



## MODEL 06701289 • PRODUCT GUIDE



### FOR OUTDOOR USE ONLY.

#### **CAUTION:**

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

#### **INSTALLER/ASSEMBLER:**

Leave this manual with consumer.

#### **CONSUMER:**

Keep this manual for future reference.

#### **WARNING:**

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

#### **CAUTION:**

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

#### **DANGER:**

Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury

#### **WARNING:**

Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

#### **CAUTION:**

Indicates a potentially hazardous situation which, if avoided, may result in minor or moderate injury.

If you have questions or need assistance during assembly, please call 1-800-241-7548.

To insure your satisfaction and for follow-up service, register your grill online at [www.grillregistration.com](http://www.grillregistration.com)

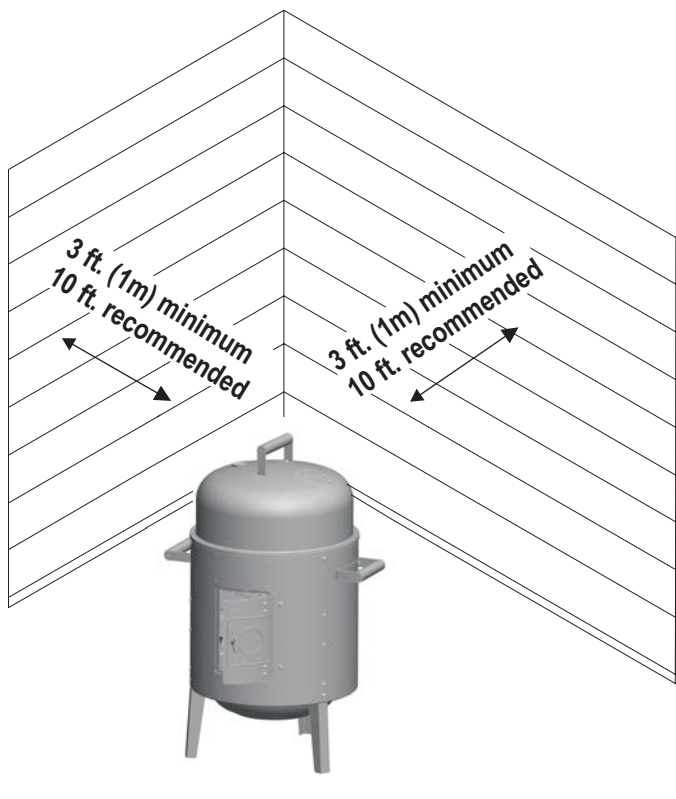


## WARNING



### For safe use of your smoker:

- Do not let children play near or operate smoker.
- Keep smoker area clear and free from materials that burn.
- Use smoker only in well-ventilated space. NEVER use in enclosed space such as a carport, garage, porch, covered patio or under a surface that can catch fire.
- Use smoker at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire.



## Use and Care

### Important Safeguards:

- When lifting lid off body avoid interference between lid rest hardware and cooking grate handle.
- Watch water level. Always keep water in water pan (unless you wish to brown your food), Food can burn quickly if water completely evaporates. When using smoker, be very careful when adding water to hot smoker.
- Use cooking mitts at all times as smoker will become very hot. Avoid hot surfaces by using handles at all times.
- Do not move smoker while unit is hot. Hot water and/or burning charcoal may cause serious bodily injury if spilled from smoker. Use utmost care when adding water or charcoal to smoker. Clean smoker only after completely cooled.

- Never apply charcoal starter to a lighted fire or hot coals. Using quick start or self-starting charcoal may result in damage to the outer paint finish.

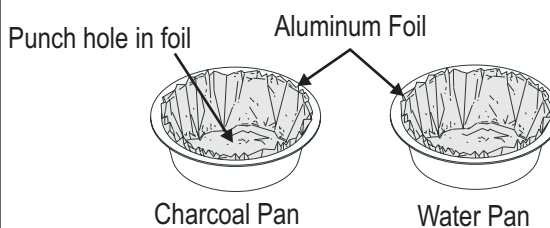


## WARNING



Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter. Charcoal can also be lit by using a chimney style or electric starter. Never use charcoal starter fluid with an electric starter.

