



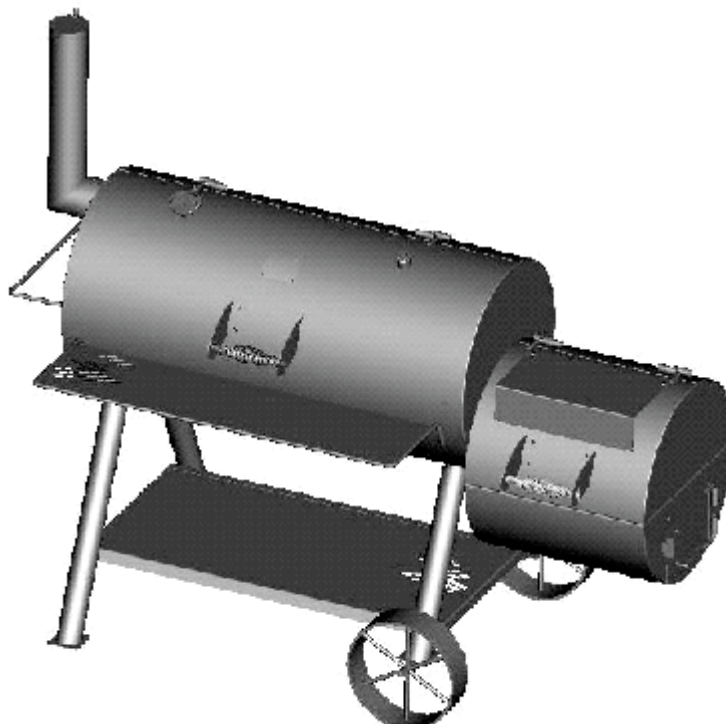
# HIGHLAND

## OFFSET SMOKER

# PRODUCT GUIDE

MODEL | MODÈLE

# 16202045



KRISWELL NUMBER  
140 755

(IE) (GB) Operating Instructions, 2-3

Assembly Instructions, 6-11

## FOR OUTDOOR USE ONLY DO NOT USE INDOORS

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Follow all warnings and instructions when using the appliance.

### Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



**WARNING:** Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



**CAUTION:** Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.



#### **CARBON MONOXIDE HAZARD**

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles, or tents.



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



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



Some parts may contain sharp edges! Wear protective gloves if necessary.



**THIS UNIT IS HEAVY! DO NOT** attempt to assemble without a helper.

## INSTALLER/ASSEMBLER:

Leave this manual with consumer.

## CONSUMER:

Keep this manual for future reference.



**FAILURE TO READ AND FOLLOW INSTRUCTIONS FOR LIGHTING CHARCOAL MAY RESULT IN SERIOUS PERSONAL INJURY AND OR PROPERTY DAMAGE.**

**ALWAYS USE CAUTION WHEN HANDLING HOT COALS TO PREVENT INJURY.**

**ALWAYS LIGHT THE FIRE WITH THE GRILL LID OPEN.**



Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit. Always wear protective clothing to prevent injury. Keep children and pets away. Do not move this unit during operation. Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying with EN 1860-3! In this case, paraffin-based starter cubes can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.



**All surfaces can be hot during use. Use protection as required to prevent burning.**  
**Do not use this unit on or near combustible surfaces or structures such as wood decks, dry leaves or grass, vinyl or wood siding, etc.**  
**SEE OWNERS MANUAL FOR IMPORTANT SAFETY INFORMATION.**



**Do not use spirits or petrol for lighting or re-lighting!**



After a charcoal fire appears extinguished, unconsumed embers can retain heat for up to 24 hours, and if exposed to fresh air, can burst into flame unexpectedly. Any such embers outside the firebox of the grill pose a fire hazard and can ignite combustible surfaces such as wooden decks.



**For residential use only. Do not use for commercial cooking.**

## PREPARING TO USE YOUR SMOKER

Before cooking with your smoker, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

1. Brush all interior surfaces including grills and grates with vegetable cooking oil.
2. Build a small fire on the fire grate or pan, being sure not to lay coals against the walls.
3. Close door. (Position damper and smokestack damper approximately at one quarter open.) This burn should be sustained for at least two hours, the longer the better. Then, begin increasing temperature by opening the damper and smokestack damper half-way and adding more charcoal. Your smoker is now ready for use.

Rust can appear on the inside of your smoker. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your unit. Exterior surfaces of smoker may need occasional touch up. We recommend the use of a commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE UNIT !

### SMOKER MAINTENANCE

Frequency of clean up is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.

When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. Also, occasional touch up of the exterior paint will be required. Black, high-temperature spray paint is recommended. NEVER PAINT THE INTERIOR OF THE UNIT.

**Cooking Surface:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

### COOKING TIPS

#### Building Your Fire

1. Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate or ash pan. We recommend using 3 pounds (approximately 45 briquettes) to start your fire, adding more as needed.
2. If using lighter fluid, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.
3. **Always light the fire with the grill lid open.** Leave lid open until briquettes are fully lit. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.
4. Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.
5. You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).
6. Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

#### Know When Your Fire is Ready

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. Using caution, arrange the hot coals on your charcoal grate based on your desired method of cooking. Here are a few steps you can take to adjust the temperature of your fire:

-If it is too hot, spread the coals out a bit more, which makes the fire less intense.

-Raise or lower the adjustable charcoal grate.

-Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.

## Know When Your Fire is Ready (Continued)

- Use the indirect grilling method, with coals to either side of drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

### SMOKING AND SLOW COOKING

Remove the cooking grill from the firebox and build your fire on top of the fire grate in the firebox. Either charcoal or wood may be used, but wood is the recommended fuel for it's rate of burn and the flavor it imparts to the food being cooked. Most seasoned hardwoods are good for smoking such as hickory, mesquite, pecan, oak, and many other fruit woods. Bark should be avoided or burned off first as it contains a high acid content and imparts an acrid flavor.

