



HEAVY GAUGE OFFSET SMOKER

OWNER'S MANUAL

ASSEMBLY AND OPERATING INSTRUCTIONS

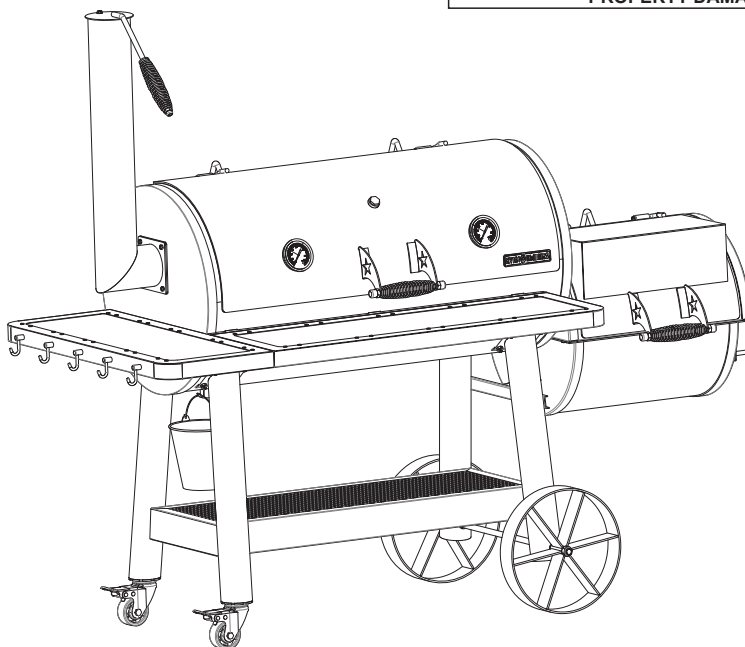
SAVE THIS MANUAL FOR FUTURE REFERENCE

Model SMK5080AS

NOTICE TO INSTALLER:
LEAVE THESE INSTRUCTIONS
WITH THE SMOKER OWNER
FOR FUTURE REFERENCE.

⚠ WARNING

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



IMPORTANT SAFETY WARNINGS

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

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

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

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

WARNING

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

Smoker is hot when in use. To avoid burns:

- DO NOT attempt to move the smoker.
- Brace smoker so the unit does not accidentally move.
- Wear protective gloves or oven mitts.
- DO NOT touch any hot smoker surfaces.
- DO NOT wear loose clothing or allow hair to come in contact with smoker.

⚠ WARNING

- When smoking, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Never place more than 15 pounds on side shelf.
- Do not allow charcoal and/or wood to rest on the walls of smoker. Doing so will greatly reduce the life of the metal and finish of your smoker.
- Use caution when assembling and operating your smoker to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under smoker.
- When opening lid, make sure it is pushed all the way open. If lid is not fully open, it could fall back to a closed position and cause bodily injury.
- In windy weather, place smoker in an outdoor area that is protected from the wind.
- Close lid, doors and smoke stack to suffocate flame.
- Never leave coals and ashes in smoker unattended. Before smoker can be left unattended, remaining coals and ashes must be removed from smoker. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, clean the smoker thoroughly and apply a light coat of vegetable oil to interior to prevent rusting. Cover the smoker to protect it from excessive rusting.
- Use caution when lifting or moving smoker to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by Even Emobers for this particular product are not recommended and may lead to personal injury or property damage.
- Store the smoker out of reach of children and in a dry location when not in use.
- Do not attempt to service smoker other than normal maintenance as explained in "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.
- Remove all stickers and labels before first use.
- Properly dispose of all packaging material.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.