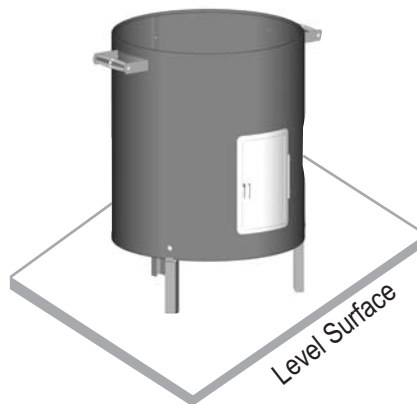
Line charcoal pan with heavy duty aluminum foil. Punch hole in foil to allow air ventilation.



## CAUTION



Place smoker outdoors on a level, heat proof surface. If surface (wooden patio, deck or grass) is not heat proof, line the surface with a protective heat resistant pad of heavy duty aluminum foil. Do not place smoker on vinyl or Astroturf type materials.



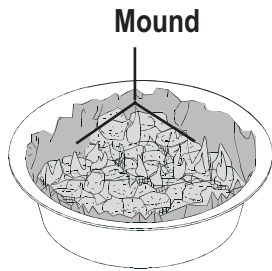
### Using Wood Chips Or Chunks

Dried aromatic wood chips or chunks need to be saturated with water, so that when placed directly on hot charcoal briquets a smoldering smoke will result. Wood chips or chunks can be soaked too long; however, 2 hours is adequate. As a rule of thumb, use wood chunks for smoking 3 or more hours and wood chips when smoking less than 3 hours. Start with 3 wood chunks or 1-1/2 cups of wood chips.

## Lighting and Setup Instructions

Spray inside lid and body with nonstick vegetable oil based spray

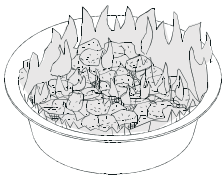
1. Place 8 to 10 lbs. of charcoal in smoker bottom.



Mound

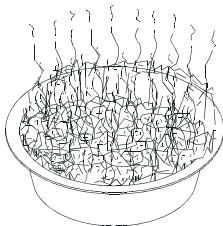
**Pan must be inserted  
inside of  
Smoker body!**

2. Follow charcoal starter instructions and build a charcoal fire in grill with body in place.

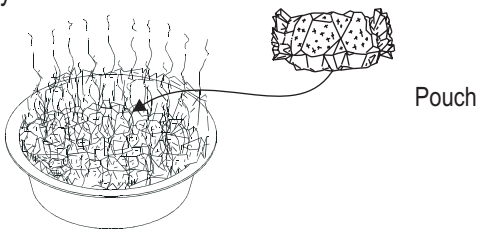


**Smoker body removed  
for clarity. Pan must be  
inside of Smoker during  
this step!**

3. Burn fire to white ash stage.



4. If desired, drain pre-soaked wood chips or chunks well & place into self-made foil pouch. Carefully place foil pouch with pea sized holes onto charcoal. Smoke will begin billowing almost instantly.



Pouch

**TIP:** For longer lasting smoke, place chips in an open end aluminum foil "pouch" and punch pea sized holes in top of pouch.



# CAUTION



Do not proceed until white ash stage. Exercise caution when opening door. Buildup of unburned gas inside smoker can create a **fire hazard when door is opened.**

5. Install water pan, add hot water and cooking grates.  
**Be careful to not spill the hot water.**

Before each use, inspect the interior lid and body surface areas for loose particle buildup. Clean away any loose or flaking residue so it will not fall onto food while being cooked.

Before cooking, coat cooking grates with oil or with a vegetable oil based spray. Using oven mitts, carefully place lower cooking grate into smoker. Larger cuts of meat or food that cook for long periods of time should be placed on the lower cooking grate. If you are cooking foods with several pieces, such as racks of ribs or Cornish hens, be sure to allow adequate spacing for even heat circulation. Using oven mitts, carefully insert upper cooking grate into smoker. Smaller food items require less cooking time and should be placed on the upper cooking grate. Cover filled smoker with smoker lid and leave undisturbed until suggested minimum cooking time.

