

BRINKMANN®

SMOKE KING DELUXE Heavy-Duty Charcoal/Wood Smoker & Grill

OWNER'S MANUAL

ASSEMBLY AND OPERATING INSTRUCTIONS

⚠ WARNING

READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR COOKER AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL 

IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR COOKER.

WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

** READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING AND OPERATING YOUR COOKER.**

WARNING

- Only use this cooker on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the cooker. Never use on wooden or other surfaces that could burn.
 - DO NOT use cooker without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.
 - Proper clearance of 10 feet between the cooker and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when cooker is in use. Do not place cooker under a roof overhang or other enclosed area.
 - FOR OUTDOOR USE ONLY. Do not operate cooker indoors or in an enclosed area.
 - For household use only. Do not use this cooker for other than its intended purpose.
 - We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from cooker.
 - When using charcoal lighting fluid, allow charcoal to burn with firebox lid open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in cooker and may result in a flash fire or explosion when lid is opened.
 - Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.
 - Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
 - Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
 - Place cooker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when cooker is in use.
 - Do not leave cooker unattended when in use.
 - When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
 - Do not store or use cooker near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Cooker is hot when in use. To avoid burns:
- DO NOT attempt to move the cooker.
 - Lock the wheels so the unit does not accidentally move.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot cooker surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with cooker.

⚠ WARNING

- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Never place more than 15 pounds on front shelf. Do not lean on the front shelf.
- Do not exceed a temperature of 400°F. Do not allow charcoal and/or wood to rest on the walls of cooker. Doing so will greatly reduce the life of the metal and finish of your cooker.
- Use caution when assembling and operating your cooker to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under cooker.
- When opening firebox lid, make sure it is pushed all the way open. If lid is not fully open, it could fall back to a closed position and cause bodily injury.
- In windy weather, place cooker in an outdoor area that is protected from the wind.
- Close lid to suffocate flame.
- Never leave coals and ashes in cooker unattended. Before cooker can be left unattended, remaining coals and ashes must be removed from cooker. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around cooker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, clean the cooker thoroughly and reapply a light coat of oil to interior to prevent rusting. Cover the cooker to protect it from excessive rusting.
- Use caution when lifting or moving smoker to prevent strains and back injuries. Moving smoker may require the help of an additional person.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by The Brinkmann Corporation for this particular product are not recommended and may lead to personal injury or property damage.
- Store the cooker out of reach of children and in a dry location when not in use.
- Do not attempt to service cooker other than normal maintenance as explained in "After-Use Safety" and "Proper Care & Maintenance" sections of this manual. Repairs should be performed by The Brinkmann Corporation only.
- Properly dispose of all packaging material.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR COOKER.

**FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT
IN BODILY INJURY OR PROPERTY DAMAGE.**

SAVE THIS MANUAL FOR FUTURE REFERENCE.

ASSEMBLY INSTRUCTIONS

**⚠ READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING OR OPERATING YOUR COOKER.**

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-527-0717.

(Proof of purchase will be required.)

Inspect contents of the box to ensure all parts are included and undamaged.

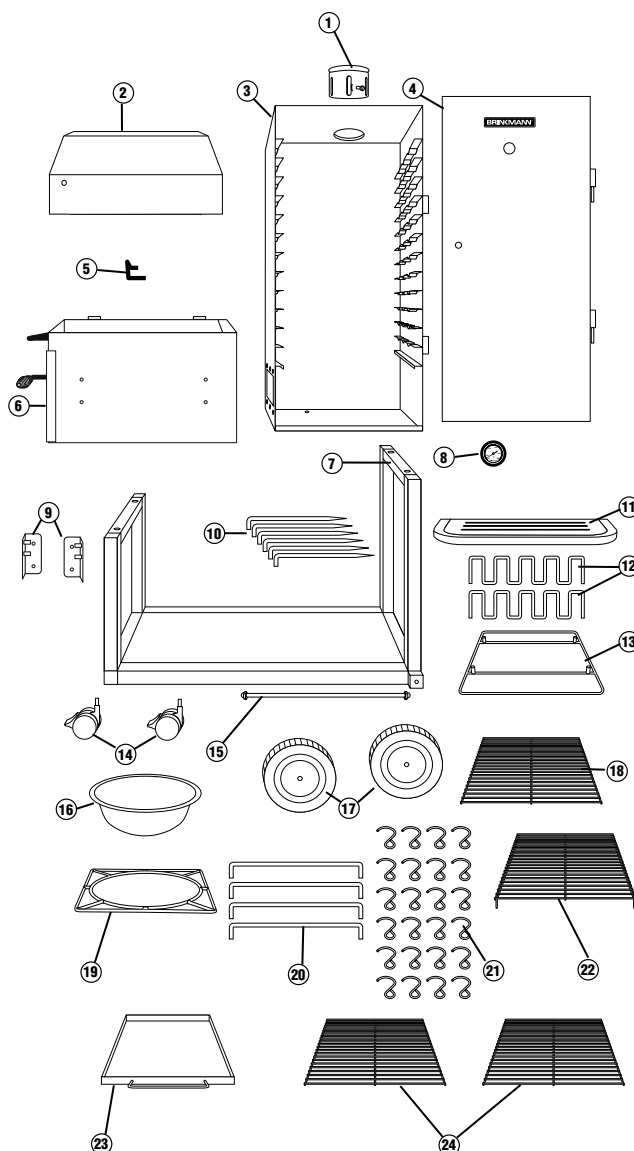
We recommend two people work together when assembling this unit.

