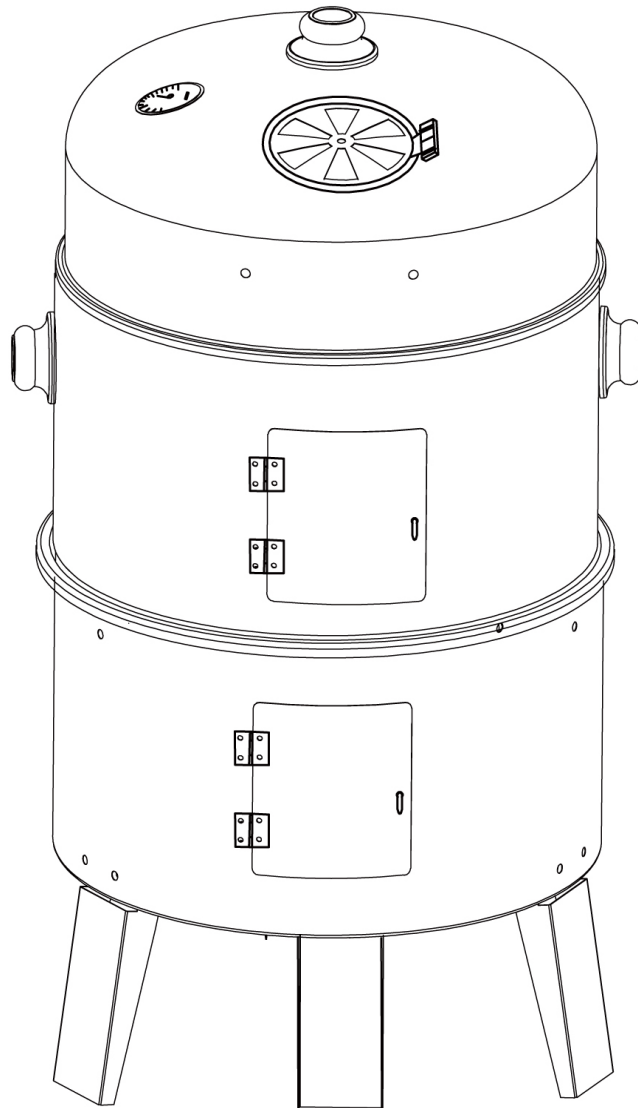


MasterCook®

16In Smoker

Model #: SRCG20008



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-888-909-3888, 7:30am to 4:30pm, Monday thru Friday Pacific Standard Time. E-mail: customerservice@shinerich.us