After allowing the fire to burn down, close the doors and control the temperature and smoke with the dampers located on the firebox and atop the smokestack. Smoke is contained within the chambers, which will reduce burn while imparting more smoke flavor. Do not operate the Smoker with temperatures exceeding 450 degrees in the smoker chamber. Place the food in the smoker chamber and monitor the temperature. Cooking and smoking are taking place using indirect heat. There is no need to worry about a grease fire flare-up ruining the food. Do not place food within 15cm of the opening from the firebox into the smoker chamber. A general rule of thumb for cooking is about 1 hour per pound for smoking large cuts of meat. Refer to a cook book for specific cuts of meat. Limit the number of times you open the smoker chamber door as this will allow heat to escape and extend the cooking time.

### SMOKING WITH WOOD CHIPS/WOOD CHUNKS

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

#### Our Recommendations:

**Chicken** - Alder, Apple, Hickory, Mesquite

**Beef** - Hickory, Mesquite, Oak

**Pork** - Fruitwoods, Hickory, Oak

**Lamb** - Fruitwoods, Mesquite

**Veal** - Fruitwoods, Grapevines

**Seafood** - Alder, Mesquite

**Vegetables** – Mesquite

### Internal Cooking Temperatures

#### Ground Meat

Beef, Pork, Veal, Lamb.....	71 °C (160 °F)
Turkey, Chicken.....	74 °C (165 °F)

#### Fresh Beef, Veal, Lamb

Medium Rare.....	63 °C (145 °F)
(let stand 3 minutes before cutting)	
Medium.....	71 °C (160 °F)
Well Done.....	77 °C (170 °F)

#### Poultry

Chicken & Turkey, whole.....	74 °C (165 °F)
Poultry Parts.....	74 °C (165 °F)
Duck & Goose.....	74 °C (165 °F)

#### Fresh Pork

Medium Rare.....	63 °C (145 °F)
(let stand 3 minutes before cutting)	
Medium.....	71 °C (160 °F)
Well Done.....	77 °C (170 °F)