**FAILURE TO ADHERE TO SAFETY 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 ASSEMBLING OR OPERATING YOUR SMOKER.

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

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

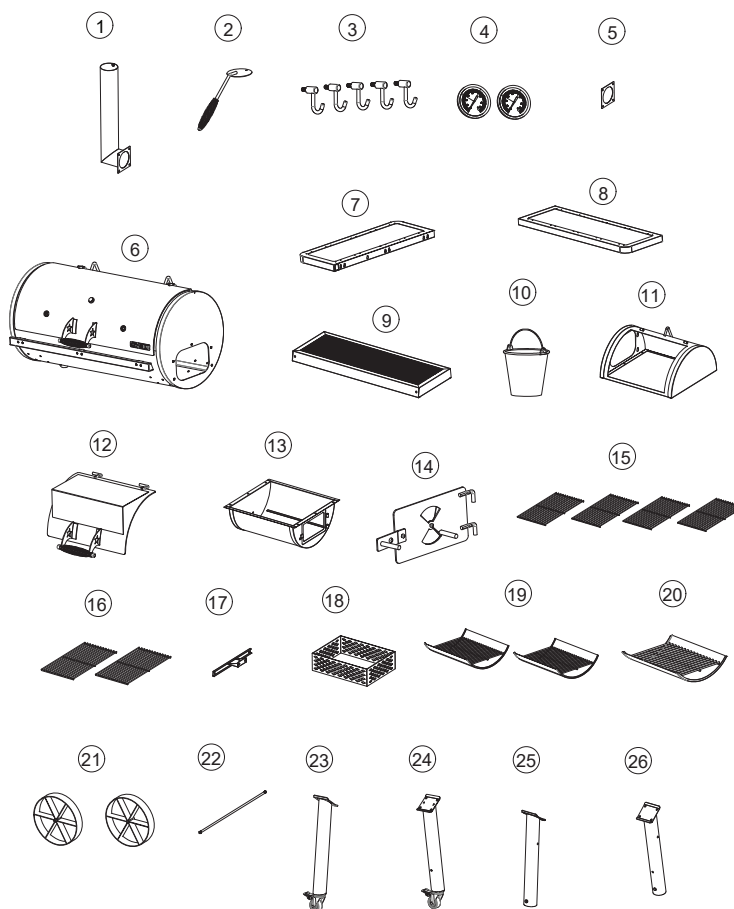
We recommend two people work together when assembling this unit.

The following tools are required (not included) to assemble this Heavy Gauge Offset Smoker:

- Pliers
- Phillips & Flathead Screwdrivers
- Adjustable Wrench

PARTS LIST - Barrel Smoker:

- ① 1 Smokestack
- ② 1 Smokestack Damper
- ③ 5 Accessory Hooks
- ④ 2 Temperature Gauges
- ⑤ 1 Smokestack Gasket
- ⑥ 1 Cooking Chamber
- ⑦ 1 Side Shelf
- ⑧ 1 Front Shelf
- ⑨ 1 Bottom Shelf
- ⑩ 1 Grease Bucket
- ⑪ 1 Upper Firebox
- ⑫ 1 Firebox Lid
- ⑬ 1 Lower Firebox
- ⑭ 1 Firebox Door
- ⑮ 4 Cooking Chamber Cooking Grates
- ⑯ 2 Firebox Cooking Grates
- ⑰ 1 Firebox Bracket
- ⑱ 1 Charcoal Basket
- ⑲ 2 Cooking Chamber Charcoal Grates
- ⑳ 1 Firebox Charcoal Grate
- ㉑ 2 Wheels
- ㉒ 1 Axle
- ㉓ 1 Left Front Leg
- ㉔ 1 Left Rear Leg
- ㉕ 1 Right Front Leg
- ㉖ 1 Right Rear Leg



CALIFORNIA PROPOSITION 65 WARNING



WARNING: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.

For more information, go to www.P65Warnings.ca.gov



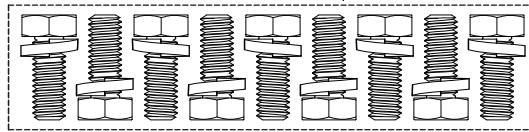
WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.

Component Pack Contents

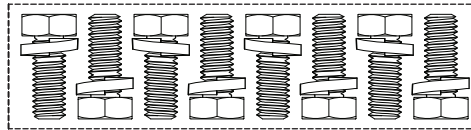
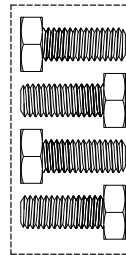


SMK5080AS Component Pack

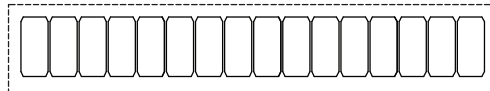
- Ⓐ M8 x 20 mm Bolts - 17 pcs
Ⓒ M8 Lock Washers - 17 pcs



- Ⓛ M8 x 20 mm Bolts - 4 pcs



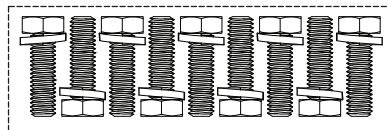
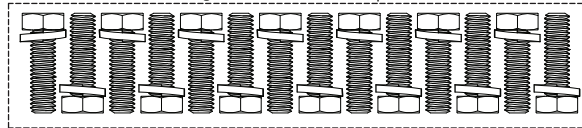
- Ⓑ M8 Nuts - 16 pcs



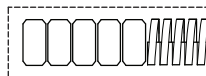
- Ⓒ M6 Washer - 2 pcs



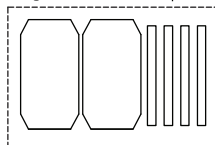
- Ⓓ M6 x 20 mm Bolts - 23 pcs
Ⓔ M6 Lock Washers - 23 pcs



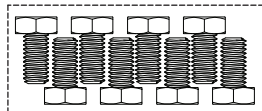
- Ⓕ M6 Nuts - 5 pcs
Ⓖ M6 Lock Washers - 5 pcs



