

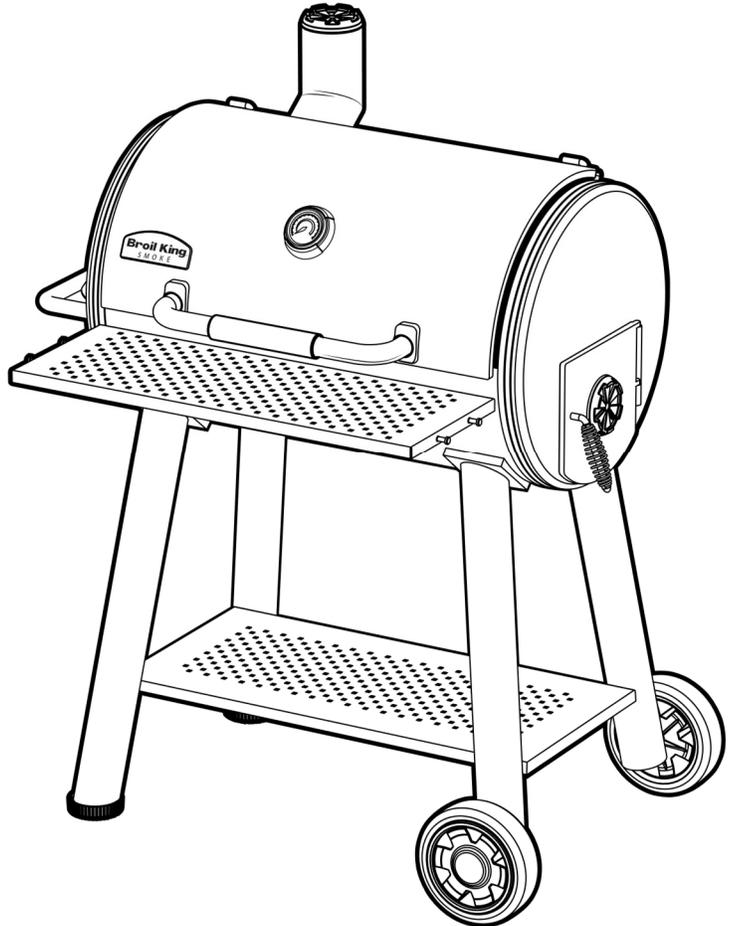
Broil King®

OWNER'S MANUAL

FOR USE WITH
Broil King® Smoke™ Charcoal Grill

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This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

1-800-265-2150
info@omcbbq.com

Onward
MANUFACTURING COMPANY
585 KUMPF DRIVE
WATERLOO, ONTARIO, CANADA
N2V 1K3

SINCE 1906
LIMITED

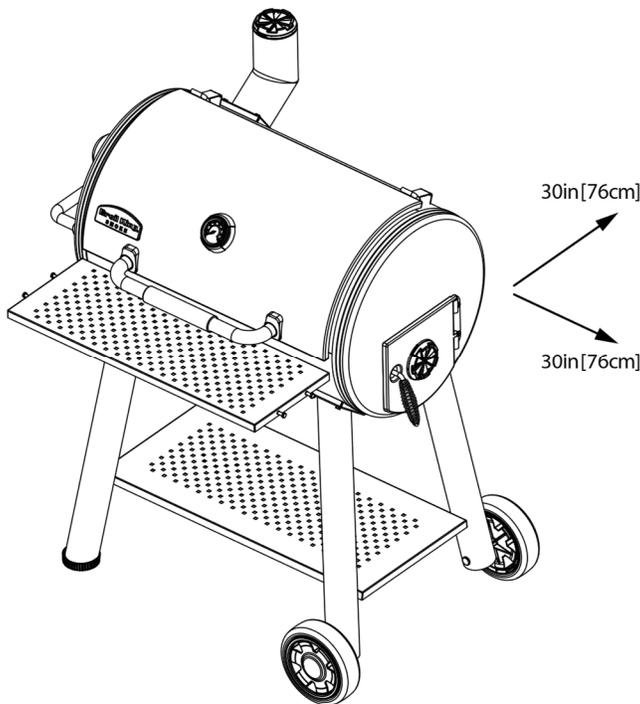
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INTRODUCTION

BROIL KING® SMOKE™ CHARCOAL GRILL

The Broil King® Smoke™ Charcoal Grill is designed to create mouth-watering, authentic smoke flavored foods. Every detail of this grill has been precisely engineered; this attention to detail is evident throughout. From durable construction and stylish accents to exceptional cooking versatility, Broil King® brings it altogether. Great food, great flavor, great barbecues every time.

