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# Smoke Hollow SH36208 Owner's Manual

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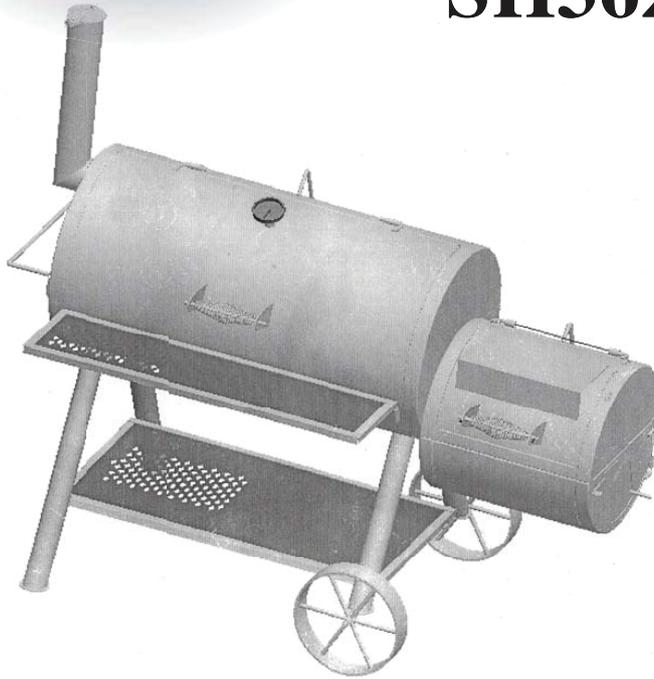
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----- Manual continues below -----



**Deluxe Outdoor**

**Pro Smoker  
SH36208**



**Tools needed for assembly:** Screwdriver, and Adjustable Wrenches

 <b>CAUTION</b> 	 <b>WARNING</b> 
<p><b>THIS UNIT IS FOR OUTDOOR USE ONLY!</b>            The unit is very heavy, <b>DO NOT</b> assemble without helper.            Some parts may contain sharp edges, Wear protective gloves if necessary.            Read and follow all warnings, safety statements and assembly instructions in this manual to avoid personal injury or property damage.</p>	<p><b>CARBON MONOXIDE HAZARD</b>            Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor.  <b>NEVER</b> burn charcoal inside homes, vehicles or tents.</p>

**WWW.OLP-INC.COM**



*Read all safeguards and assembly instructions before assembling and operating your smoker.*

*Before assembling your new smoker, unpack all the parts from the box. Carefully remove all packing material and lay out all the parts for easy access and identification. Do not discard the carton or packaging until your smoker is fully assembled and operating to your satisfaction.*

*In order to properly assemble your smoker, you will only need two tools:*

- Phillips head screwdriver*
- Adjustable wrenches*  
(tools not included)

*Be sure to have friends help. The smoker is heavy and must be moved around during assembly and before use.*

**Outdoor Leisure Products, Inc.**

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**8:30am to 4:30pm, Central Time  
Monday through Friday**

# READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!

YOUR SAFETY IS VERY IMPORTANT - FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

 <b>DANGER</b>	 <b>DANGER</b>
<ul style="list-style-type: none"><li>. The PRO SMOKER is for outdoor use only!</li><li>. Do NOT use this smoker for other than its intended purpose.</li><li>. Do not leave smoker unattended when in use.</li><li>. Do not use gasoline, kerosene or alcohol for lighting charcoal, use of any of these or similar products may cause an explosion possibly leading to severe bodily harm.</li><li>. Never operate this smoker under any overhead roof covering, awning or overhang. Never use inside an enclosed area such as screen patio, garages, buildings or tents.</li><li>. Keep the area clear of all flammable liquids, combustible material including but not limited to wood, dry plants including grass, brush, paper, and canvas.</li><li>. Smoker is HOT while in use and after use - Avoid touching hot surfaces. Always wear protective gloves or mitts when operating the smoker.</li><li>. Keep children and pets away from the smoker at all times.</li><li>. Do not allow anyone to conduct activities around the smoker during or following its use until the unit has cooled. The smoker is hot during operation and remains hot for a period of time following its use.</li><li>. Always wear shoes and protective clothing during operation of this smoker.</li><li>. Never use glassware, plastic, or ceramic cookware in this smoker.</li><li>. The firebox lid will be extremely hot.</li><li>. When grilling, grease from meat may drip into the charcoal and cause a grease fire, if this should happen close lid, air vent and damper to suffocate the flame. Do not use water to extinguish grease fires.</li></ul>	<ul style="list-style-type: none"><li>. Do not move the unit while it is being used.</li><li>. Do not use in windy conditions.</li><li>. Use caution when opening the lid, as hot steam or a flame flare-up could cause burns.</li><li>. Before each use, make sure the unit is in good working condition</li><li>. Use caution after the fire has been extinguished, the surface will remain hot for some time.</li><li>. Be sure all coals are cold before emptying, if necessary pour water on coals before moving grill.</li><li>. Store the smoker out of reach of children and in a dry location when not in use.</li><li>. Check grease and or ash level in ash pan often and empty. Use extreme caution as the smoker, and metal ash pan will be hot.</li><li>. When opening the lids, keep hands, face and body a safe distance from hot steam and flame flare-ups.</li><li>. Do not allow charcoal and or wood to rest on the walls of the firebox and cooking chamber. Doing so will greatly reduce the life of the metal and finish of your smoker.</li><li>. Close lids and all dampers to suffocate flame.</li><li>. Never leave coals and ashes in smoker unattended.</li><li>. Before smoker can be left unattended, remaining coals and ashes must be removed from smoker.</li><li>. Use caution when lifting or moving smoker to prevent strains and back injuries.</li><li>. Properly dispose of all packaging material.</li></ul>

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER. READ ALL INSTRUCTIONS, WARNINGS AND SAFEGUARDS PRIOR TO ASSEMBLING AND OPERATING YOUR SMOKER.