- Ⓗ M14 mm Nuts - 2 pcs
Ⓙ M14 Washers - 4 pcs



- Ⓜ M6 x 12 mm Bolts - 8 pcs



- Ⓚ M6 Spacer - 1 pc



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

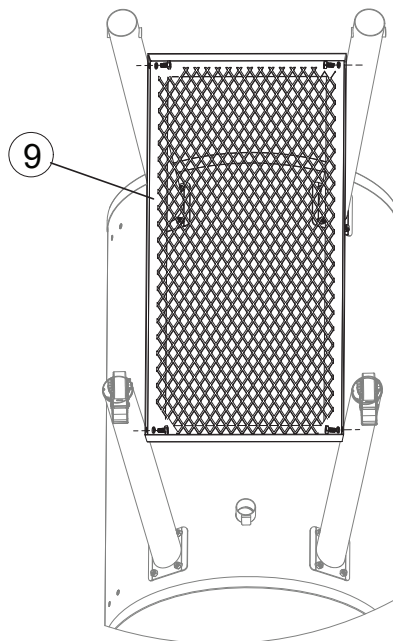
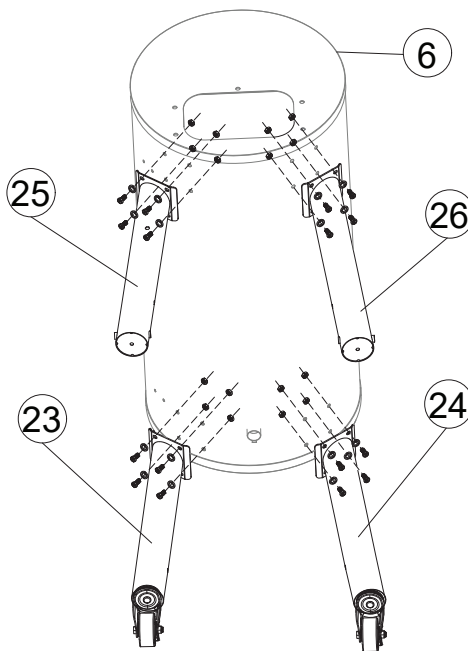
Step 1

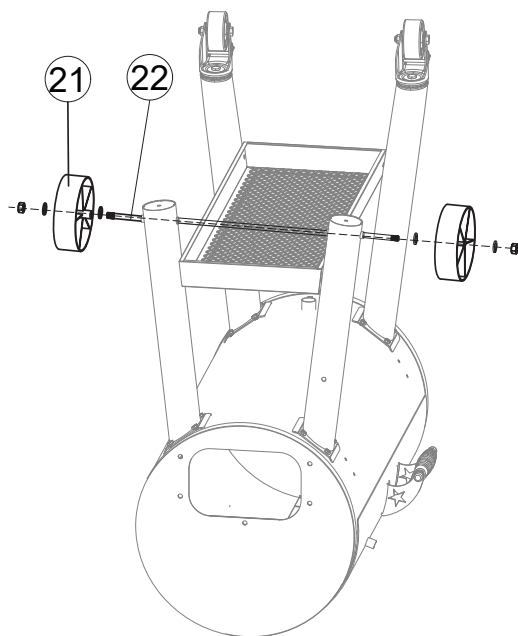
Attach right legs (25) and (26) to grill body (6) using eight M8 x 20 mm bolts (A), M8 lock washers (C) and M8 nuts (B).

Attach left legs (23) and (24) to grill body (6) using eight M8 x 20 mm bolts (A), M8 lock washers (C) and M8 nuts (B). **Do not tighten hardware at this time.**

Step 2

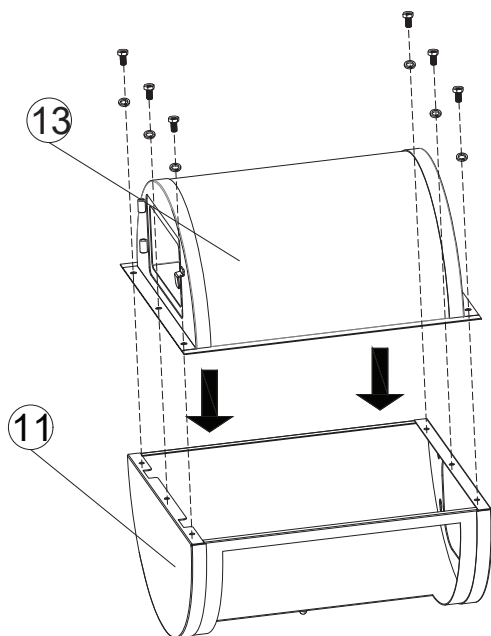
Attach bottom shelf (9) to grill body (6) using four M6 x 20 mm bolts (D) and M6 lock washers (E). Tighten hardware.





Step 3

Attach wheel axle (22) through right legs. Attach wheels (21) using two M14 nuts (H) and four M14 washers (I). Tighten nuts using two wrenches.



