

1. Product Overview

The Old Country BBQ Pits G2 Offset Smoker is a heavy-duty, wood- and charcoal-fired offset smoker designed for traditional low-and-slow barbecue. The enhanced G2 increases cooking capacity with a 40 in. cooking chamber and 20 in. body diameter while retaining the insulated double-wall firebox, tuning plate, removable baffle plate, extended removable smokestack, and all-welded carbon-steel construction.

Key Features

- Expanded 40 in. cooking chamber
- 20 in. cooking chamber diameter
- 20 in. firebox
- 1,224.55 sq. in. total cooking area
- Insulated double-wall firebox
- Heavy-duty 1/4 in. carbon-steel construction
- Tuning plate included
- Removable baffle plate included
- 33 in. extended removable smokestack
- Three temperature-gauge ports
- Two cooking grates
- Caster and wagon wheels for mobility
- Two hand-grip lid handles

Cooking Area

Cooking Surface	Approx. Dimensions	Area
Main grate	38.875 in. x 18.5 in.	719.18 sq. in.
Upper grate	38.875 in. x 13 in.	505.37 sq. in.
Total		1,224.55 sq. in.

2. Important Safety Information

- **OUTDOOR USE ONLY.** Do not operate in any enclosed or partially enclosed space.
- Carbon monoxide is odorless and can be deadly. Never use this smoker inside a home, garage, tent, vehicle, shed, or enclosed porch.
- Place the smoker on a level, stable, noncombustible surface away from buildings, overhangs, dry vegetation, combustible materials, and high-traffic areas.
- Do not operate under a combustible roof, awning, or low-hanging tree branches.
- Keep children and pets away from the smoker during use and while it is cooling.
- Surfaces, handles, grates, firebox components, and smoke exhaust areas 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 the fire.
- Keep a suitable fire extinguisher nearby and know how to use it.
- Do not leave a burning fire unattended.
- Allow ashes and embers to cool completely before disposal. Place cooled ashes in a metal container with a tight-fitting lid.
- Do not modify the smoker, firebox, airflow controls, smokestack, wheels, or structural components.
- Use caution when opening the cooking chamber or firebox. Hot air, steam, sparks, and smoke may escape.
- Do not wear loose clothing around open flame or hot surfaces.

- Weather and wind can affect fire behavior. Do not operate in unsafe high-wind or fire-restriction conditions.

3. Before First Use

Inspect the smoker before the first cook and season the interior cooking surfaces.

1. Remove all packaging, labels, protective materials, and loose items from the cooking chamber and firebox.
2. Inspect the smoker for shipping damage and confirm that the grates, tuning plate, removable baffle plate, smokestack, wheels, and handles are secure.
3. Wash the cooking grates with warm water and mild dish soap. Rinse and dry completely.
4. Wipe the interior to remove manufacturing dust or debris. Do not use harsh chemical cleaners inside the cooking chamber.
5. Apply a light, even coat of high-smoke-point cooking oil to the interior steel surfaces and cooking grates.
6. Build a small-to-moderate fire in the firebox and gradually bring the smoker to approximately 250-300°F.
7. Maintain heat for about 2 hours, adding fuel as necessary. This helps season the interior and burn off residual manufacturing oils.
8. Allow the smoker to cool naturally. Reapply a light coat of cooking oil to clean interior surfaces if desired.

4. Fuel and Fire Management

The G2 is designed for charcoal and natural cooking wood. Hardwood species commonly used for barbecue include oak, hickory, pecan, mesquite, and fruit woods. Use dry, seasoned wood for cleaner combustion.

- Do not burn pressure-treated lumber, painted wood, plywood, particleboard, construction scraps, or wood treated with chemicals.
- Start with a manageable charcoal bed or small wood fire. Add fuel gradually rather than overloading the firebox.
- Keep adequate airflow through the firebox and smokestack. A clean-burning fire generally produces light, thin smoke rather than heavy, dense smoke.
- Use the insulated double-wall firebox to help retain heat and improve fuel efficiency.
- Adjust fuel quantity and airflow gradually. Allow time for temperature changes to stabilize before making another adjustment.

5. Operating the G2

1. Position the smoker outdoors on a level, noncombustible surface and verify that it is stable.
2. Install the cooking grates, tuning plate, removable baffle plate, and smokestack as intended.
3. Open the exhaust path before lighting the fire.
4. Build the fire in the firebox. Never build the primary fire directly in the cooking chamber.
5. Allow the smoker and steel cooking chamber to preheat before adding food.
6. Use the temperature-gauge ports to monitor temperatures at different points across the cooking chamber.
7. Use the tuning plate and removable baffle plate to help balance heat distribution and reduce hot spots.

