

**BRINKMANN®**

# SMOKE 'N PIT® smoke king®

OUTDOOR BARBECUE GRILL & SMOKER

## OWNER'S MANUAL

### ASSEMBLY AND OPERATING INSTRUCTIONS



# 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 product on a level, noncombustible, stable surface (concrete, ground, gravel, etc.). Do not use on wooden surfaces.
- Always use a drip pan/ash guard under grill to protect surface from heat damage and/or discoloration and to catch ashes, embers and drippings.
- Do not use unit on a surface that could burn. A drip pan/ash guard will not prevent fires from occurring on a combustible material.
- Proper clearance of 5 feet between the cooker and combustible construction should be maintained at all times when this product is in use.
- For household use only. Do not use this product for other than its intended purpose.
- This product is to be used outdoors only. Do not operate this product indoors or inside any enclosed area.
- Do not leave product unattended when in use.
- Never move product when it is in use.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products will cause an explosion possibly leading to severe bodily injury.
- Do not store or use gasoline or other flammable liquids near the cooker.
- We recommend the use of a Charcoal Chimney Starter 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 instructions on the charcoal lighting fluid and charcoal prior to use.
- If using charcoal lighting fluid, allow charcoal to burn until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. If charcoal lighting fluid does not completely burn off, fumes could accumulate in cooker causing an explosion or flash fire when cooker door is opened.
- Do not use self-starting charcoal. Use only a high grade plain charcoal or charcoal/wood mixture.
- Never add charcoal lighting fluid to hot or even warm coals.
- Use caution when opening the door to avoid steam burns and flame flare-ups.
- Use caution when assembling and operating your smoker to avoid scrapes or cuts from sharp edges of metal parts.

## WARNING

- Do not allow children or pets to come in contact with the grill. Close supervision is necessary when grill is in use.
- Use caution when lifting or moving this product to prevent strains and back injuries.
- In windy weather, this product should be located in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using this product.
- Use caution when reaching into or under the product. Always wear oven mitts/or gloves to protect your hands from burns. Avoid touching hot surfaces.
- We advise that you have a fire extinguisher on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by The Brinkmann Corporation for this particular product are not recommended and may lead to personal injury or property damage.
- Use extreme caution and follow instructions for adding charcoal, wood and water.
- When grilling, grease from the meat may drip into the charcoal and cause a grease fire. If a grease fire occurs, close and latch the door to suffocate the flame. DO NOT USE WATER TO EXTINGUISH A GREASE FIRE.
- Never leave coals and ashes in smoker/grill unattended.
- Before cooker can be left unattended, coals and ashes must be removed from cooker. Use caution to protect yourself and property. Place remaining coals and ashes in a noncombustible metal container and completely saturate with water. Allow ashes 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.
- Properly dispose of all packaging material.

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.**

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL  
COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.**

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

# ASSEMBLY INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY BEFORE PROCEEDING WITH THE ASSEMBLY OF THIS SMOKER.**

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

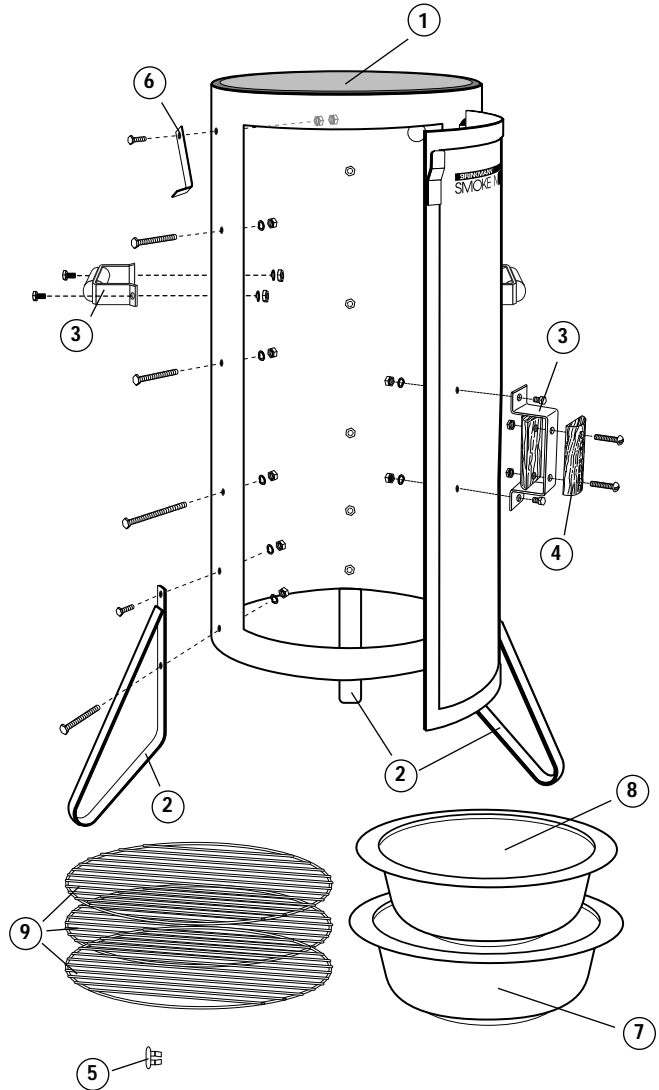
We recommend two people work together when assembling this unit.