The following tools are required to assemble this Smoke King Deluxe:

- Pliers
- Phillips & Flathead Screwdrivers
- Adjustable Wrench

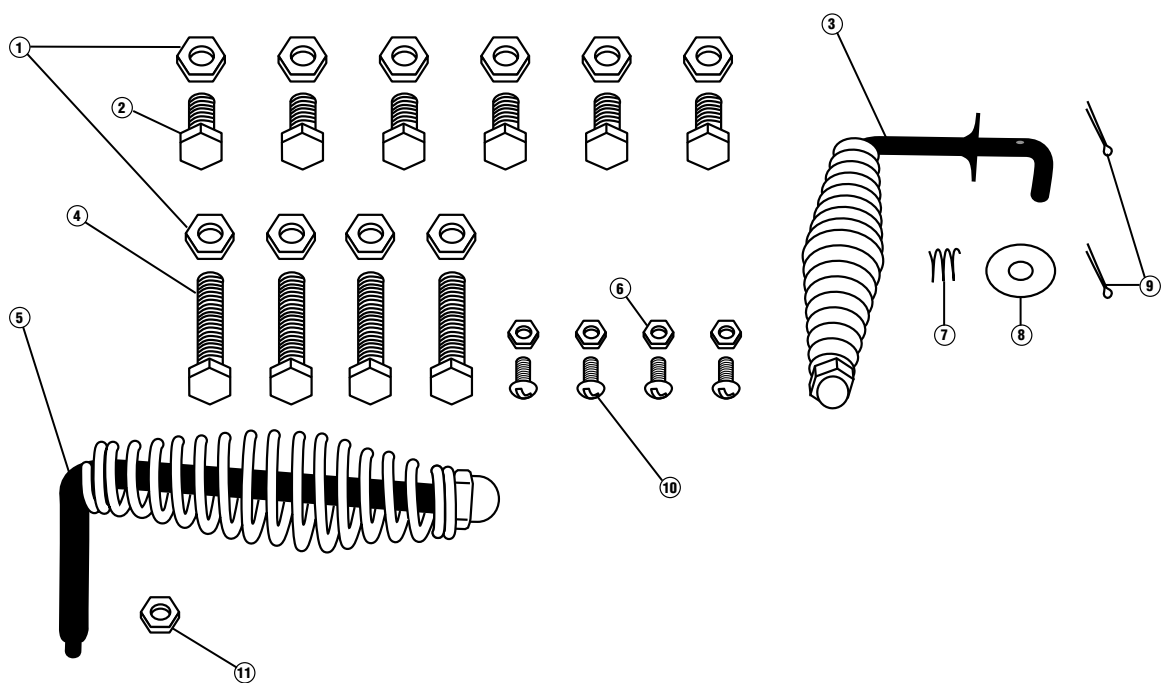
PARTS LIST - SMOKE KING DELUXE:

- ① 1 Chimney
- ② 1 Firebox lid
- ③ 1 Smoker box
- ④ 1 Smoker box door
- ⑤ 1 Firebox lid hinge
- ⑥ 1 Firebox
- ⑦ 1 Cart frame
- ⑧ 1 Temperature gauge
- ⑨ 2 Shelf brackets
- ⑩ 6 Skewers
- ⑪ 1 Front shelf
- ⑫ 2 Rib racks
- ⑬ 1 Rib rack stand
- ⑭ 2 Locking casters
- ⑮ 1 Axle with hub nuts on ends
- ⑯ 1 Water pan
- ⑰ 2 Wheels
- ⑱ 1 Firebox cooking grill
- ⑲ 1 Water pan bracket
- ⑳ 4 Hanging rods
- ㉑ 24 Hooks
- ㉒ 1 Charcoal grate
- ㉓ 1 Charcoal tray
- ㉔ 2 Smoker box cooking grills



