

AUTHENTIC
**SMOKE
HOLLOW®**

Owner's Manual **Grill & Smoker**



"Conforms to ANSI STD Z21.58-2015
OUTDOOR COOKING GAS APPLIANCES"

Model No.
PS9900-SY18

**THIS IS YOUR ASSEMBLY, CARE & USE MANUAL
WITH IMPORTANT WARNING & SAFETY INFORMATION.
PLEASE SAVE THESE INSTRUCTIONS.**

CUSTOMER SERVICE: 1-866-475-5180 (Monday–Friday, 8:30 am–4:30 pm, CST)
www.ulp-inc.com

FOR OUTDOOR USE ONLY

DANGER

IF YOU SMELL GAS:

1. SHUT OFF GAS TO THE APPLIANCE
2. EXTINGUISH ANY OPEN FLAME
3. OPEN LID
4. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT.

WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use, should not be stored in the vicinity of this or any other appliance.

GAS GRILL GENERAL WARNINGS

- Never use or store gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials in or near your grill.
- Never use charcoal, lava rocks or wood briquets in a gas grill. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- Ensure flames come out of all burner ports at each use. Spiders and insects like to build nests in burner tubes. Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the grill.
- Position your grill outdoors on a non-combustible level surface in a well ventilated location, a safe distance 10 ft. (3.1 m) from combustible materials, buildings and overhangs.
- Maintain a minimum clearance of 36 inches (91 cm) between all sides of grill, deck railings, walls or other combustible material. Not adhering to these clearances may prevent proper ventilation and can increase the risk of a fire and/or property damage, which could also result in personal injury. DO NOT use grill under overhead unprotected combustible construction.
- DO NOT leave the grill unattended while ON or in use.
- DO NOT use or install this grill in or on a recreational vehicle and/or boat.
- DO NOT allow grease or hot drippings to fall on hose and regulator assembly. If this occurs, turn gas supply OFF at once. Empty grease tray/cup and clean the hose and regulator assembly and inspect for damage before use.
- FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a garage, shed or breezeway.
- Keep children and pets away from hot grill. DO NOT allow children to use or play near this grill.
- DO NOT use water on a grease fire. Closing the lid to extinguish a grease fire is not possible.
- DO NOT allow the gas hose to come in contact with hot surfaces. Redirect the gas hose if necessary.
- DO NOT block ventilation areas in sides, back or cart compartment of grill.
- Never check for leaks using a match or open flame.
- DO NOT store items in cart that can catch fire or damage your grill (such as swimming pool supplies/ chemicals, table cloth, wood chips).

CHARCOAL GRILL GENERAL WARNINGS

- Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden or other surfaces that could burn.
- DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.
- Proper clearance of 10 feet (3.1 m) between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. Do not place grill under a roof overhang or other enclosed area.
- For outdoor use only. Do not operate grill indoors or in an enclosed area.
- For household use only. Do not use this grill for other than its intended purpose.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid.
- Use charcoal chimney starter or charcoal that has been pre-treated with lighter fluid when starting fire in charcoal section of your grill.
- Do not store lighter fluid or other flammable liquids, material or charcoal that has been pre-treated with lighter fluid under or around the grill.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
- Do not leave grill unattended when in use.
- Do not exceed a temperature of 400°F (205°C). Do not allow charcoal and/or wood to rest on the walls of grill. Doing so will greatly reduce the life of the metal and finish of your grill.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under grill.

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL.
FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL
COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.
SAVE THIS MANUAL FOR FUTURE REFERENCE.**

WARNING

CALIFORNIA PROPOSITION 65

This product contains, or the use of this product releases, chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.



Congratulations

on your purchase of your new
Smoke Hollow® Grill & Smoker.

With proper set-up, operation and maintenance, this appliance will provide you with years of delicious food and cooking enjoyment.

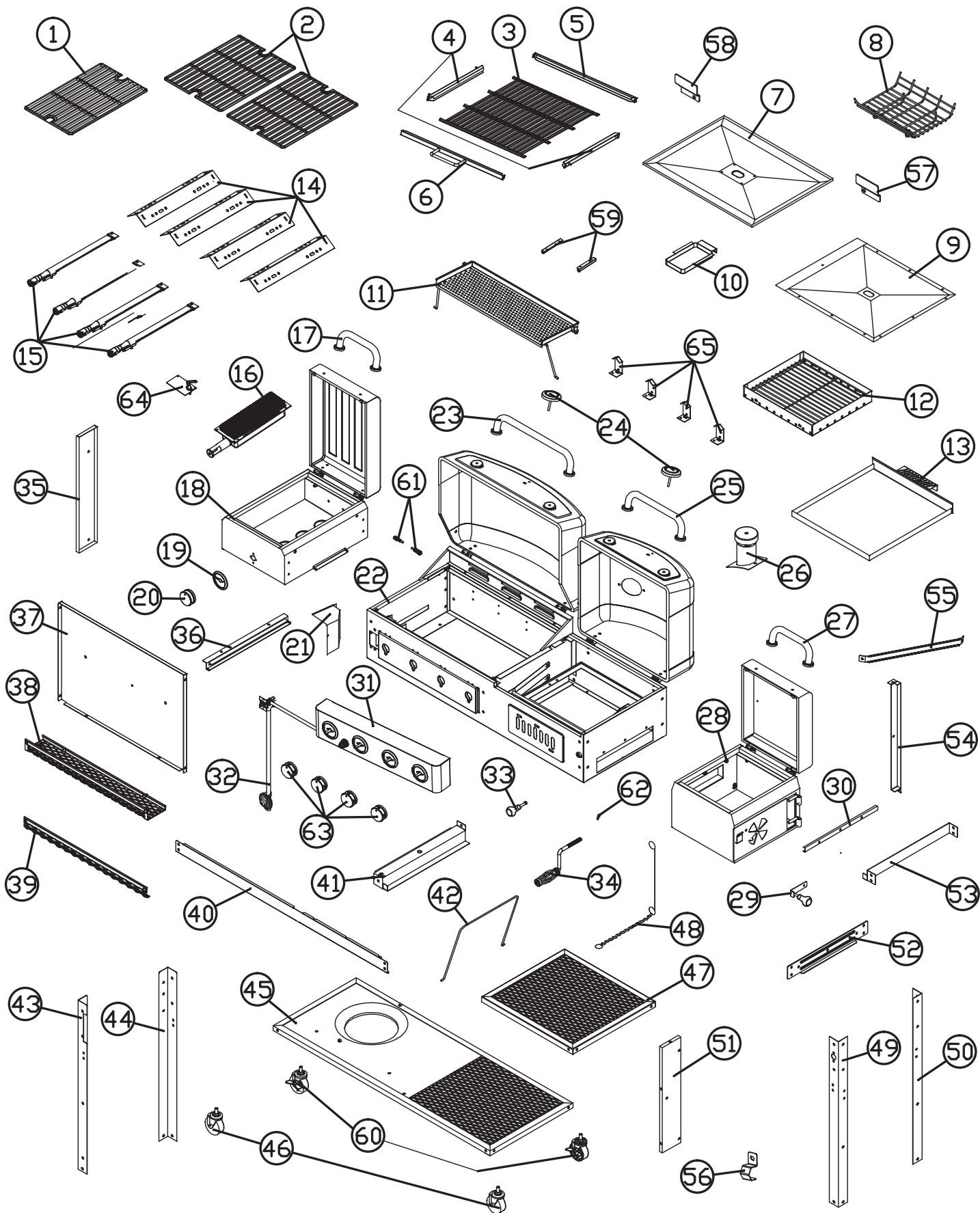
IMPORTANT

When you un-pack your grill, remove all parts and packaging material from the box and inside the grill. Make sure you have all the items on the parts list. Carefully check the unit and make sure there is no damage.

IF YOU HAVE ANY PROBLEMS WITH THIS PRODUCT OR THERE ARE MISSING OR DAMAGED PARTS , PLEASE CALL CUSTOMER SERVICE TOLL FREE 1-866-475-5180 (Monday–Friday, 8:30 am–4:30 pm, CST).

NOTE : DO NOT RETURN UNIT TO THE STORE BEFORE CALLING THE TOLL FREE NUMBER. Do not dispose of your cartons until you are completely satisfied with your new Smoke Hollow grill.

Parts and Tool List

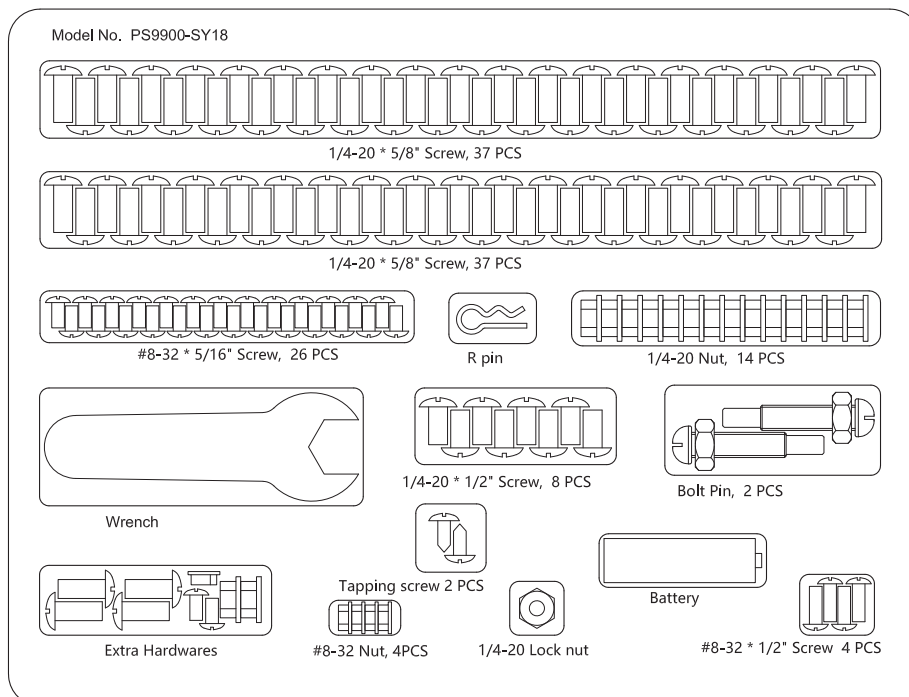


Parts and Tool List

| Key | Description | Qty | Part # |
|-----|--------------------------------------|-----|-------------|
| 1 | Sear Burner Cooking Grid | 1 | PS9900SY-1 |
| 2 | Gas Cooking Grid | 2 | PS9900SY-2 |
| 3 | Charcoal Cooking Grid | 1 | PS9900SY-3 |
| 4 | Cooking Grid Side Frame | 1 | PS9900SY-44 |
| 5 | Cooking Grid Rear Frame | 1 | PS9900SY-45 |
| 6 | Cooking Grid Front Frame with Handle | 1 | PS9900SY-46 |
| 7 | Drip Tray-Gas Grill | 1 | PS9900SY-5 |
| 8 | Firebox Wood Rack | 1 | PS9900SY-6 |
| 9 | Drip Tray-Charcoal Grill | 1 | PS9900SY-7 |
| 10 | Removable Grease Cup-Gas Grill | 1 | H4930-05 |
| 11 | Warming Rack | 1 | PS9900SY-4 |
| 12 | Charcoal Tray | 1 | PS9900SY-13 |
| 13 | Removable Grease Tray-Charcoal | 1 | PS9900SY-14 |
| 14 | Heat Tent | 4 | PS9900SY-8 |
| 15 | Burner Tubes | 4 | PS9900SY-16 |
| 16 | Sear Burner | 1 | TR023 |
| 17 | Sear Burner Lid Handle | 1 | PS9900SY-9 |
| 18 | Sear Burner Housing and Lid Assembly | 1 | PS9900SY-17 |
| 19 | Sear Burner Knob Bezel | 1 | PS9900SY-20 |
| 20 | Burner Knob | 1 | TR037 |
| 21 | HVR Cover | 1 | 47183T-03 |
| 22 | Gas and Charcoal Cabinet with Lids | 1 | PS9900SY-18 |
| 23 | Gas Grill Lid Handle | 1 | PS9900SY-11 |
| 24 | Heat Indicator | 2 | TR041 |
| 25 | Charcoal Grill Lid Handle | 1 | PS9900SY-12 |
| 26 | Smoke Stack | 1 | PS9900SY-15 |
| 27 | Firebox Lid Handle | 1 | PS9900SY-27 |
| 28 | Firebox Housing | 1 | PS9900SY-26 |
| 29 | Firebox Door Handle | 1 | TR036 |
| 30 | Firebox Brace Support | 1 | PS9900SY-29 |
| 31 | Control Panel Assembly | 1 | PS9900SY-23 |
| 32 | HVR | 1 | PS9900SY-43 |
| 33 | Charcoal Vent Knob | 1 | TR016 |

| Key | Description | Qty | Part # |
|-----|--------------------------------|-----|-------------|
| 34 | Charcoal Tray Lift Lever | 1 | PS9900SY-25 |
| 35 | Left Side Shelf Support | 1 | PS9900SY-19 |
| 36 | Left Side Drip Tray Guide | 1 | PS9900SY-22 |
| 37 | Cart Front Panel | 1 | PS9900SY-21 |
| 38 | Middle Condiment Rack | 1 | PS9900SY-32 |
| 39 | Lower Condiment Front Mesh | 1 | PS9900SY-33 |
| 40 | Cart Front Horizontal Bracket | 1 | PS9900SY-34 |
| 41 | Center Drip Tray Guide | 1 | PS9900SY-24 |
| 42 | Cylinder Retainer Wire | 1 | 47183T-34 |
| 43 | Left Front Leg | 1 | PS9900SY-37 |
| 44 | Left Rear Leg | 1 | PS9900SY-38 |
| 45 | Bottom Shelf | 1 | PS9900SY-36 |
| 46 | Caster Wheel | 4 | PS9900SY-42 |
| 47 | Middle Mesh Shelf | 1 | PS9900SY-35 |
| 48 | Match Lighter and Chain | 1 | N/A |
| 49 | Right Front Leg | 1 | PS9900SY-39 |
| 50 | Right Rear Leg | 1 | PS9900SY-40 |
| 51 | Right Side Shelf Support | 1 | PS9900SY-47 |
| 52 | Firebox Support Bracket | 1 | PS9900SY-31 |
| 53 | Right Side Drip Tray Guide | 1 | PS9900SY-30 |
| 54 | Rear Vertical Support | 1 | PS9900SY-28 |
| 55 | Tank Brace | 1 | PS9900SY-48 |
| 56 | Hose Clamp | 1 | PS9900SY-49 |
| 57 | Right Tray Stop | 1 | PS9900SY-50 |
| 58 | Left Tray Stop | 1 | PS9900SY-51 |
| 59 | Grease Cup Track | 2 | PS9900SY-52 |
| 60 | Locking Caster Wheel | 1 | PS9900SY-53 |
| 61 | Bolt Pin | 2 | PS9900SY-HW |
| 62 | "R" Pin | 1 | PS9900SY-HW |
| 63 | Control Knob | 4 | PS9900SY-54 |
| 64 | Sear Burner Electrode Assembly | 1 | PS9900SY-55 |
| 65 | Burner and Heat Tent Bracket | 4 | PS9900SY-56 |
| 66 | Hardware Pack | 1 | PS9900SY-HW |

Hardware Pack (Part # PS9900SY-HW)

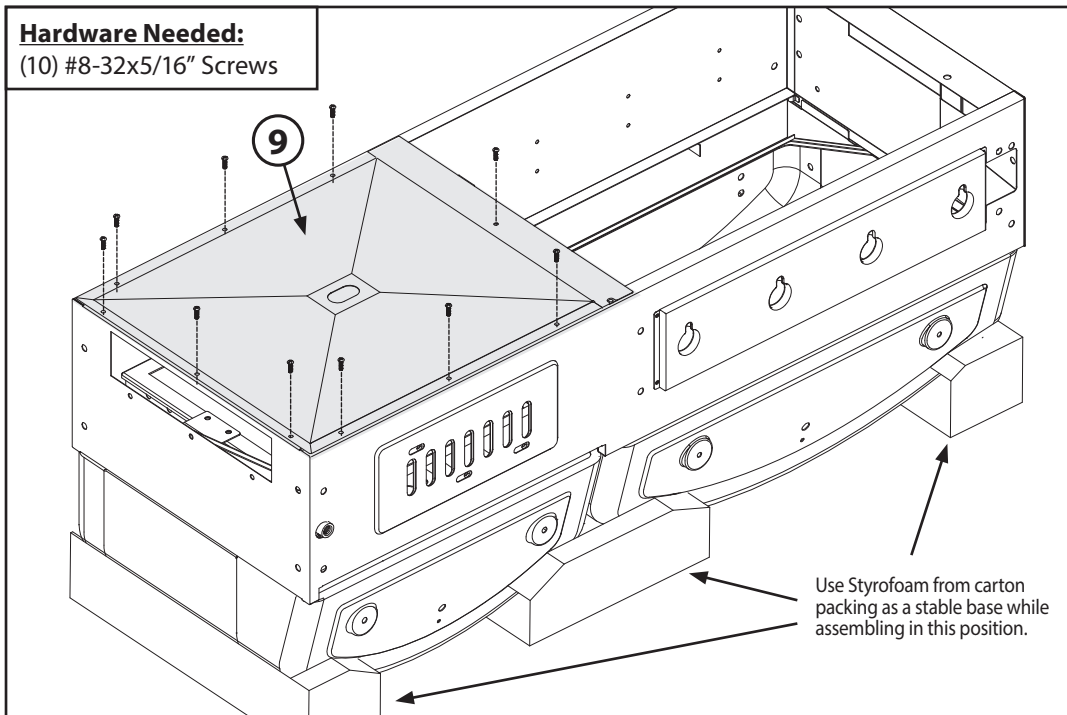


Grill Assembly

Carefully cut the straps holding the carton together. Cut the carton sleeve 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.**

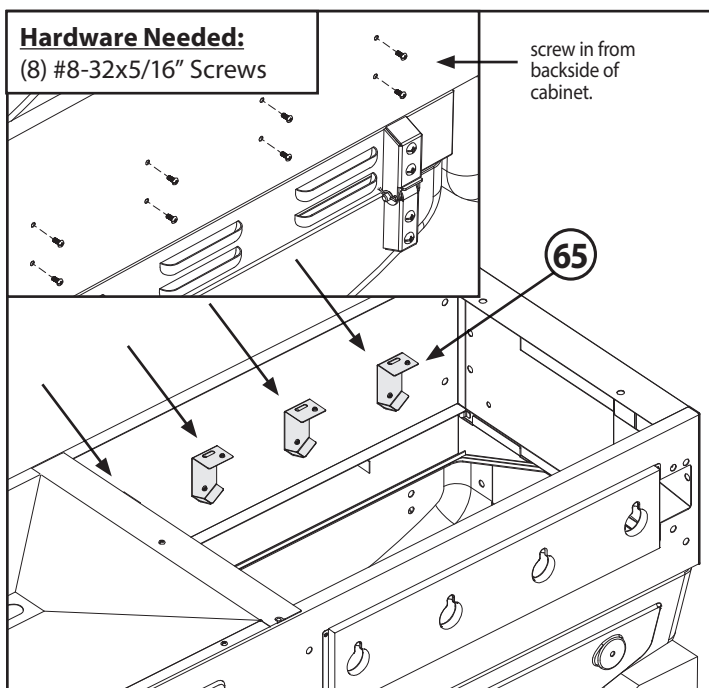
NOTE: Assembly instructions are labeled with part key numbers for reference. (Please refer to pages 5 and 6 for help with identifying parts and hardware).