Your Broil King® Smoke™ Charcoal Grill is equipped with Roto-Draft™ Intake and Exhaust dampers to give you precise temperature control. It also includes an internal damper between the large and small cook box. This feature allows you to adjust the size of the opening between chambers, providing maximum control in a variety of cooking conditions and helps reduce pre-heat and cooldown time.



30in[76cm] minimum clearance from any combustible surfaces

⚠️ WARNING

DO NOT OPERATE OVER 650°F / 325°C

MULTIPLE PATENTS PENDING

⚠️ PROPOSITION 65 WARNING

Combustion (burning) of this product, produces carbon monoxide and other substances known by the State of California to cause cancer and birth defects or other reproductive harm. For more information go to

www.P65warnings.ca.gov/product

SAFETY

⚠️ DANGER

- This grill is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury and/or death.
- Do not add charcoal starter fluid or charcoal impregnated with starter fluid to hot or warm charcoal.
- Do not leave children or pets unattended near a hot grill.
- Do not attempt to move a hot grill.
- Do not use grill within 30in[76cm] of any combustible material.
- Do not use unless grill is fully assembled and all parts are in place.
- Do not remove ashes until all charcoal is completely burned out and fully extinguished
- Do not use grill in high winds

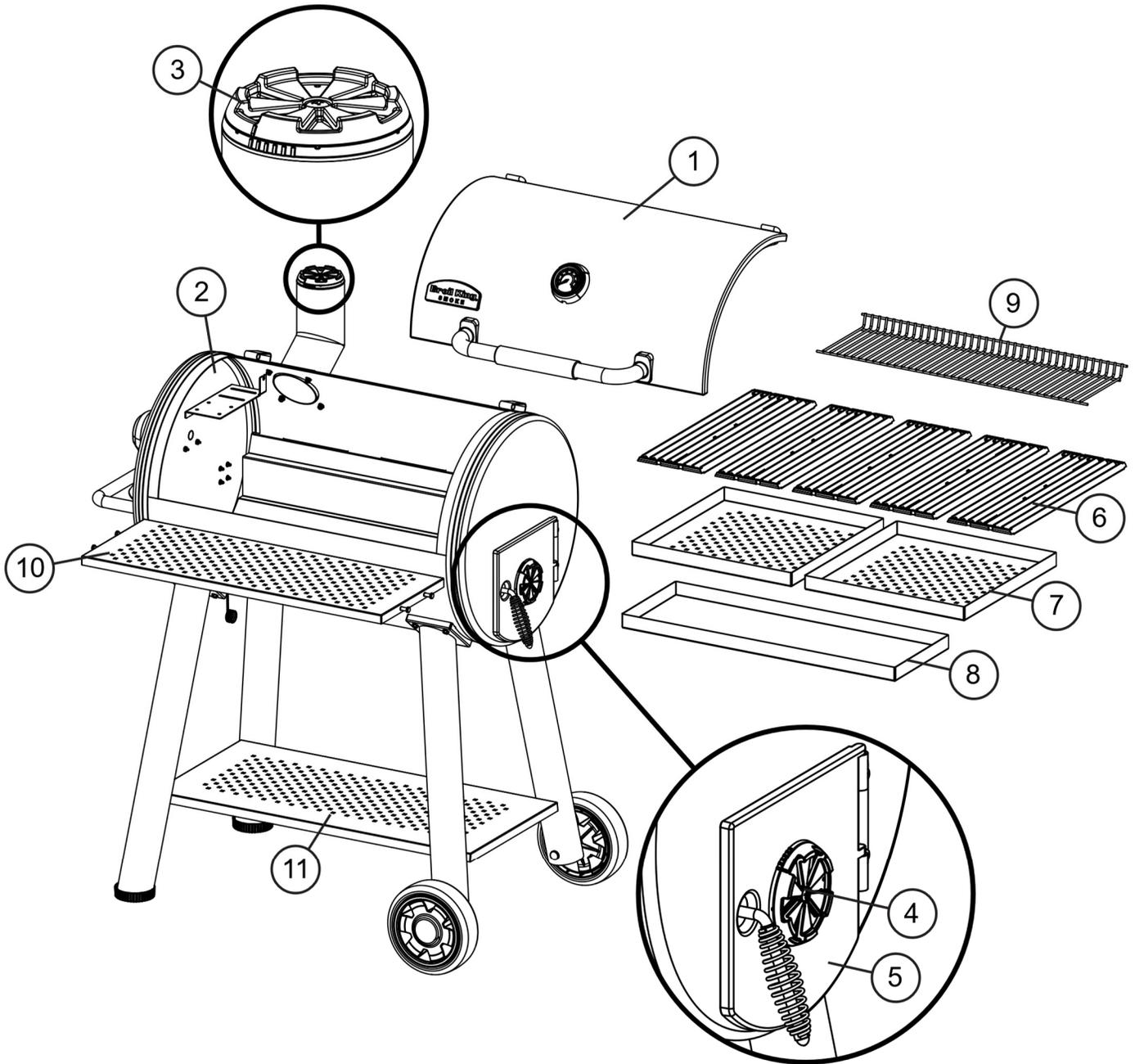
⚠️ WARNING

- Keep the grill in a level position at all times.
- Always use charcoal trays and grates.
- Never touch the charcoal tray or grate to see if they are hot.
- Use barbecue mitts or hot pads to protect hands while cooking or adjusting the dampers.
- Use proper barbecuing tools with long, heat-resistant handles.
- To extinguish the coals, close the doors and dampers completely. Do not use water, it may damage the smoker's finish.
- Warning! Do not burn charcoal in both cooking chambers at the same time.
- WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!
- WARNING! Keep children and pets away.

Failure to heed these danger and warning statements may cause serious injury or death; or fire or explosion resulting in damage to property.

GRILL PARTS

- | | | | | | |
|----|----------------------------|----|-----------------------|-----|---------------|
| 1. | Lid | 5. | Clean Out Door | 9. | Warming Shelf |
| 2. | Firebox Chamber | 6. | Reversible Cast Grids | 10. | Work Shelf |
| 3. | Roto Draft™ Exhaust Damper | 7. | Charcoal Trays | 11. | Lower Shelf |
