



Deluxe Outdoor

Assembly & Operation

Grill & Smoker TC3718SB



Conforms to ANSI STD Z21.58b-2015
OUTDOOR COOKING GAS APPLIANCE

Intertek



Tools needed for assembly:

Phillips screwdriver, Pliers or Adjustable Wrench

DANGER

If you smell gas:



1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill-line.
5. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115° F (45°C) or less.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



 **WARNING** 

For Outdoor Use Only
(outside of any type of enclosure)



 **WARNING** 

If you smell gas –

- Turn off the gas supply to the appliance
- Extinguish any and all open flames
- Open the Lid of the Grill
- If the odor remains, stay away from the grill and notify your gas supplier and/or the Fire Department.



 **WARNING** 

- Do not use or store gasoline, kerosene, alcohol, or other flammable liquids or vapors in the vicinity of this appliance or any other appliance.
- Any LP Gas Cylinder NOT connected for use with the appliance, shall not be stored in the same vicinity of this or any other appliance.
- A LP Propane Gas Cylinder is needed for operating the gas side of this grill.
- The LP Gas Cylinder is NOT included.
- This gas grill is only intended for Domestic use, not to be used for any commercial purpose.



 **DANGER** 

- Never use the gas or charcoal grill for INDOOR cooking or heating
- Never use the grill on or in a boat or recreational vehicle

The combustion fumes from either the gas or charcoal grill are toxic and can cause severe illness and possibly death.



 **WARNING** 

The combustion of Propane gas can yield the formation of chemical compounds known in the state of California, U.S.A., to cause birth defects, cancer, and other serious health matters.



 **WARNING** 

Read this installation manual before assembling or servicing this appliance.

Failure to follow these instructions may result in an faulty installation, which could cause damage to property, damage personal injury or death.

 **IMPORTANT** 

Save these instructions after reading them in case you need to refer to them in the future.

 **WARNING** 

CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, and other reproductive harm.

Wash your hands after handling this product.



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

Before assembling your new grill/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 grill/smoker is fully assembled and operating to your satisfaction.

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

- ***Phillips head screwdriver***
- ***Pliers or adjustable wrench (tools not included)***

The grill/smoker is heavy and must be moved around during assembly and before use. Be sure to have a friend help.

**Outdoor Leisure Products, Inc.
5400 Doniphan Drive
Neosho, MO 64850
Toll Free: 866-475-5180
Website: www.olp-inc.com**



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

SAFETY WARNINGS

1. The installation of this grill must conform to local codes, or in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1 / NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B 149.2, or The Standard for recreational Vehicles, ANSI 119.2 / NFPA, and CSA Z240 RV Series, Recreational Vehicle Code*, as Acceptable.
2. The Gas Grill side of the grill/smoker is for use with LP (Propane) Gas ONLY! LP Gas Cylinder is NOT included with the Grill.
3. Never use lighter fluid, gasoline, kerosene, or alcohol for lighting the gas grill.
4. The LP Gas supply Cylinder used must be constructed and marked in accordance with the *Specifications of the U.S. Department of Transportation (D.O.T.) or The Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, CAN/CSA-B339*, as applicable. It MUST be provided with a Listed Overfilling Device. Only use 20 pound cylinders that have a type 1 cylinder connection device compatible with the Connection for Outdoor Cooking Appliances.
5. The LP gas cylinder must be arranged for vapor withdrawal, purging and have an overfilling prevention device.
6. LP Gas Cylinders must be stored outdoors, out of the reach of children, and must not be stored in a building, garage or any other enclosed area.
7. The Pressure regulator and Hose Assembly supplied with the Grill, must be used. Any replacement regulator and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.
8. The LP Gas Cylinder must include a collar to protect the cylinder valve.
9. Do not store a spare LP Gas Cylinder under or near this grill.
10. Never fill the LP Gas Cylinder beyond 80% full. For vapor withdrawal /purging, the cylinder should be in the upright position.
11. This outdoor cooking gas appliance must only be used outdoors, and must not be used in a building, garage or any enclosed area.
12. The following distances for proper clearance must be maintained :
 - Minimum distance from back and sides of the outdoor cooking gas appliance to walls is 36" (1 meter)
 - Do not use under any overhead combustible constructions
 - For outdoor use only
 - Remove LP Gas Cylinder from grill if storing grill indoors
13. This outdoor cooking gas appliance is not intended to be installed in or on boats.
14. Inspect the Gas Hose before each use. If the Hose has any leak, cut or wear, it must be replaced BEFORE using the grill.
15. Do not try to move the grill while either gas chamber, charcoal chamber or smoker firebox is lit.
16. Wait one hour minimum before touching any metal parts, until they are cool.
17. NEVER leave the grill unattended when in use.
18. Keep children and pets away from the grill when in use.
19. Note: Grease Drip Trays and Grease Cup should be emptied and cleaned after each use to prevent flare – ups and /or grease fires.

IF THESE INSTRUCTIONS ARE NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURIES MAY OCCUR!

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.

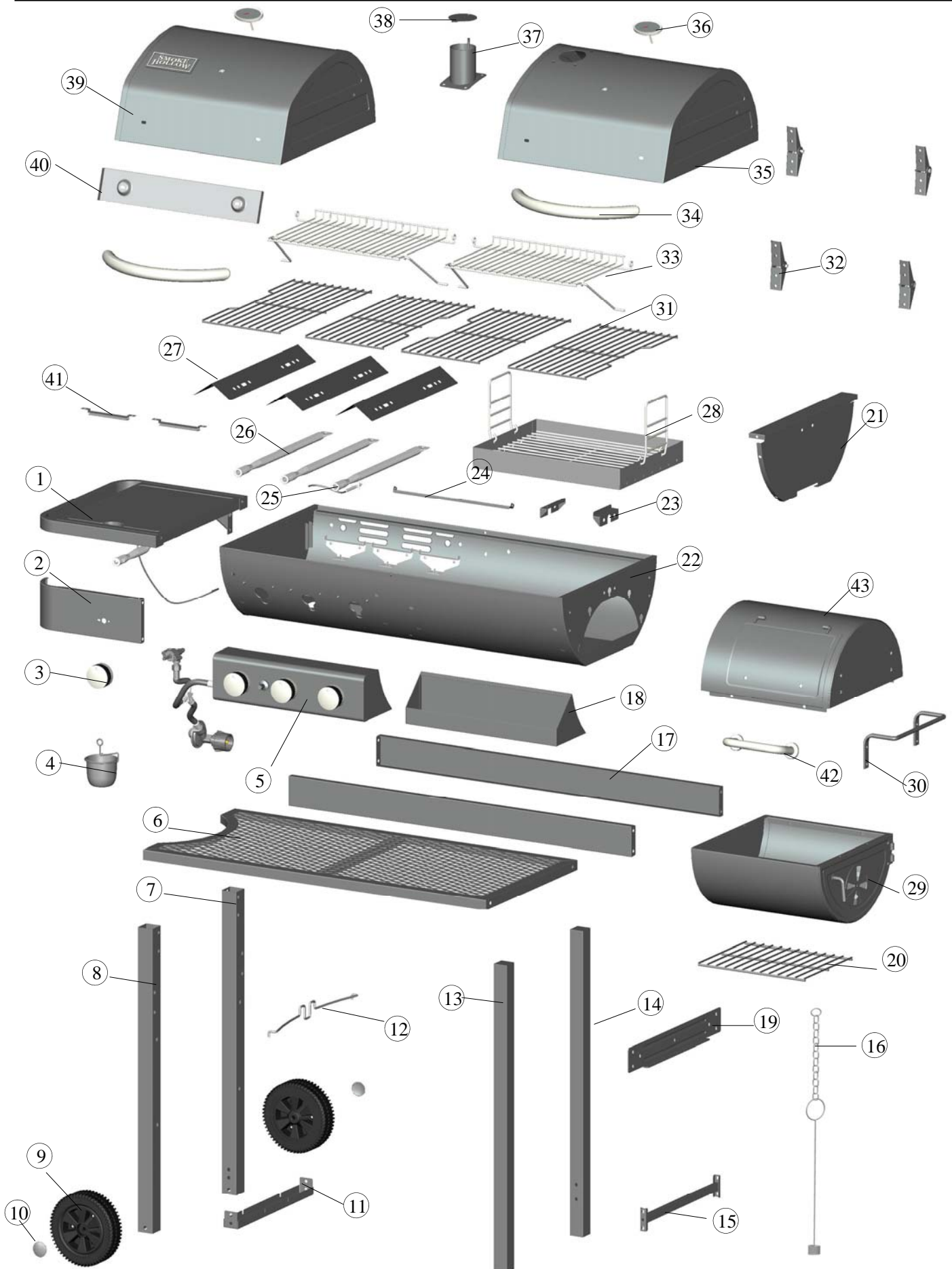
 DANGER	DANGER 
<ul style="list-style-type: none"> . The GRILL is for outdoor use only! . Do NOT use this grill for other than its intended purpose. . Do not leave grill unattended when in use. . Do not use gasoline, kerosene or alcohol for lighting charcoal, use of any of these or similar products may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

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

TC3718SB Parts List

Note: For assistance, including missing or damaged parts, call toll free - 866-475-5180 from 8:30 am - 4:30 pm Central Time, Monday - Friday



TC3718SB Parts List

Item No.	Quantity	Description	Part No.
1	1	Side Burner Shelf Assembly	TC3718-01
2	1	Side Burner Control Panel	TC3718-02
3	1	Control Knob	TC3718-03
4	1	Removable Grease Cup and Hook	TC3718-04
5	1	Control Panel Assembly	TC3718-05
6	1	Bottom Shelf	TC3718-06
7	1	Left Rear Leg - Yellow Label #3	TC3718-07
8	1	Left Front Leg - Green Label #4	TC3718-08
9	2	Wheel	TC3718-09
10	2	Wheel Cap	TC3718-10
11	1	LP Gas Cylinder Bottom Support Brace	TC3718-11
12	1	LP Gas Cylinder Wire Retainer	1800CGS-10
13	1	Right Front Leg - Blue Label #2	TC3718SB-13
14	1	Right Rear Leg - White Label #1	TC3718SB-14
15	1	Cart Right Bracket	TC3718-15
16	1	Match Holder and Chain	TC3718-16
17	2	Cart Front/Rear Bracket	TC3718-17
18	1	Condiment Tray	TC3718-18
19	1	Firebox Supporting Brace	1800CGS-7
20	1	Firebox Wood Rack	1800CGS-38
21	1	Middle Division Plate	TC3718-21
22	1	Gas and Charcoal Grill Cabinet Assembly	TC3718SB-22
23	2	Charcoal Tray Supporting Bracket	TC3718SB-23
24	1	Windscreen	TC3718-24
25	1	Stainless Steel Burner w/ Ignition Wire	TC3718-25
26	2	Stainless Steel Burner w/o Ignition Wire	TC3718-26
27	3	Burner Heat Tent	TC3718-27
28	1	Charcoal Tray Assembly	TC3718-28
29	1	Firebox Bottom Half Assembly	TC3718SB-29
30	1	Firebox Side Handle	TC3718SB-30
31	4	Cooking Grid	TC3718-31
32	4	Hinge Assembly	TC3718-32
33	2	Warming Rack	TC3718-33
34	2	Lid Handle	TC3718-34
35	1	Charcoal Grill Lid	TC3718-35
36	2	Heat Indicator	TR041
37	1	Smoke Stack Assembly	TC3718-37
38	1	Smoke Stack Lid	1800CGS-28
39	1	Gas Grill Lid	TC3718-39
40	1	Gas Grill Lid Handle Heat Shield	TC3718-40
41	2	Fire Cross-over Tube	TC3718-41
42	1	Firebox Lid Handle	1800CGS-36
43	1	Firebox Top Half Assembly	TC3718SB-43
44	1	Hardware Blister Pack	TC3718SB-44
45	1	Instruction Manual	TC3718SB-45