Tools Required: Phillips Head Screwdriver, Adjustable Wrench and Long Nose Pliers



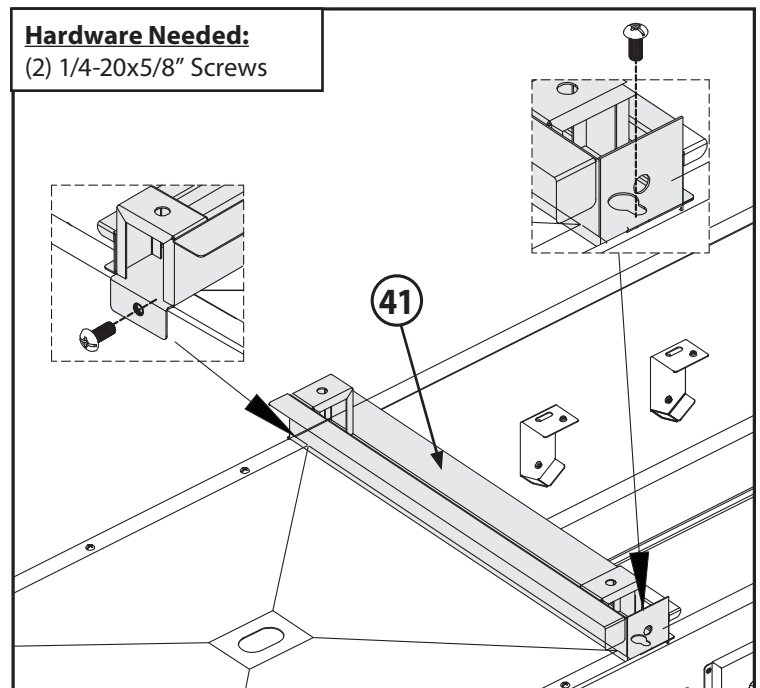
STEP 1:

With Cabinet in upside down position resting on styrofoam from carton, attach Drip Tray to bottom of Cabinet as shown here.



STEP 2:

Attach (4) Burner and Heat Tent Brackets as shown here.

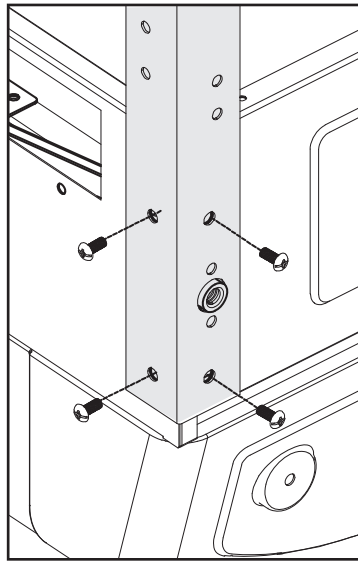
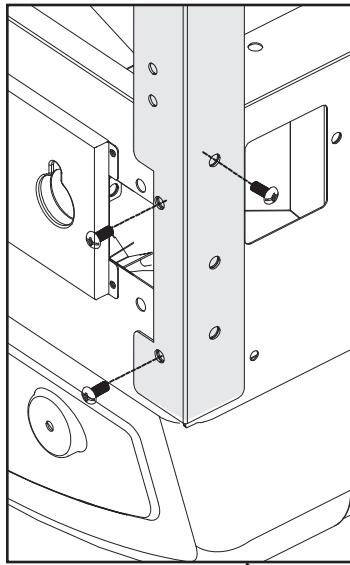


STEP 3:

Attach Center Drip Tray Guide to bottom of Cabinet as shown here.

Grill Assembly

Hardware Needed:
(14) 1/4-20x5/8" Screws



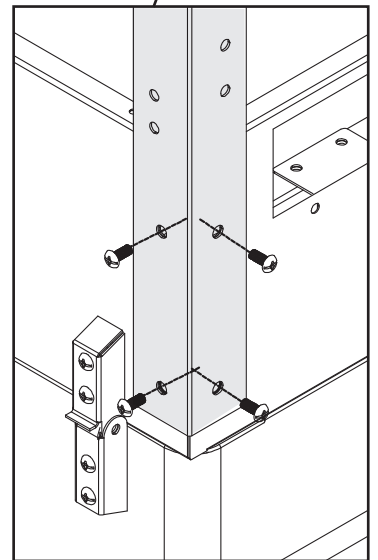
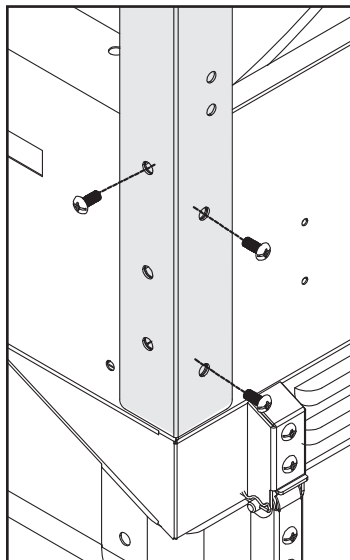
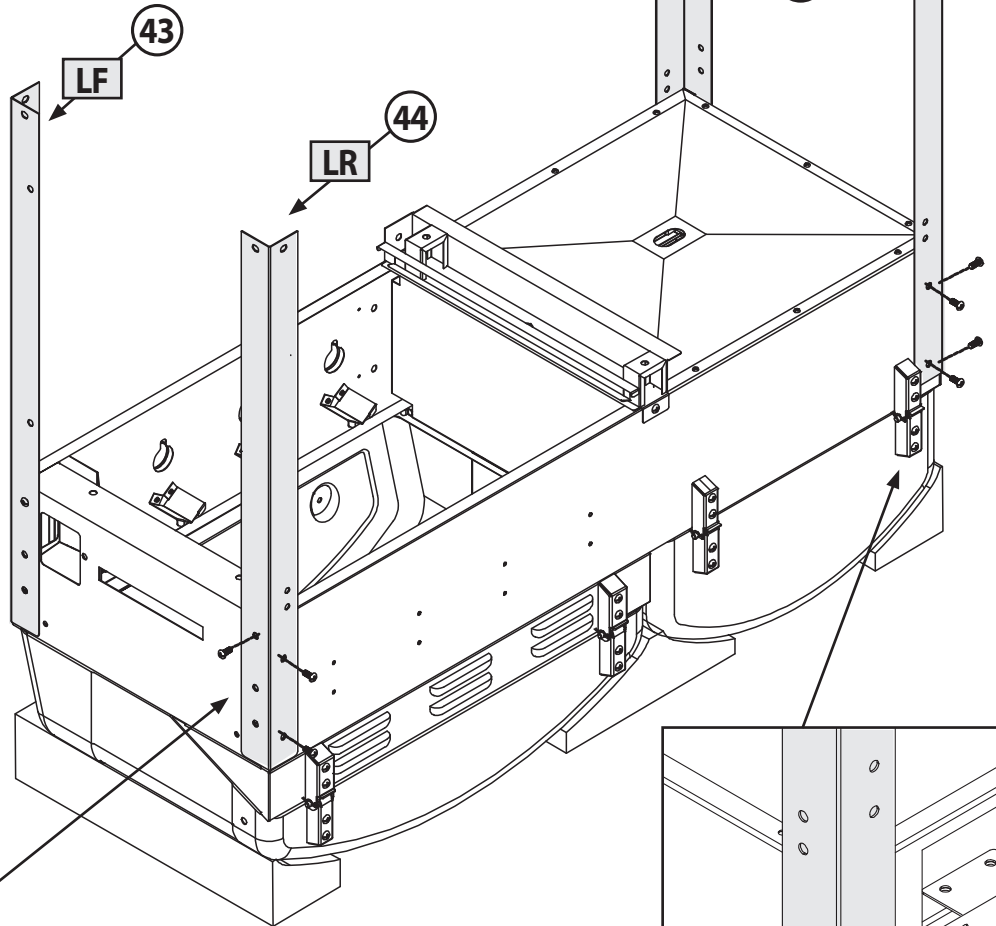
49 RF

50 RR

STEP 4:

Attach Legs to Cabinet as shown here. Legs will be labeled LF, RF, LR and RR for correct identification.

Note:
Do not tighten screws until instructed to do so later in the assembly.
(After completing step 16)

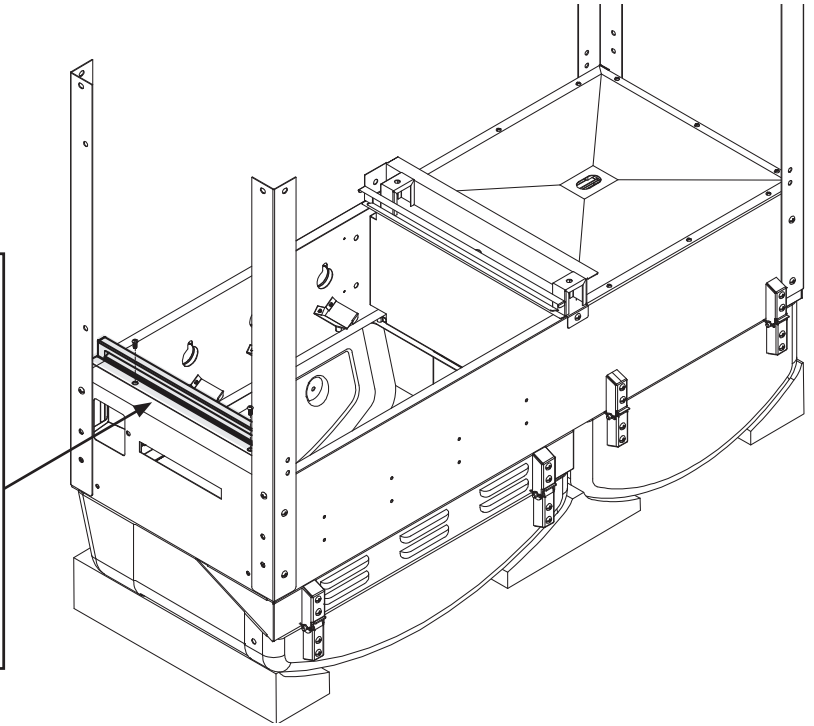
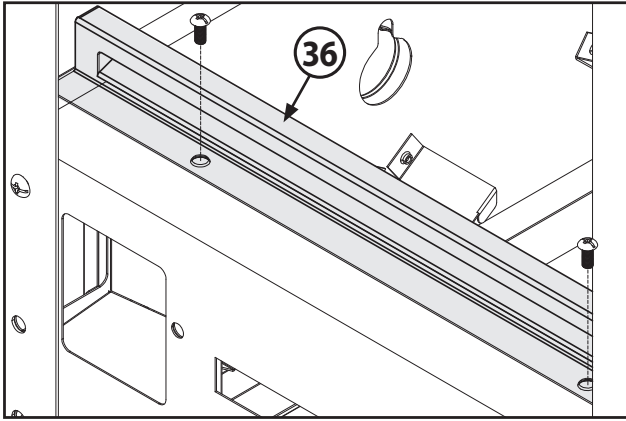


Grill Assembly

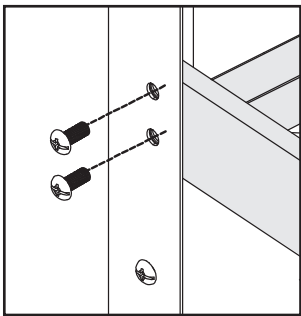
Hardware Needed:
(2) 1/4-20x5/8" Screws

STEP 5:

Attach Left Side Drip Tray Guide.

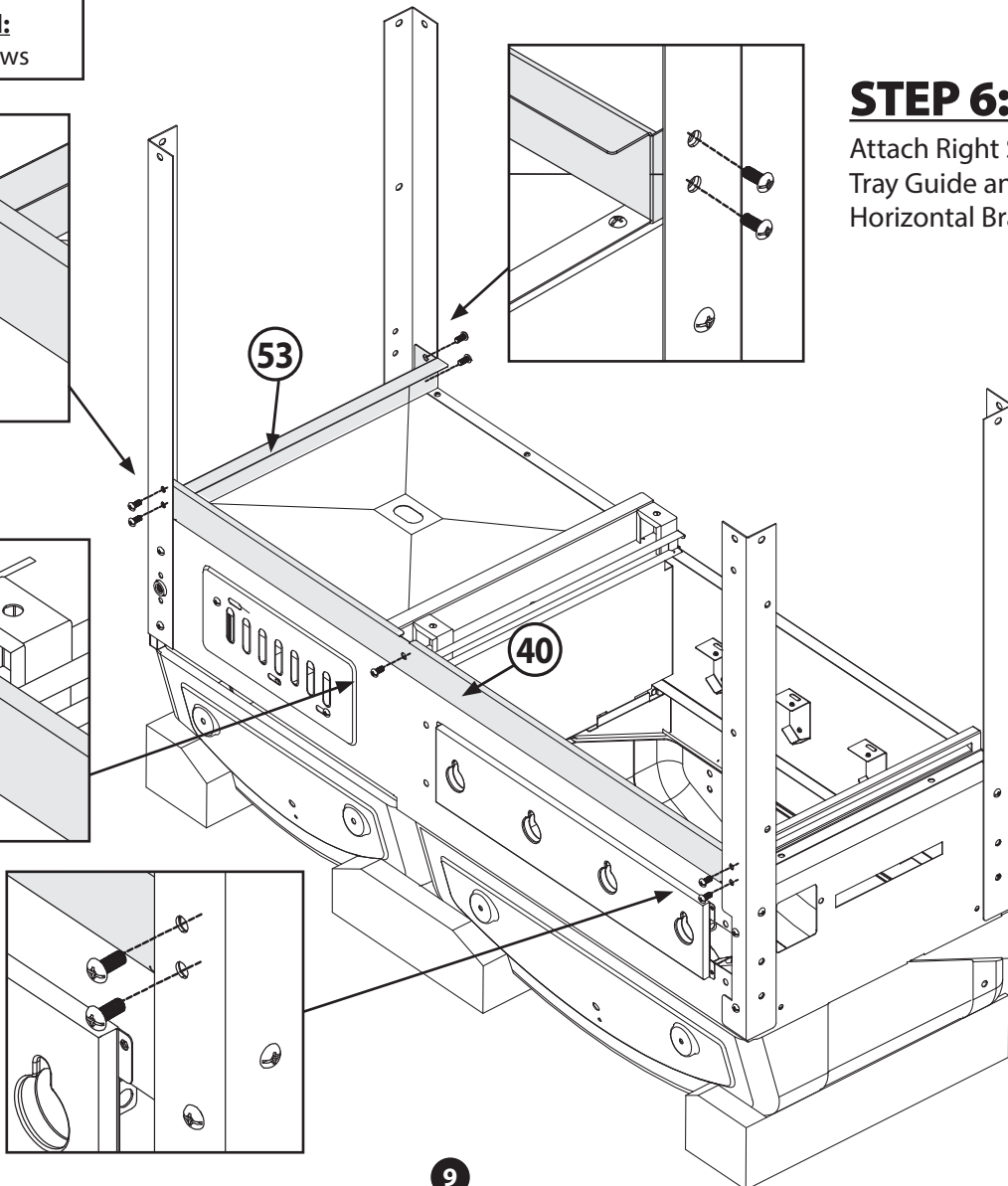
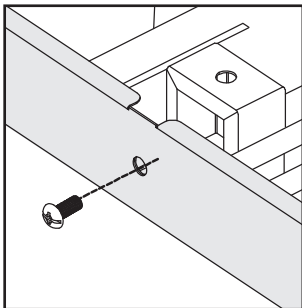


Hardware Needed:
(7) 1/4-20x5/8" Screws



STEP 6:

Attach Right Side Drip Tray Guide and Cart Front Horizontal Bracket.



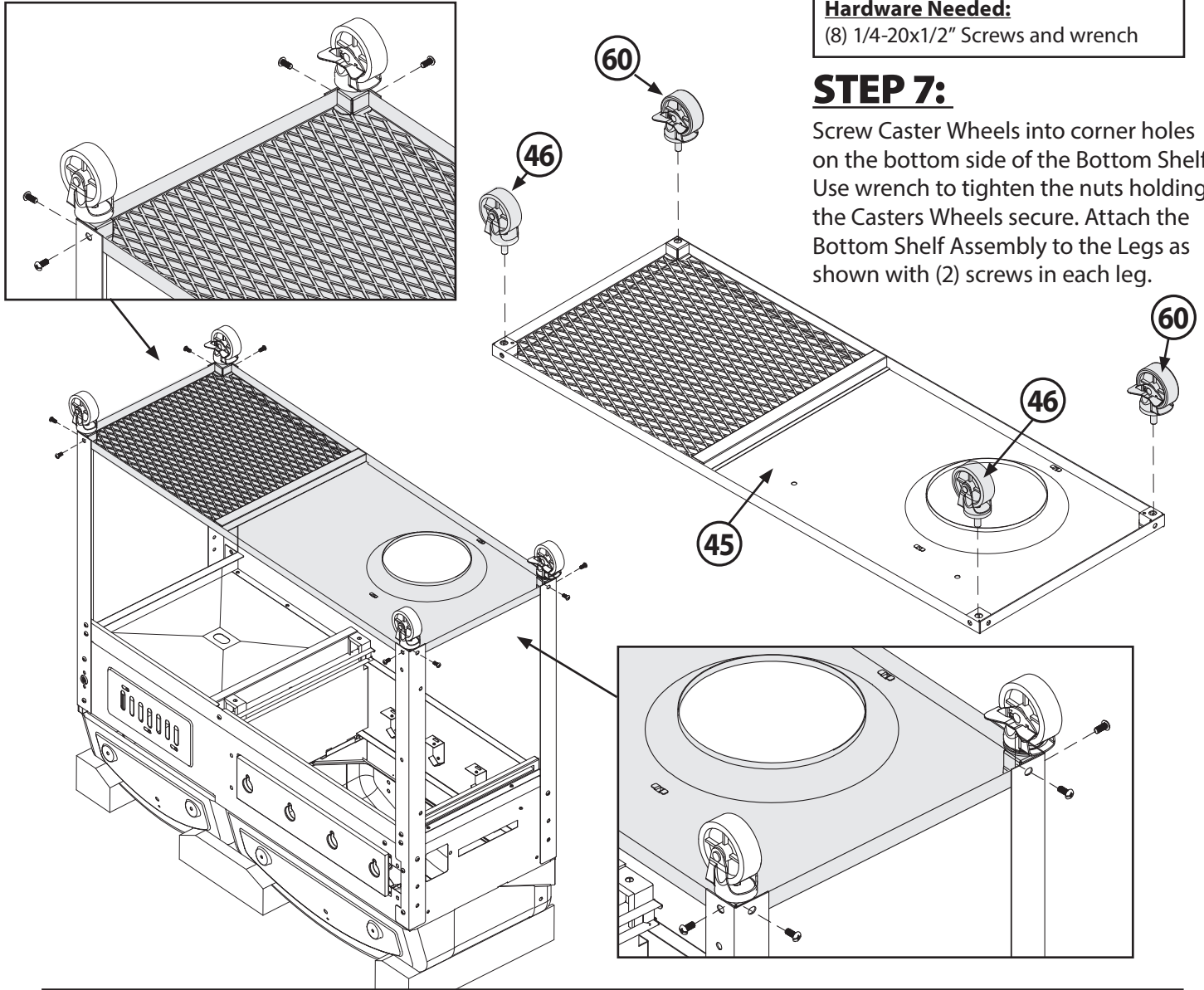
Grill Assembly

Hardware Needed:

(8) 1/4-20x1/2" Screws and wrench

STEP 7:

Screw Caster Wheels into corner holes on the bottom side of the Bottom Shelf. Use wrench to tighten the nuts holding the Casters Wheels secure. Attach the Bottom Shelf Assembly to the Legs as shown with (2) screws in each leg.