8. Place food on the cooking grates only after the fire is burning cleanly and the smoker has reached the desired cooking temperature.
9. Maintain temperature by making small adjustments to airflow and adding modest amounts of fuel as needed.
10. Keep the cooking-chamber lid closed as much as practical. Frequent opening releases heat and extends cooking time.
11. Use a separate food thermometer to verify safe internal food temperatures. Smoker temperature gauges do not measure the internal temperature of food.
12. When cooking is complete, stop adding fuel and allow the remaining fire to burn down safely.

6. Temperature & Heat Management

Offset smokers naturally develop temperature differences across the cooking chamber. The G2's tuning plate, removable baffle plate, extended smokestack, and multiple temperature-gauge ports are designed to help the operator manage these differences.

- Preheat the smoker before judging temperature balance.
- Use readings from multiple locations when possible rather than relying on a single point.
- Make one airflow or fuel adjustment at a time and allow the smoker to respond.
- Rotate food during long cooks if needed for more uniform results.
- Wind, outside temperature, fuel type, fuel moisture, and how often the lid is opened can affect cooking temperature.

7. Shutdown

1. Stop adding wood or charcoal.
2. Allow the remaining fuel to burn down under supervision.
3. Do not pour water onto the hot steel body or firebox; rapid cooling may damage or distort metal components.
4. Once completely cool, remove ash from the firebox.
5. Confirm that no live embers remain before covering or storing the smoker.

8. Cleaning & Maintenance

- Clean cooking grates after each use with an appropriate grill brush or scraper after the grates have cooled to a safe working temperature.
- Remove excess grease and food debris from the cooking chamber regularly to reduce flare-up and grease-fire risk.
- Remove cooled ash after each cooking session. Ash can retain moisture and accelerate corrosion.
- Keep the firebox, airflow openings, and smokestack free of excessive ash, grease, soot, and obstructions.
- Periodically apply a light coat of cooking oil to clean interior bare-steel surfaces to help resist rust.
- Inspect exterior coating regularly. Treat exposed bare steel promptly with an appropriate high-temperature coating according to the coating manufacturer's instructions.
- Check handles, wheels, casters, grates, smokestack, and removable components periodically for wear or looseness.
- Store under a properly fitted cover after the smoker is completely cool and dry. Whenever possible, store in a sheltered, dry location.

9. Troubleshooting

Condition	Possible Cause	Suggested Action
Temperature will not rise	Insufficient fuel; restricted airflow; wet wood	Add dry fuel gradually; check airflow openings and smokestack; use seasoned wood.
Temperature too high	Too much fuel or excessive airflow	Stop adding fuel and reduce intake airflow gradually. Do not close the exhaust completely while a dirty fire is burning.
Heavy white/dark smoke	Smoldering fuel, wet wood, or poor airflow	Increase clean airflow, use dry seasoned wood, and avoid overloading the firebox.
Uneven chamber temperature	Normal offset heat gradient; tuning plate/baffle position	Allow full preheat; adjust tuning plate/baffle; monitor multiple locations and rotate food if necessary.
Rust developing	Moisture, ash, grease, or damaged coating	Clean and dry the area; remove ash; season interior steel or repair exterior high-temperature coating as appropriate.
Fire difficult to maintain	Fuel quality, ash buildup, restricted draft	Remove excess ash when safe, confirm unobstructed draft, and use dry fuel.

10. Storage

Before storage, confirm that the smoker is completely cool, clean, and dry. Remove ash, close and secure lids, and protect the unit from rain and standing moisture. Do not cover a hot or damp smoker.

11. Warranty & Service

Retain your purchase receipt and product identification information. For warranty or service assistance, contact Old Country BBQ Pits or the retailer from which the product was purchased. Warranty coverage is subject to the terms provided with the product at the time of purchase.

This manual is intended for the enhanced G2 configuration described above. Product specifications and components may be updated. Use the specifications supplied with your production unit when they differ from this manual.

12. Quick Reference Specifications

Model	G2 Offset Smoker - Enhanced Model
Primary material	Carbon steel

OLD COUNTRY BBQ PITS | G2 OFFSET SMOKER

Steel thickness	1/4 in. (main construction, as specified)
Cooking chamber	40 in. long
Cooking chamber diameter	20 in.
Firebox	20 in. long; insulated double-wall
Main grate	38.875 x 18.5 in. - 719.18 sq. in.
Upper grate	38.875 x 13 in. - 505.37 sq. in.
Total cooking area	1,224.55 sq. in.
Smokestack	33 in. extended removable smokestack
Temperature gauge ports	3
Cooking grates	2
Mobility	Caster and wagon wheels
Overall dimensions	Verify on final production unit
Product weight	Verify on final production unit

KEEP THIS MANUAL FOR FUTURE REFERENCE