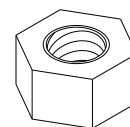
## HARDWARE



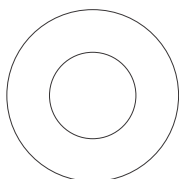
Hitch Pin  
Qty: 2



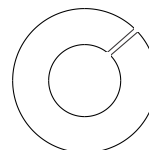
1/4-20  
Flange Nut  
Qty. 16



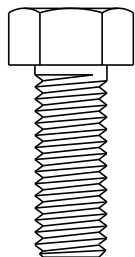
3/8-16  
Hex Nut  
Qty. 8



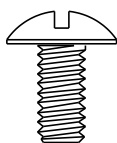
12mm Flat  
Washer  
Qty: 4



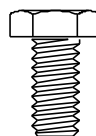
3/8"  
Lock Washer  
Qty. 8



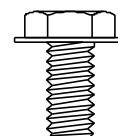
3/8-16x1"  
Hex-Head Bolt  
Qty. 17



1/4-20x1/2"  
Machine Screw  
QTY: 12



1/4-20x1/2"  
Hex-Head Bolt  
Qty. 4



1/4-20x1/2"  
Hex Washer Head Bolt  
Qty. 2

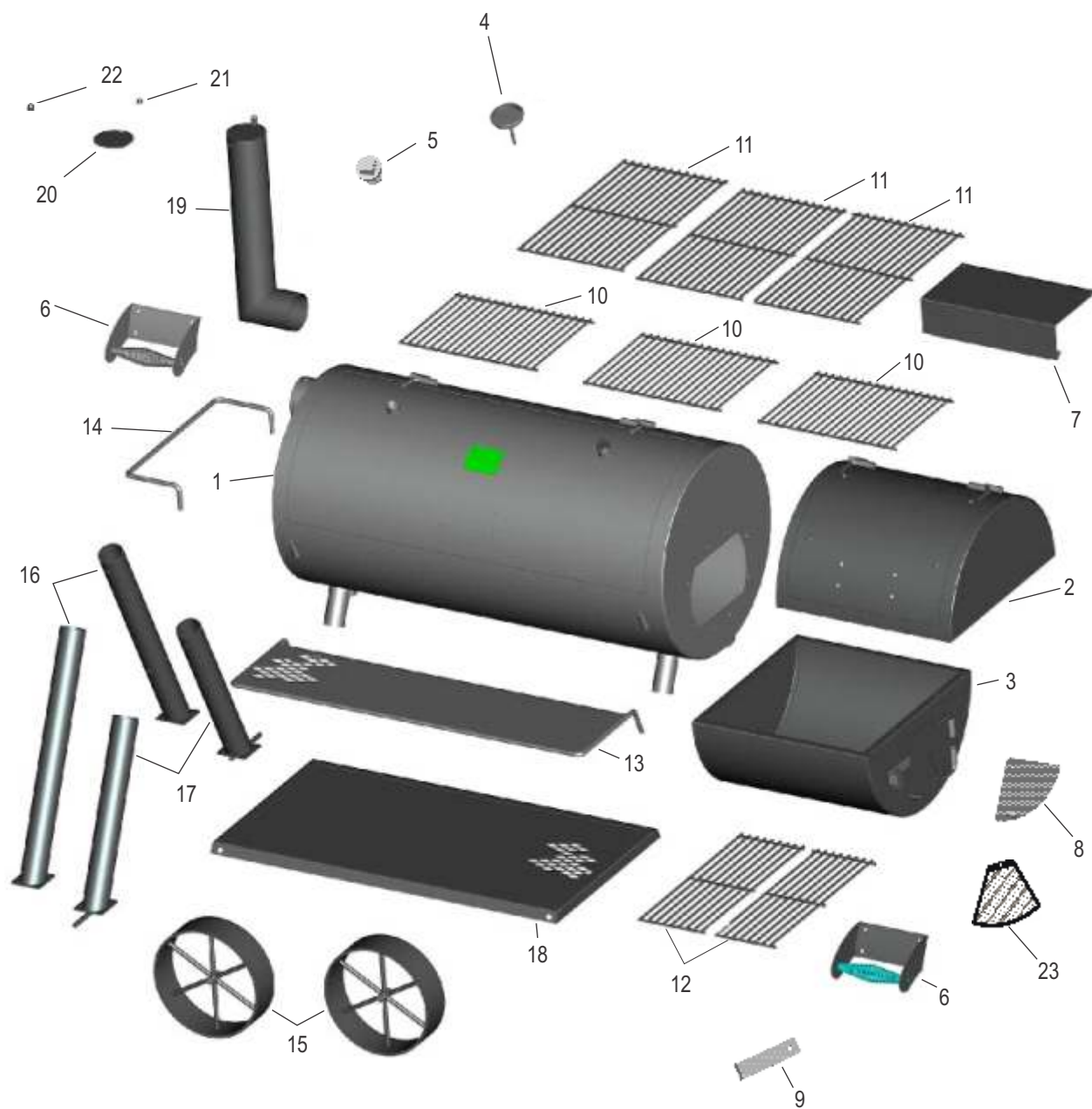
## PARTS LIST

Key	Qty	Description
1	1	SMOKER CHAMBER W/ LID
2	1	FIREBOX LID
3	1	FIREBOX CHAMBER
4	1	TEMPERATURE GAUGE
5	1	TEMPERATURE GAUGE HOLE PLUG
6	2	LID HANDLE
7	1	WARMING SURFACE PLATE, F/ FIREBOX
8	1	DAMPER ASSEMBLY
9	1	DOOR LATCH
10	3	FIRE GRATE
11	3	COOKING GRATE, SMOKER
12	2	COOKING GRATE, FIREBOX
13	1	FRONT SHELF
14	1	PULL HANDLE
15	2	WHEEL
16	2	LONG LEG
17	2	SHORT LEG
18	1	BOTTOM SHELF ASSEMBLY
19	1	SMOKE STACK
20	1	DAMPER, F/ SMOKE STACK
21	1	CAP, F/ SMOKE STACK
22	1	SPRING, F/ DAMPER
23	1	DAMPER SCREEN

