

# ALEKO®

## Vertical Offset BBQ Charcoal Smoker with Temperature Gauge



SKU: BBQS01C



# CHARCOAL SMOKER



**IMPORTANT:** Read these instructions for use carefully. Familiarise yourself with the appliance before before connecting it to a gas container. Keep these instructions for future reference.





## GENERAL WARNINGS

- This appliance is designed for outdoor use only and must be operated away from any flammable material or surfaces and materials.
- This appliance is to be stored in a dry and well ventilated location free from direct sunlight.
- Remove and dispose of all transport and packaging materials before operation

## DANGER!

- During operation all surfaces will be extremely hot and should not be touched or handled.
- Do not use the appliance if it is damaged or does not operate properly.
- Handle with care even after brief use, always pick up using the handles.
- Use only in well ventilated areas.
- Always operate appliance a minimum of 1000mm from flammable materials, walls and 1000mm from the ceiling.
- Children must be supervised by an adult at all times.
- Never leave appliance unattended when operating.
- Use as a cooking appliance only, not to be used as heater or modified for any other reason.
- Do not modify this appliance.



### CARBON MONOXIDE HAZARD

USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS.



**DO NOT** OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET  
**DO NOT** PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.  
**DO NOT** STORE CHEMICALS OR FLAMMABLE MATERIALS, OR SPRAY AEROSOLS NEAR THIS APPLIANCE.  
**DO NOT** OPERATE WITH PANELS, COVERS OR GUARDS REMOVED FROM THIS APPLIANCE.  
**DO NOT** ENCLOSE THIS APPLIANCE.



## DANGER



### USE OUTDOORS ONLY

**KEEP THIS APPLIANCE AWAY FROM ALL COMBUSTIBLE MATERIALS**  
**Minimum clearances**  
**Rear 1000mm - Side 1000mm - Top 1000mm**  
**USE ONLY AS RECOMMENDED**  
**KEEP CHILDREN AWAY FROM THIS APPLIANCE**

**INDOOR USE MAY CAUSE DEATH**





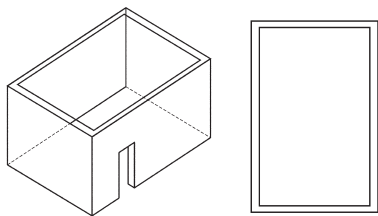
## IMPORTANT

- Use outdoors only.
- Keep children away at all times.
- CAUTION: Accessible parts may be very hot. Please take care when handling or moving the appliance.
- Appliance is to be used on a stable, level, flat, non-flammable surface. The appliance should be protected from direct drafts and in a well ventilated place.
- Take care that the primary air intakes, of this appliance are not obstructed, or that air flow is restricted by placing items or other appliances close to or adjacent to the inlets.
- Do not attempt to move or relocate the appliance when it is operating, extinguish and allow to cool, then move the appliance.



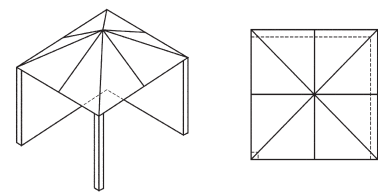
SAFETY INSTRUCTIONS

This appliance shall only be used in an above ground open air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

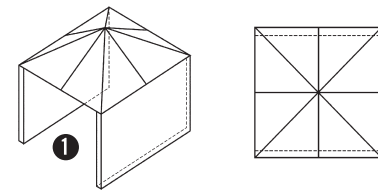


Any enclosure in which the appliance is used shall comply with one of the following:

- A. An enclosure with walls on all sides, but with no overhead cover.

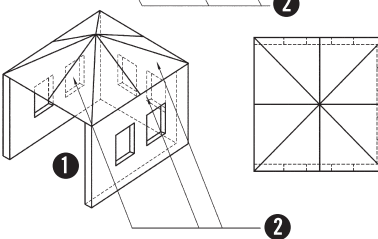
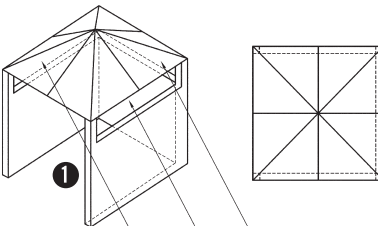


- B. Within a partial enclosure that includes an overhead cover and no more than two walls.