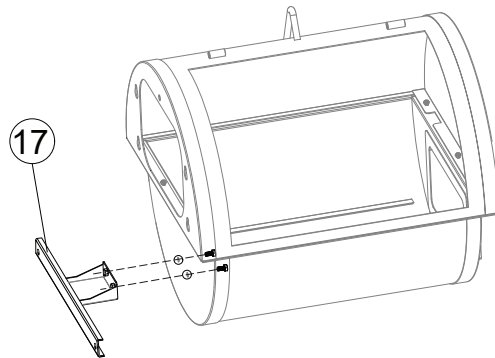
Step 4

Attach lower firebox (13) to upper firebox (11) using six M6 x 20 mm bolts (D) and M6 lock washers (E).

Step 5

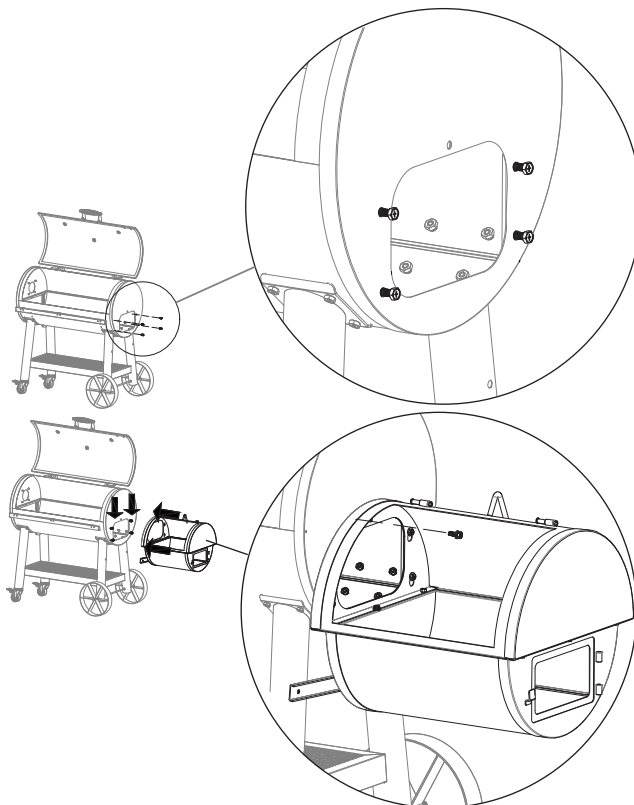
Attach firebox bracket **(17)** to firebox assembly using two M6 x 12 mm bolts **(J)**.

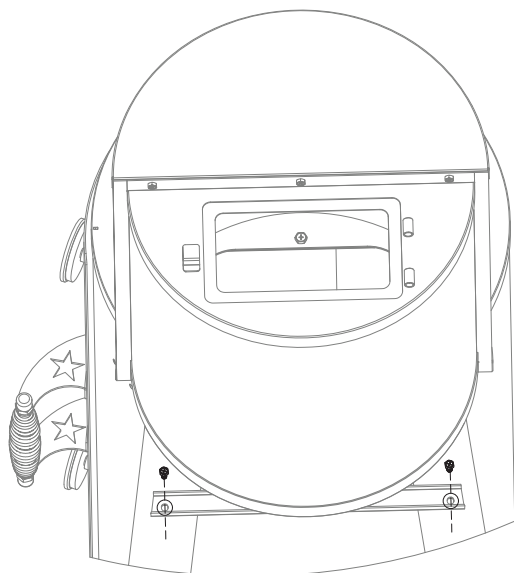
Set smoker upright and tighten all hardware.



Step 6

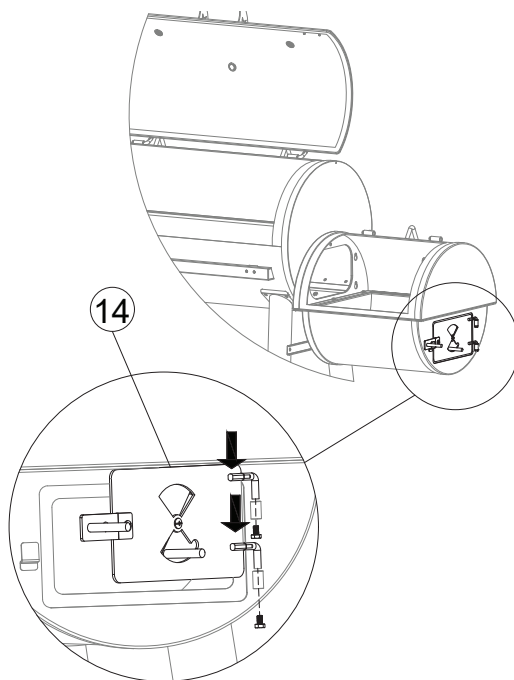
Insert four M8 x 20 mm bolts **(L)** into grill body **(6)** halfway. Attach firebox assembly over bolts using keyholes. Secure firebox using one M8 x 20 mm bolt **(A)**, M8 lock washer **(C)**. Tighten all bolts.





