

#### 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.

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### **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 email customerservice@ghpgroupinc.com.

Luse 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 to combustible construction is 36 in. (91.4 cm) from sides and back.
- · DO NOT operate the unit under overhead construction.
- DO NOT use this smoker and grill as a heater.
- Operate the unit on a stable, level, noncombustible 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

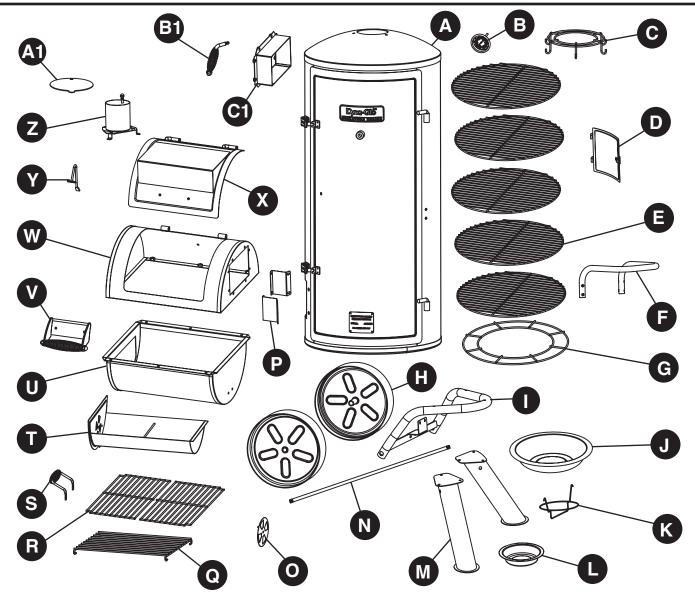
- **DO NOT** use this product in a manner other than its intended purpose. It is NOT intended for commercial use. It is NOT intended to be installed or used in or on a recreational vehicle and/or boats.
- **DO NOT** store this unit near gasoline or other combustible liquids or where other combustible vapors may be present.
- **DO NOT** use or store or operate this unit 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 unit 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, 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.
- This product 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 primary door and offset lid of the unit 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 unit. Tie back long hair while operating the unit.
- ALWAYS wear shoes that fully cover your feet while operating the unit.
- NEVER use glassware, plastic or ceramic cookware on or in the unit. Use metallic cookware only.
- Use of accessories not intended for this unit is not recommended and may lead to injury or property damage.
- Read and follow all warnings and instructions before assembling and using the smoker and grill.

### **CALIFORNIA PROPOSITION 65**

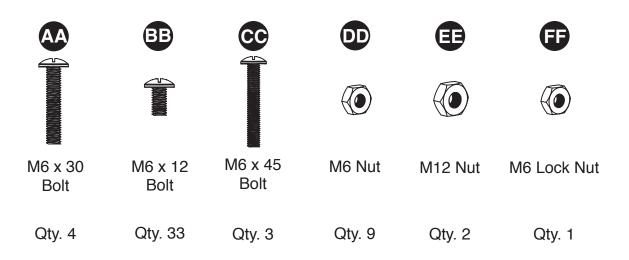
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This product and the fuels used to operate this product (charcoal or wood), and the products of combustion of such fuels, can expose you to chemicals including carbon black, which is known to the State of California to cause cancer, and carbon monoxide,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



PART	DESCRIPTION	QUANTITY	PART	DESCRIPTION	QUANTITY
Α	Smoker body	1	0	Offset damper plate	1
В	Temperature gauge with nut	1	Р	Offset coupling bracket	2
С	Sausage hooks	1	Q	Charcoal grate	1
D	Side access door	1	R	Cooking grate - offset	2
E	Cooking grate - smoker		S	Side handle - access tray	1
	body	5	Т	Access tray	1
F	Side handle - smoker body	1	U	Offset bottom section	1
G	Water bowl support	1	V	Offset lid handle	1
Н	Wheel - left / right	2	W	Offset top section	1
I	Left leg assembly	1	Х	Offset lid	1
J	Water bowl	1	Y	Offset lid bracket	1
K	Grease cup support	1	Z	Smoke stack	1
L	Grease cup	1	A1	Smoke stack damper	1
М	Right leg - front / rear	2	B1	Door handle assembly	1
Ν	Wheel axle	1	C1	Offset firebox coupling	1



### 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: 30 minutes**

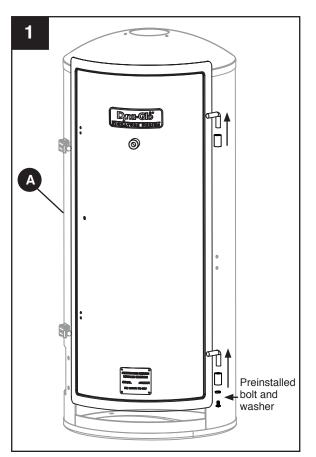
Tools Required for Assembly (not included): Phillips Screwdriver, Adjustable Wrench



