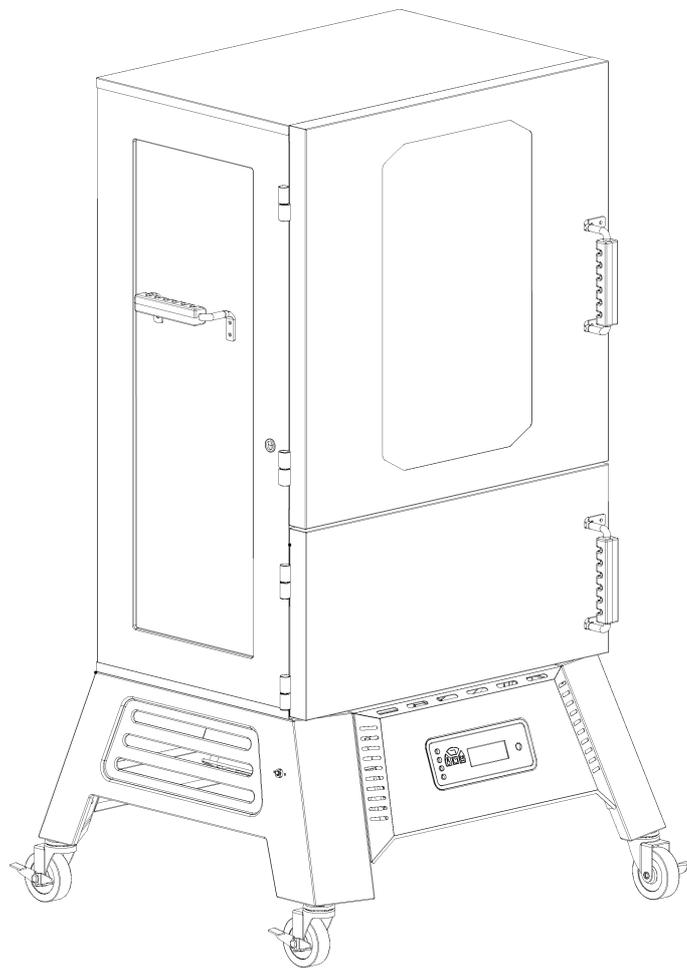




SMOKEHOUSE USER MANUAL

Model Number: RODB





WARNINGS AND IMPORTANT SAFEGUARDS



- Do not clean this product with a water sprayer or the like.
- Smoker should only be rolled on smooth surface.
- Smoker should never be rolled up/down stairs or uneven surface.
- Potential damage to smoker or harm to user may result from failure to follow warnings.
- Never open burn chamber during use.
- Never operate the smoker with the temperature probe removed. This can cause the smoker to overheat and cause serious personal injury and/or damage to the smoker.
- Do not cook before the fuel has a coating of ash.
- Do not use indoors.
- **WARNING!** Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 1860-3!
- **WARNING!** This barbecue will become very hot, do not move during operation.
- **WARNING!** Keep children and pets away.
- Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- Never remove charcoal basket from smoker while coals are hot.
- **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!

This device complies with Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions:

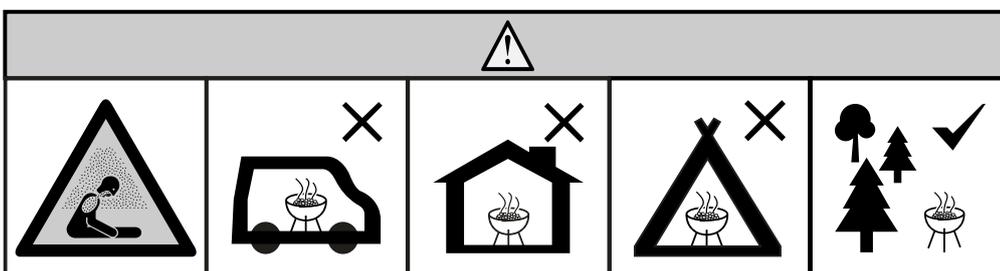
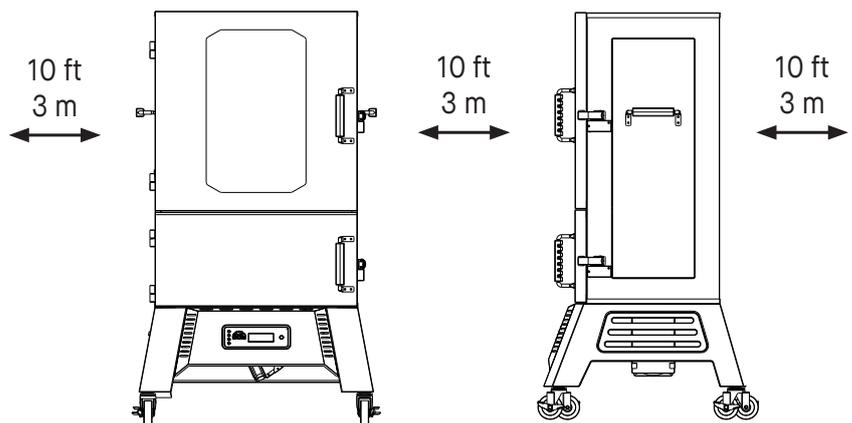
- (1) This device may not cause interference, and
- (2) This device must accept any interference, including interference that may cause undesired operation of the device.