Step 7

Attach firebox bracket **17** to right legs using two M6 x 12 mm bolts **J**.

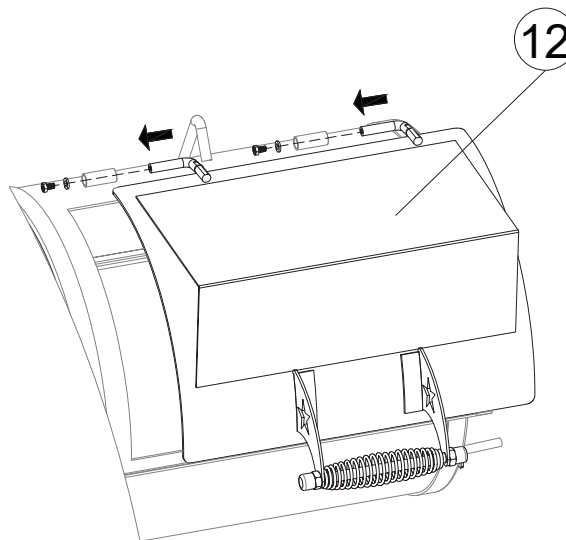


Step 8

Attach firebox door **14** to lower firebox **11** by inserting hinges and secure using two M6 x 12 mm bolts **J**.

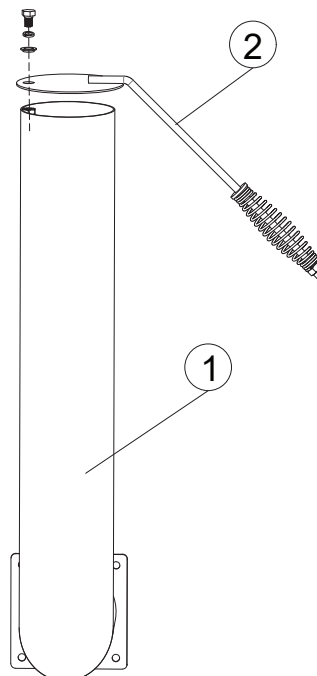
Step 9

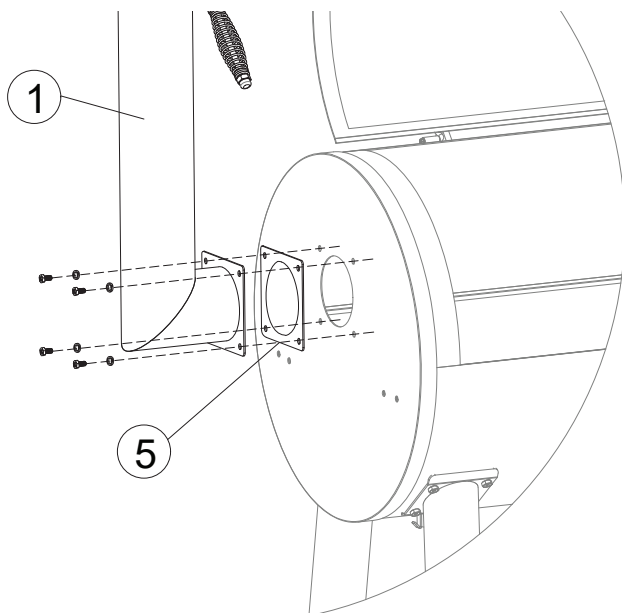
Attach firebox lid **12** to firebox assembly by inserting hinges and secure using two M6 x 12 mm bolts **J** and M6 washers **G**.



Step 10

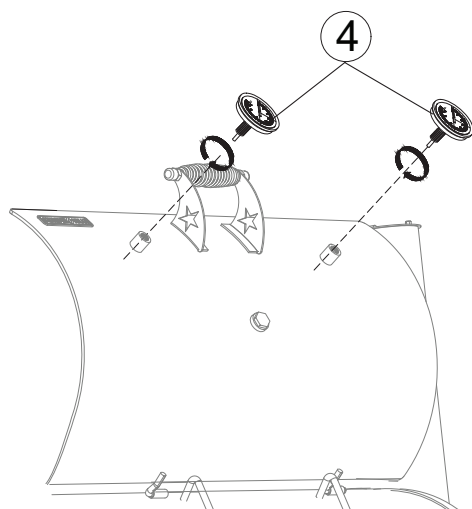
Attach smokestack damper **2** onto smokestack **1**. Secure using one M6 x 20 mm bolt **D** and M6 lock washer **E** and M6 spacer **K**.





Step 11

Attach smokestack ① and smokestack gasket ⑤ to grill body using four M6 x 20 mm bolts ④ and M6 lock washers ⑤.



