

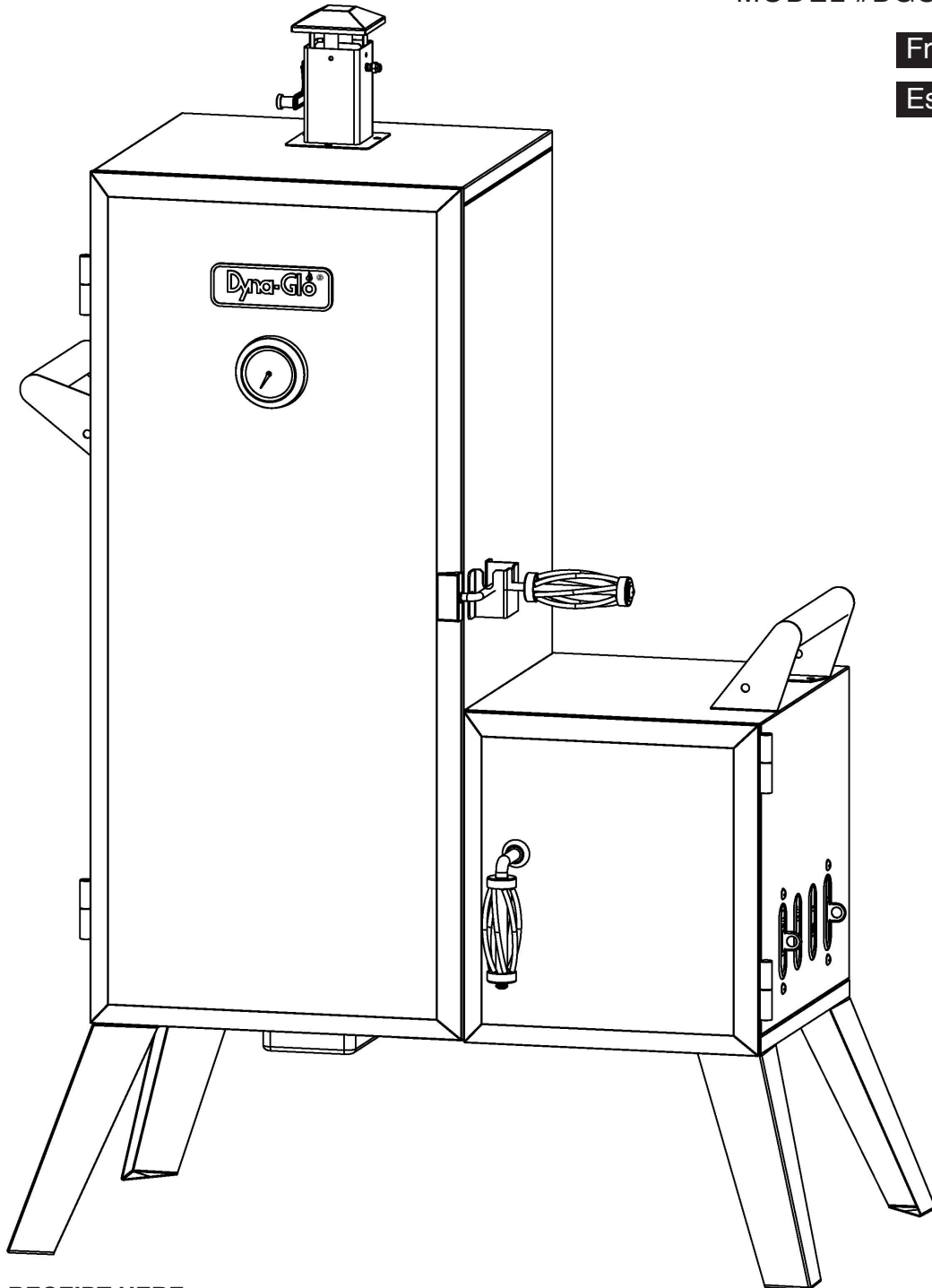


# Charcoal Offset Vertical Smoker

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](mailto:customerservice@ghpgroupinc.com).

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

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- **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.