- C. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

- 1. At least 25% of the total wall area is completely open.
- 2. 30% or more in total of the remaining wall side, back and front wall areas is open and unrestricted.
- 3. In the case of balconies, 20% or more of the total wall area shall remain open and unrestricted.





## UNDERSTANDING YOUR APPLIANCE



We recommend two people work together when assembling this unit. The following tool is required to assemble this Vertical Smoker:

- Adjustable Wrench
- Phillips Screwdriver

PARTS DIAGRAM

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

CARTON CONTENTS

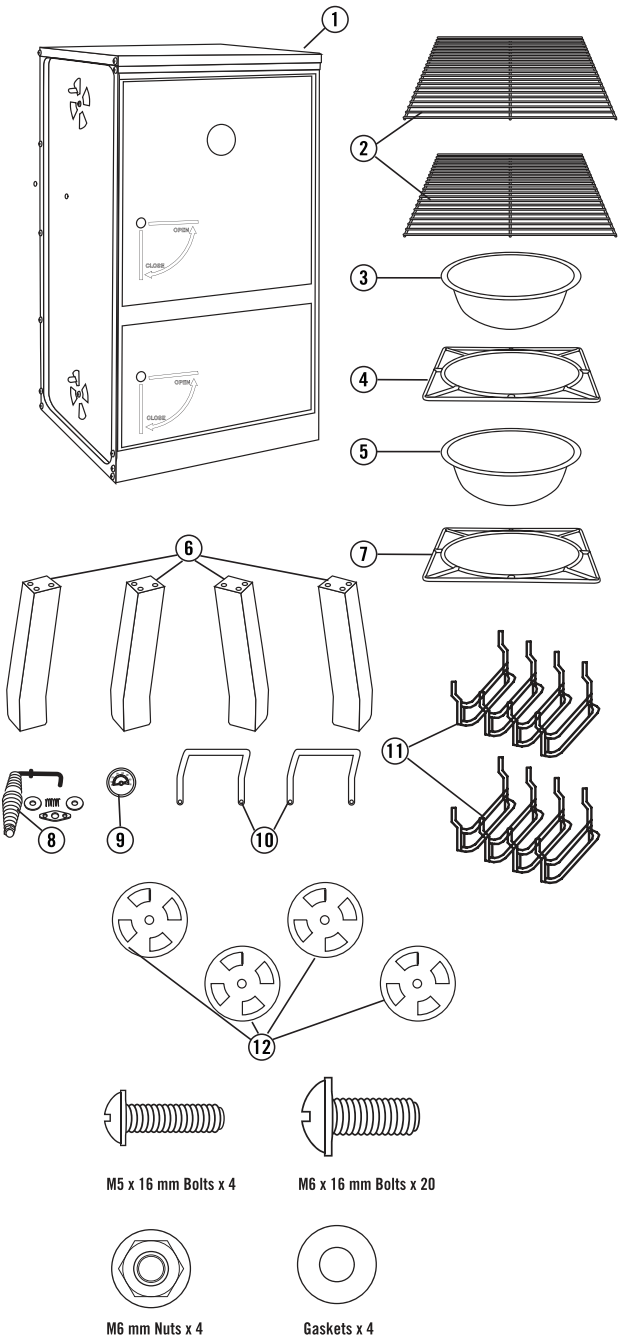
Make sure you have all items listed under **CARTON CONTENTS** and **HARDWARE BAG CONTENTS** before you begin the assembly process.

- 1. Smoker box x 1
- 2. Cooking rack x 2
- 3. Water pan x 1
- 4. Water pan bracket x 1
- 5. Charcoal/wood chip pan x 1
- 6. Legs x 4
- 7. Charcoal/wood chip pan bracket x 1
- 8. Door handles with springs, washers and door retaining brackets x 2
- 9. Temperature gauge x 1
- 10. Side handles x 2
- 11. Rack mounts x 8
- 12. Air vent dampers x 4

HARDWARE BAG CONTENTS

Quantity

- M6 x 16 mm Phillips head bolts x 20
- M5 x 16 mm Phillips head bolts x 4
- M6 nuts x 4
- Gaskets x 4

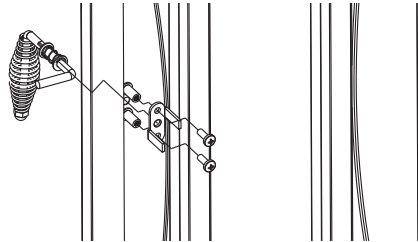
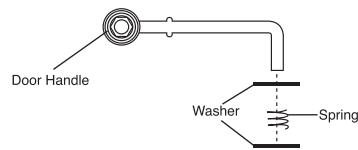




## ASSEMBLY

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

**Step 1.** Slide washers and spring onto latch end of handle as illustrated. Insert handle through hole in door and slide door retaining bracket over handle. Secure door retaining bracket using two M6 x 16 mm Phillips head bolts. Repeat for other door.