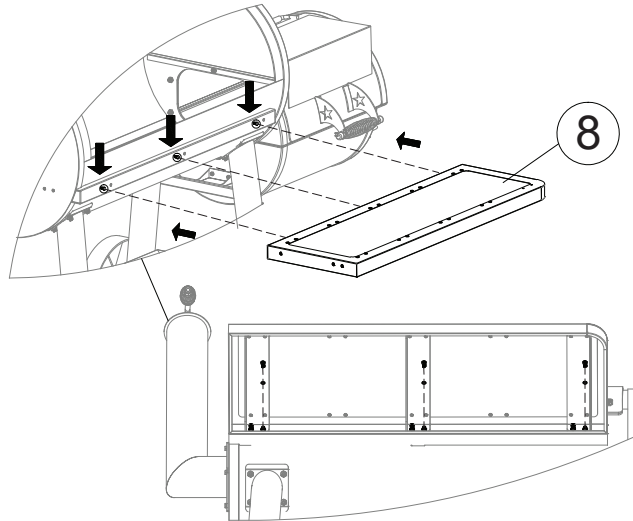
Step 12

Attach temperature gauges ④ to cooking chamber lid.

Step 13

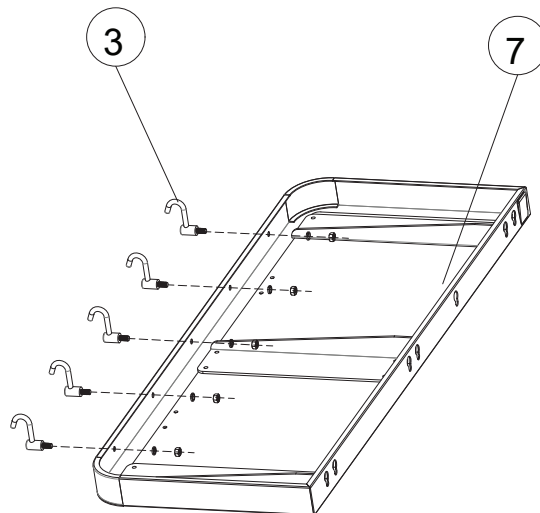
Loosen three pre-installed M6 x 20 mm bolts halfway, and hang front shelf ⑧ over keyholes.

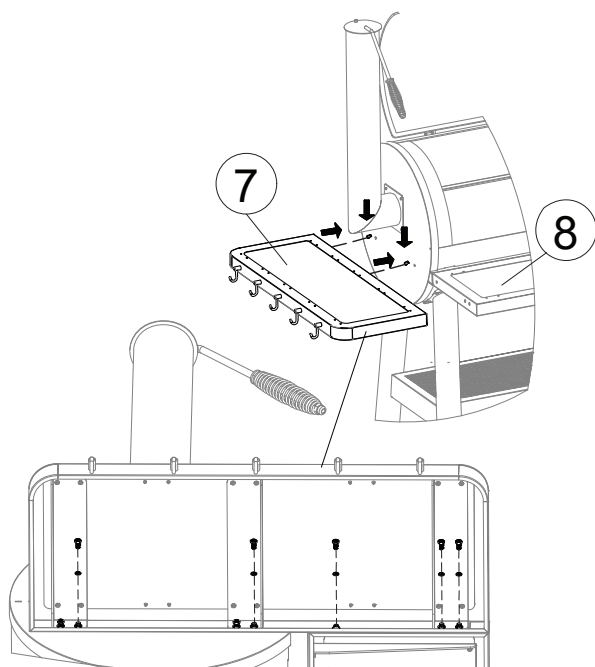
Secure front shelf ⑧ to grill body using three M6 x 20 mm bolts ④ and M6 lock washers ⑤.



Step 14

Attach accessory hooks ③ onto side shelf ⑦. Secure using five M6 lock washers ⑤ and M6 nuts ⑥.

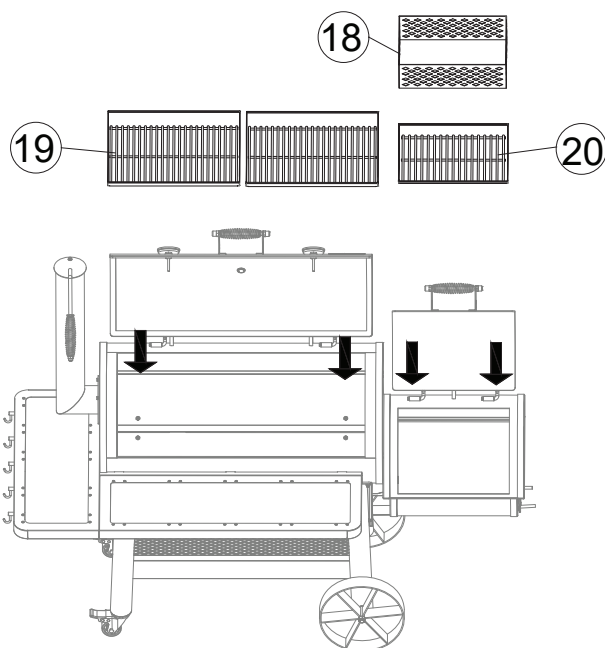




Step 15

Loosen two pre-installed M6 x 20 mm bolts halfway, and hang side shelf (7) over keyholes.

