

# ALEKO®

## Vertical Offset BBQ Gas Smoker with Temperature Gauge



SKU: BBQS03G



# GAS 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.
- Use with Universal Liquefied Petroleum Gas.
- This appliance is to be stored in a dry and well ventilated location free from direct sunlight.
- Do not store when still connected to the cylinder.
- Make sure that the cylinder is disconnected and is stored in a well ventilated area, free from direct sunlight, heat and ignition sources.
- If being stored indoors, ensure that the location complies with the standard AS/NZS1596.
- This appliance must only be serviced by an authorised service agent, return to your place of purchase for service and repair.
- 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 leaking, damaged or does not operate properly.
- Handle with care even after brief use, always pick up using the handles not the cylinder.
- It may be hazardous to attempt to fit other types of gas containers or cartridges.
- Use only in well ventilated areas.
- Always operate appliance a minimum of 1000mm from flammable materials, walls and 1000mm from the ceiling.
- Do not use adaptors. Do not modify appliance to fit other connectors or cylinders.
- 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, located on the burner tube 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.
- If you smell gas, immediately turn the gas off at the cylinder and move the appliance and cylinder to a well ventilated area outside, keeping well away from sources of heat such as naked flames and pilot lights.
- Do not attempt to move or relocate the appliance when it is operating, extinguish the burner and allow to cool, disengage the gas cylinder then move the appliance.

## CHECKING FOR GAS LEAKS

- Check that all connections are tight and that the gas cylinder connection has been tightened before you turn the cylinder gas valve on.
- **NEVER** check for leaks with a flame or pilot light.
- Using Companion Gas Leak Detection Spray or soapy water, coat all connections, if bubbles appear turn the cylinder gas control off and retighten the connection before re-testing.
- Inspect the appliance regularly for signs of wear, leaks or incorrect operation. If symptoms such as flaring of the burner, issues with lighting, damages to hoses or connections or leaks from seals or gas controls are identified do not attempt to repair, return to your authorised stockist for service and maintenance.



## CHANGING GAS CYLINDER

- To check if gas remains in the cylinder, disconnect from the appliance and hold the cylinder in a vertical position then shake from side to side, if there is a sound or feel of liquid movement inside, the cylinder contains gas.
- When changing gas cylinders ensure this is conducted outside in a well ventilated location free from people, animals and ignition sources such as naked flames, pilot lights and electrical equipment with heaters or elements.

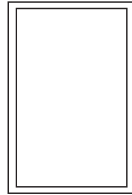
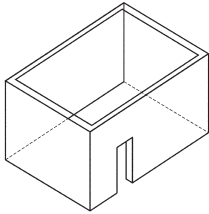






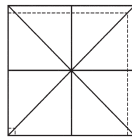
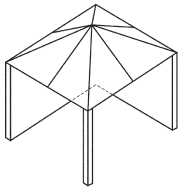
## SAFETY INSTRUCTIONS

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.

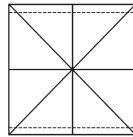
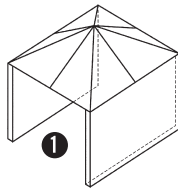


**Any enclosure in which the appliance is used shall comply with one of the following:**

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

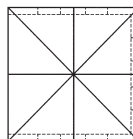
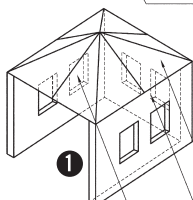
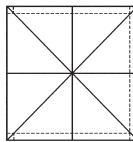
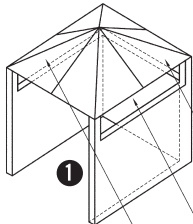


- B.** Within a partial enclosure that includes an overhead cover and no more than two walls.