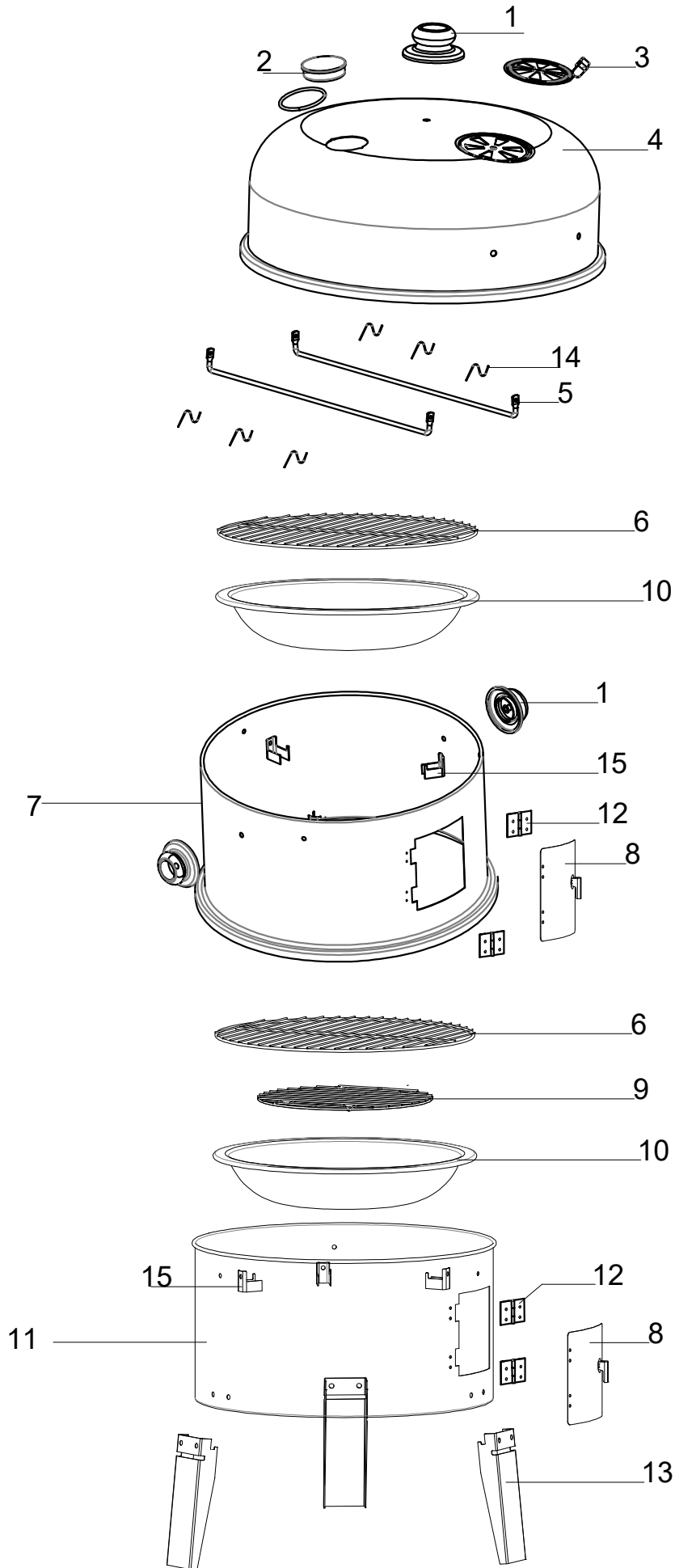
WARNING FOR YOUR SAFETY

1. This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
2. This grill is NOT for commercial use.
3. Do not use grill for indoor cooking or heating. Toxic carbon monoxide fumes can accumulate and cause asphyxiation.
4. Do not use gasoline, paraffin, or alcohol for lighting.
5. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
6. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
7. Instant light charcoal can burn at very high temperatures during initial startup. Make sure lid is open until charcoal turns to hot coals.
8. Keep all combustible items and surfaces at least 21 inches (53 cm) away from the grill at all times.
DO NOT use this grill or any gas product under any overhead or near any unprotected combustible constructions.
9. Do not alter grill in any manner.
10. Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
11. This grill should be thoroughly cleaned and inspected on a regular basis.
12. Do not use this appliance without reading "Operating Instructions" in this manual.
13. Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
14. Never touch grates (charcoal or cooking), ashes or coals to see if they are hot.
15. Do not use on wooden decks, wooden furniture or other combustible surfaces.
16. Do not use in or on boats or recreational vehicles.
17. Position grill so wind can not carry ashes to combustible surfaces.
18. Do not use in high winds.
19. Never lean over the grill when lighting.
20. Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.
21. Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.
22. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
23. Always place your grill on a hard, non-combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
24. Do not remove the ashes until they are completely and fully extinguished.
25. Live hot briquettes and coals can create a fire hazard.
26. Always empty the ash tray and grill after each use. Do not remove the ashes until they are completely and fully extinguished.
27. Do not place fuel (charcoal briquets, wood or lump charcoal) directly into bottom of grill. Place fuel only on the charcoal pan/grid.
28. Check to make sure the air vents are free of debris and ash before and while you are using the grill.
29. Make sure ash tray is securely and completely in place before using the grill.
30. Always wear protective gloves when adding fuel to retain desired heat level.
31. Keep all electrical cords away from a hot grill.
32. Always use a meat thermometer to ensure food is cooked to a safe temperature.
33. Do not touch the cooking grid by hand when HOT.
34. Attention! This barbecue will become very hot. Do not move it during operation.
35. Warning! Keep children and pets away.
36. Death, serious injury or damage to property may occur if the above is not followed exactly.