| 4. | Roto Draft™ Intake Damper | 8. | Ash Tray | | |



CHARCOAL



NATURAL LUMP CHARCOAL

Natural Lump Charcoal - Your Broil King® Smoke™ Charcoal grill will run on many types of fuel including traditional charcoal briquettes and even wood chunks; however, it works best with Broil King® Hardwood Lump Charcoal. Good natural lump charcoal contains no chemicals, additives, or fillers. This means your fire burns hotter, cleaner, and creates less ash than with charcoal briquettes. Broil King® Hardwood Lump Charcoal (# TCF5506) is recommended.

COOKING WITH WOOD CHUNKS

Wood chunks are a great fuel source for your offset smoker, they provide a powerful burst of heat and flavor. Using a combination of charcoal and wood chunks, you can build a substantial fire in the fire box. Using soaked wood chips or chunks will provide smoke over a longer time period. It is recommended to check the fire every hour during the cooking process. Add charcoal and wood as required to maintain the desired cook temperature.

FIRE STARTER STICKS

Fire Starters - Starter sticks / cubes made from natural products work best. Charcoal chimney starters or electric charcoal starters also work well. Avoid using lighter fluid, as it imparts an unnatural flavor into the cooking area.

GETTING STARTED

Remove the grates, diffuser trays and ash trays; wash thoroughly in warm, soapy water. Rinse completely and dry with a soft towel, don't air dry and never place components in a dishwasher.

SEASONING CAST IRON COOKING GRIDS:

Coat your cast iron cooking grids with a high smoke point cooking oil. Use a paper towel or cloth to coat all edges. In your smoker or oven, bake the cooking grids at 400°F (205°C) for up to 1 hour. Cool and place in smoker for use.

INITIAL 'BURN-IN'

Before you start to cook on your Broil King® Smoke™ Charcoal Grill you must burn off the protective residues from manufacturing. Light your smoker, as outlined on page 5: lighting your smoker, and maintain a fire with both intake and exhaust vents wide open for a minimum of one hour. This will burn off any of the protective coating from manufacturing and begin the process of smoke-curing the internal components of the smoker. The more you use your smoker, the better the seasoning will be.

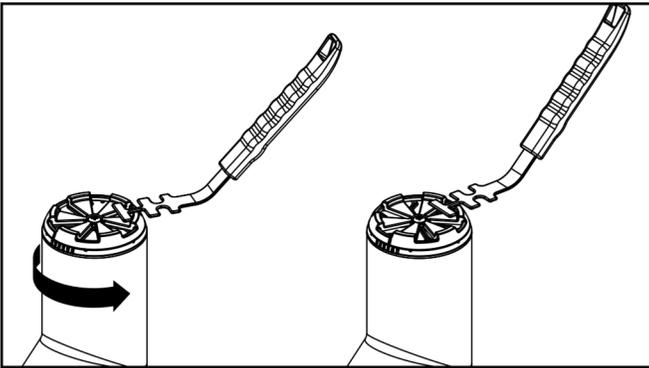
⚠WARNING

Always use caution when opening the fire box access door. Carefully open the door a crack, allow 5 seconds before opening all the way. This allows some of the heat around the charcoal tray to escape and limits chances of flare-up