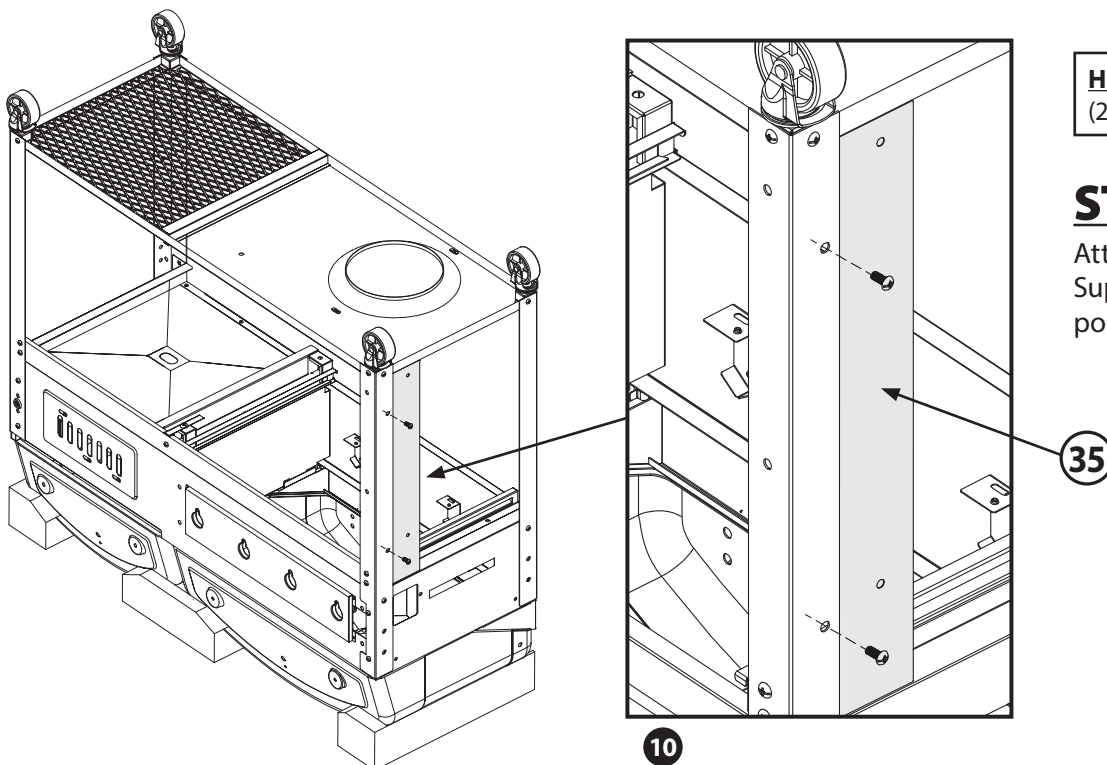


Hardware Needed:

(2) 1/4-20x5/8" Screws

STEP 8:

Attach Left Side Shelf Support. Make sure part is positioned as shown.

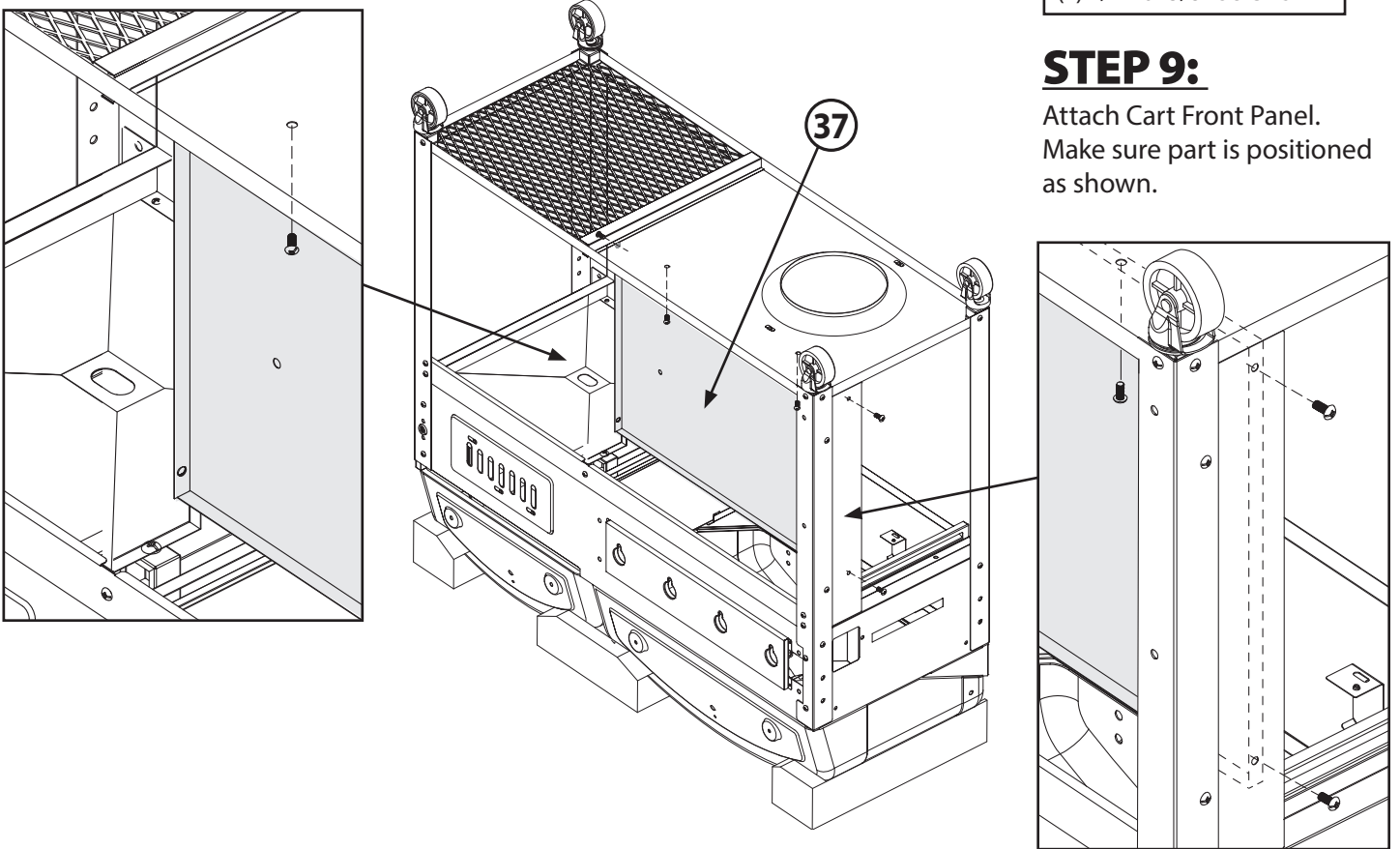


Grill Assembly

Hardware Needed:
(4) 1/4-20x5/8" Screws

STEP 9:

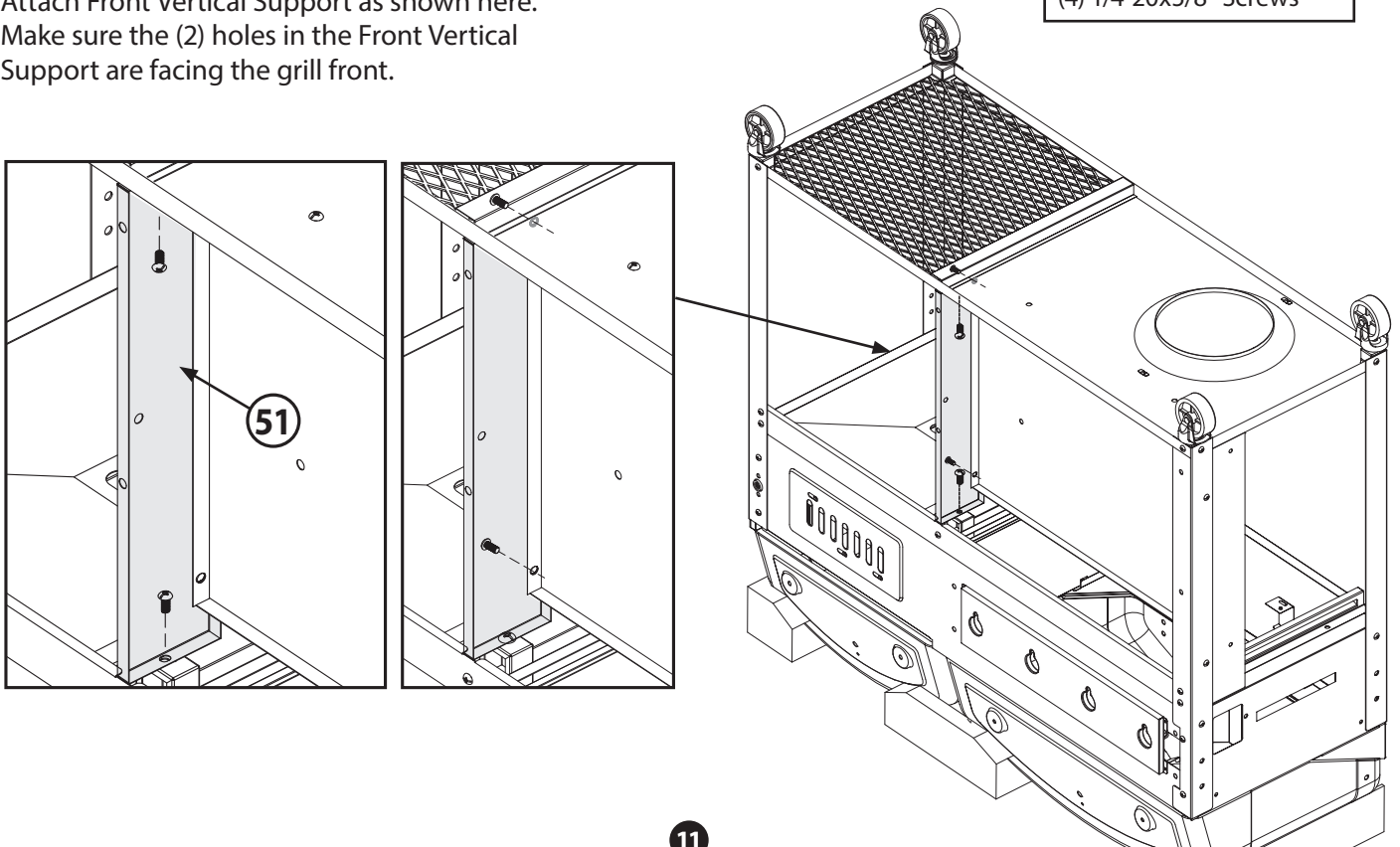
Attach Cart Front Panel.
Make sure part is positioned
as shown.



STEP 10:

Attach Front Vertical Support as shown here.
Make sure the (2) holes in the Front Vertical
Support are facing the grill front.

Hardware Needed:
(4) 1/4-20x5/8" Screws

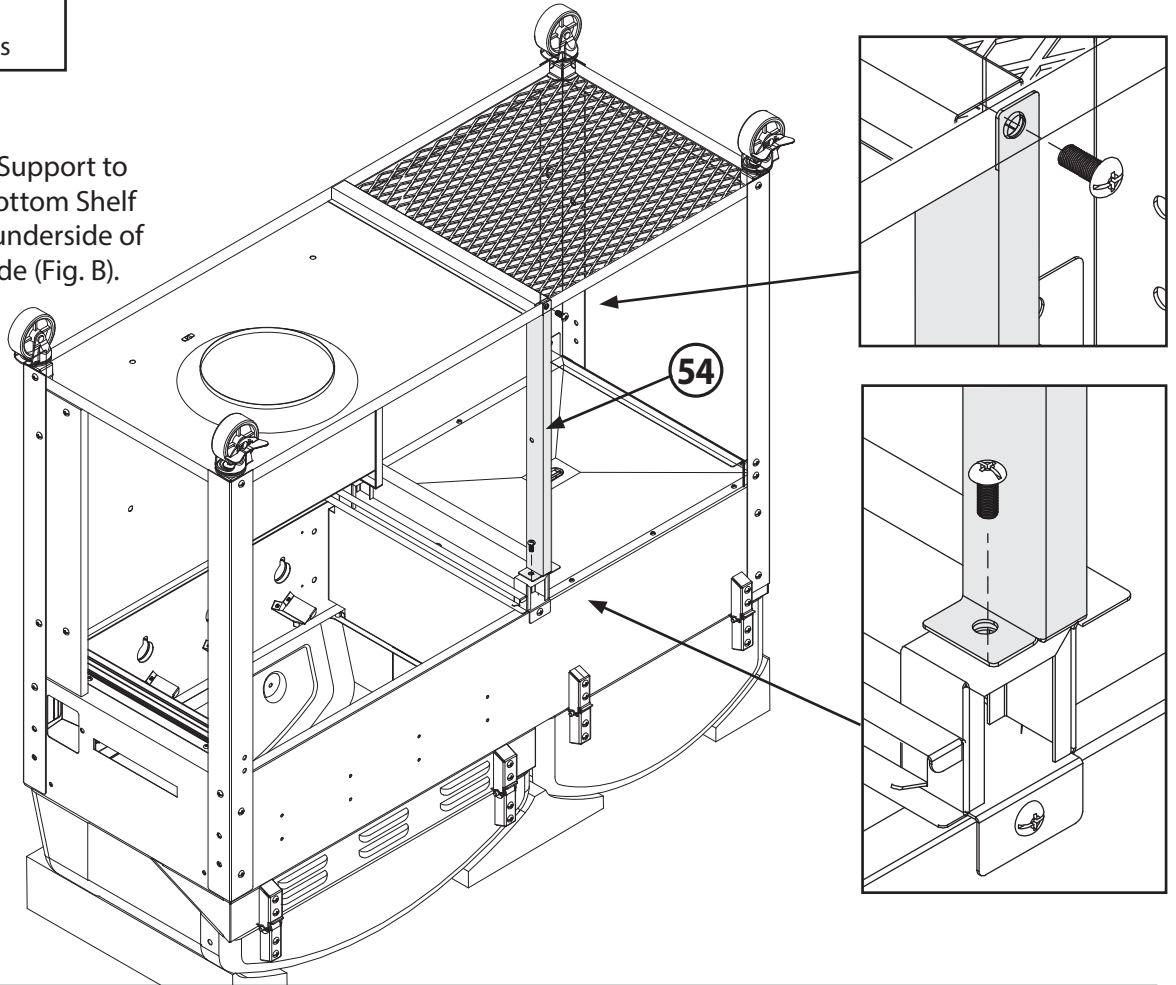


Grill Assembly

Hardware Needed:
(2) 1/4-20x5/8" Screws

STEP 11:

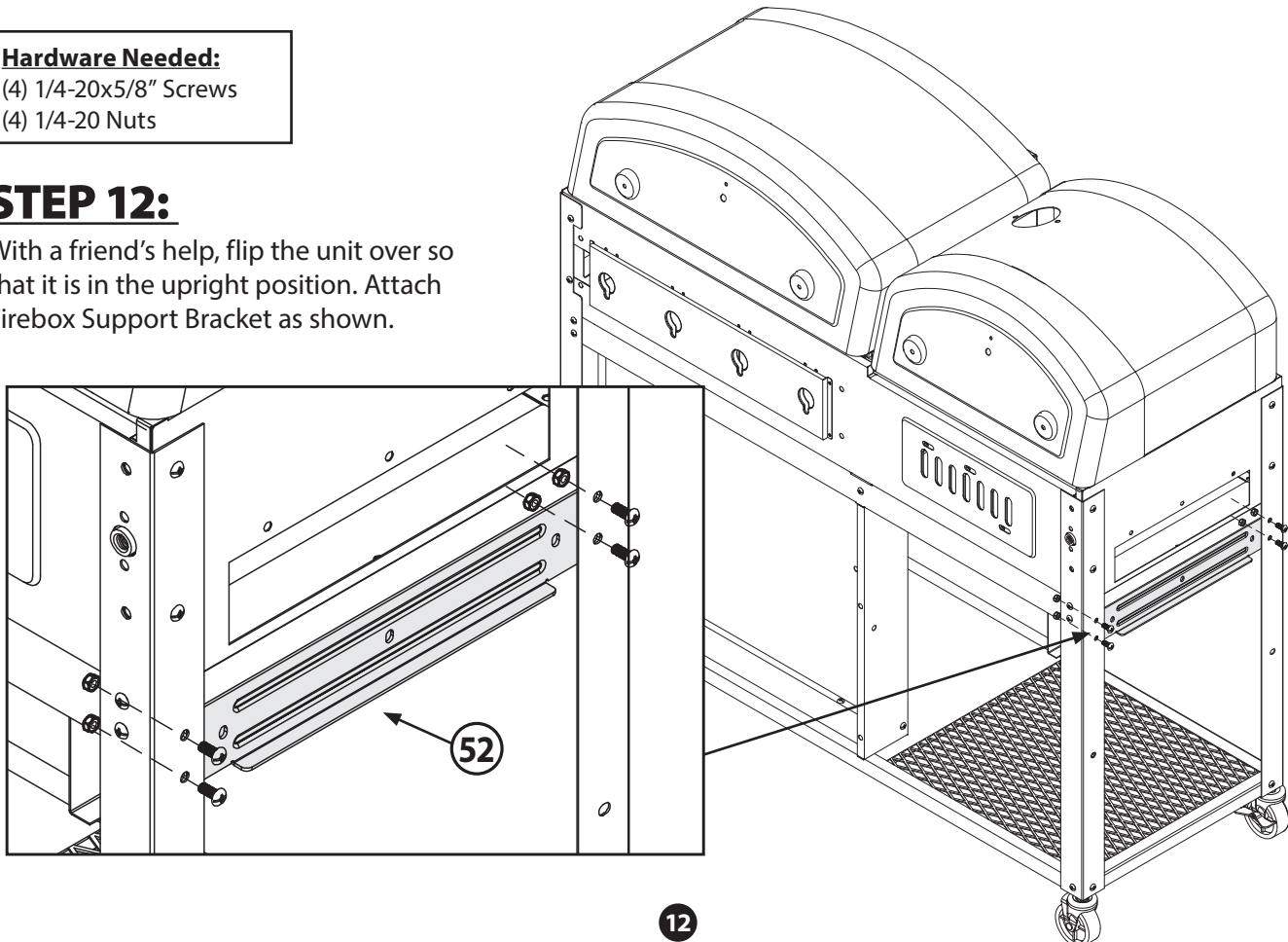
Attach Rear Vertical Support to the back flange of Bottom Shelf (Fig. A) and to back underside of Center Drip Tray Guide (Fig. B).



Hardware Needed:
(4) 1/4-20x5/8" Screws
(4) 1/4-20 Nuts

STEP 12:

With a friend's help, flip the unit over so that it is in the upright position. Attach Firebox Support Bracket as shown.