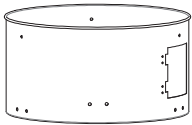
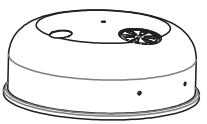
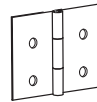

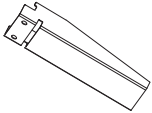


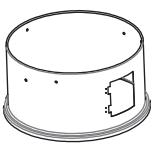

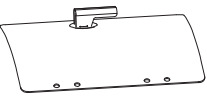
WARNING:



This product can expose you to chemicals including soot, which is known in 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.

PACKAGE CONTENTS

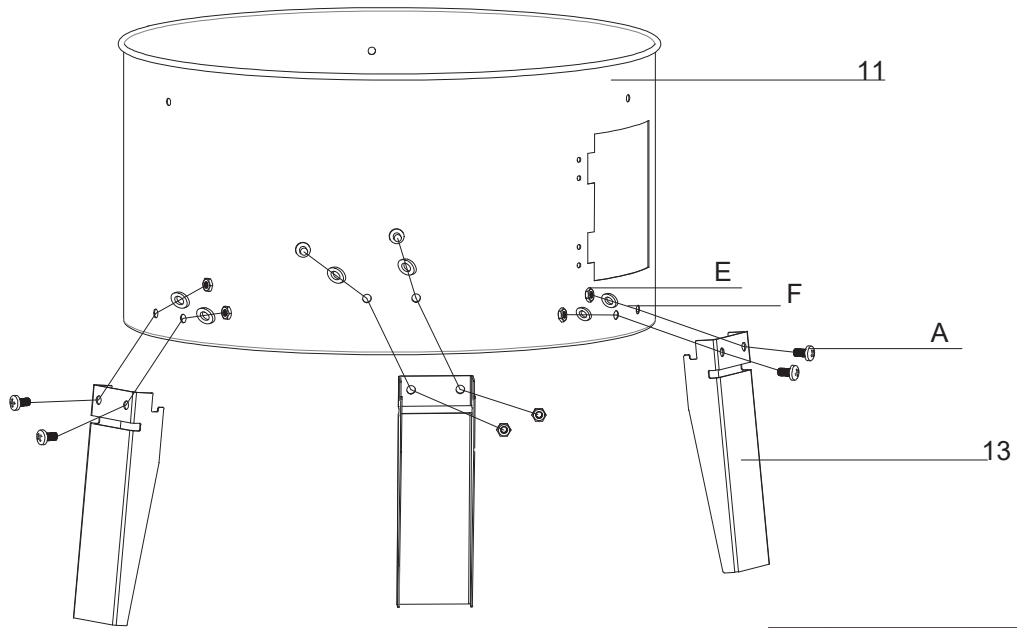





PACKAGE CONTENTS

1		3pcs	9		1pc
2		1pc	10		2pcs
3		1pc	11		1pc
4		1pc	12		4 pcs
5		2pcs	13		3pcs
6		2pcs	14		6pcs
7		1pc	15		6pcs
8		2pcs			