The following tools will be required for assembly of this Smoke'N Pit Smoke King:

- A Flathead Screwdriver
- A  $\frac{7}{16}$ " Wrench
- An Adjustable Wrench

## PARTS LIST:

- ① 1 Cooking chamber
- ② 3 Legs
- ③ 3 Metal brackets for handles
- ④ 6 Wooden handle halves
- ⑤ 1 Chrome push-plug
- ⑥ 1 Door latch
- ⑦ 1 Porcelain coated charcoal pan
- ⑧ 1 Porcelain coated water pan
- ⑨ 3 15  $\frac{1}{2}$ " chrome cooking grills
- 3  $\frac{1}{4}$ -20 x 2  $\frac{1}{4}$ " Bolts
- 4  $\frac{1}{4}$ -20 x  $\frac{3}{4}$ " Bolts
- 6  $\frac{1}{4}$ -20 x  $\frac{1}{2}$ " Bolts
- 9  $\frac{1}{4}$ -20 x 1  $\frac{3}{4}$ " Bolts
- 21  $\frac{1}{4}$ -20" Nuts
- 21  $\frac{1}{4}$ " Lock washers
- 6 10-24 x 1" Bolts and nuts  
(For handle halves)



**Step 1**

Choose a good assembly area and get a friend to help you put your smoker together. Lay cardboard down to protect smoker finish and assembly area.

**Step 2**

Stand the cooking chamber on its closed end with the door open. Make sure that another person is holding the cooking chamber steady.

**Step 3**

Working from the top (open end of chamber), insert bolts into three holes nearest open end of chamber. Attach legs to cooking chamber using  $\frac{1}{4} \times 1\frac{3}{4}$ " bolts, washers and nuts as illustrated. This level will hold the charcoal pan.

**Step 4**

Attach end of legs to cooking chamber using  $\frac{1}{4} \times \frac{3}{4}$ " bolts, washers and nuts as illustrated.

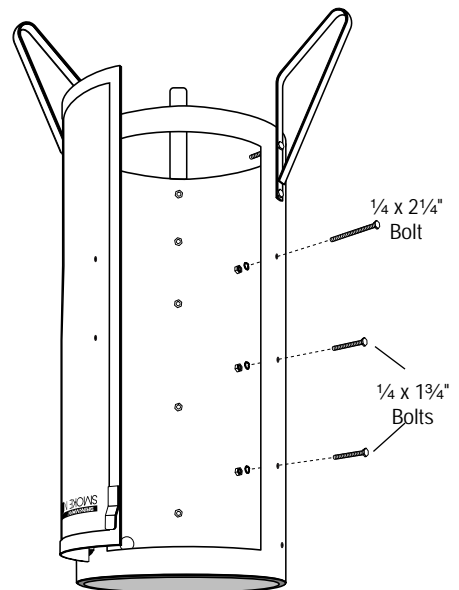
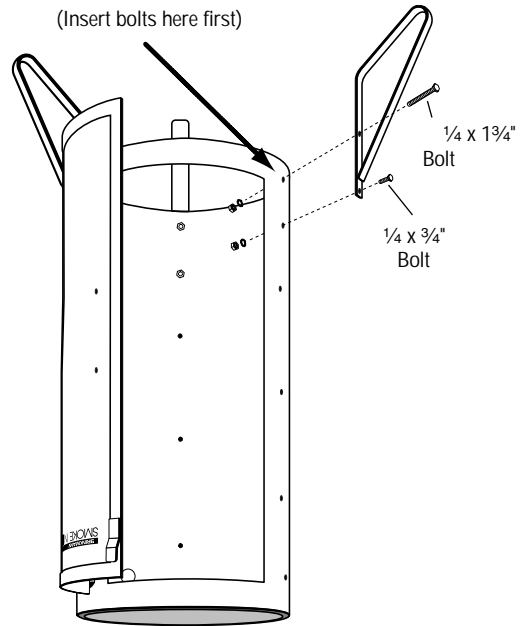
**Step 5**