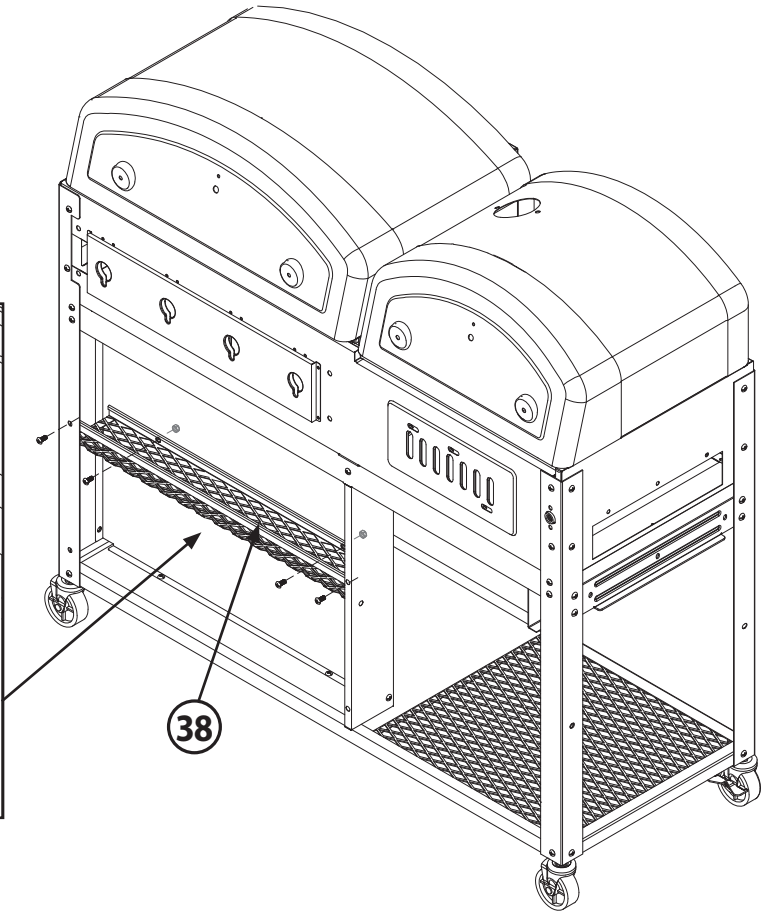
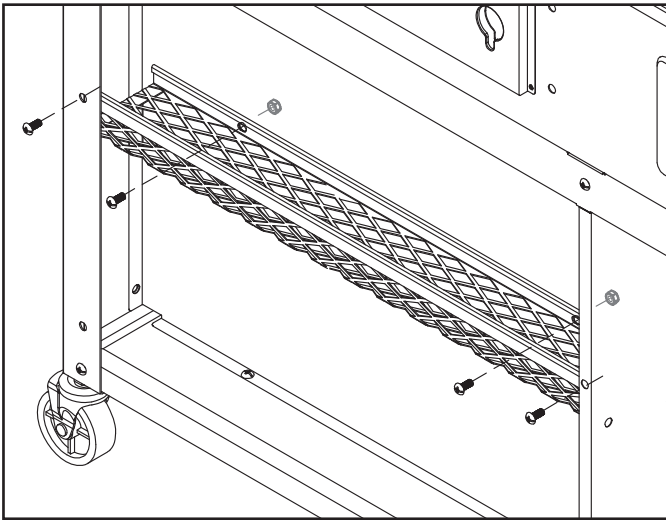
Grill Assembly

Hardware Needed:

- (4) 1/4-20x5/8" Screws
- (2) 1/4-20 Nuts

STEP 13:

Attach the Middle Condiment Rack.

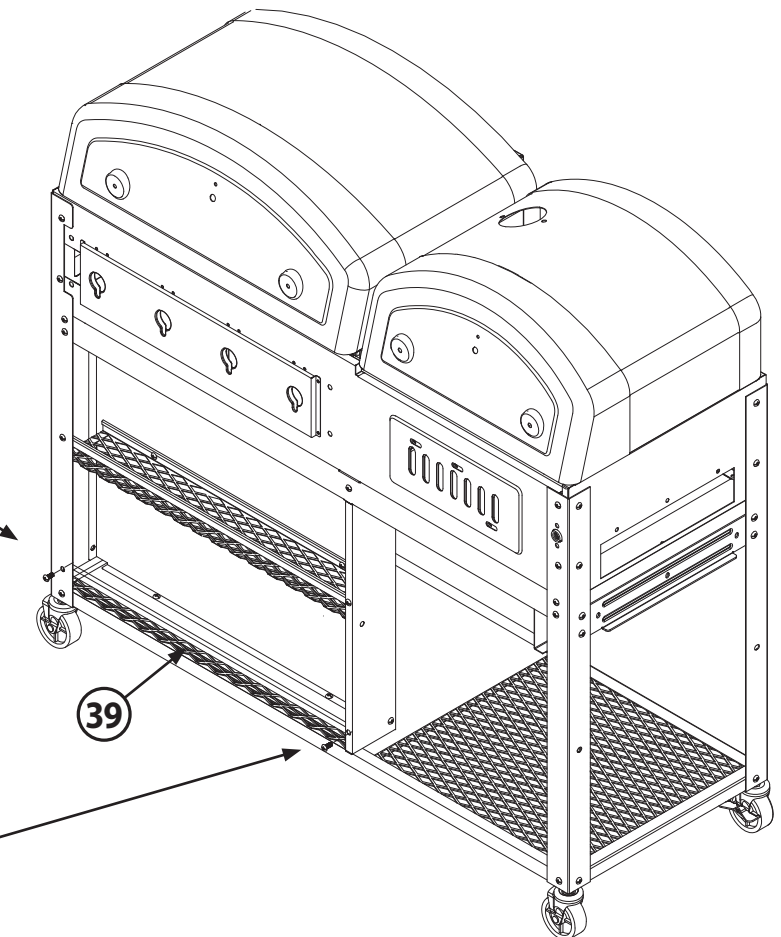
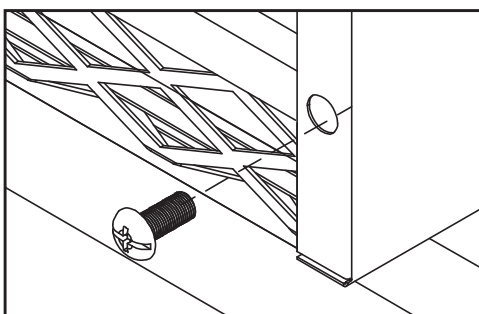
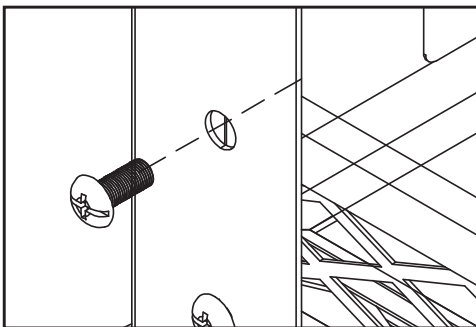


Hardware Needed:

- (2) 1/4-20x5/8" Screws

STEP 14:

Attach Lower Condiment Front Mesh.

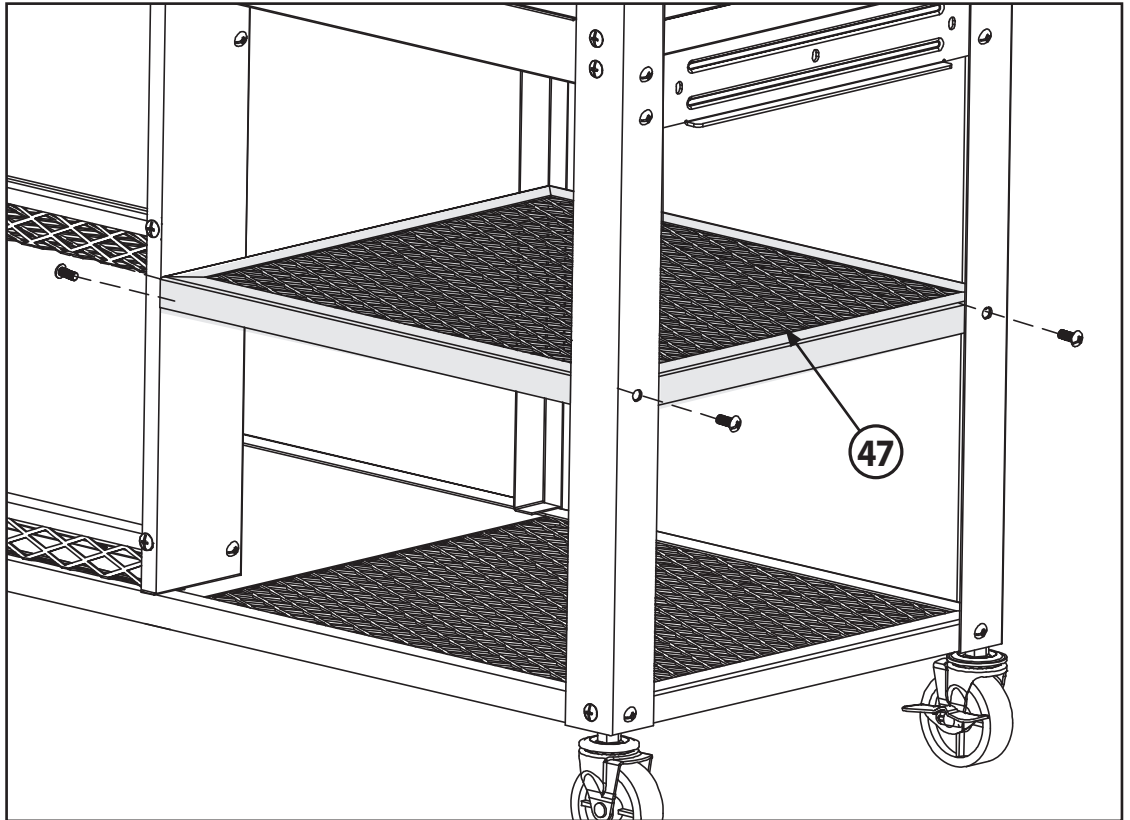


Grill Assembly

Hardware Needed:
(3) 1/4-20x5/8" Screws

STEP 15:

Attach Middle Mesh Shelf as shown.

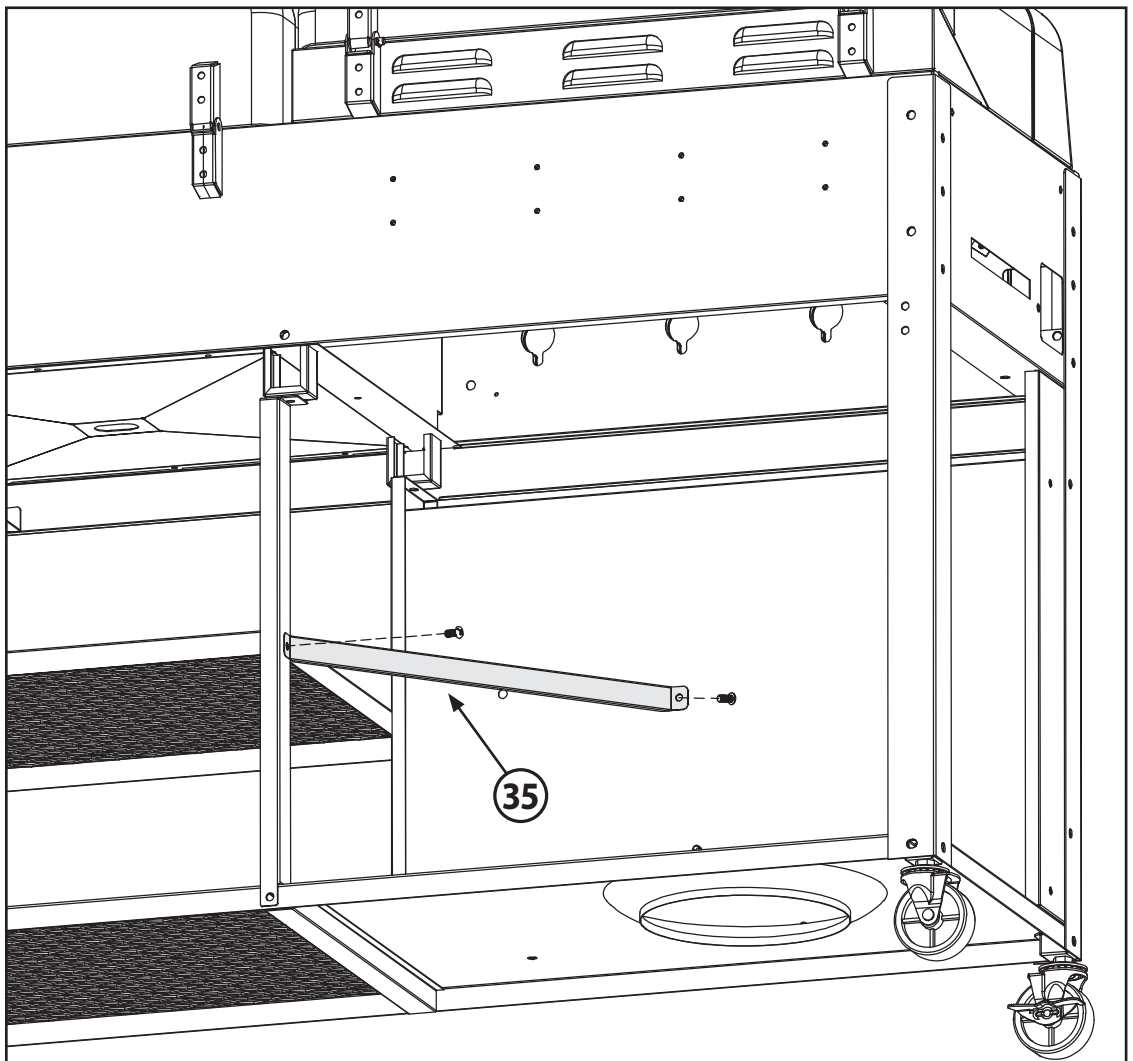


Hardware Needed:
(2) 1/4-20x5/8" Screws

STEP 16:

Attach Tank Brace as shown.

**Fully tighten
all bolts at
this time.**



Grill Assembly

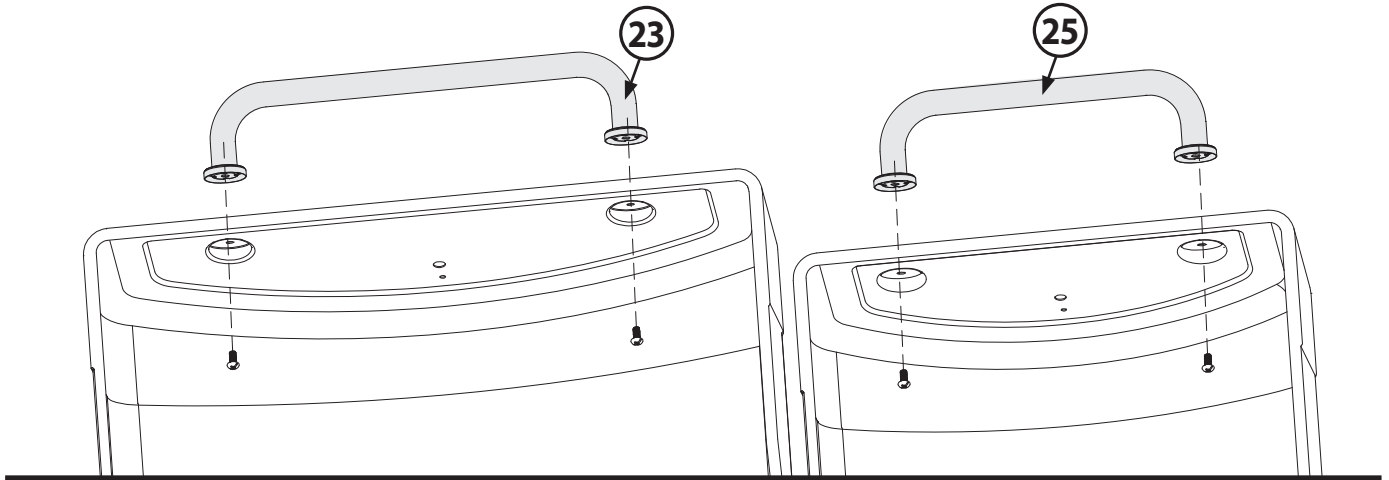
STEP 17:

Remove screws from Gas Grill Lid Handle and Charcoal Grill Lid Handle. Attach Handles to Lids as shown.

Hardware Needed:

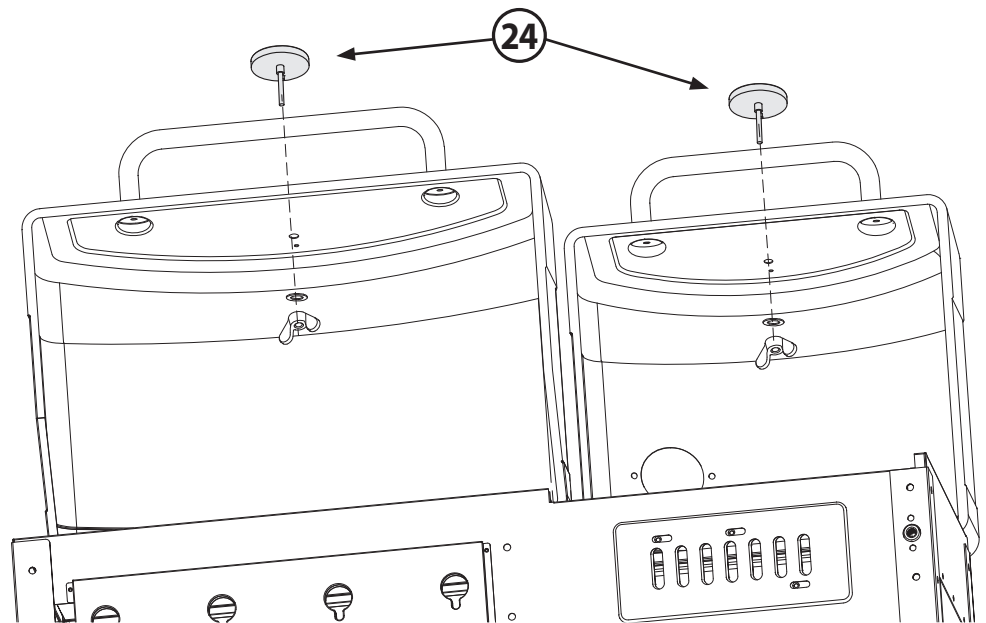
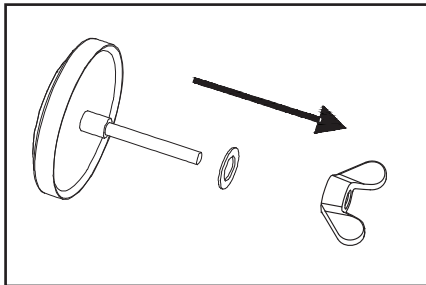
(4) 1/4-20x5/8" Screws

Note: Screws are preassembled with handles.



STEP 18:

Remove washer and wingnut from both Heat Indicators. Insert through the Lid holes as shown and reapply washers and wingnuts.



