution while pouring water as it may turn directly to steam.
 4. Close side door on smoker.

OPERATING INSTRUCTIONS

Controlling Flare-ups:

WARNING:

- Do not use water on a oil/grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.

CAUTION:

- Do not leave smoker unattended while preheating, cooling or burning off food residue. If smoker had not been cleaned, an oil/grease fire can occur that may damage the product.
- When cooling, fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- Flare-ups are a part of cooking meats on a smoker and add to the unique flavor of smoking.
- Excessive flare-ups can over-cook your food and cause a dangerous situation for you and your smoker.
- Excessive flare-ups result from the build-up of grease in the bottom of your smoker.
- If excessive flare-ups occur, DO NOT pour water onto the flames.
- If grease fire occurs, close the lid until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.

Minimize Flare-ups:

1. Trim excess fat from meats prior to cooking.
2. Ensure that your smoker is on a hard, level, non-combustible surface.

Tips for Better Cookouts and Longer Smoker Life

1. There is very little difference in temperature and cooking times between the upper and lower cooking grid. The food that requires the least amount of cooking time should be placed on the upper cooking grid.
2. To get the best results with your smoker, remember to keep the water bowl filled with water or other liquids, keep your charcoal hot and keep the lid closed. If using fruit juices or other marinade, consider lining the water bowl with tin foil to prevent scorching the water bowl during the cooking process.
3. To reduce flare-ups, keep smoker clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
4. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels.
5. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
6. When indirect cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan.
7. Allow smoker to fully cool after every use.
8. Clean cooking grates and racks after every use with a quality smoker brush designed for your grate material. Wear protective gloves and gently remove the build-up while grates are hot.
9. Then protect clean cooking grates with a light coat of cooking oil, clean out all ashes, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your smoker.

CARE AND MAINTENANCE

CAUTION:

- Do not apply vegetable oil to charcoal grate or ash pan.
- All cleaning and maintenance should be done when smoker is cool (about 45 minutes) and with the fuel supply removed.
- DO NOT clean any smoker part in a self cleaning oven. The extreme heat will damage the finish.
- Do not leave smoker unattended while preheating, cooking or burning off food residue on high. If smoker has not been cleaned, a grease fire can occur that may damage the product.
- Do not remove the ashes until they are completely and fully extinguished.
- Always empty the ash pan and water bowl ONLY after the smoker has completely cooled.
- Do not allow water in water bowl to completely evaporate. Check water bowl at least every 2 hours and add water if level is low. Add water per “Adding Additional Water” section in this manual.
- Do not remove water from water bowl once food is removed. Allow smoker to cool and water to evaporate.
- Before smoker can be left unattended:
 - Smoker must be cool.
 - Remaining coals and ashes must be carefully removed and placed in a non-combustible metal container and saturated with water.
 - Allow saturated coals and ashes to remain in non-combustible container for 24 hours prior to properly disposing.
 - With a garden hose, completely wet the surface beneath and around smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
 - Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.

Notices

1. Abrasive cleaners will damage this product.
2. Never use oven cleaner to clean any part of smoker.

Cleaning Surfaces

1. Clean all surfaces with warm water and mild dish washing detergent or baking soda.
2. For stubborn surfaces, use a citrus-based degreaser and a nylon scrubbing brush.
3. Rinse clean with water and dry.

Tips

1. Keep smoker covered when not in use to help prevent rust.
2. Applying a light coat of vegetable oil or vegetable oil spray to the interior surfaces of the smoker can help prevent rust.
 - a. Remove water bowl and charcoal grate from smoker.
 - b. Apply a light coat of vegetable oil or vegetable oil spray to all interior surfaces of smoker.

CAUTION:

- Do not apply vegetable oil to charcoal grate or ash pan.