- 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



BRASS BURNER



HOSE AND REGULATOR

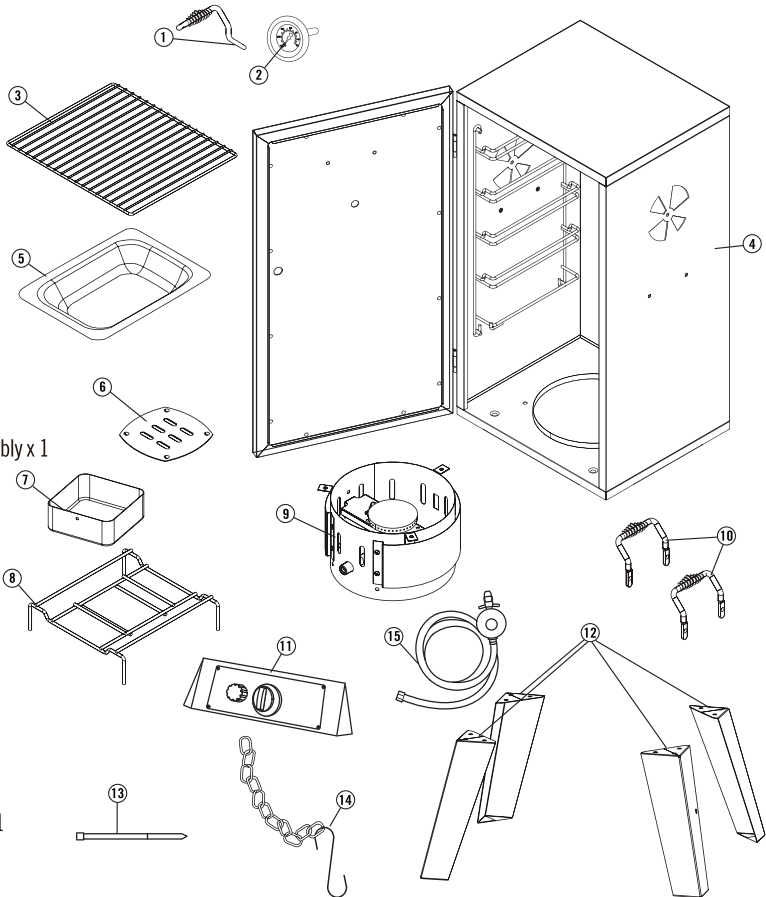
PARTS DIAGRAM

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.

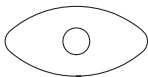
- 1. Door Handle x 1
- 2. Temperature Gauge Assembly x 1
- 3. Cooking Rack x 4
- 4. Smoker Body x 1
- 5. Water Pan x 1
- 6. Wood Chip Box Lid x 1
- 7. Wood Chip Box x 1
- 8. Wood Chip Box Rack x 1
- 9. Burner Assembly x 1
- 10. Handles x 2
- 11. Control Panel Assembly x 1
- 12. Legs x 4
- 13. Zip Tie x 1
- 14. Hook and Chain x 1
- 15. POL Regulator and hose x 1
- 16. Use and Care Guide x 1
- 17. Hardware Bag x 1



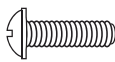
HARDWARE BAG CONTENTS

Quantity

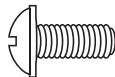
- Heat Resistant Washers (Door Handle) x 2
- M5 x 16mm Bolts x 7
- M6 x 16mm Bolts x 15
- M4 x 25mm Bolts x 2
- M5mm Nuts x 3
- #10 Washers x 3
- Gaskets x 7



Heat Resistant Washers (Door Handle) x 2



M5 x 16 mm Bolts x 7



M6 x 16 mm Bolts x 15



M4 x 25 mm Bolts x 2



M5 mm Nuts x 3



#10 Washers x 3



Gaskets x 7



## ASSEMBLY

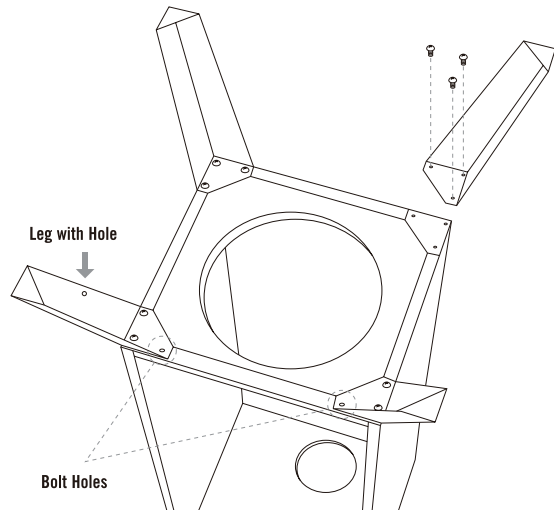
Choose a level, cleared assembly area and get a friend to help you put your smoker together. Lay cardboard down to protect smoker finish and assembly area.



