

# GATEWAY DRUM SMOKER® USER MANUAL

*Welcome to the Insane Can Posse!*



Registered US Patent Product

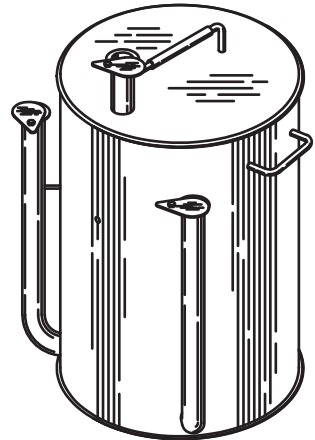
Register your Gateway Drum Smoker online at  
[www.GatewayDrumSmokers.com](http://www.GatewayDrumSmokers.com)

## DO NOT DISCARD. IMPORTANT - MUST READ BEFORE OPERATING

Please read the entire user's manual before attempting to operate a Gateway Drum Smoker®. This manual contains important product information, warnings, and cooking tips. Gateway BBQ, LLC assumes no responsibility for results of careless and dangerous operation of any Gateway Drum Smoker® or its accessories. This smoker is intended for use as a food smoker, barbecue, or grill. It is not intended for any use not specifically described in this manual.

SERIAL #

Manufactured by: Gateway BBQ LLC  
477 WW Industrial Park Drive  
Washington, MO 63090  
[orders@gatewaydrumsmokers.com](mailto:orders@gatewaydrumsmokers.com)  
[www.gatewaydrumsmokers.com](http://www.gatewaydrumsmokers.com)



# GATEWAY DRUM SMOKER®: AWARD-WINNING PEDIGREE

Uniquely engineered for quality performance, Gateway Drum Smokers is the acclaimed premier brand of drum smoker on the market. Pioneering a new vision of barbecue, a Gateway Drum Smoker® offers an innovative solution to overnight pit-tending by slashing long cooking hours while simultaneously providing moist, more flavorful results in half the time.

Manufactured in the USA, Gateway Drum Smokers possess fuel efficiency second to none, and its user friendly, light and portable design adds a versatile edge to every cook. Designed for the revolutionary HOT & FAST approach, but crafted to embrace the traditional Low & Slow cooking method, Gateway Drum Smokers serve up supreme performance on a backyard budget.

**Gateway Drum Smokers were used by elite pitmasters nationwide to receive the following accolades:**

**American Royal *World Series of BBQ* Grand Champion**  
**American Royal *World Series of BBQ* Invitational Reserve Grand Champion**  
**American Royal Brisket Champion - Perfect 180 Score**  
**American Royal Ribs Champion**  
**American Royal Pork Champion**  
**Jack Daniels' Invitational Reserve Grand Champion**  
**Jack Daniels' Invitational Brisket Champion**  
**Jack Danie's Invitational Chicken Champion**  
**World Food Overall Champion**  
**World Food - BBQ Division, Grand Champion**  
**Sam's Club National Tour Grand Champion**  
**Kansas City BBQ Society (KCBS) Overall Champion & Overall Reserve Grand Champion**  
**Kansas City BBQ Society's Team of the Year - ALL 4 CATEGORIES: Ribs, Chicken, Pork & Brisket**  
**Sam's Club National Tour Reserve Grand Champion**  
**180 Scores in Pork, Chicken, Ribs, and Brisket**

# GENERAL SAFETY WARNINGS

- ⚠ This appliance is intended for outdoor use only.
- ⚠ Do not store or use liquid propane cylinder within 10 feet (3m) of the smoker.
- ⚠ Do not use gasoline or other flammable liquids or vapors within 25 feet (8m) of the smoker.
- ⚠ Combustible materials should never be within 24 inches of the smoker.
- ⚠ Accessible parts of this appliance may be very hot.
- ⚠ Exercise reasonable care when operating. It may be very hot when cooking.
- ⚠ Never leave pit unattended when in operation.
- ⚠ Keep the smoker in a level position at all times.
- ⚠ Never lean over this appliance with loose flowing sleeves or place bare hands or fingers directly on this appliance while lighting or operating the smoker.
- ⚠ Should a grease fire occur, leave lid closed until fire is out.
- ⚠ Heat resistant gloves or barbecue mitts should be used when operating the smoker.
- ⚠ Always make sure smoker is cooled before loading into vehicle for transport.
- ⚠ Using abrasive cleaners on the smoker itself will damage the finish.
- ⚠ Do not move smoker when it is in operation.
- ⚠ **WARNING:** Keep infants, small children, and pets away.
- ⚠ **WARNING:** Combustion by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## LIMITED WARRANTY