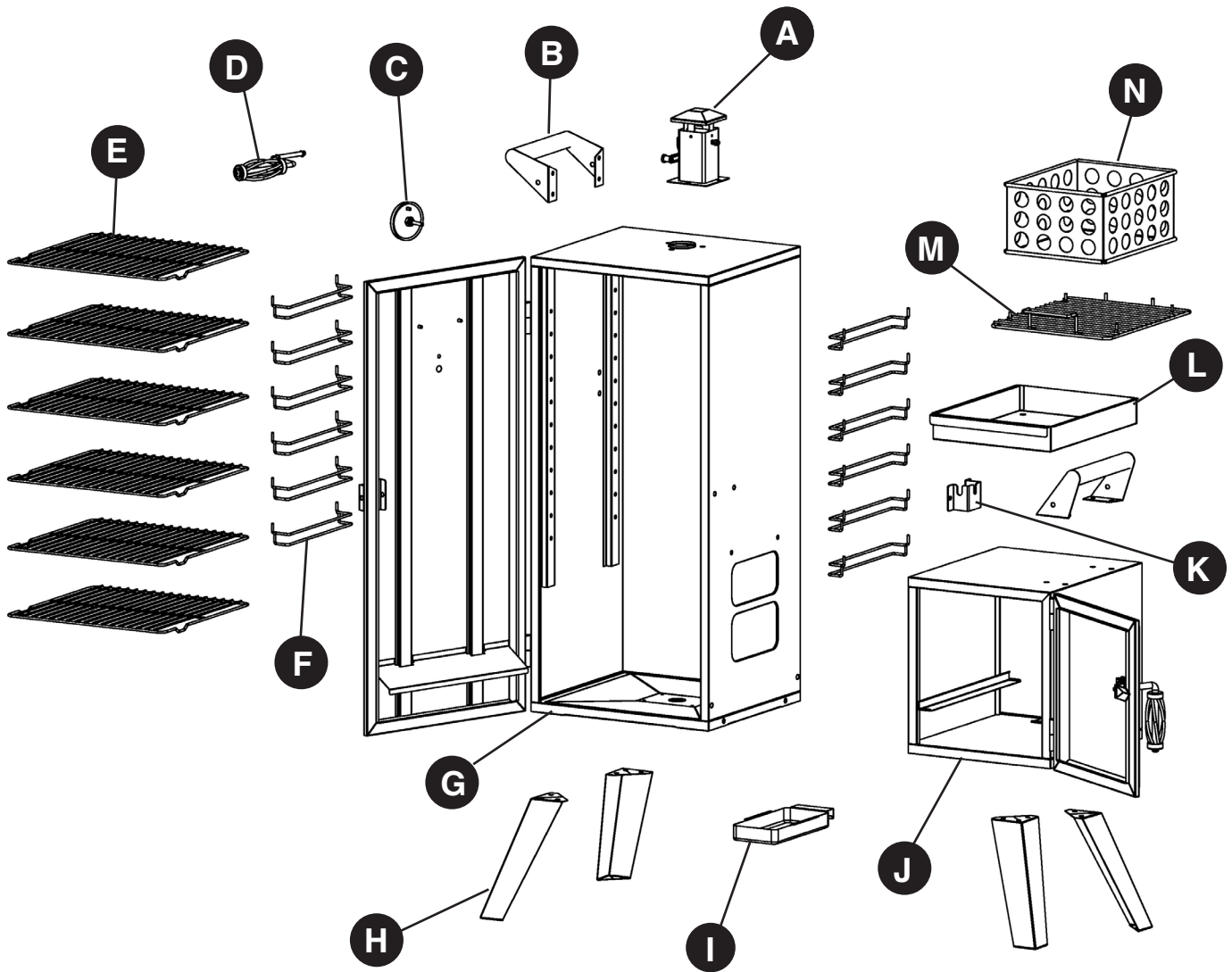
### CALIFORNIA PROPOSITION 65

## 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](http://www.p65Warnings.ca.gov)**

# PACKAGE CONTENTS



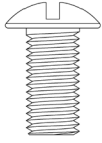
PART	DESCRIPTION	QUANTITY
A	Smoke stack assembly	1
B	Lifting handle	2
C	Temperature gauge	1
D	Door handle	2
E	Cooking grate	6
F	Cooking grate support	12
G	Smoker body-left	1

PART	DESCRIPTION	QUANTITY
H	Leg	4
I	Grease cup	1
J	Smoker body-right	1
K	Door locking bracket	1
L	Ash tray	1
M	Charcoal grate	1
N	Charcoal chamber	1