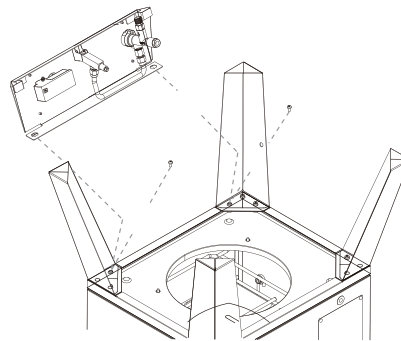
**CAUTION:** Some parts may contain sharp edges. Wear protective gloves if necessary.

**NOTE:** With the help of a friend, turn the smoker cabinet upside down.

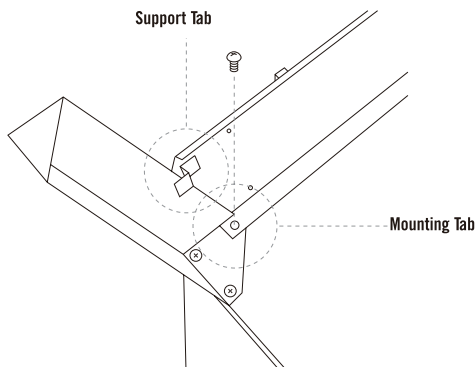
**Step 1.** Line up holes of leg and cabinet, and attach with M6 x 16mm bolts; nuts are pre-welded to cabinet. Securely tighten bolts. Attach the leg with hole in the middle of the leg in the position indicated by the arrow in the figure (right front corner). DO NOT yet insert bolts in locations indicated by circles in figure.



**Step 2.** Place the Control Panel Assembly between the front legs as shown. There are slots on each side of the control panel that fit around the edges of the legs.



**Step 3.** The two mounting tabs fit to the inside of the legs and line up with the bolt holes. Be sure both the support tabs on the backside of the control panel are captured behind the legs as shown to the right. Insert the two remaining M6 x 16mm bolts through the mounting tabs and tighten them securely.





**Step 4.** Set the burner assembly onto the cabinet as shown.

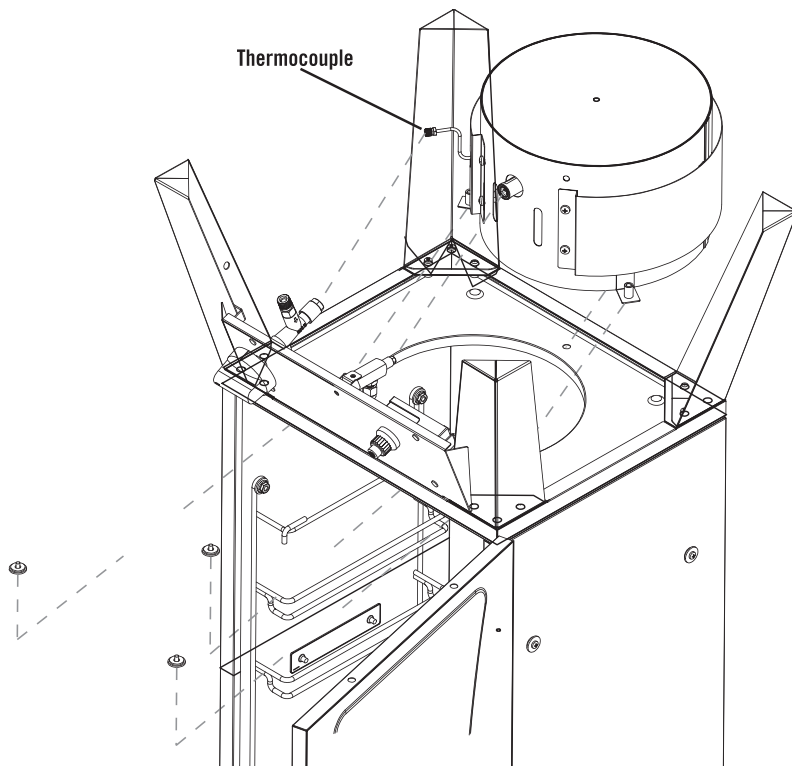


**CAUTION:** Make sure the valve gas orifice slides and fits into the burner tube, and attach thermocouple to gas valve (tighten using a spanner).