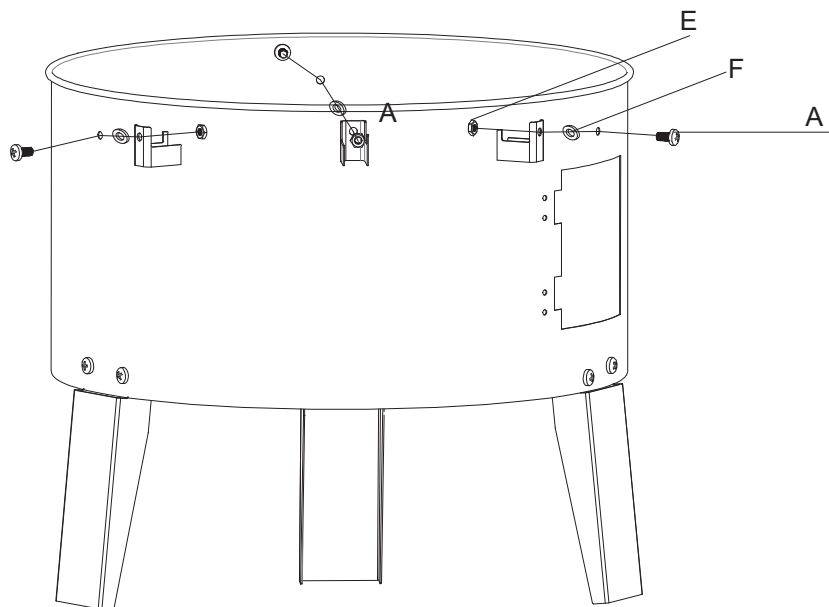
A	M6X12		12	F	M6		15
B	M6X25		3	G	M5		5
C	M5X12		5	H	M5		5
D	M3X8		16	I	M3		16
E	M6		12				