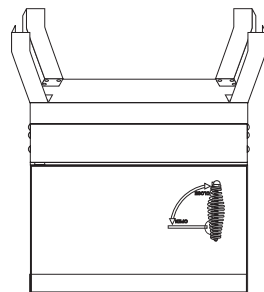
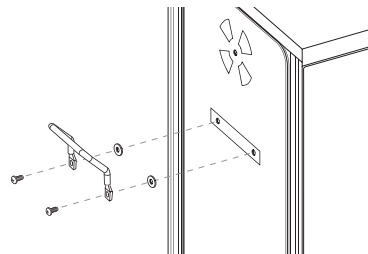
**NOTE:** Door handles must be pushed in while turning handles to "CLOSE" position.

**Step 2.** Insert two M5 x 16 mm bolts and gaskets from the outside and thread into holes in the side cabinet as illustrated. Tighten securely. Complete steps for both of the cabinet assembly.

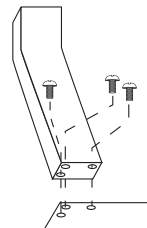


**WARNING:** Use caution when lifting or moving smoker to prevent strains and back injuries. Moving smoker may require the help of an additional person.

**NOTE:** With the help of a friend, turn the smoker box upside down. Make sure door is securely latched to avoid injury.



**Step 3.** Attach legs to bottom of smoker using twelve M6 x 16 mm Phillips head bolts.

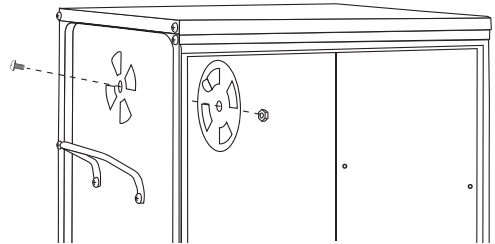




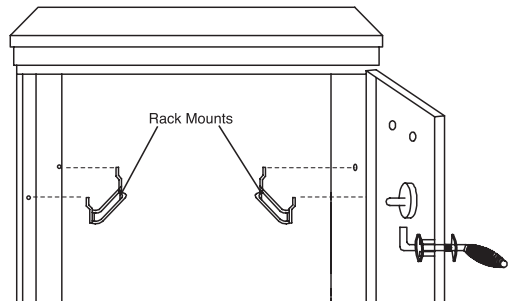
**WARNING:** Use caution when lifting or moving smoker to prevent strains and back injuries. Moving smoker may require the help of an additional person.

**NOTE:** With the help of a friend, turn the smoker box with legs to an upright position.

**Step 4.** Attach four air vent dampers to sides of smoker box using four M6 x 16mm Phillips head bolts and M6 nuts.



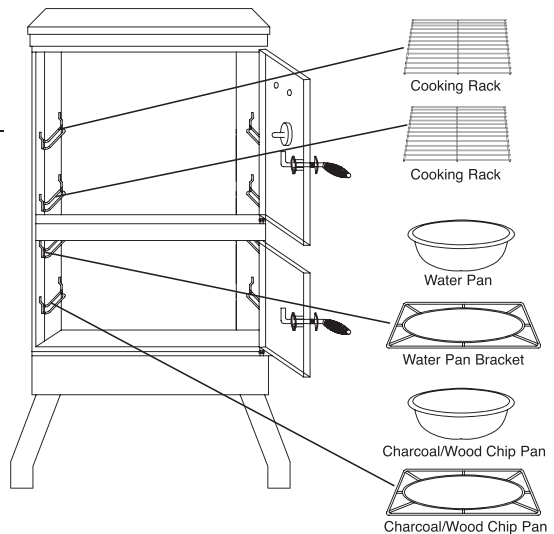
**Step 5.** Insert eight rack mounts into smoker box sides. These will form the shelves for the cooking grills and water/charcoal pan brackets.