This equipment complies with IC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

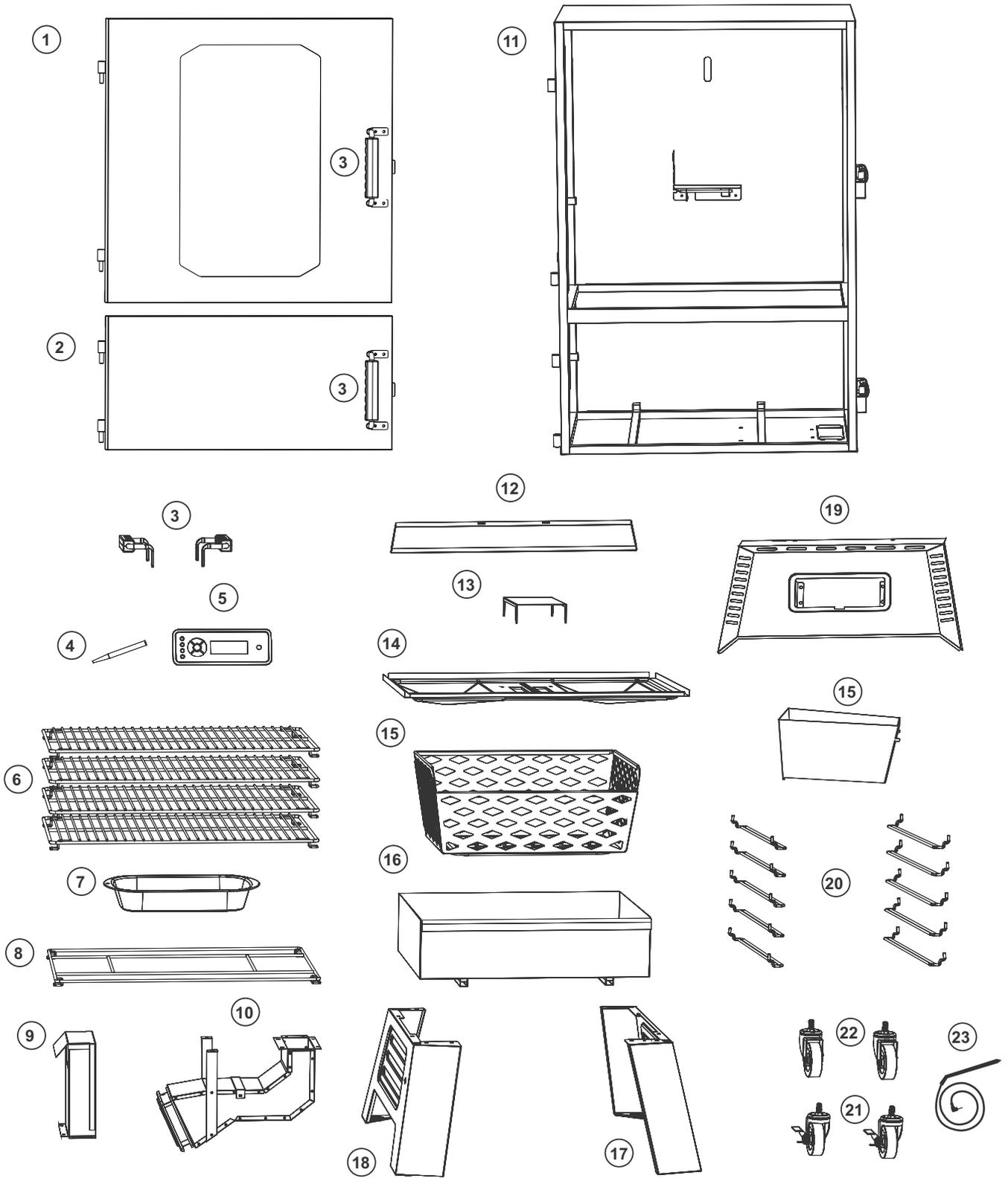
SMOKER DOES NOT COME WITH CHARCOAL OR WOOD CHIPS.