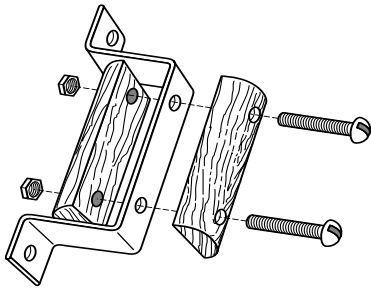
Insert the three  $\frac{1}{4} \times 2\frac{1}{4}$ " bolts into the 3 holes directly below and nearest the legs as illustrated. Insert washer and nut and securely tighten all three bolts. This level will hold the water pan and a cooking grill.

**Step 6**

Use  $\frac{1}{4} \times 1\frac{3}{4}$ " bolts, washers and nuts for the next two levels of the cooking chamber. These levels will hold the two remaining cooking grills.

(Insert bolts here first)





### Step 7

Attach wooden handle halves to the metal brackets using 10-24 x 1" bolts and nuts.

### Step 8

Attach the handle to door using  $\frac{1}{4}$  x  $\frac{1}{2}$ " bolts, washers and nuts.

### Step 9

Attach the two side handles to cooking chamber using  $\frac{1}{4}$  x  $\frac{1}{2}$ " bolts, washers and nuts.

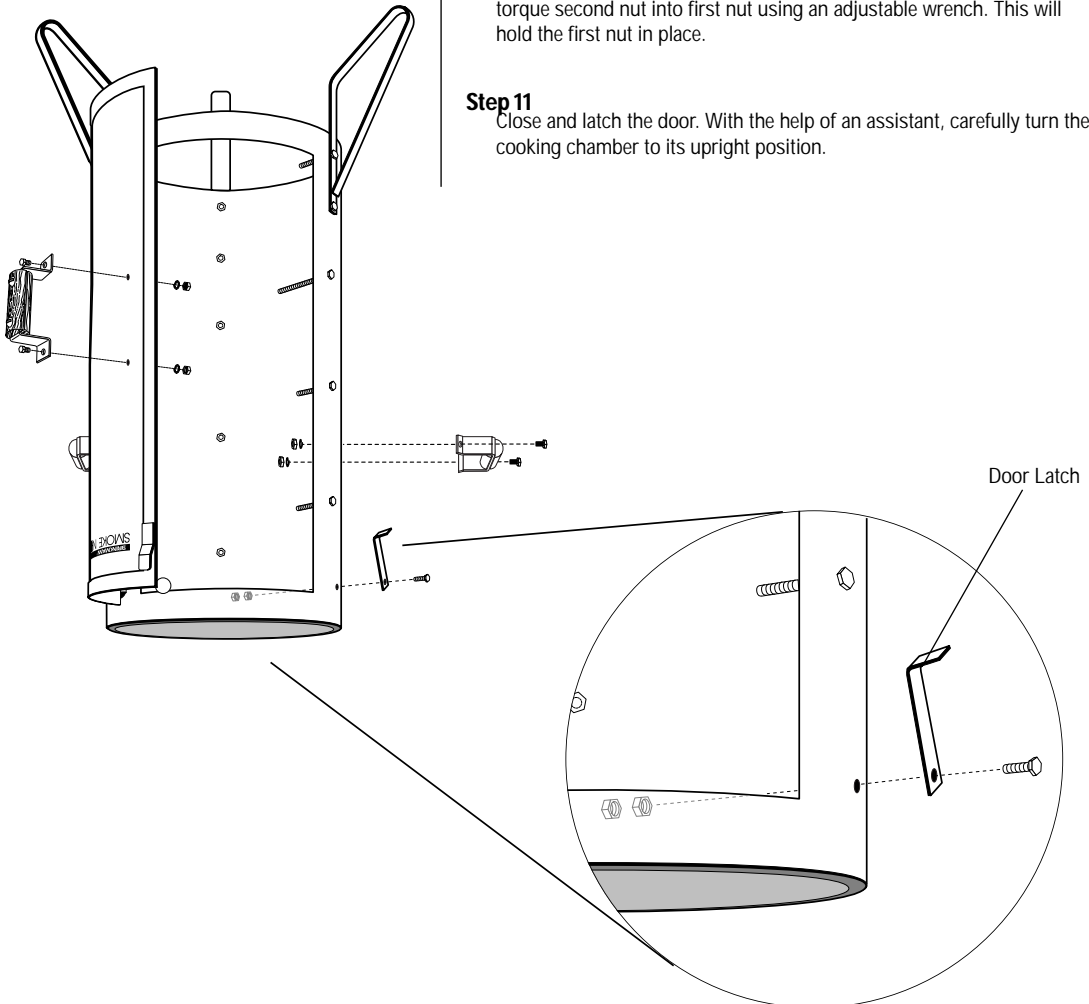
### Step 10

Attach door latch using  $\frac{1}{4}$  x  $\frac{3}{4}$ " bolt and two nuts on inside of chamber. Thread one nut onto bolt and check to make sure latch can turn freely.