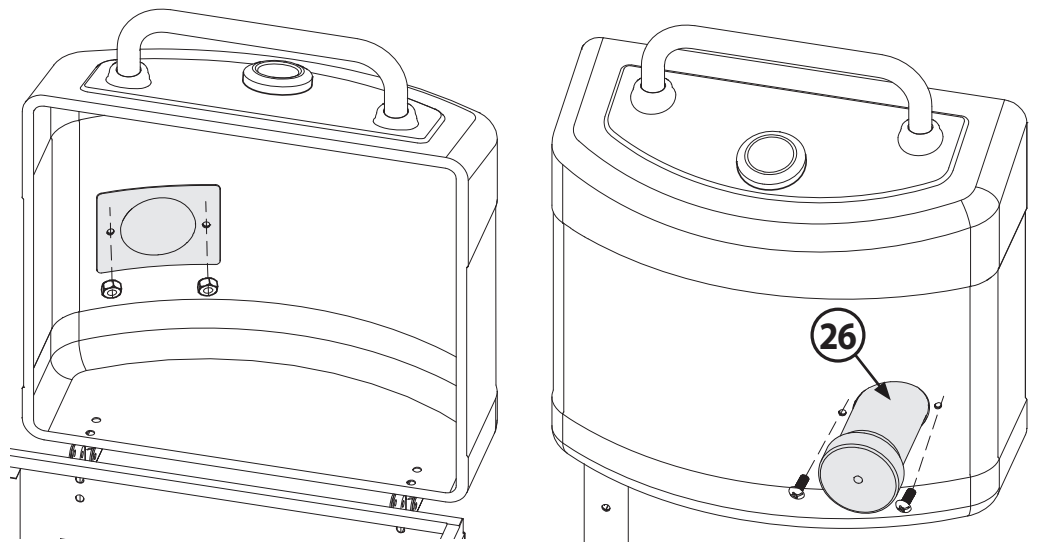
Hardware Needed:

(2) 1/4-20x5/8" Screws

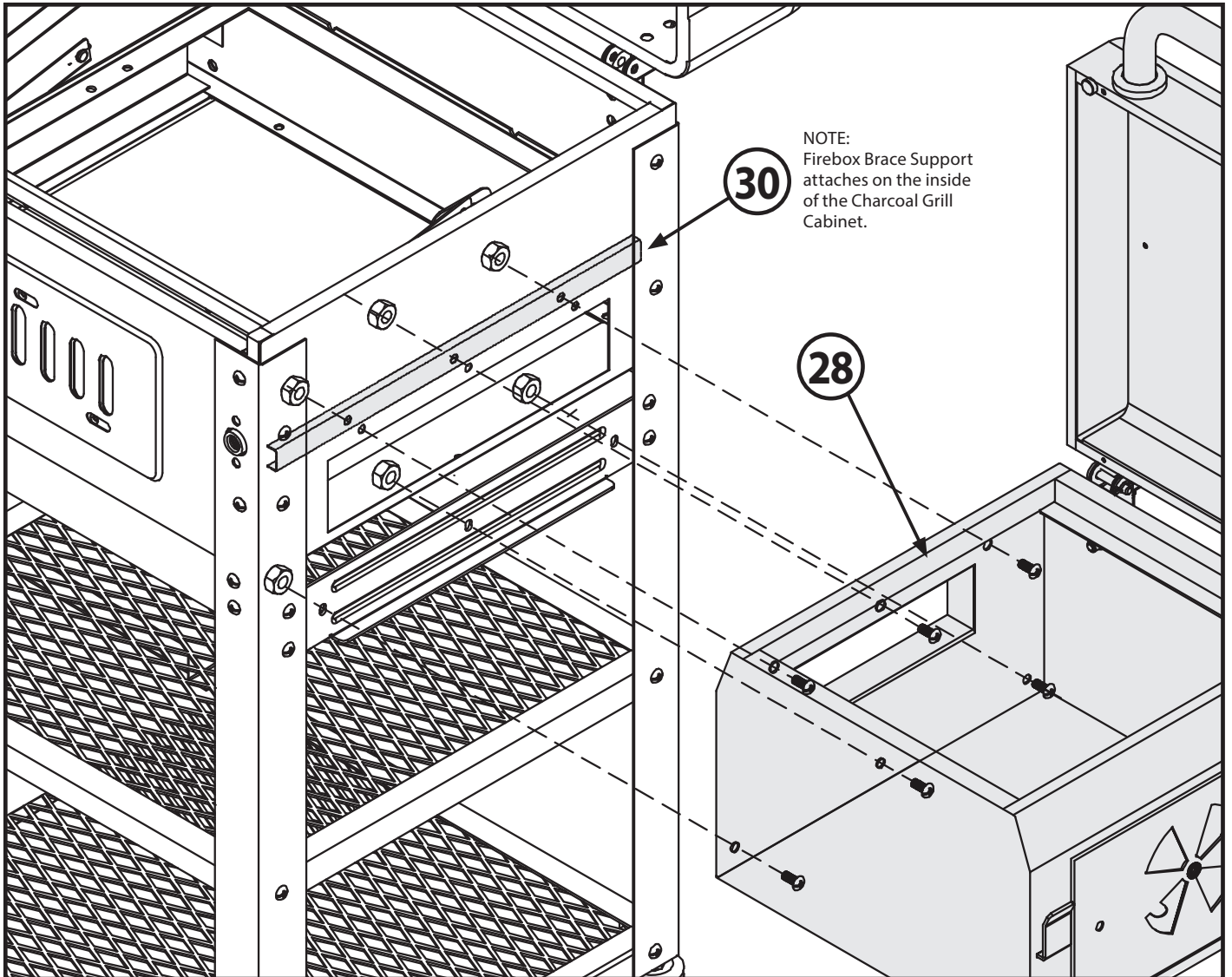
(2) 1/4-20 Nuts

STEP 19:

Unscrew Cap from Smoke Stack then insert through the hole on the inside of the Charcoal Grill Lid. Attach as shown with (2) screws and (2) nuts.



Grill Assembly

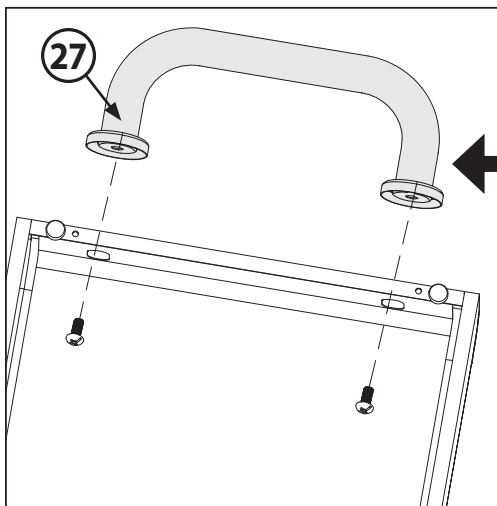


NOTE:
Firebox Brace Support
attaches on the inside
of the Charcoal Grill
Cabinet.

Hardware Needed:
(6) 1/4-20x5/8" Screws
(6) 1/4-20 Nuts

STEP 20:

With a friend's help, attach Firebox Housing **28** to the Cabinet with the listed screws and nuts. The Firebox Brace Support **30** attaches from inside the cabinet with the top 3 screws. Apply nuts from inside the cabinet and tighten.



Hardware Needed:
(2) 1/4-20x5/8" Screws
Note: Screws preassembled.

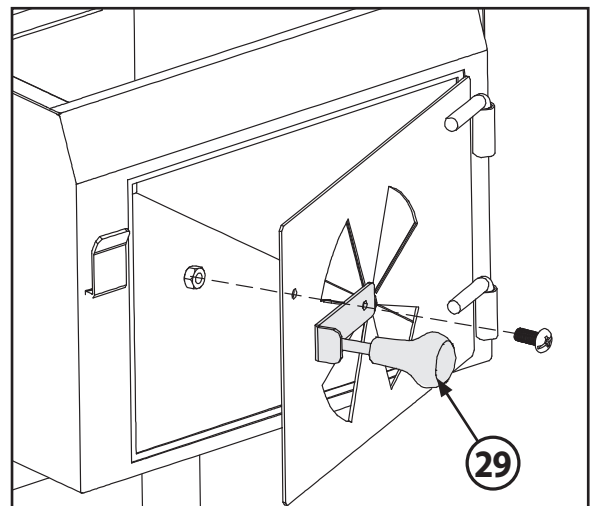
STEP 21:

Attach Firebox Lid Handle.

Hardware Needed:
(1) 1/4-20x5/8" Screw
(1) 1/4-20 Lock Nut

STEP 22:

Attach Firebox Door Handle.



Grill Assembly

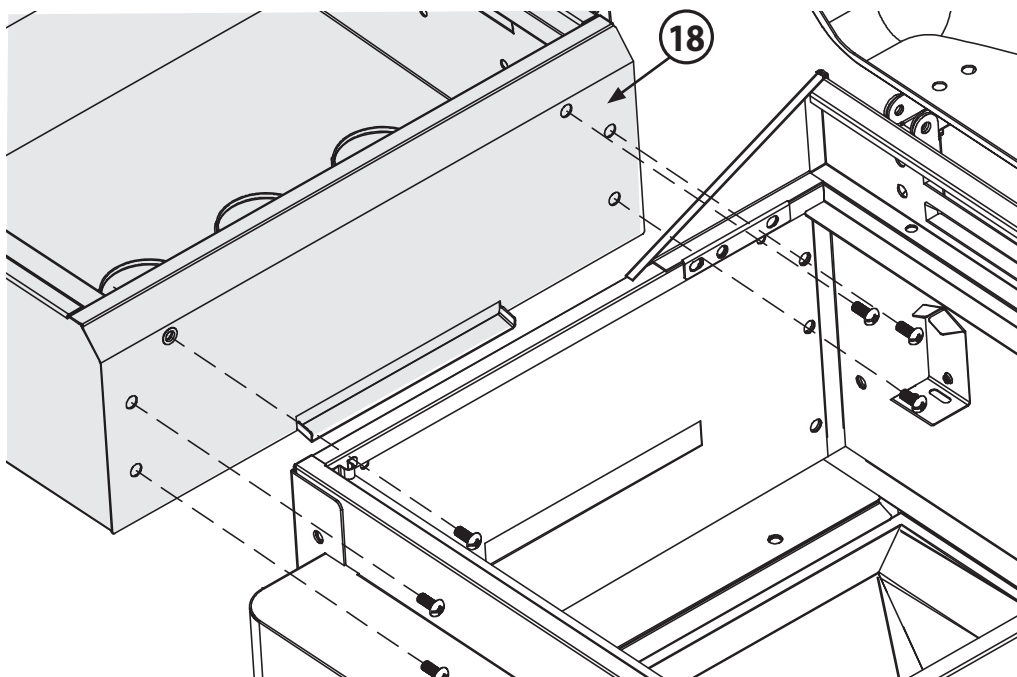
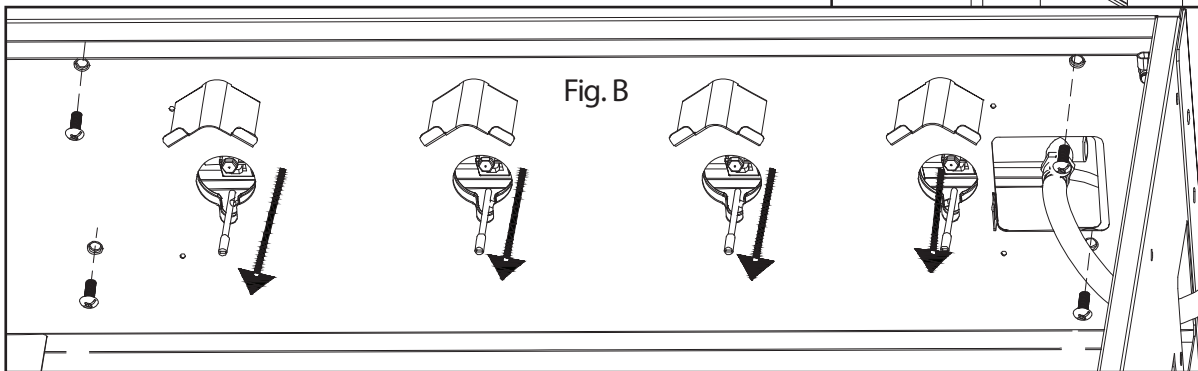
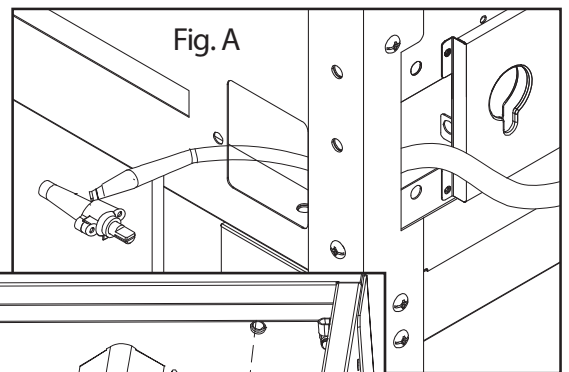
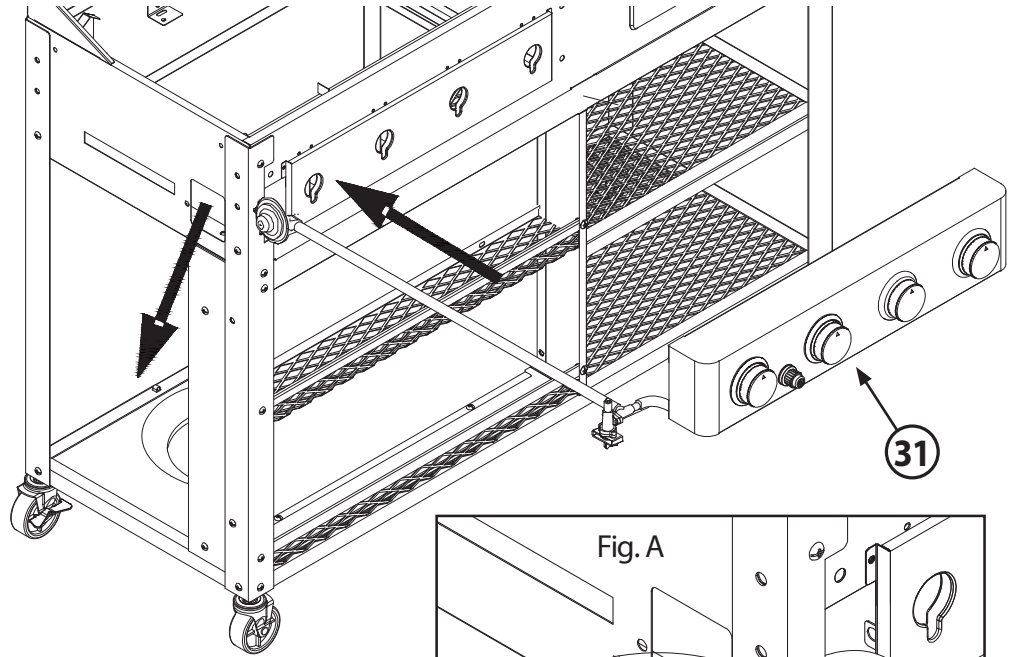
Hardware Needed:
(4) 1/4-20x5/8" Screws

STEP 23:

Attach Control Panel Assembly to Cabinet by feeding the HVR with the Sear Burner Igniter wire through the opening in the front face of the grill and then out the hole in the side of the grill (Fig.A). Allow it to hang free for now.

Carefully push each ignition wire through the holes to be attached to the burner tubes later. Check that no wires have disconnected from Igniter Housing (Fig. B).

Attach the Control Panel with the (4) Screws from inside the grill.

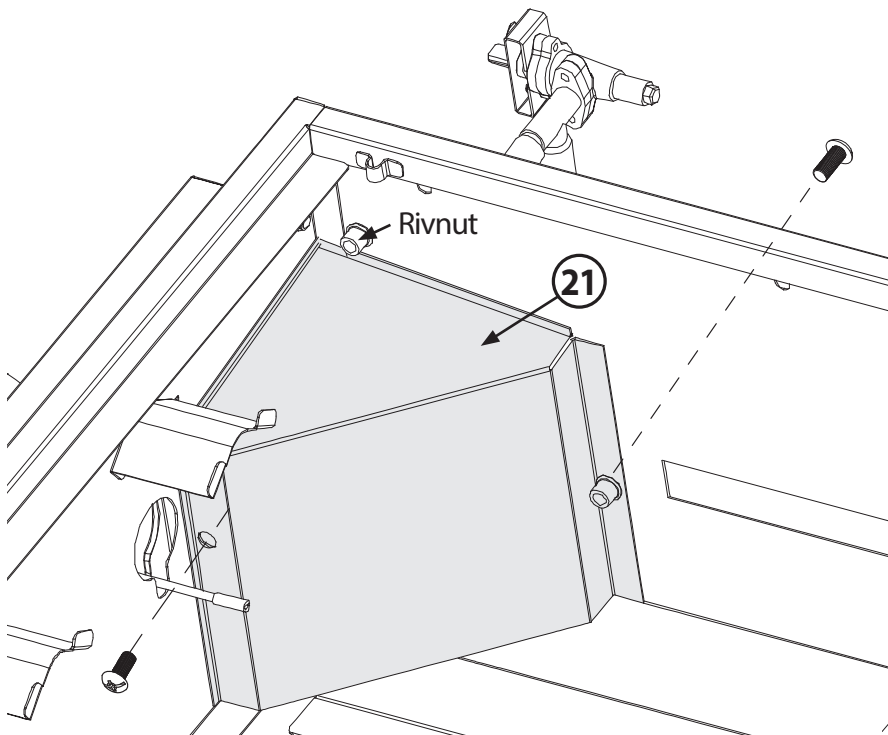


Hardware Needed:
(6) 1/4-20x5/8" Screws

STEP 24:

From inside of the Cabinet, attach Sear Burner Housing and Lid Assembly to Cabinet with (6) screws.

Grill Assembly



Hardware Needed:
(2) 1/4-20x5/8" Screws

STEP 25:

Place HVR Cover in the front corner of the Gas Grill Cabinet where the HVR enters and exits the Cabinet. Make sure top of cover is positioned under the rivnut shown here. Attach with (2) Screws

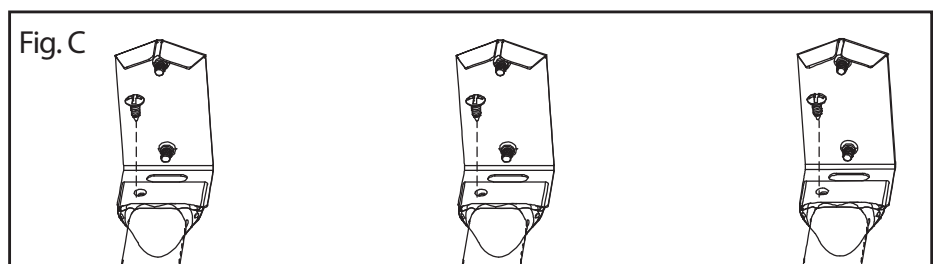
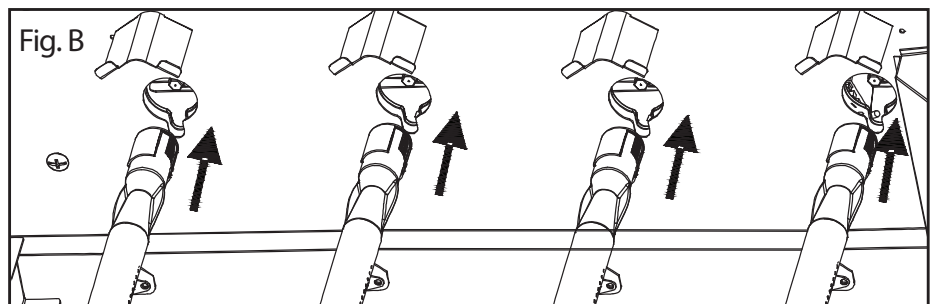
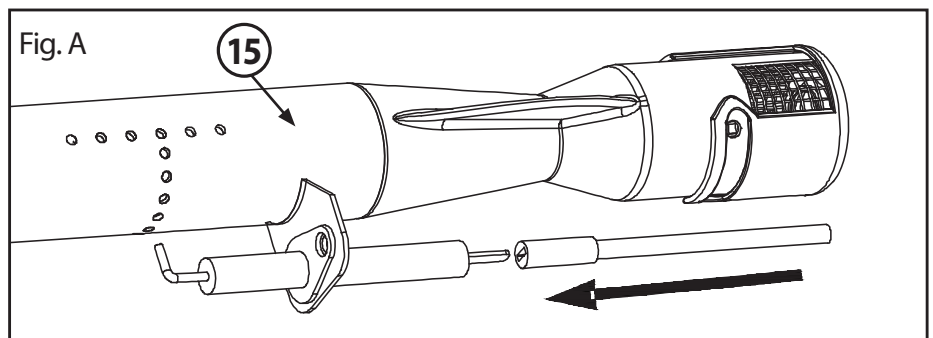
Hardware Needed:
(4) #8-32x5/16" screws

STEP 26:

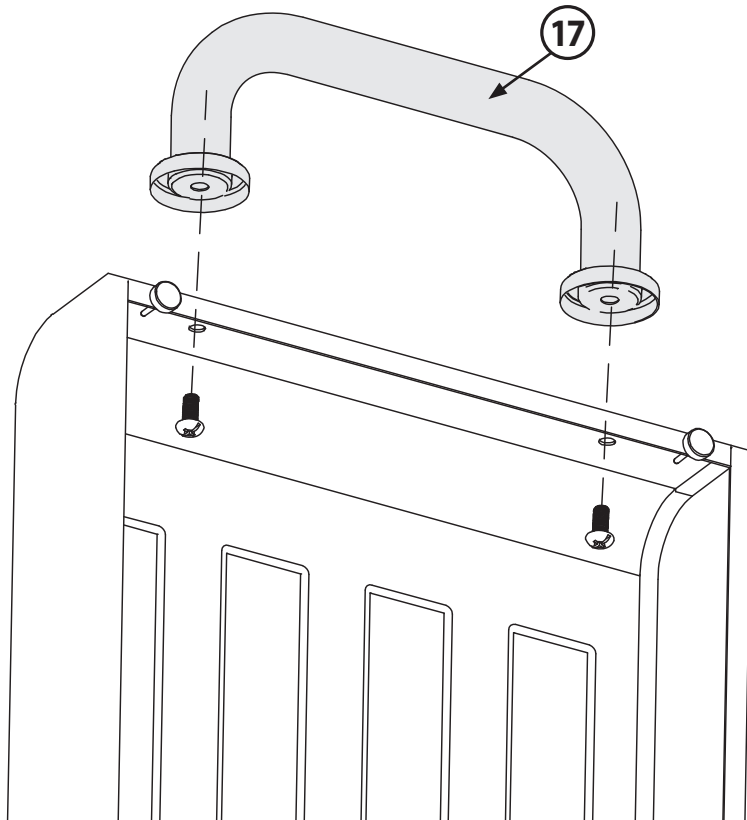
Attach (4) Ignition Wires to each Burner Electrode (Fig. A).