LIGHTING

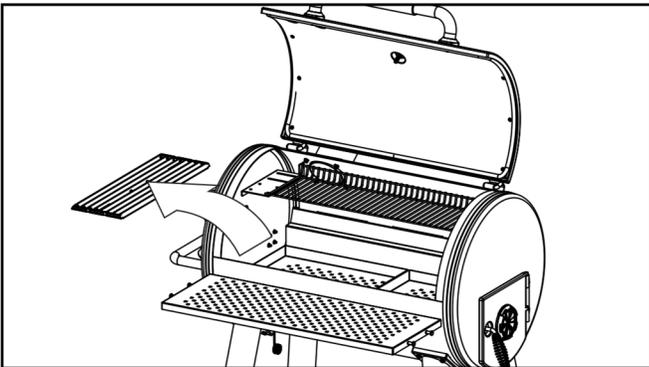
Step 1:

Set the Roto Draft™ intake and exhaust dampers to position 5 (wide open) to let the maximum amount of air in to fuel the fire.



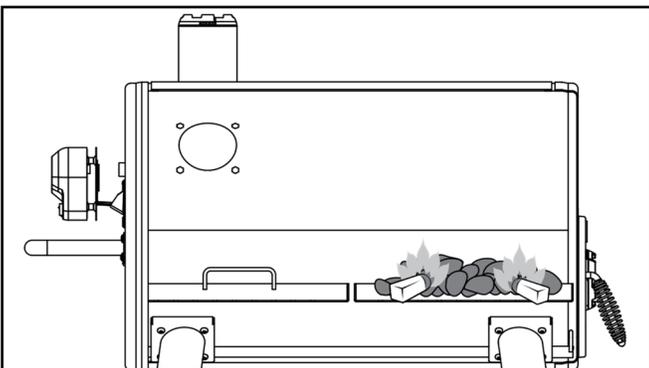
Step 2:

Open the lid on the cook box, remove the cooking grids using the grid lifter provided (Item # 60750), and fill the tray with roughly 8-10 lbs. of hardwood lump charcoal. As you become more familiar with the Broil King® Smoke™ Charcoal Grill, you will get a feel for how much charcoal you need for various cook times and temperatures.

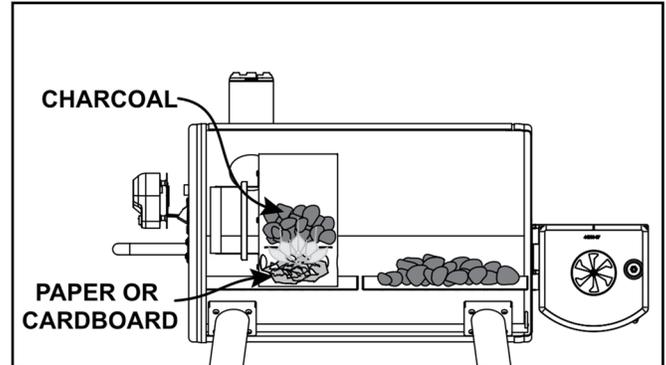


Step 3: Lighting

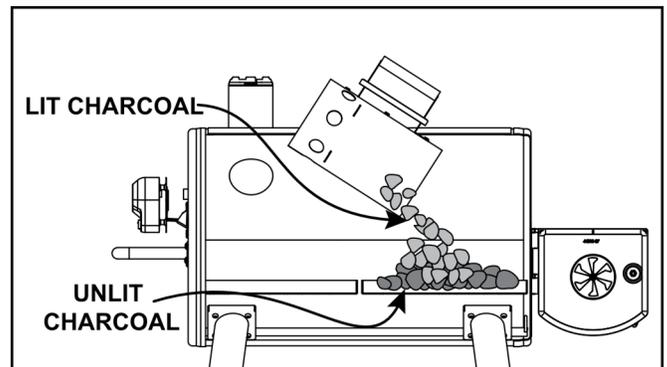
If using starter sticks, light them and place into the top of the charcoal bed at two or three locations.



If using a stainless steel chimney starter, fill the Broil King® Charcoal Chimney Starter (Item # 63980) with charcoal. Fill the bottom of the chimney starter with one or two pieces of newspaper. Place the chimney starter on the charcoal tray inside the fire box.



Once charcoal is lit, carefully pour the lit charcoal onto the charcoal tray closest to the intake damper. This will encourage the fire to burn and evenly. You can add unlit charcoal to increase the amount of fuel.