Follow Lighting and Setup instructions. It is important to wait until the fire is at the "White Ash Stage" to keep the temperature from lowering.

A smoker is working properly when internal temperature is between 170 and 250 degrees or in "ideal" range on built in thermometer. Increased internal temperatures can be achieved if your smoker is placed away from strong breezes. If, after a minimum of 45 minutes the smoker has not reached "ideal" range, open the door to allow more air to the fire. Once regulated, close door and avoid looking inside. This can reduce valuable heat, smoke and moisture and peeking will prolong cooking time by 15 minutes per peek.

Meats that require more than 4 hours of cooking time to reach doneness may require additional water and charcoal. If the temperature inside the smoker drops below "ideal" range, add more charcoal through the door with long handled tongs. The initial amount of hot water added (4 quarts) should last 4-6 hours. After 4-6 hours, check water level and add more hot water as necessary.

Performance of the smoker is dependent on ambient temperature and wind conditions. With temperatures below 60°F and winds of 5 miles per hour or more, the smoker can lose a significant amount of heat and it may not be possible to raise internal temperature of meat high enough to cook it in a reasonable time.

After removing food from the smoker, put lid back on and allow smoker to stand at least 24 hours or until all fire is completely extinguished. Do not attempt removal of charcoal and water pans until completely cooled down. This can take as long as 48 hours. Be certain all fire is extinguished before proceeding. Discard foil lining and any residue from water pan as well as foil lining and charcoal residue from charcoal pan. Wash the whole smoker with sudsy water. Reassemble clean smoker, spray the inside body with nonstick vegetable spray, cover and store.

## LIMITED WARRANTY

Manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase.

The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid, by the consumer, for review and examination.

### 90 Day LIMITED Warranty

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts listed below which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs. **The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.**

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice and register your new product immediately. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. Register online at <http://www.charbroil.com> or complete and return via mail the Product Registration Card located on the last page of the Use & Care manual included with this product and retain your sales receipt for proof of purchase.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces.

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

### ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Service calls to your home.
2. Repairs when your product is used for other than normal, single-family household or residential use.
3. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
4. Any food loss due to product failures.
5. Replacement parts or repair labor costs for units operated outside the United States or Canada.
6. Pickup and delivery of your product.
7. Repairs to parts or systems resulting from unauthorized modifications made to the product.
8. The removal and/or reinstallation of your product.
9. Shipping cost, standard or expedited, for warranty and replacement parts.

### DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defect parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

**Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above.**

Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. **This warranty only applies to units purchased from an authorized retailer and or re-seller.**

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

**If you wish to obtain performance of any obligation under this limited warranty, you should write to:**

**Char-Broil Consumer Relations  
P. O. Box 1240  
Columbus, GA 31902-1240**

Consumer returns will not be accepted unless a valid Return Authorization is first acquired by calling 1-800-241-7548 and then clearly marked on the outside of the package and the package is shipped freight/postage pre-paid to the address above.