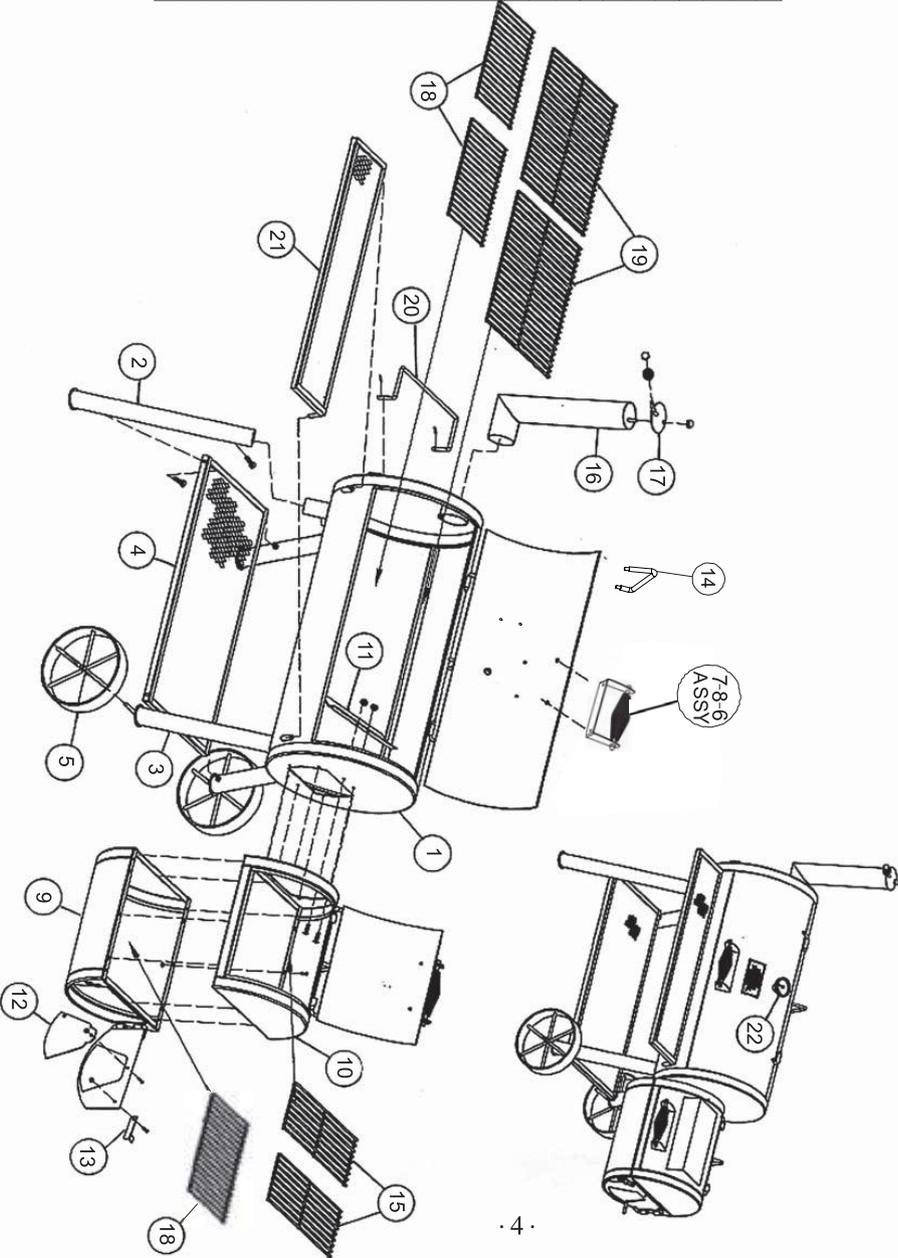
**SAVE THESE INSTRUCTIONS**

# PARTS LIST

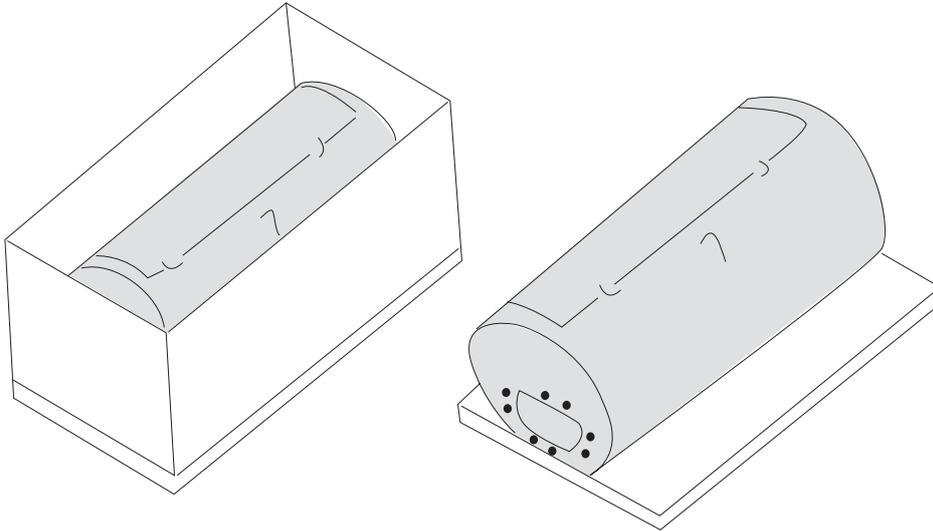


## OLP PRO' OFFSET BARREL SMOKER

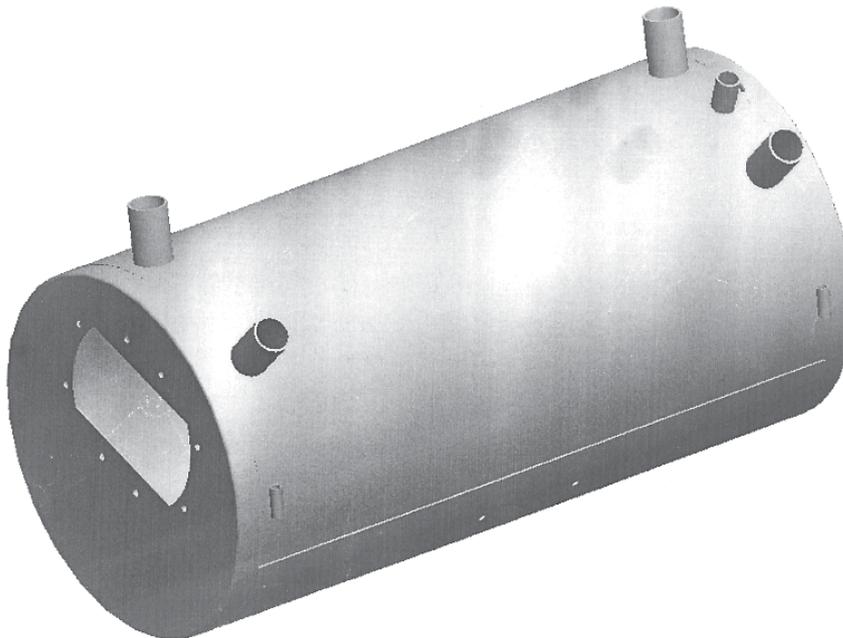
Item	Quantity	Description
1	1	Smoker Chamber with Logo Plate
2	2	Long Legs
3	2	Short Legs
4	1	Bottom Shelf
5	2	Wheels
6	2	Handle Brackets
7	2	Handle Axles
8	2	Spring Handgrips
9	1	Firebox Bottom Half Assembly
10	1	Firebox Top Half Assembly
11	1	Heat Deflector
12	1	Fire Box Damper Plate
13	1	Firebox Door Latch
14	1	Smoker Lid Stop
15	2	Firebox Cooking Grates
16	1	Smoke Stack
17	1	Smoke Stack Damper Plate
18	3	Smoker + Firebox Coal Grates
