

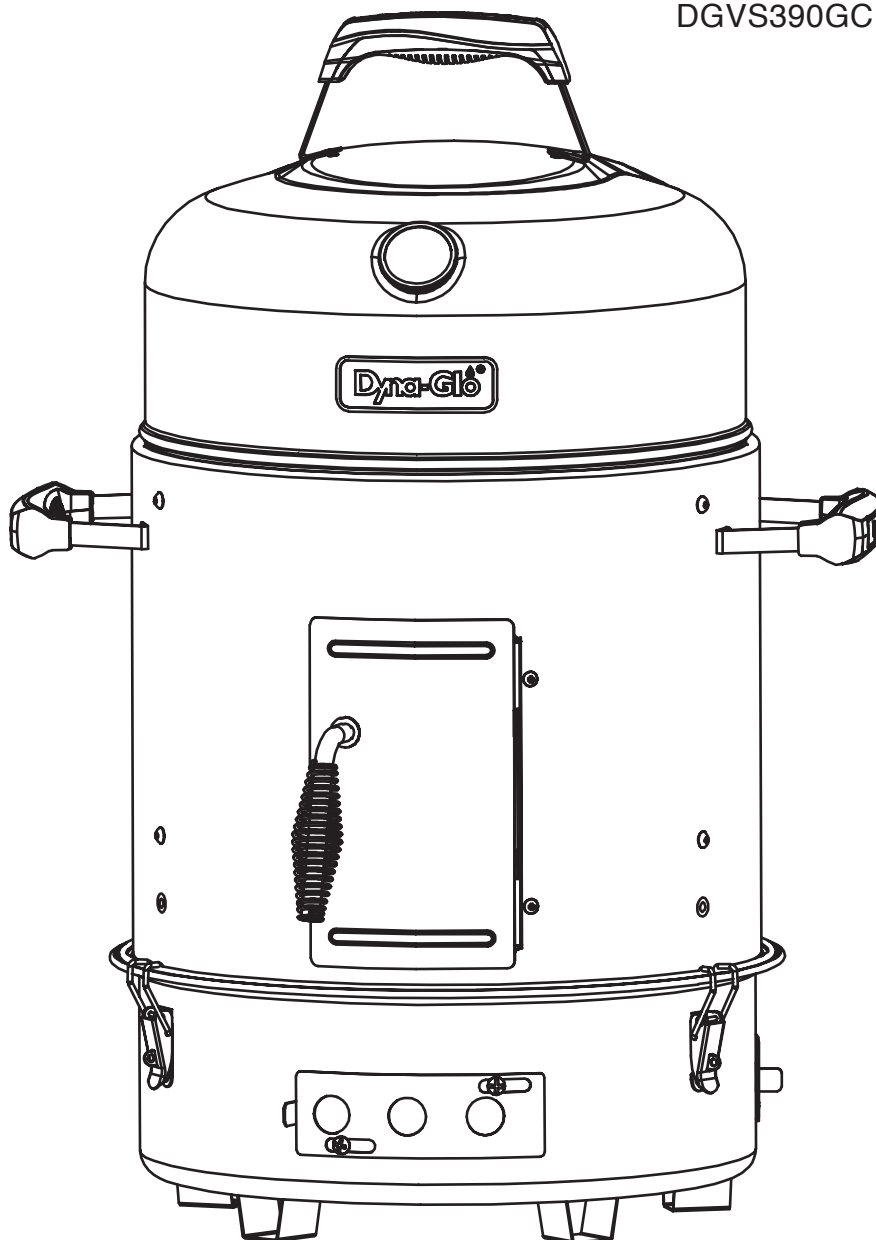


# Compact Vertical Charcoal Smoker & Grill

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](mailto: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

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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

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- 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

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- 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.

