



20" DRUM SMOKER

OWNER'S MANUAL

ASSEMBLY AND OPERATING INSTRUCTIONS

SAVE THIS MANUAL FOR FUTURE REFERENCE

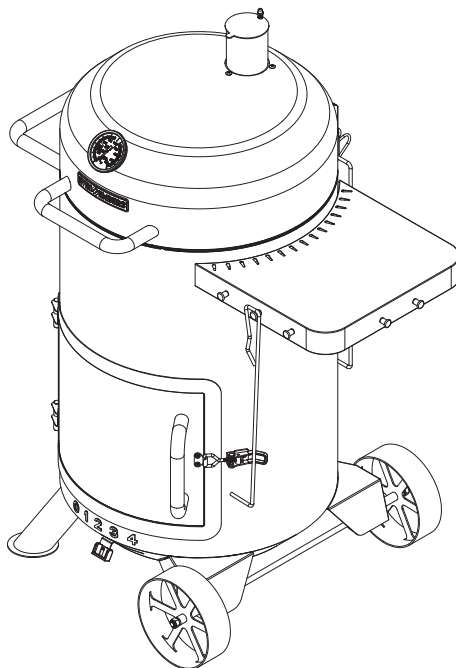
Model SMK6020AS

NOTICE TO INSTALLER:

LEAVE THESE INSTRUCTIONS
WITH THE SMOKER OWNER FOR
FUTURE REFERENCE.

⚠ WARNING

HAZARDOUS EXPLOSION MAY RESULT IF THESE
WARNINGS AND INSTRUCTIONS ARE IGNORED. READ
AND FOLLOW ALL WARNINGS AND INSTRUCTIONS
IN THIS MANUAL TO AVOID PERSONAL INJURY,
INCLUDING DEATH OR PROPERTY DAMAGE.



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR SMOKER AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR SMOKER.

WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

** READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING AND OPERATING YOUR SMOKER.**

WARNING

- Only use this smoker on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the smoker. Never use on wooden or other surfaces that could burn.
- DO NOT use smoker without charcoal tray in place. DO NOT attempt to remove charcoal tray while tray contains hot coal.
- Proper clearance of 10 feet between the smoker and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when smoker is in use. Do not place smoker under a roof overhang or other enclosed area.
- For outdoor use only. Do not operate smoker indoors or in an enclosed area.
- For household use only. Do not use this smoker for other than its intended purpose.
- We recommend the use of a Charcoal Chimney Starter (not included) to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from smoker.
- When using charcoal lighting fluid, allow charcoal to burn with smoker lid open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in smoker and may result in a flash fire or explosion when lid is opened.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Place smoker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when smoker is in use.
- Do not leave smoker unattended when in use.
- When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During in the Firebox" section of this manual.
- Do not store or use smoker near gasoline, other flammable liquids or where flammable vapors may be present.
- Do not store lighter fluid or other flammable liquids or material under the smoker.
- When smoking, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid to suffocate the flame. Do not use water to extinguish grease fires.
- 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.

⚠ WARNING

- Smoker is hot when in use. To avoid burns:
 - DO NOT attempt to move the smoker.
 - Brace smoker so the unit does not accidentally move.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with smoker.
- Never place more than 15 pounds on side shelf.
- Use caution when assembling and operating your smoker to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under smoker.
- When opening lid, make sure it is pushed all the way open. If lid is not fully open, it could fall back to a closed position and cause bodily injury.
- In windy weather, place smoker in an outdoor area that is protected from the wind.
- Close lid, door, smoke stack and air shutter to suffocate flame.
- Never leave coals and ashes in smoker unattended. Before smoker can be left unattended, remaining coals and ashes must be removed from smoker. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, clean the smoker thoroughly and apply a light coat of vegetable oil to interior to prevent rusting. Cover the smoker to protect it from excessive rusting.
- Use caution when lifting or moving smoker to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by Even Embers for this particular product are not recommended and may lead to personal injury or property damage.
- Store the smoker out of reach of children and in a dry location when not in use.
- Do not attempt to service smoker other than normal maintenance as explained in “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.
- Remove all stickers and labels before first use.
- Properly dispose of all packaging material.