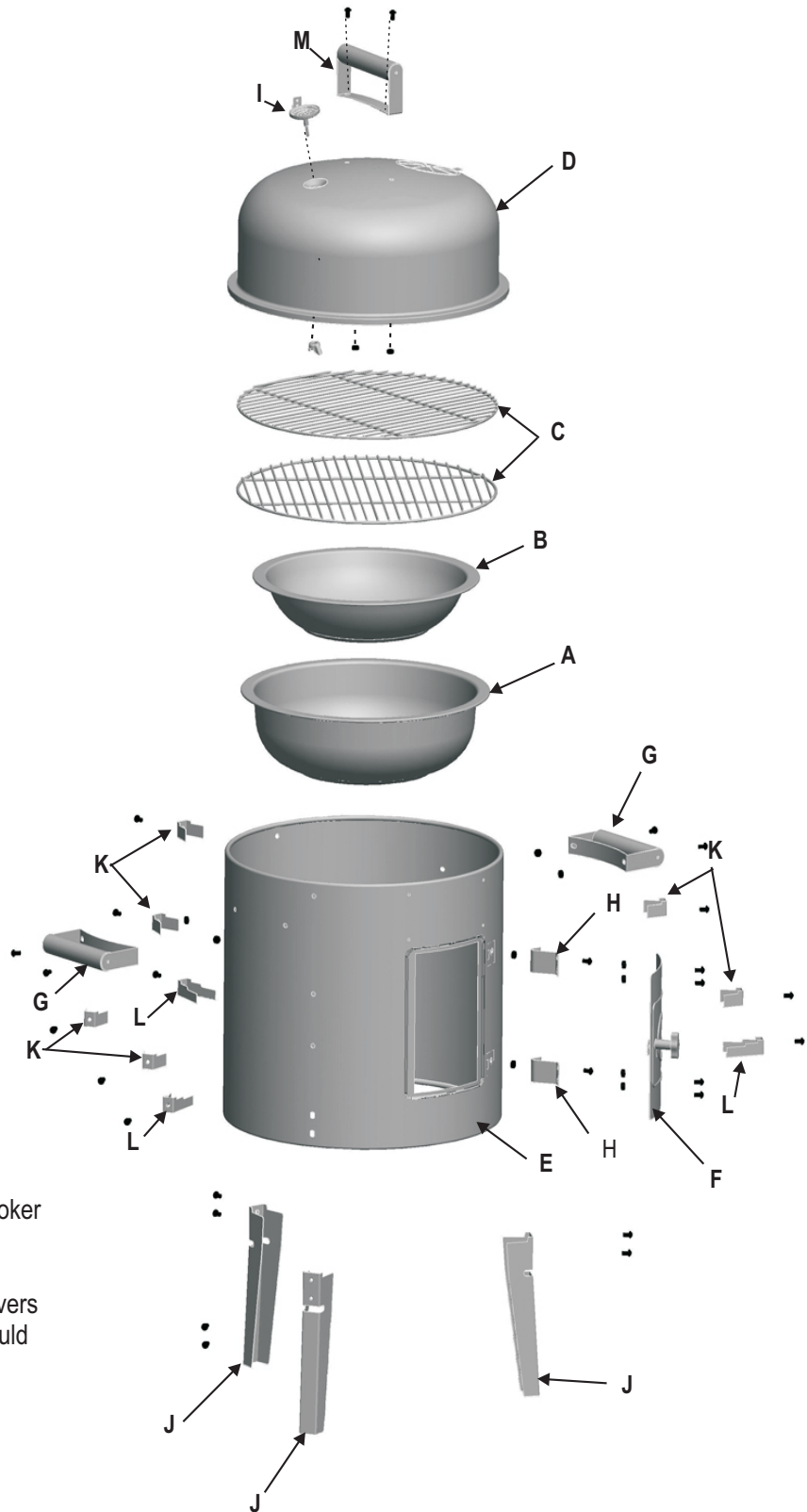
Certified Grill Parts And Accessories®, Char-Broil and Design®, Char-Broil (Gas Grill Briquettes)®, Char-Diamonds®, Cooking Zone and Design®, Diamond Flame®, Executive Chef®, Faststart®, Flare Fighter®, FlavorMaster®, Gas Grill Silhouette and Design®, H2O Smoker®, Lava Flame®, MasterFlame®, MasterFlame Precision Cooking System®, PowerSpark®, Quantum®, PrecisionFlame and Design®, Sierra® and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermos® is a registered trademark of the Thermos Company and its affiliates.

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Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,173,644; 6,279,566; 6,397,731; 6,418,923; 6,439,222; 6,523,461; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D463,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; D449,492; D451,759; D456,202S; D460,313; D461,359 and D477,501. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending. ©2006 W. C. Bradley Co., All Rights Reserved.

# Parts List - Model 06701289

Key	Qty.	Description	Part #
A	1	Charcoal Pan . . . . .	29001314
B	1	Water Pan . . . . .	29001297
C	2	Cooking Grates . . . . .	29001296
D	1	Dome Lid Assembly . . . . .	29001292
E	1	Body Assembly . . . . .	29001295
F	1	Door W/Knob . . . . .	29001303
G	2	Handle W/Steel Bracket,Side . . . . .	29001302
H	2	Hinges . . . . .	29001304
I	1	Heat Indicator . . . . .	29001305
J	3	Legs . . . . .	29001301
K	6	Short Brackets . . . . .	29001311
L	3	Long Brackets . . . . .	29001312
M	1	Handle W/Steel Bracket Lid . . . . .	29001319
--	1	Name Plate . . . . .	29001306
--	1	Bolt Pack, Charcoal Smoker . . . . .	29001315

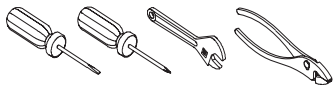


## Before Beginning Assembly

Remove all contents from box.