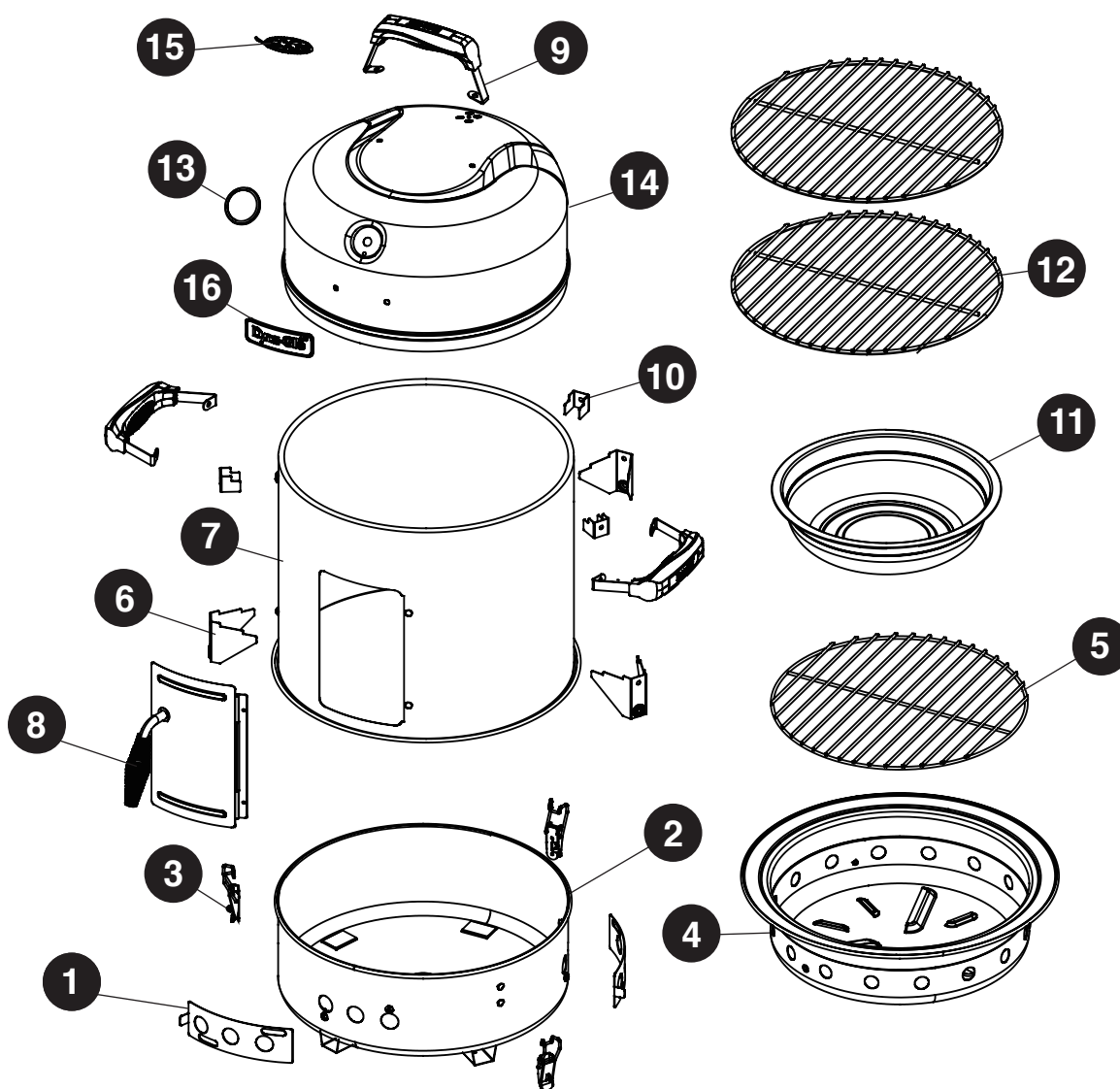
For more information go to [www.p65Warnings.ca.gov](http://www.p65Warnings.ca.gov)

## 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.

## PACKAGE CONTENTS



PART	DESCRIPTION	QUANTITY
1	Lower Damper Plate (L/R)	2
2	Bottom Smoker Section	1
3	Smoker Body Latch	3
4	Ash Pan	1
5	Charcoal Grate	1
6	Lower Support Brackets	3
7	Middle Smoker Section	1
8	Access Door Assembly	1

PART	DESCRIPTION	QUANTITY
9	Lid Handle & Left/Right Side Handles	3
10	Upper Support Brackets	3
11	Water Bowl	1
12	Cooking Grate	2
13	Temp Gauge w/ Nut	1
14	Lid Assembly	1
15	Lid Damper Plate	1
16	Dyna-Glo Badge	1

