

Old Smokey®

Fire It Up!®

BARBECUE GRILL
OWNER'S MANUAL

MANUAL DEL
PROPIETARIO DE LA
PARRILLA PARA BARBACOA

READ INSTRUCTIONS CAREFULLY

Improper use may result in serious personal injury or damage to property.

1. ASSEMBLY

CAUTION - BE CAREFUL HANDLING PARTS. THERE MAY BE SHARP EDGES.

- A. Handle The longest screws (2 ½") are used for the handles. Attach the handle to the top half with the screws pointing downward. The lock washers go on the inside of the top half, between the metal and the nut. Model #22 has two side handles. Attach these in the same way.
- B. Legs Using the six 2" screws, attach the legs to the bottom half with the screws pointing inside. These will hold the bottom grate and top grill.
- C. Dampers Using the shortest screws, attach the top and bottom dampen. The flat ends of the dampers go against the surface of the metal, and the rolled ends go on the outside. On model #18, the longer damper goes on the bottom. Model #22 has two short dampers on top and a long damper on the bottom.

2. OPERATION

⚠ WARNING - The Old Smokey grill is for outdoor cooking only. Do not use in a closed room for heating or for any other purpose. Use at least 10 feet away from any flammable materials or surfaces. Do not use on wood decks. Keep small children away when grill is in use.

Always cook with the bottom grate in place. Place charcoal on bottom grate, keeping charcoal away from the sides. Add some mesquite or hickory wood for more flavor. If a charcoal lighting fluid is used, follow the directions on the container. **Never use kerosene or gasoline or any other type of fuel.**

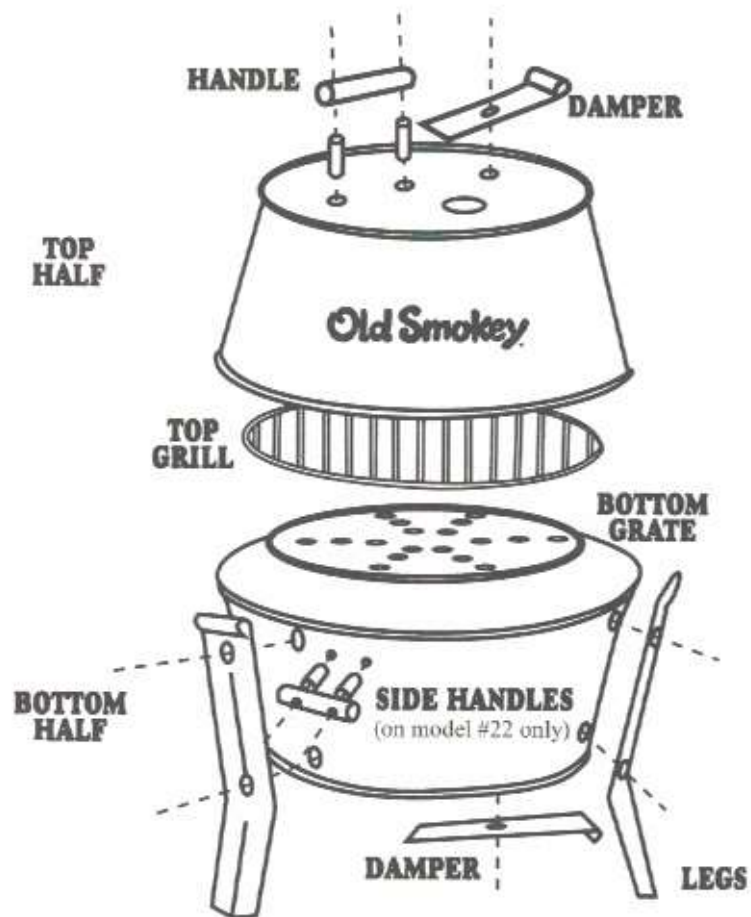
With the top half removed and the bottom damper open, let the coals heat up for about 30 minutes until they have a white coating. Then place meat on the grill and put the top half back on.

For most cooking, keep the dampers open. For slower cooking close the dampers halfway. When barbecuing meat with much fat that tends to flare up, close the dampers for about a minute. If charcoal is not burning freely, leave the top half off for a few minutes until the fire builds up.

When you finish cooking, put the top half back on and close all dampers. Don't empty out the ashes until they are cold.

⚠ California Proposition 65 WARNING: Combustion byproducts produced when using this product include carbon monoxide, a chemical known to the State of California to cause birth defects or other reproductive harm.