Parts Bag Contents

- ① 10 10mm hex nuts
- ② 6 10 X 20mm hex bolts
- ③ 1 Smoker box door handle
- ④ 4 10 X 50mm hex bolts
- ⑤ 1 Firebox lid handle
- ⑥ 4 6mm hex nuts
- ⑦ 1 Handle spring
- ⑧ 1 Washer
- ⑨ 2 Cotter pins
- ⑩ 4 6 X 12mm phillips screws
- ⑪ 1 8mm hex nut



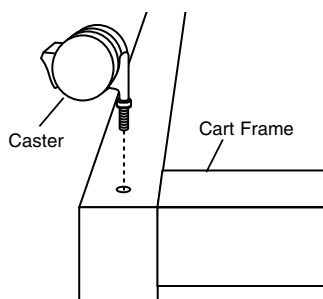
Choose a good, cleared assembly area and get a friend to help you put your cooker together. Lay cardboard down to protect cooker finish and assembly area.

Step 1

Turn the cart frame upside down.

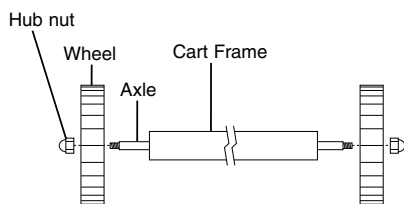
Step 2

Attach locking casters to the bottom of cart frame. Screw into holes and tighten with an adjustable wrench.



Step 3

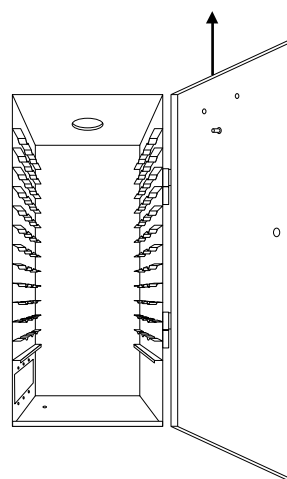
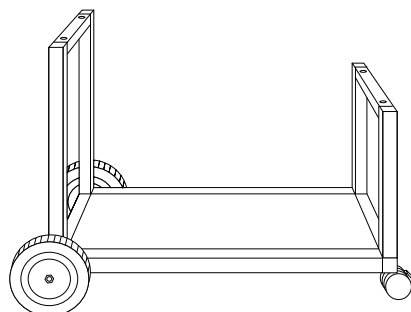
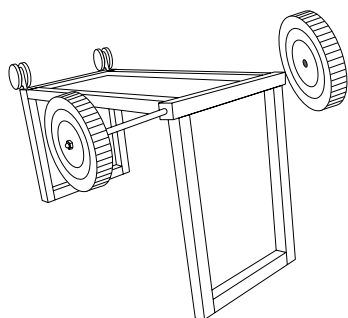
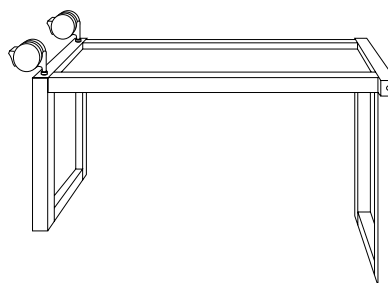
Remove the hub nut from one end of the axle. Slide a wheel onto the axle, then insert the axle through the cart frame. Slide the other tire onto the axle, attach the hub nut, and tighten with an adjustable wrench.

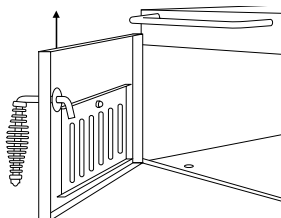


NOTE: With the help of a friend, turn the cart frame to an upright position.

Step 4

Remove the door from the smoker box by lifting it off its hinges.



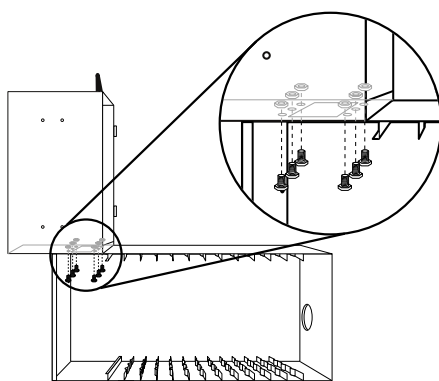


Step 5

Remove the firebox side door by lifting it off its hinges. This will reduce the weight of the box and make it easier to handle in Steps 7 and 8.

Step 6

Turn the smoker box on its side, with the cut out side facing up.