Step 4:

Allow the charcoal to ignite with the fire door open until charcoal is aflame.

Step 5:

Adjust dampers to achieve desired temperature. Start closing dampers 50 degrees before target temperature.

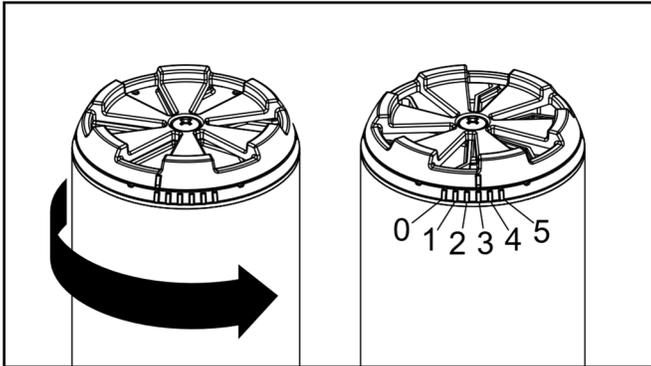
SHUTTING DOWN:

When you're ready to shut down the Broil King® Smoke™ Offset Smoker, close the dampers to snuff the fire out completely.

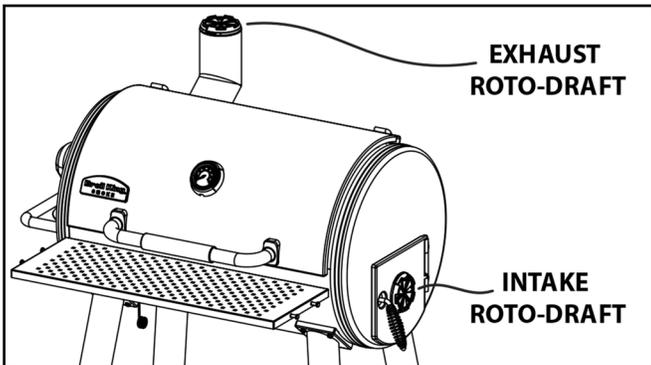
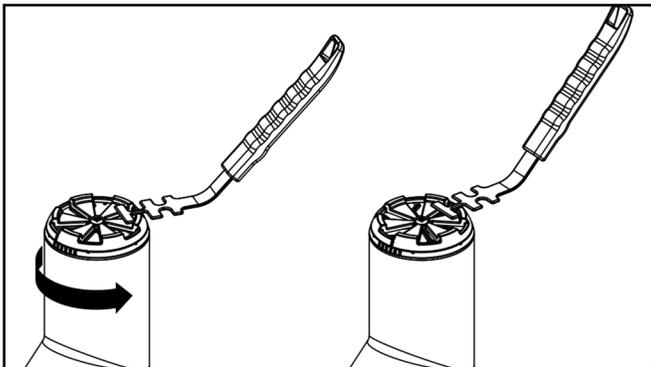
OPERATION

CONTROLLING TEMPERATURE:

The Broil King® Smoke™ Charcoal Grill allows you to control cooking temperature by regulating airflow through the intake Roto-Draft™ dampers and exhaust Roto-Draft™ damper. The more you open the dampers, the more air will flow through to the charcoal. The more air that gets to the charcoal the hotter the temperature will get. Small adjustments to the dampers will make significant changes to the cooking temperature.

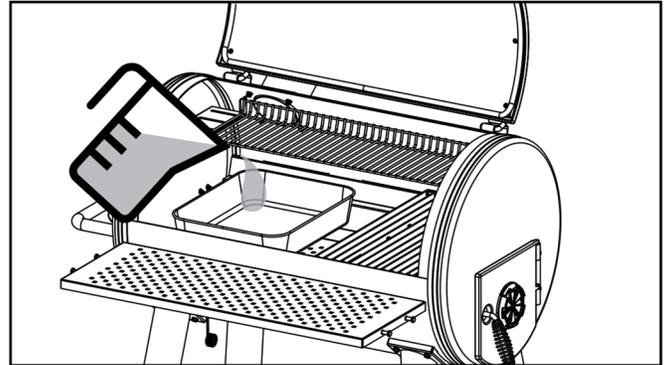


Adjust Roto-Draft™ dampers using the included multi-tool.



WATER PAN:

Given the amount of airflow for cook times exceeding 3 hours, adding a water pan to the main chamber may be warranted – this will keep food from drying out. Using disposable foil drip trays (Item # 50420) is a convenient way to do so.



COOKING TECHNIQUES

Smoking: Less than 275°F (135°C)

This classic form of barbecue involves indirect cooking of larger cuts of meat at low temperatures (less than 275°F (135°C) for a relatively long time (often 4+ hours). Using charcoal and wood chips infuses slow cooked meats and other items with smoky barbecue flavor and yields incredibly tender results.