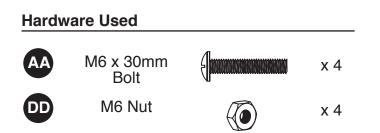


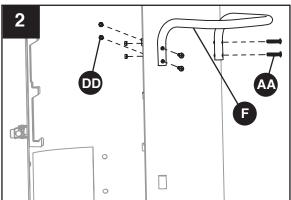
### **CAUTION:** This unit is HEAVY! Do not attempt to stand the unit upright without assistance!

 Remove the preinstalled bolt and washer from the bottom door hinge on the smoker body (A). Unlatch the smoker door and remove the door by pulling up from hinges on smoker body (A).



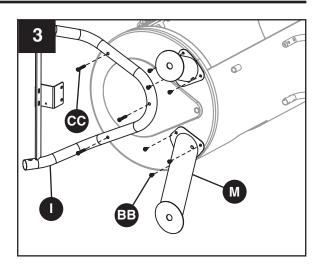
2. Attach the side handle (F) using four M6 x 30 bolts (AA) and four M6 nuts (DD).

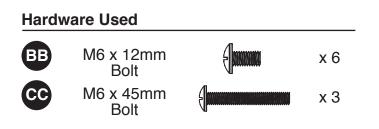




# 3. CAUTION: This unit is HEAVY! Do not attempt to lay the unit on its side without assistance!

Attach the right front and right rear legs (M) using three M6 x 12 bolts (BB) per leg. Attach the left leg assembly (I) using three M6 x 45 bolts (CC).

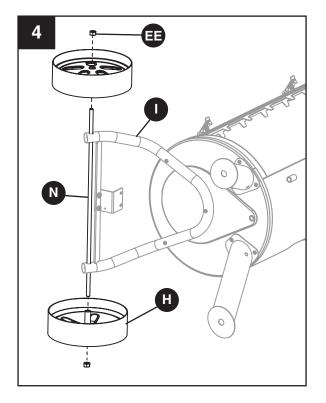




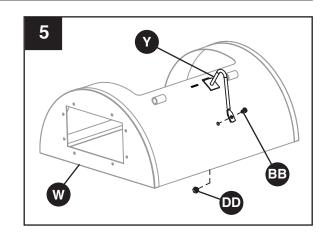
4. Insert the wheel axle (N) through the holes on the left leg assembly (I) and attach the left and right wheel (H) using one M12 nut (EE) per side.

Hardware Used EE M12 Nut

x 2



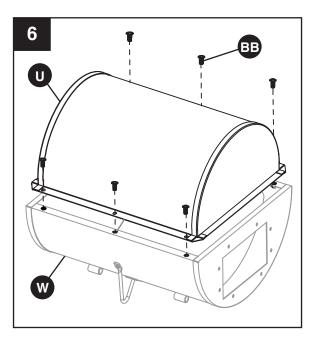
 Insert the edge of the offset lid bracket (Y) into the slotted opening on the offset top section (W). Attach using one M6 x 12 bolt (BB) and one M6 nut (DD).



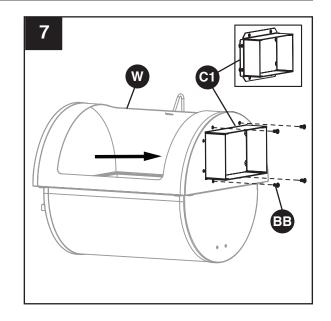
## Hardware Used BB M6 x 12mm Bolt x 1 DD M6 Nut x 1

6. Attach the offset bottom section (U) to the top section (W) using six M6 x 12 bolts (BB).

Hardware Used			
BB	M6 x 12mm Bolt		x 6

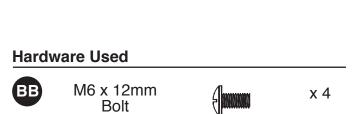


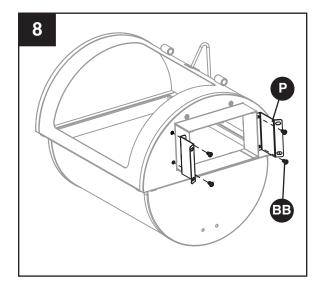
7. Insert the offset firebox coupling (C1) through the opening on the top section of the offset (W) and attach with four M6 x 12 bolts (BB).



