

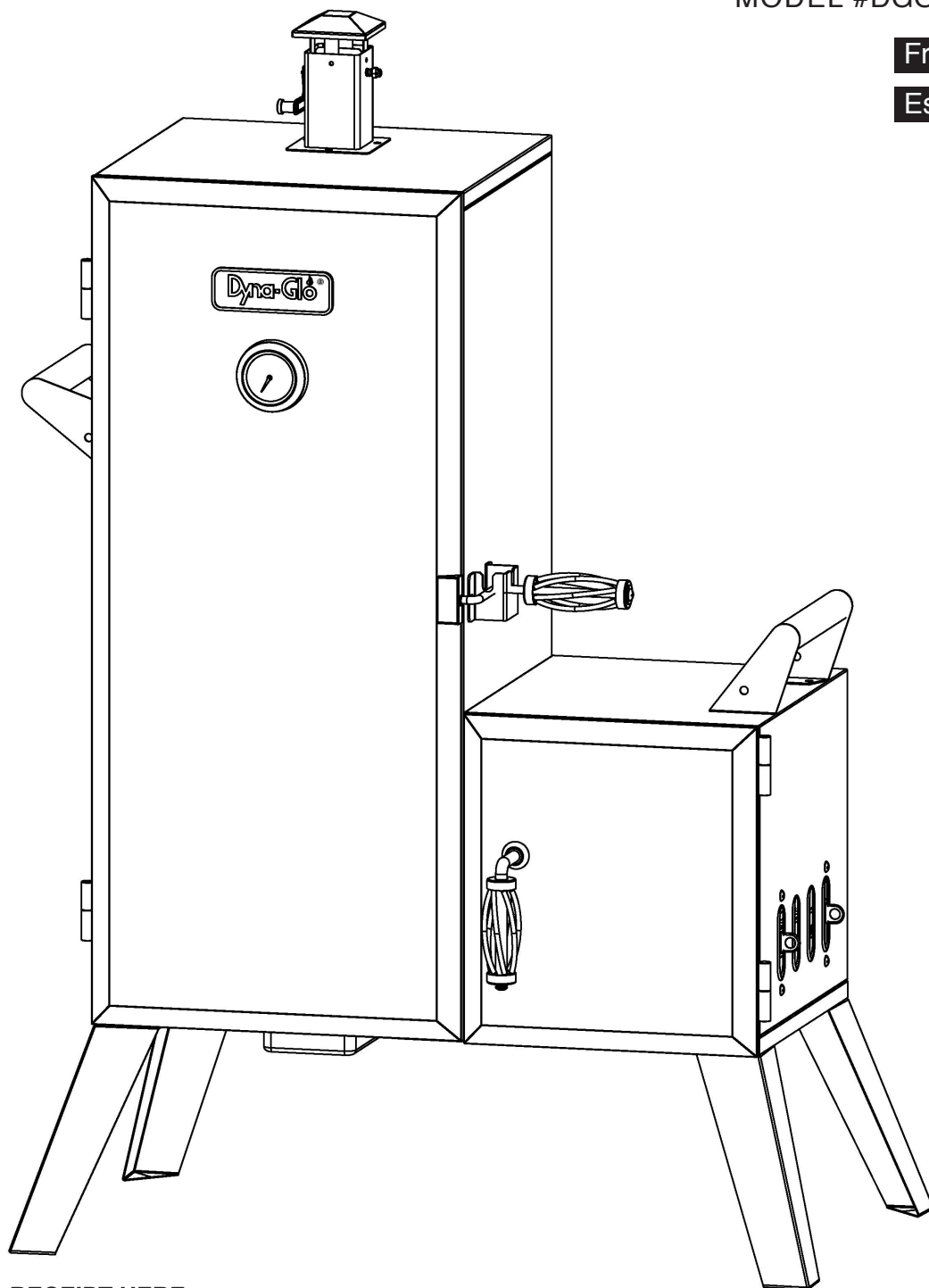


Charcoal Offset Vertical Smoker

MODEL #DGO1176BDC-D

Français p. 18

Español p. 35



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 customerservice@ghpgroupinc.com.

TABLE OF CONTENTS

| | |
|------------------------------|----|
| Safety Information | 2 |
| Package Contents | 4 |
| Hardware Contents | 5 |
| Preparation | 5 |
| Assembly Instructions | 6 |
| Operation Instructions | 11 |
| Tips On Smoking | 13 |
| Care and Maintenance | 15 |
| Warranty | 16 |
| Replacement Parts List | 17 |

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 or e-mail customerservice@ghpgroupinc.com.