Thread second nut onto bolt. Holding first nut with  $\frac{7}{16}$ " wrench, torque second nut into first nut using an adjustable wrench. This will hold the first nut in place.

### Step 11

Close and latch the door. With the help of an assistant, carefully turn the cooking chamber to its upright position.



### Step 12

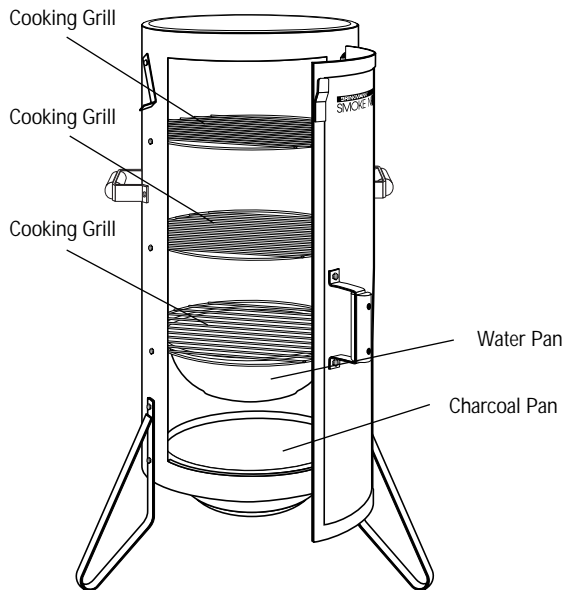
Set the charcoal pan (the larger pan) on the lowest bolts (1 $\frac{1}{4}$ " bolts).

### Step 13

Set the water pan on the next level (2 $\frac{1}{4}$ " bolts) as illustrated.

### Step 14

Place a cooking grill directly on top of the water pan.



### Step 15

Place the other two cooking grills on the next two levels above the water pan.

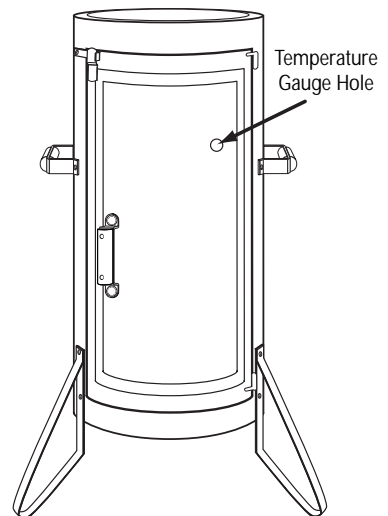
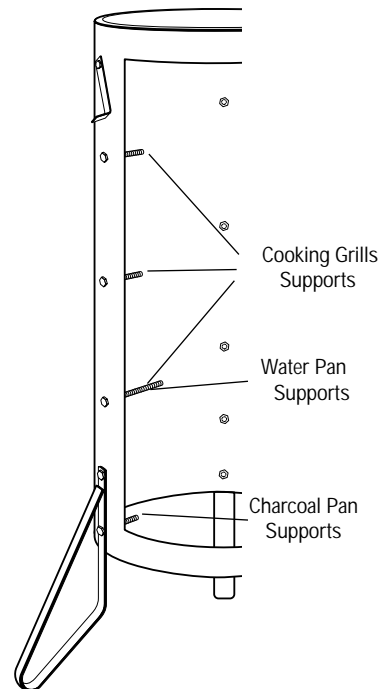
NOTE: Position the charcoal pan, water pan and cooking grills so they are resting securely on all three bolts of each level.