Secure side shelf (7) to grill body and front shelf (8) using five M6 x 20 mm bolts (D) and M6 lock washers (E).



Step 16

Insert cooking chamber charcoal grates (19) into cooking chamber.

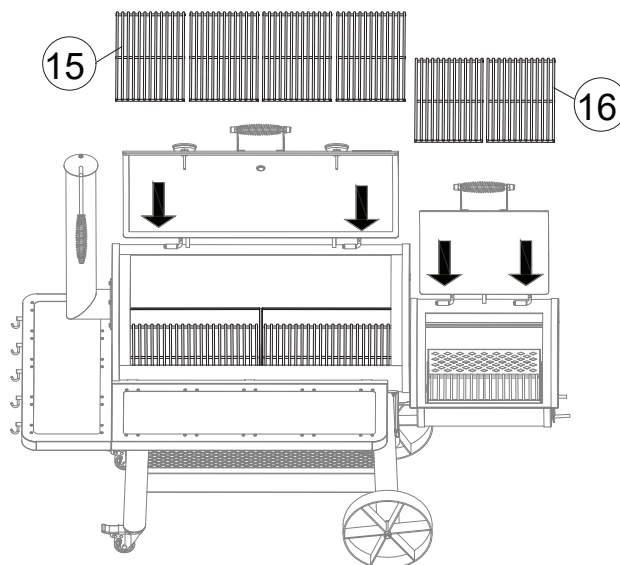
Insert firebox charcoal grate (20) into firebox.

Set charcoal basket (18) on firebox charcoal grate (20).

Step 17

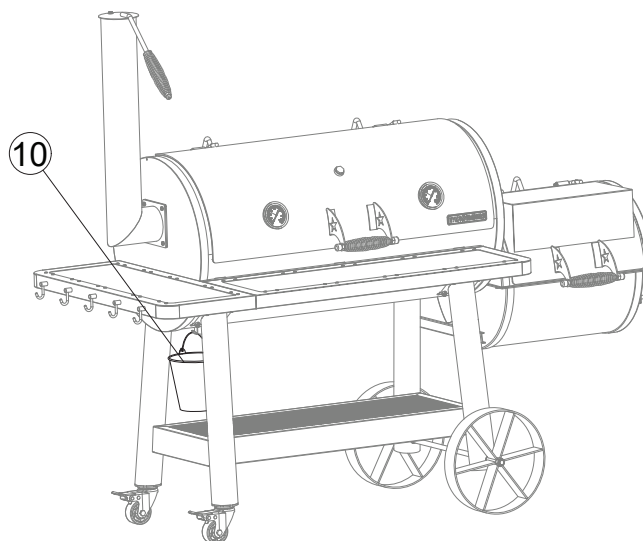
Install four cooking chamber cooking grates (15) into cooking chamber.

Install two firebox cooking grates (16) into firebox.



Step 18

Hang grease bucket (10) on hook under grill body.



CURING INSTRUCTIONS

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

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

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

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

In the cooking chamber, lightly coat all interior surfaces of the smoker including cooking grates with vegetable oil or vegetable oil spray. Do not coat charcoal grates or charcoal trays.

⚠️ WARNING: Grease bucket must be in place at all times.

Step 2

Place approximately 2.5 lbs. of charcoal on each charcoal grate.

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

Step 3

Open the firebox air shutter and smokestack damper halfway. With cooking chamber lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

Step 4

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

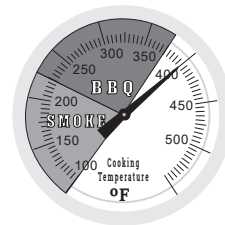
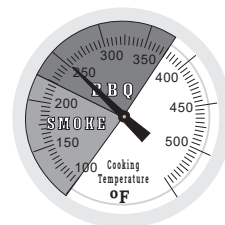
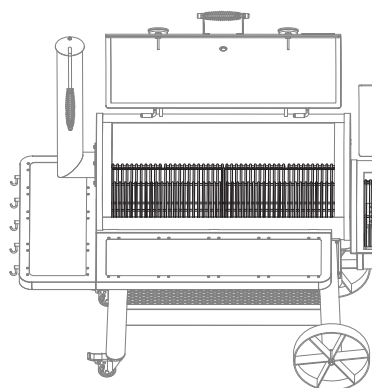
Step 5

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

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

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

Curing Your Smoker

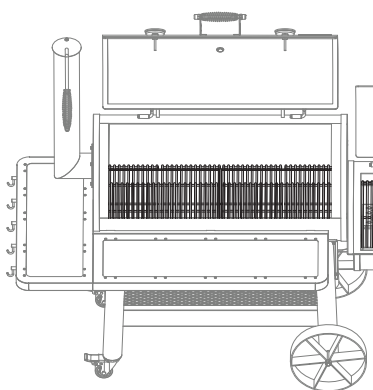


OPERATING INSTRUCTIONS

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

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR SMOKER. FOLLOW INSTRUCTIONS ON CHARCOAL, CHARCOAL LIGHTER FLUID OR CHARCOAL LIGHTING DEVICES.