This warranty shall be limited to the repair or replacement of any part (s) which, under normal use, Gateway Drum Smokers determines, after reasonable examination, to be defective.

Gateway Drum Smokers shall replace parts found defective as provided above with equivalent parts and shall ship such parts at the Purchaser's expense to the Purchaser's designated shipping address. THIS LIMITED WARRANTY SHALL NOT COVER THE FOLLOWING: Any damage, failure, or operating difficulties caused by accident, abuse, misuse, alteration, misapplication, vandalism, improper maintenance; damage to paint due to overheating; and cracks or chips in the exterior paint after delivery to an authorized Gateway Drum Smoker dealer or distributor; damage or failure caused by tampering with or altering the original Gateway Drum Smoker design, except when directed or authorized by Gateway Drum Smokers; damage or failure caused by Purchaser's failure to follow federal, national, state, city or county building and fire codes.

TO THE MAXIMUM EXTENT PROVIDED BY STATE AND FEDERAL LAW, THIS LIMITED LIFETIME WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, AND SPECIFICALLY EXCLUDES THE FOLLOWING:

- WARRANTY TO ANYONE OTHER THAN THE ORIGINAL PURCHASER;
- WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE;
- ANY AND ALL LIABILITY FOR INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES, EXCEPT WHERE SUCH EXCLUSION IS EXPRESSLY PROHIBITED BY LAWS OF THE STATE OR THE ORIGINAL PURCHASER'S RESIDENCE.

**DO NOT LEAVE THE LID OFF OF THE  
GATEWAY DRUM SMOKER & UNATTENDED WITH LIVE COALS.  
EXTREME HEAT MAY DAMAGE PAINT.**

*Gateway Drum Smoker® Sizzle Editions are manufactured with high-heat industrial quality paint that will withstand temperatures up to 450°F.*

*Gateway Drum Smoker® Straight Up Editions may withstand temperatures up to 1000°F.*