 Use caution when lifting and moving the unit to avoid back strain or back injury. Do not move the unit while it is in use.

- **DO NOT** operate the unit near or under flammable or combustible materials such as decks, porches or carports. A minimum clearance of 36 in. is required.
- **DO NOT** operate the unit under overhead construction.
- A minimum clearance to combustible construction is 36 in. from sides and back.
- **DO NOT** use this appliance as a heater.
- Operate the unit on a stable, level, non-flammable surface such as asphalt, concrete or solid ground.
- **DO NOT** operate the unit on flammable material such as carpet or wood deck.
- Use caution when assembling and operating this unit to avoid cuts and scrapes from edges.

SAFETY INFORMATION

- **DO NOT** use this product in a manner 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 boats.
- **DO NOT** store this unit near gasoline or other combustible liquids or where other combustible vapors may be present.
- **DO NOT** use or store or operate this product in an area accessible to children or pets. Store this unit in a dry protected location.
- **DO NOT** leave the unit unattended while in use.
- **DO NOT** leave hot ashes unattended until the smoker cools completely.
- **DO NOT** move the unit while in use or while ashes are still hot. Allow the unit to cool completely before moving or storing.
- **NEVER** use gasoline, kerosene, Zippo/Ronson lighter fluid or other highly volatile fluids as a starter.
- Always cook your food on the grate after the flame is burned out.
- Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and placing in a noncombustible container. Make sure that there are no other combustible materials in or near the container.
- 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 unit, using heat-resistant gloves along with long metal tongs or fireplace shovel. Place the coals in aluminum foil and soak them completely with water before disposing of them in a noncombustible container.
- Allow the unit to cool completely before conducting any routine cleaning or maintenance.
- **NEVER** close the damper completely while cooking.
- 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.
- 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.
- **NEVER** use glassware, plastic or ceramic cookware on or in your smoker. Use metallic cookware only.
- When using flavoring wood, add a sufficient amount prior to operation to avoid having to add wood while operating.
- Use of accessories not intended for this smoker is not recommended and may lead to injury or property damage.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.

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

OPERATING INSTRUCTIONS

BEFORE FIRST USE

Remove all hangings or plastic straps, if present.

Before you cook food in your smoker, it is important to “season” your smoker. Seasoning seals the paint and interior of your smoker to enhance flavoring, durability and overall performance.

To season your smoker, simply use it as you normally would only do not cook any food. You will need to follow all of the operating procedures in the next few sections of this manual.

Using your desired flavoring woods and marinades, burn your smoker at low temperature (around 175°F/79.4°C) for 45 – 60 minutes. Let the smoker cool and clean out the wood chips and charcoal.

Once seasoning is complete, your smoker’s interior will have a durable, seasoned coating.

Lighting Instructions

DO NOT USE PRETREATED, MATCH-LIGHT CHARCOAL with this smoker. Only use standard, untreated briquettes or lump charcoal and **ONLY** use charcoal lighting fluid approved for lighting charcoal. Do not use lighter fluid, paint thinners, gasoline, kerosene, alcohol or other flammable material for lighting charcoal. **Damage to the smoker may occur with the use of match-light charcoal.**

Step 1

Remove the charcoal grate and chamber from the offset smoker box. Place the grate on a cement surface that is clear from flammable or combustible materials. Place the chamber directly onto the charcoal grate. The chamber should fit between the grate handles and the raised grate supports. Refer to the assembly instructions for proper placement.

Start with at least 4 lbs. (1.8 kgs.) of charcoal (75 standard briquettes).

Make adjustments as needed when cooking in colder climates or during high winds, and/or when fair amounts of precipitation are present.

Step 2

Note: Please refer to the manufacturer’s recommended amount of lighter fluid before applying fluid to the briquettes. With the charcoal grate and chamber outside the firebox, saturate charcoal with the amount of lighting fluid as recommended by the lighter fluid manufacturer. Allow the fluid to soak into the charcoal for 3 minutes before placing the grate and chamber back into the firebox (refer to assembly instructions for proper chamber and grate placement). After soaking the charcoal, place the lighting fluid at a safe distance away from the smoker.

Step 3

With **both doors open**, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing the doors. (Fumes will tend to collect in the upper cavity if the door is closed).

OPERATING INSTRUCTIONS

Lighting Instrucions(Continued)

Step 4

After 20-25 minutes, charcoal should be ready for cooking and/or adding woodchips. Refer to the next section before adding wood chips to pre-lit charcoal.

⚠ DANGER: Closing the firebox doors during the lighting procedure could trap fumes from the charcoal lighting fluid in the smoker box and may result in a flash-fire or explosion when door is opened, resulting in property loss, personal injury or death. Never attempt to add more lighting fluid to the charcoal once it has been lit.