## HARDWARE CONTENTS

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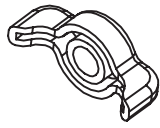
**A**



M4 x 15 mm  
Screw

Qty. 9

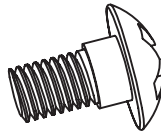
**B**



M4 Wingnut

Qty. 9

**C**



M5 x 12 mm  
Shoulder Screw

Qty. 4

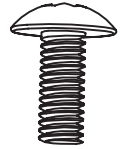
**D**



M5 Wingnut

Qty. 18

**E**



M5 x 12 mm  
Screw

Qty. 12

## PREPARATION

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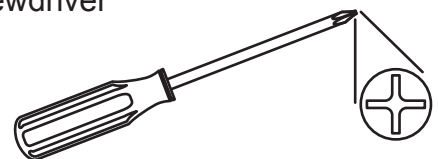
Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

For Ease of Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.
- Clear an area large enough to lay out all components and hardware.
- When applicable, tighten all hardware connections by hand first. Once the step is completed, go back and fully tighten all hardware.
- Follow all steps in order to properly assemble your product.

**Estimated Assembly Time: 30 minutes**

Tools Required for Assembly (Not Included): No. 2 Phillips Head Screwdriver












## ASSEMBLY INSTRUCTIONS

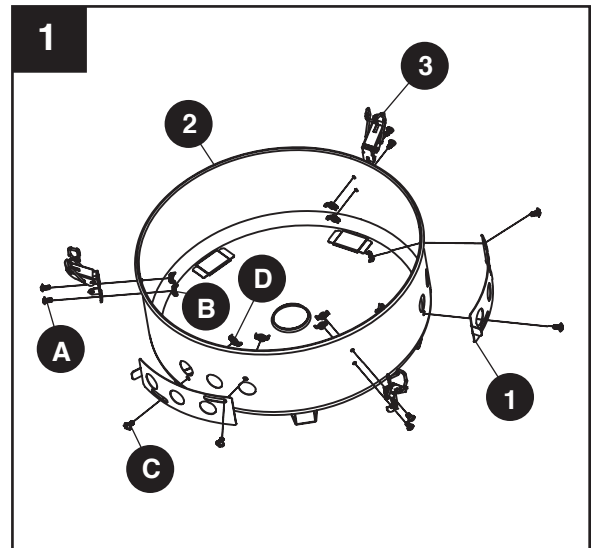
### Step 1

#### Parts Used

<b>1</b>	Side Damper Plate		x 2
<b>2</b>	Bottom Smoker Section		x 1
<b>3</b>	Smoker Body Latch		x 3



#### Hardware Used

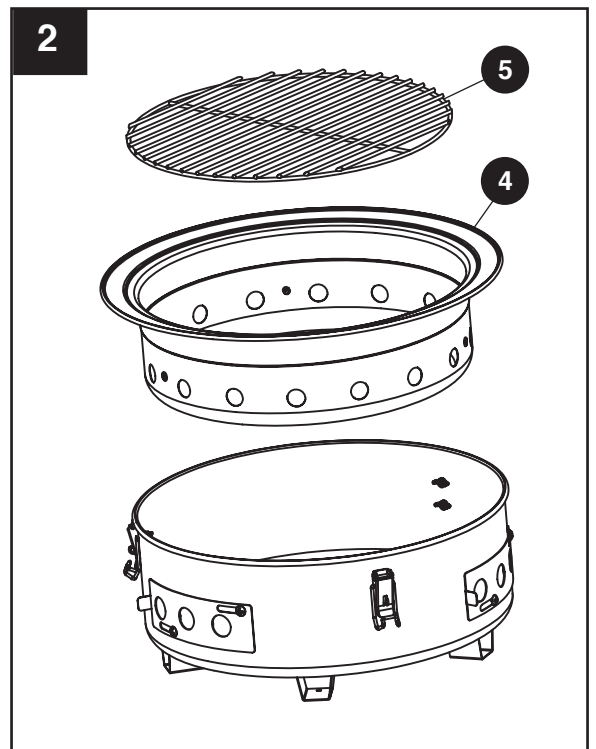
<b>A</b>	M4 x 15 mm Screw		x 6
<b>B</b>	M4 Wingnut		x 6
<b>C</b>	M5 x 12 mm Shoulder Screw		x 4
<b>D</b>	M5 Wingnut		x 4