**Step 5.** Secure the burner assembly with the three M6 x 16mm bolts with #10 washers and gaskets from the inside of the cabinet. Securely tighten the bolts.

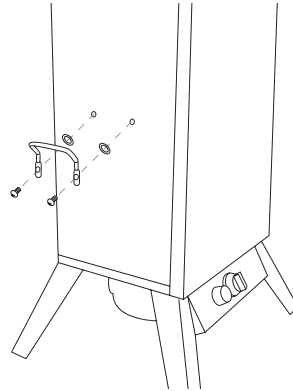
**Step 6.** Attach the loose igniter wire to the igniter on the control panel as shown.

**NOTE:** With the help of a friend, turn the smoker body to its upright position.

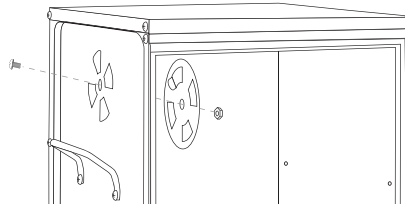




- Step 7.** Line up the side handle with the matching holes on each side of the cabinet as shown. The handles must be positioned upright with the bolt holes on the bottom as shown. Insert two M5 x 16mm bolts and gaskets from the outside and thread into the holes in the side of the cabinet as illustrated. Tighten securely. Complete steps for both sides of the cabinet assembly.

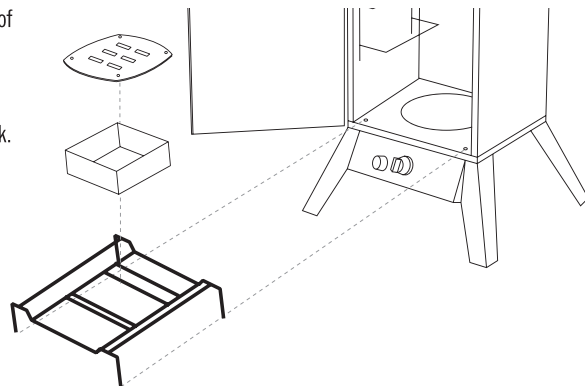


- Step 8.** Attach two air vent dampers to sides of smoker box using four M6 x 16mm Phillips head bolts and M6 nuts.



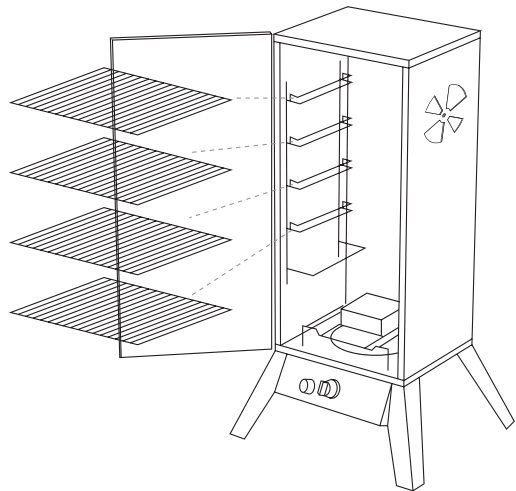
- Step 9.** Insert the Wood Chip Box Rack into the bottom of the smoker. The feet of the rack sit in the four indentations in the bottom.

- Step 10.** Set the Wood Chip Box onto the rack. Make sure it is seated properly and securely in the centre of the rack. Place the lid on the Wood Chip Box.

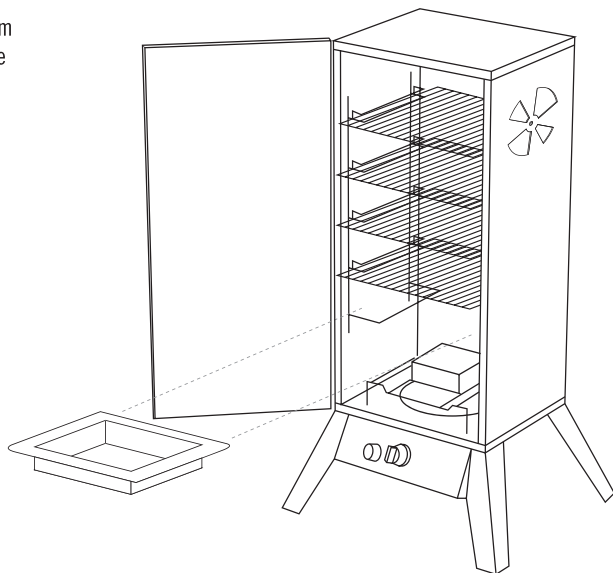




- Step 11.** Insert all cooking racks into rack supports respectively as shown. Make sure each cooking grill is firm and level.