## HARDWARE CONTENTS

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AA



M6 x 12  
Screw

Qty. 32

BB



Spring  
Clip

Qty. 1

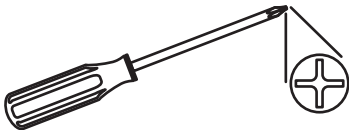
## PREPARATION

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

**Estimated Assembly Time: 15 minutes**

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



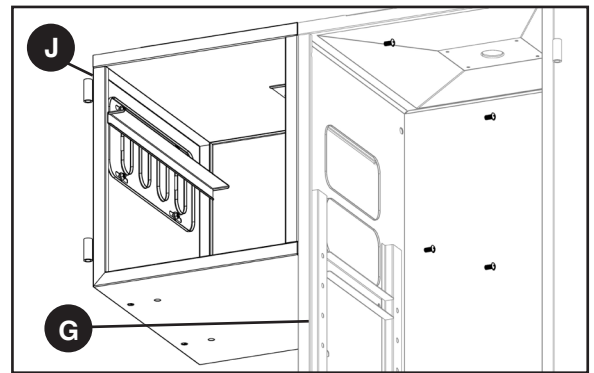
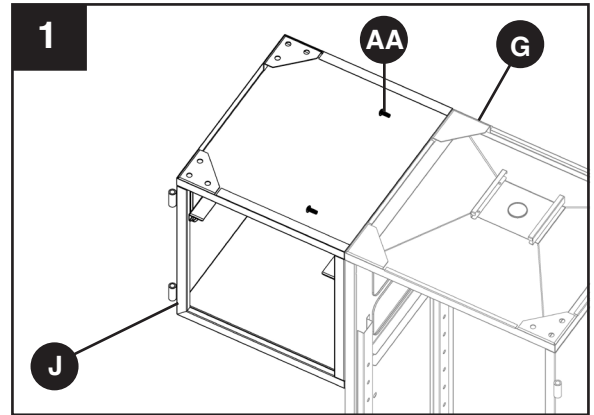
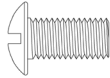
## ASSEMBLY INSTRUCTIONS

**CAUTION:** Remove both doors before turning the smoker upside down.

1. With smoker body-right (J) turned upside down, attach smoker body-left (G) to smoker body-right (J) using six M6x12 screws (AA).

### Hardware Used

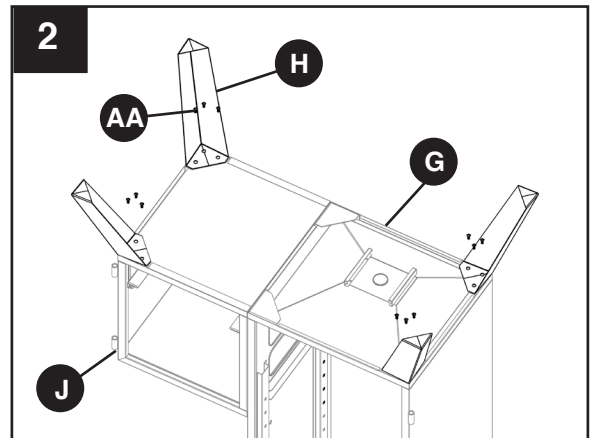
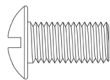
**AA** M6 x 12mm Screw x 6



2. Attach legs (H) to smoker body-left (G) and smoker body-right (J) using twelve M6x12 screws (AA).

### Hardware Used

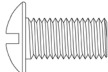
**AA** M6 x 12mm Screw x 12



## ASSEMBLY INSTRUCTIONS

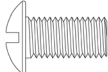
3. **CAUTION: This unit is HEAVY! Do not attempt this step without assistance!**  
With the assistance of a helper, stand the unit up right on its legs on a firm and level surface. (Make sure that legs are well attached). Place both doors back onto the smoker body. Position the square smoke stack (A) with control arm to the left as shown. Using 4 bolts (AA), attach square smoke stack (A) to the top of smoker body (G). Securely tighten with a Phillips screwdriver.

### Hardware Used

**AA** M6 x 12mm Screw  x 4

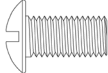
4. Attach lifting handle (B) to smoker body-left (G) using four M6x12 screws (AA).