### NOT Pictured

...	1	HARDWARE PACK
...	1	ASSEMBLY MANUAL

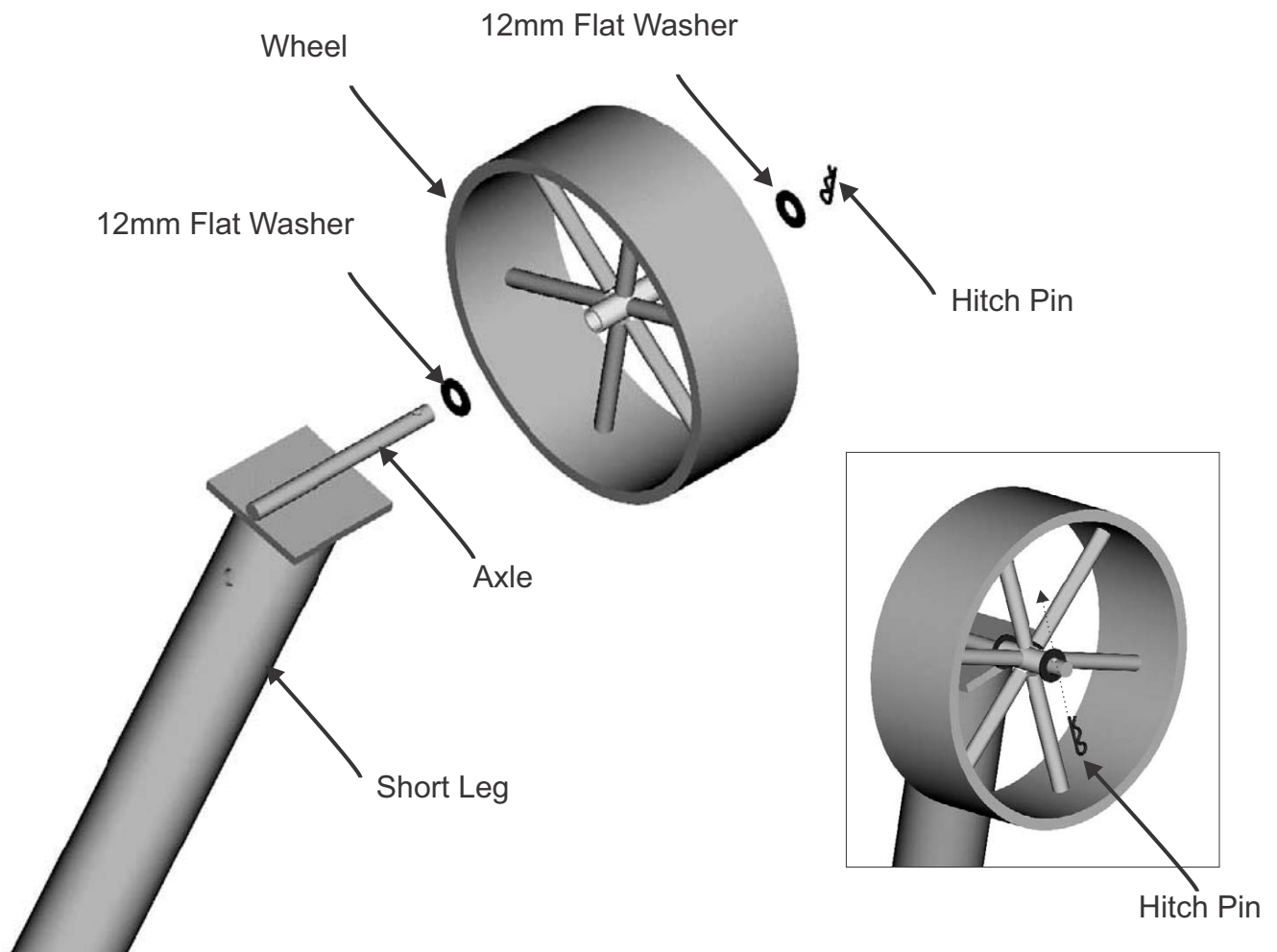
## PARTS DIAGRAM



## ASSEMBLY

**1 FIRST, GET A HELPER!** This unit is heavy and requires a second person for lifting and moving. **NEXT,** pick a suitable location to work. Open the carton and slit the corners so that the carton lays flat. This will give you a protective surface during assembly. Remove the carton packing material and the parts from inside the firebox and smoke chamber.

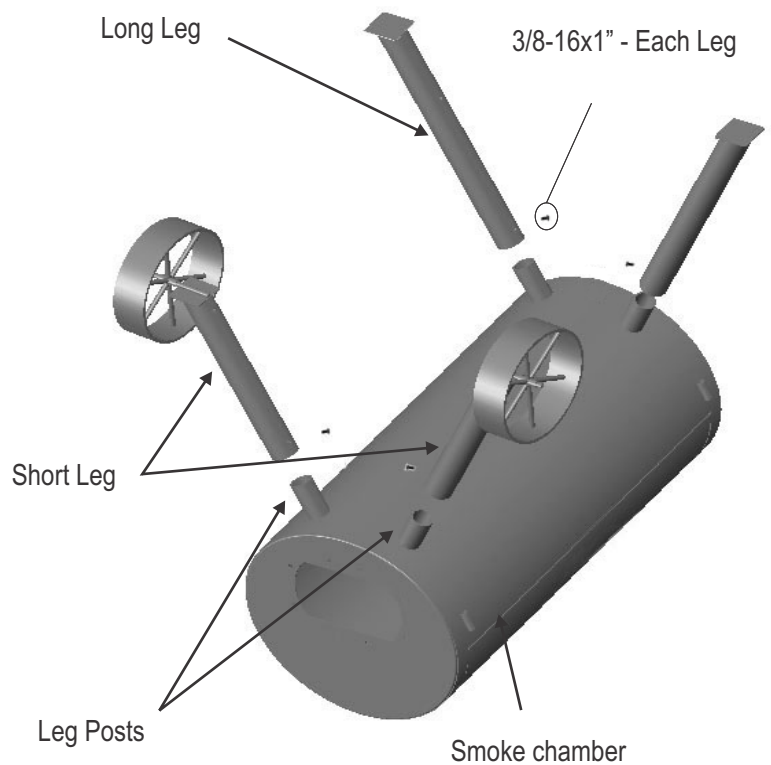
**2** On each short leg, slide one 12mm flat washer onto axle, followed by a wheel, then another 12mm flat washer. Slide a hitch pin into the hole at the end of the axle.



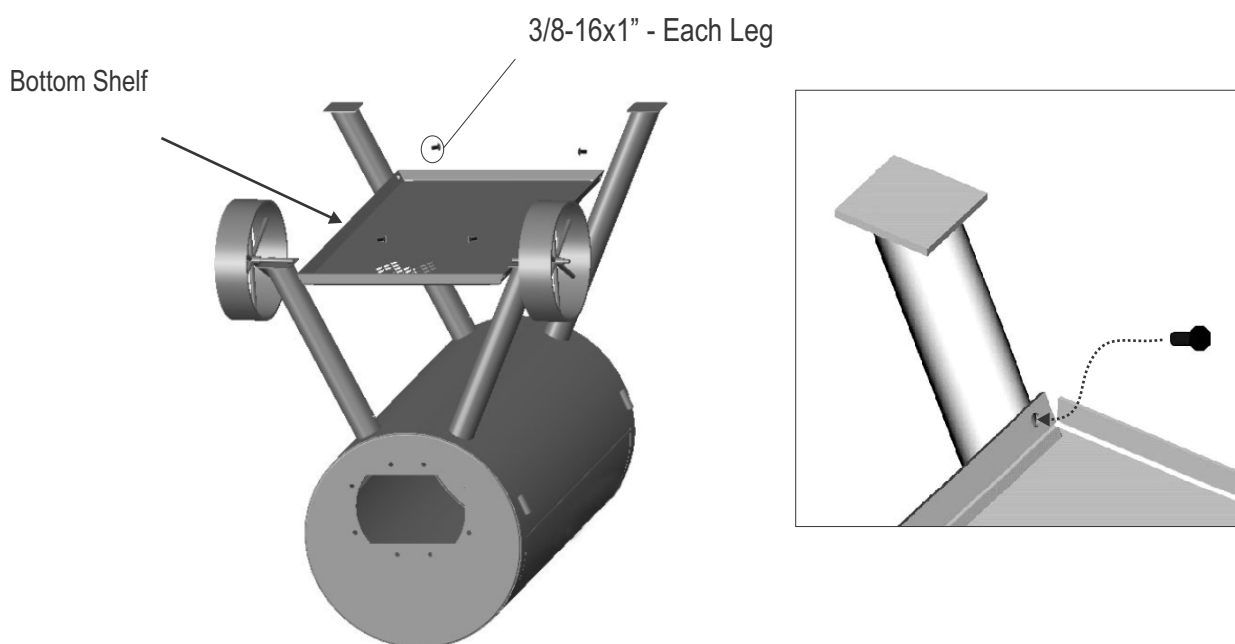


**3** With one person on smoke chamber end, roll the unit onto cardboard that was placed on the ground next to the unit. Unit should now be resting on its smoke chamber handle brackets with the leg posts pointing upward.