Grilling in the Cooking Chamber



Grilling Tips

Step 1

In the cooking chamber, place approximately 2.5 lbs. of charcoal on each charcoal grate.

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

⚠ WARNING: Grease bucket must be in place at all times.

Step 2

Open the firebox air shutter and smokestack damper halfway. With cooking chamber lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

Step 3

Wearing oven mitts/gloves, place the cooking grates on support rails of the cooking chamber.

Step 4

Place food on cooking grates and close smoker lid. Always use a meat thermometer to ensure food is fully cooked before removing from the smoker.

Food can be cooked with the lid open or closed. If lid is closed, adjust air shutter and smokestack damper for temperature control.

The ideal grilling temperature is between 250 °F and 375 °F. Always use a meat thermometer to ensure food is fully cooked before removing from smoker.

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

You can also use the firebox for grilling for smaller cuts of meat, follow the grilling instructions above.

Step 1

Place a charcoal grate in firebox chamber. Use the charcoal basket to protect loose coals from touching the side walls of the firebox or falling out the air shutter door.

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

⚠ WARNING: Grease bucket must be in place at all times.

Step 2

Open the firebox air shutter and smokestack damper halfway. With firebox lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

Step 3

Wearing oven mitts/gloves, place the cooking grates on support rails of the cooking chamber.

Step 4

Place food on cooking grates and close both lids. Always use a meat thermometer to ensure food is fully cooked before removing from the smoker.

During the smoking process, avoid the temptation to open lid to check food. Opening the lid allows heat and smoke to escape, making additional cooking time necessary. Use air shutter and smokestack damper adjustments for temperature control.

The ideal smoking temperature is between 175 °F and 225 °F. For large cuts of meat, allow approximately one hour of cooking time per pound of meat. Always use a meat thermometer to ensure food is fully cooked before removing from smoker.

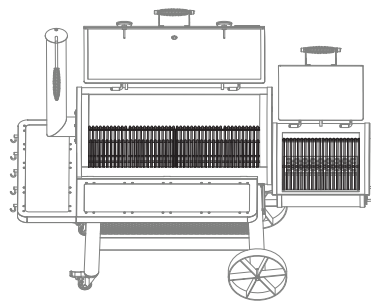
Allow smoker to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

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

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

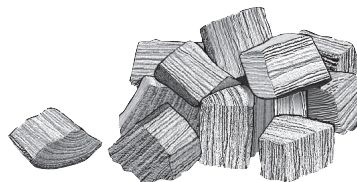
Wood chunks or sticks 3" to 4" long and 1" to 2" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required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

Smoking in the Cooking Chamber



Smoking Tips

Flavoring Wood



Regulating Heat

Adding Charcoal/Wood During Cooking

the Offset Smoker is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

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

To increase heat and air circulation, fully open firebox air shutter and smokestack damper. If increased air circulation does not raise temperature sufficiently, more wood and/or charcoal may be needed. Follow instructions in “Adding Charcoal/Wood During Cooking” section of this manual.

To maintain or increase the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

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.

Step 1

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

Step 2

Wearing oven mitts/gloves, remove food and cooking grates if necessary.

Step 3

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, being careful not to stir-up ashes and sparks.

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

Step 4

When charcoal is burning strong again, wear oven mitts/gloves and carefully replace cooking grates if necessary.

Step 5

Close the firebox lid and allow food to continue cooking.

AFTER-USE SAFETY

⚠ WARNING

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

- 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 grates and charcoal grates with hot, soapy water, rinse well and dry. Lightly coat cooking grates with vegetable oil or vegetable oil spray.
- Clean inside and outside of smoker by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your smoker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

Proper Care & Maintenance

1-YEAR LIMITED WARRANTY

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

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

Fair Game Group requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Heavy Gauge Offset Smoker under the terms of this warranty, please call Customer Service Department at 855-735-9922 for further instructions. A receipt or proof of purchase will be required. Fair Game Group will not be responsible for any smokers forwarded to us without prior authorization.

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

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

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

OM5080AS
1124, 0125

©2024 Fair Game Group LLC.
Carrollton, Texas 75006 U.S.A.
www.evenmembers.com

Owner's Manual for Model
SMK5080AS