Structural Proximity and Safe Usage Recommendations

REMINDER: Maintain a minimum distance of 10 feet from rear and sides to walls, rails or other combustible construction. This clearance provides adequate space for proper combustion, air circulation and venting. Should not be used on combustible materials like decks or other combustible materials.



Parts Diagram



Parts List

NO.	QTY.	DESCRIPTION	NO.	QTY.	DESCRIPTION
1	1	Top Door	13	1	Heat Deflector Tent
2	1	Bottom Door	14	1	Grease Tray
3	4	Handle	15	1	Charcoal Basket and Partition
4	1	Antenna	16	1	Ash Tray
5	1	Controller	17	1	Right Legs
6	4	Rack	18	1	Left Legs
7	1	Water Bowl	19	1	Front Leg Brace
8	1	Water Bowl Rack	20	10	Rack Support
9	1	Fan Tube	21	2	Locking Casters
10	1	Lower Fan Tube Assembly	22	2	Non Locking Casters
11	1	Body	23	1	Meat Probe
12	1	Rear Leg Brace		1	Power Cord (not pictured)

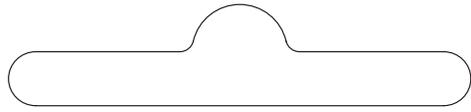
• **BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.**

- Assemble on a clean flat surface.
- Recommend assembling on cardboard to avoid oil residue on floors or scratches.
- Gloves recommended for assembly.
- Tools needed: Phillips head screwdriver, adjustable wrench, 19mm socket wrench.
- Approximate assembly time: 45 minutes.
- Recommend two people assemble to increase ease and reduce assembly time.
- Actual product may differ from picture shown.
- It is possible that some assembly steps have been completed in the factory.
- **Remove all printed labels from the smoker before use.**

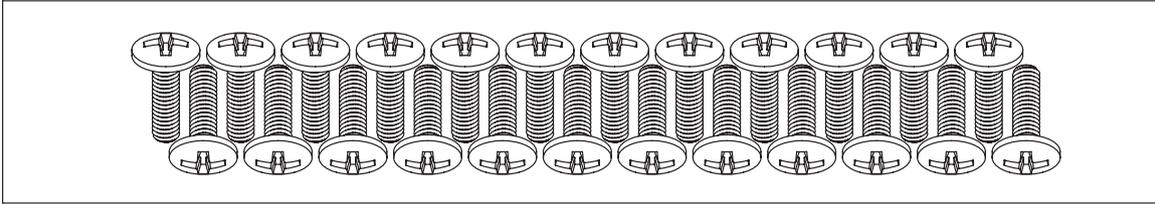


PLEASE ASK YOUR RETAILER for assembly assistance, missing or damaged parts. Please contact Customer Service at helpcenter.gmgastro.com. Please have the model number and serial number available. These numbers are located on the silver rating label on the smoker.