Lay cardboard on the ground when unpacking, assemble smoker parts on the cardboard to avoid scratching surfaces.

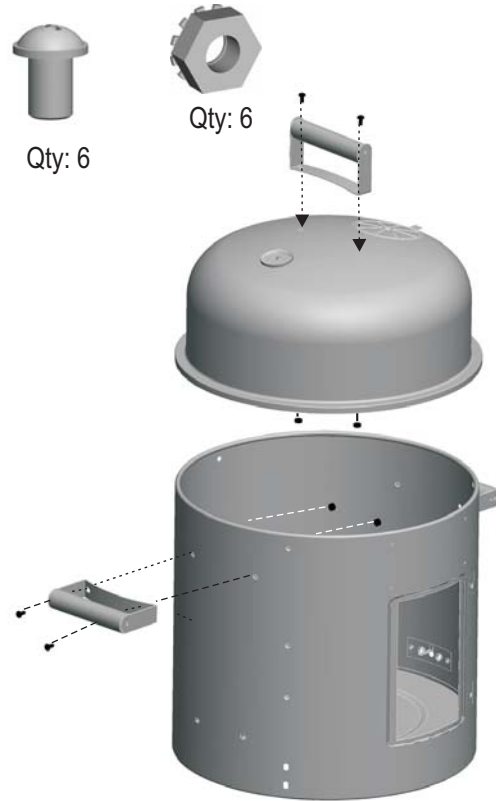
Minimum tools for assembly of your smoker include screwdrivers (flathead and Phillips) wrench and pliers. A 3/8" nut driver would be ideal.



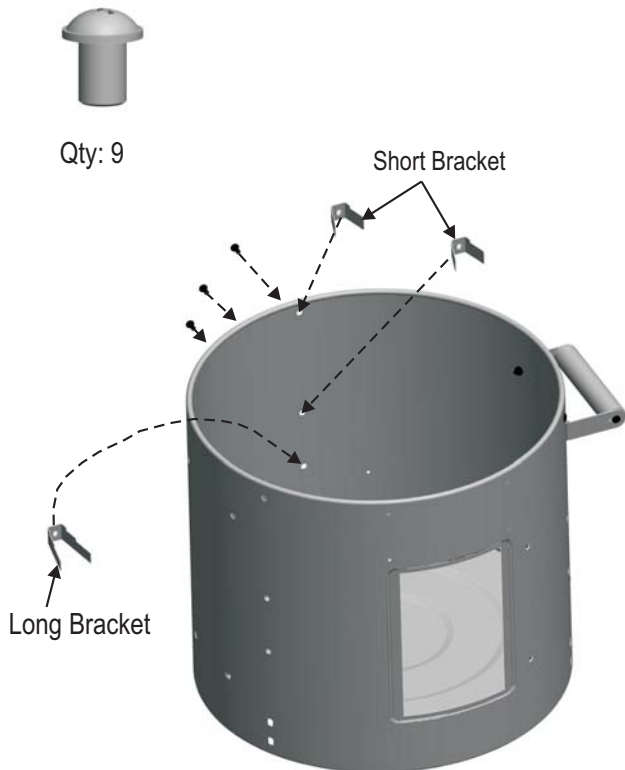
**1** Place heat indicator onto dome lid. Attach with wing nut.