**Paint and graphics are not covered under warranty.**

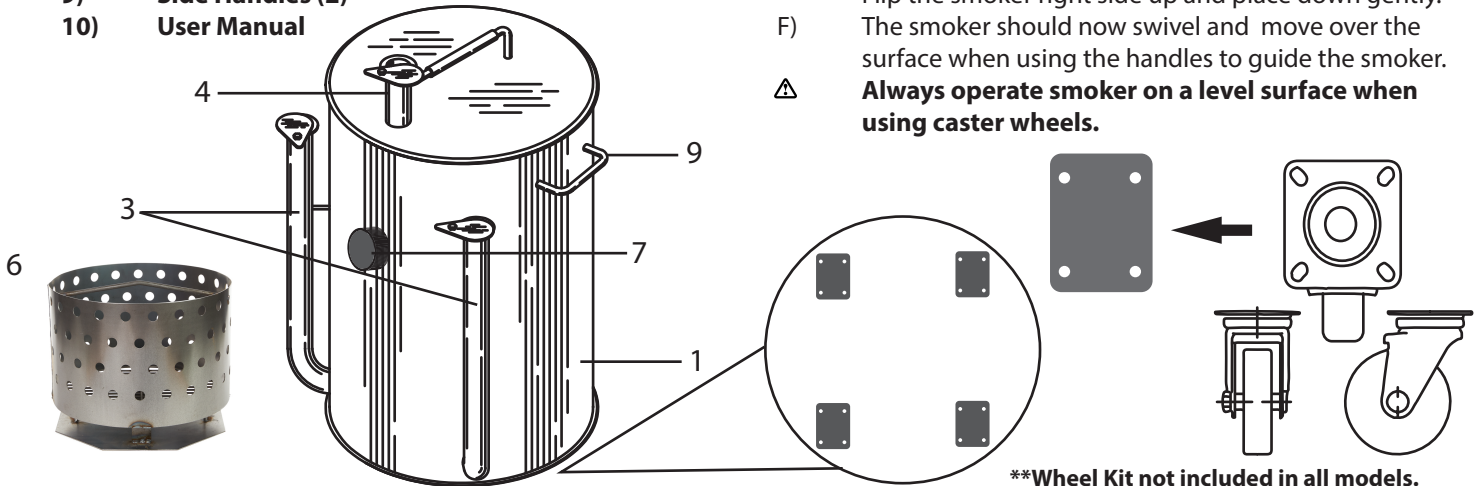
# GETTING STARTED

## GATEWAY DRUM SMOKER CONTENTS

- 1) Fully Welded Unit
- 2) Grate Pegs Welded Inside Unit
- 3) Air Adjusting Intake Pipes (2)
- 4) Air Adjusting Exhaust on Lid
- 5) Hanging Hook Inside Smoker Lid
- 6) Removable, High-Capacity Fire basket
- 7) Center-Mounted 3" Custom Dial Thermometer
- 8) Removable Wheel Kit: Wheels (4), Screws (16)\*\*
- 9) Side Handles (2)
- 10) User Manual

## WHEEL KIT ASSEMBLY

- A) Remove the lid and all interior parts: fire basket, grates, wheel kit, and any accessories from the smoker.
  - B) Carefully flip the smoker upside down, placing it on a level surface.
  - C) Place a wheel on each of the 4 welded smoker feet so that holes align.
  - D) Using the self tapping screws, drill the screws into place.
  - E) Check to make sure wheel is secured tightly in place.
  - F) Flip the smoker right side up and place down gently.
- ⚠ **Always operate smoker on a level surface when using caster wheels.**



\*\*Wheel Kit not included in all models.

# GETTING STARTED

## SEASONING & LIGHTING INSTRUCTIONS

- A) The smoker should be on a level, heat-proof surface. Gateway Drum Smokers® should only be operated outdoors.
- B) Remove lid, fire basket, and grate and set aside.
- C) Using cooking spray, spray the inside walls of the smoker. Start at the bottom of the smoker and spray in a circular motion working your way up the inside walls.
- D) Load approx. 8 lb. of charcoal into fire basket with or about 2/3 full.
- E) Using handle, gently place fire basket in the smoker.
- F) Place paraffin wax cube on top of charcoal and light.
- G) Push charcoal near cube to catch fire. Do not smother cube.
- H) Adjust both intake flappers to a fully open position and leave lid off.
- I) Allow approximately 15 minutes for charcoal to catch fire.
- ⚠️ **WARNING! Do not leave fire unattended. Exceeding recommended temperatures will harm the exterior paint finish.**
- J) Once fire is lit, place lid on smoker and dial-down intake flappers to lock-in desired temperature.  
*All Gateway Drum Smoker® Straight Up Editions including BH55900 and BH30900 will withstand 1000°F.*

## CLEANING YOUR GATEWAY DRUM SMOKER

### *Simple Cleaning technique for after each cook:*

- A) Make sure smoker is cool and charcoal is fully extinguished.
- B) Remove lid, fire basket, and grate and set aside. Remove heat shield ring in bottom of smoker for more thorough cleaning.
- C) Scrape sides and bottom with a grill scraper, such as the **Gateway Drum Smoker® 300X Cleanout Tool**, to remove residue. **TIP: Grill Scrapers with a bowl on the end to scoop excess ash and residue work best.**
- D) Mild soap and water can be used on the outside to wipe away any drippings or mess.
- ⚠️ **WARNING! Using abrasive cleaners on the smoker itself may damage the paint finish.**

*Giving the smoker a thorough cleaning once a year will add years to the life of a Gateway Drum Smoker.*

- E) Complete steps A - D above, this time making sure to remove heat shield ring.
- F) Carefully turn smoker on side.
- G) Using a shop-vac, remove all ash and residue.
- H) Use high pressure water to spray inside walls and bottom of the smoker.
- J) Leave smoker lid off until smoker unit is dry.

