

Old Country BBQ Pits



Handcrafted Outdoor Cooking Products

Operating Instructions:

1. Before lighting the smoker, ensure that it is placed on a level surface in a well-ventilated outdoor area.
2. Load the firebox with your choice of charcoal or wood fuel, using a chimney starter to light the fuel.
3. Once the fuel has ignited and the smoker has reached the desired temperature, adjust the airflow vents on the firebox and smokestack to control the temperature inside the main chamber.
4. Place your food on the cooking grates inside the main chamber, positioning them according to your desired cooking method.
5. Monitor the temperature of the smoker using a built-in temperature gauge or a separate grill thermometer, adjusting the airflow vents as needed to maintain the desired temperature.
6. Add more fuel as needed to maintain the heat level and continue smoking your food until it reaches the desired level of doneness.
7. Once cooking is complete, carefully remove the food from the smoker and extinguish any remaining coals or embers.
8. Clean the smoker grates and interior of the smoker as needed, using a wire brush and warm soapy water to remove any residue.

Maintenance Instructions:

1. Regularly clean the smoker grates and interior of the smoker to prevent the buildup of grease and residue.
2. Check the seals around the smokestack and firebox regularly to ensure they are tight and free from leaks.

3. Inspect the smoker for any signs of rust or corrosion, and treat any affected areas with a high-temperature paint or sealant.
4. Lubricate the hinges and handles of the smoker periodically to ensure smooth operation.
5. Store the smoker in a dry, covered area when not in use to protect it from the elements and extend its lifespan.

By following these instructions and maintenance tips, you can enjoy many delicious barbecue meals and memorable gatherings with your Old Country Offset Smoker!