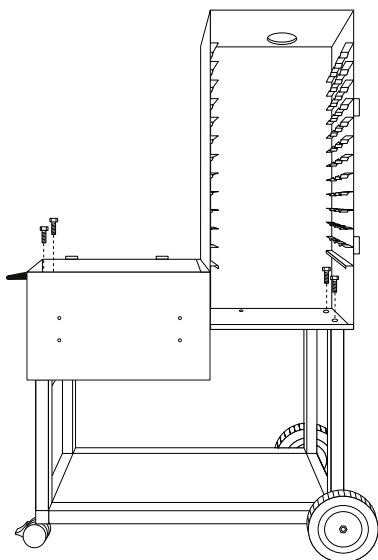
Step 7

With the help of a friend, set the firebox on top of the smoker box with the cut out side facing down. Line up the bolt holes in the firebox and smoker box. While a friend holds the firebox in place, insert six 10 X 20mm hex bolts and fasten with six 10mm hex nuts. Tighten with an adjustable wrench.

WARNING: Use caution when lifting or moving smoker to prevent strains and back injuries. Moving smoker may require the help of an additional person.

Step 8

With the help of a friend, lift the smoker and firebox assembly onto the cart frame. Attach the smoker and firebox assembly to the cart frame using four 10 X 50 hex bolts and 10mm hex nuts.



Step 9

Attach the smoker box door to the smoker box by sliding the hinge pins into the hinge holes on the smoker box.

Step 10

Set the firebox lid on the firebox, sliding the hinge pin into the hinge hole. Slide the firebox lid hinge into the corresponding hinge hole and insert the cotter pin.

Step 11

Attach the firebox side door by sliding the hinge pins onto the hinge holes of the firebox.

Step 12

Attach the firebox lid handle by inserting the handle through the hole in the firebox lid. Secure with the 8mm hex nut.

Step 13

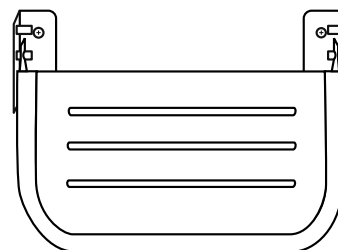
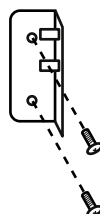
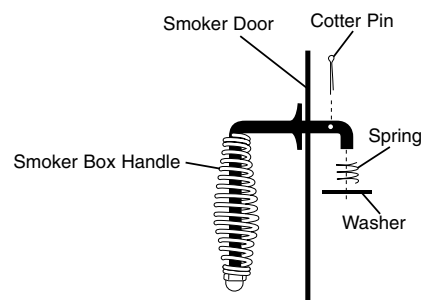
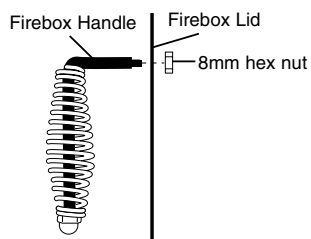
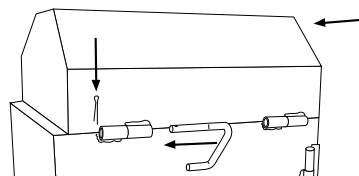
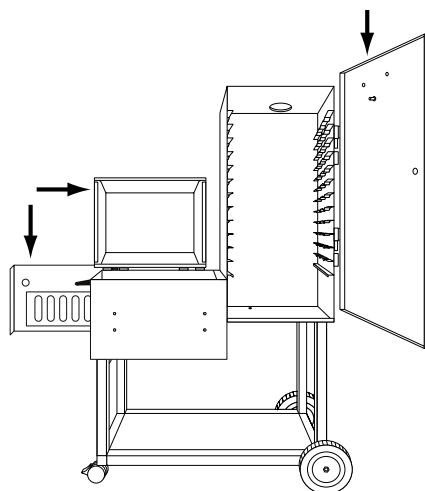
Attach the smoker box handle by inserting the handle through the hole in smoker box door. Place the handle spring and washer onto the handle. Compress the spring and washer to the door and insert the cotter pin to secure.

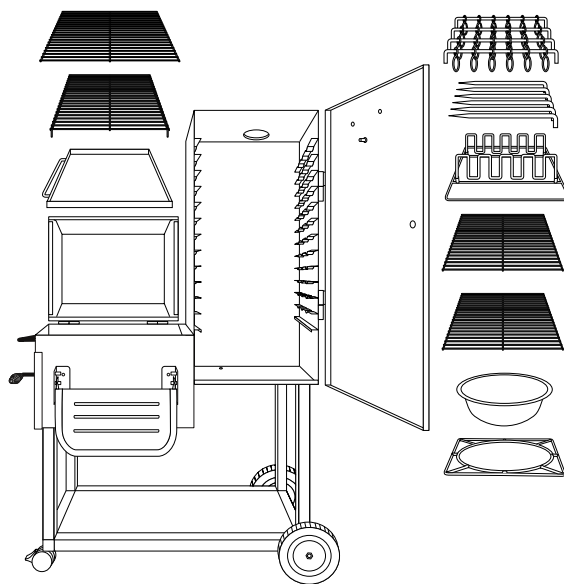
Step 14

Attach one shelf bracket to the front of the firebox using two 6 X 12mm phillips screws and two 6mm hex nuts.