Assembly Instructions



A	M6x12		6 PCS
E	M6		6 PCS
F	M6		6 PCS

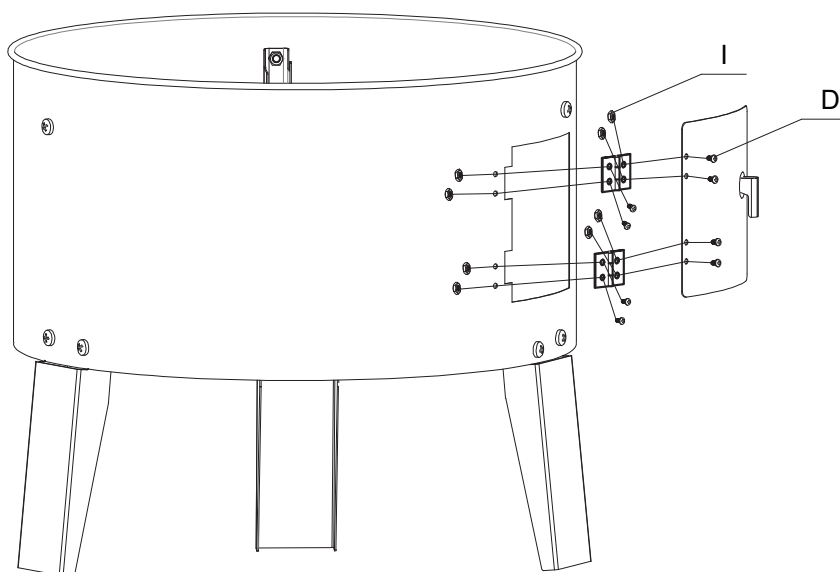
1





A	M6x12		3 PCS
E	M6		3 PCS
F	M6		3 PCS

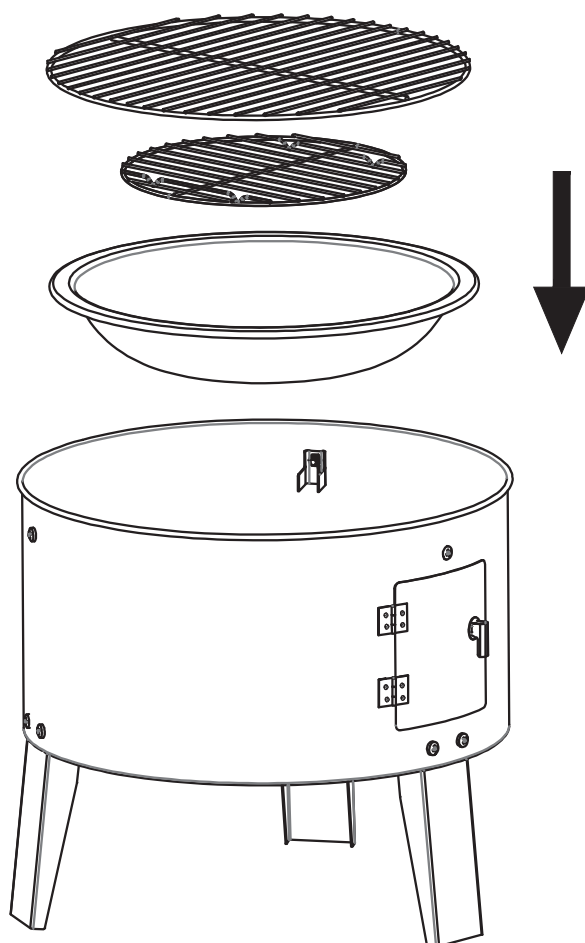
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Assembly Instructions