Tilt Burner Tubes slightly and insert through openings in front wall of cabinet. Make certain that the tip of each valve is completely INSIDE the end opening of the Burner Tubes (Fig. B).

Fasten Burner Tubes to the Burner Support Brackets at the back of the cabinet (Fig. C).



Grill Assembly



Hardware Needed:

(2) 1/4-20x5/8" Screws

Note: Screws are preassembled with handles.

STEP 27:

Attach Sear Burner Lid Handle

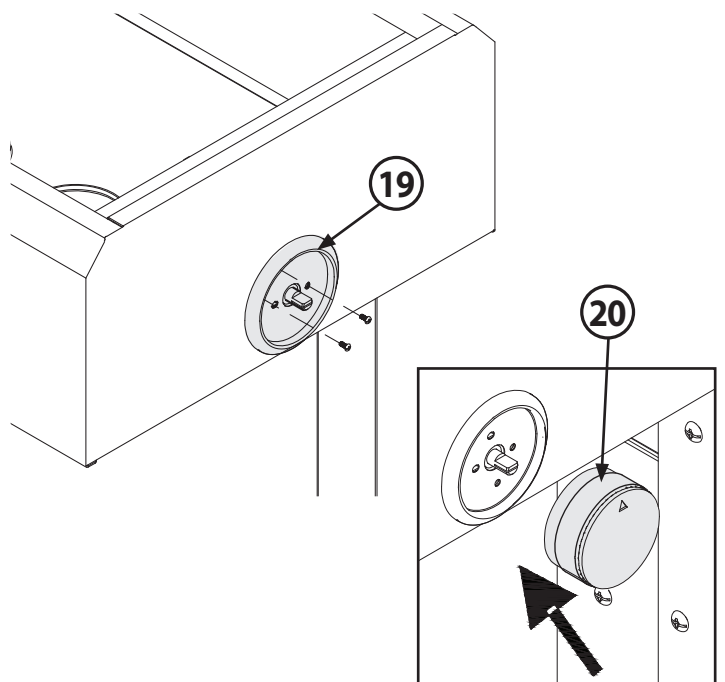
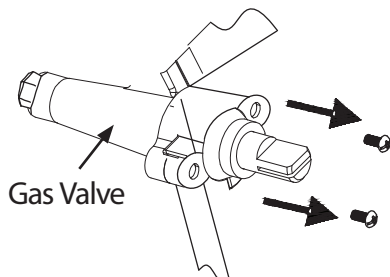
Hardware Needed:

(2) M4x10 Screws

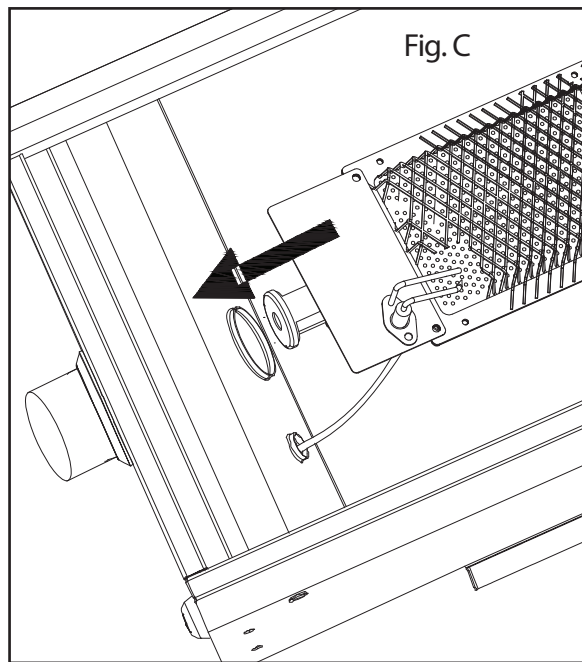
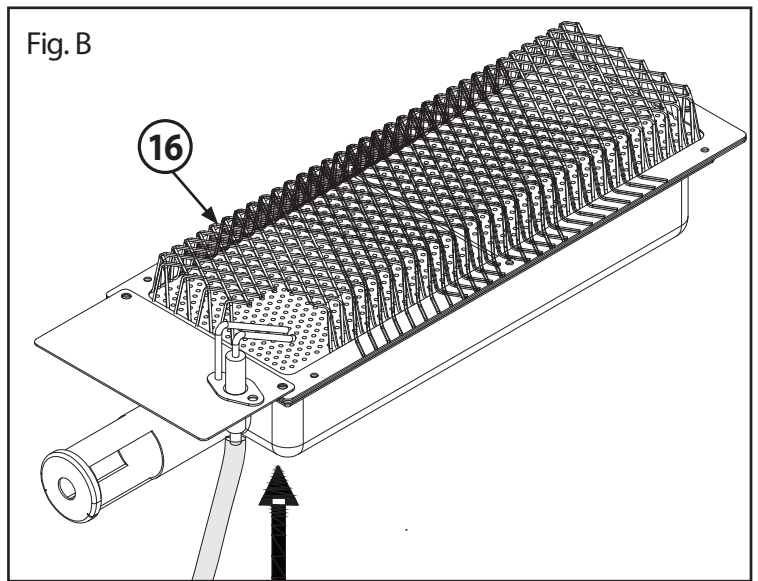
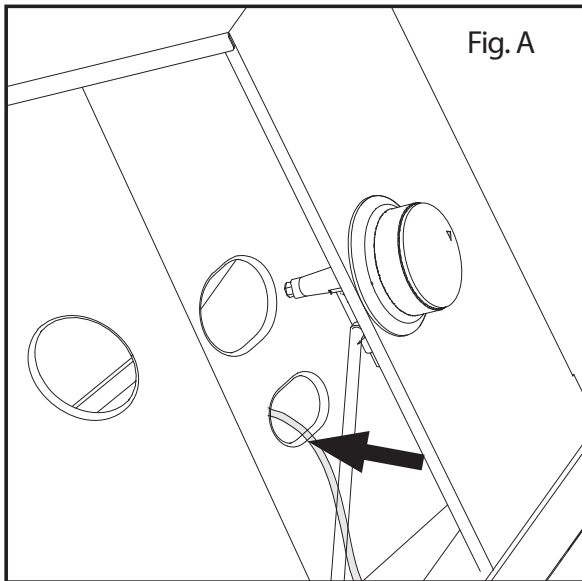
Note: Screws are preassembled with handles.

STEP 28:

Detach Sear Burner from the assembled location. Then take the HVR that was threaded out the side of the Cabinet. Hold the the Gas Valve and unscrew (2) screws from Sear Burner Gas Valve. Attach Gas Valve to front panel of Sear Burner Housing. Attach Sear Burner Knob Bezel and screw components in place. Attach Burner Knob.



Grill Assembly



Hardware Needed:

(2) #8-32x5/16" screws

Note: Screws are preassembled with handles.

STEP 29:

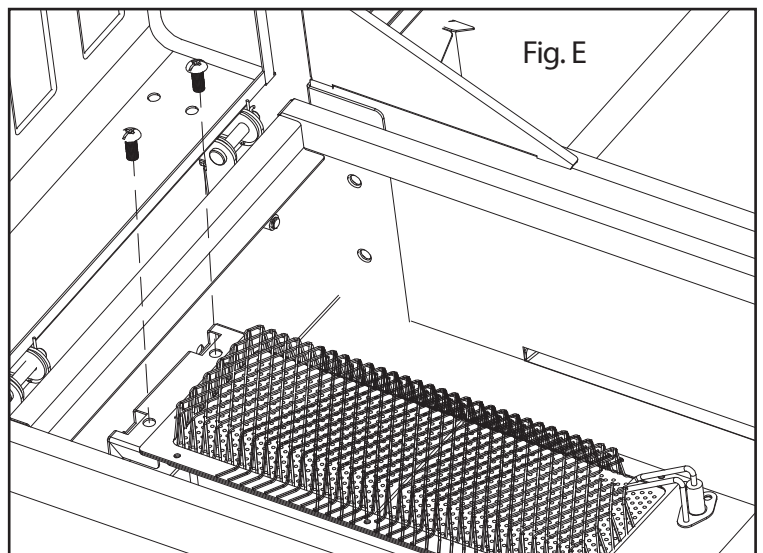
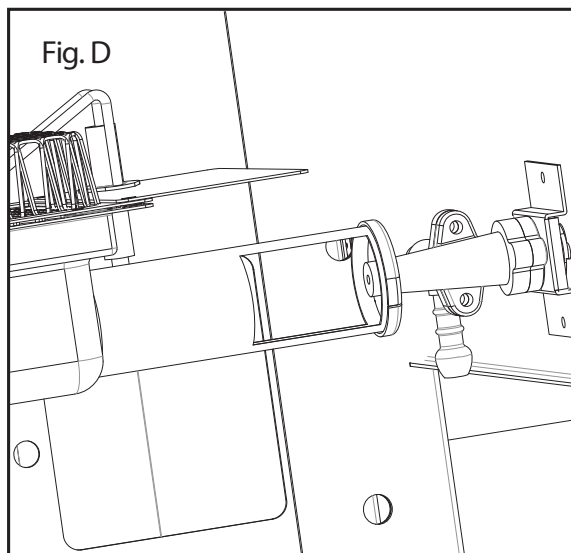
Detach the Sear Burner from assembled location. Take the Sear Burner Igniter Wire and slide through the small opening in the Sear Burner Housing (Fig. A).

Press the Igniter Wire on to the electrode located on the bottom of the Sear Burner (Fig. B).

Tilt the Sear Burner open tube end down and slide through the large opening in the housing and ONTO and OVER the nozzle end of the gas valve (Fig. C).

Look from underneath the housing and make certain that the valve tip is INSIDE the burner tube (Fig. D).

Fasten the Burner to the bracket at the back wall of the housing (Fig. E).



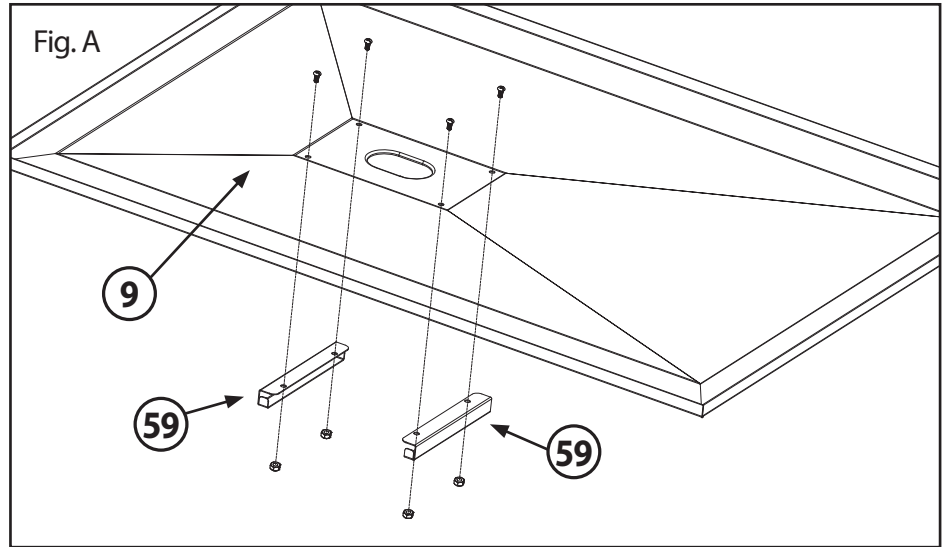
Grill Assembly

Hardware Needed:

- (4) #8-32x5/16" Screws
- (4) #8-32 Nuts

STEP 30:

Attach Grease Cup Tracks to the bottom side of the Grease Tray (Gas Grill). Make sure tracks are facing inward so Grease Cup can sit in the tracks. (Fig. A)

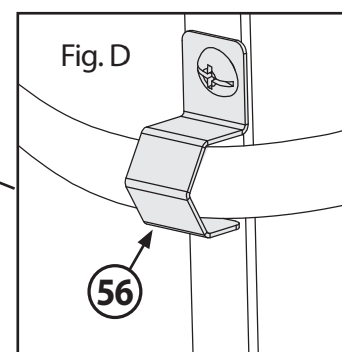
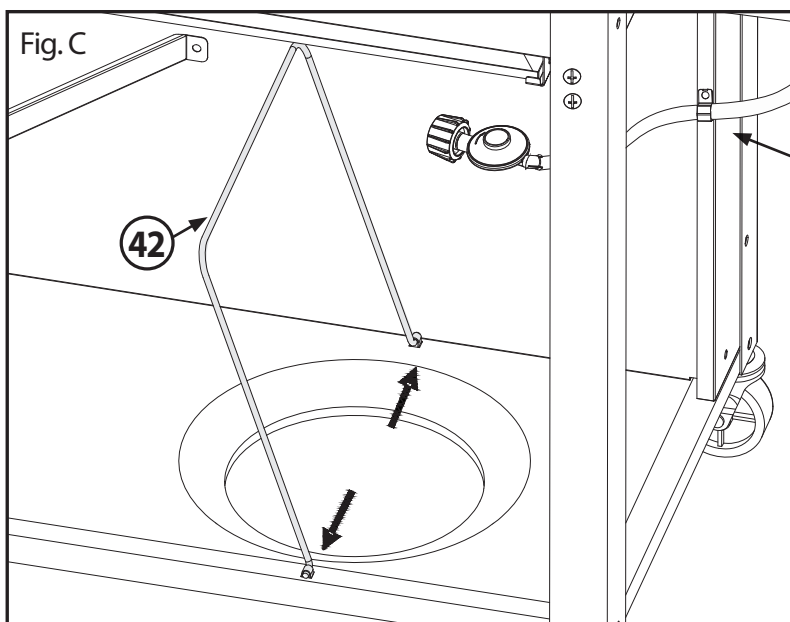
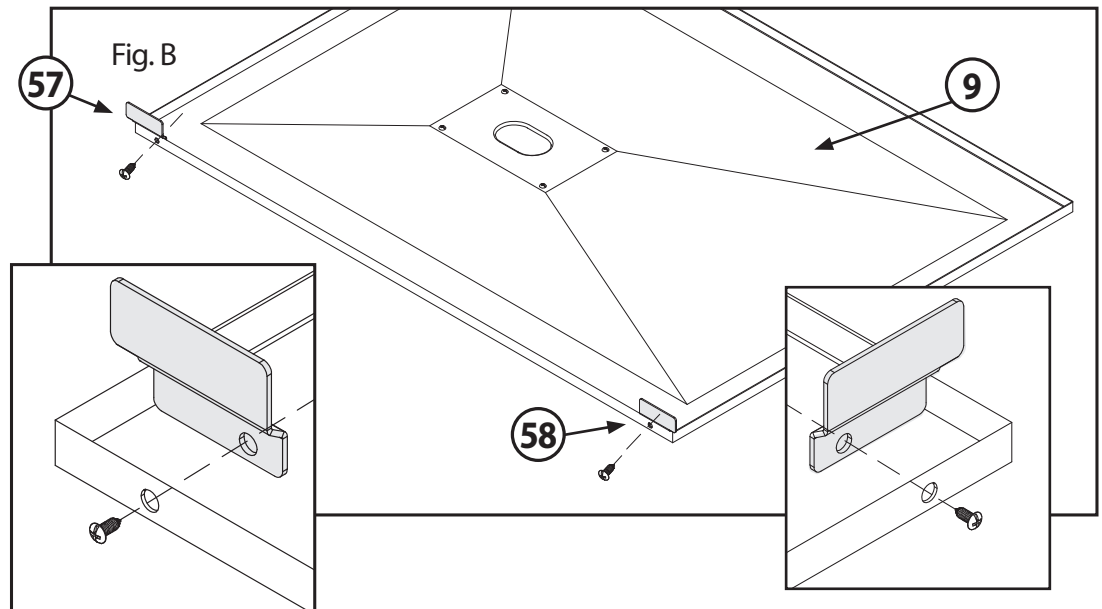


Hardware Needed:

- (2) Tapping Screws

STEP 31:

Flip Grease Tray (Gas Grill) over and attach Right Tray Stop and Left Tray Stop to the Grease Tray as shown. (Fig. B)



Hardware Needed:

- (1) 1/4-20x5/8" Screw

STEP 32:

Attach the LP Cylinder Wire Retainer to the Bottom Shelf (Fig. C). Attach HVR Hose to Left Side Shelf Support with the Hose Clamp as shown (Fig. D).

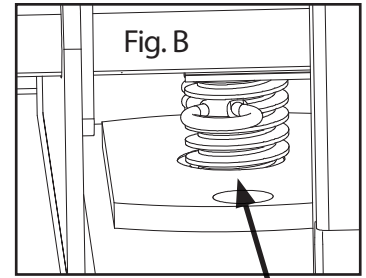
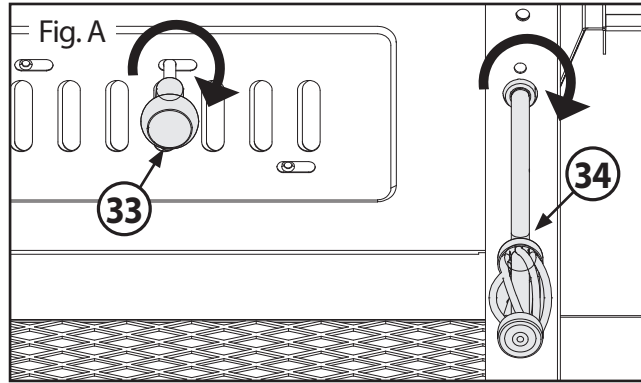
Grill Assembly

Hardware Needed:

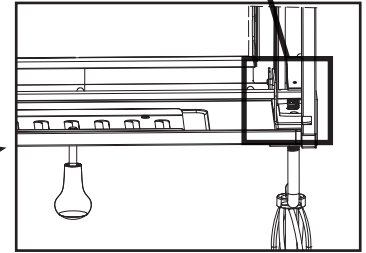
(1) "R" Pin

STEP 33:

Screw Damper Knob onto the Damper Slide. Screw Charcoal Lifting Crank into the hole located in the cabinet position as shown here (Fig. A). With the help of Long Nose Pliers, insert "R" pin into the hole on the Crank thread as shown (Fig. B).