Step 15

Place the front shelf onto the shelf bracket by inserting shelf on to lower bracket pin. Place the other bracket into shelf support then attach. While a friend holds the shelf in place, attach the other shelf bracket using two 6 X 12mm phillips screws and two 6mm hex nuts.





Step 16

Place the charcoal tray, charcoal grate and grill into the firebox.

Step 17

Place the water pan into the water pan bracket. Place the water pan bracket into the bottom brackets of the smoker box.

Step 18

Place the rib rack stand into the smoker box at the desired level. Place the rib racks into the holes in the rib rack stand.

Step 19

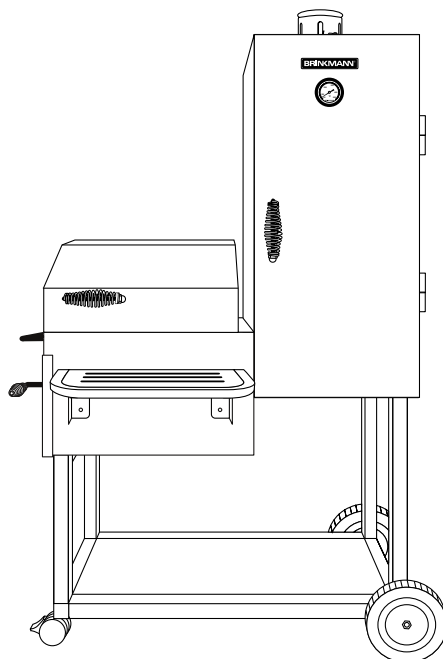
Hang the hooks from the hanging rods. Place the hanging rods into the smoker box at the desired level, placing the angled parts of the hanging rods into the holes in the smoker box shelves.

Step 20

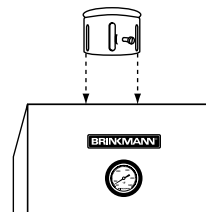
Place the smoker box cooking grills into the smoker box at the desired level.

Step 21

Place the chimney over the hole on top of smoker box.



Smoke King Deluxe (assembled)



PREPARATION FOR USE & LIGHTING INSTRUCTIONS

⚠ PLACE THE COOKER OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE COOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE COOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR COOKER.

Curing Your Cooker

Prior to your first use of the Brinkmann Smoke King Deluxe, follow the instructions below carefully to cure your cooker. Curing your cooker will minimize damage to the exterior finish as well as rid the cooker of paint odor that can impart unnatural flavors to the first meal prepared on your Brinkmann Smoke King Deluxe.

IMPORTANT: To protect your cooker from excessive rust, the unit must be properly cured and covered at all times when not in use. A cover for your Smoke King Deluxe may be ordered directly from Brinkmann by calling 1-800-468-5252.

Step 1

Lightly coat all interior surfaces of the Smoke King Deluxe including cooking grill with vegetable oil or vegetable oil spray. Do not coat charcoal grate or charcoal tray.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Smoke King Deluxe (see "Adding Charcoal/Wood During Cooking" section of this manual).

⚠ WARNING: Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. When charcoal is burning strong, carefully place hot coals in center of charcoal grate.

⚠ WARNING: DO NOT use cooker without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.

NOTE: To extend the life of your cooker, make sure that hot coals and wood do not touch the walls of cooker.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in center of charcoal grate.

Step 3

Saturate charcoal with lighting fluid. With lid open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the cooker.

Step 4

With firebox lid open, stand back and carefully light charcoal. Allow to burn until covered with a light ash (approximately 20 minutes).

WARNING: Charcoal lighting fluid must be allowed to completely burn off prior to closing firebox lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in firebox and may result in a flash-fire or explosion when lid is opened.

Step 5

With coals burning strong, close the firebox lid and smoker door. Allow the temperature to reach 225° on the heat indicator. Maintain this temperature for 2 hours.

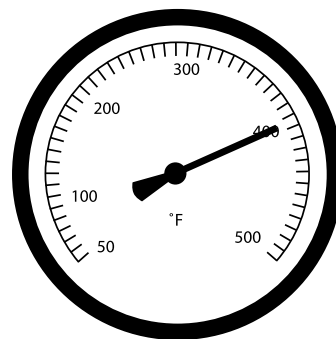
Step 6

Increase the temperature to 400° on the heat indicator. This can be achieved by adding more charcoal and/or wood (see "Adding Charcoal/Wood During Cooking" section of this manual). Maintain this temperature for 1 hour then allow unit to cool completely.

