

OLD COUNTRY BBQ PITS | GRAVITY FED CABINET SMOKER

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Owner's & User Manual - Updated Model with Integrated Escape Valve



Fully Insulated | Gravity-Fed Charcoal System | Approx. 1,100 sq. in. Cooking Area

IMPORTANT: Read this manual completely before operating the smoker. **FOR OUTDOOR USE ONLY.** Never use indoors or in any enclosed or poorly ventilated area. Burning charcoal produces carbon monoxide, which can cause serious injury or death.

1. Product Overview

The Old Country BBQ Pits Gravity Fed Cabinet Smoker is designed for extended low-and-slow cooking using a gravity-fed charcoal system and a fully insulated cooking chamber. The updated model incorporates an integrated escape valve for additional pressure management while retaining the established cooking system, capacity, construction, sealing system, and mobility features of the existing model.

Key Features

- Fully insulated cooking chamber for efficient heat retention
- Gravity-fed charcoal system
- Up to 20 lb. charcoal capacity
- Up to 12 hours of continuous cooking under appropriate operating conditions
- Approximately 1,100 sq. in. of total cooking area
- Three slide-out cooking grates
- Integrated escape valve for pressure management
- Heavy-duty carbon steel construction
- Three door clamps for a secure seal
- Heavy-duty caster wheels for mobility

Cooking Grates

Quantity	Grate Size	Approx. Cooking Area
2	15.5 x 23.75 in.	Approx. 736 sq. in. combined
1	15.25 x 21.50 in.	328 sq. in.
Total		Approx. 1,100 sq. in.

2. Important Safety Information

- Use outdoors only. Never operate this smoker inside a home, garage, tent, vehicle, shed, enclosed porch, or other enclosed or poorly ventilated area.
- Charcoal combustion produces carbon monoxide, an odorless gas that can cause serious injury or death.
- Place the smoker on a level, stable, noncombustible surface and maintain safe clearance from combustible materials, structures, overhangs, and vegetation.
- Do not use the smoker under a combustible roof or awning.
- Keep children and pets away from the smoker while it is operating or cooling.
- All exterior and interior surfaces can become extremely hot. Use heat-resistant barbecue gloves or mitts.
- Never move the smoker while a fire is burning or while the unit is hot.
- Never use gasoline, alcohol, kerosene, or other highly flammable liquids to light or relight charcoal.
- Do not leave the smoker unattended while a fire is burning.
- Keep a suitable fire extinguisher accessible.
- Use caution when opening the cooking chamber, charcoal chute, firebox/ash area, or other access points. Hot air, steam, smoke, sparks, or flame may escape.
- Do not obstruct, cap, modify, or remove the integrated escape valve during operation.
- Do not modify the smoker, airflow system, charcoal chute, escape valve, doors, latches, or structural components.
- Allow ashes and embers to cool completely before disposal in a metal container with a tight-fitting lid.
- Do not operate during unsafe high-wind conditions or where local fire restrictions prohibit charcoal cooking.

3. Integrated Escape Valve

The updated Gravity Fed Cabinet Smoker includes an integrated escape valve as part of its pressure-management design. The valve provides a dedicated path to help release excess pressure during operation.

- Keep the escape valve unobstructed whenever the smoker is in use.
- Do not place covers, utensils, foil, grease, debris, or other objects over the valve.
- Do not alter, plug, clamp, remove, or defeat the valve.
- Before each cook, visually inspect the valve and surrounding opening for grease, soot, debris, or physical damage.

4. Before First Use

1. Remove all packaging, protective materials, labels, and loose shipping materials.
2. Inspect the smoker for visible shipping damage. Confirm that doors, clamps, cooking grates, charcoal chute components, handles, casters, exhaust components, and escape valve are present and secure.
3. Wash the cooking grates with warm water and mild dish soap. Rinse and dry thoroughly.
4. Wipe the interior to remove manufacturing dust or debris. Avoid harsh chemical cleaners on interior cooking surfaces.
5. Apply a light coat of high-smoke-point cooking oil to clean interior steel surfaces and cooking grates.
6. Load and light a modest amount of charcoal following the lighting procedure below.
7. Bring the smoker gradually to approximately 250-300°F and maintain heat for about 2 hours to season the interior.
8. Allow the smoker to cool naturally. Once cool, wipe away loose residue and lightly oil clean interior steel if desired.

5. Fuel Requirements

Use charcoal intended for outdoor cooking. The charcoal chute can hold up to approximately 20 lb. of charcoal. Actual burn time and fuel consumption vary with weather, cooking temperature, airflow, fuel type, food load, door opening frequency, and other operating conditions.

- Use dry charcoal intended for barbecue cooking.
- Do not burn treated lumber, painted wood, construction scraps, household trash, or other non-cooking fuels.
- Do not exceed the intended charcoal capacity or force fuel into the chute.
- Keep charcoal dry before use.