# QUICK REFERENCE

MEAT	RECOMMENDED SETTING	COOKING TIME	INTERNAL TEMPERATURE/ DONENESS
Chicken	275° F	45 min. - 1 ½ hours	165° F Breast 185° F Dark Meat
Ribs	275° F	2 hours Wrap in foil after 1 hour and place back on smoker grate	205° F
Pork	300° F	4 - 6 Hours Wrap in foil after 2 Hours	205° F - 210° F
Brisket	300° F	4 - 4 ½ Hours Wrap in foil after 2 Hours	210° F

Be sure to visit [www.GatewayDrumSmokers.com](http://www.GatewayDrumSmokers.com) for more recipes, tips, and training videos.

Other resources to try include:

Insane Can Posse Facebook Group Page: <https://www.facebook.com/groups/348185771958128>

[www.BluesHog.com](http://www.BluesHog.com)



Stay Connected!  
#InsaneCanPosse

# ACCESSORIES

## A) HEAT DIFFUSER PLATE

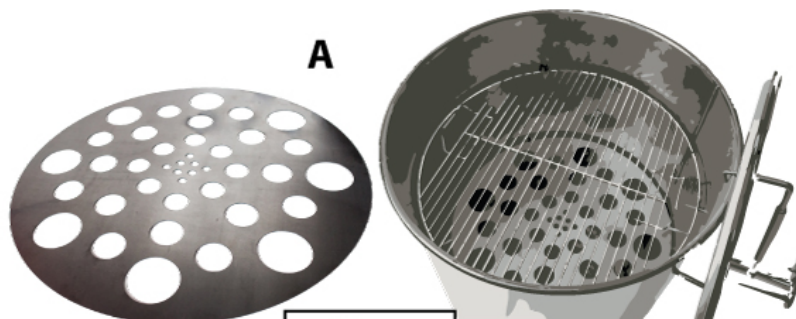
The Heat Diffuser Plate may be placed on the bottom grate level and used to disburse the direct heat from the fire basket creating a more indirect heat source effect and evening out the temperature from top to bottom when cooking on multiple levels.

Model# 10530 Heat Diffuser Plate - 30G fits 30 gallon Gateway Drum Smoker.

Model# 10555 Heat Diffuser Plate - 55G fits 55 gallon Gateway Drum Smoker.

### USING A DIFFUSER:

- Remove lid and grate(s) from Gateway Drum Smoker.
- Light the charcoal in the fire basket like normal.
- Hold the Heat Diffuser Plate at an angle and lower into drum resting it on the lowest level pegs closest to the fire basket.
- Place grate back onto top level pegs for cooking.
- Place food on top rack and replace lid.



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## B) RIB HANGER KIT<sup>®</sup>™

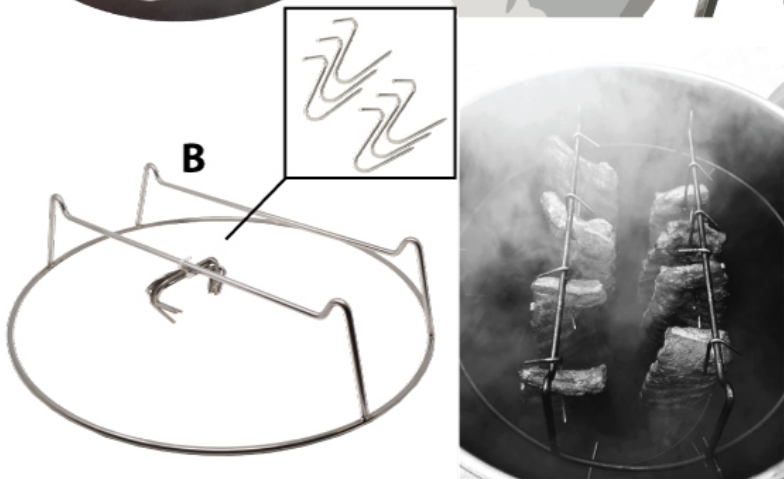
The Rib Hanger Kit comes with rib hanger (2 bars) and set of (6) S-hooks to easily hang your meat allowing for the heat to encircle your meat entirely and cook more evenly.