19	2	Smoker Chamber Cooking Grates
20	1	Moving Handle
21	1	Front Shelf
22	1	Heat Indicator
23	1	Hardware Kit
24	1	Assembly Manual



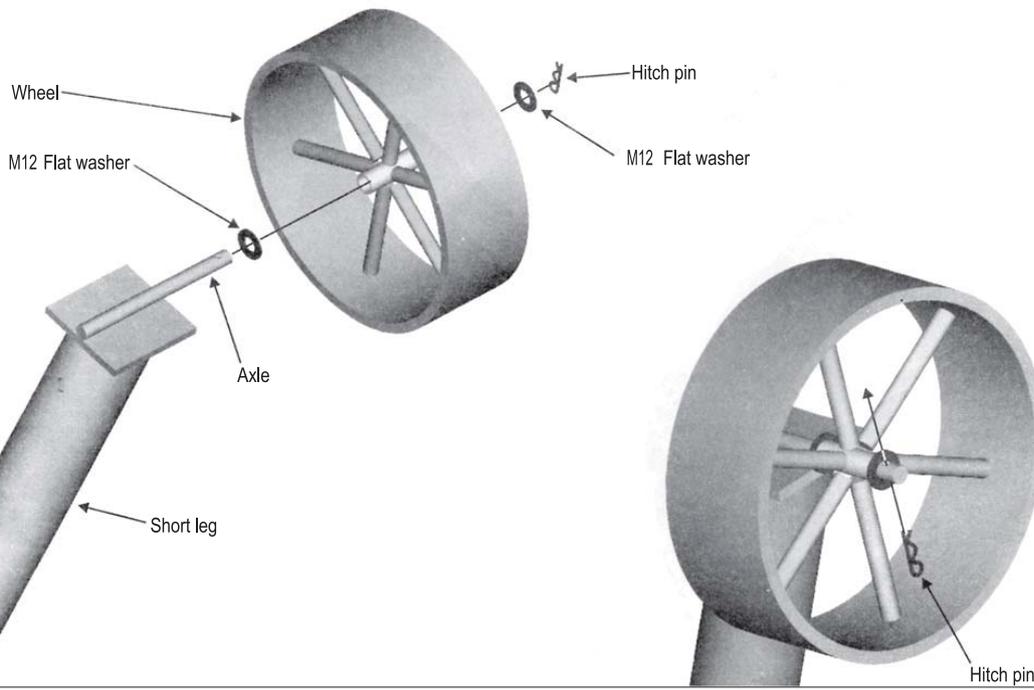
- 1 Cut the straps and remove the top of the package, lay the carton sides on the ground to use later. Carefully remove all the parts from inside the Smoker Chamber and unwrap them and check that all the parts are available. Refer to the parts list on the previous page.



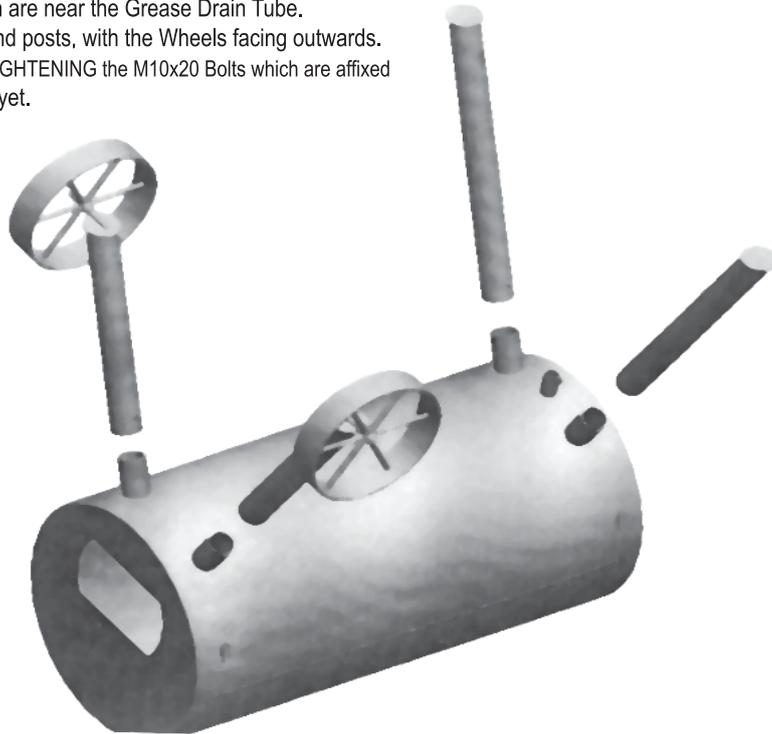
- 2 Using at least three persons, lift the empty Smoker Chamber off the pallet and supports, turn over and place on the carton sides, so that the Leg Posts are facing upwards.