**Step 6.** Place the charcoal/wood chip pan into the pan bracket. Place the pan bracket onto the bottom shelves of the smoker box.

**Step 7.** Place the water pan into the pan bracket. Place the pan bracket onto the shelves above the charcoal pan.

**Step 8.** Place the cooking grills onto the two upper smoker box shelves.



CURING YOUR SMOKER

Prior to your first use of the Vertical Smoker, follow the instructions below carefully to cure your smoker. Curing your smoker will minimise damage to the exterior finish as well as rid the smoker of paint odour that can impart unnatural flavours to the first meal prepared on your Vertical 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 water pan from smoker. Lightly coat all interior surfaces of the Smoker including cooking grills with vegetable oil or vegetable oil spray. Do not coat charcoal pan.
- Step 2.

Follow the instructions below carefully to build a fire. You may use charcoal and/or a charcoal/wood mixture as fuel in the Vertical Smoker (see “Adding Charcoal/Wood During Cooking” section of this manual).



**WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer’s warnings and instructions regarding the use of their product. You will need to remove the lower cooking grills to allow enough clearance for a Charcoal Chimney Starter. Start with 2.5kg of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. When charcoal is burning strong, carefully place hot coals in centre of charcoal pan then replace cooking grills.

**IMPORTANT:** To extend the life of your smoker, make sure that hot coals and wood do not touch the walls of smoker.

If using Charcoal Chimney Starter, proceed to step 5.

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer’s warnings and

instructions regarding the use of their product. Start with 2.5kg of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in center of charcoal pan. Curing Your Smoker

- Step 3.

Saturate charcoal with lighting fluid. With smoker box door open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the smoker.
- Step 4.

With smoker box door open, stand back and carefully light charcoal. Allow to burn until covered with a light ash (approximately 20 minutes).



**WARNING:** Charcoal lighting fluid must be allowed to completely burn off prior to closing smoker box door (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in smoker box and may result in a flash-fire or explosion when door is opened.

- Step 5.

With coals burning strong, close the smoker box door. Allow the charcoal to burn uninterrupted for 2 hours.
- Step 6.

Increase the temperature on the heat indicator. This can be achieved by adjusting the air vent dampers or by adding more charcoal and/or charcoal/wood mixture (see “Adding Charcoal/Wood During Cooking” section of this manual). Maintain the fire for 1 hour then allow unit to cool completely.

**NOTE:** It is important that the exterior of the smoker is not scraped or rubbed during the curing process.

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



## SMOKING

**Step 1.** Remove water pan bracket and water pan from smoker. Follow instructions below carefully to build a fire. You may use charcoal and/or charcoal/wood mixture as fuel in the Vertical Smoker (see “Adding Charcoal/Wood During Cooking” section of this manual).



**WARNING:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer’s warnings and instructions regarding the use of their product. You will need to remove the lower cooking grills to allow enough clearance for a Charcoal Chimney Starter. Start with 2.5kg of charcoal. When charcoal is burning strong, carefully place hot coals in centre of charcoal pan and replace cooking grills.

**NOTE:** To extend the life of your smoker, make sure that hot coals and wood do not touch the walls of smoker.

**If using Charcoal Chimney Starter, proceed to step 4.**

If you choose to use charcoal lighting fluid, **ONLY** use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer’s warnings and instructions regarding the use of their product. Place 2.5kg of charcoal on charcoal pan.

**Step 2.** Saturate charcoal with lighting fluid. With smoker box door open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the smoker.

**Step 3.** With smoker box door open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing smoker box door.



**WARNING:** Failure to do this could trap fumes from charcoal lighting fluid in smoker box and may result in a flash-fire or explosion when door is opened.

**Step 4.** With coals burning well, carefully add wood chunks using long cooking tongs (see “Flavouring Wood” and “Adding Charcoal/Wood During Cooking” sections of this manual.)

**NOTE:** Depending on the weather, a full pan of charcoal will burn for 5-6 hours.

**Step 5.** Replace the water pan bracket and water pan.



**WARNING:** To avoid overturning/spilling pan of hot liquid, never pull water pan bracket out more than 4”. Refer to the illustration in “Adding Water During Cooking” section of this manual.

**Step 6.** Carefully fill the water pan with warm water or marinade to 2.5cm below the rim. A full pan holds 3L of water and will last 2-3 hours. Do not overfill and allow water to overflow from water pan.