Tool Needed:
Long Nose Pliers



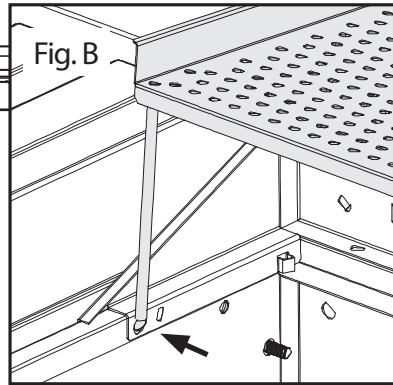
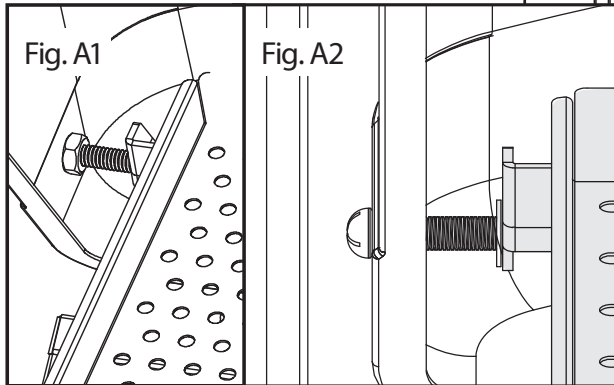
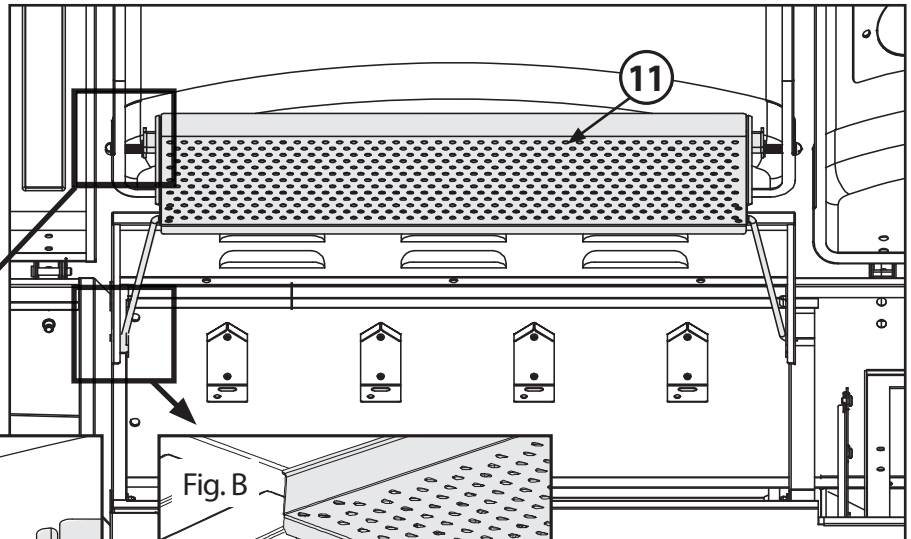
Hardware Needed:

(2) Bolt Pins

STEP 34:

Attach back of Warming Rack to Gas Side Lid with bolts as shown (Fig. A1) and (Fig. A2).

Attach the front wire legs into holes on the sides of the grill in locations shown here (Fig. B).

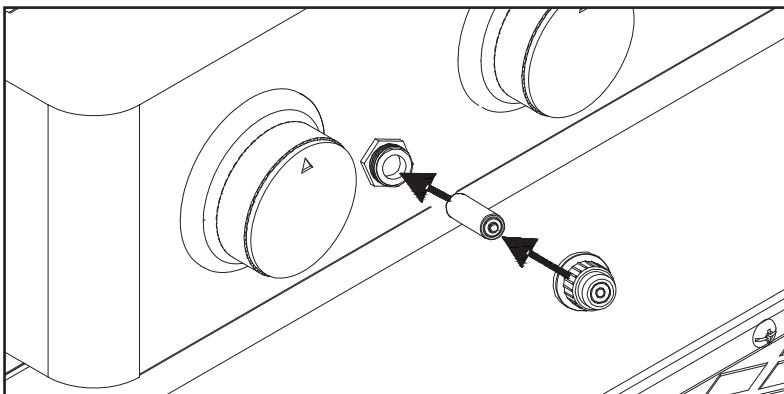


Hardware Needed:

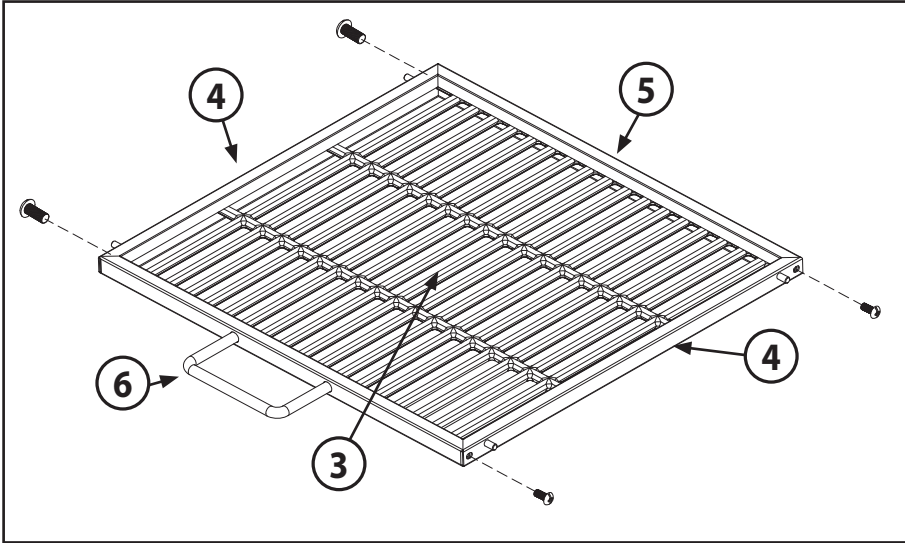
(1) AA Battery

STEP 35:

Unscrew cap from Electronic Igniter. Insert AA battery with the "+" end facing out. Screw cap back onto igniter. When you press the button, you should see small sparks jumping from the electrodes onto all of the Burner Tubes and Sear Burner. The Igniter will light ALL burners when you open the gas valve and press it.



Grill Assembly

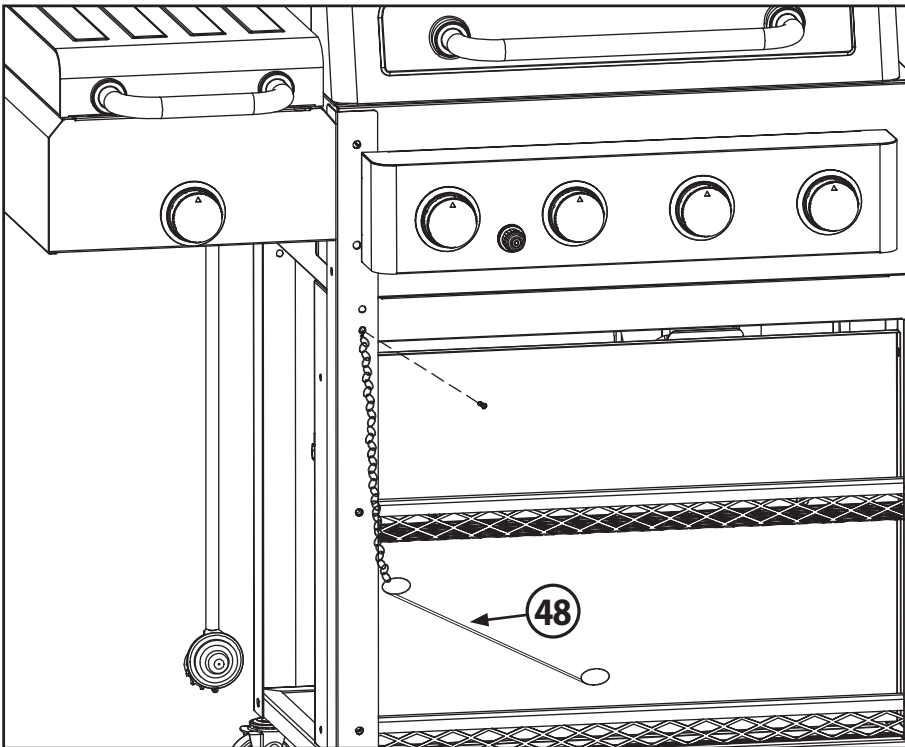


Hardware Needed:

(4) #8-32x1/2" Screws

STEP 36:

Attach the Cooking Grid Rear, Sides and Front Frame with Handle to the Charcoal Cooking Grid as shown.



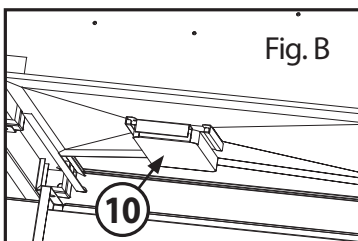
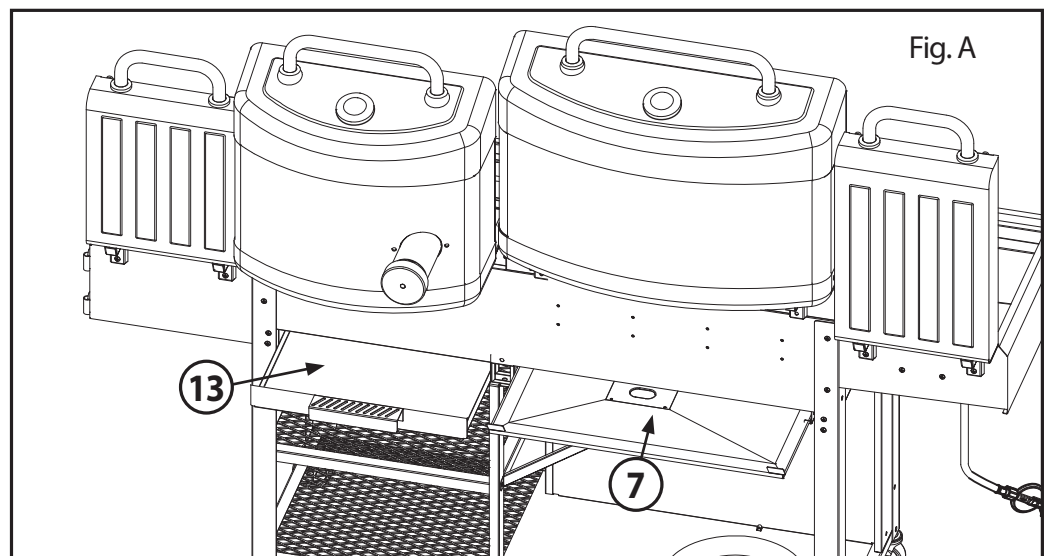
STEP 37:

Attach the Match lighter and Chain to the Left Front Leg in location shown. You will need to unscrew the previously assembled screw and re-attach adding the Chain to the screw.

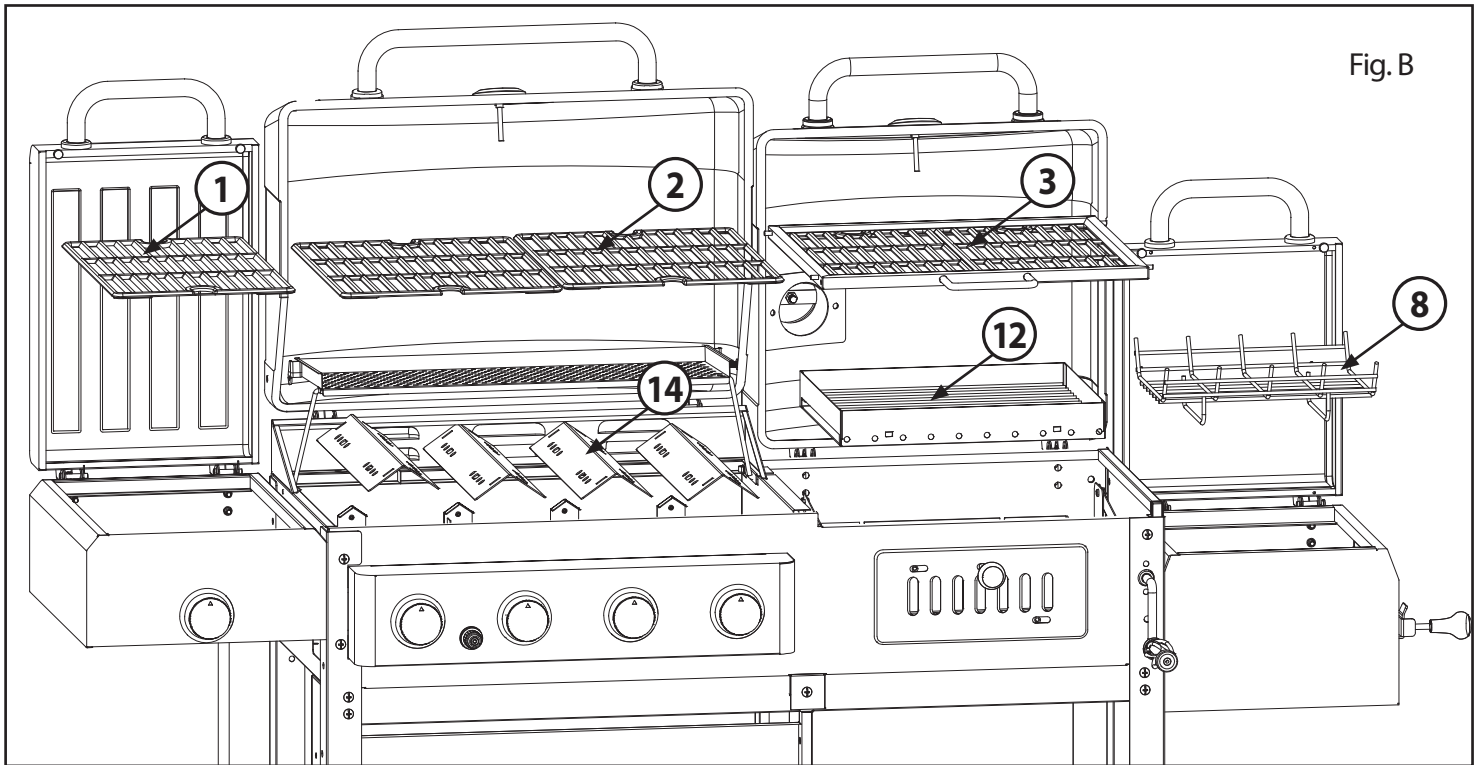
FINAL ASSEMBLY:

From the back of the grill, insert the Charcoal Grease Tray and Gas Drip Tray as shown here. (Fig. A)

Then insert Removable Grease Cup below Gas Drip Tray. (Fig. B)



Grill Assembly



FINAL ASSEMBLY (Continued):

Place Heat Tents, Charcoal Tray, Firebox Wood Rack, Sear Burner Cooking Grid, Gas Cooking Grids and Charcoal Cooking Grid Assembly in locations shown here. (Fig. B)



ASSEMBLY OF YOUR GRILL IS NOW COMPLETE.

FOR YOUR SAFETY, FOLLOW ALL SAFE GUARDS AND INSTRUCTIONS.
To order a cover for your grill, please visit our website at www.olp-inc.com.

Operating Instructions

LP GAS CYLINDER (TANK) SPECIFICATIONS:

The installation of this appliance must be in accordance with all applicable local codes, or the National Fuel Gas Code ANSI Z223.1 NFPA 54.

When purchasing or exchanging a cylinder for your gas grill, it must be:

1. Constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT), and
2. Provided with a listed over-filling prevention device (OPD), and
3. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliance.

INSTALLING THE LP GAS CYLINDER (TANK) ON TO THE GRILL:

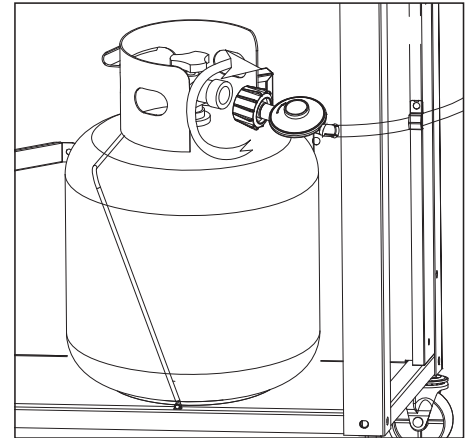
1. Check that the cylinder valve is closed by turning the knob clockwise.
2. Place the cylinder into the tank support bracket on the bottom of the left brace. Then place tank retainer wire over cylinder making sure the tank is secure.
3. Orient the cylinder such that the valve opening faces left side of grill and so that the hose is not kinked or damaged.
4. Make sure tank sits securely in tank support bracket.

The cylinder must also be equipped with:

- A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect the cylinder shut-off valve.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A listed over-filling prevention device (OPD).

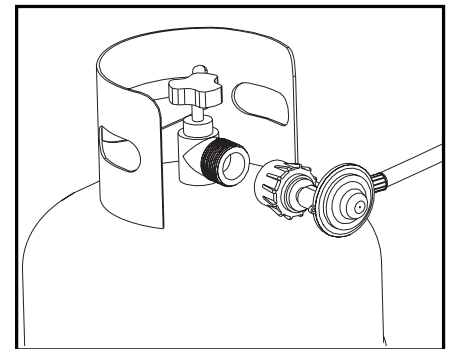
BEFORE STORING YOUR GRILL:

- Ensure that the cylinder valve is fully closed.
- Clean all surfaces. Lightly coat the burners with cooking oil to prevent excess rusting.
- If storing the grill indoors, disconnect the LP tank and leave the LP tank OUTDOORS.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



CONNECTING THE LP GAS CYLINDER TO THE GRILL

1. Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm. Do not use a propane tank with a damaged rubber seal.
2. Attach or detach regulator to the LP gas cylinder only when cylinder is sitting in tank holder.
3. Check that the cylinder valve is closed by turning the knob clockwise.
4. Check that the grill's burner control knobs are in the "OFF" positions.
5. Visually inspect the hose assembly prior to each use for evidence of damage, excess wear, or deterioration. If found, replace the assembly before using your grill. Only the manufacturer's supplied replacement should be used.
6. Remove the protective plastic cap from the cylinder valve.
7. Check that the hose does not contain kinks, does not contact sharp edges, and does not contact surfaces that may become hot during use.
8. Hold regulator and insert the brass nipple into the LP cylinder valve outlet. Ensure that the device is centered properly.
9. Turn the large coupling nut clockwise by hand and tighten to a full stop. Take care not to cross thread the coupling nut onto the cylinder valve. Do not use tools to tighten connection. Note: If you are unable to make the connection, repeat Steps 7 and 8.



Operating Instructions

LEAK TESTING:

WARNING: NEVER USE YOUR GRILL WITHOUT LEAK TESTING ALL GAS CONNECTIONS, HOSES AND PROPANE TANK.

DANGER: TO PREVENT FIRE OR EXPLOSION HAZARD:

- Do not smoke or permit ignition sources in the area while conducting a leak test.
- Perform test OUTDOORS in a well ventilated area that is protected from the wind.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the grill is in use or while grill is still hot.

WHEN TO PERFORM A LEAK TEST:

- After assembling your grill and before lighting for the first time, even if purchased fully assembled.
- Every time the LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.