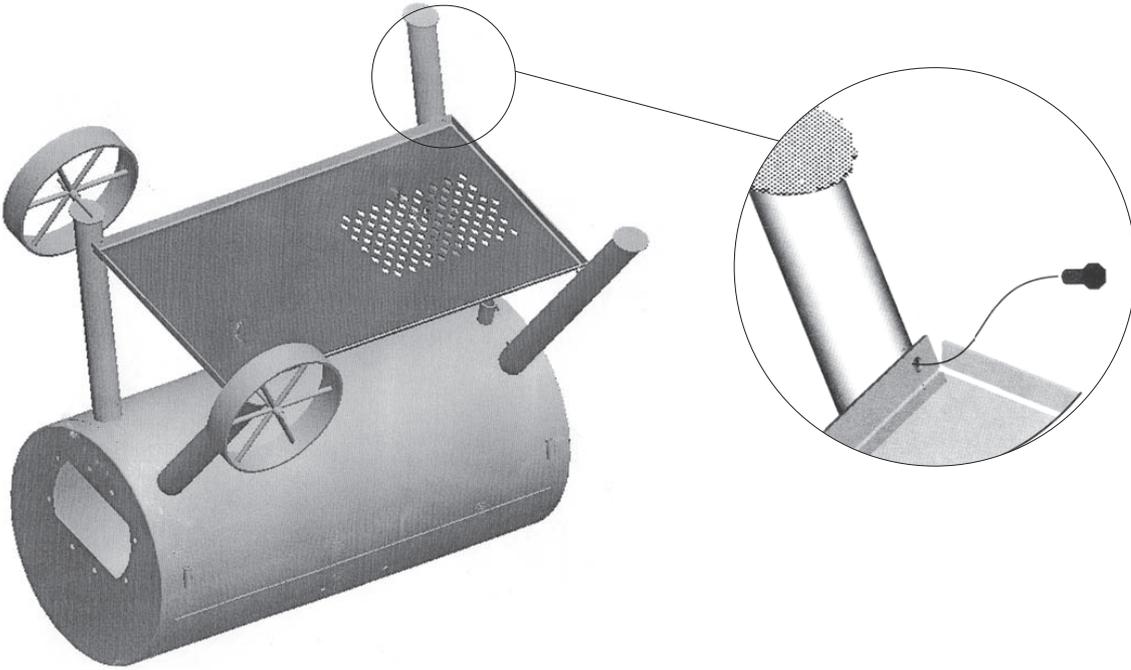
**3** On each short Leg, slide (1) M12 flat washer onto the Axle, then a Wheel, then another M12 flat washer. Push a Hitch Pin into the hole at the end of the axle to secure the Wheel.



**4** Slide the Long Legs onto the posts which are near the Grease Drain Tube. Slide the Short Legs onto the opposite end posts, with the Wheels facing outwards. Secure the Legs to the posts by HAND TIGHTENING the M10x20 Bolts which are affixed to the Legs. But, DO NOT tighten the bolts yet.



- 5** Hold the Bottom Shelf in position (it should be upside down!) and attach it to each leg with (1) M10X20 long Hex Head Bolts. Tighten these bolts.



- 6** Using three to four persons, roll the Smoker over and stand it up on its Legs. Then fully tighten the Leg Bolts to the posts.

- 7** Attach the Assembled Handle and Brackets to the doors of BOTH the Smoker Chamber and the Firebox Top half using (2) M6X20 long Hex Head Bolts with a M6 Flat Washer under the head put this through the Bracket and the Door and Secure with a M6 lock Washer and a M6 hex Nut on the inside of the doors.



- 8** Assemble the Smoke Stack Damper plate to the Smoke Stack with a M10 Dome Nut.



**9** Assemble the Top and Bottom Firebox Assemblies to each other using ( 6 ) M6X20 long Hex Head Bolts, M6 Flat Washers, through the top flanges of the Firebox Top, secure on the underside of the Bottom Firebox half to Nuts welded in place. Check that all the surfaces are flush with each other before tightening all the bolts.

**Note:** When assembled, the Firebox Clean-Out Door will be on the right side when you are facing the open Firebox Lid Door - see the illustration.



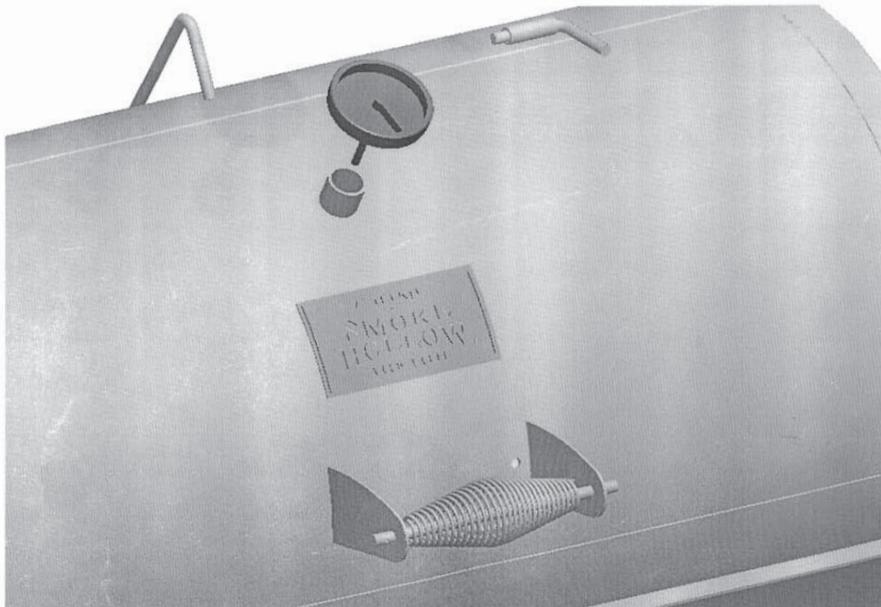
**10** Attach the Firebox Assembly to the Smoker Chamber - match the heat Passage Opening of the both parts. NOTE: the Heat Deflector is to be attached IN the Smoker Chamber using the top (2) bolts. Use (8) M10X25 long Hex Head Bolts and M10 Flat washers, through the two assemblies and secure with M10 Flat Washers, M10 Lock washers and M10 Hex Nuts. Tighten all bolts.