- Slide short legs onto posts at right side, with wheels facing outward.
- Slide long legs onto posts at opposite end.
- Secure each legs to posts using one 3/8-16x1" hex-head bolt per leg. **Do not fully tighten the bolts at this time!**



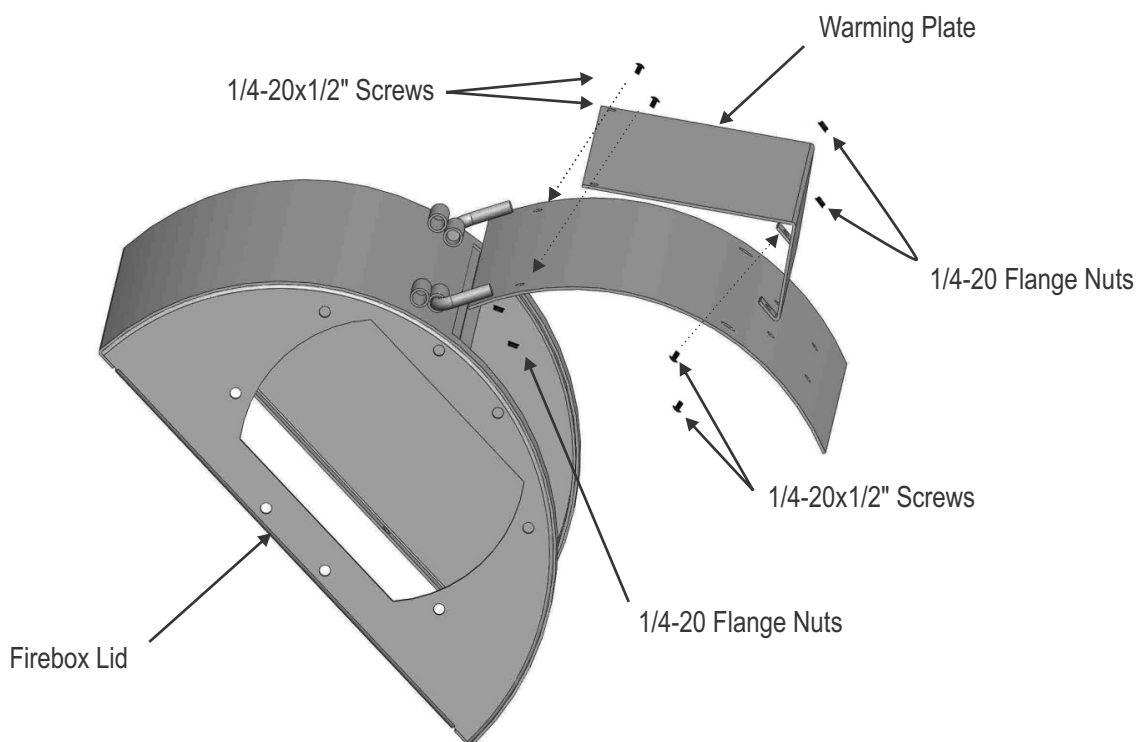
**4** Have one person hold the bottom shelf in position shown while another attaches shelf to legs using four 3/8-16x1" hex-head bolts. **Fully tighten these four bolts.**



- 5** Make sure that leg bolts are tight enough so that legs won't slip off of posts. **With the assistance of a helper**, roll the unit over the handle brackets and stand it up onto its legs. Once standing, fully tighten the four leg bolts.