### Step 2

#### Parts Used



<b>4</b>	Ash Pan		x 1
<b>5</b>	Charcoal Grate		x 1





## ASSEMBLY INSTRUCTIONS

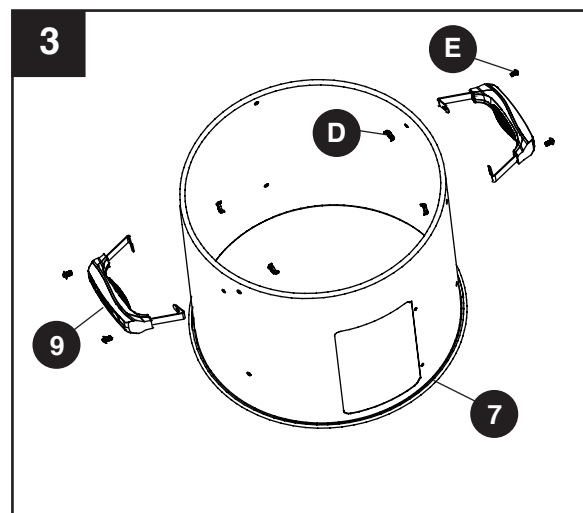
### Step 3

#### Parts Used

<b>7</b>	Middle Smoker Section		x 1
<b>9</b>	Left/Right Side Handles		x 2

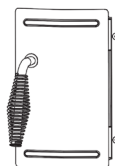
#### Hardware Used

<b>E</b>	M5 x 12 mm Screw		x 4
<b>D</b>	M5 Wingnut		x 4





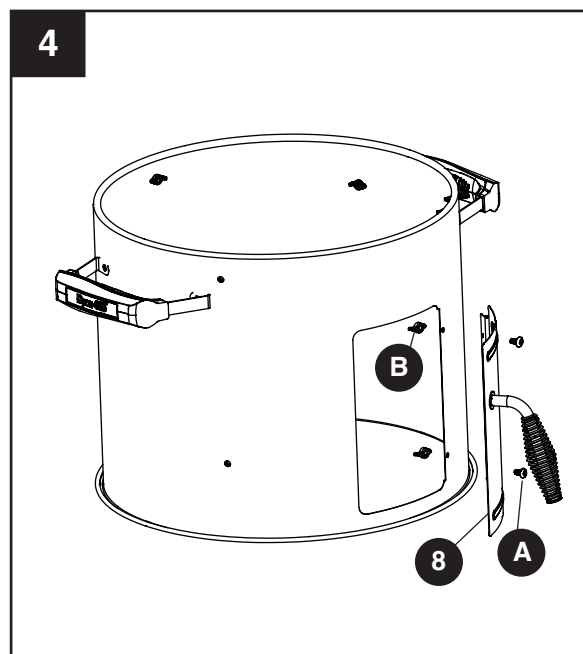
### Step 4

#### Parts Used

<b>8</b>	Access Door Assembly		x 1
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#### Hardware Used



<b>A</b>	M4 x 15 mm Screw		x 2
<b>B</b>	M4 Wingnut		x 2





## ASSEMBLY INSTRUCTIONS

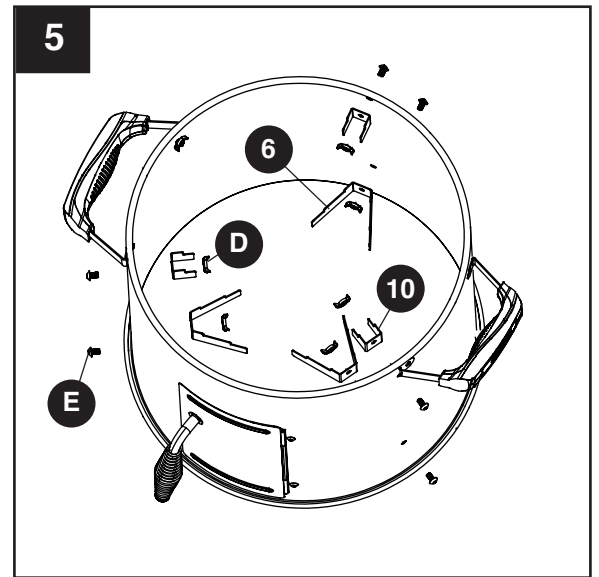
### Step 5

#### Parts Used

<b>6</b>	Lower Support Brackets		x 3
<b>10</b>	Upper Support Brackets		x 3

#### Hardware Used

<b>E</b>	M5 x 12 mm Screw		x 6
<b>D</b>	M5 Wingnut		x 6



### Step 6

Place the smoker body onto the base.