ADDING WOOD CHIPS (BEFORE AND DURING COOKING)

⚠ WARNING: Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the door, keep hands, face and body a safe distance from hot steam and flame flare-ups.

Presoaked Wood Chips

Soak the desired amount of chips in water for 30 minutes. Wrap the wood chips in aluminum foil and poke holes on the top of the foil wrapping. **FOLLOW THE STEPS BELOW BEFORE ADDING PRESOAKED WOOD CHIPS.**

Dry Wood Chips

Dry wood chips can be placed directly onto the pre-lit charcoal without aluminum foil. **FOLLOW THE STEPS BELOW BEFORE ADDING DRY WOOD CHIPS.**

The amount and type of wood used is entirely dependent on the desired amount of flavor.

Step 1

Stand back and carefully open smoker box door allowing heat and steam to escape away from your face. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Inspect the charcoal level in pan.

Step 2

Wearing flame retardant oven mitts/gloves, use long metal cooking tongs to lightly brush aside ashes on hot coals. Use the long metal cooking tongs to add wood chips (and/or charcoal) to charcoal chamber, being careful not to stir-up ashes and sparks.

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

Step 3

Close smoker box door and allow food to continue cooking.

Allow the ashes to completely cool before reusing or cleaning the smoker.

TIPS ON SMOKING

Smoking foods is different from grilling foods. Smoking is typically done slowly and at a lower temperature than grilling. The smoke produced by the wood infuses itself into the meat giving it that great smoked flavor. Grilling is a much quicker cooking process using higher temperatures.

- Small wood chips work best inside the wood chip tray.
- Use dry hardwoods such as hickory, pecan, apple, cherry or mesquite.
- To produce more smoke and prevent fast burning, pre-soak the wood chips in a separate bowl of water for at least 20 minutes, or wrap the chips in perforated aluminum foil.
- Most smoke flavoring occurs within the first hour of cooking. **Adding wood chips after the first hour is typically not necessary unless extra smoke flavoring is desired.**

Here's a list of the most popular smoking woods and a little information about each.

| Type of Wood | Suggested Food | Comments |
|--------------|--------------------------------|---|
| Apple | All meats | Mild and sweet flavor with a slight hint of fruity flavor. Each species of Apple wood should offer a slightly different flavor. Apple smoke produces an attractive browning effect. |
| Almond | All meats | Produces a sweet smoke with a natural nutty flavor. |
| Ash | Fish and red meat | Very light flavor. |
| Citrus | Pork and chicken | Lemon and orange wood produce light but fruity flavor. |
| Cherry | Pork and beef | Light and fruity flavor. |
| Fruitwood | Pork, poultry and fish | Wood such as Peach, Pear and Plum produce a mild but sweet smoke with a hint of fruity flavor. |
| Grapevine | Poultry, game and lamb | Grapevine wood produces a lot of smoke. A little wood goes a long way. It produces a tart flavor that has a hint of fruit. |
| Hickory | Pork and beef | Hickory is arguably the favorite wood for smoking. Hickory produces a very strong flavor so we recommend starting slow with this wood. |
| Maple | Pork and poultry | Light and sweet |
| Mesquite | Beef, chicken and fish | This wood burns very hot so be aware. Much like Hickory, Mesquite is very popular and produces a strong flavor. |
| Oak | Red meats, game, ribs and fish | Another wood that produces a heavy smoke. Start slow with this wood. |
| Pecan | Ribs and red meat | Produces a light smoke that offers a sweet and nutty flavor. |

SUGGESTED SMOKING AND MEAT TEMPERATURES

Smoking Temperatures

Accurate smoking temperatures are critical for safely cooking food when meat probes are not available. Please understand that using the factory installed temperature gauge is an acceptable tool for smoking food; but it's not always the ideal means of measuring the most accurate smoking temperature because internal smoker temperatures can vary between the top and bottom cooking grates. Also keep in mind that the probes used on most gauges are designed to measure the temperature at the tip of the temperature probe and not the overall temperature of the smoker.

Alternatively, it is recommended that users either purchase an aftermarket, oven-ready temperature gauge, or a meat thermometer. Meat thermometers are the most effective way of determining when the food is cooked to the minimum temperature required for safe consumption.

Please refer to the chart below for cooking temps.