### Step 16

Insert the push-plug into the temperature gauge hole in the door.

Your Smoke King is now completely assembled and ready to use.

NOTE: The 1" holes in the cooking chamber allow proper air draft.



# PREPARATION FOR USE



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

Prior to initial use of the Smoke King, certain steps should be taken to cure the cooker. Failure to follow these steps may damage the exterior finish of the cooker as well as impart unpleasant flavors to the first meal prepared in your Smoke King. A temperature gauge is recommended for this curing process. Any high quality oven temperature gauge may be used. We recommend the Brinkmann temperature gauge which is designed to fit in the door of the Smoke King.

1. Remove water pan and cooking grills from cooking chamber during the curing process.
2. Lightly coat the interior surface of cooking chamber with vegetable oil or pan spray. Do not coat the charcoal pan.
3. Follow the "Lighting Instructions".
4. If using a temperature gauge, a temperature of approximately 250°F in the cooking chamber is desired. Maintain this temperature for 1 to 2 hours.
5. Then, increase the temperature by adding more charcoal and/or wood until the temperature is approximately 350°F to 400°F (follow instructions in the "Adding Charcoal/Wood During Cooking" section of this manual). Never exceed a temperature of 450°F in cooking chamber. The cooker is now ready to use. It is important that the exterior of the cooker is not scraped or rubbed during this curing process.

## LIGHTING INSTRUCTIONS

1. Remove water pan and cooking grill. Make sure the charcoal pan is securely in place and the door is fully open.
2. If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Carefully place 8-10 pounds of charcoal in the charcoal pan. Proceed to "Operating Instructions".

If using charcoal lighting fluid, use charcoal lighting fluid approved for lighting charcoal ONLY. Do not use gasoline, kerosene or alcohol for lighting charcoal. Place 8-10 pounds of charcoal in charcoal pan. Depending on the weather a full pan of charcoal will burn for 5-6 hours.

3. Saturate charcoal with lighting fluid and wait 2 to 3 minutes for fluid to soak in. Store charcoal lighting fluid safely away from the cooker.
4. Carefully light the charcoal and allow to burn with the door open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off.



### WARNING:

If lighting fluid does not completely burn off, fumes could accumulate in cooker causing an explosion or flash fire when door is opened.



# OPERATING INSTRUCTIONS

**⚠ PLACE THE SMOKER OUTDOORS ON A HARD, LEVEL, NONCOMBUSTIBLE SURFACE AWAY FROM ANY COMBUSTIBLE MATERIAL. PLACE THE SMOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, THE SMOKER SHOULD BE LOCATED IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.**

1. Follow the "Lighting Instructions".
2. With the charcoal burning well, refer to "Flavoring Wood" section for recommended amount of wood to use. To prevent flavoring wood from burning too quickly, soak in water for 5 minutes or wrap each piece of wood in foil and tear several (8-10) small holes in foil. Using long cooking tongs, carefully place flavoring wood on top of hot charcoal.
3. Place the empty water pan inside the chamber (third level from the top of smoker). Position water pan so it is resting securely on the three 2 ¼" bolts.
4. Carefully fill the water pan with warm water or marinade. A full pan holds 4 quarts/1 gallon of water and will last for approximately 3-4 hours when cooking on low. Do not overfill and allow water to overflow from water pan.

**CAUTION:** Use caution when filling water pan to avoid burns to hands and fingers.

**⚠ WARNING:** Never allow water to completely evaporate from the water pan.

5. Place a cooking grill on the same level, directly above the water pan. Place the remaining cooking grills on top two levels.
6. Place food on the cooking grills in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces.
7. Close and latch the door. Allow food to cook. After 3-4 hours of cooking, check water and charcoal level. Add water and/or charcoal if level is low. Follow instructions for "Adding Water During Cooking" and "Adding Charcoal/Wood During Cooking".

**NOTE:** During the smoking process, avoid the temptation to open door to check food. Opening the door will allow heat to escape, making additional cooking time necessary.

8. Allow smoker to cool completely before handling. Follow instructions in the "After-Use Safety and Proper Care & Maintenance" sections of this manual.