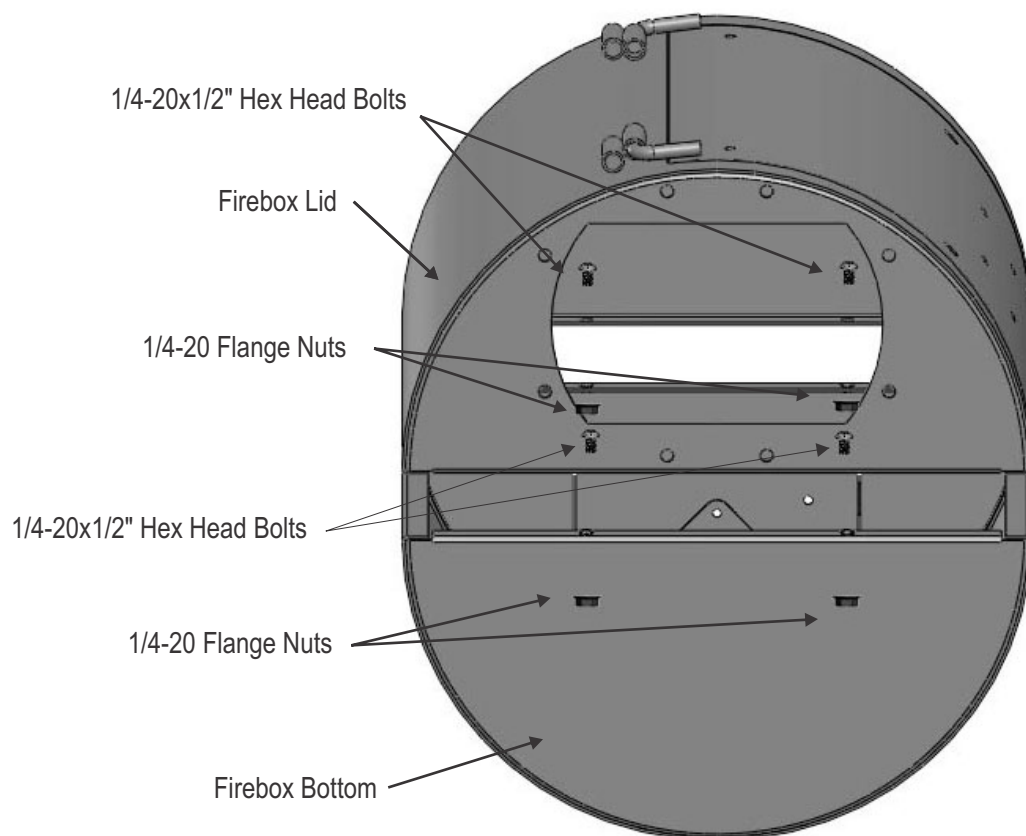


- 6** Use four 1/4-20x1/2" screw and four 1/4-20 flange nuts to attach the warming plate to the lid of firebox. Tighten securely.

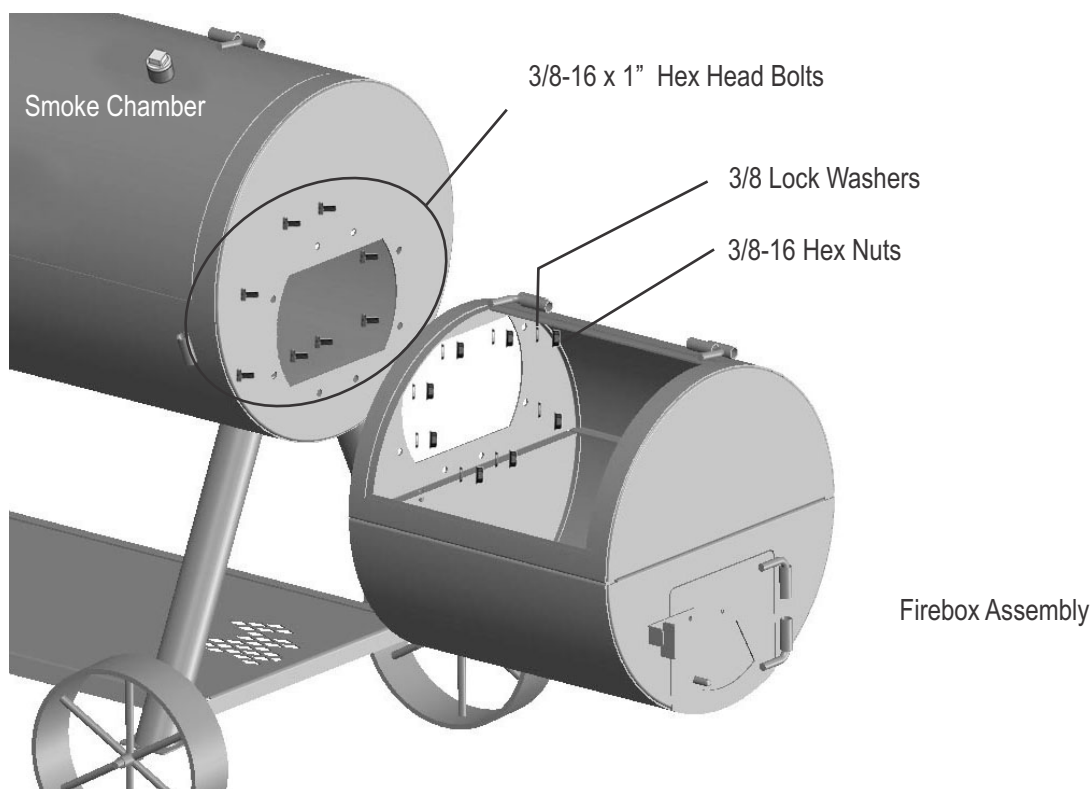




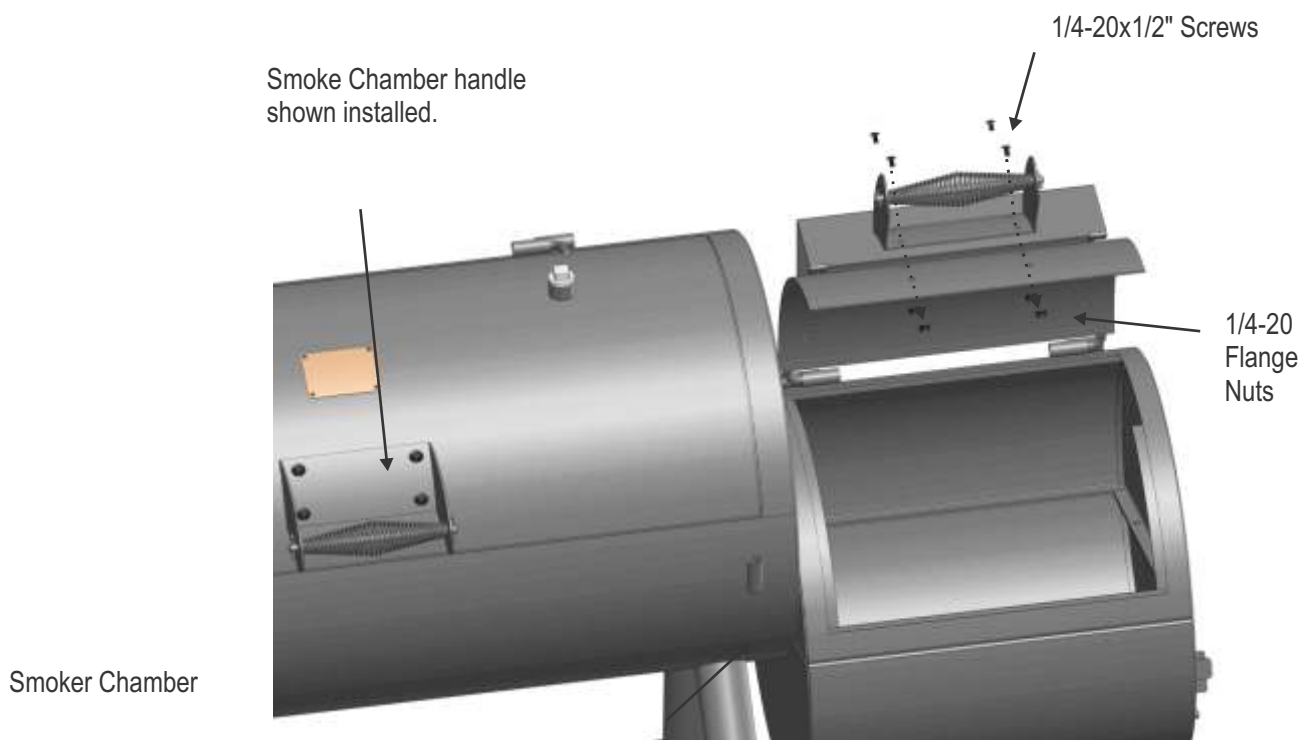
**7** Connect firebox lid and firebox bottom using four 1/4-20×1/2" hex head bolts and four 1/4-20 flange nuts. Tighten securely.