NOTE: It is important that the exterior of the cooker is not scraped or rubbed during the curing process.

IMPORTANT: To protect your cooker from excessive rust, the unit must be cured periodically and covered at all times when not in use. A cover can be ordered directly from Brinkmann by calling 1-800-468-5252.

**YOUR BRINKMANN SMOKE KING DELUXE IS NOW CURED
AND READY FOR USE.**



OPERATING INSTRUCTIONS

⚠ PLACE THE COOKER OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE COOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE COOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

⚠ READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR COOKER.

Smoking

Step 1

Follow instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Smoke King Deluxe (see "Adding Charcoal/Wood During Cooking" section of this manual).

⚠ WARNING: Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Carefully place 5 to 6 pounds of hot coals on charcoal grate.

⚠ WARNING: DO NOT use cooker without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.

NOTE: To extend the life of your cooker, make sure that hot coals and wood do not touch the walls of cooker or lay inside of firebox chamber under charcoal tray.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Place 5 to 6 pounds of charcoal on charcoal grate.

Step 2

Saturate charcoal with lighting fluid. With lid open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the cooker.

Step 3

With firebox lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes). Charcoal lighting fluid must be allowed to completely burn off prior to closing firebox lid.

⚠ WARNING: Failure to do this could trap fumes from charcoal lighting fluid in firebox and may result in a flash-fire or explosion when lid is opened.

Step 4

With coals burning well, carefully add wood chunks using long cooking tongs (see “Flavoring Wood” and “Adding Charcoal/Wood During Cooking” sections of this manual.)

NOTE: Depending on the weather, a full pan of charcoal will burn for 5-6 hours.

Step 5

Place the water pan in the water pan bracket.

Step 6

Carefully fill the water pan with warm water or marinade to 1" below the rim. A full pan holds 4 quarts / 1 gallon of water and will last 2-3 hours. Do not overfill and allow water to overflow from water pan.

Step 7

Place cooking grills, rib racks and hanging rods with hooks in smoker box where desired.

Step 8

Place food on the cooking grill in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces. Close firebox lid and smoker door.

Step 9

After 2-3 hours of cooking, check water and charcoal levels by following instructions in the “Adding Water During Cooking and Adding Charcoal/Wood During Cooking” sections of this manual.



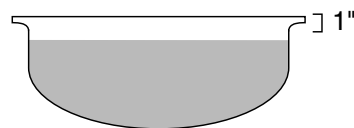
WARNING: Do not allow liquid in water pans to completely evaporate. Always keep water in water pan as long as coals are still burning. Water will evaporate and grease in water pan can catch on fire.

Step 10

By closing the side air vents more, the burning intensity is slowed and smoke is contained within the grill, imparting more smoke flavor to food. The ideal smoking temperature is between 175°F and 250°F. For large cuts of meat, allow approximately one hour of cooking time per pound of meat. **Always use a meat thermometer to ensure food is fully cooked before removing from cooker.**

Step 11

Allow cooker to cool completely, then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.



Smoke Cooking Tips

During the smoking process, avoid the temptation to open firebox lid or smoker door to check food. Opening the door or lid allows heat and smoke to escape, making additional cooking time necessary.

Food closest to the charcoal will cook and brown faster. Rotate food midway through the cooking cycle. If food is excessively browned or flavored with smoke, wrap food in aluminum foil after the first few hours of smoking. This will allow food to continue cooking without further browning or smoke flavoring.

When cooking fish or extra lean cuts of meat, you may want to try water smoking to keep the food moist. Place the water pan in the water pan bracket. Fill the water pan with water or marinade until $\frac{2}{3}$ full.



CAUTION: Always use oven mitts/gloves to protect your hands. Liquid in water pan will be extremely hot and can scald or burn. Always allow liquid to cool completely before handling. Do not allow liquid to completely evaporate from water pan.

Grilling/Searing

Step 1

Lightly coat all interior surfaces of the Smoke King Deluxe including cooking grill with vegetable oil or vegetable oil spray. Do not coat charcoal grate or charcoal ash tray.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Smoke King Deluxe (see "Adding Charcoal/Wood During Cooking" section of this manual).



WARNING: Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Open the side air vents halfway. When charcoal is burning strong, carefully place hot coals in center of charcoal grate.



WARNING: DO NOT use cooker without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.

NOTE: To extend the life of your cooker, make sure that hot coals and wood do not touch the walls of cooker.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 8 to 10 pounds of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in center of charcoal grate.