TC3718SB Parts List

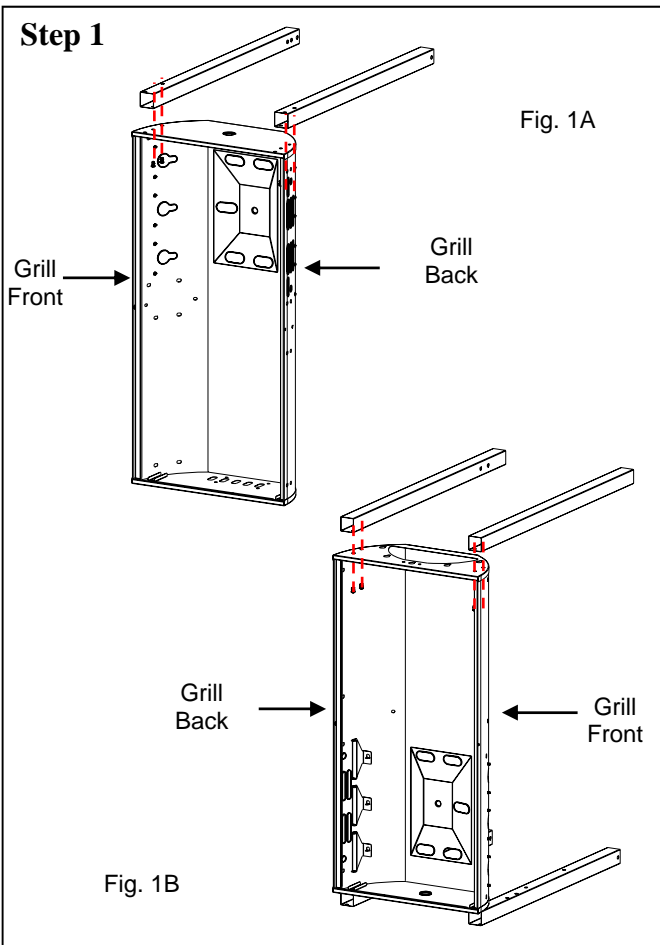
Hardware Pack

Quantity	Description
70	M6x12 Combo Truss Head Bolts, Black Nickel Plated
24	M6x15 Combo Truss Head Bolts, Black Nickel Plated
5	M4x8 Combo Truss Head Bolts, Black Nickel Plated
2	M4x15 Combo Truss Head Bolts, Black Nickel Plated
4	M6x35 Combo Truss Head Bolts, Black Nickel Plated
2	M5x10 Combo Truss Head Bolts, Black Nickel Plated
5	M4x8 Tapping Screws
5	R Clips
2	Axle Pins
4	M6 KEPS Nuts, Black Nickel Plated
1	M6 Cap Nut
1	Spring

Assembly

Note: Carefully cut the tape holding the carton together. Cut the carton so that it can lay flat on the ground to provide a clean surface for assembling your Grill. Remove the packing materials and all the parts from inside the Cabinet. After unpacking all the parts, check to make sure you **HAVE** all the parts. If anything is damaged or missing, contact our toll free number: 866-475-5180. Discard all packing material in a safe and recyclable manner. Save this Assembly Manual for future reference.

Tools Required: Phillips Head Screwdriver, Adjustable Wrench or Pliers

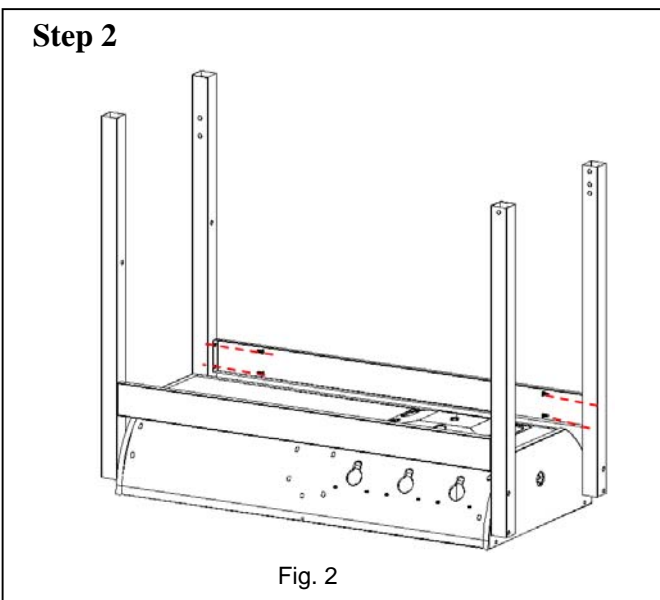


Step 1: Leg Assembly

Locate: Gas and Charcoal Grill Cabinet, (4) Legs, (8) M6x12 bolts. Note- each leg will have an identification label on it.

Procedure: Refer to Fig. 1A - Place the Cabinet vertically and keep the Gas Cabinet up, attach the Left Front Leg #4 and Left Rear Leg #3 to the Cabinet using (4) M6x12 bolts.

Refer to Fig. 1B - Place upside down, attach the Right Front Leg #2 and Right Rear Leg #1 to the Cabinet using (4) M6x12 bolts.



Step 2: Assemble Cart Front/Rear Brackets

Locate: (2) Cart Front/Rear Brackets, (8) M6x12 bolts

Procedure: Attach (2) Cart Front/Rear Brackets to four Legs using (8) M6x12 bolts as shown as Fig. 2.

Note: The Bracket with ETL Label should be attached to two Rear Legs.

Assembly

Step 3

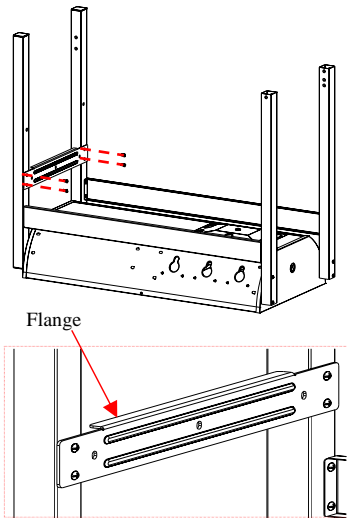


Fig. 3

Step 3: Assemble Firebox Supporting Brace

Locate: Firebox Supporting Brace, (4) M6x12 bolts

Procedure: Attach the Firebox Supporting Brace to Right Rear Leg #1 and Right Front Leg #2 using (4) M6x12 bolts as shown as Fig. 3.

Note: The Flange of the Firebox Supporting Brace **MUST** face outward and up.

Step 4

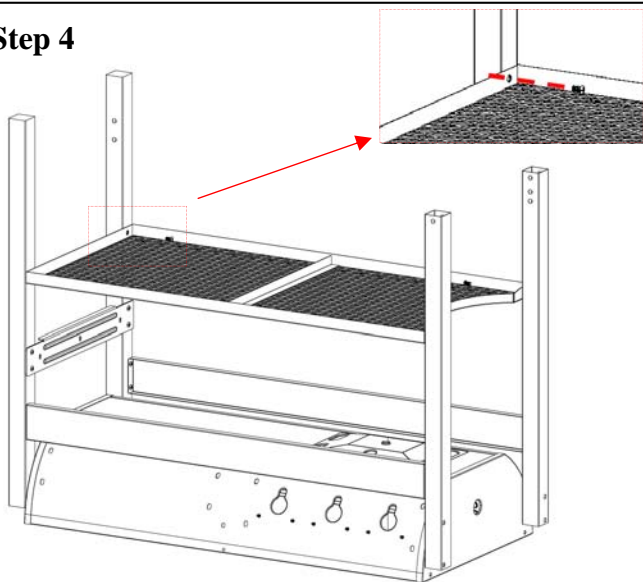


Fig. 4

Step 4: Assemble Bottom Shelf

Locate: Bottom Shelf, (4) M6x12 bolts

Procedure: Attach the Bottom Shelf to four Legs using (4) M6x12 bolts as shown as Fig. 4. Do not fully tighten the bolts at this time.

Note:

1. Make sure the side of the bottom shelf with the cylinder opening is facing the **LEFT** side.
2. After the (4) bolts are assembled, tighten them securely.

Step 5

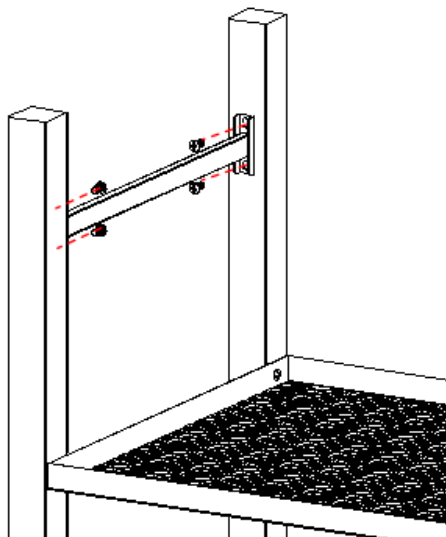


Fig. 5

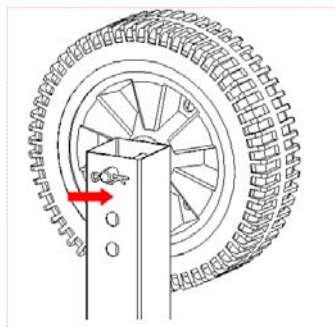
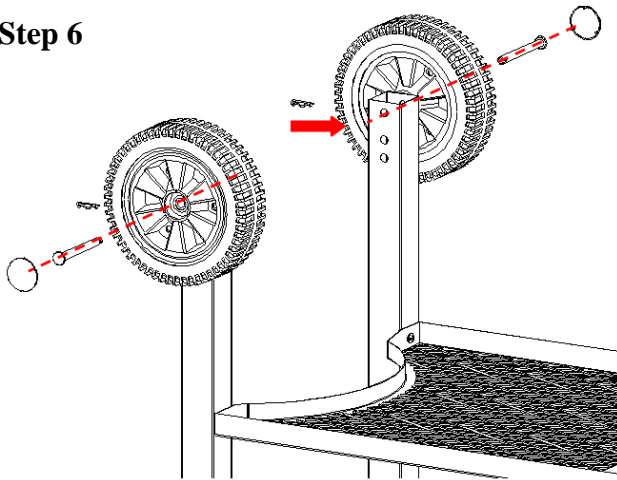
Step 5: Assemble Cart Right Bracket

Locate: Cart Right Bracket, (4) M6x12 bolts

Procedure: Attach the Cart Right Bracket to Right Rear Leg #1 and Right Front Leg #2 using (4) M6x12 bolts as shown as Fig. 5.