**Step 7.** 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. Close smoker box door.

**Step 8.** After 2-3 hours of cooking, check water and charcoal levels by following instructions in the “Adding Water During Cooking and Adding Charcoal/Wood During Cooking” sections of this manual.



**WARNING:** Do not allow liquid in water pan to completely evaporate. Always keep water in water pan as long as coals are still burning. Water will evaporate and grease in water pan can catch on fire.





**Step 9.** The ideal smoking temperature is between 80°C and 130°C. 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 10.** Allow smoker to cool completely, then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

## SMOKE COOKING TIPS

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

Food closest to the charcoal will cook and brown faster. Rotate food midway through the cooking cycle. If food is excessively browned or flavoured 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 flavouring.

**CAUTION:** Always use oven mitts/gloves to protect your hands. Liquid in water pan will be extremely hot and can scald or burn. Always allow liquid to cool completely before handling. Do not allow liquid to completely evaporate from water pan.

## FLAVOURING WOOD

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

Wood chunks or sticks 8 to 10cm long and 2 to 3cm 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 flavour. A recommended amount for the Vertical Smoker is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavour or less wood for milder smoke flavour.

Additional flavouring 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 During Cooking” section of this manual to avoid injury while adding wood.

## REGULATING HEAT

To maintain or increase temperature, fully open air vent dampers on sides of smoker box. If increased air circulation does not raise the temperature sufficiently, more wood and/or charcoal may need to be added during the cooking cycle. Follow instructions in “Adding Charcoal/Wood During Cooking” section of this manual.

**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.





## ADDING WATER DURING COOKING

Check the water level in water pan if the complete cooking process takes longer than 2 hours. A low water level can be detected by listening for the sound of water sizzling. Water can be added to the water pan through the smoker box door. Use caution and follow instructions carefully.



**WARNING:** 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.

- Step 1.** Stand back and carefully open smoker box door allowing heat and steam to escape away from your face. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Inspect the water level in pan.

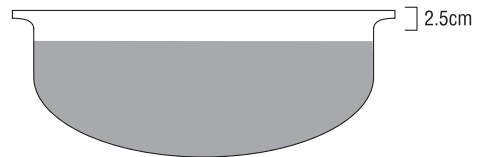
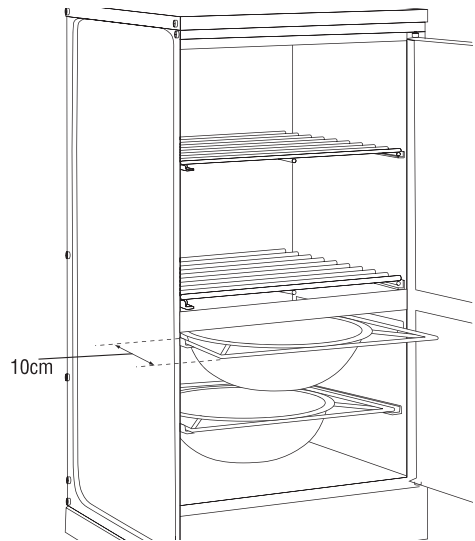


**WARNING:** To avoid overturning/spilling pan of hot liquid, never pull water pan bracket out more than 10cm. (See illustration)

- Step 2.** If water level is low, extra water or marinade will need to be added to water pan. Wearing oven mitts/gloves, slide out water pan bracket no more than 10cm.

- Step 3.** Fill water pan to 2.5cm below the rim. Pour slowly to avoid splashing or over-filling.

- Step 4.** Carefully slide water pan bracket in completely, close smoker box door and allow food to continue cooking.





## ADDING CHARCOAL/WOOD DURING COOKING

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



**WARNING:** 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.

**Step 1.** Stand back and carefully open smoker box door allowing heat and steam to escape away from your face. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Inspect the charcoal level in pan.

**Step 2.** Wearing oven mitts/gloves, stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood to charcoal pan, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.



**WARNING:** Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

**Step 3.** Close smoker box door and allow food to continue cooking.

## BEFORE STORING YOUR SMOKER

- Clean all surfaces.
- When cool and not in use, store your smoker indoors in a dry location to protect against rusting.
- If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

## MAINTENANCE AND SERVICE

- Cure your smoker periodically throughout the year to protect against excessive rust.
- To protect your smoker from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grills and water pan with hot, soapy water, rinse well and dry. Lightly coat grills 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. Do not coat charcoal pan.
- 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.

# ALEKO®

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