Step 3

Saturate charcoal with lighting fluid. With lid open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid safely away from the cooker.

Step 4

With firebox lid open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).



WARNING: Charcoal lighting fluid must be allowed to completely burn off prior to closing firebox lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in cooker and may result in a flash-fire or explosion when lid is opened.

Step 5

Place cooking grill on grill support lips.

Step 6

Place food on cooking grill and close firebox lid. By closing the side air vents more, the burning intensity is slowed. **Always use a meat thermometer to ensure food is fully cooked before removing from cooker.**

Step 7

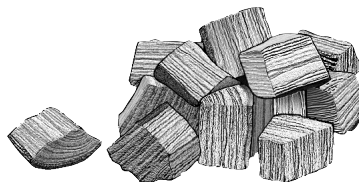
Allow cooker to cool completely, then follow instructions in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3" to 4" long and 1" to 2" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount for the Smoke King Deluxe is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the "Adding Charcoal/Wood During Cooking" section of this manual to avoid injury while adding wood.

Flavoring Wood



Regulating Heat

To increase heat and air circulation, fully open firebox air vent and chimney damper. If increased air circulation does not raise temperature sufficiently, more wood and/or charcoal may be needed. Follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.

To maintain the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. **DO NOT** use resinous wood such as pine as it will produce an unpleasant taste.

Adding Charcoal/Wood During Cooking

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

Step 1

Stand back and carefully open firebox lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

Step 2

Wearing oven mitts/gloves, open firebox side door to allow access to charcoal grate.

Step 3

Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood to charcoal grate, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and/or wood and add to existing fire.



WARNING: Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

Step 5

Close the firebox lid and smoker door. Allow food to continue cooking.

AFTER-USE SAFETY

WARNING

- Always allow cooker and all components to cool completely before handling.
- Never leave coals and ashes in cooker unattended. Make sure coals and ashes are completely extinguished before removing.
- Before cooker can be left unattended, remaining coals and ashes must be removed from cooker. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the cooker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Cover and store cooker in a protected area away from children and pets.

Proper Care & Maintenance

- Cure your cooker periodically throughout the year to protect against excessive rust.
- To protect your cooker from excessive rust, the unit must be properly cured and covered at all times when not in use. A smoker cover may be ordered directly from Brinkmann by calling 1-800-468-5252.
- Wash cooking grill and charcoal grate with hot, soapy water, rinse well and dry. Lightly coat grill with vegetable oil or vegetable oil spray.
- Clean inside and outside of cooker by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting. Do not coat charcoal grate or charcoal ash tray.
- If rust appears on the exterior surface of your cooker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

ACCESSORIES



The Art of Smoke Cooking Cookbook

Contains 40 exciting yet simple recipes using the delicious technique of smoke cooking. Beautifully photographed full-color, sixty-six page hardback cookbook presents old favorites as well as new recipes such as smoked meatballs & spaghetti, smoked pizza, smoked tomato soup and smoked peach cobbler.

Model 812-3327-0



Smoke'N Spice Seasoning

These custom blended spices are a delicious marinade seasoning for smoke cooking and grilling. Contains no MSG. Available in red and white meat varieties in a money-saving 2-pack.

Model 812-3322-0



Hickory & Mesquite Smoking Wood

Select hickory or mesquite wood chunks greatly enhance the flavor of meat and vegetables when smoking or grilling. Can also be used as fuel instead of charcoal. Packaged in 10 lb. bag, these chunks work great with either charcoal, electric or LP gas smokers.

Model 812-3450-0 (Hickory)

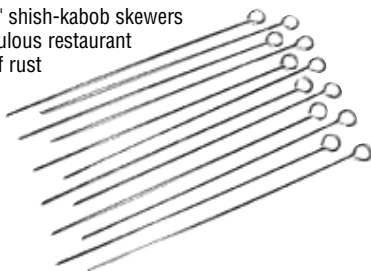
Model 812-3440-0 (Mesquite)

Professional Shish-Kabob Skewers

These heavy-duty, 18" shish-kabob skewers are extra-long for fabulous restaurant style kabobs. Made of rust resistant stainless steel to last for years. Ideal for use in our Smoke King Deluxe.

Set of 12

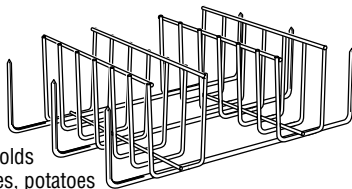
812-2904-0



Rib Rack

Chrome-plated rack can greatly increase the cooking capacity of your smoker. Holds ribs, chicken halves, potatoes and corn vertically to triple cooking capacity. Allows smoke, steam and heat to penetrate food evenly.