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.
FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT
IN BODILY INJURY OR PROPERTY DAMAGE.
SAVE THIS MANUAL FOR FUTURE REFERENCE.**

For accessories and replacement parts, contact us at www.evenembers.com

ASSEMBLY INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING OR OPERATING YOUR SMOKER.**

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 855-735-9922.

Inspect contents of the box to ensure all parts are included and undamaged.

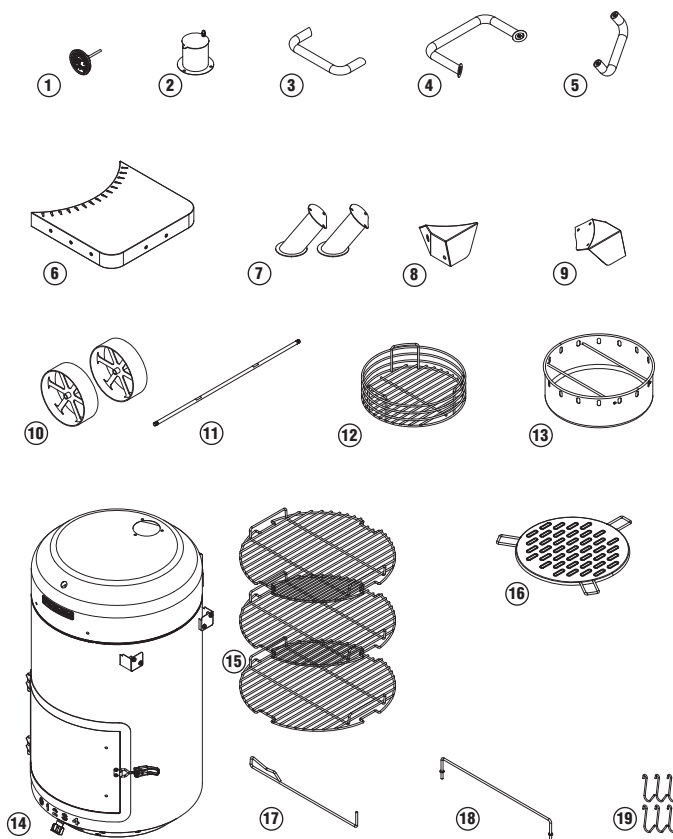
We recommend two people work together when assembling this unit.

The following tools are required (not included) to assemble this Drum Smoker:

- Pliers
- Phillips & Flathead Screwdrivers
- Adjustable Wrench

PARTS LIST:

- ① 1 Temperature Gauge
- ② 1 Chimney
- ③ 1 Lid Handle
- ④ 1 Drum Handle
- ⑤ 1 Door Handle
- ⑥ 1 Side Table
- ⑦ 2 Legs
- ⑧ 1 Front Axle Bracket
- ⑨ 1 Rear Axle Bracket
- ⑩ 2 Wheels
- ⑪ 1 Wheel Axle
- ⑫ 1 Charcoal Grate
- ⑬ 1 Ash Tray
- ⑭ 1 Firebox
- ⑮ 3 Cooking Grates
- ⑯ 1 Diffuser
- ⑰ 1 Rake
- ⑱ 1 Food Hook Rod
- ⑲ 6 Food Hooks



CALIFORNIA PROPOSITION 65 WARNING



WARNING: This product can expose you to chemicals including 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



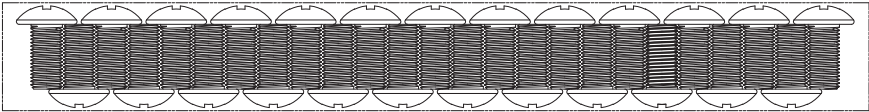
WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.