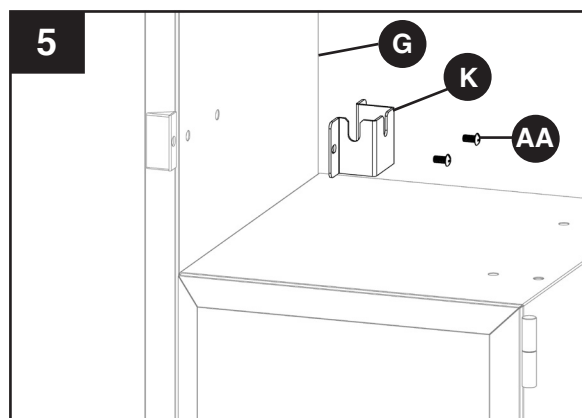
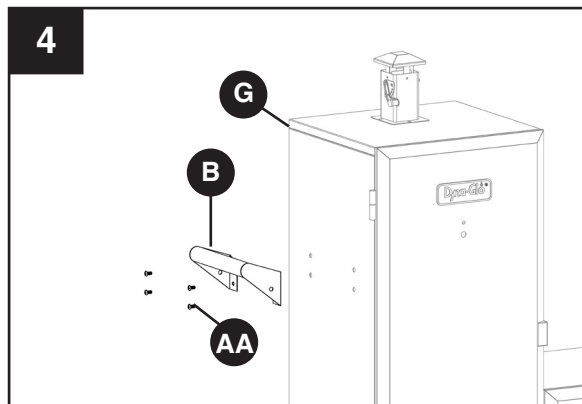
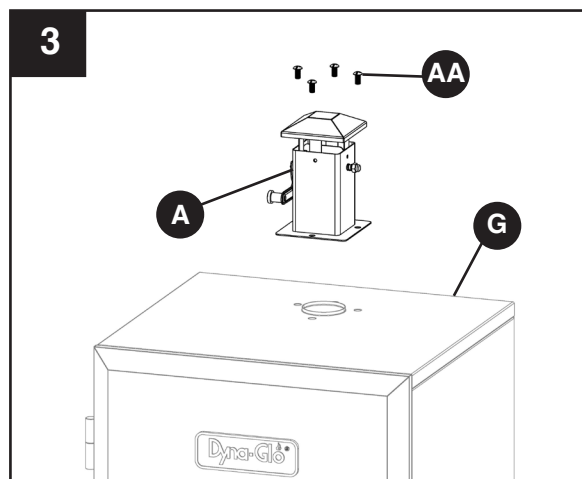
### Hardware Used