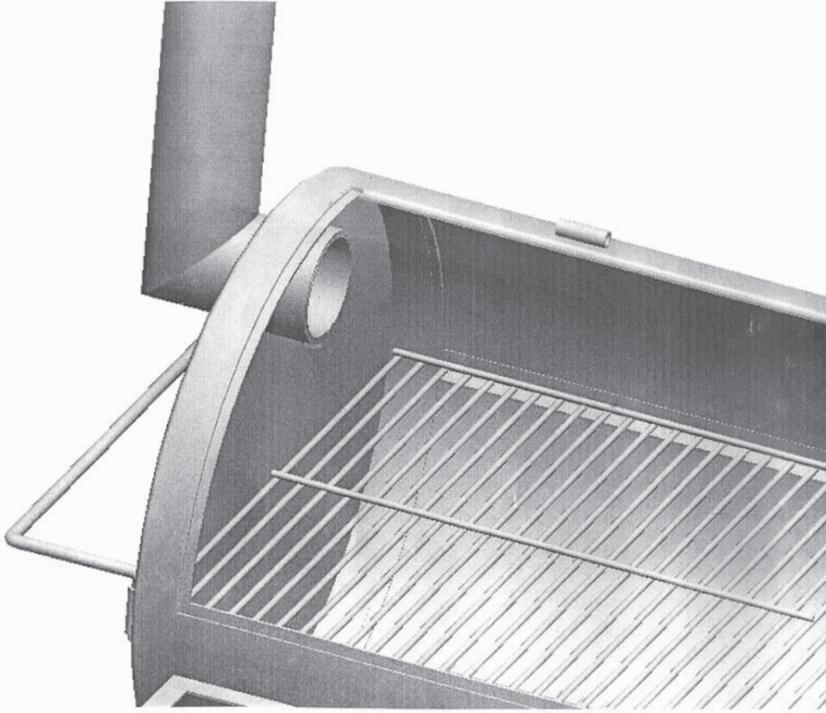
- 11** Use (1) M6x20 long Hex Head Bolt and an M6 Flat washer, through the Door and the Damper (Damper is INSIDE the door), then secure with an M6 Flat Washer, M6 Lock washer and M6 Hex Nut. Attach the Firebox Door Latch in the same manner, using (1) M6x20 long Hex Head Bolt and M6 Flat washer through the Door Latch and the Firebox Door, and secure with an M6 Flat washer, M6 Lock Washer and M6 Hex Nut on the inside of the Door. Tighten the Hex Nut enough to still allow the Damper and the Door Latch to turn easily, and the Damper a little tighter so that it will remain in any open position without falling closed.



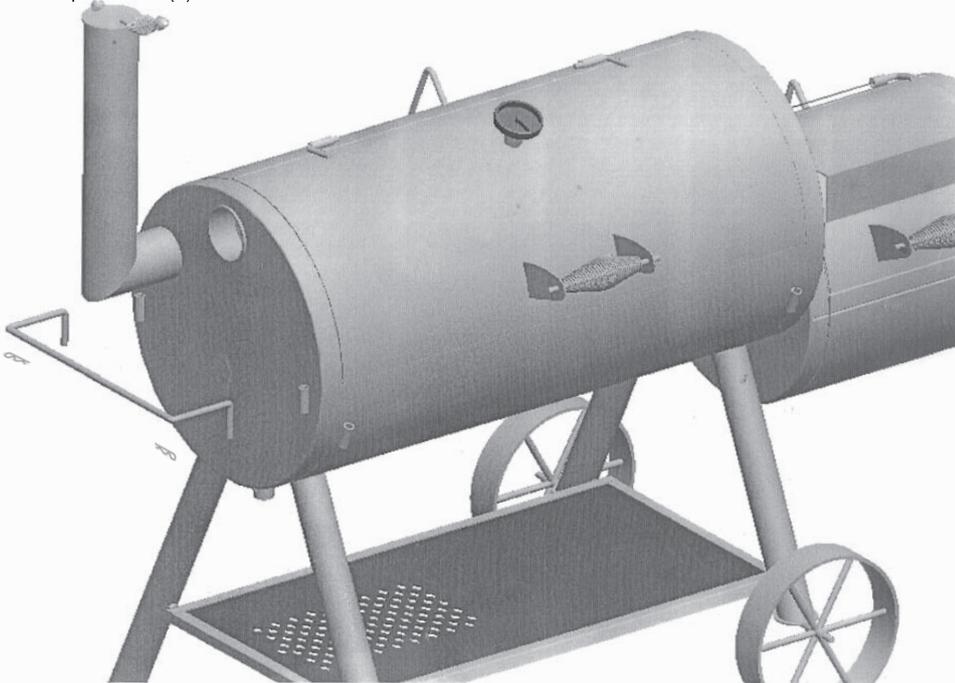
- 12** Screw the Heat Indicator into the threaded collar welded to the smoker Door. Align it correctly in position and screw down the Jam Nut to lock it into place. Attach the Smoker Lid Stop as shown in the picture, using the (2) M6 Flat Washers, then the (2) M6 Lock Washers and then the M6 Hex Nuts, (all which are already threaded onto the Lid Stop) and from the INSIDE the Smoker Chamber.