Parts Card Contents

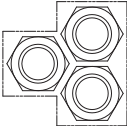


SMK6020AS Parts Card

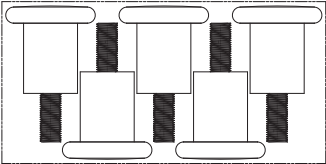
Ⓐ M6 x 12 mm Bolts - 25 Pcs



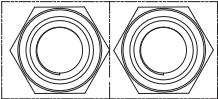
Ⓑ M6 Nuts - 3 Pcs



Ⓒ Accessory Hooks - 5 Pcs



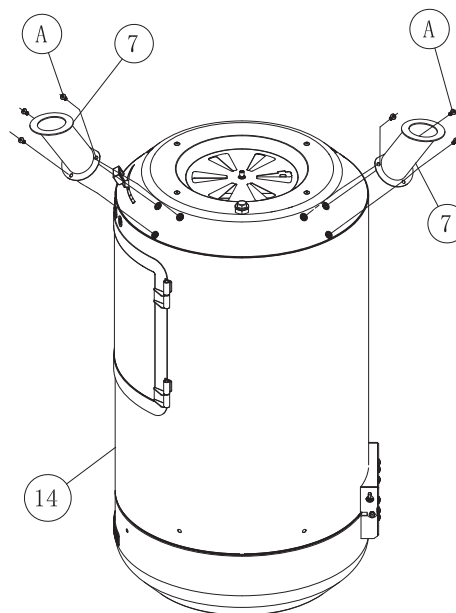
Ⓓ M10 Lock Nuts - 2 Pcs



Choose a good, cleared assembly area and get a friend to help you put your smoker together. Lay cardboard down to protect smoker finish and assembly area. Turn the smoker on its top to begin assembly.

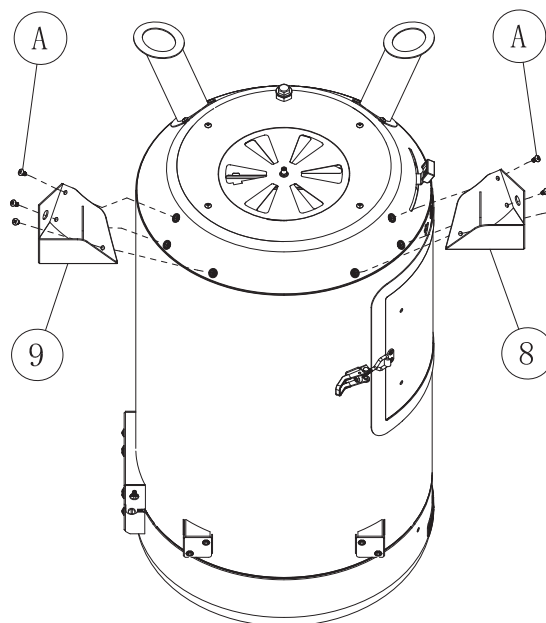
Step 1

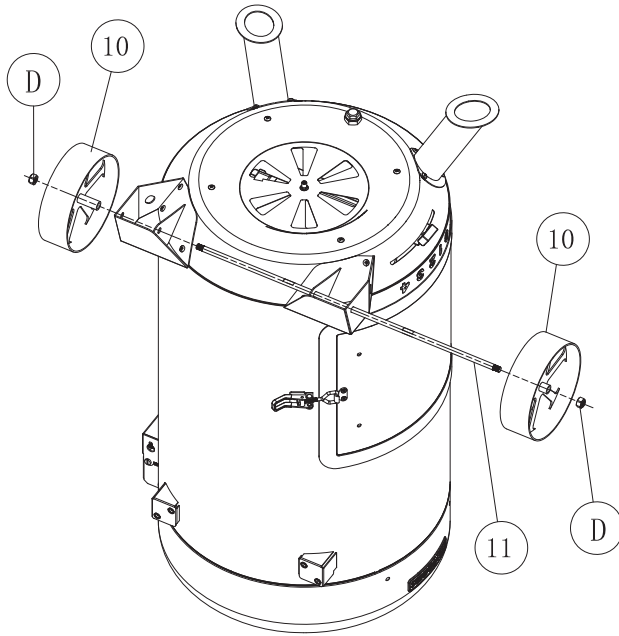
Attach legs to firebox using six M6 X 12 mm bolts.