Assembly

Step 6



Enlarge View

Fig. 6

Step 6: Assemble Wheels

Locate: (2) Wheels, (2) Wheel Caps, (2) Axle Pins, (2) R clips

Procedure: Slide (2) Axle Pins through the Wheels and then through the Left Front Leg #4 and Left Rear Leg #3. Then insert (1) R clip through the hole in each Axle Pin as shown as Fig. 6. Place the wheel caps onto the outsides of the Wheels.

Step 7

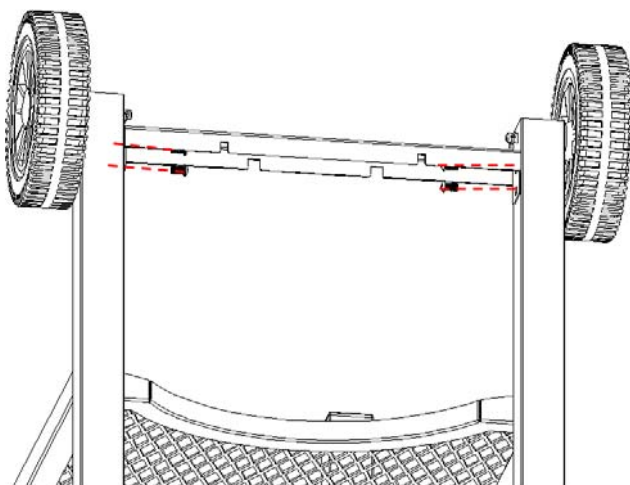


Fig. 7

Step 7: Assemble LP Gas Cylinder Bottom Support Brace

Locate: LP Gas Cylinder Bottom Support Brace, (4) M6x12 bolts

Procedure: Attach the LP Gas Cylinder Bottom Support Brace to the Left Rear Leg #3 and Left Front Leg #4 using (4) M6x12 bolts as shown as Fig. 7.

Assembly

Step 8

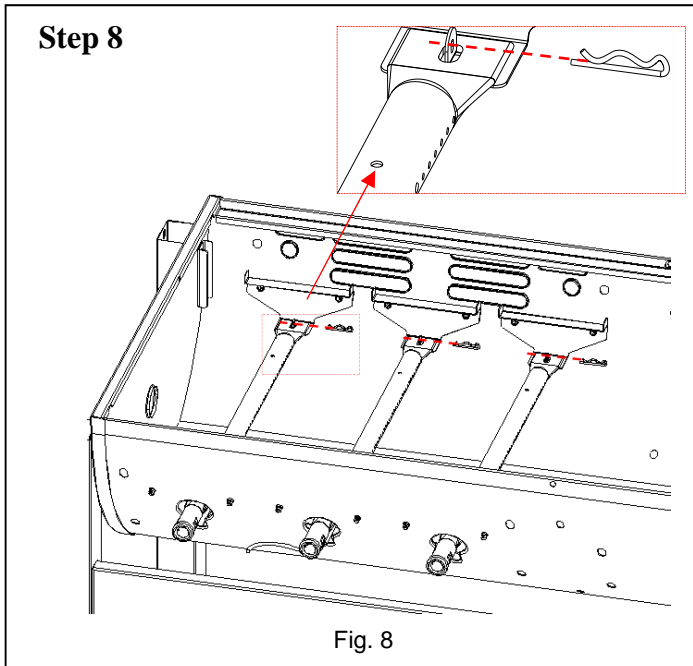


Fig. 8

Step 8: Attach Burners to Gas Grill

Locate: (1) Burner w/ Ignition Wire, (2) Burners w/o Ignition wire, (3) R clips

Procedure: First, turn the grill upright.

Tilt the burner tubes slightly and insert through the openings in the gas cabinet.

Note:

- 1. The Burner w/ Ignition Wire MUST be installed in the middle opening.**
- 2. The Burners must be assembled with the hole for the Cross-over Tubes, facing up as shown as Fig. 8.**

Then assemble the slot at the back of the Burner over the post in the Burner Brackets. Insert (1) R clip through the hole in each post as shown as Fig. 8.

Step 9

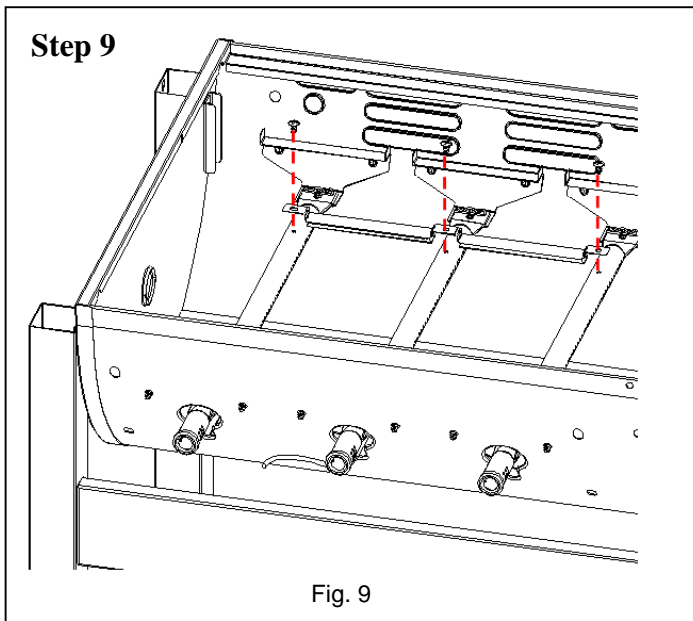


Fig. 9

Step 9: Assemble Cross-over Tubes

Locate: (2) Cross-over Tubes, (3) M4x8 tapping screws

Procedure: Attach (2) Cross-over Tubes to the Burners using (3) M4x8 tapping screws as shown as Fig. 9.

Step 10

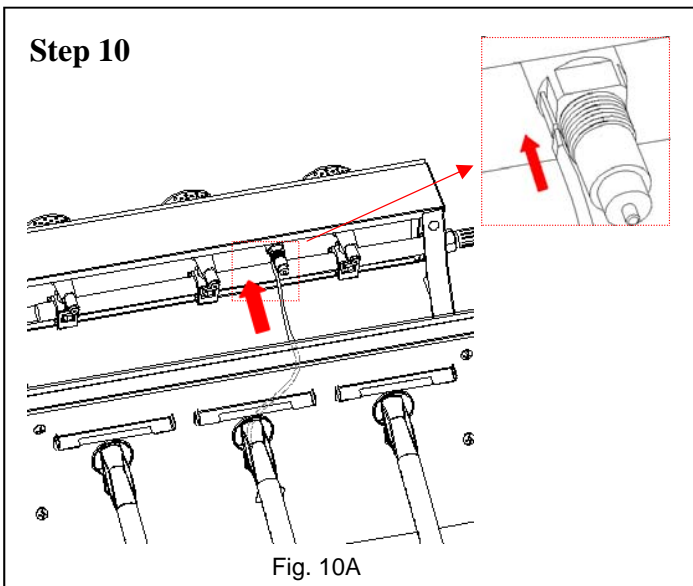


Fig. 10A

Step 10: Assemble Control Panel Assembly

Locate: Control Panel Assembly, (4) M6x12 bolts

Procedure: Insert the Ignition Wire on the Middle Burner to the pin on the Piezo Igniter pre-assembled on the Control Panel Assembly as shown as Fig. 10A.

Assembly

Step 10

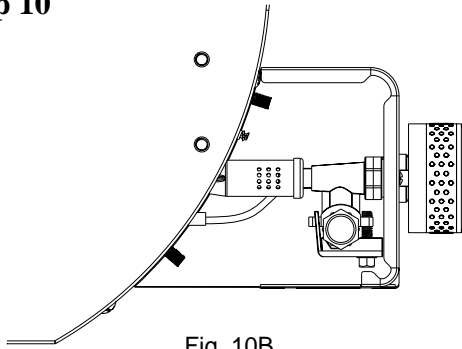


Fig. 10B

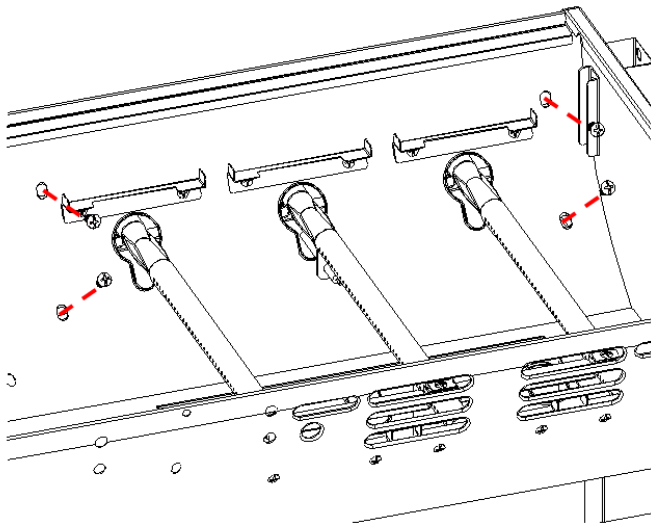


Fig. 10C

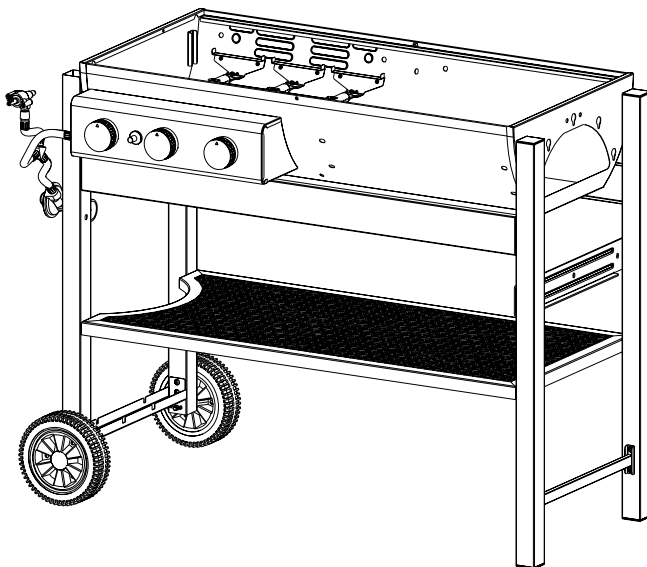


Fig. 10D

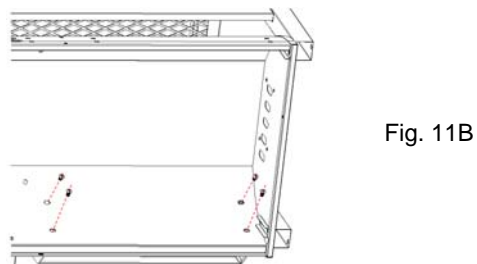
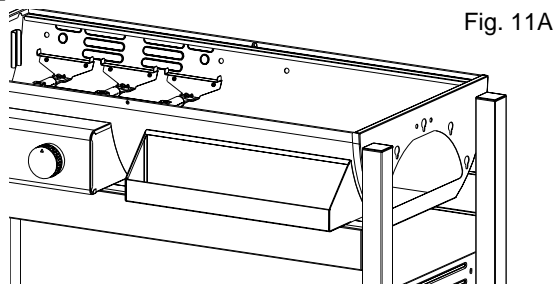
Step 10: Assemble Control Panel Assembly (Continued)