Smoke Roasting: 275°F-400°F (135°C-205°C)

Also known as indirect grilling, this is similar setup to smoking; smoke roasting is an accelerated version of the same principles. It works well for more conventional roasts, chickens and items that are frequently oven roasted. The combination of smoke and cooking time creates great flavor in a shorter time than true smoking.

Direct grilling: 400°F (205°C) or more

Direct – as in directly above the burning charcoal and wood chips. This method is the traditional backyard cook-out or barbecue. Ideal for smaller items – steaks, chops, burgers, vegetables. The high heat sears the exterior while cooking the interior.

For more information, visit www.broilkingbbq.com



Preparing The Perfect Steak

Trim excess fat from the steaks. In a heavy, resealable plastic bag combine the marinade ingredients. Marinate the steaks for 1 hour at room temperature or up to 24 hours in the refrigerator. If refrigerating, bring steaks close to room temperature 1 hour before grilling for more even cooking.

The Perfect Steak Marinade*

- 4 steaks (preferably New York Strip), 1" thick
- 2 cloves garlic minced or pressed
- 2 tbsp worcestershire sauce
- 2 tbsp balsamic vinegar and freshly ground pepper
- 2 tsp dijon mustard
- 2 tbsp soy sauce
- 2 tbsp olive oil

*Try the Broil King® The Perfect Steak™ marinade or The Perfect BBQ™ (#50990) sauce for fantastic results.

Perfect Steak Grilling Guide

- A. Brush grids with vegetable or olive oil and preheat the barbecue to 450°F / 275°C. Place food on the barbecue at a 45 angle and cook according to the timing on the cooking charts below.
- B. Turn the steak over grilling on the same 45 angle.
- C. Turn the steak over and grill on the opposite 45 angle.
- D. Finally, turn the steak over and grill on the same 45 angle.

THE PERFECT STEAK GRILLING GUIDE

PLACE STEAK ON ANGLE ON HOT GRIDS.

FLIP THE STEAK AS SHOWN BELOW.

TURN AND FLIP THE STEAK AGAIN.

FINALLY, FLIP THE STEAK AGAIN.

| Meat Thickness | | Heat Setting | Time Per Side | | | | Total Time |
|----------------|----|--------------|---------------|-------|-------|-------|------------|
| 1 1/2" | 1" | | A | B | C | D | |
| Rare | | High | 1 3/4 | 1 3/4 | 1 3/4 | 1 3/4 | 7 minutes |
| Medium/Rare | | Med/High | 2 | 2 | 2 | 2 | 8 minutes |
| Medium | | Med/High | 2 1/4 | 2 1/4 | 2 1/4 | 2 1/4 | 9 minutes |
| Well | | Med | 2 1/2 | 2 1/2 | 2 1/2 | 2 1/2 | 10 minutes |
| Well | | Med | 3 | 3 | 3 | 3 | 12 minutes |

RECIPES

BBQ RUB*

- 2 tablespoons brown sugar
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 tablespoon cumin
- 2 teaspoons dry mustard
- 2 teaspoons paprika
- 2 tablespoons chili powder
- 1 teaspoon onion salt
- 1 teaspoon celery salt
- 1 teaspoon garlic powder
- 1 tablespoon oregano

*Try the Broil King® The Perfect BBQ Spice Rub™ (#50975) or The Perfect KC BBQ Rub™ (#50978) for fantastic results.

SMOKED CHICKEN

- Preheat grill to 275°F (135°C)
- 1 whole chicken, separated, or chicken pieces – thighs, wings, drumsticks, up to 5 lbs.
- Rub chicken pieces with general purpose BBQ rub, let stand 30 minutes
- Add water pan to smoker
- Add handful of apple or other wood chips to burning charcoal
- Arrange chicken on cooking grids
- Cook 2.5 – 4 hours
- Internal temperature must reach 165°F (74°C)
- Cover, let stand 10 minutes
- Serve and enjoy

RIBS

- Preheat grill to 250°F (121°C)
- 4 racks pork ribs
- Peel membrane from ribs
- Season liberally with barbecue rub
- Add water pan with apple juice to smoker
- Add handful of apple or other wood chips to burning charcoal
- Arrange ribs on cooking grids, or in the included rib rack
- Cook 3-4 hours
- If desired, apply barbecue sauce at this time and finish using your Broil King Gas Barbecue at 400°F for 10 to 20 minutes.
- Remove from smoker, cover and let stand 10 minutes
- Serve and enjoy