Model# 10630 Rib Hanger Kit - 30G fits 30 gallon Gateway Drum Smoker.

Model# 10655 Rib Hanger Kit - 55G fits 55 gallon Gateway Drum Smoker.

### USING A RIB HANGER KIT<sup>®</sup>™:

- Remove lid and grate(s) from Gateway Drum Smoker.
- Light the charcoal in the fire basket like normal.
- Place rib hanger on top level pegs. The 2 crossbars should be at the top.
- Using S-hooks, hang meat vertically over the fire basket.
- Replace lid and let cook.



ACCESSORIES NOT INCLUDED. SOLD SEPARATELY.

# ACCESSORIES

## C) SIDE TABLE

Locking onto a handle of the Gateway Drum Smoker®, this poly-material table gives additional working space. Can be used as a cutting board and fits nicely, laying flat on a grate inside the drum for easy transport. Easily removable and easily cleaned with soap and water. No hassles with install/assembly.

*Fits 55G Gateway Drum Smokers only.*

C



D



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## D) EXTRA COOKING GRATE

While your Gateway Drum Smoker® comes standard with one cooking grate, you may also purchase additional grates to maximize space and cook on multiple levels. Gateway Drum Smoker Cooking Grates are heavy-duty and stainless steel.

E

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## E) GATEWAY 300X CLEANOUT TOOL

The Gateway 300X Cleanout Tool is perfect for keeping your smoker in peak condition. The 100% stainless steel Cleanout Tool allows for scraping and scooping to remove residual ash from the bottom of your smoker. The radius of the scraper matches the inside radius of a Gateway Drum Smoker to maximize cleaning. On the back, the notched panel can be utilized as a grate cleaner. The rounded loop at the end of the handle keeps your hands free and clear of mess by allowing you to easily loop and drop in or remove your fire basket.

F

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## F) SIGNATURE SERIES DUAL-LINED COVER

- Dual-Liners for added protection
- Inner Liner can be used when transporting/hauling smokers to guard from straps rubbing on smoker
- Mesh Air-vents in outer cover
- Heavy-duty, waterproof outer shell to use when storing smoker to protect against outdoor elements



ACCESSORIES NOT INCLUDED. SOLD SEPARATELY.



# FREQUENTLY ASKED QUESTIONS

## **Why is my lid leaking smoke?**

A little smoke around the edge can be normal. Gateway Drum Smokers® are not designed to be air-tight. The lids do not contain a gasket or locking attachment.

## **How much meat can typically fit on a grate?**

Three to four butts (8-10 lb. each) or 1 large brisket can fit per grate. When using the **Rib Hanger Kit**™, it will hold 12-16 racks of ribs.

## **How do I clean my Gateway Drum Smoker®? What do I use?**

We recommend cleaning your drum after every use by using the **Gateway 300X Cleanout Tool**. Periodically, you may choose to use an over the counter de-greaser such as Zep for a full cleaning. Only use a de-greaser within the smoker. Using any harsh chemicals on the outside of the smoker may harm paint. Spray the outside of smoker with water only and use clean towel or air dry.

## **What are my temperature gauges/probes reading differently than the standard Gateway Drum Smoker® thermometer?**

Gateway Drum Smokers do not require the use of additional gauges or probes. Location of the probes and/or other factors may vary temperature readings from one device to the next. All Gateway Drum Smokers come standard with a 3" custom dial thermometer. All quick references and how-to's provided by Gateway Drum Smokers reference the temperature readings from the Gateway Drum Smoker® thermometer. Always use this thermometer as your point of reference.