Model 812-3310-0

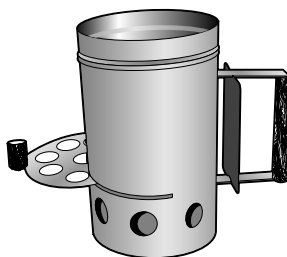


Deluxe Charcoal Starter

The Brinkmann Deluxe Charcoal Starter is the fastest and healthiest way to light charcoal without using lighter fluid. Just place crumpled newspaper under the charcoal starter, fill with charcoal and light. You'll have hot, glowing coals in about 15 minutes with no unpleasant fumes to affect the flavor of your food.

Our unique design allows you to pour the hot coals from the top or simply slide the grate out and lift to release hot coals through the bottom of starter into your smoker or grill.

Model 812-4080-0



LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.

ACCESSORIES



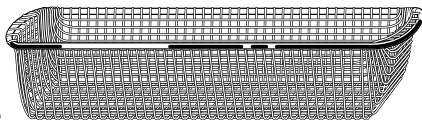
Smoke King Deluxe Smoker Cover

Our heavy-duty, durable vinyl cover with felt backing provides years of protection for Brinkmann Smoke King Deluxe. This top-of-the-line cover comes with closure strips at both ends to prevent cover from slipping or blowing off. Black.

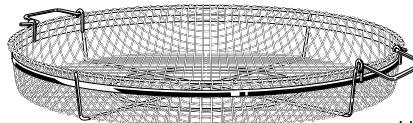
Model 812-2500-0

Meatloaf Basket

The unique basket weave prevents meatloaf from falling through the grill while allowing smoke, steam and heat to flow into the food. Also, provides a convenient method for lifting your meatloaf in and out of the smoker.



Model 400-0073-0



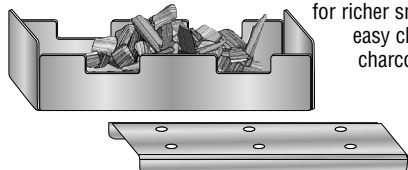
Smoker Basket

The unique basket weave prevents food from falling through the grill while allowing smoke, steam and heat to flow into the food. Great for fish, shrimp, vegetables and hors d'oeuvres. Also, provides a convenient method for lifting food in and out of the smoker. Great for large cuts of meat such as turkeys and roasts.

Model 812-3333-0

Stainless Steel Wood Chip Smoking Box

Rugged stainless steel smoking box allows wood chips to burn longer for richer smoke flavor and provides easy cleanup of ashes. Ideal for charcoal, electric, gas smokers and grills.



Model 812-3311-0

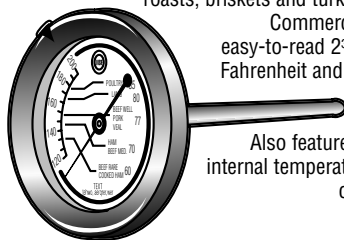
Commercial-Quality Meat Thermometer

An essential tool when cooking all types of meat. Get perfectly smoked roasts, briskets and turkeys without cutting into the meat.

Commercial-quality thermostat features an easy-to-read 2 3/4" dial with a 5 1/2" stem. Features Fahrenheit and Centigrade readings and National Livestock and Meat Board recommended temperatures.

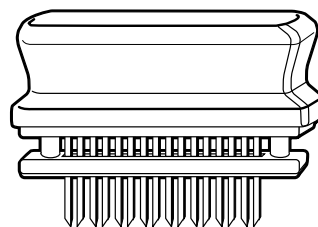
Also features the newly recommended 170°F internal temperature for fresh pork. Stainless steel construction and dishwasher safe.

Model 812-4100-0



Meat Tenderizing Machine

The Jaccard Meat Tenderizing Machine's Stainless Steel blades penetrate meat in a single stroke. Easy to use with one hand. This tenderizer makes any cut of meat



unbelievably tender and allows marinade and smoke to penetrate deeply into meat. Also reduces cooking time and helps retain flavorful juices. Made from ABS plastic with stainless steel blades. Completely dishwasher safe. Protective cover included.

**16 Blade Tenderizer
Model 812-5016-0**

**48 Blade Tenderizer
Model 812-5048-0**

LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.

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Dallas, Texas 75244 U.S.A

www.brinkmanncorp.com

ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the Smoke King Deluxe against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover cookers that have been altered or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Smoke King Deluxe under the terms of this warranty, please call Customer Service Department at 1-800-527-0717. **A receipt will be required.** The Brinkmann Corporation will not be responsible for any cookers forwarded to us without prior authorization. Smoke King Deluxe must be returned to the original place of purchase for replacement of the unit.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE SMOKE KING DELUXE TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.