Hardware

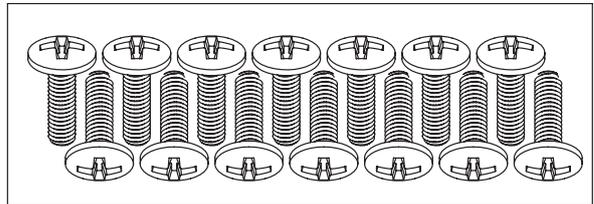
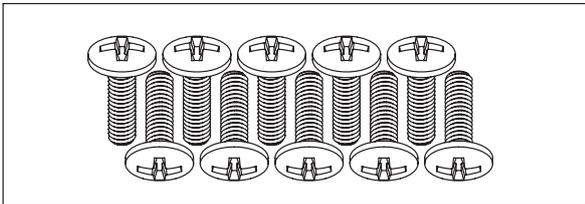


A M4*14

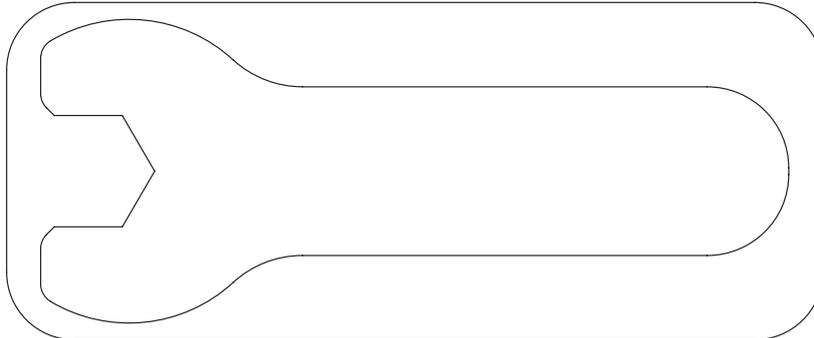
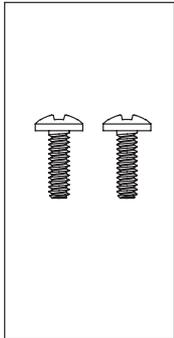