Procedure: Place the Control Panel Assembly onto the Valves. You **MUST** make sure that the tip of the valve is completely **INSIDE** the end opening of the Burner Tube as shown as 10B.

Attach the Control Panel Assembly to the Gas Cabinet using (4) M6x12 bolts from **INSIDE** of the cabinet as shown as Fig. 10C and Fig. 10D.

Assembly

Step 11



Step 11: Assemble Condiment Tray

Locate: Condiment Tray, (4) M6x12 bolts

Procedure: Attach the Condiment Tray to the Charcoal Cabinet using (4) M6x12 bolts from INSIDE of the cabinet as shown as Fig. 11A and Fig. 11B.

Step 12

Fig. 12A

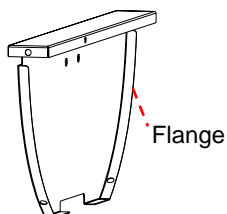
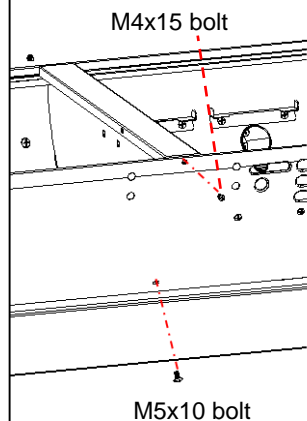
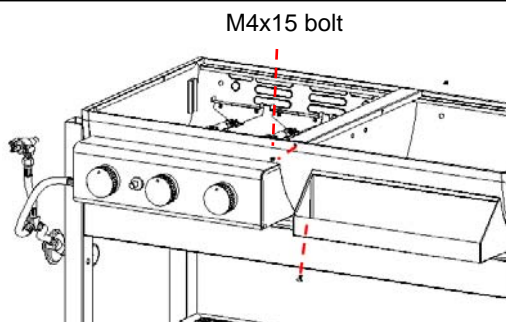


Fig. 12B

Fig. 12C

Step 12: Assemble Middle Division Plate

Locate: Middle Division Plate, (2) M4x15 bolts, (2) M5x10 bolts

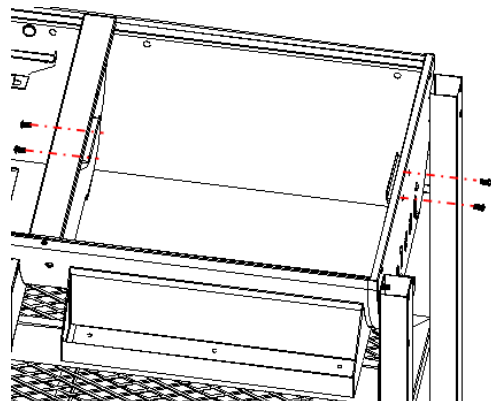
Procedure:

Attach the Middle Division Plate into the cabinet front / back panel using (2) M4x15 bolts and (2) M5x10 bolts as shown as Fig. 12A and Fig. 12B.

Note: The flange of the Middle Division Plate as shown as Fig. 12C MUST be towards the Gas Cabinet when installing.

Note: The (2) M4x15 bolts are assembled in the upper part of the cabinet and the (2) M5x10 bolts are assembled in the lower part of the cabinet.

Step 13



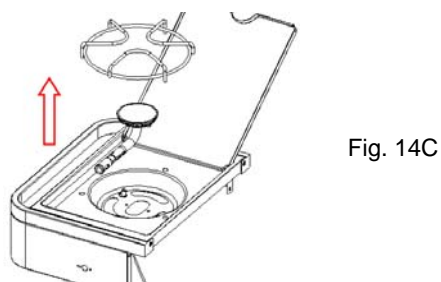
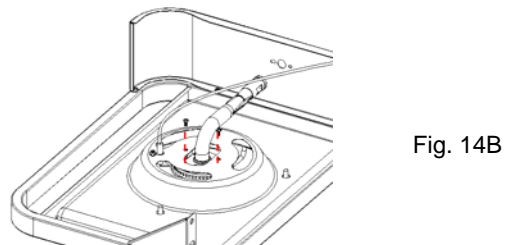
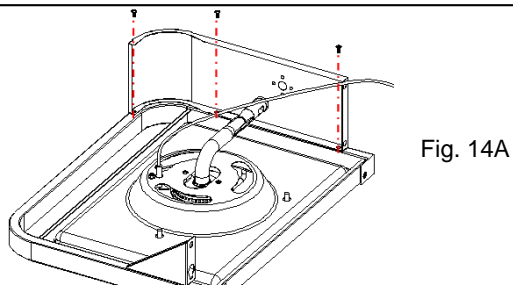
Step 13: Assemble Charcoal Tray Supporting Brackets

Locate: (2) Charcoal Tray Supporting Brackets, (4) M6x12 bolts

Procedure: Attach the (2) Charcoal Tray Supporting Brackets to the charcoal cabinet using (4) M6x12 bolts as shown as Fig. 13.

Assembly

Step 14



Step 14: Assemble Side Burner Control Panel and Side Burner Shelf Assembly

Locate: Side Burner Control Panel, Side Burner Shelf Assembly and (3) M4x8 bolts

Procedure: Attach the Side Burner Control Panel to the Side Burner Shelf Assembly using (3) M4x8 bolts as shown as Fig. 14A.

Unscrew (2) preinstalled bolts from the Side Burner Tube as shown as Fig. 14B.

Then remove the Side Burner Grate and Side Burner from the Side Burner Shelf as shown as Fig. 14C.

Step 15: Assemble Side Burner Shelf Assembly

Locate: Side Burner Valve is pre-assembled on the Control Panel Assembly, Side Burner Igniter Wire is pre-assembled on the Side Burner Shelf Assembly, (6) M6x12 bolts, (2) M4x8 bolts

Procedure:

Attach (1) M6x12 bolt to the left of the cabinet as shown as Fig. 15A. **NOTE: DO NOT TIGHTEN THE BOLT AT THIS TIME.**

Then hang the Side Burner Shelf Assembly on the bolt and push the Side Burner Shelf Assembly down.

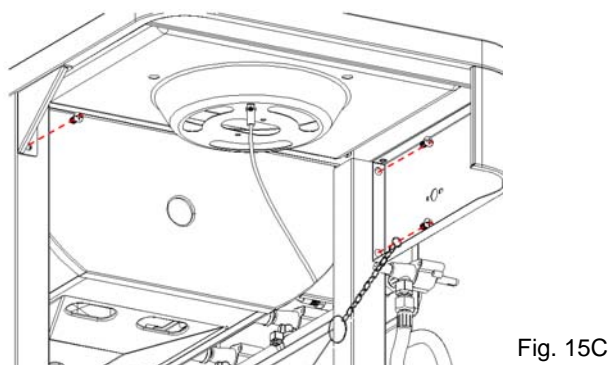
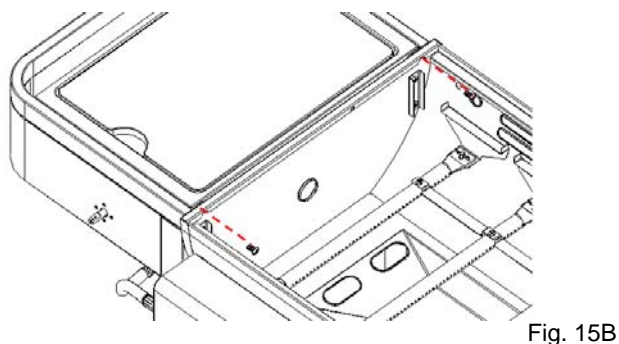
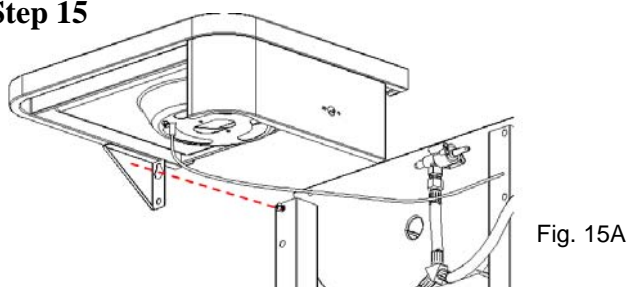
Attach the upper part of the Side Burner Shelf Assembly to the cabinet using (2) M6x12 bolts as shown as Fig. 15B.

Attach the Side Burner Shelf and Side Burner Control Panel Assembly to the Left Rear Leg #3 and Left Front Leg #4 using (3) M6x12 bolts as shown as Fig. 15C.

Note: When screwing the bolt to the Left Front Leg #4, attach Match Holder and Chain by inserting the (1) M6x12 bolt through the loop of the chain and securely tightening as shown as Fig. 15C.

Then Tighten the bolt pre-assembled on step 15A.