Step 2

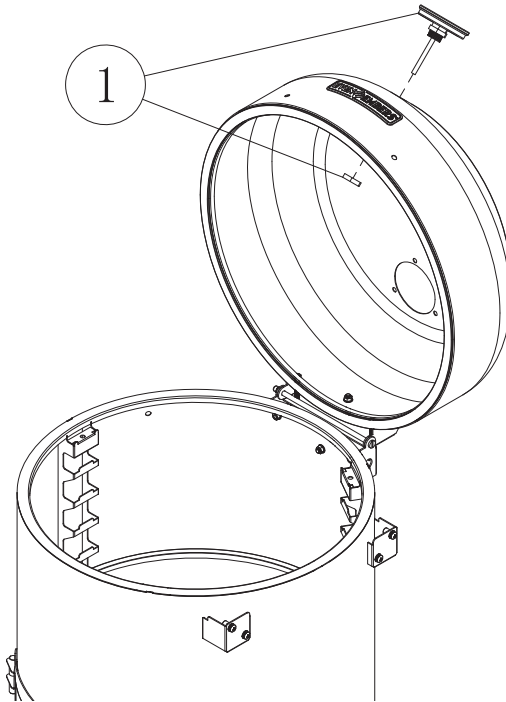
Attach front and rear axle brackets to firebox using six M6 x 12 mm bolts. Do not tighten bolts at this time.





Step 3

Insert axle rod through front and rear axle brackets as illustrated. Attach wheels onto axle rod and secure with two M10 lock nuts. Tighten bolts on axle brackets from Step 2.

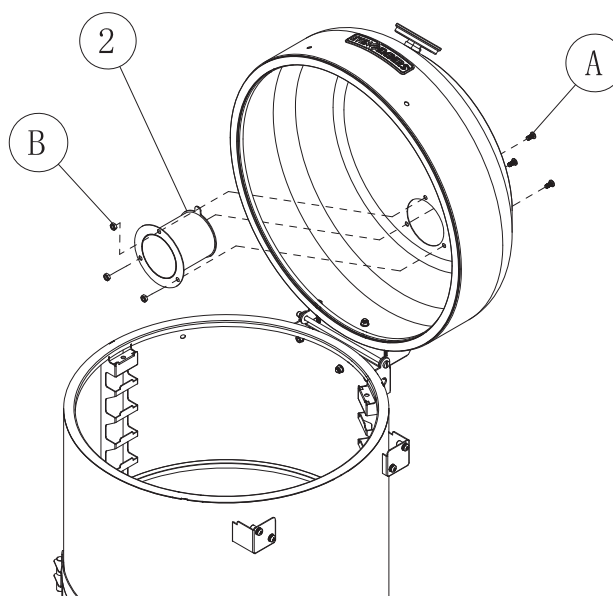


Step 4

Attach temperature gauge to lid using pre-attached retaining nut.