PULLED PORK

- Preheat grill to 225°F (107°C)
- 4 – 15 lb. Pork Shoulder (Smaller cuts will often be labelled Boston Butt or picnic shoulder)
- Season liberally with barbecue rub
- Add water pan with apple juice to smoker, set pork shoulder above pan
- Add handful of wood chips to burning charcoal
- Place pork shoulder on cooking grids
- Cook 4 + hours to an internal temperature of at least 185°F (85°C)
- Remove from smoker, wrap with foil, let stand 30 minutes
- Chop using Broil King® Super Flipper (#64011) or pull using Broil King® Meat Claws (#64070)
- Apply sauce as desired
- Serve and enjoy



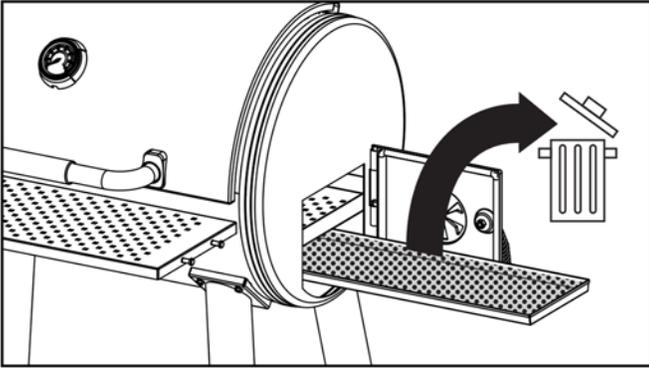
COOKING TIMES AND TEMPERATURES

| | DESCRIPTION | SETTING | COOK TEMP | COOK TIME | FINAL TEMP |
|---|--|---------|--------------|------------------------------------|----------------------------------|
|  | Short Ribs | Smoke | 225°F(107°C) | 5 hours | 130°F(54°C) |
| | Tenderloin 3 to 4 lbs. (1.36 to 1.81 kg) | | | 2.5 to 3 hours | 130°F(54°C) for Medium Rare |
| | Brisket (Pulled) 8 to 12 lbs. (3.63 to 5.44 kg) | | | 1.5 hrs per lb (3.3 hrs per kg) | 205°F(96°C) |
| | Brisket (Thick Sliced) 8 to 12 lbs. (3.63 to 5.44 kg) | | | 1.5 hrs per lb (3.3 hrs per kg) | 195°F(90°C) |
| | Brisket (Thin Sliced) 8 to 12 lbs. (3.63 to 5.44 kg) | | | 1.5 hrs per lb (3.3 hrs per kg) | 185°F(85°C) |
| | Prime Rib Roast | Roast | 350°F(176°C) | 15 min per lb (33 min per kg) | 130°F(54°C) for Medium Rare |
| | Sirloin Tip Roasts | | | 8 Hours | 130°F(54°C) for Medium Rare |
| | Steak* | Grill | 600°F(315°C) | | 130°F(54°C) for Medium Rare |
| | Hamburgers* | | | | 160°F(71°C) |
|  | Chicken (Quarters) | Roast | 350°F(176°C) | 1 to 2 hours | 170°F(77°C) |
| | Chicken (Thighs) | | | 1.5 hours | 170°F(77°C) |
| | Chicken (Whole) 2.5 to 3.5 lbs. (1.13 to 1.58 kg) | | | 2 to 2.5 hours | 170°F(77°C) |
| | Chicken (Whole) 3.5 to 4.5 lbs. (1.59 to 2.04 kg) | | | 2 to 3 hours | 170°F(77°C) |
| | Chicken (Wings) | | | 1.25 hours | 170°F(77°C) |
| | Chicken Breast 5 to 8 oz. (0.14 to 0.23 kg) | | | 1 to 2 hours | 170°F(77°C) |
| | Turkey (Legs) | | | 2 to 3 hours | 170°F(77°C) |
| | Turkey (Whole) 10 to 12 lbs. (4.54 to 5.44 kg) | | | 2.5 to 3 hours | 170°F(77°C) |
|  | Fish (Whole) 4 to 6 lbs. (1.81 to 2.72 kg) | Smoke | 225°F(107°C) | 3.5 to 4 hours | Until Flaky |
| | Lobster (Steamed) | | | 15 minutes/lb | To Taste |
| | Shrimp (Steamed) | | | 15 minutes/lb | To Taste |
|  | Ribs (Baby Back) 1.5 to 2.5 lbs. (2.72 to 1.13 kg) | Smoke | 225°F(107°C) | 5 hours | 160°F(71°C) |
| | Ribs (Spare Ribs) 2.5 to 3.5 lbs. (1.13 to 1.63 kg) | | | 5 to 7 hours | 160°F(71°C) |
| | Pork Butt (Pulled) 6 to 8 lbs. (2.72 to 3.63 kg) | | | 1.5 hrs per lb (3.3 hrs per kg) | 205°F(96°C) |
| | Pork Butt (Sliced) 6 to 8 lbs. (2.72 to 3.63 kg) | | | 1.5 hrs per lb (3.3 hrs per kg) | 170°F(77°C) |
| | Pork Chops | | | 1.5 hrs per lb (3.3 hrs per kg) | 160°F(71°C) |
| | Pork Crown Roast 8 to 10 lbs. (3.63 to 4.54 kg) | | | 1.5 hrs per lb (3.3 hrs per kg) | 155°F to 165°F (68°C to 74°C) |
| | Pork Loin 8 to 10 lbs. (3.63 to 4.54 kg) | | | 4 to 6 hours | 160°F(71°C) |
| | Pork Sausage 1.5 to 2.5 inch (3.8 to 6.4 cm) Dia. | | | 1 to 3 hours | 165°F(74°C) |
| | Pork Shoulder (Pulled) 6 to 10 lbs. (2.72 to 4.54 kg) | | | 8 to 12 hours | 205°F(96°C) |
| | Pork Shoulder (Sliced) 6 to 10 lbs. (2.72 to 4.54 kg) | | | 5 to 8 hours | 175°F(79°C) |
| | Pork Tenderloin 1.5 to 2.5 lbs. (2.72 to 1.13 kg) | | | 2.5 to 3 hours | 160°F(71°C) |
| | Ham (Bone In) | | | 1.5 hrs per lb (3.3 hrs per kg) | 160°F(71°C) |