CHECKING FOR LEAKS:

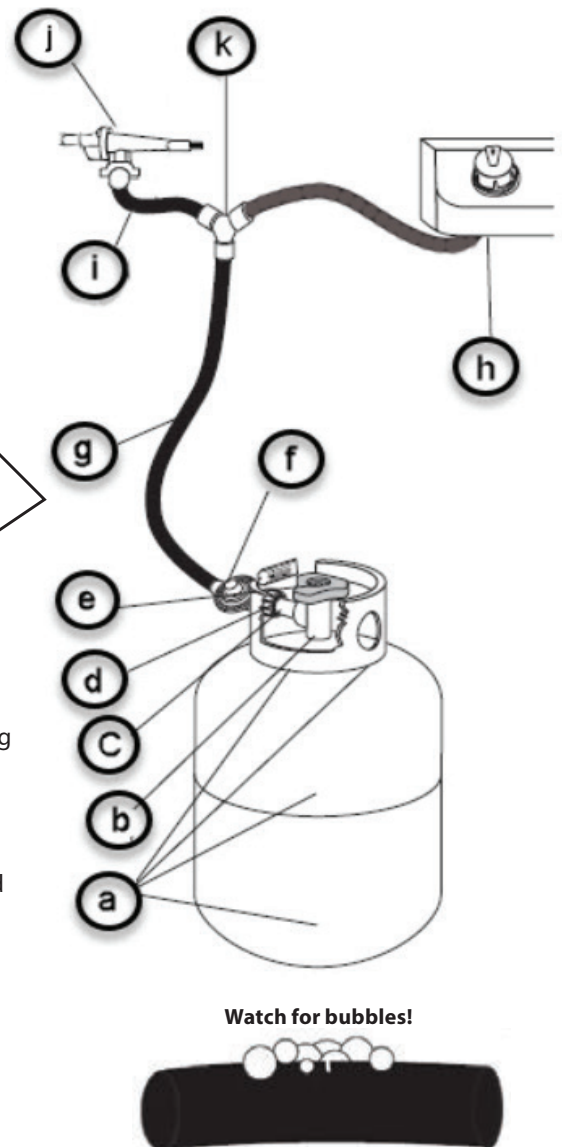
CAUTION: Strong odors, colds, sinus congestion, etc. may prevent the detection of propane by smell. Use caution and common sense when testing for leaks.

Note: The leak test must be performed in an area that is quiet, out of the wind, and has adequate lighting in order to see if bubbles are developing or so larger leaks can be detected by smell or sound.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open the lid.
3. Ensure all control knobs are set to the "OFF" position.
4. Turn on the gas at the cylinder valve. Turn the cylinder valve knob counter-clockwise to fully open. If you hear a rushing sound or smell gas, turn the gas off. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, re-inspect propane tank rubber seal.
5. Apply the soapy water mixture to the following:

- a. Supply tank (cylinder) welds
- b. Connection nut to tank valve
- c. Back side of connection nut to brass nipple
- d. Brass nipple connection into regulator
- e. Tank valve to cylinder
- f. Regulator connections to gas supply hoses
- g. The full length of gas supply hose
- h. Hose connection to gas manifold
- i. Side burner connection to hose
- j. Side burner valve stem cap
- k. Gas supply hose connection

6. Check each place listed (a-k) for bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
7. Turn off gas supply at cylinder valve.
8. Turn on control knobs to release gas pressure in hose.
9. Turn control knobs to "OFF" position.
10. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect propane tank rubber seal.
11. Repeat soapy water test until no leaks are detected.
12. Turn off gas supply at cylinder valve until you are ready to use your grill.
13. Wash off soapy residue with cold water and towel dry.
14. Wait 5 minutes to allow all gas to evacuate the area before lighting grill.



WARNING: DO NOT use the grill if leaks cannot be stopped. Contact a qualified gas appliance repair service.

STORAGE:

- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must not be stored in a building or enclosure, including garages and sheds.
- Cylinders must be kept out of reach of children.

LP Gas Cylinder Installation

WARNINGS AND SPECIFICATIONS

- Only connect this grill to a Type 1 cylinder valve. The Type 1 valve can be identified with the large external threads on the valve outlet.
- Do NOT connect to a propane cylinder exceeding a 20 lb. (9.1 kg) capacity.
- Do NOT connect to a cylinder that uses any other type of valve connection device.
- Inspect the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.
- Turn off the cylinder valve when your grill is not in use.
- Handle the tank with care.
- Always secure the cylinder in an upright position.
- Never connect an unregulated LP gas cylinder to your grill.
- DO NOT expose LP gas cylinders to excessive heat or ignition sources.
- DO NOT store a spare LP gas cylinder under or near your grill.
- Allow only qualified LP gas dealers to fill or repair your LP gas cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity.
- Read and follow all warnings and instructions that are on the cylinder and that accompany this product.

DANGER

- DO NOT store a spare LP gas cylinder (full or empty) under or near your grill. This could cause excess pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.
- Propane gas is heavier than air and will collect in low areas. Proper ventilation is extremely important. Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- DO NOT insert any foreign objects into the cylinder valve outlet as this could damage the rubber seal. Do not use propane tank with a damaged rubber seal. A damaged rubber seal can cause a gas leak, possibly resulting in explosion, fire, severe bodily harm, or death. Inspect rubber seal for cracks, wear or deterioration prior to use.
- Always keep cylinder (tank) in upright position during use, transit or storage.

Hose & Regulator Installation

WARNINGS AND SPECIFICATIONS

- DO NOT attempt to connect grill, as purchased for LP (propane) gas, to any other fuel supply source such as a natural gas line.
- Do not use any other pressure regulator/hose assembly other than the one supplied with your grill. Replacement pressure regulator/hose assembly must be part No PS9900SY-43, which can be obtained by contacting customer service at 1-866-475-5180 (Monday–Friday, 8:30 am–4:30 pm, CST)
- Do not attempt to adjust or repair a regulator. The regulator is designed to operate at a maximum output pressure of 11 inches of water column (2.74 kPa).
- Ensure the tank valve is closed prior to connecting the LP gas cylinder to your grill. Turn the valve knob clockwise to properly close the valve. Read and follow all instructions and warnings on the supply hose safety tags. Read and follow all warnings in this manual concerning the safe use of LP gas cylinders and the hose and regulator before connecting cylinder to grill. Read and follow all warnings on the LP cylinder.

Operating Instructions

LIGHTING THE GRILL

Lighting the Main Burners:

1. Open Lid during lighting.
2. Make sure all control knobs are in the "OFF" position.
3. Select the burner to be lit. Push and turn the control knob and turn to "HIGH" then push igniter to light the burner. **Note: Step 3 may need to be repeated 2-3 times to light grill.**
4. If ignition does not occur in 5 seconds, turn control knob to OFF, wait 5 minutes to allow gas to dissipate and repeat lighting procedure.

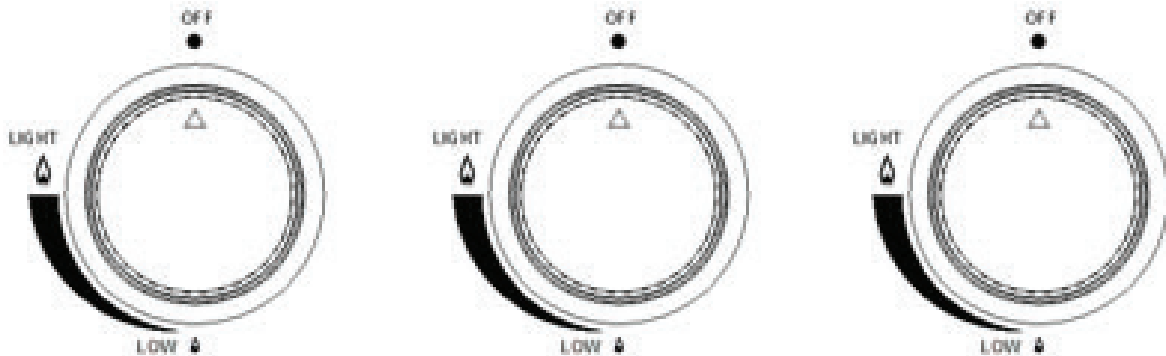
Lighting the Sear Burner, follow Step 3-4.

Turning off the Grill:

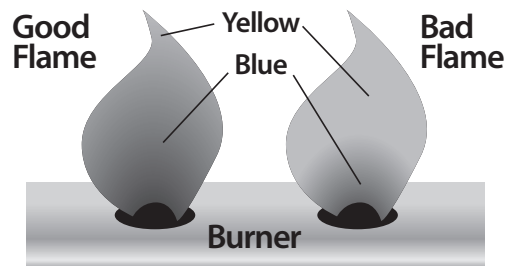
1. Turn off the cylinder valve.
2. Turn all burner control knobs to the "OFF" position

Note: Turn off LP cylinder first to prevent gas from being left in the system under pressure.

CAUTION: The cylinder valve should always be in the off, or closed position when the grill is not in use.



Observe the proper burner flame.
It should be a blue/yellow color about 1/2" long.



SEAR BURNER OPERATION

- **ALWAYS BE SURE TO OPEN THE LID BEFORE LIGHTING THE SEAR BURNER** and leave open during use. Preheat the Burner for 5 minutes.
- Sear one side of the food, turn the food over and sear the other side. Then continue cooking each side of the food on the standard burners until done to your satisfaction.
- Leave Sear Burner Lid open until it is completely cool.

Operating Instructions

CLEANING INTERIOR OF GRILL:

- We recommend cleaning off food residue immediately after cooking by gently scrubbing grates with wire bristle brush and then turning burners to "HIGH" for approximately 5 minutes. The heat from the burners will burn off most food/grease residue from grates & heat tents and turn it to an ash like substance which will fall to the bottom of the firebox or grease tray. After the grill cools (approximately 30 minutes) remove grates and heat tents and brush the ash and any grease out of the firebox. Clean and replace grease cup. Inspect the heat tents for damage or deterioration before reinstalling in the grill.
- Wash the grates and heat tents with a mild detergent and rinse with hot water periodically if desired.
- Porcelain surfaces. Because of glass-like composition, most residue can be wiped away with a solution of baking soda and water or specially formulated cleaner. Use non-abrasive scouring powder such as baking soda for stubborn stains.

MAINTAINING EXTERIOR OF GRILL:

- To protect your grill from excessive rust, the unit must be kept clean and covered at all times when not in use.
- For painted surfaces, wash with mild detergent and non-abrasive cleaner or warm soapy water.
- For plastic and rubber parts, wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, grill cleaner on plastic parts. Damage to and failure of parts can result.

BURNER CLEANING AND MAINTENANCE:

- Visually check burner flames for proper operation (see pictorial in "Burner Assembly/Maintenance" under Proper Care and Maintenance). Spiders or other insects can nest in the burner causing gas blockage.
- For safe grilling and peak performance of your grill, perform these checks at least twice per year or after extended periods of storage.

! 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 AND 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.

TROUBLE SHOOTING THE GAS GRILL

BURNER DOES NOT LIGHT:

- Check if LP Gas Cylinder is empty?
- Check ignitor wire - is there a spark?
- Check for spider webs or insect nests inside, clogging the burner.

FLAME COLOR IS YELLOW, SHOULD BE BLUE:

- Check for spider webs or insect nests inside, clogging the burner.
- Close lid and run on HIGH to burn off residue on burner

FLAME FLARES UP:

- Cooking temperature is set too high
- Food being cooked is too fatty
- Grease has accumulated in the grill. clean and burn off

Operating Instructions

**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 onto the Charcoal Tray on the grate, which should be at the lowest adjustment.
3. Adjust the Fire Box, Smoker Chamber dampers, and the Smoke Stack Cap 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.

TIPS:

The adjustable Charcoal Tray in the Smoker Chamber allows the Charcoal Tray 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 Tray 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.

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 Smoke Stack and damper on Firebox Door.
2. Place 2 pounds of charcoal on Firebox charcoal grate. Light charcoal and allow it to burn until coals are glowing. Add your desired flavoring, Wood (hickory, mesquite, pecan, apple, alder, etc.) to the charcoal.
3. For indirect cooking, we recommend 225-250°F. For smoking, the desired temperature may be lower. The heat and smoke can be regulated by adding more charcoal/wood and by opening or closing the damper / smoke stack.
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, open the smoke stack and close the Fire Box damper. Keep the charcoal damper on the front of the grill closed when smoking/indirect cooking. 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.
7. We recommend using wood chunks or logs that are not larger than 10" long and 2" diameter. The wood is for flavoring only not for heat output. Do not overload the rack with wood. You can add wood periodically when it burns low.

Grilling Tips

Cleanliness:

- Always wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, uncooked poultry or seafood.
- When using a platter to carry raw meat, uncooked poultry or seafood to the grill, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter or use different platters for raw and cooked foods
- Never use the same utensils when handling raw meat, uncooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to be served.

Grilling to Proper Temperature:

- Use a meat thermometer to be sure food has reached a safe internal temperature.
- The USDA recommends the minimum temperature be reached for the following food items:

| | | | |
|------------------|----------------|------------------|----------------|
| Chops | 145°F (62.8°C) | Roasts | 145°F (62.8°C) |
| Ground Meat | 160°F (71°C) | Seafood | 145°F (62.8°C) |
| Pork | 145°F (62.8°C) | Vegetables | 145°F (62.8°C) |
| Poultry | 165°F (73.9°C) | | |

Helpful:

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking food off the grill.

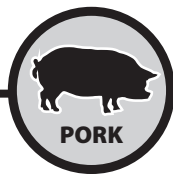


Grilled Steak

Turn your grill on high and close the lid. Allow it to heat up for 20-30 minutes. While it is heating up, get your steaks out and allow them to warm up to room temperature. The steaks will cook much more evenly if the internal temperature of the meat is even to begin with. To prepare the steaks, first pat them dry with a paper towel. Now brush a little olive oil onto each side and sprinkle with salt and pepper. Make sure your grates are clean and oiled before you put your steaks on them. To oil the grate, you can use your tongs to rub fat trimmed from your steaks onto the hot cooking grates. Lay the steaks away from direct flames; as the steaks cook, fat will drip down and cause flare-up and burn the steak. Cook the steak for 2 to 3 minutes, depending on how you like it cooked, and then rotate the steak 45 degrees and cook another 2 to 3 minutes to give the steak diamond-patterned sear marks. Turnover the steak and repeat the process on the other side. To preserve the natural juices of the meat, do not poke it or stab it with forks or knives while it's cooking. Always use tongs to turn your steak. You can usually tell how done a steak is by pressing down on the meat with your tongs. Rarer steaks are softer than well-done ones. Don't turn your meat too often; constantly lifting the lid will cool off your grill and cause your steaks to cook more slowly, and it will be harder to maintain a steady temperature. Let the steak rest for five minutes before serving. If you don't let it rest, you'll lose the juices when you make your first cut.

*Cooking Times: **Rare:** 1-inch (8-10 minutes) or 1 1/2-inch (10-12 minutes) **Medium:** 1-inch (12-14 minutes) or 1 1/2-inch (14-16 minutes) **Well-done:** 1-inch steak (16-18 minutes) or 1 1/2-inch steak (18-20 minutes).*

Grilling Tips



Grilled Pork Chops

Turn your grill on high and close the lid. Allow it to heat up for 15-20 minutes. Rule #1: Go thick, not thin. Don't try to grill thin pork chops. Bread them and fry them, and they'll taste great. But if you put them on the grill, they'll cook too fast and end up tough and flavorless. Buy chops that are at least 3/4 to 1 inch thick. Prefers bone-in chops, like a gracefully-curved rib chop, center-cut T-bone, which cook more evenly and have more flavor than boneless chops.

Rule #2: Brining pork chops, even for a short time, provides a little wiggle room on doneness. If you are forgetful and cook the chops for a minute or two too long, the brine will help keep the meat moist. Remember to pat the chops dry with paper towels so they sear on the grill. Rule #3: Watch the heat. Pork doesn't like high heat. Put a chop over a hot fire and you'll end up with a tough piece of meat, even if you've brined it. Setting up your grill for indirect grilling is a good way to go. You can put a quick sear on both sides of the chop and then move it to the indirect-heat area for slower cooking. Your target temperature is around 145 degrees.



Grilled Chicken

Turn your grill on high and close the lid. Allow it to heat up for 20-30 minutes. While it is heating up, get your Chicken breasts out and allow them to warm up to room temperature. The Chicken breasts will cook much more evenly if the internal temperature of the meat is even at the starts. Chicken breasts are one of the most popular and also one of the easiest items to grill. It's also easy to produce chicken jerky if you don't know what you are doing. The great thing about boneless, skinless chicken breasts is that you can cook them over direct, high heat without much risk for flare-ups since they are so lean. This means you can cook them really quickly and sear in all of those juices. The directions below are for relatively thin chicken breasts, less than an inch thick. Times may vary based on the thickness of your breasts and how hot the grill is.

1. Light the grill and leave it on medium high for direct heat grilling.
2. Rinse the chicken breasts under cold running water and then blot dry with paper towels.
3. Rub the chicken breasts with a little olive oil.
4. Season the chicken to your liking. A simple choice would be a little salt and some fresh ground black pepper.
5. Place the breast on the hottest part of the grill and don't touch them for about 2 - 3 minutes.

Important note: If you try to flip them too quickly, they will stick to the grill. There are two common methods of testing grilled chicken breasts for doneness. The safest and surest method is to use a digital meat thermometer. Insert the tip into the thickest part of the breast and when the internal temperature reaches 165°F, remove it from the grill. The other option is to cut into the breast and take a look — the meat should be white, without a rubbery texture, and the juices should run clear. However, this method will release some of the juices.

Smoking Tips

Types of wood to use for smoke:

- Always use a hardwood that has been seasoned for at least 6 months.
- We recommend using Pecan, Hickory, White Oak, Apple, Alder or Mesquite.
- Never use any resin woods like Pine or Cedar.

Note: It is not necessary to soak the wood prior to smoking because hard woods have natural moisture in the wood that will release in the smoker as it heats up. In a gas smoker, soaking the wood chips may prolong the life of the wood chips but it will also take longer to produce smoke so we will leave that decision up to you. Do not soak your wood chips when using your Smoke Hollow electric smoker.

What you need to smoke meats:

Internal Meat Thermometer

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

Internal Temperatures for Select Meats

- Cooked Ham - 140 degrees
- Ham, Beef-Med, Ground Beef - 160 degrees
- Veal, Lamb, Pork, Beef-Well done - 170 degrees
- Poultry - 180 degrees

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.

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.

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. Also it will saturate fats from your meat product.

Temperature Chart

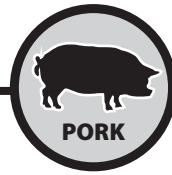
Refer to this USDA Standard chart for properly cooked meat temperature.

IMPORTANT: Measure the meat temperature using a meat probe thermometer. The temperature gauge 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 |

Smoking Recipes



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. Note: Make sure your internal temperature of your ribs are at 170°F. Take out of smoker and let stand on serving platter until cool enough to eat.



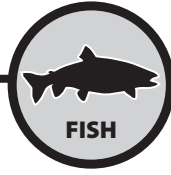
Smoked Beef Brisket

Select a 6 to 8 lb. packer trimmed brisket that has a little marble 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

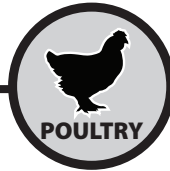
Select a 6 to 8 lb prime rib (we like the bone on). Rub the prime rib with your favorite beef rub (we recommend using Head Country All-Purpose rub). Pre-heat the smoker to 225 degrees and place the prime rib in the smoker. After 3 hours, place the prime rib in aluminum foil pan and cover with aluminum 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.

Smoking Recipes



Smoked Halibut

Select a nice fresh $\frac{3}{4}$ " 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.



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 $\frac{1}{2}$ 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.

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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