GRILL ASSEMBLY



PARTS

- 1 top half
- 1 bottom half
- 1 top grill
- 1 bottom grate
- 3 legs
- 1 top damper (#22 has 2 short top dampers)
- 1 bottom damper
- 1 wood handle assembly (#22 has 2 extra side handles)

HARDWARE

Model #14 (small) and #18 Classic (medium)

- 2 2½" screws - for handles
- 2 lock washers - for handles
- 6 2" screws - for legs
- 2 ½" screws - for dampers
- 10 nuts

Model #22 (jumbo)

- 6 2½" screws - for top and side handles
- 6 lock washers - for handles
- 6 2" screws - for legs
- 3 ½" screws - for dampers
- 15 nuts

**For our complete product line,
visit our website store-**

www.oldsmokey.com

Old Smokey Charcoal Grills

Model #14, 18 and 22

Old Smokey Long Legs

Raises your Old Smokey grill 12 inches higher

Replacement Parts

Top Grill, Bottom Grate, Legs, Handles

Grilling Accessories

For all your outdoor cooking needs

Old Smokey Electric Smoker

Two cooking racks & adjustable heat control

Stainless Steel Temperature Gauge

2 inch and 3 inch dials

Stainless Steel Beer Can Chicken Holder



Old Smokey Recipes



Visit the Recipes section of our website -

www.oldsmokey.com

For beef, chicken, fish, pork and vegetable recipes for your
Smokey charcoal grill!

LEA DETENIDAMENTE LAS INSTRUCCIONES

El uso inapropiado puede dar lugar a grave lesión personal o daño material.

1. MONTAJE

PRECAUCIÓN - TENGA CUIDADO AL MANEJAR LAS PIEZAS. ES POSIBLE QUE HAYAN BORDES AFILADOS.

- A. Mango Los tornillos más largos (2 1/2") se usan para los mangos. Fije el mango en la mitad superior con los pernos apuntando hacia abajo. Las arandelas opresoras van dentro de la mitad superior, entre el metal y la tuerca. El modelo #22 tiene dos mangos laterales. Fíjelos de la misma manera.
- B. Patas Con los seis tornillos de 2", fije las patas en la mitad inferior con los pernos apuntando al interior. Estos sujetarán la rejilla inferior y la parrilla superior.
- C. Humeros Usando los tornillos más cortos, fije los humeros superior e inferior. Los extremos planos de los humeros van contra la superficie de metal y los extremos enrollados van en el exterior. En el modelo #18, el humero más largo va en la parte inferior. El Modelo #22 tiene dos humeros cortos en la parte superior y un humero largo en la parte inferior.

2. FUNCIONAMIENTO

⚠ ADVERTENCIA - La parrilla Old Smokey es para cocinar al aire libre solamente. No use en un cuarto cerrado para calentar o con cualquier otro propósito. Use por lo menos a 10 pies de cualquier material o superficie inflamable. No use en cubiertas de madera. Mantenga los niños apartados cuando la parrilla está en uso.

Siempre cocine con la rejilla inferior colocada. Coloque el carbón en la rejilla inferior, manteniendo el carbón separado de los lados. Agregue madera mesquite o nogal (hickory) para dar más sabor. Si se usa un fluido encendedor de carbón, observe las indicaciones en el recipiente. **Nunca use keroseno o gasolina o cualquier otro tipo de combustible.**

Con la mitad superior quitada y el humero inferior abierto, deje que los carbones se calienten durante unos 30 minutos hasta que tengan un revestimiento blanco. Luego coloque la carne en la parrilla y vuelva a colocar la mitad superior.

Para la mayoría de los alimentos que se asan, mantenga los humeros abiertos. Para asar más lentamente, cierre los humeros a la mitad. Cuando se asa a la parrilla carne con mucha grasa que tiende a encenderse, cierre los humeros alrededor de un minuto. Si el carbón no está quemando libremente, deje la mitad superior abierta durante unos minutos hasta que las llamas ardan más.

Cuando termine de asar, coloque de nuevo la mitad superior y cierre todos los humeros. No bote las cenizas hasta que estén frías.

⚠ Proposición 65 ADVERTENCIA: En el estado de California se sabe que los subproductos de la combustión producidos en este aparato, contienen sustancias químicas que causan cáncer, defectos congénitos u otras lesiones al aparato reproductor.

LIMITED WARRANTY

Old Smokey Products Company warrants models #14, 18 and 22 Old Smokey barbecue grills against defects in materials and workmanship. This warranty is limited to two years from the date of purchase by the consumer. This warranty extends to the original purchaser only and is not transferable.

Old Smokey Products Company's sole obligation under this warranty shall be to repair or replace the parts which are defective.

This warranty does not cover normal wear, rust or damage due to improper use. Surface scratches or heat damage to the finish are considered normal wear and are not covered by this warranty.



To make a claim under this warranty,
please call us at

**(800) 999-1923 or
(713) 227-5248.**

Old Smokey Products Company requires a
reasonable proof of purchase, so please keep
your sales receipt.

Parts needing repair or replacement under
this warranty must be returned to our factory
at: 1620 Maury, Houston, Texas 77026

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