**AA** M6 x 12mm Screw  x 4

5. Attach door handle bracket (K) to smoker body-left (G) using two M6x12 screws (AA).

### Hardware Used

**AA** M6 x 12mm Screw  x 2

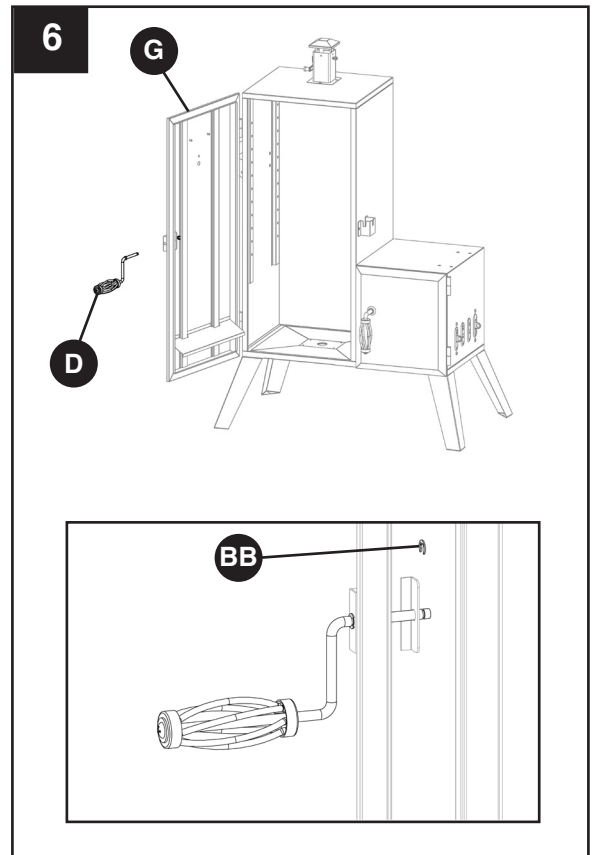


## ASSEMBLY INSTRUCTIONS

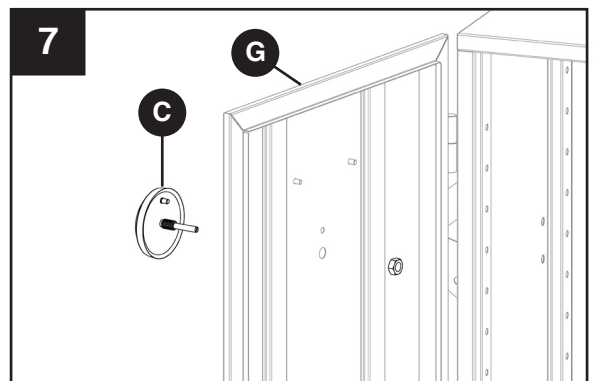
- Slide door handle (D) through brackets in door. Using pliers, slide a spring clip (BB) over the groove in the door handle as shown. Make sure the spring clip is securely attached in the grooves of the handle.

### Hardware Used

**BB** Spring Clip  x 1



- First, remove the pre-assembled nut from the temperature gauge. Insert the probe of the temperature gauge (C) through hole of the smoker door from the outside. Secure with nut from inside panel. Tighten with wrench.



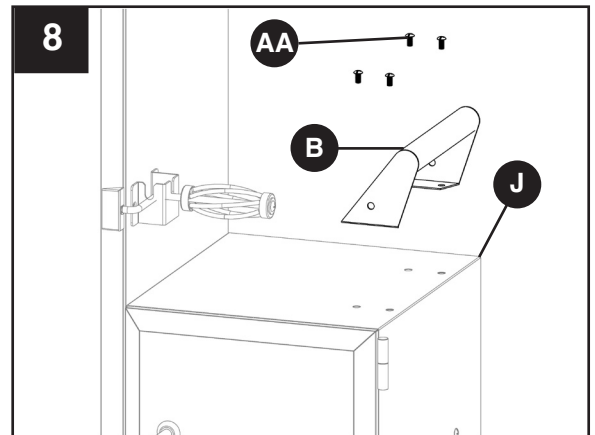
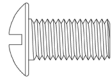


## ASSEMBLY INSTRUCTIONS

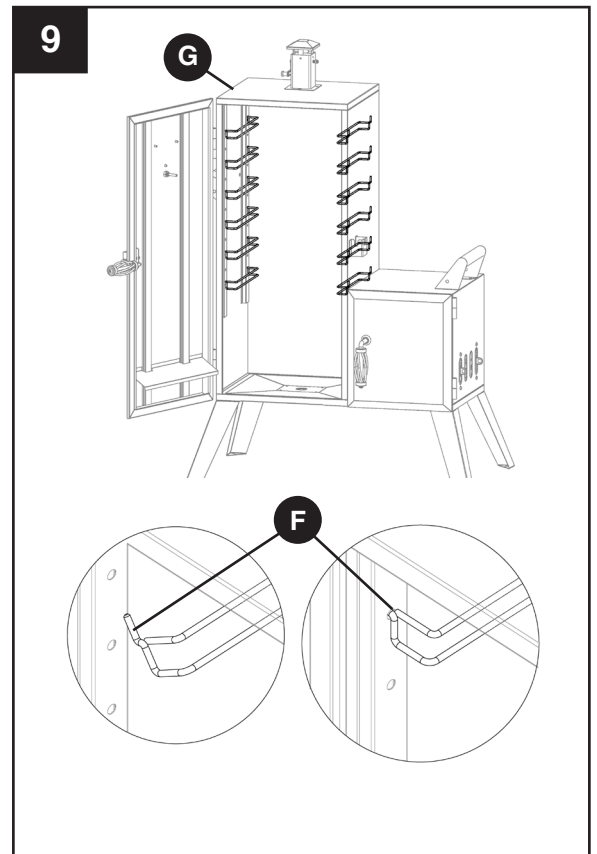
8. Attach lifting handle (B) to smoker body-right (J) using four M6x12 screw (AA).