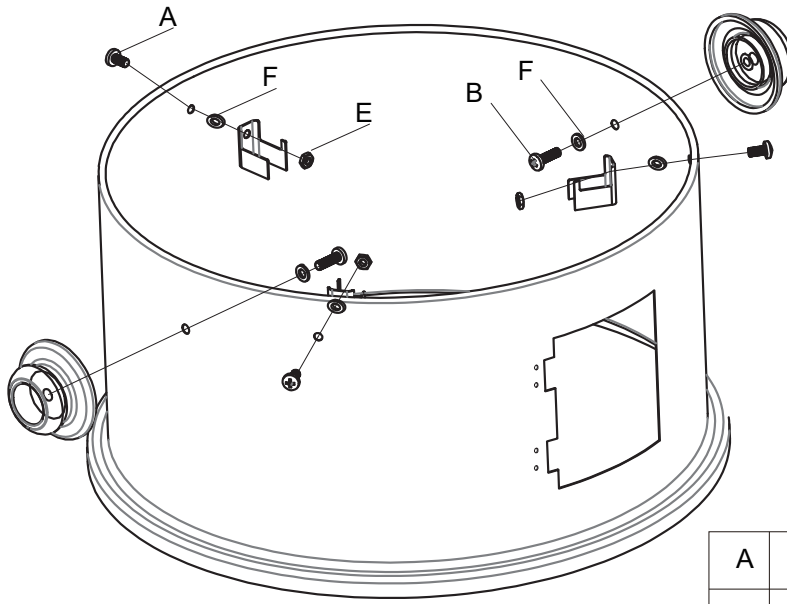
D	M3x8		8 PCS
I	M3		8 PCS




3



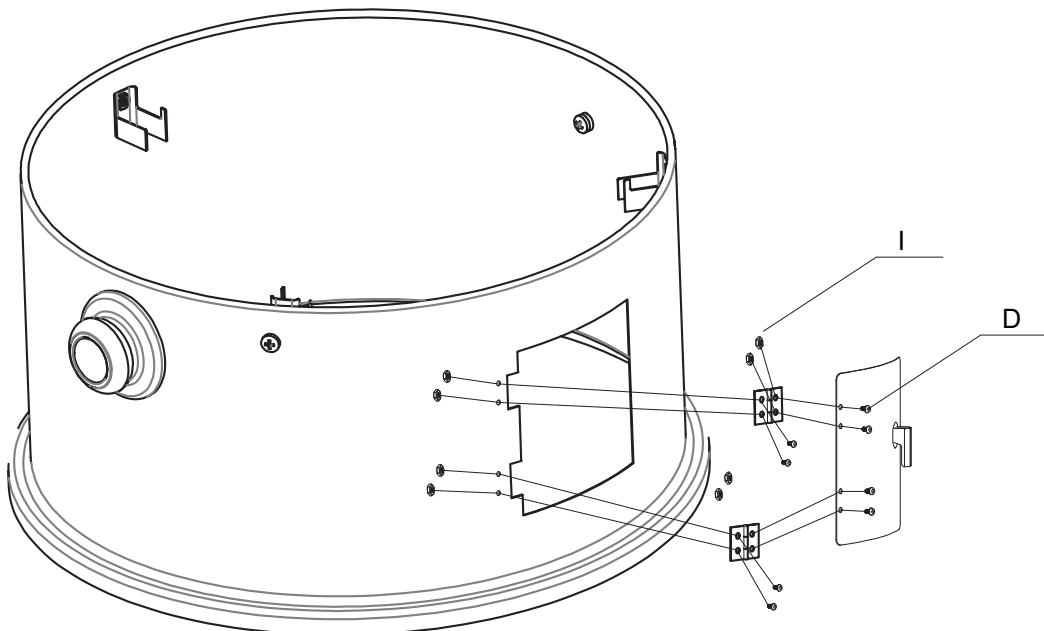
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Assembly Instructions



A	M6x12		3 PCS
B	M6x25		2 PCS
E	M6		3 PCS
F	M6		5 PCS

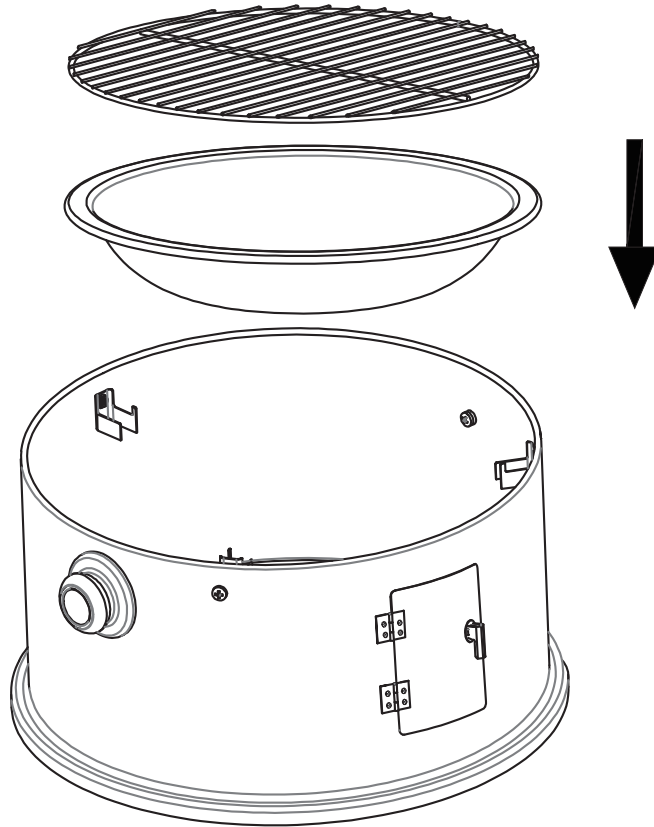
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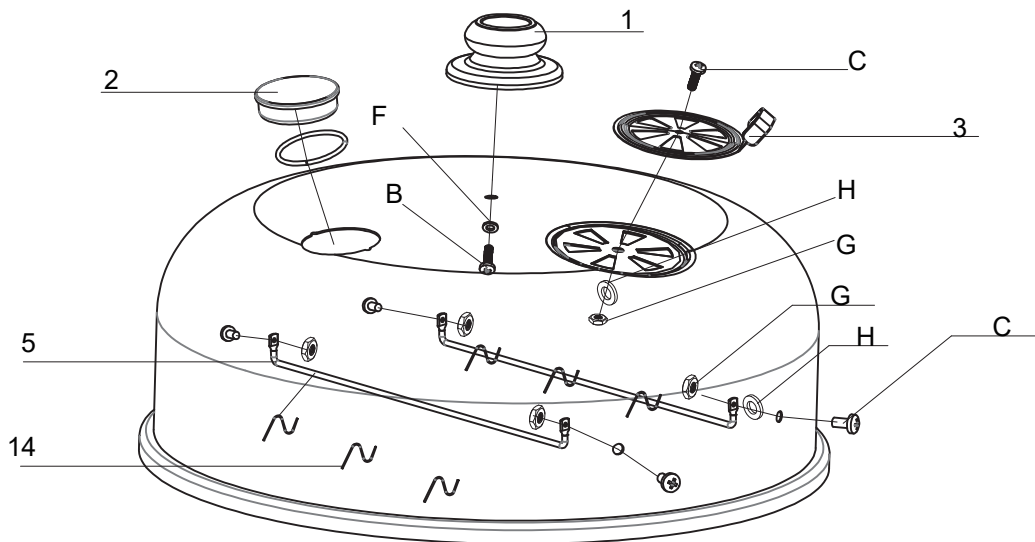
D	M3x8		8 PCS
I	M3		8 PCS