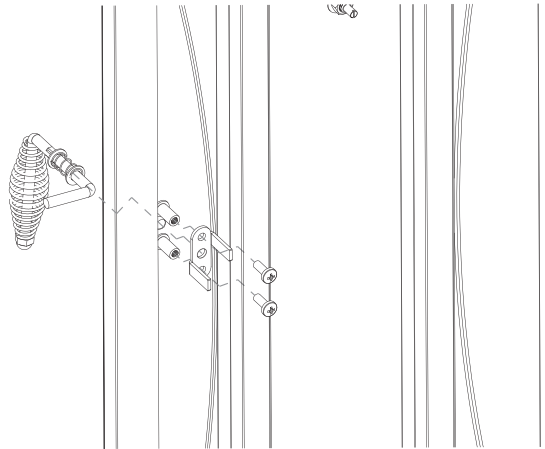


- Step 12.** Slide the water pan into the bottom rack position as shown. Make sure water pan is firm and level.

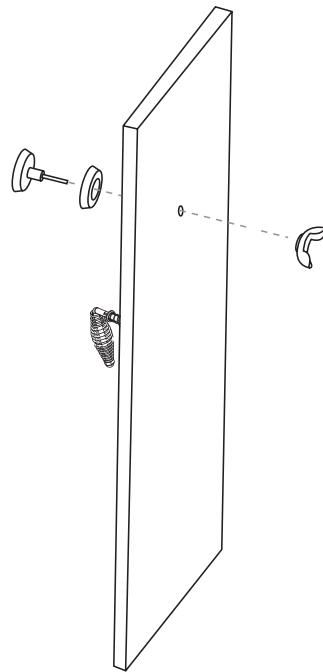




- Step 13.** Slide washers and spring onto latch end of handle as illustrated. Insert handle through hole in door and slide door retaining bracket over handle. Secure door retaining bracket using two M6 x 16mm Phillips head bolts. Repeat for other door.



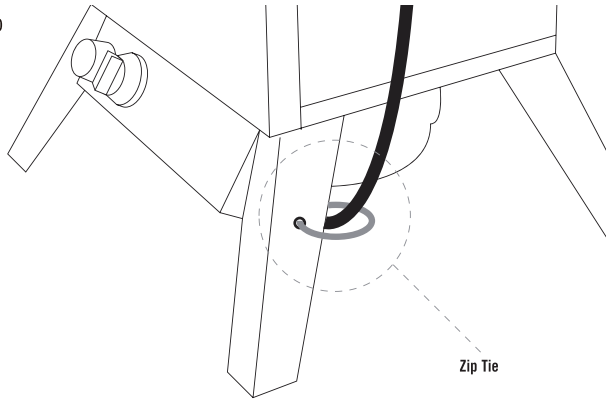
- Step 14.** Insert the temperature gauge with bezel through the mounting hole in the front of the door. Place a wing nut onto the temperature gauge stem from the inside of the door panel and tighten it firmly.