Step 15



Assembly

Step 15

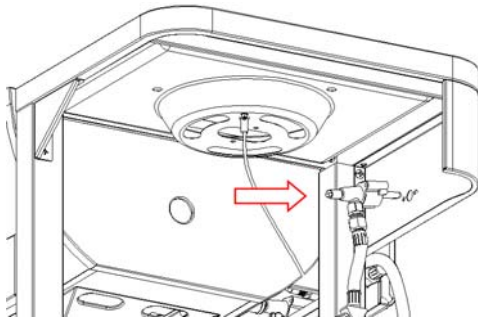


Fig. 15D

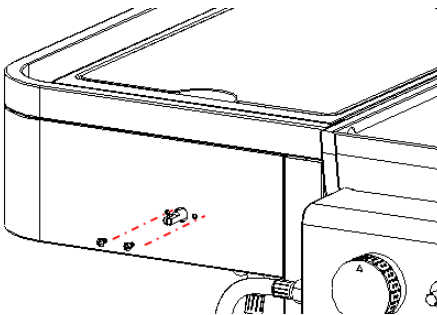


Fig. 15E

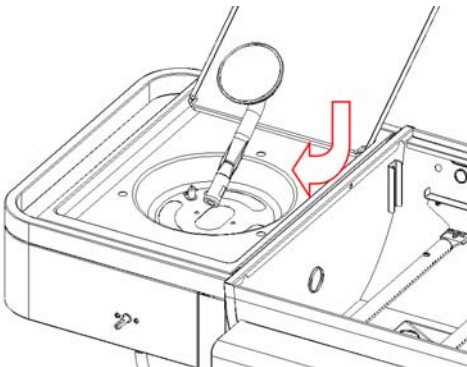


Fig. 15F

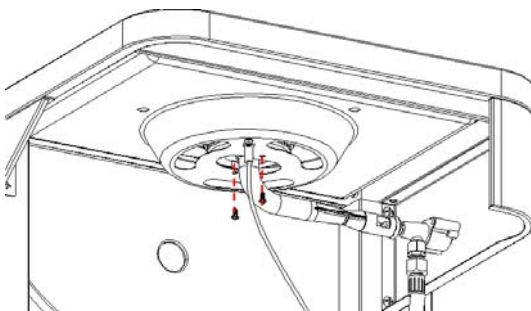


Fig. 15G

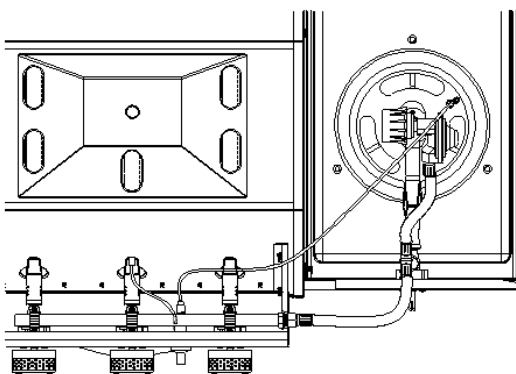


Fig. 15H

Step 15: Assemble Side Burner Shelf Assembly (Continued)

Procedure:

Insert the Valve Stem into the hole on the Control Panel as shown as 15D.

Attach the Side Burner Valve to the Side Burner Control Panel using (2) M4x8 bolts as shown as Fig. 15E.

Insert the Side Burner through the hole of the Side Burner Shelf Assembly as shown as Fig. 15F. Insert the Side Burner onto the Side Burner Valve. You **MUST** make sure that the tip of the valve is completely **INSIDE** the end opening of the Burner Tube.

Attach the Side Burner to the Side Burner Shelf Assembly using (2) bolts removed from Step 14B as shown as Fig. 15G.

Insert the Side Burner Ignition Wire to the pins on the Piezo Igniter pre-assembled on the Control Panel Assembly as shown as Fig. 15H.

Assembly

Step 15

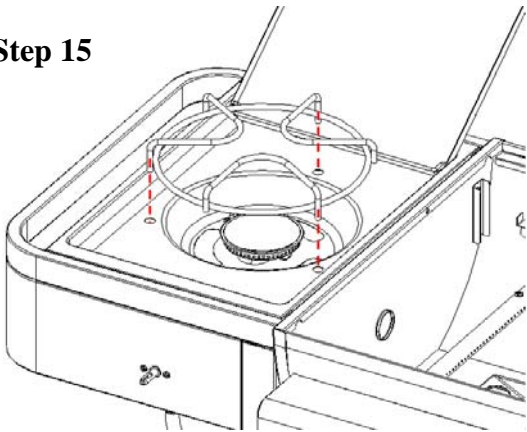


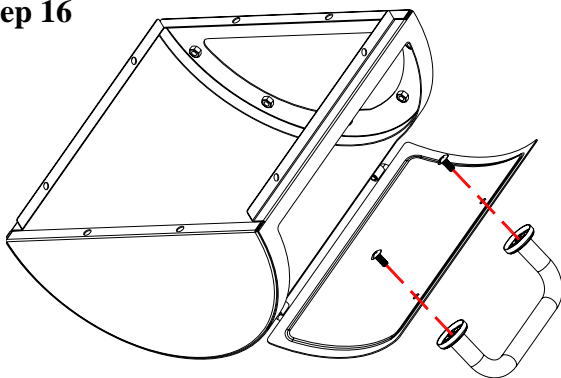
Fig. 15I

Step 15: Assemble Side Burner Shelf Assembly (Continued)

Procedure:

Place back the Side Burner Grate in place as shown as Fig. 15I.

Step 16



Step 16: Assemble Firebox Lid Handle

Locate: Firebox Lid Handle, Firebox Top Half Assembly, (2) M6x15 bolts

Procedure:

Refer to Fig.16 lift the Lid up and insert (2) M6x15 bolts from the INSIDE of the Lid then attach the Handle and Lid.

Step17

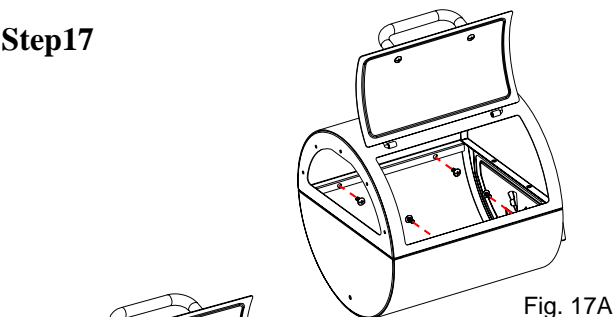


Fig. 17A

Step 17: Assemble Firebox

Locate: Firebox Top and Bottom halves, Firebox Side Handle, (12) M6x15 bolts

Procedure:

Refer to Fig. 17A and Fig. 17B. Note- the clean-out door is in the BOTTOM half and facing to the RIGHT. The smoke passage opening is in the TOP half and is facing to the LEFT. Fasten the two halves together using (8) M6X15 bolts as shown.

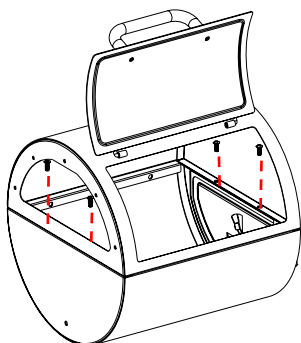


Fig. 17B

Attach the Firebox Side Handle to the Fire Top Half Assembly using (4) M6x15 bolts.

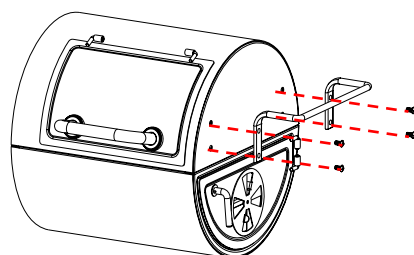


Fig. 17C

Assembly

Step 18

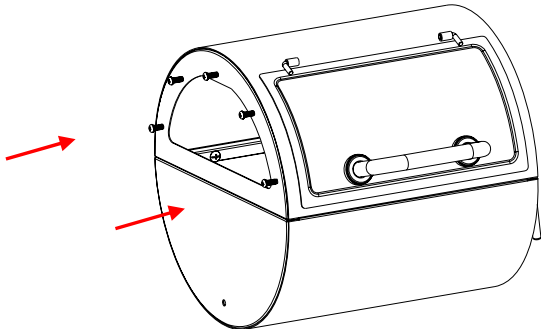


Fig. 18A

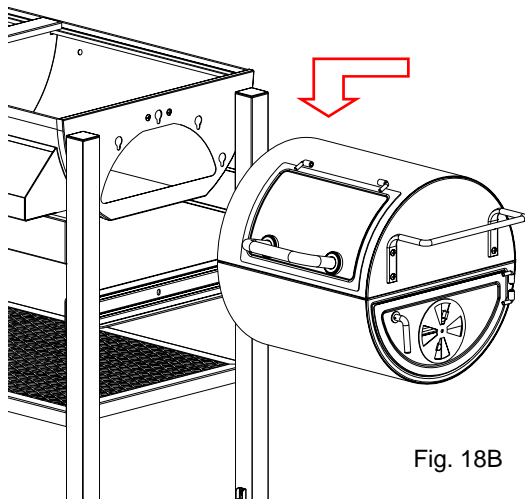


Fig. 18B

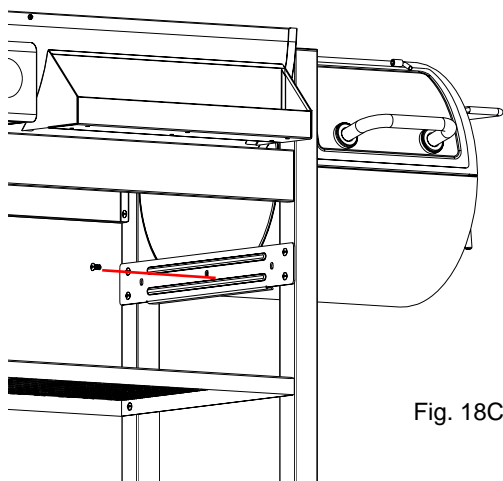


Fig. 18C

Step 18: Attach the Firebox to the Char-coal Grill Side

Locate: Assembled Firebox, (6)M6X15 bolts

Procedure:

Refer to Fig. 18A and screw (5) M6x15 bolts into the (5) threaded holes in the side of the Firebox, allowing about a 1/4" of an inch of the bolt head to remain sticking out. Refer to Fig. 18B and place the Firebox in position so that the (5) bolt heads can fit into the KEYHOLES, allow the Firebox to move down, so the bolts slide into place in the slots and the bottom of the Firebox rests on the Ledge of the Bracket. Refer to Fig.18C and fasten (1) M6x15 bolt through the Bracket and into the Firebox to secure it in place. Now tighten the (5) bolts in the Keyhole slots which will secure the Firebox to the Grill.