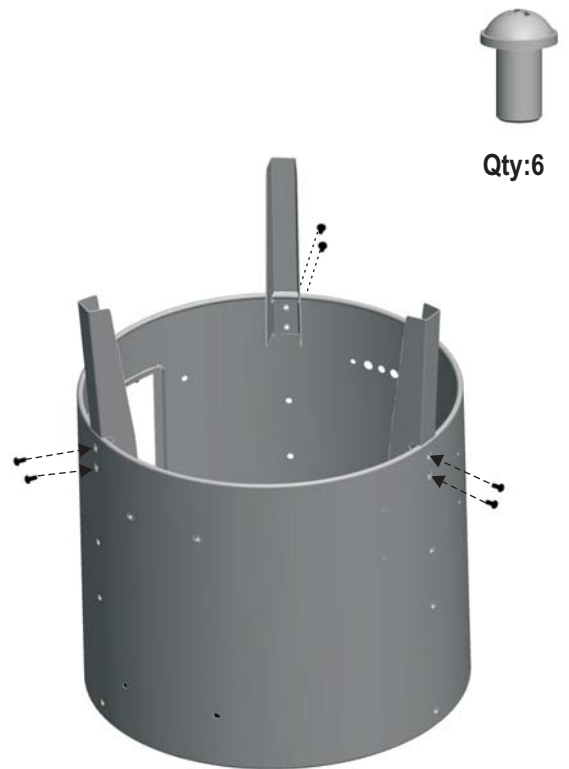
**2** Attach handles to lid and body with two screws and star nuts in each handle.



**3** Attach short brackets into two upper holes on all three sides. Long bracket attaches in third hole from top on all three sides using nine screws. One per bracket.

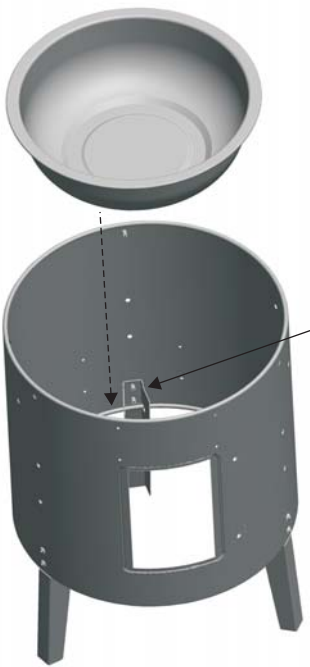


**4** Attach three legs into two bottom holes using two screws for each leg.



**5**

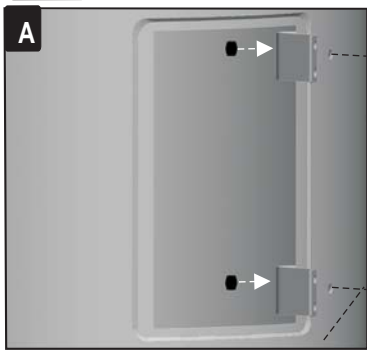
Hold charcoal pan with slope and bead in down position. Charcoal pan will rest on top of legs.



Charcoal Pan placed on leg tabs.

**6**

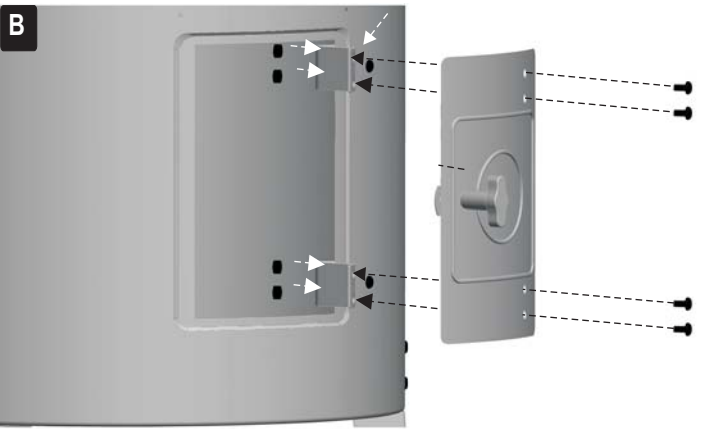
Attach hinges from **inside** body two screws and two star nuts. Hinges face outside of body.



Qty: 6

Qty: 6

Attach door to hinges using four screws and four star nuts.



# STOP

Should you encounter a problem with our product  
CALL US FIRST  
Do not return this product to the store.  
WE CAN HELP  
GRILL SERVICE CENTER  
**1-800-241-7548**  
HOURS 8AM-6PM EST Mon-Fri

Please ensure your warranty registration is complete.