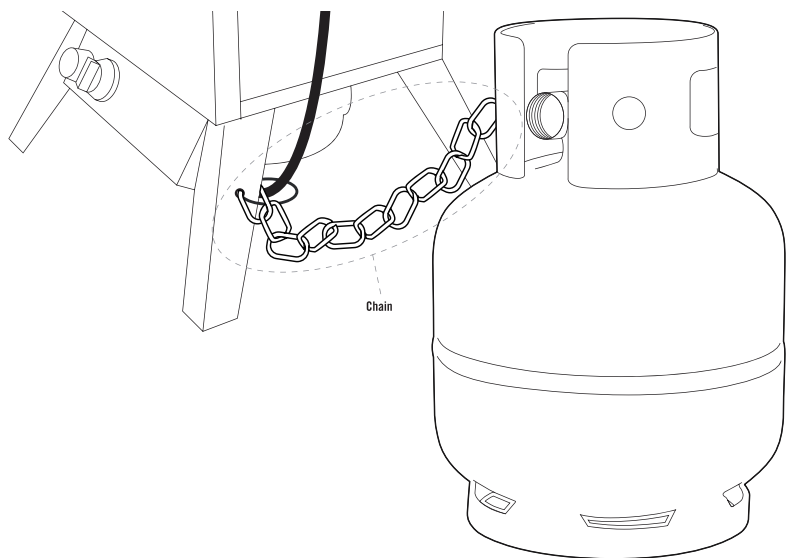




- Step 15.** Using a zip tie, secure the hose to the front leg as shown. Do not pull the zip tie tight, leave it just loose enough so that the hose can be adjusted if needed. Tying the hose to the leg helps prevent the hose from coming into contact with the hot burner chamber. Inspect the installation underneath the smoker to ensure that the hose is not rubbing any portion of the burner chamber.



- Step 16.** Use hook and chain to secure to gas cylinder to prevent the hose from being stretched in case smoker is moved.



OPERATING INSTRUCTIONS

Pre-use procedures

Before you cook food in your smoker, it is important to “season” your smoker. Seasoning seals the paint and interior of your smoker to enhance flavouring, durability; and overall performance. This is also referred to as the “break-in” process.

If your smoker requires any touch-up paint on the inside of the cabinet, the only time you should apply paint to the inside is before the seasoning process. Paint should not be applied to the interior of your smoker after your smoker has been used. Paint toxins may contaminate your food. However, if paint becomes necessary after use, see the section in this manual concerning After Use Care and Maintenance.

To season your smoker, simply use it as you normally would; only do not cook any food. You will need to follow all of the operating procedures in the next few sections of this manual.

Using your desired flavouring woods and marinades, burn your smoker at low temperature (around 125°F [50°C]) for 45-60 minutes. Let the smoker cool, and clean out the used water and wood.

Once seasoning is complete, your smoker’s interior will have a durable, seasoned coating.

Adding wood/charcoal

To add wood chips before cooking, simply fill the Wood Chip Box with your choice of flavouring hardwood chips. The amount and type of wood you use is entirely up to you. One full box is typically enough for several hours of smoking. Once the box is filled, place the lid on top of the box and set the box in the smoker.

To add wood chips while cooking, we recommend using tongs or long handled pliers to remove the box lid and top lace the pieces into the Wood Chip Box without removing the box. It is not recommended to remove the Wood Chip Box while the smoker is in operation.



**CAUTION:** The Wood Chip Box and lid get very hot. Avoid handling them while in use. Always wear protective oven mitts when handling hot components.

Cooking Tip – Flavouring wood:

- Small wood chips work best inside the Wood Chip Box.
- Use dry hardwoods such as hickory, pecan, apple, cherry or mesquite.
- Most fruit or nut tree woods produce excellent smoke flavouring.
- Do not use resinous woods such as pine or plywood. These usually produce unpleasant flavouring.
- Let your taste be your guide – experiment with different types and quantities of wood chunks, chips, or sticks. You can even mix woods.
- To produce more smoke and to prevent fast burning, pre-soak the wood chips in a separate bowl of water for at least 20 minutes, or wrap the chips in perforated aluminum foil.
- Most smoke flavouring occurs within the first hour of cooking. Adding wood chips after the first hour is typically not necessary unless extra smoke flavouring is desired.

Adding water

To add water before cooking, simply remove the water bowl and fill it with water up to 1" (2.5cm) below the rim. Then replace the bowl to the bottom of the rack.

To add water while the smoker is hot, **DO NOT** pull the water bowl out beyond the rack.

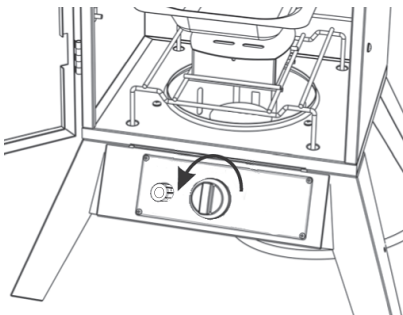
### Cooking Tips

Line the water bowl with aluminum foil before each use. This will make it easy to clean and help your water bowl last longer. To make adding water easier and safer, use a clean watering can with a long spout.