#### To lock the smoker base:

Lift the lock lever upwards until the wire engages on the lip of the smoker body. See Fig 1a.

#### To unlock the smoker base:

Lift lock upwards until the wire disengages from the lip of the smoker body. See Fig 1b.

#### ⚠ CAUTION:

- All transporting and storage should be done when smoker is cool and with the fuel supply removed.
- Always lock the smoker base before transporting.

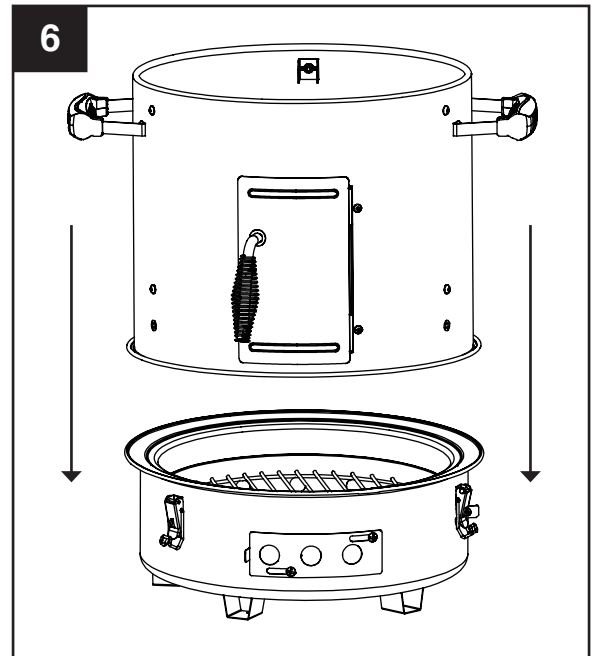


Fig. 1a

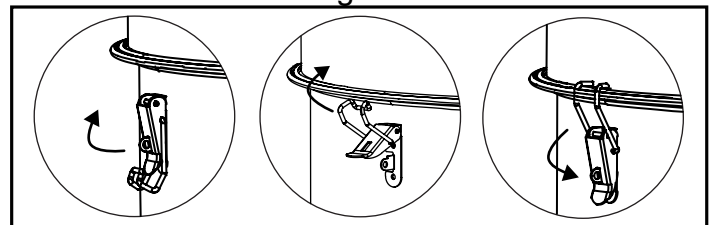
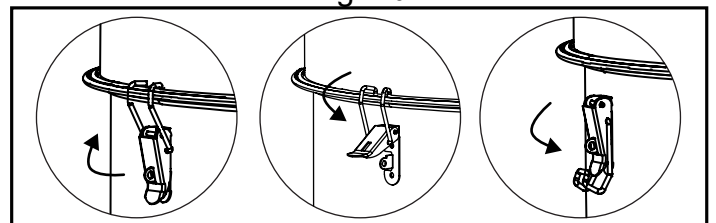