Please register your product online at:

**www.grillregistration.com**

(If you register online, you do not need to send in this registration card.)

PLEASE FILL OUT THIS CARD AND RETURN IT *WITHIN 10 DAYS OF PURCHASE. FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE. FOR WARRANTY SERVICE PROOF OF PURCHASE WILL BE REQUIRED. PLEASE KEEP YOUR SALES RECEIPT. THIS WARRANTY IS NON-TRANSFERABLE.*

LLENE ESTA TARJETA Y DEVUELVALA DENTRO DE LOS 10 DIAS DE LA COMPRA. *SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTIA. PARA EL SERVICIO DE GARANTIA ES NECESARIO QUE PRESENTE SU COMPROBANTE DE COMPRA. CONSERVE LA FACTURA. ESTA GARANTIA ES INTRANSFERIBLE.*

VEUILLEZ COMPLETER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT. *LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ETRE AFFECTEE SI VOUS NE LE FAITES PAS. POUR OBTENIR LE SERVICE SOUS GARANTIE, UNE PREUVE D'ACHAT DOIT ETRE PRESENTEE. VEUILLEZ CONSERVER VOTRE FACTURE. LA PRESENTE GARANTIE N'EST PAS TRANSFERABLE.*

1 First Name/Nombre/Prénom Initial/Inicial/Initiale Last Name/Apellido/Nom de famille

Address (number and street)/Dirección (número y calle)/Adresse (numéro et rue) Apt Number/Nº de apart./Nº d'appt.

City/Ciudad/Ville State/Estado/Province Zip Code/Código zip/Code postal

2 E-mail Address/Dirección de correo electrónico/Adresse électronique

If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you. Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle. Si vous choisissez de nous fournir votre adresse électronique, vous nous donnez la permission de l'utiliser pour vous faire part d'offres spéciales susceptibles de vous intéresser.

(Example: your name @ your host.com) (Ejemplo: su nombre@su host.com) (Exemple : votre nom@votre hôte.com)

3 Phone Number/Número telefónico/Numéro de téléphone

6 Date of Purchase/Fecha de compra/Date de l'achat

4 **IMPORTANT! ¡IMPORTANTE! IMPORTANT!**

Write Serial Number and Model Number in spaces below. Escriba en los espacios de abajo el número de serie y el número de modelo. Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

7 Store Name/Nombre de la tienda/Nom du magasin

8 Purchase Price/Precio de compra/Prix d'achat

\$ \_\_\_\_\_ .00

5 Your Gender/Sexo/Sexe :

1.  Male/Masculino/Masculin

2.  Female/Femenino/Féminin

9 Which product are your registering?

¿Qué producto está registrando?

Quel produit enregistrez-vous?

- Gas Grill/Parrilla a gas/Gril au gaz
- Electric Grill/Parrilla eléctrica/Gril électrique
- Smoker/Ahumador/Fumoir
- Charcoal Grill/Parrilla a carbón/Barbecue au charbon
- Charcoal Smoker/Ahumador a carbón/Fumoir au charbon
- Outdoor Fireplace/Chimenea para exteriores/Foyer extérieur
- Cooker/Fryer / Cocina/freidora / Cuisneur/Friteuse
- Other/Otro/Autre

Mail to: / Envíelo a:

Consumer Warranty Service

P. O. Box 1240

Columbus, GA 31902-1240

Thank you for completing this questionnaire. Your answers will help us and other companies reach you with offers that may interest you. If you prefer not to receive these offers, please check here .

Gracias por completar este cuestionario. Sus respuestas nos ayudarán, a nosotros y a otras compañías, a llegar a usted con ofertas que puedan resultarle de interés. Si prefiere no recibir estas ofertas, por favor marque aquí .

Merci d'avoir bien voulu remplir ce questionnaire. Vos réponses nous aideront et aideront d'autres compagnies à vous communiquer des offres spéciales susceptibles de vous intéresser. Si vous préférez ne pas recevoir d'informations concernant ces offres spéciales, veuillez cocher ici .