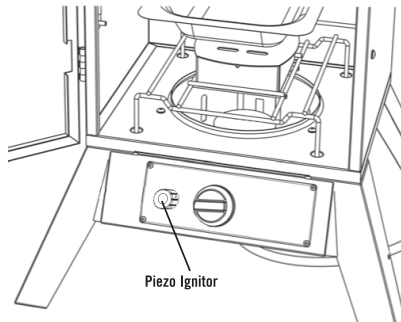
## LIGHTING PROCEDURES

### Igniter lighting system

1. Perform leak test after connecting LP Gas cylinder. Check all connections for leaks using the Companion Leak Detection Spray or soapy water.
2. Open the smoker cabinet door.
3. Check for any blockage to the burner. Remove any foreign objects or matter.
4. Be sure the burner control knob is in the "OFF" position.



5. Open the LP Gas cylinder valve by turning counter-clockwise.
6. To light unit with the igniter, push in and turn the Burner Control Knob counter-clockwise to the High setting.



7. Immediately press the Piezo button several times (you should see a small spark jumping from the end of the electrode rod to the side of the burner). If the burner doesn't light within 5 seconds, turn the Burner Control Knob off and wait five minutes for gas to clear before repeating the steps again.
8. Once the burner is lit release the gas control, then close the door to allow heat to accumulate.

### Shutting the smoker off

**CAUTION:** The smoker can become very hot while in use. Do not touch any portion of the smoker except for the door handle and burner control knob. It may be necessary to use protective gloves.

- Turn the burner control knob off by pushing in and rotating clockwise to the "off" position. The burner flame should then go out.
- Turn off the LP Gas cylinder valve by turning the knob clockwise until it stops.
- Follow all warnings and safety precautions before removing meat from smoker or preparing the unit for storage. Please see page 13 for proper storage procedures and the important warnings and safeguards on page 2.



## COOKING INSTRUCTIONS

**IMPORTANT:** Before each use, clean and inspect the hose and the connection to the LP Gas cylinder. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced before the smoker is used. Refer to the “leak test” instructions in the LP Gas cylinder connection portion of this manual.

- Fill the Wood Chip Box with flavouring wood chips and place the box inside the smoker as instructed in the assembly section of this manual. Also, refer to Cooking Tips for Flavouring Wood in Operating Instructions section.
- Place the water bowl inside the smoker in the lowest rack position as explained in the assembly section of this manual. Carefully fill the water bowl with water or marinade up to 1 inch below the rim. A full bowl will last for approximately 2-3 hours. Do not overfill or allow water to overflow from the water bowl.
- Insert or adjust the cooking grills in to the desired rack positions. For better access to the food with tongs or spatulas, make sure the grill wires run front to back as explained in the assembly section of this manual.
- You are now ready to light the burner. Refer to the Lighting Procedure on the previous pages of this manual. The heat from the burner will allow the wood chips to burn, causing the flavouring smoke to accumulate.
- Place the food on the cooking grills in a single layer with space between each piece. This will allow smoke and hot moisture to circulate evenly around all the food pieces.
- For best results, smoke foods at a constant temperature of 225° to 250° F (110° to 120° C) as measured by the temperature gauge mounted on the front of the smoker. For more tender and heavily smoked meat, a lower temperature may be preferred. If time is critical, a higher temperature range is recommended.
- Check water level periodically and add water if low. For best results and to retain heat, avoid opening the door of the smoker while in use. When the door must be opened, only open it briefly. The smoker will quickly resume cooking temperature after the door is closed.
- Always use a meat probe thermometer to ensure food is fully cooked before removing it from the smoker.
- After each use, and after the smoker is cooled, carefully remove the grease pan from the bottom of the smoker, empty the grease, and clean the grease pan.