6. Lighting and Start-Up

1. Position the smoker outdoors on a stable, level, noncombustible surface and lock or stabilize the casters as applicable.
2. Verify that the cooking chamber, fuel system, exhaust path, and integrated escape valve are unobstructed.
3. Open the appropriate exhaust/airflow path before lighting.
4. Add charcoal to the gravity-feed chute without exceeding its intended capacity.

5. Ignite the charcoal using a barbecue-safe lighting method. Never use gasoline or other highly flammable liquids.
6. Allow the fire to establish and the smoker to begin heating before loading food.
7. Close and secure access doors using the clamps after the fire is established as intended.
8. Preheat the cooking chamber to the desired cooking temperature.
9. Confirm that smoke and heat are exhausting normally and that the escape valve remains unobstructed.

7. Cooking Operation

- Arrange food on the three slide-out cooking grates with adequate space for airflow.
- Keep the main cooking-chamber door closed as much as practical to minimize heat loss.
- Monitor cooking-chamber temperature with an appropriate thermometer.
- Use a separate food thermometer to verify safe internal food temperatures. Chamber temperature does not indicate food doneness.
- Avoid overloading the cooking grates or blocking normal airflow inside the cabinet.
- Open doors slowly and carefully. Stand back from openings to reduce exposure to hot air, steam, smoke, or flame.
- During long cooks, monitor fuel level and smoker operation periodically even though the gravity-feed system is designed for extended operation.
- Do not obstruct the exhaust or integrated escape valve in an attempt to retain additional heat or smoke.

8. Shutdown

1. When cooking is complete, stop adding charcoal.
2. Allow remaining fuel to burn down under supervision using the smoker's normal shutdown procedure.
3. Do not pour water onto the hot smoker body, cooking chamber, or other hot steel surfaces.
4. Keep the unit outdoors until the fire is fully extinguished and all components have cooled completely.
5. Remove cooled ash and residue from the ash/fire area.
6. Verify that no live embers remain before covering, moving, or storing the smoker.

9. Cleaning and Maintenance

- Clean cooking grates after each use once they are at a safe working temperature.
- Remove grease and food debris from the cooking chamber regularly to reduce flare-up and grease-fire risk.
- Remove cooled ash after use. Ash can retain moisture and accelerate corrosion.
- Keep the charcoal chute, airflow passages, exhaust components, and integrated escape valve free of excessive grease, soot, ash, and debris.
- Periodically inspect door clamps and seals to confirm that the doors close securely.
- Inspect stainless caster wheels, cooking grates, and other hardware for looseness or wear.
- Treat exposed exterior bare steel promptly with an appropriate high-temperature coating.
- Lightly season clean interior bare-steel surfaces with cooking oil as needed to help resist corrosion.
- Never clean or service the smoker while hot or while fuel is burning.

10. Troubleshooting

Condition	Possible Cause	Suggested Action
Smoker will not reach temperature	Insufficient lit charcoal, restricted airflow, damp fuel	Confirm fuel is dry and burning; inspect airflow and exhaust paths for obstruction.
Temperature falls during long cook	Low fuel level, airflow restriction, frequent door opening	Check charcoal level; minimize door opening; confirm airflow remains unobstructed.
Temperature runs too high	Excessive airflow or too much actively burning fuel	Make gradual airflow adjustments and allow temperature to stabilize.
Heavy or unusual smoke	Restricted airflow, poor combustion, grease/debris buildup	Check airflow/exhaust paths; clean accumulated residue when unit is cool.
Smoke/pressure behavior appears abnormal	Exhaust or escape valve may be obstructed	Discontinue cooking if necessary; allow unit to cool safely; inspect and clear obstructions before reuse.
Door does not seal well	Clamp adjustment, debris, or damaged sealing surface	Clean sealing surfaces and inspect clamps; repair damaged components before use.
Rust appears	Moisture, ash, grease, or damaged exterior coating	Clean and dry affected area; remove ash; season interior steel or repair exterior coating as appropriate.

11. Storage

Store the smoker only after it is completely cool, clean, dry, and free of live embers. Remove ash before storage. Use a properly fitted outdoor cover and, whenever possible, keep the smoker in a sheltered, dry location. Do not cover a hot or damp smoker.

12. Product Specifications

Product	Old Country BBQ Pits Gravity Fed Cabinet Smoker
Construction	Heavy-duty carbon steel
Cooking chamber	Fully insulated
Fuel system	Gravity-fed charcoal
Charcoal capacity	Up to 20 lb.
Estimated maximum cook duration	Up to 12 hours; operating conditions vary
Cooking grates	3 slide-out grates

2 Grates	15.5 x 23.75 in.
1 Grate	15.25 x 21.50 in.
Total cooking area	Approx. 1,100 sq. in.
Pressure-management feature	Integrated escape valve
Door closure	3 clamps
Mobility	Heavy-duty caster wheels

13. Warranty and Service

Retain your proof of purchase and product identification information. For warranty or service assistance, contact the retailer from which the smoker was purchased.

If any pressure-management, fuel-feed, door, latch, structural, or exhaust component is damaged or operating abnormally, discontinue use until the unit has been inspected and the condition corrected.

KEEP THIS MANUAL FOR FUTURE REFERENCE