Step 19

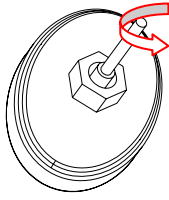


Fig. 19A

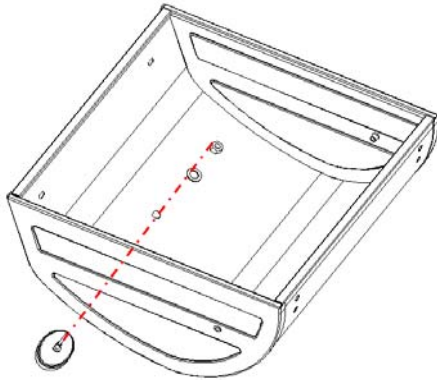


Fig. 19B

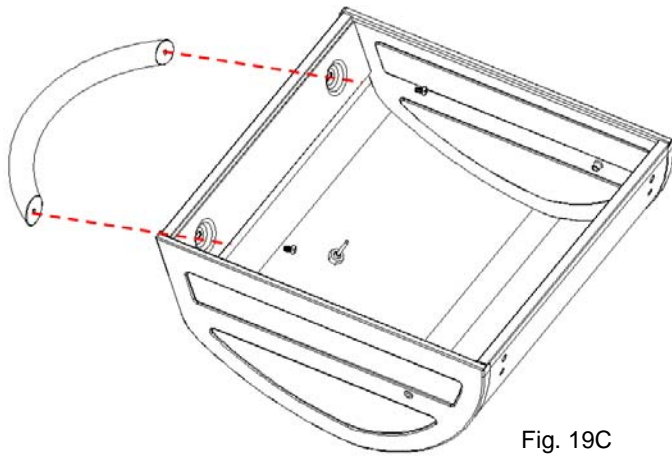


Fig. 19C

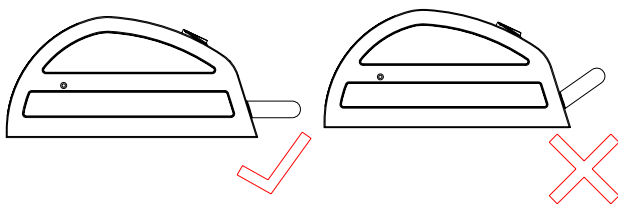


Fig. 19D

Step 19: Assemble Gas Grill Lid

Locate: Gas Grill Lid, (1) Heat Indicator, (1) Lid Handle, Gas Grill Lid Handle Heat Shield, (2) M6x15 bolts

Procedure: Unscrew the nut and washer from (1) Heat Indicator as shown as Fig. 19A.

Place (1) Heat Indicator into the area in the center of Gas Grill Lid and fasten in place with the washer and nut as shown as Fig. 19B.

Attach (1) Lid Handle and Gas Grill Lid Handle Heat Shield to the Gas Grill Lid using (2) M6x15 bolts as shown as Fig. 19C

Please note the correct direction of the Lid Handle refer to Fig. 19D.

Assembly

Step 20

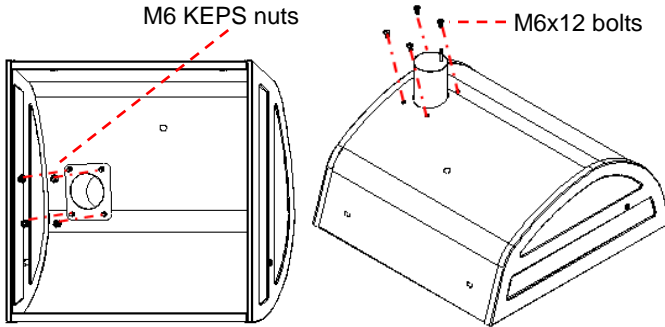


Fig. 20A

Fig. 20B

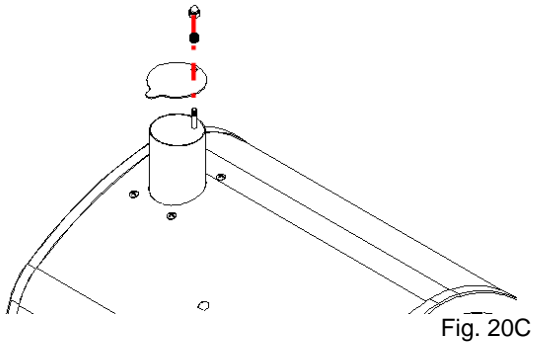


Fig. 20C

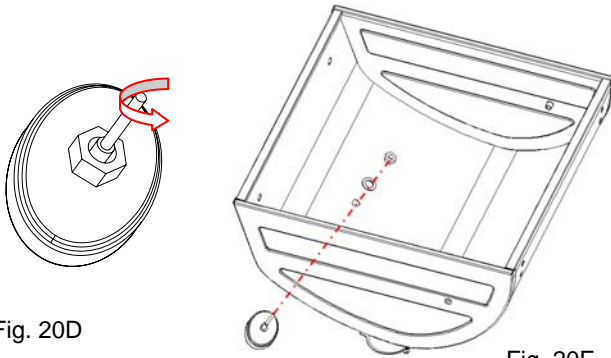


Fig. 20D

Fig. 20E

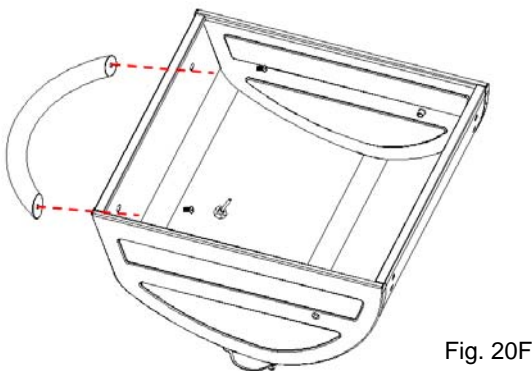


Fig. 20F

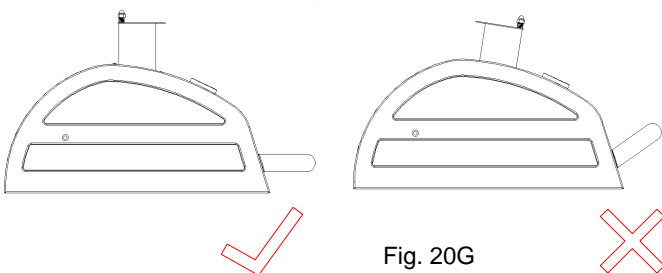


Fig. 20G

Step 20: Assemble Charcoal Grill Lid

Locate: Charcoal Grill Lid, (1) Heat Indicator, (1) Lid Handle, Smoke Stack Assembly, Smoke Stack Lid, (4) M6x12 bolts, (2) M6x15 bolts, (4) M6 KEPS nuts, (1) M6 cap nut and (1) Spring

Procedure:

Attach the Smoke Stack Assembly to the Charcoal Grill Lid using (4) M6x12 bolts and (4) M6 KEPS nuts as shown as Fig. 20A and Fig. 20B.

Note: Insert the Smoke Stack through the hole from the inside of the Lid.

Attach the Smoker Stack Lid to the Smoker Stack Assembly using (1) M6 cap nut and (1) Spring as shown as Fig. 20C.

Unscrew the nut and washer from (1) Heat Indicator as shown as Fig. 20D.

Place (1) Heat Indicator into the area in the center of Charcoal Grill Lid and fasten in place with the washer and nut as shown as Fig. 20E.

Attach (1) Lid Handle to the Charcoal Grill Lid using (2) M6x15 bolts as shown as Fig. 20F.

Please note the correct direction of the Lid Handle refer to Fig. 20G.

Assembly

Step 21

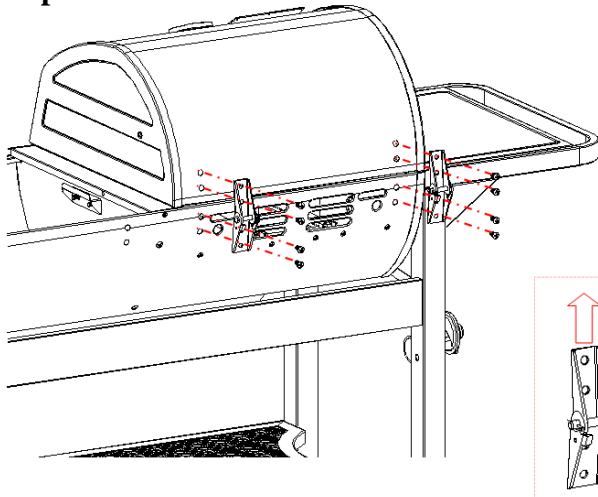


Fig. 21

Fig. 21A Enlarge View

Step 21: Assemble Gas Grill Lid and Cabinet

Locate: (2) Hinge Assemblies, (8) M6x12 bolts

Procedure:

Place the Gas Grill Lid Assembly on top of the Gas Cabinet. Then attach (2) Hinge Assemblies to the Lid and Cabinet using (8) M6x12 bolts as shown as Fig. 21.

Note: The small portion of Hinge Assembly **MUST** be upwards and installed on the Lid as shown as Fig. 21A.

Step 22

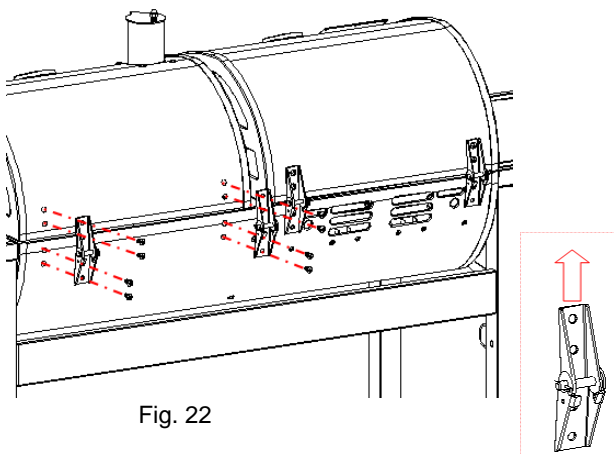


Fig. 22

Fig. 22A Enlarge View

Step 22: Assemble Charcoal Grill Lid and Cabinet

Locate: (2) Hinge Assemblies, (8) M6x12 bolts

Procedure:

Place the Charcoal Grill Lid Assembly on top of the Charcoal Cabinet. Then attach (2) Hinge Assemblies to the Lid and Cabinet using (8) M6x12 bolts as shown as Fig. 22.

Note: The small portion of Hinge Assembly **MUST** be upwards and installed on the Lid as shown as Fig. 22A.