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1. Remove all three cooking grills.
  2. Follow the "Lighting Instructions". When grilling, 4-5 pounds of charcoal is sufficient.
  3. Place the cooking grill on the third level from top, where the water pan would be placed if smoking food. **NOTE:** Do not use the water pan during grilling.
  4. Place food on the cooking grill in a single layer with space between each piece. This will allow heat to circulate evenly around all pieces.
  5. Close and latch the door. Allow food to cook. Add more charcoal if level becomes low or more heat is desired. Follow instructions for "Adding Charcoal/Wood During Cooking".
  6. Allow grill to cool completely before handling. Follow instructions in the "After-Use Safety and Proper Care & Maintenance" sections of this manual.

## Smoking

## Grilling

## Flavoring Wood

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 woods such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3" to 4" long and ½" to 1" thick work best. Unless the wood is still green, soak the wood in water for 5 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 is 3-4 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for mild 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 meat. Follow instructions and cautions below to avoid injury while adding wood.

## Adding Charcoal/Wood During Cooking

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Additional charcoal may be required to maintain or increase cooking temperature.

**NOTE:** Dry wood burns hotter than charcoal so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwoods 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.

1. Wearing oven mitts, stand back and carefully open door. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.
2. Wearing oven mitts, stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use long 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.

3. When charcoal is burning strong again, close and latch the door.

## Adding Water During Cooking

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1. Check the water level in water pan if the complete cooking process takes longer than 3-4 hours. A low water level can be detected by listening for the sound of water simmering.
  2. Wearing oven mitts, stand back and carefully open door. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.
  3. If water level is low, add water to water pan. Water may be added to the water pan by moving food aside on cooking grill and pouring water down through the cooking grill. Pour slowly to avoid splashing water.
  4. Replace food in a single layer on the cooking grill.
  5. Close and latch the door. Allow food to continue cooking.

# AFTER-USE SAFETY

## ⚠ WARNING

- Always allow the cooker to cool completely before handling.
- Never leave coals and ashes in cooker unattended.
- Before cooker can be left unattended, coals and ashes must be removed from cooker. Use caution to protect yourself and property. Place remaining coals and ashes in a noncombustible metal container and completely saturate with water. Allow ashes 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.

- Wash the charcoal pan, water pan and cooking grills with hot, soapy water, rinse well and dry. Lightly coat cooking grills with cooking oil or pan spray.
- Clean the inside and outside of smoker by wiping off with a damp cloth. Lightly coat inside of smoker body with cooking oil or pan spray.
- When storing, keep the Smoke King covered in a protected area away from children and pets.
- If rust appears on the exterior surface of your cooker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then coated with cooking oil or pan spray to minimize rusting.

## Proper Care and Maintenance

## ACCESSORIES

### The Art of Smoke Cooking

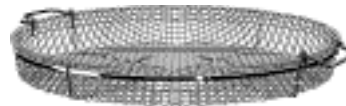
#### Cookbook

- Contains 40 exciting yet simple recipes using the delicious technique of smoke cooking.
- Beautifully photographed full-color, sixty-six page hardback cookbook presents old favorites as well as new recipes such as smoked meatballs & spaghetti, smoked pizza, smoked tomato soup and smoked peach cobbler.



#### Smoker Basket

- The basket weave prevents food from falling through the grill while allowing smoke, steam and heat to flow through into the food. Great for fish, shrimp, vegetables and hors d'oeuvres.
- Also provides a convenient method for lifting food in and out of the smoker. Great for large cuts of meat such as turkeys and roasts.



# ACCESSORIES



## Electric Converter

- The Electric Converter will convert any Brinkmann or Cook'N Ca'jun charcoal smoker with an open bottom into an electric smoker in minutes. Simply replace the charcoal pan with the electric converter and add wood chunks. The 1500 watt electric element provides consistent heat and temperature. The constant electric heat source is great for long smoking times and smoking in cold weather. And it's so easy to use - simply plug it in and you're ready to smoke!

LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-HOT-5252.

## ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the Smoke King against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover cookers that have been altered, or damaged due to: normal wear, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratching to the finish, which is considered normal wear.
- The Brinkmann Corporation 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.

To obtain repair or replacement of your Smoke King under the terms of this warranty, please call Customer Service Department at 214-770-8562 for a Return Authorization Number and further instructions. Proof-of-purchase or UPC bar code will be required. The Brinkmann Corporation will not be responsible for any cookers forwarded to us without a Return Authorization Number.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO ONE 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 SMOKE KING 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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