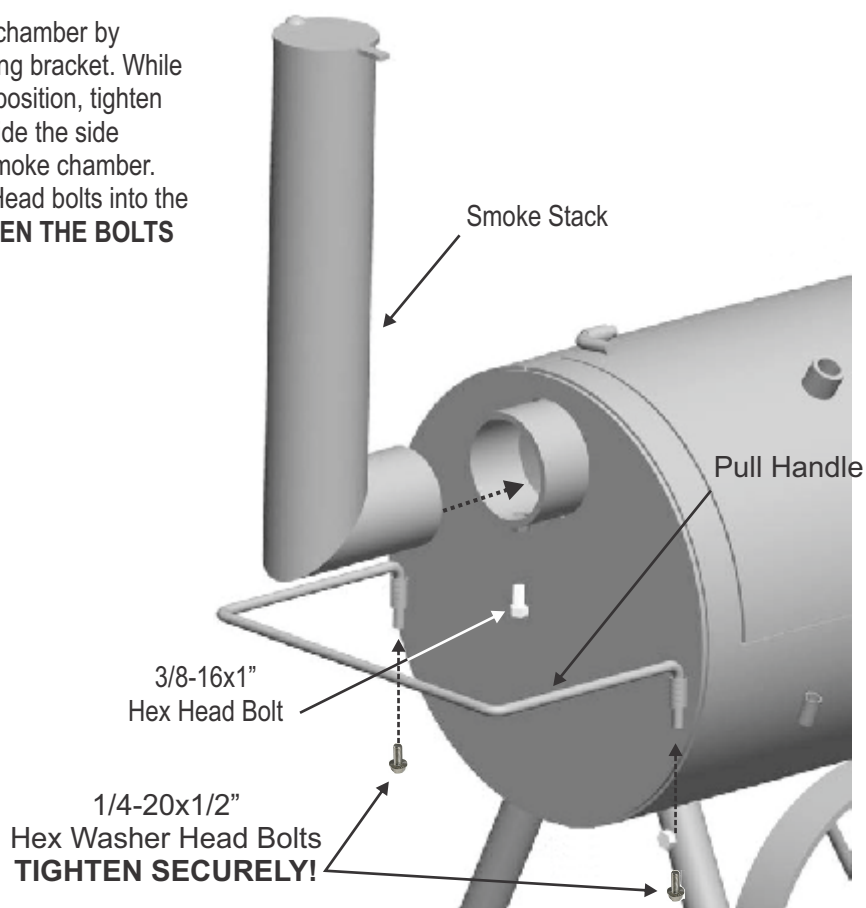
**8** **With the help of an assistant,** connect firebox and smoke chamber using eight 3/8-16×1" hex head bolts, 3/8 lock washer, and 3/8-16 hex nut, and tighten.



- 9** Attach handle to smoke chamber lid and firebox lid using eight 1/4-20×1/2" screws and 1/4-20 flange nuts. Tighten securely.