SUGGESTED SMOKING TEMPERATURES

| | Suggested Smoking Temperatures | Safe Minimum Food Temperatures |
|--|---------------------------------|--------------------------------|
| Meat, Poultry, Fish | | |
| Beef, veal and lamb (pieces and whole cuts) | | |
| Medium-rare | 225° F (107.2° C) | 145° F (63° C) |
| Medium | 225° F (107.2° C) | 160° F (71° C) |
| Well done | 225° F (107.2° C) | 170° F (77° C) |
| Pork (ham, pork loin, ribs) | | |
| Pork (pieces and whole cuts) | 225 - 240° F (107.2 - 115.6° C) | 145° F (63° C) |
| Ground meat and meat mixtures (burgers, sausages, meatballs, meatloaf, casseroles and mechanically tenderized beef) | | |
| Beef, veal (including mechanically tenderized), lamb and pork | 250 - 275° F (121 - 135° C) | 160° F (71° C) |
| Poultry (chicken & turkey) | 250 - 275° F (121 - 135° C) | 165° F (74° C) |
| Poultry (chicken, turkey, duck) | | |
| Pieces | 250° F (121° C) | 165° F (74° C) |
| Whole | 250° F (121° C) | 165° F (74° C) |
| Seafood | | |
| Fish | 225 - 240° F (107.2 - 115.6° C) | 145° F (63° C) |
| Shellfish (shrimp, lobster, crab, scallops, clams, mussels and oysters) | 225 - 240° F (107.2 - 115.6° C) | 145° F (63° C) |
| Since it is difficult to use a food thermometer to check the temperature of shellfish, discard any that do not open when cooked. | | |


| | Suggested Smoking Temperatures | Safe Minimum Food Temperatures |
|--|---------------------------------|--------------------------------|
| Game | | |
| Chops, steaks and roasts (deer, elk, moose, caribou/reindeer, antelope and pronghorn) | | |
| Medium-rare | 225° F (107.2° C) | 145° F (63° C) |
| Medium | 225° F (107.2° C) | 160° F (71° C) |
| Well done | 225° F (107.2° C) | 170° F (77° C) |
| Large Game | | |
| Bear, bison, musk ox walrus, etc. | 250 - 300° F (121 - 149° C) | 145° F (63° C) |
| Small game | | |
| Rabbit, muskrat, beaver, etc. | 225 - 240° F (107.2 - 115.6° C) | 160° F (71° C) |
| Ground Meat | | |
| Ground meat and meat mixtures | 250 - 300° F (121 - 149° C) | 165° F (74° C) |
| Ground venison and sausage | 250 - 300° F (121 - 149° C) | 165° F (74° C) |
| Game birds/waterfowl (wild turkey, duck, goose, partridge and pheasant) | | |
| Whole | 250° F (121° C) | 180° F (82° C) |
| Breasts and roasts | 250° F (121° C) | 165° F (74° C) |
| Thighs, wings | 250° F (121° C) | 165° F (74° C) |
| Stuffing (cooked alone or in a bird) | 250° F (121° C) | 165° F (74° C) |

CARE AND MAINTENANCE

AFTER USE SAFETY AND MAINTENANCE

WARNING

- Use caution when lifting and moving the smoker to avoid strain injuries. Two people are recommended to lift or move the smoker.
- DO NOT store the smoker near gasoline or other combustible liquids or where combustible vapors may be present. Keep the area around the smoker clear and free of combustible materials and vapors.
- DO NOT store this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
- DO NOT allow anyone to conduct activities around the smoker following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- DO NOT leave hot ashes unattended until the smoker cools completely.
- The smoker becomes extremely hot – allow the smoker to cool completely before handling. Allow the smoker to cool before removing and cleaning the grease pan.
- Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and putting them in a noncombustible container.
- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the charcoal tray using heat-resistant gloves and place the ashes in aluminum foil. Completely soak the ashes with water before disposing of them in a noncombustible container.

 **CAUTION:** All care and maintenance procedures are to be performed while the smoker is completely cooled. Always perform maintenance by a qualified service person.

Clean the cooking grates with hot, soapy water. Rinse and dry thoroughly. You may prefer to coat the cooking grates lightly with cooking oil or cooking spray.

To clean the inside and outside of the smoker cabinet, simply use a damp cloth. Spray-washing with a water hose is not recommended. Moisture should be wiped away and not allowed to stand inside or on top of the smoker. Once cleaned, you may prefer to lightly coat the interior of the smoker cabinet with cooking oil or cooking spray.

If rust is present on the exterior surface of the smoker, clean the area with steel wool or emery cloth and use heavy-duty, heat-resistant paint.

NEVER apply additional paint to the interior of the smoker. If rust is present on the interior of the smoker, clean it thoroughly with steel wool or emery cloth and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.

To protect your smoker from weather conditions, always keep it covered while not in use.