Step 23

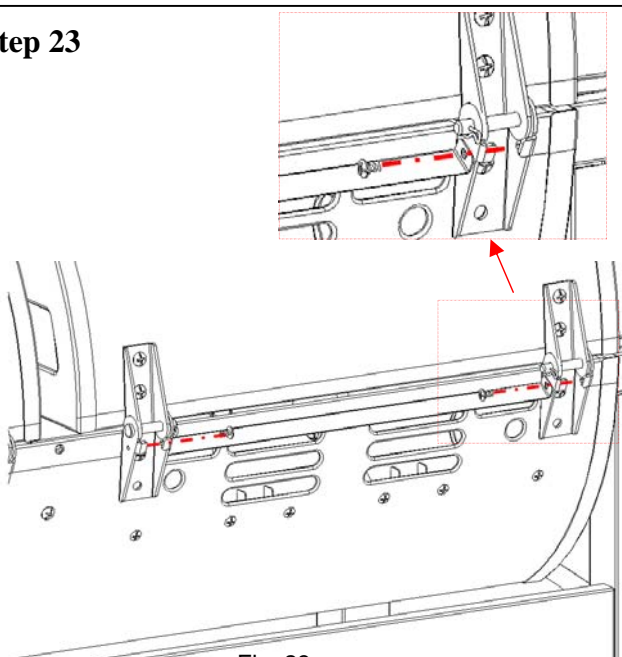


Fig. 23

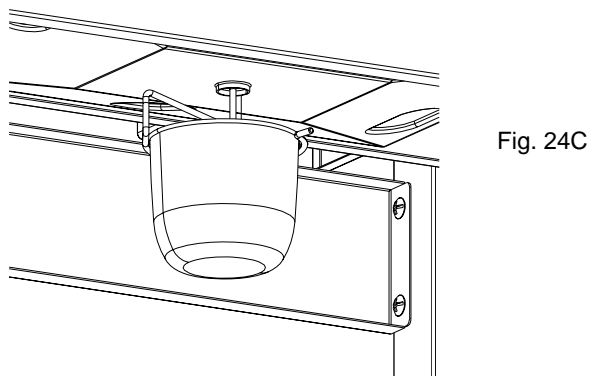
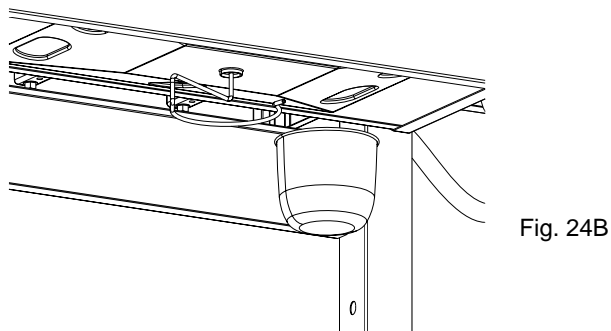
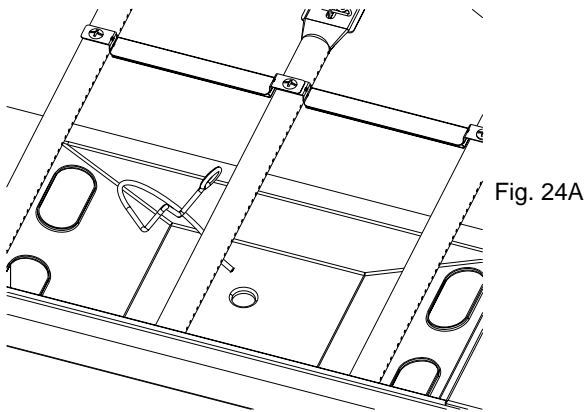
Step 23: Assemble the Windscreen

Locate: Windscreen, (2) M4x8 tapping screws

Procedure: Attach the Windscreen to the Hinge Assemblies installed on the Gas Cabinet using (2) M4x8 tapping screws as shown as Fig. 23.

Assembly

Step 24



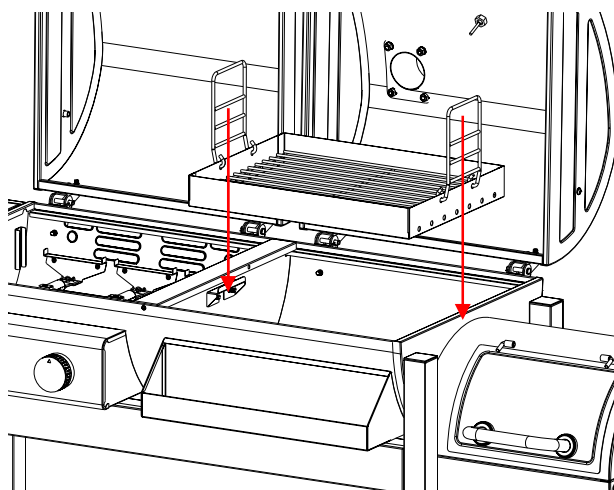
Step 24: Assemble Removable Grease Cup and Hook

Locate: Removable Grease Cup and Hook

Procedure: Insert the Grease Cup Wire Hook through the grease drain hole on the bottom of the Cabinet as shown as Fig. 24A.

Place the Removable Grease Cup into the Wire Hook as shown as Fig. 24B and Fig. 24C.

Step 25



Step 25: Assemble Charcoal Tray

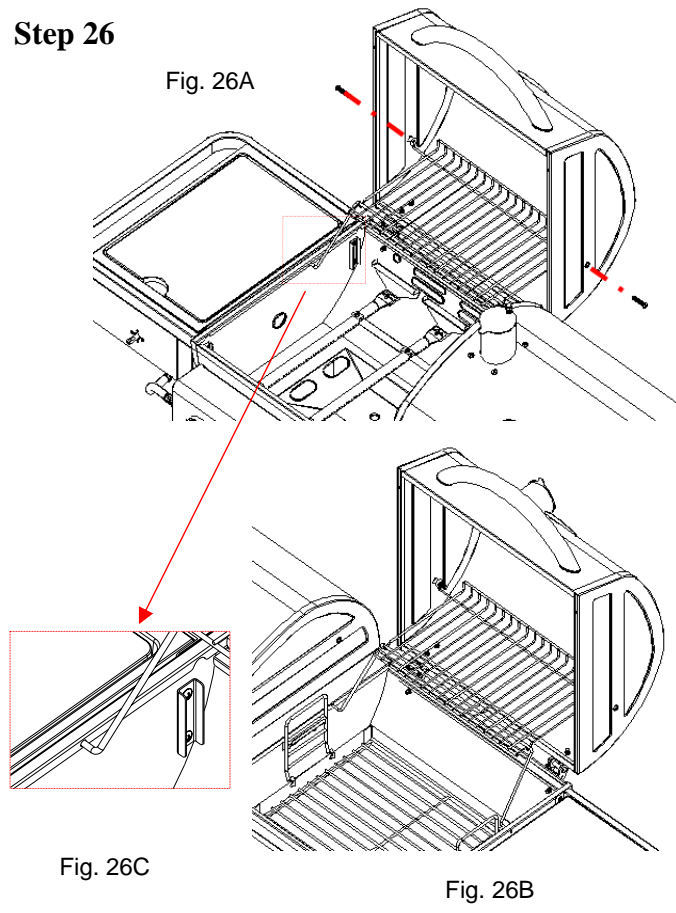
Locate: Charcoal Tray

Procedure: Attach the Charcoal Tray onto the Charcoal Tray Supporting Brackets as shown as Fig. 25.

Note: You can adjust the height of the Charcoal Tray manually using the side wire hangers.

Assembly

Step 26



Step 26: Install Warming Racks

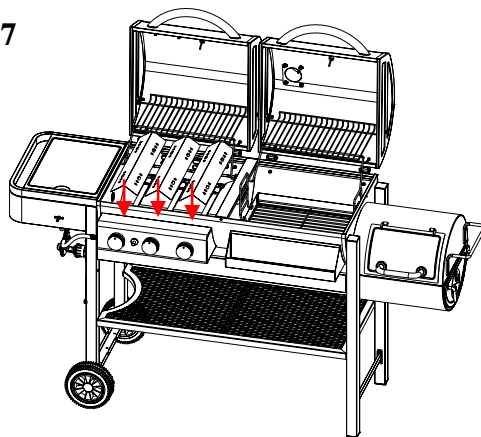
Locate: (2) Warming Racks, and (4) M6x35 bolts

Procedure:

Tighten (4) M6x35 bolt through the Lids from the outside and position the Warming Rack so that the bolts is going through the wire loop on the Warming Rack as shown as Fig. 26A and Fig. 26B.

Insert the wire legs into the holes of the cabinet as shown as Fig. 26C.

Step 27



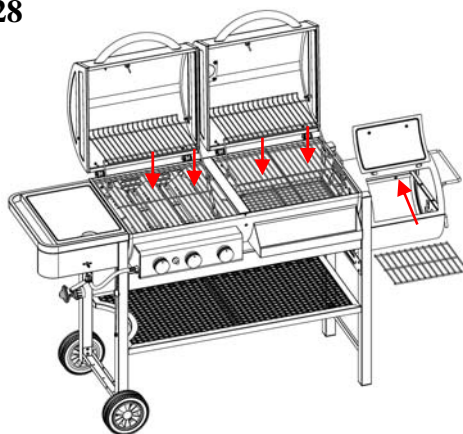
Step 27: Place Burner Heat Tents

Locate : (3) Heat Tents

Procedure: Refer to Fig. 27 and place (3) Heat Tents over the Burners.

Fig. 27

Step 28



Step 28: Place Cooking Grids and Firebox Wood Rack

Locate : (4) Cooking Grids, (1) Firebox Wood Rack

Procedure: Refer to Fig. 28 and place (4) Cooking Grids and (1) Firebox Wood Rack into their position in the Grill/Firebox.

Note: the opening of the Cooking Grids **MUST** be placed outside.

Fig. 28

Assembly

Step 29

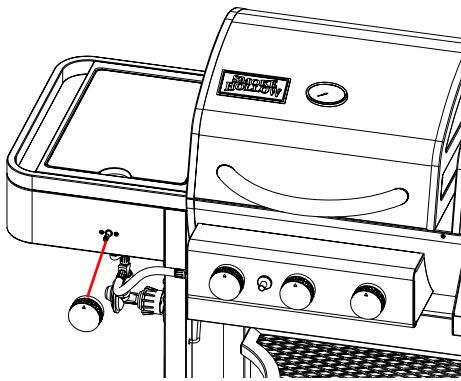


Fig. 29

Step 29: Attach Control Knob

Locate: (1) Control Knob

Procedure: Refer to Fig. 29, Place (1) Control Knob over the Side Burner Valve Stem, making sure to align the flat portion of the stem with the flat portion in the Knob and push the Control Knob onto the valve stem until it is firmly seated.