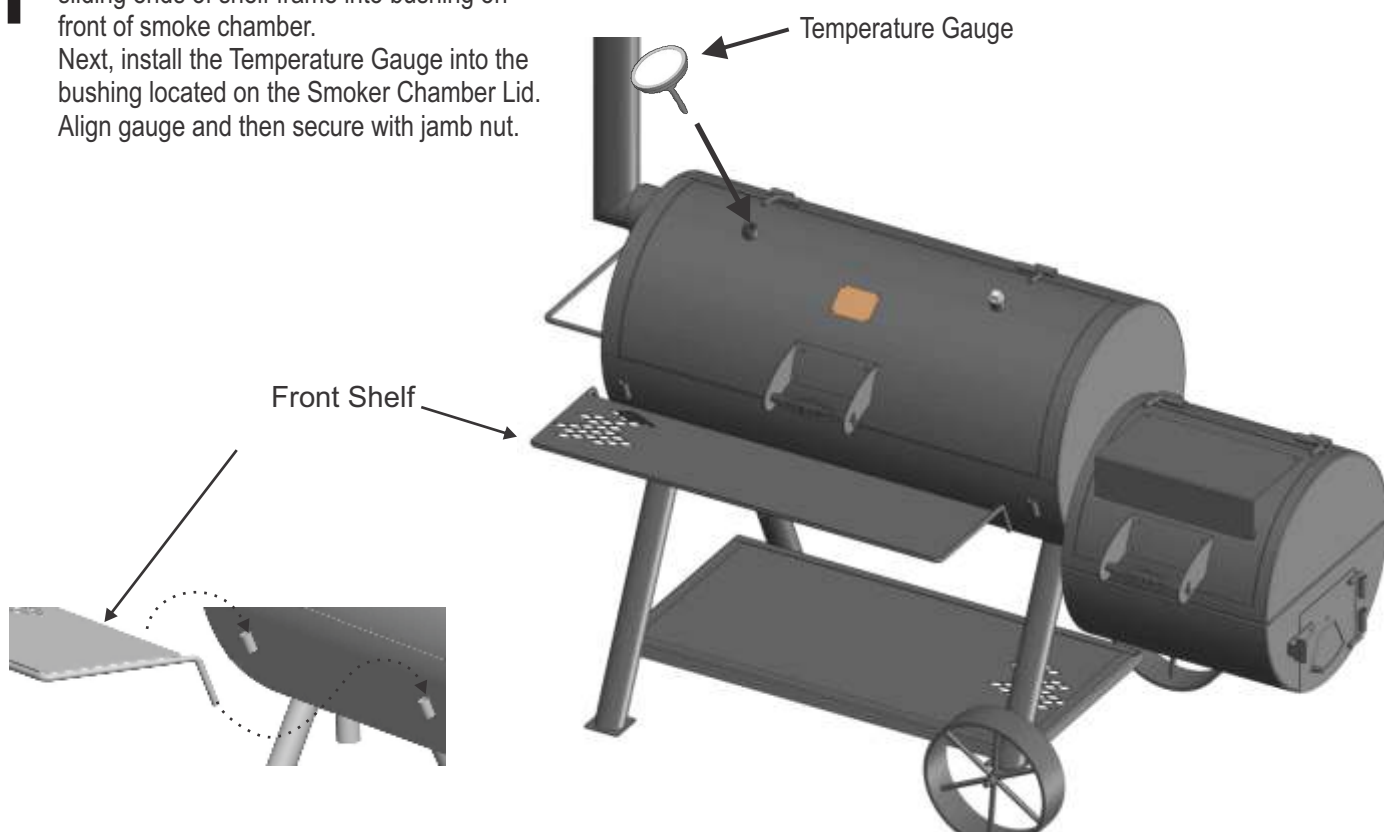


- 10** Attach smokestack to end of smoke chamber by sliding stack into smokestack mounting bracket. While holding the smokestack in a vertical position, tighten the 3/8-16×1" hex-head bolt. Then slide the side handle into the brackets welded to smoke chamber. Install two 1/4-20×1/2" Hex Washer Head bolts into the ends of the handle as shown. **TIGHTEN THE BOLTS SECURELY!**



# 11

Attach front shelf to smoke chamber by sliding ends of shelf frame into bushing on front of smoke chamber. Next, install the Temperature Gauge into the bushing located on the Smoker Chamber Lid. Align gauge and then secure with jamb nut.

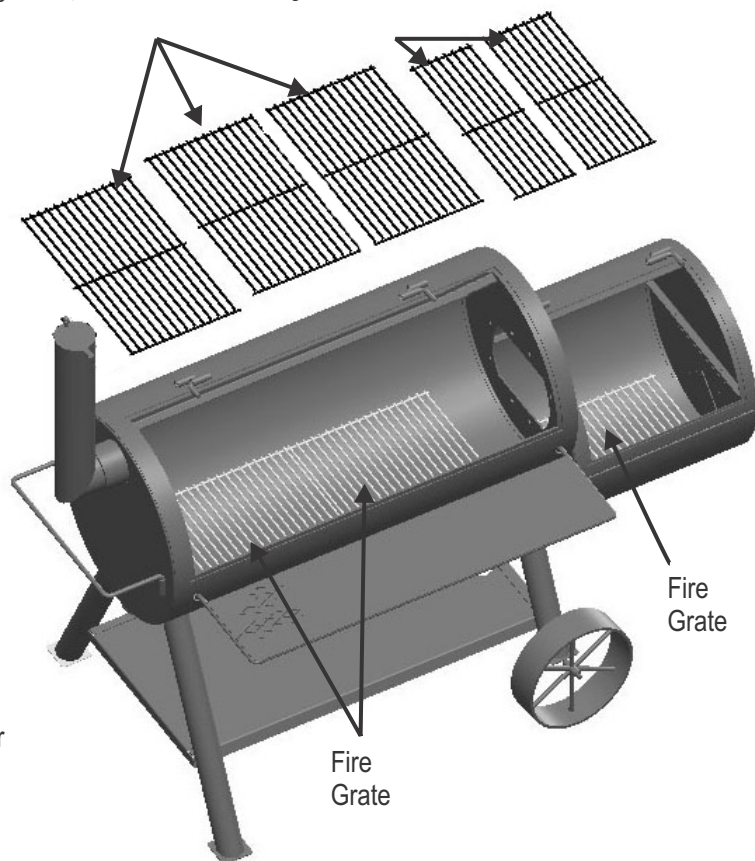


Cooking Grates, Smoker

Cooking Grates, Fire Box

# 12

Place two of the fire grates in the bottom of the smoke chamber and one in the bottom of the firebox. Then place the three large cooking grates in the smoker chamber. The two small cooking grates fit into the firebox.



**Congratulations!** You have completed the assembly of your smoker. Please follow the instructions on page 4 to season your smoker.



NOTE: This information is a guide only. Items included in your BBQ specification may differ depending on region or specific dealer specification.

All specifications are subject to change without notice.



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