B M5*14

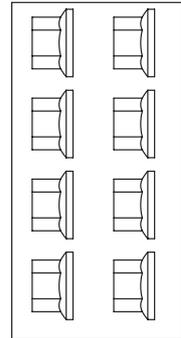
C M6*14



D ST3*12



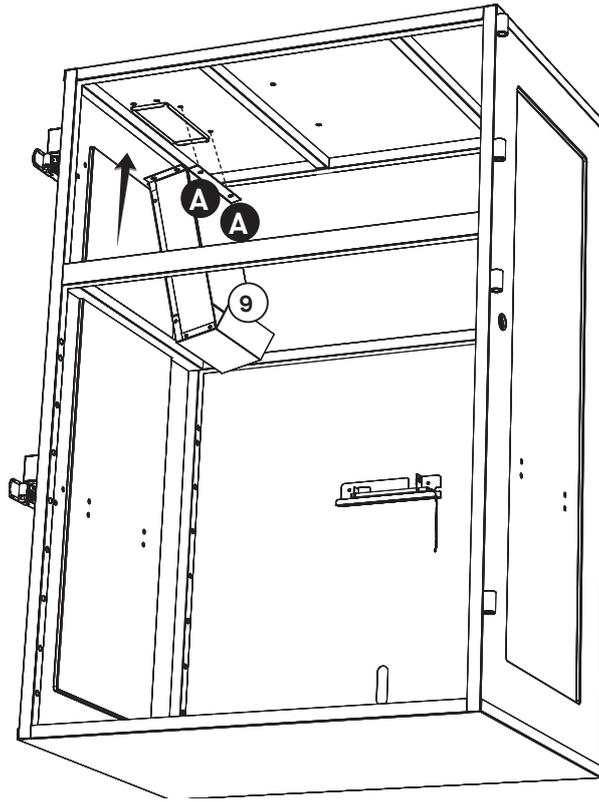
E M4



KEY	QTY.	DESCRIPTION
A	24	M4X14
B	10	M5X14
C	14	M6X14
D	2	ST3X12
E	8	M4 NUT

1

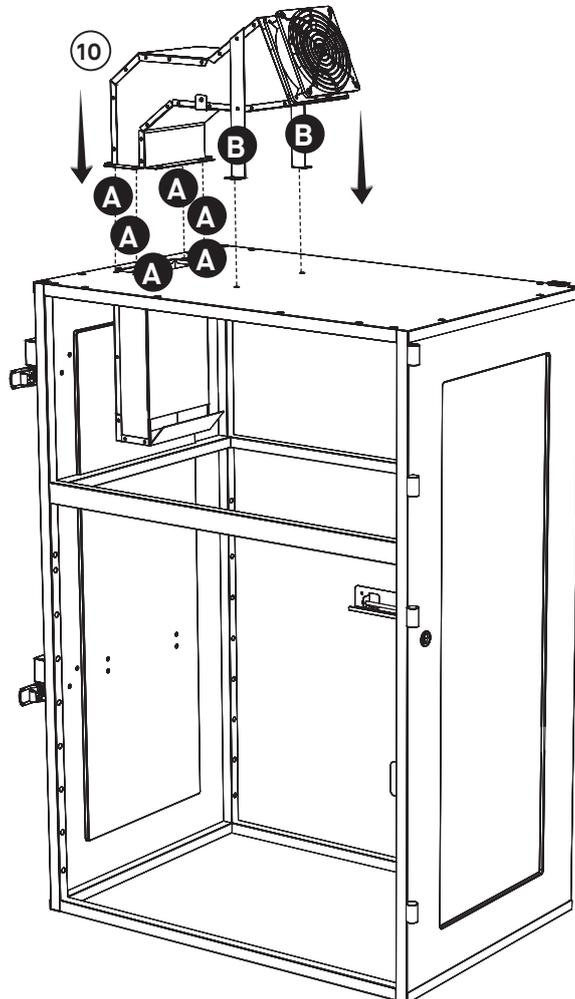
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X2