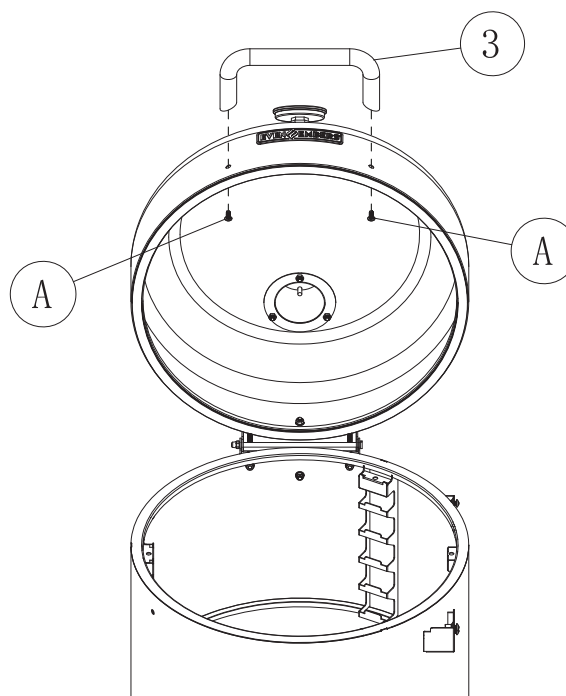
Step 5

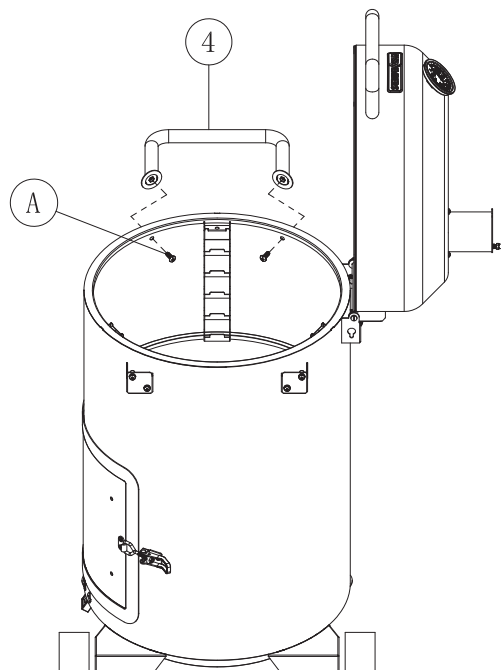
Insert chimney through smoker lid and secure with three M6 x 12 mm bolts and M6 nuts



Step 6

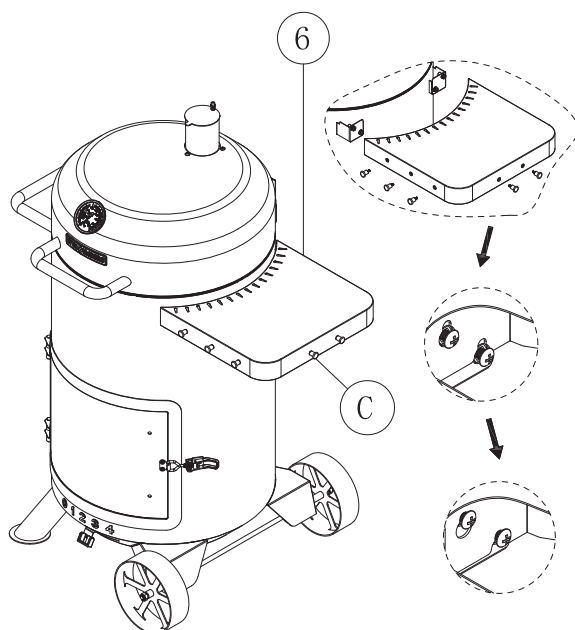
Attach lid handle to smoker lid using two M6 X 12 mm bolts.





Step 7

Attach drum handle to firebox using two M6 x 12 mm bolts.



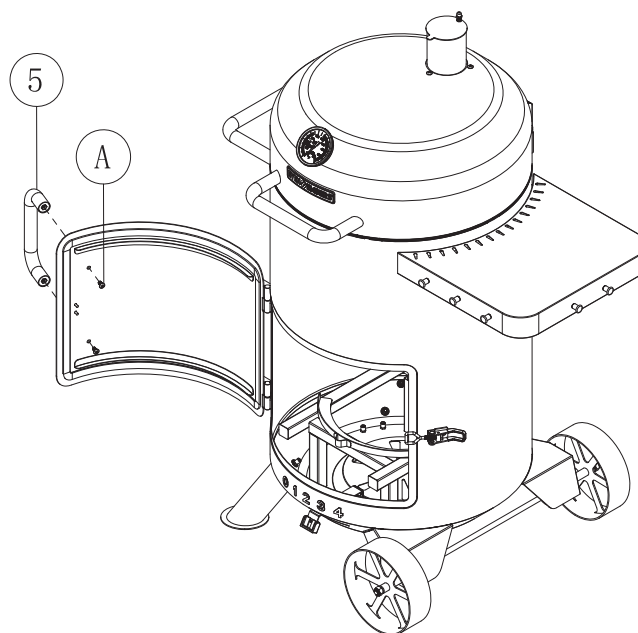
Step 8

Insert four M6 x 12 mm bolts halfway into side table brackets. Then attach side table keyholes over bolts, slide table down and tighten bolts.