Step 30

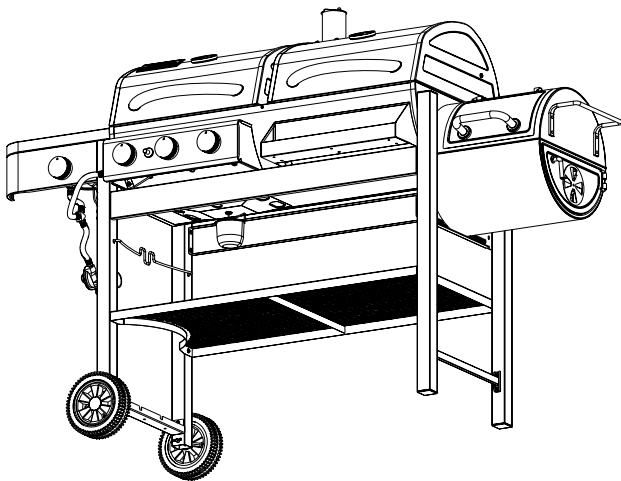


Fig. 30A

30: Attach the LP Gas Cylinder Wire Retainer

Locate: LP Gas Cylinder Wire Retainer

Procedure:

Attach retaining wire to legs at left end of grill. Position the retaining wire inside the legs and under the grill body with the curved side up. Then insert the ends of the wire through the holes in the legs and rotate the wire toward you as shown as Fig. 30A and Fig. 30B.

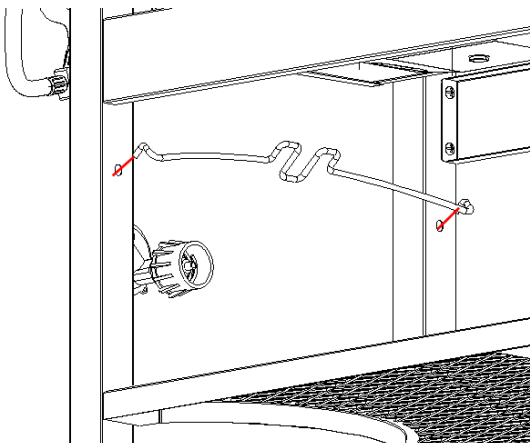


Fig. 30B

Fig. 29

Step 32



Assembly of your grill is now complete.

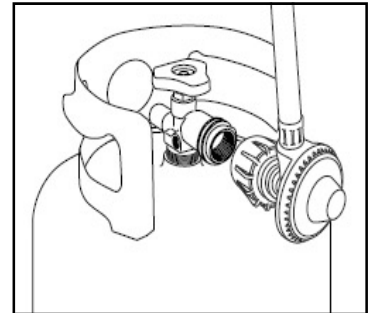
To order a cover for your grill, please visit: www.thesmokercompany.com

FOR YOUR SAFETY, FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS

OPERATING INSTRUCTIONS

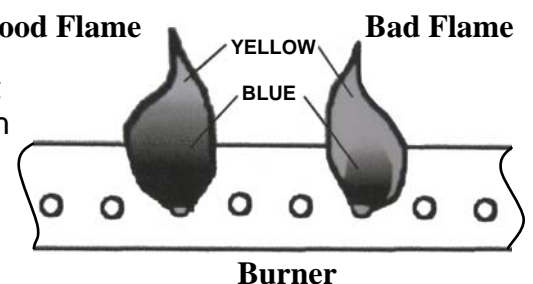
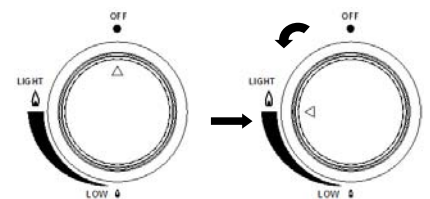
Connecting the LP gas cylinder to the grill

- The LP Gas Cylinder must be a 20 pound cylinder and have a Type 1 Cylinder Valve Outlet Connector.
- Handle the Cylinder with care - do not drop it.
- When you are not using the grill, the LP Gas Cylinder should be disconnected.
- Connect the regulator and hand tighten firmly.
- Do a leak test each time you connect a LP Gas Cylinder and before lighting the grill.
- Never use a match or lit flame to test for leaks.
- To test, prepare a weak solution of detergent and water. Spray or swab the solution onto the connection of the regulator to the LP Gas Cylinder valve, and on all the joints in the hose connections up to the burner valves (which MUST be closed in the "OFF" position).
- Open the LP Gas Cylinder valve, and watch for any bubbles to appear at all the connection points. No bubbles indicate - All Clear!
- If there are any bubbles, there is a leak which must be fixed.
- Never obstruct the flow of combustion and ventilation air.



Lighting the grill

- Always open the Lid before lighting the grill.
- All burner knobs should be in the "OFF" position.
- Open the LP Gas Cylinder valve, 1 – 1 1/2 turns.
- Push and turn the middle control knob anti-clockwise to "LIGHT" Position.
- Press the ignition button rapidly several times until the burner is lit.
- For cooking with more burners, push in and turn the left or the right burner control knob anti-clockwise until the burner is lit.
- Always light the middle burner first, before the next burner on the left or the right.
- You can then adjust the knob to your desired setting.
- If the burner did not light, turn the knob back to the "OFF" position, wait 5 minutes for any gas to clear away, and then repeat the lighting procedure.
- After using the grill, - turn all burner knobs to the "LIGHT" position and then push fully in and turn to the "OFF" position.
- At once turn the valve on the LP Gas Cylinder OFF.
- IF the auto-igniter does NOT light the burner, you can light it with a match or a piece of burning paper - hold the match or paper with the Match Holder (attached at the side of the grill) , put it through the openings in the Cooking Grid and next to the Flame Tent covering the burner. Then follow the lighting procedure above.
- Observe the proper burner flame - it should be a blue/yellow color about 1/2" long.



OPERATING INSTRUCTIONS

CARE AND CLEANING

! WARNING !

- Do not do any cleaning or maintenance on any grill parts until all parts are cool! Be sure that the valve on the LP Gas Cylinder is closed and in the OFF position
- After every cooking session, you may run the gas grill on HIGH, or set the Charcoal Coals into the HIGH position to burn off any food residue, keeping the residue from building up.

CLEANING

- Use only mild dishwashing detergents, hot water, a nylon scrub pad and a BBQ wire brush cleaning tool.
- Always rinse all surfaces thoroughly after cleaning.
- Handle Porcelain coated surfaces gently and carefully- they are made from high temperature glass and can chip easily.
- **Note: Removable Grease Cup should be emptied and cleaned after each use to prevent flare – ups and /or grease fires.**

BURNERS

1. Turn the gas OFF at the LP Gas Cylinder and the burner control knobs.
2. Lift off the cooking grids and the heat tents covering the burners.
3. Remove the screw attaching the burners at the back of the grill.
4. Gently and carefully, tilt the back of the Burner up and slide it backwards off the valve orifice, then lift out of the grill.
5. Wipe clean the orifice face.

TROUBLE SHOOTING THE GAS GRILL

Burner does not light :

1. Check if LP Gas Cylinder is empty?
2. Check Igniter wire – is there a spark?
3. Check for spider webs or insect nests inside, clogging the Burner

Flame color is Yellow, should be Blue:

1. Check for spider webs or insect nests inside, clogging the Burner
2. Close Lid and run on HIGH to burn off residue on Burner

Flame flares up:

1. Cooking temperature is set too high
2. Food being cooked is too fatty
3. Grease has accumulated in the grill. Clean and burn off

OPERATING INSTRUCTIONS

! IMPORTANT ! CURING PROCESS

LP GAS GRILL

Step 1: Lightly coat ALL INTERIOR surfaces (including interior of lids, cooking grids and area below the cooking surface) with vegetable oil or vegetable oil spray.

Step 2: Ignite the LP gas grill side and burn at medium temperature for one hour.

Step 3: Let the grill cool completely and it is ready for use.

CHARCOAL GRILL & FIREBOX

Step 1: Lightly coat ALL INTERIOR surfaces (including interior of lids, cooking grids and area below the cooking surface) with vegetable oil or vegetable oil spray.

Step 2: Start a charcoal fire using 1-2 lbs of briquette or lump charcoal. Keeping the lids open until the flames have burned down.

Step 3: After flames have burned down close lids and all dampers and maintain fire at 300 to 400 degrees Fahrenheit for one hour.

Step 4: Let the fire burn out and grill cool completely before use.

CHARCOAL GRILL OPERATING INSTRUCTION

The charcoal 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 Charcoal Cooking Chamber and the food is in the Charcoal Cooking Chamber.) Follow these steps for cooking with charcoal and direct heat in the Charcoal Cooking Chamber.

1. For best results use a metal charcoal starter and fill the starter with about 2 lbs of charcoal and light the charcoal.
2. After 30 minutes, dump the charcoal into the bottom of the Smoker Chamber on the charcoal grates, which should be at the lowest adjustment.
3. Adjust the Fire Box and Smoker Chamber dampers to 1/4 to 1/3 open.
4. Immediately and carefully place another 2 lbs 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.



The adjustable charcoal grate in the Smoker Chamber allows the charcoal grate to be moved to within a few inches of the cooking grate allowing you to sear your meat and lock in the juices. Searing takes only a few minutes on each side. Don't allow the meat or food to burn. After searing, crank the charcoal grate back to the bottom and cook the food to your personal preference.



For smaller cookouts, the Fire Box can be used instead 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.

OPERATING 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 charcoal/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.

OPERATION: SMOKING FOOD

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 or 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. What type of hardwood should you use?
Always use a hardwood that has been seasoned for at least 6 months.
2. 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 smoke.
3. 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.

OPERATION: SMOKING FOOD

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 smokers to 225 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 in 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 20 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 225 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.

OPERATION: SMOKING FOOD

Classic Recipes: (Continued)

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 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.

OPERATION: COOKING

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.

Temperature on Meat Thermometer

Beef Roasts, Beef Brisket	3-4 lbs.	4-5 hours	140° rare
Lamb Roasts, Venison	5-7 lbs.	5-6 hours	160° medium
Large cuts of Game	7-9 lbs.	7-10 hours	170° well done
Pork Roasts	3-4 lbs. 5-8 lbs.	5-6 hours 7-8 hours	170° 170°
Pork/Beef Ribs	Full grill	4-6 hours	Meat pulls from bone
Pork Chops	Full grill	4-6 hours	Meat pulls from bone
Sausage Links	Full grill	4-5 hours	170° for fresh sausage
Ham, Fresh	10 lbs.	7-8 hours	170°
Ham, Cooked	All sizes	3-4 hours	130°
Chicken (Cut up or split)	1-4 fryers, cut up or split	4-5 hours	180°/leg moves easily in joint
Chicken (Whole)	1-4 fryers	5-6 hours	180°/leg moves easily in joint
Turkey (Unstuffed)	8-12 lbs.	7-8 hours	180°/leg moves easily in joint
Fish, small whole	Full grill	2-3 hours	Flakes with fork
Fish, filets, steak	Full grill	1-3 hours	Flakes with fork
Duck	3-5 lbs.	5-6 hours	180°/leg moves easily in joint
Small game birds	Full grill	4-5 hours	180°/leg moves easily in joint

Limited Warranty



This Smoke Hollow ® Grill is guaranteed against broken or damaged parts at time of purchase. All parts carry a 1-year limited warranty. 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.

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