Hardware Used			
BB	M6 x 12mm Bolt		x 4

8. Attach the offset coupling brackets (P) using four M6 x 12 bolts (BB).

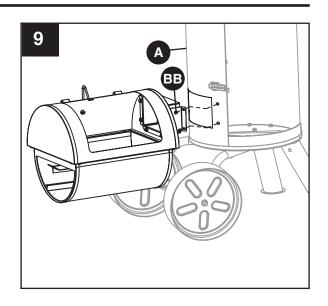




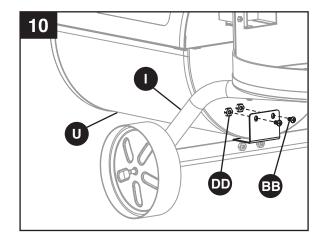
## 9. CAUTION: This unit is HEAVY! Do not attempt to stand the unit upright without assistance!

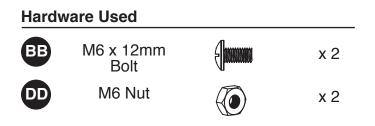
Attach the offset firebox to the smoker body (A) using four M6 x 12 bolts (BB).

Hardware Used			
BB	M6 x 12mm Bolt		x 4

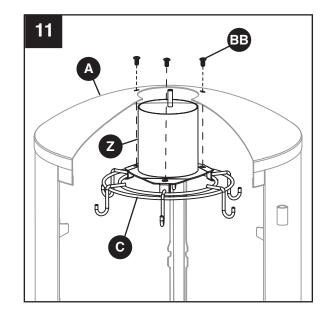


10. Attach the preinstalled offset support bracket on the left leg assembly (I) to the bottom section of the offset (U) using two M6 x 12 bolts (BB) and two M6 nuts (DD).



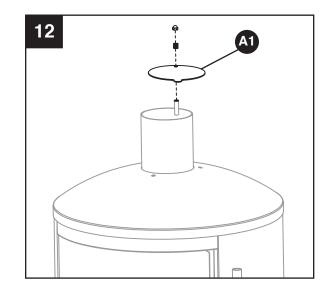


11. Rest the inner ring of the sausage hooks (C) on the bottom brackets of the smoke stack (Z). Insert the smoke stack (Z) up through the opening at the top of the smoker body (A) and secure with three M6 x 12 bolts (BB).

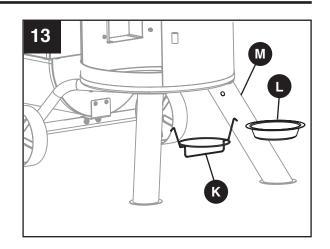


Hardware Used			
BB	M6 x 12mm Bolt		x 3

12. Attach the smoke stack damper (A1) using the preinstalled spring and nut.



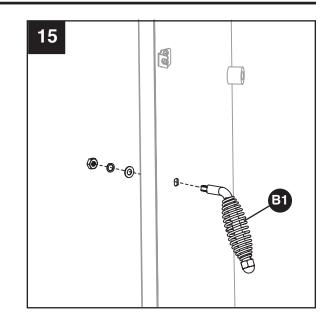
Hang the grease cup support (K) from the holes on each of the right legs (M).Place the grease cup (L) in the support (K).



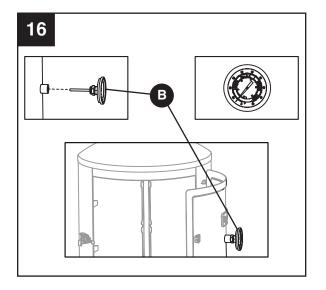
14. Install the smoker body door and reattach the preinstalled bolt and washer.



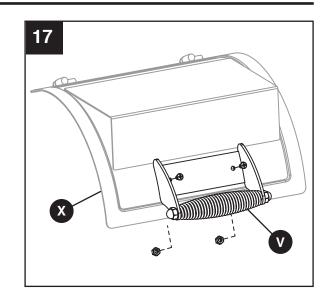
15. Attach the door handle assembly (B1) using the pre-installed flat washer, spring washer and M8 nut.



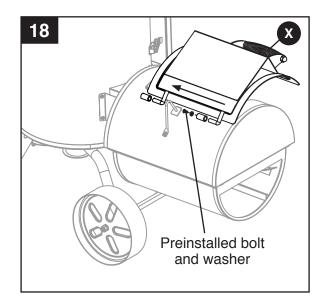
16. Attach the temperature gauge (B) by inserting the probe through the threaded opening on the smoker body door and turning clockwise.
 NOTE: The alignment of the temperature gauge can be adjusted by turning the preinstalled nut clockwise (or counter-clockwise) prior to installing.



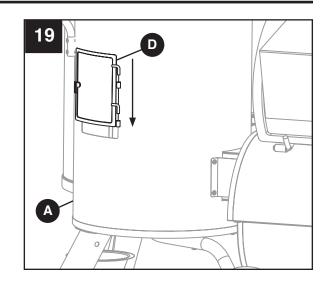
17. Attach the offset lid handle (V) to the offset lid (X) using the preinstalled bolts and nuts.