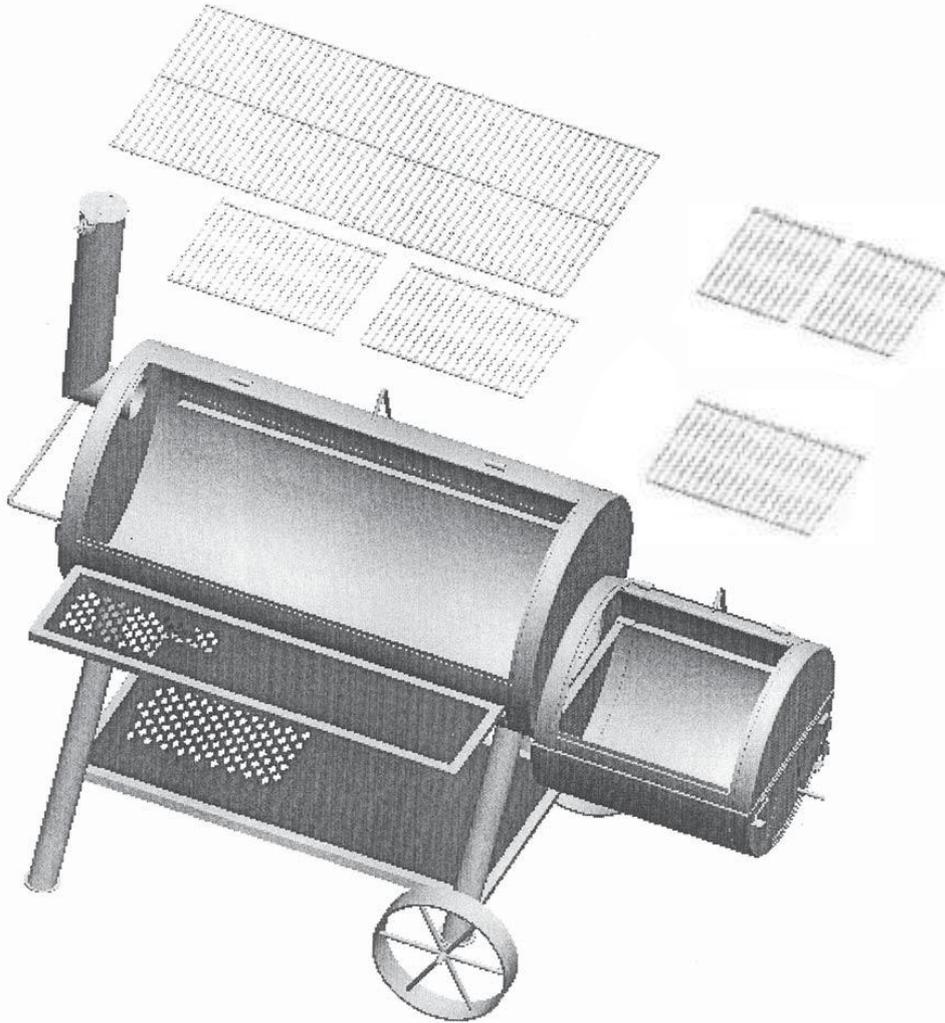
- 13** Slide the Smokestack into the opening at the top of the Smoker Chamber End Cap and secure it INSIDE the Chamber with a M10X20 long Hex Head Bolt through the collar.



- 14** Slide the two ends of the Front Shelf into the tubular brackets welded to the body of the Smoker Chamber. Slide the two ends of the Moving Handle into the tubular brackets welded to the end cap of the Smoker Chamber and secure in place with (2) Hitch Pins.



- 15** Place (2) Small Wire Coal Grates into the bottom of the Smoker Chamber. Then place (2) Porcelain Coated Wire Cooking Grates onto the supports in the Smoker Chamber.



- 16** Place the (1) Coal Grate in the bottom of the Firebox and (2) small Porcelain Coated Cooking Grates on the supports in the Firebox.



## How to Season your Smoker

After your Pro Smoker is assembled, locate a level hard surface to place your smoker. Make sure it is at least 3 feet away from any other structures such as patio furniture or wooden structures. Never place the smoker on a wood deck or any surface that could react to hot ashes.

### Types of wood to use:

Always select a seasoned hardwood such as Pecan, White oak, Hickory or Fruited woods such as Apple, Cheery, Peach, or Pear. Each wood you select will supply different types of flavor to your meat. If you elect to use charcoal, always use a Lump Haedwood charcoal for moisture and flavor. A mixture of Lump Charcoal and Hardwood is a good selection.

Start a small fire in your fire box on the bottom grate. We suggest using a wax starter bar and placing it under either small pieces of hard wood or charcoal. Always leave the lid of the firebox open while starting the fire so you can get as much oxygen to the fire in the beginning. After the fire is burning OK, close the lid and adjust the firebox damper and the stack damper so you have airflow moving through your horizontal smoking chamber. At this point there should be a lot of smoke moving through your smoker. Do not allow the temperature to rise more than 200 degrees in the beginning so your paint can cure into your smoker. Practice using your butterfly dampers and stack damper as follows. Your stack damper will allow airflow to pull through the horizontal cooking chamber the more you open it up. The more you close it; it allows less air to flow through your cooking chamber thereby lowering the temperature. With the use of both the butterfly air adjustment on your firebox and the stack damper you can control temperaturer very easily. The more you open both, the hotter it will cook. The more you close both, the lower the fire. You will find your best method the more you cook.

After you have burned your fire for an hour or so you will notice a shinny black coating developing on the inside of you smoker. This is the wood resin coming from the wood which will seal the steel on the inside for years of Great Cooking.

Now you are ready to start cooking!

There will be hotter cooking zones the closer to the firebox you get. For ideal cooking areas place your meat to start in the middle of the smoker. If your are Grilling Steaks place closer to the firebox.

Cooking Tip!

On larger pieces of meat such as brisket, ribs or hams, once the meat color is achieved wrap your meat product in aluminum foil to keep the wood resins out. Also the foil will keep moisture in the meat and tenderize the meat. For more information go to [www.olph-inc.com](http://www.olph-inc.com).



## **IMPORTANT! CURING PROCESS**

*Prior to your first use, follow these 3 steps to cure the finish as well as rid the grill of paint odor.*

STEP 1: Lightly coat ALL INTERIOR surfaces of the Fire Box and Smoker Chamber with Vegetable oil or vegetable oil spray.

STEP 2: Start your first fire with 3-6lbs of charcoal in both the Fire Box and Smoker Chamber. Adjust the vent dampers to 1/2 open.

STEP 3: Maintain the fire for 1 hour NOTE: IT is important not to scrape or rub any surfaceduring the curing process.