### Hardware Used

**AA** M6 x 12mm  
Screw x 4

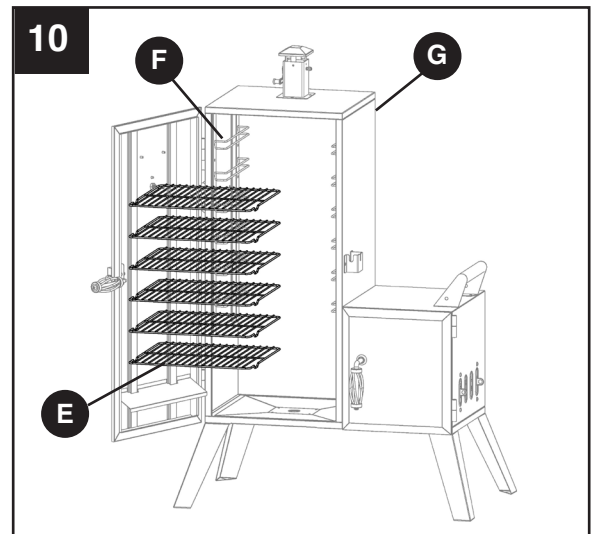


9. Insert the cooking grate supports (F) into the corresponding holes on rack of the shelf inside the smoker body (G) from the bottom up. NOTE: There are 12 positions to install the cooking grate supports. The cooking grate supports can be inserted in positions according to the need of the owner.

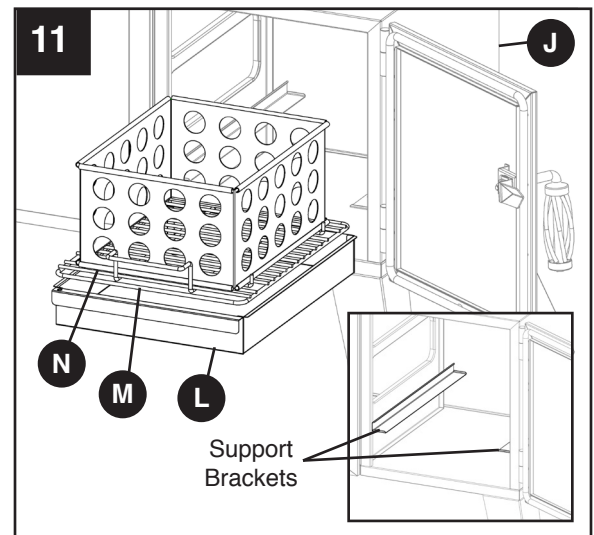


## ASSEMBLY INSTRUCTIONS

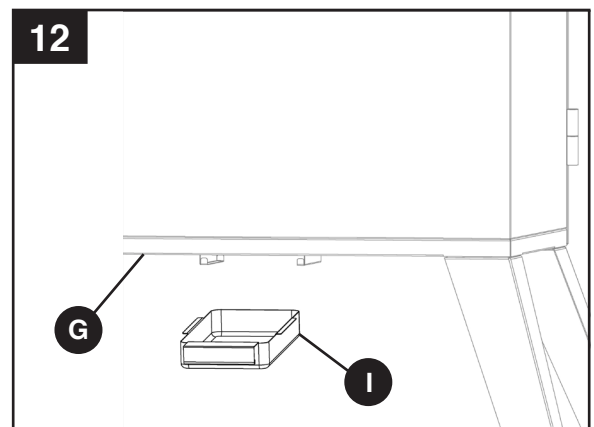
10. Slide the 6 cooking grates (E) onto the top cooking grate supports (F) inside the smoker body (G).



11. Place the charcoal chamber (N) directly onto the charcoal grate (M) and slide the grate onto the support brackets located on the inside of the smoker body - right (J). Slide the ash tray (L) under the support brackets.



12. Slide the grease cup (I) to the grease cup support of the smoker body-left (G) bottom.



# 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 customerservice@ghpgroupinc.com.

PART	DESCRIPTION	PART #
1	Square smoke stack	312-02009-00
2	Smoker body- big	313-12001-00
3	Lifting handle	301-01010-00
4	Temperature gauge	211-02005
5	Logo plate - Dyna-Glo*	211-02002
6	Cooking grate	312-01014-00
7	Big door	313-02202-01
8	Door handle crank	302-02007-02
9	Door handle grip*	302-02007-01
10	Side damper plate*	403-02003-08
11	Leg – standard	301-01016-00
12	Grease cup	313-12002-01
13	Smoker body- small	70-01-132

PART	DESCRIPTION	PART #
14	Small door	313-02202-00
15	Door handle grip-right*	403-02003-05
16	Door handle crank-right*	313-02202-03
17	Right handle washer	313-02202-04
18	Right door latch	313-02202-05
19	Ash tray	70-01-254
20	Door locking bracket	302-01008-00
21	Cooking grate support	302-01030-00
22	Charcoal grate	314-00001-01
23	Charcoal chamber	314-00001-02
n/a	Hardware Pack	70-09-507
n/a	Instruction Manual	70-01-060

\*Hardware Included