MAINTENANCE

CLEAN OUT

After each cook, it will be necessary to empty the ash tray. Once cool, open the firebox access door and carefully remove the ash tray. Empty into a bucket or other container for disposal.



CARE AND MAINTENANCE

The Broil King® Smoke™ Charcoal Grill will give you many years of great service with minimal care. The seasoning process will help preserve the internal steel components. Use a stainless steel brush to clean cooking grids and components that are soiled.

It may be necessary to clean and re-season your cooking grids. Brush them thoroughly with a Broil King® stainless steel grill brush (#64014) to remove any debris and apply a thin layer of olive or grapeseed oil. Then, place the cooking grids into your smoker, and cook at 400°F (205°C) for 1 hour. Repeat as desired. This coating of oil will protect your cooking grids and provide years of trouble free use.

Clean the exterior using warm, soapy water.

To clean the interior, use a wire-bristle grill brush to remove any debris from the cook box. The layer of oils that accumulates inside the smoker – the seasoning – is protective and does not need to be scrubbed clean with any frequency.

Always keep your Broil King® Smoke™ Charcoal Grill covered when not in use - use Broil King® Cover (#67060)

WARRANTY

WARRANTY & CUSTOMER SERVICE

The Onward Manufacturing Company Ltd. (OMC) Warranty is effective from date of purchase and is limited to the repair or replacement of parts at no charge which prove to be defective under normal domestic use.

In Canada and the United States replacement is FOB Factory.

In all other countries replacement is FOB OMC Distributor. (Consult your dealer for name of OMC Distributor.)

All other costs are the responsibility of the owner.

This warranty is extended only to the original purchaser as indicated on the warranty registration and applies only to products sold at retail and only when used in country where purchased.

WHAT IS COVERED:

| | |
|---------------------------|---------|
| High Heat Coated Cook Box | 5 years |
| Remaining parts & paint | 2 years |

WHAT IS NOT COVERED:

- Any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance as set out in the owner's manual.
- Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due exposure to chemicals either directly or in the atmosphere.
- Shipping or transportation costs.
- Removal or re-installation costs.
- Labor costs for installation and repair.
- Cost of service calls.
- Liability for indirect or consequential damages.

REPLACEMENT PARTS:

"Genuine OMC Replacement Parts" must always be used for replacement. Use of any other parts will automatically nullify the above warranty.

WARRANTY CLAIMS:

All warranty is handled directly by OMC. Parts must be returned to OMC Warranty Department, shipping charges prepaid, accompanied by model #, Serial #, and if your grill is not registered, proof of purchase (copy of sales slip or invoice). If inspection confirms the defect, OMC will repair or replace such part in accordance with the terms of the warranty. On receipt of letter or fax (not by phone) OMC may, at its option, not require part or parts to be returned.

OUTSIDE NORTH AMERICA:

The above warranty is administered by the OMC distributor in your country. Contact your dealer for the name of your OMC distributor.