## AFTER USE SAFETY AND MAINTENANCE

**CAUTION:** All care and maintenance procedures are to be performed only while the smoker is turned off and cooled.

- Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a non-combustible container. Be sure there are no other combustible materials in or near the container.
- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the smoker, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a non-combustible container
- Clean the water bowl and cooking grills with hot, soapy water. Rinse and dry thoroughly. You may prefer to coat the water bowl and cooking grills lightly with cooking oil or cooking spray.
- Frequently check and clean the burner for insects and insect nests. A clogged tube can lead to fire outside the smoker. Also make sure the smoker does not have any foreign objects obstructing the flow of combustion and ventilation air.
- If your temperature gauge seems to be out of calibration: Remove the heat indicator from the door of the smoker by loosening and removing the mounting nut from the inside. There is a second nut mounted on the back of the heat indicator that can be turned to adjust the heat indicator needle. Set the needle to the current outdoor ambient temperature and re-mount the heat indicator to the door of the smoker.
- To clean the inside and outside of the smoker cabinet, simply use a damp cloth. Spray-washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stand inside or on top of the smoker. Carefully remove the grease pan, dispose the grease, and wash thoroughly. Once cleaned, you may prefer to lightly coat the interior of the smoker cabinet with cooking oil or cooking spray.
- If rust is present on the exterior surface of the smoker, clean the area with steel wool or emery cloth and use heavy duty, heat resistant paint.



- **NEVER** apply additional paint to the interior of the smoker.  
If rust is present on the interior of the smoker, clean it thoroughly with steel wool and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.
- When an LP Tank is not connected, and to help prevent dirt or other foreign particles from clogging the hose/regulator, hang the end of the hose/regulator from the side handle using the supplied S-hook.
- To protect your smoker from weather, always keep your smoker covered while not in use.

## 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

During operation if it is noted that the burner flame is unstable, is changing colour from blue to yellow or has a distinct smell it is important that you take the appliance to your local authorised gas appliance repairer for inspection.

Periodically check the gas control is tight and has no leaks, follow the testing for leaks procedure. Check the gas connection and regulator for any signs of wear or damage, if identified contact customer service for a replacement assembly immediately.





## TROUBLESHOOTING

PROBLEM	CAUSE	CORRECTION
<b>Burner will not light</b>	<ol style="list-style-type: none"><li>1. Check LP Gas cylinder fuel level.</li><li>2. Bad electrode spark.</li><li>3. Burner may not be properly seated.</li><li>4. Burner may be obstructed.</li><li>5. The cylinder valve may be closed.</li><li>6. Regulator is not properly seated on cylinder valve.</li></ol>	<ol style="list-style-type: none"><li>1. Replace LP Gas cylinder.</li><li>2. Check to see if the grill will match light. Electrode or collector may need adjustment.</li><li>3. Re seat burner.</li><li>4. Clear obstructions from burner.</li><li>5. Open cylinder valve.</li><li>6. Re seat regulator on cylinder valve.</li></ol>
<b>Fire at control knob</b>	<ol style="list-style-type: none"><li>1. Burner holes may be obstructed.</li><li>2. Burner is improperly seated on control valve.</li><li>3. Gas connections may be loose.</li></ol>	<ol style="list-style-type: none"><li>1. Clear obstructions from burner.</li><li>2. Re seat burner on control valve.</li><li>3. Leak check and tighten all connections.</li></ol>
<b>Yellow flames at burner</b>	<ol style="list-style-type: none"><li>1. Burner is obstructed.</li></ol>	<ol style="list-style-type: none"><li>1. Clear obstructions from burner.</li></ol>
<b>Flame blows out on "LOW"</b>	<ol style="list-style-type: none"><li>1. Burner holes may be obstructed.</li><li>2. Burner is improperly seated on control valve.</li><li>3. Grill is not sufficiently pre-heated.</li></ol>	<ol style="list-style-type: none"><li>1. Clear obstructions from burner holes.</li><li>2. Re seat burner on control valve.</li><li>3. Pre-heat grill sufficiently.</li></ol>
<b>Burner does not get hot enough</b>	<ol style="list-style-type: none"><li>1. Flow control device has been activated in regulator.</li></ol>	<ol style="list-style-type: none"><li>1. Reset regulator by turning off gas at LP Gas cylinder. Disconnecting regulator from tank. Re-attaching regulator to tank.</li></ol>
<b>Grill is too hot</b>	<ol style="list-style-type: none"><li>1. Excess grease build-up causing grease fires.</li><li>2. Damaged or faulty regulator.</li><li>3. Cook on a lower temperature setting.</li></ol>	<ol style="list-style-type: none"><li>1. Clean smoker components thoroughly.</li><li>2. Replace with identical replacement parts.</li><li>3. Lower flame height and temperature.</li></ol>

# ALEKO®

**8307 S 192nd St Kent, WA 98032**

**Phone: 833-926-2323**

**[hello@aleko.com](mailto:hello@aleko.com)**

**[www.ALEKO.com](http://www.ALEKO.com)**