## **OPERATING INSTRUCTIONS**

The PRO SMOKER offset Fire Box Grill & Smoker can be used to cook food either by:

**CHARCOAL AND DIRECT HEAT -OR- SMOKE AND INDIRECT HEAT**

Please read all steps before cooking

### **TO COOK USING CHARCOAL AND DIRECT HEAT**

*(The fire is in the Smoker Chamber and the food in the Smoker Chamber.) Follow these steps for cooking with charcoal and direct heat in the main Smoker Chamber.*

1. For best results use a metal charcoal starter and fill the starter with about 3 lbs of charcoal and light the charcoal.
2. After 30 minutes, dump the charcoal into the bottom of the Smoker Chamber on the charcoal grate, which should be at the lowest adjustment.
3. Adjust the Fire Box and Smoker Chamber vents to 1/4 to 1/3open
4. Immediately and carefully place another 3lbs of charcoal on top of the burning coals in the Smoker Chamber.
5. Once the temperature reaches your desired level, food can be placed on the cooking grates.
6. Cook meat and food to your personal preference.



*For smaller cookouts, the Fire Box can be used in stead of the larger Smoker Chamber for cooking with charcoal and direct heat. Follow the same steps above for cooking in the main Smoker Chamber.*

FOR YOUR SAFETY,FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS.



## TO COOK USING SMOKE AND INDIRECT HEAT

**!** *(The fire is in the Fire Box and the food is cooked or smoked in the Smoker/Cooking Chamber. The smoke and the indirect heat pass through the opening between the Fire Box and Smoker/Cooking Chamber. Follow the steps below for smoking and/or cooking. Note that the indirect cooking or smoking process will take longer than traditional barbecuing. At 225 to 250 degrees, it will take approximately 30 minutes per pound of meat.)*

1. Fully open all dampers.
2. Using your desired flavoring wood (hickory, mesquite, pecan, apple, alder, etc.), start a fire in the fire box by placing the wood on the log rack. Use sticks of wood that are approximately 14 - 18 inches in length and 3 - 5 inches in diameter.
3. Allow the wood to burn for 20 to 30 minutes and then check the temperature gauge on the cooking chamber lid. For indirect cooking, we recommend 225 to 250 degrees Fahrenheit. For smoking, the desired temperature may be lower. The heat and smoke can be regulated by adding more wood and by opening or closing the dampers.
4. Once the desired temperature is achieved, place the food in the cooking chamber. Continue to monitor the temperature as the food smokes/cooks. For the best heat and smoke flow, close the bottom left damper and the top right damper. At 225 to 250 degrees, it will take approximately 30 minutes per pound to cook the food. Time will vary depending on the temperature at which food is smoked/cooked. The level of desired doneness will also affect the cooking time.
5. For best results, try to maintain a constant temperature inside the cooking chamber by adding wood as necessary and adjusting the damper openings. Check the internal food temperature periodically by inserting a meat thermometer into the food. Use caution when checking the food temperature to avoid injury.
6. Once the food has reached the desired temperature, remove from cooking chamber and let stand 30 minutes. The USDA Standard temperature chart for properly cooked meat can be found at the back of this manual.



*Either charcoal or wood may be used in the fire box, but wood is recommended since it will provide more heat and flavor. Bark should be removed or burned off first as it contains a high acid content and can impart an acrid flavor.*

FOR YOUR SAFETY, FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS.



## Rules for smoking:

We recommend that most smoking be done at 225 to 250 degrees. We also recommend the use of an oven thermometer to verify the inside temperature of your smoker and a meat thermometer to check the temperature of the meat. The heat indicator will give you an indication of the temperature inside the smoker but it is best to use an oven thermometer to ensure that the temperature is correct. A good rule of thumb for smoking is to cook the meat for 30 to 45 minutes per pound. As the weight of the meat increases so will the amount of time needed. For instance, 2 or 3 pounds of meat might take 30 minutes per pound or while 7 to 8 pound will require closer to 45 minutes per pound. Refer to the temperature chart in the Assembly Manual to make sure that the meat is at an acceptable temperature.

## Types of wood to use for smoke:

1. Always use a hardwood that has been seasoned for at least 6 months.
2. What type of hardwood should you use?

We recommend using Pecan, Hickory or White Oak. Apple, Alder and Mesquite also work well.

3. Can I use Oak pallets?

NO, because pallet wood is dried out before it is used for making pallets. You need the natural moisture in wood to create flavor in your smoker.

4. Can I use Pine, Cedar or any other wood that smells good?

NO, never use any resin woods.

## What are the main items I need to smoke meats?

1. Internal meat thermometer.

An internal meat thermometer is a must to cook large pieces of meat to make sure it is done internally.

Cooked Ham-140 degrees

Ham, Beef-Med, Ground Beef- 160 degrees

Veal, Lamb, Pork, Beef-Well done - 170 degrees

Poultry- 180 degrees

2. Good tongs or meat hook.

Use a heavy-duty set of tongs to rotate meat in the smoker because in some cases you may be smoking a very large cut of meat. I prefer a meat hook for ease of use and it does not knock any rub or sauce off of the meat.

3. Good oven mitts

Heavy-duty mitts will assist you in moving hot smoker racks and large pieces of meats and assist in adding water and wood chips.

4. Aluminum foil.

When the outside color of your meat product is at your desired color or look to suit your taste, wrap meat product in aluminum foil to keep any more wood resins from turning your meat any darker.



## Classic Recipes:

### Pork

#### *Smoked Pork Tenderloin*

Take outside wrapper off of meat and wash thoroughly in cold water. Place tenderloin on a paper towel to soak up excess water. Rub your favorite pork rub on the loin (we recommend Head Country Pork seasoning). Preheat smoker to 255 degrees and place loin in the center of the smoker. Cook until internal meat temperature reaches 165 degrees. Take out of smoker and let stand on the cutting platter until meat reaches 170 degrees serving temperature. Slice like bread 1/4" pieces and it will melt in your mouth.