6

Assembly Instructions



7



C	M5X12		5 PCS
B	M6x25		1 PC
F	M6		1 PC
G	M5		5 PCS
H	M5		5 PCS

8

Operating Instructions



WARNING For Your Safety

1. Do not touch the cooking grid by hand when HOT.
2. This barbecue will become very hot. Do not move it during operation. Do not use indoors!
3. Do not use spirit, petrol or comparable fluids for lighting or re-lighting!
4. Keep children and pets away.

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

Lighting

1. Creating smoking environment

- * Heat the charcoal in chimney first
- * Add the hot charcoal in smoker
- * Enhance the smoker with wood chucks
- * Fill the water pan 3/4 full with cold water
- * Place the food on the grate
- * Set the lid on the smoker so the vents are positioned above the meat

2. Maintaining a quality smoke

- * Open the vent
- * Keep the temperature of the smoker steady
- * The ideal smoker temperature is about 220 °F (104 °C), but don't let it exceed 250 °F (121 °C).
- * Leave the lid on the smoker
- * Keep a second set of live coals going and add them as necessary

Tips for Better Cookouts and Longer Product Life

1. Store fuel in a waterproof container away from sources of ignition.
2. Use a charcoal chimney for fast and easy startups.
3. Spray or coat cooking surfaces with vegetable oil before cooking to avoid sticking.
4. Place vegetables or delicate foods into aluminum foil pouches.
5. Use a quality grill brush after each event to keep cooking surfaces clean and rust free.
6. Remove all ash and dispose of properly after each use.
7. Once smoker is cool, cover with a quality grill cover (not included) that is properly sized to your unit.

Cleaning and Care

Caution:

1. All cleaning and maintenance should be done when smoker is cool.
2. DO NOT clean any part in a self-cleaning oven. The extreme heat will damage the finish.
3. Abrasive cleaners will damage this product.
4. Never use oven cleaner to clean any part of grill.

Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

ONE-YEAR LIMITED WARRANTY

The appliance has been manufactured under the highest standards of quality and workmanship. We warrant to the original consumer/purchaser that all aspects of this product will be free of defects in material and workmanship for one (1) year from the date of purchase. A replacement for any defective part will be supplied free of charge for installation by the consumer. Defects or damage caused by the use of other than genuine parts are not covered by this warranty. This warranty shall be effective from the date of purchase as shown in the purchaser's receipt.

This warranty is valid for the original consumer/purchaser only and excludes industrial, commercial or business use of the product, product damage due to shipment or failure which results from alteration, product abuse, or product misuse, whether performed by a contractor, service company, or consumer. We will not be responsible for labor charges and/or damage incurred in installation, repair or replacement, nor for incidental or consequential damage. This warranty gives you specific rights, and you may also have other rights that vary from state to state.