Attach five accessory hooks to side table.

Step 9

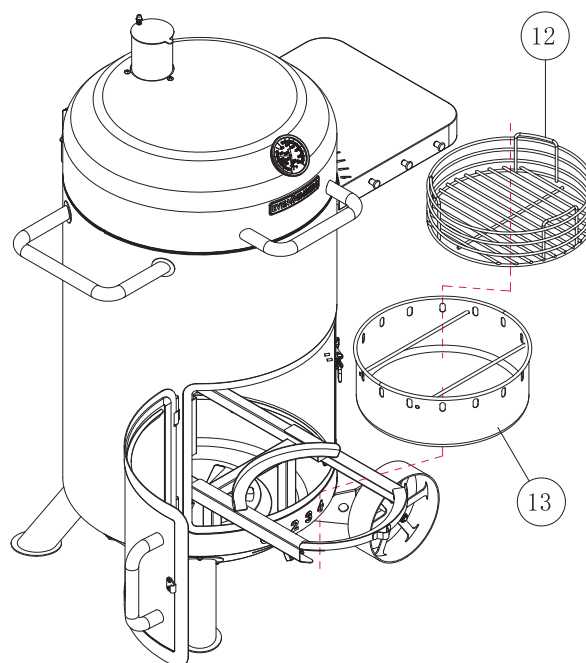
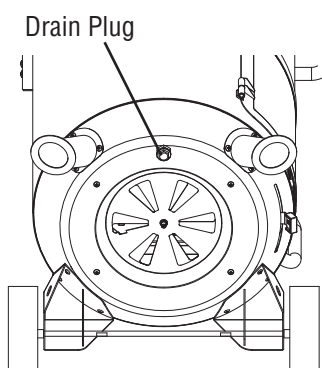
Attach door handle to door using two M6 x 12 mm bolts.

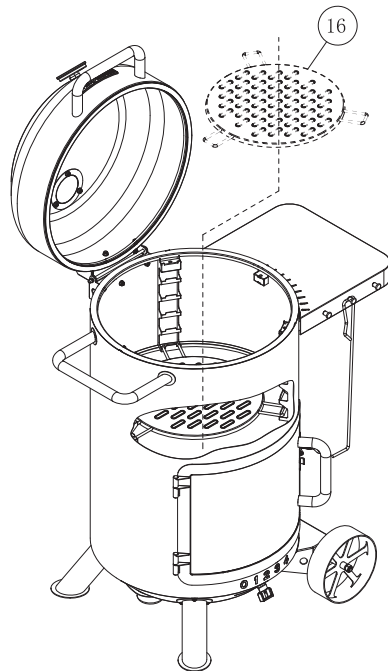


Step 10

Insert ash tray and charcoal grate into sliding bracket in bottom of firebox.

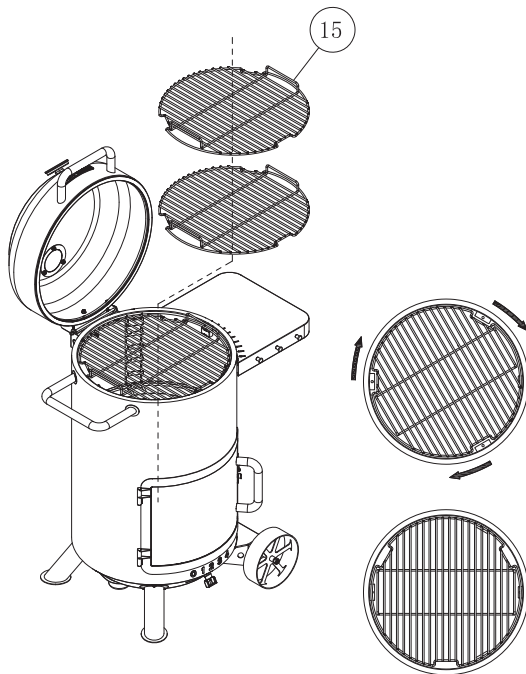
⚠ WARNING: Do not use smoker without drain plug in place.





Step 11

Set diffuser on lowest brackets inside firebox.