Fig. 1b




## ASSEMBLY INSTRUCTIONS

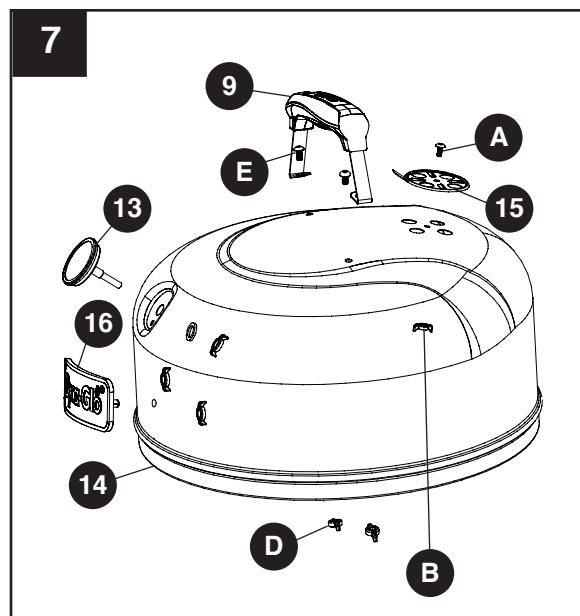
### Step 7

#### Parts Used

<b>13</b>	Temp Gauge w/ Nut		x 1
<b>14</b>	Lid Assembly		x 1
<b>15</b>	Lid Damper Plate		x 1
<b>9</b>	Lid Handle		x 1
<b>16</b>	Dyna-Glo Badge		x 1

#### Hardware Used

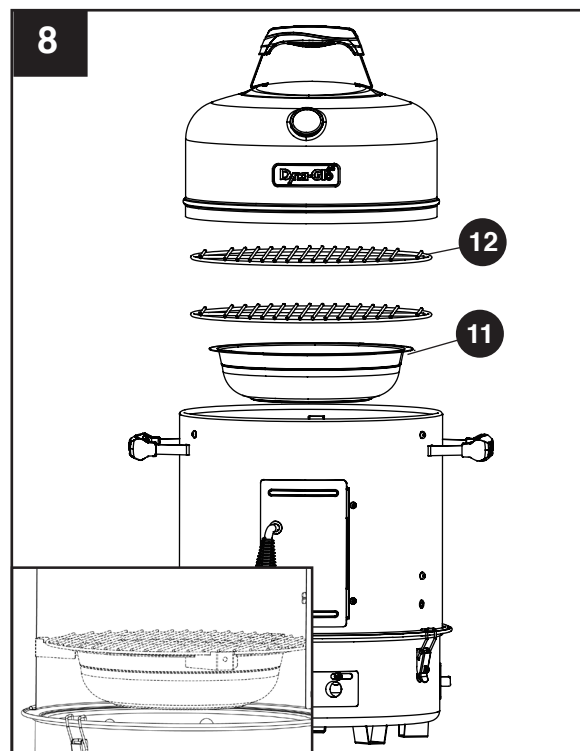
<b>A</b>	M4 x 15 mm Screw		x 1
<b>B</b>	M4 Wingnut		x 1
<b>E</b>	M5 x 12 mm Screw		x 2
<b>D</b>	M5 Wingnut		x 4



### Step 8

#### Parts Used

<b>11</b>	Water Bowl		x 1
<b>12</b>	Cooking Grate		x 2



## 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 or e-mail us at [customerservice@ghpgroupinc.com](mailto:customerservice@ghpgroupinc.com).

PART	DESCRIPTION	PART #
1	Lower Damper Plate (L/R)	70 - 01 - 407 (Green) 70 - 01 - 607 (Black)
2	Bottom Smoker Section Without Ash Pan	70 - 01 - 408 (Green) 70 - 01 - 479 (Black)
3	Smoker Body Latch (1pc)	70 - 01 - 409
4	Ash Pan	70 - 01 - 410
5	Charcoal Grate	70 - 01 - 411
6	Lower Support Brackets (1pc)	70 - 01 - 412
7	Middle Smoker Section w/o Access Door, Side Handles or Support Brackets	70 - 01 - 413 (Green) 70 - 01 - 480 (Black)
8	Access Door w/ Handle	70 - 01 - 414
9	Lid Handle & Left/ Right Side Handles	70 - 01 - 415
10	Upper Support Brackets (1pc)	70 - 01 - 416
11	Water Bowl	70 - 01 - 417
12	Cooking Grate	70 - 01 - 418
13	Temp Gauge w/ Nut	70 - 01 - 419
14	Lid Assembly without Damper Plate, Handle, Badge & Temp Gauge	70 - 01 - 420 (Green) 70 - 01 - 481 (Black)
15	Lid Damper Plate	70 - 01 - 421
16	Dyna-Glo Badge*	70 - 01 - 441
n/a	Hardware Pack	70 - 09 - 508
n/a	Instruction Manual	70 - 10 - 125

\*Includes Hardware

