



## Old Country BBQ Pits – Smoker Care & Use Manual

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Thank you for choosing Old Country BBQ Pits.

Our smokers are crafted from heavy-duty steel and built to last with proper use and care. Please follow the guidelines below to get the best performance and longevity from your unit.

### 1. Initial Setup

- Seasoning Your Smoker (Required Before First Use):
  - Coat the inside of the cooking chamber, firebox, and grates with a high-temperature cooking oil (vegetable or canola oil works well).
  - Light a small fire in the firebox and gradually increase the temperature to 300–350°F.
  - Maintain that temperature for 2–3 hours to allow the oil to bond to the steel and prevent rust.

### 2. Operating Instructions

- Fuel:
  - Use dry, seasoned hardwoods like oak, hickory, or mesquite.
  - Charcoal can be used as a base, with wood added for flavor.
- Firing Up:
  - Build your fire in the firebox and allow the smoker to preheat for 30–45 minutes.
  - Use your temperature gauge to monitor the heat in the cooking chamber.

- **Cooking Tips:**

- Maintain an ideal cooking temperature of 225–275°F.
- Avoid using lighter fluid or quick-light charcoal.
- Rotate food for even cooking due to heat variations inside the chamber.

### **3. Cleaning & Maintenance**

- **After Each Use:**

- Permit the smoker to cool entirely before proceeding.
  - Remove ashes from the firebox — accumulated ash can absorb moisture and cause rust.
  - Lightly scrape off food debris from the grates and recoat with vegetable oil to prevent rust.

- **Ongoing Maintenance:**

- Reapply vegetable/peanut oil to the inside surfaces regularly to maintain seasoning.
- Touch up exterior paint with high-heat BBQ paint if chips appear.
- Keep firebox and chamber dry when not in use.

### **4. Weather Care**

- **Raw Steel Note:**

- Our smokers are made with raw, heavy-gauge steel and will naturally develop a patina over time. This does not affect performance.

- **Protective Measures:**

- Use a standard outdoor grill cover (not included) when storing outdoors.
- In extreme climates, store under a covered area or indoors if possible.
- Avoid prolonged exposure to standing water or snow.

### **5. Safety**

- - Never leave a lit smoker unattended.
- Keep children and pets at a safe distance.
- Use heat-resistant gloves when handling hot surfaces or adjusting vents.