#### *Pork Ribs- Baby Backs or Spare Ribs*

Take ribs out of wrapper and drain all liquid off of the ribs and then wash in cold water. Place on cutting board and cut away any excess fat or skin from the bottom of ribs. Turn ribs with bone side up and peel the membrane from the back of the bone until all is gone. Rub your favorite pork rub on both sides of the ribs (we recommend Head Country Pork seasoning). Preheat smoker until it reaches 225 degrees and place rib bone side down in smoker. After one hour, turn the rib over with bone side up and cook for one hour. After 2 1/2 hours, depending on the color of the rib you like, pour a one-inch wide strip of your favorite BBQ sauce down the length of the rib and wrap tightly in aluminum foil. Place back in smoker and check every 15 to 29 minutes to see if the rib bones separate by using your finger to pull them apart. If they pull apart with ease your ribs are done. Take out of smoker and let stand on serving platter until cool enough to eat. Total cooking time should not be more than 3 1/2 hours total.

### Beef

#### *Smoked Beef Brisket*

Select a 6 to 8 lb. packer trimmed brisket that has a little marbling to it but not too much. Feel free to trim as much fat as desired. Use your favorite beef rub (we recommend using Head Country All-Purpose rub) and rub it on liberally. Heat the smoker to 255 degrees and place the brisket in the smoker for 3 hours. Place brisket in an aluminum foil pan and pour approximately 8oz. of Allegro over the brisket. Cover the pan tightly with aluminum foil and continue cooking until internal meat temperature reaches 165 to 170 degrees. Take pan out of the smoker and let brisket stand. Remove brisket from pan and cut 1/4" slices against the grain. Use juice from pan to pour over sliced meat or for dipping.

#### *Prime Rib*

Select a 6 to 8 lb prime rib (we like the bone on). Rub the prime rib with your favorite beef rub (we recommend using Head Country All-Purpose rub). Pre-heat the smoker to 225 degrees and place the prime rib in the smoker. After 3 hours, place the prime rib in aluminum foil pan and cover with aluminum foil. When internal meat temperature reaches 145 degrees take out of smoker and let stand until your desired doneness is reached. Medium rare is 155 to 160 degrees. While standing, the temperature of the meat will rise internally up to 10 degrees. Slice prime rib to desired thickness and serve with juice from the pan in which it was cooked.

### Fish

#### *Smoked Halibut*

Select a nice fresh 3/4" thick filet. Wash filet thoroughly in cold water and lay on paper towel until water is not visible. Melt a whole stick of butter in the microwave and sprinkle a liberal amount of Dill weed in the melted butter. Lay filets on



## Classic Recipes:

*(Continued)*

aluminum foil and fold a lip around edges to contain the butter. With a basting brush, brush melted butter and dill weed mixture on both sides of the fish filet. Preheat smoker to 225 degrees and place fish in the smoker. Check the filets every 15 minutes for visible moist look on filets. Brush with butter and dill weed mix when needed. Fish should start to flake in about 45 minutes. When fish flakes very easy take out of smoker and serve.

## Poultry

### *Smoked Chicken*

Chicken breasts and thighs are my favorite. Take chicken parts out of package and wash thoroughly and place on paper towel to dry. Sprinkle Head Country Original rub on both sides of chicken parts. Preheat smoker to 225 degrees and place chicken parts in smoker. After 1/2 hour turn chicken over. With your internal temperature gauge, check internal temperature by pushing temperature probe into the meat nearest the bone. When temperature reaches 180 degrees chicken is done. You may brush your favorite BBQ sauce on the chicken during the last 15 minutes of your cooking process to spice it up.

### *Smoked Turkey*

Select a 12 to 15 lb. turkey for best results in a smoker. Take the turkey out of the package and remove all internal parts and packaging. Wash turkey thoroughly and place it on paper towel to dry. Rub olive oil inside and out on the turkey and apply Head Country Original Rub inside body cavity and on the outside skin. Preheat smoker to 225 degrees and place turkey in smoker. You may baste with butter for more moisture, if you like. When turkey skin reaches your desired color, remove turkey from smoker, place in aluminum foil pan and cover with aluminum foil tightly. Place covered pan in smoker and continue cooking at 225 degrees. Check internal meat temperature, where the thigh meets the side of the turkey, every half hour for doneness. Turkey should take around 45 minutes per lb to reach 180 degrees serving temperature.



## Temperature Chart

Refer to this USDA Standard chart for properly cooked meat temperature.

**IMPORTANT:** Measure the meat temperature using a meat probe thermometer. The heat indicator on the smoker gives the heat temperature inside the smoker cabinet, but is not an accurate measurement of the meat temperature.

	Fahrenheit (°F)	Celsius (°C)
<b>Beef</b>		
Rare	120°F - 125°F	45°C - 50°C
Medium-Rare	130°F - 135°F	55°C - 60°C
Medium	140°F - 145°F	60°C - 65°C
Medium-Well	150°F - 155°F	65°C - 70°C
Well Done	160°F - Higher	70°C - Higher
<b>Lamb</b>		
Rare	135°F	60°C
Medium-Rare	140°F - 150°F	65°C - 65°C
Medium	160°F	70°C
Well Done	165°F - Higher	75°C - Higher
<b>Poultry</b>		
Chicken	165°F - 175°F	75°C - 80°C
Turkey	165°F - 175°F	75°C - 80°C
<b>Pork</b>		
Fresh Pork (Raw)	160°F - 175°F	65°C - 70°C
Ham (Pre-Cooked)	140°F	60°C
Ham (Um-Cooked)	160°F	70°C
<b>Fish</b>		
(Cook until opaque and flaky)		



## Limited Warranty

This Smoke Hollow® smoker is guaranteed against broken or damaged parts at time of purchase. All parts carry a 1-year limited warranty with the exception of the water bowl, which is guaranteed to be free of defects for 90 days. Paint is guaranteed to be free of defects for 90 days except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse, or modifications to the product. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no-charge via the discretion of the Customer Service Department (ground shipments, US Mail, or Parcel Post ONLY). Any special handling charges (i.e. Second Day, Overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to our address without first obtaining a return authorization number from our customer service.

This service is available by calling 866-475-5180, 8:30am to 4:30pm, Central Time, Monday through Friday, or write to Outdoor Leisure Products, Inc., 5400 Doniphan Drive, Neosho, MO 64850.

This warranty may give you specific legal rights that vary by state.

Outdoor Leisure Products, Inc.  
5400 Doniphan Drive  
Neosho, MO 64850  
[www.olp-inc.com](http://www.olp-inc.com)

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