Step 12

Set cooking grates on brackets inside firebox by aligning grates with top brackets and lowering to desired level, then rotate grate to rest on brackets.

PREPARATION FOR USE & LIGHTING INSTRUCTIONS

⚠ PLACE THE SMOKER OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE SMOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE SMOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR SMOKER.

⚠ FOLLOW INSTRUCTIONS ON CHARCOAL, CHARCOAL LIGHTER FLUID OR CHARCOAL LIGHTING DEVICES.

Prior to your first use of the Even Embers Drum Smoker, follow the instructions below carefully to cure your smoker. Curing your smoker will minimize damage to the exterior finish as well as rid the smoker of paint odor that can impart unnatural flavors to the first meal prepared on your Even Embers Drum Smoker.

IMPORTANT: To protect your smoker from excessive rust, the unit must be properly cured and covered at all times when not in use.

Step 1

Remove cooking grates from cooking chamber and set aside.

Step 2

Lightly coat all interior surfaces of the smoker including cooking grates with vegetable oil or vegetable oil spray. Do not coat charcoal grate or ash tray.

Step 3

Open lid, place 2.5 lbs. of charcoal on charcoal grate and carefully light charcoal.

⚠ WARNING: DO NOT use smoker without ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.

Step 4

After flames die down and charcoal is covered with a white ash, close lid. Allow temperature to reach 250°F on heat indicator. Maintain this temperature for 2 hours.

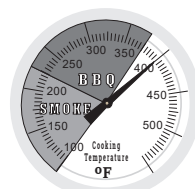
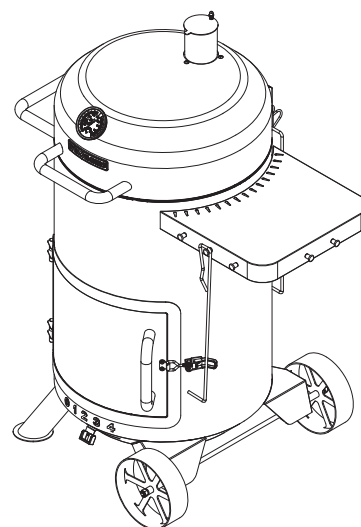
Step 5

Increase the temperature to approximately 400°F. This can be achieved by opening the chimney damper and adding more charcoal and/or wood. Maintain this temperature for 1 hour then allow unit to cool completely.

NOTE: Never exceed a temperature of 450°F in cooking chamber. It is important that the exterior of the smoker is not scraped or rubbed during the curing process.

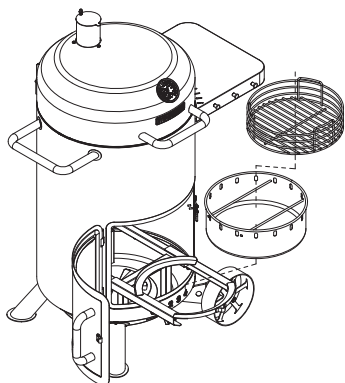
**YOUR EVEN EMBERS DRUM SMOKER
IS NOW CURED AND READY FOR USE.**

Curing Your Smoker



OPERATING INSTRUCTIONS

Smoking on Cooking Grates



Step 1

Place the ash tray and charcoal grate in firebox, then follow instructions below carefully to build a fire.

WARNING: Do not use smoker without a drain plug in place.

Step 2

Open lid and carefully light charcoal and slide charcoal grate and ash tray into firebox. Close door.

Step 3

After flames die down and charcoal is covered with a white ash, place food on cooking grates.

Step 4

Position food in the center of each cooking grate for optimal performance. Food can be cooked with the lid open or closed. If lid is closed, adjust air shutter and chimney damper for temperature control.