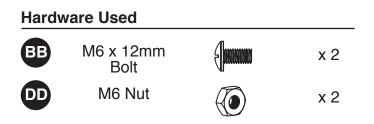
18. Attach the offset lid (X) to the offset firebox using the preinstalled bolt and washer.

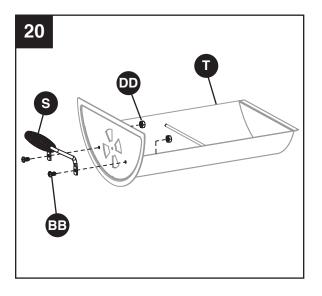


19. Install the side access door (D) onto the smoker body (A).



20. Attach the side handle (S) to the access tray (T) using two M6 x 12 bolts (BB) and two M6 nuts (DD).





M6 x 12mm

Bolt M6 Lock Nut

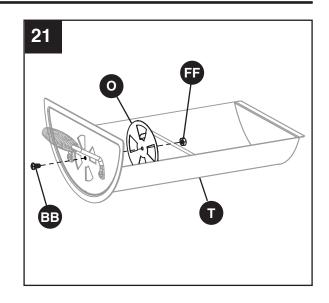
Hardware Used

вв

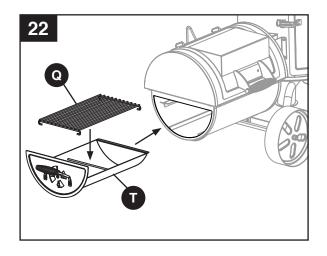
21. Attach the offset damper plate (O) to the access tray (T) using one M6 x 12 bolt (BB) and one M6 lock nut (FF).

x 1

х 1

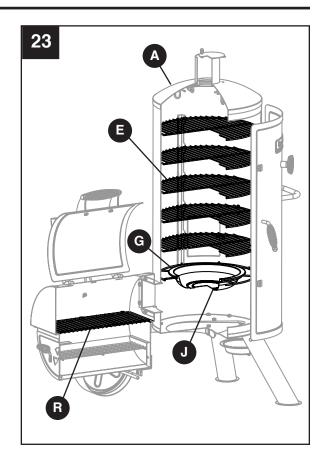


22. Place the charcoal grate (Q) inside the access tray (T) and slide the tray into the offset smoker box.



### 23. Installing the Cooking Grates & Water Bowl

Install the offset cooking grates (R) into the offset firebox. Place the water bowl support (G) on the bottom bracket inside the smoker body (A) and place the water bowl (J) on the water bowl support (G). Place the cooking grates (E) on the brackets inside the smoker body (A). Tip: Place all 5 cooking grates (E) inside the smoker body (A) and start from bottom grate supports.



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 email customerservice@ghpgroupinc.com.

PART	DESCRIPTION	PART #
1	Smoker body (without	
	door assembly, door	
	latch, smoke stack or	
	side handle)	70-01-526
2	Offset firebox coupling	70-01-527
3	Door handle assembly*	70-01-517
4	Smoke stack damper	70-01-522
5	Smoke stack*	70-01-521
6	Offset lid bracket	70-01-528
7	Offset lid	70-01-529
8	Offset top section	
	(without lid & coupling)	70-01-530
9	Offset lid handle	70-01-531
10	Offset bottom section	70-01-532
11	Offset access tray	70-01-533
12	Offset tray handle	70-01-534
13	Offset cooking	
	grate (1pc)	70-01-535
14	Offset charcoal grate	70-01-536
15	Offset coupling	
	bracket (1pc)	70-01-537
16	Offset damper plate	70-01-538
17	Wheel - left / right (1pc)	70-01-516
18	Wheel axle	70-01-513

PART	DESCRIPTION	PART #
19	Right leg - front /	
	rear (1pc)	70-01-579
20	Grease cup	70-01-539
21	Grease cup support	70-01-540
22	Water bowl	70-01-508
23	Left leg assembly	70-01-542
24	Offset support bracket	70-01-541
25	Water bowl support	70-01-507
26	Side handle - smoker	
	body	70-01-520
27	Cooking grate - smoker	
	body (1pc)	70-01-506
28	Side access door	70-01-543
29	Sausage hooks	70-01-505
30	Temperature gauge*	70-01-518
31	Door latch bracket	70-01-523
32	Door latch (1pc)	70-01-524
33	Smoker body door	
	(without Dyna Glo	
	badge, door latch or	
	temperature gauge)	70-01-544
34	Dyna-Glo badge	70-01-525
n/a	Hardware pack	70-09-514
n/a	Instruction manual	70-10-583

\*Hardware included