**REMEMBER: 300°F is the sweet spot for cooking HOT & FAST! It is "straight up" on the dial!**

## **Can I use auto temp controls with the smoker?**

Yes, you may use an auto temp control with a Gateway Drum Smoker®. If you choose to do so, we recommend either the Pitmaster IQ or the BBQ Guru. Both have custom adapters to fit a Gateway Drum Smoker®.

## **Is seasoning necessary? What are the benefits to seasoning?**

We recommend spraying cooking spray around the inside walls and inner lid. Recommend cooking at 300° F for 1 hour to sterilize. Seasoning your smoker helps lock in the flavor. You may choose to season it again after every extensive cleaning.

# FREQUENTLY ASKED QUESTIONS

## **When do I use a diffuser?**

A diffuser is recommended when cooking on multiple levels to tame the heat. The heat diffuser plate will create more even, steady temps from top to bottom so that items on different levels cook evenly. We also recommend using a diffuser when baking on your Gateway Drum Smoker®.

## **Can you still cook low and slow?**

Yes, one of the many great benefits of a Gateway Drum Smoker® is its versatility. While the Gateway Drum Smokers are designed to cook HOT & FAST, you may choose to dial the intakes down and use a water pan when cooking Low and Slow.

## **Should I use a water pan? Where do I put it?**

It is not recommended to use a water pan when cooking HOT & FAST. The Gateway Drum Smoker® is designed so that moisture is created from the meat dripping directly over the coals. Using a water pan would be a personal preference. If you decide to use a water pan, we recommend using a 1/2 aluminum pan filled and placed on the lowest grate level.

## **Can my smoker cook in all weather conditions?**

Yes. Any temps, any altitude, and no adjustments are required. However, we do recommend protecting your smoker from the elements while not in use. Our **Gateway Drum Smoker® Signature Series Dual-Lined Smoker Cover** offers the protection to maintain the longevity of the life of your smoker.

## **How does the paint hold up?**

Depending on which Gateway Drum Smoker® model you purchase, the premium, high-temp paint can endure up to 450°F or even upwards of 1000°F. We strongly recommend you review the levels outlined within and use the temperatures suited for your model.

**Paint is not covered within the limited warranty.**

## **What is the life expectancy of a Gateway Drum Smoker®?**

Like any other smoker on the market, its life expectancy is correlated with how well it is maintained and take care of. We suggest treating your smoker like a car! Clean and store in a dry area to prevent rust.

# DAMAGE CLAIMS / RETURN POLICY

## **RETURN POLICY:**

We accept returns only on items purchased directly through Gateway Drum Smokers® via phone, sponsored event, or our website: [www.gatewaydrumsmokers.com](http://www.gatewaydrumsmokers.com). You can return your product(s) up to 30 days from the original date of shipment. All merchandise must be unused and returned in the original packaging. We do not accept returns on custom smokers. Please include a copy of the original receipt of purchase.

Return shipping is the responsibility of the customer. Original and return shipping costs are non-refundable. All items must be postmarked within 30 days from the original date of shipment. The refund will be issued once the item is returned and properly inspected. There is a 20% restocking fee on all returns.

## **DAMAGE CLAIMS:**

All Gateway Drum Smokers leave our facility packaged and strapped to a pallet when using LTL Freight. Please make sure to inspect the shipment for any outside damage before signing for the shipment. If there appears to be outer damage, if possible, please take pictures and remove the smoker from the box and inspect. While we rarely have cases of damage, we recommend taking precautions before accepting the shipment from the freight carrier. ***If your shipment has damage, please refuse the shipment.***

**Do NOT use any products that are being returned or replaced. Using the product will VOID replacement.**

If you need to make a claim, please send pictures to [orders@gatewaydrumsmokers.com](mailto:orders@gatewaydrumsmokers.com) along with your original receipt to begin the process. Damage claims must be reported within 7 days of delivery. Claims outside of 7 days may be denied.