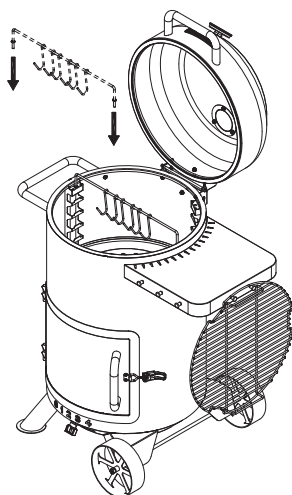
Step 5

The ideal smoking temperature is between 175°F and 250°F. For large cuts of meat, allow approximately one hour of cooking time per pound of meat. **Always use a meat thermometer to ensure food is fully cooked before removing from smoker.**

Step 6

Allow smoker to cool completely, then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

Smoking on Food Hooks



Step 1

Open lid and remove cooking grates. Insert food hook rod with food hooks into holes in top brackets of firebox.

Step 2

Follow the steps above to build a fire.

Step 3

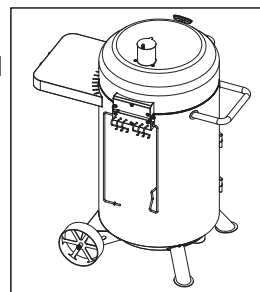
Place food on hooks and keep in center of drum for optimal performance. Food can be cooked with the lid open or closed. If lid is closed, adjust air shutter and chimney damper for temperature control.

Step 4

The ideal smoking temperature is between 175°F and 250°F. For large cuts of meat, allow approximately one hour of cooking time per pound of meat. **Always use a meat thermometer to ensure food is fully cooked before removing from smoker.**

Step 5

Allow smoker to cool completely. The food hook rod, food hooks and rake can be stored on back of smoker as shown in figure.



If food is excessively browned or flavored with smoke, wrap food in aluminum foil after the first few hours of smoking. This will allow food to continue cooking without further browning or smoke flavoring.

During the smoking process, avoid the temptation to open lid to check food. Opening the lid allows heat and smoke to escape, making additional cooking time necessary.

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3" to 4" long and 1" to 2" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount for the Drum Smoker is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the "Adding Charcoal/Wood in the Firebox" section of this manual to avoid injury while adding wood.

To increase heat and air circulation, fully open firebox air shutter and chimney damper. If increased air circulation does not raise temperature sufficiently, more wood and/or charcoal may be needed.

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. **DO NOT** use resinous wood such as pine as it will produce an unpleasant taste.

Smoke Cooking Tips

Flavoring Wood



Regulating Heat

Adding Charcoal/Wood in the Firebox

Adding Charcoal/Wood in the Firebox

Step 1

Stand back and carefully open firebox door. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

Step 2

Use rack to slide the ash tray and charcoal grate out from firebox. Wear oven mitts/gloves and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood, 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

When charcoal is burning strong again, carefully slide ash tray and charcoal grate into firebox.

Step 4

Close the firebox door and allow food to continue cooking.

AFTER-USE SAFETY

⚠ WARNING

- Always allow smoker and all components to cool completely before handling.
- Never leave coals and ashes in smoker unattended. Make sure coals and ashes are completely extinguished before removing.
- Before smoker can be left unattended, remaining coals and ashes must be removed from smoker. Use caution to protect yourself and property. Place remaining coals and ashes in a noncombustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Allow metal bucket or tin can and its contents to cool completely before removing. Dispose of contents properly.
- Cover and store smoker in a protected area away from children and pets.

Proper Care & Maintenance

- To protect your smoker from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grates with hot, soapy water, rinse well and dry. Lightly coat grates with vegetable oil or vegetable oil spray.
- Clean inside and outside of smoker by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your smoker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.
- For cleaning, remove drain plug to drain grease and debris out the bottom of the smoker.

1-YEAR LIMITED WARRANTY

For 1-year from date of purchase, Fair Game Group warrants the Drum Smoker against defects due to workmanship or materials to the original purchaser. Fair Game Group's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover smokers that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- Fair Game Group may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

Fair Game Group requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Drum Smoker under the terms of this warranty, please contact Customer Service Department at 855-735-9922 or help@fairgameus.com for a **Return Authorization Number** and further instructions. **A receipt or proof of purchase will be required.** Fair Game Group will not be responsible for any smokers forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, FAIR GAME GROUP MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO 1-YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE DRUM SMOKER TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

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www.evenmembers.com

Owner's Manual for Model
SMK6020AS