2

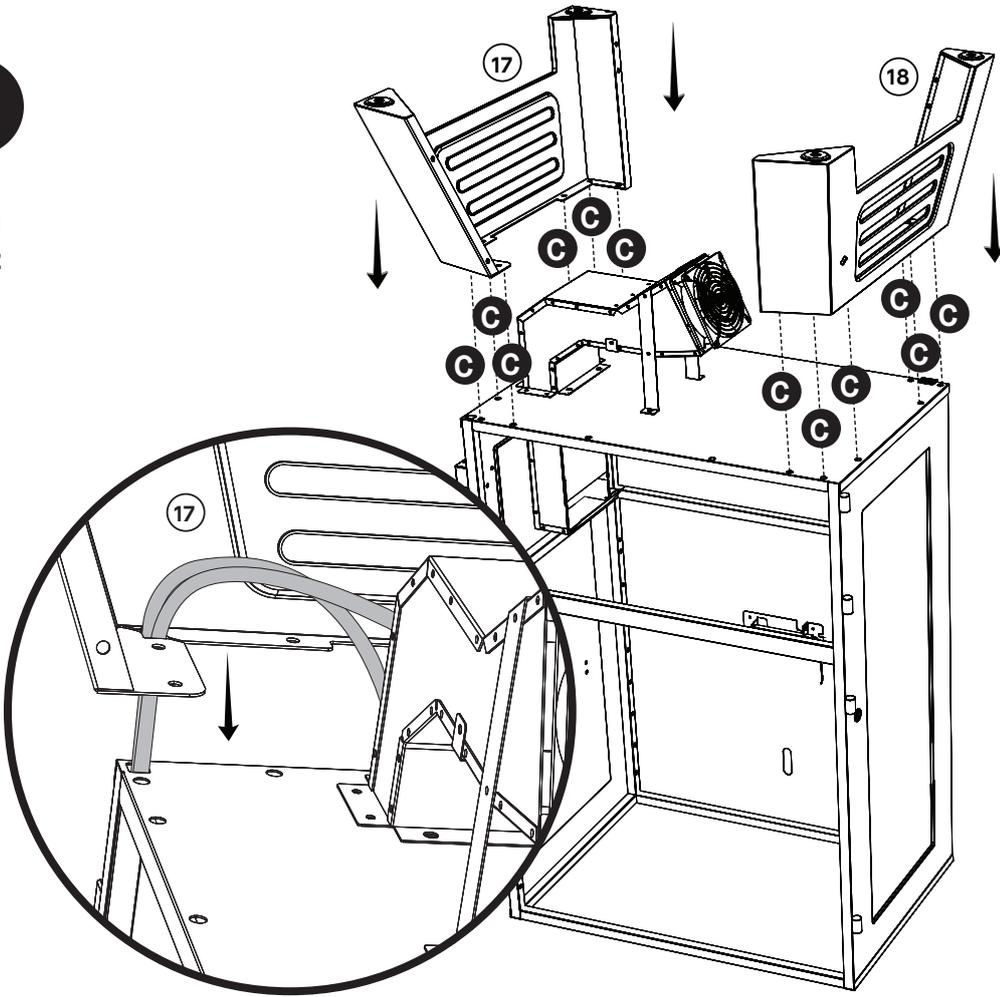
A
X6

B
X2



3

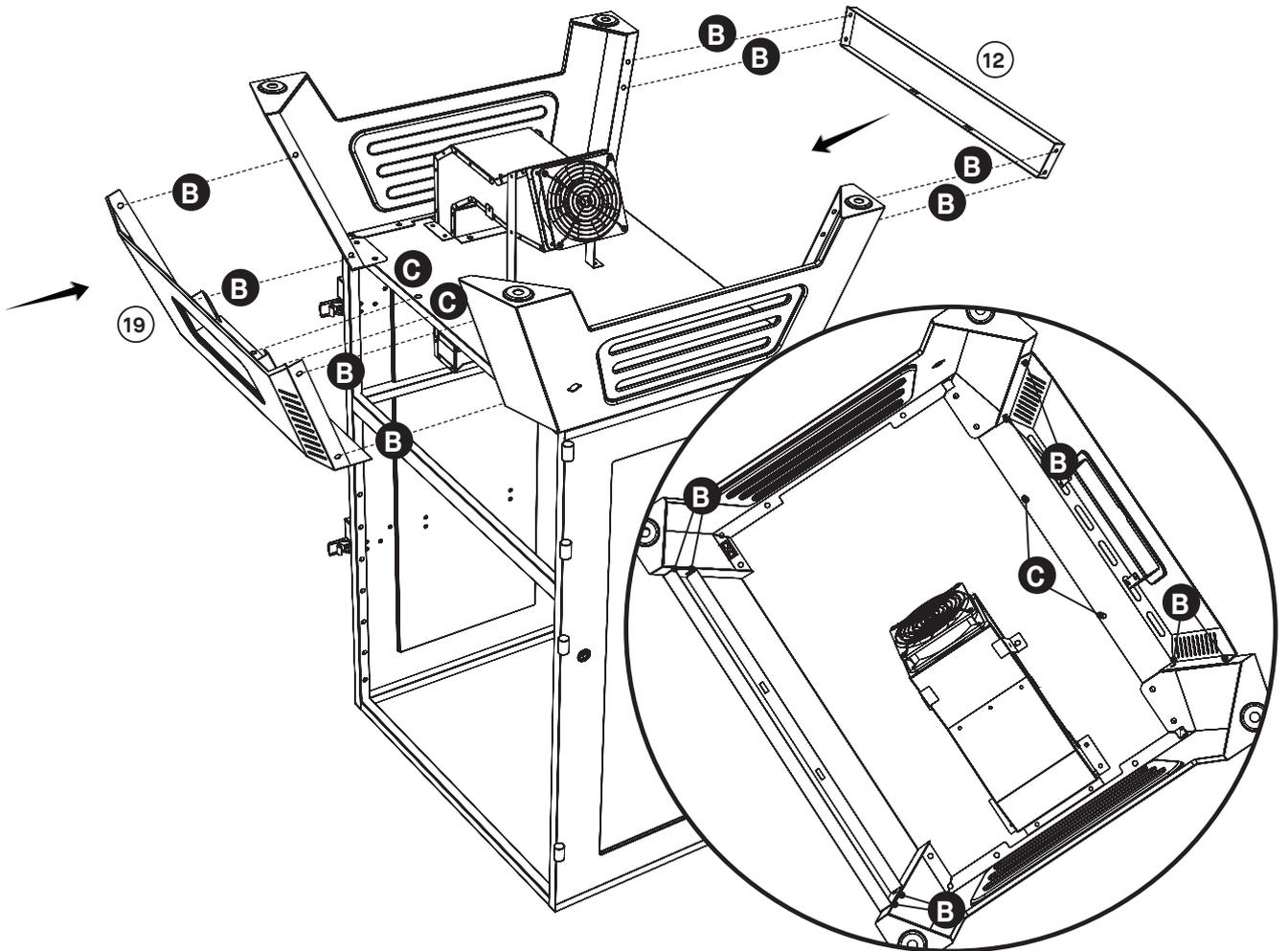
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X12



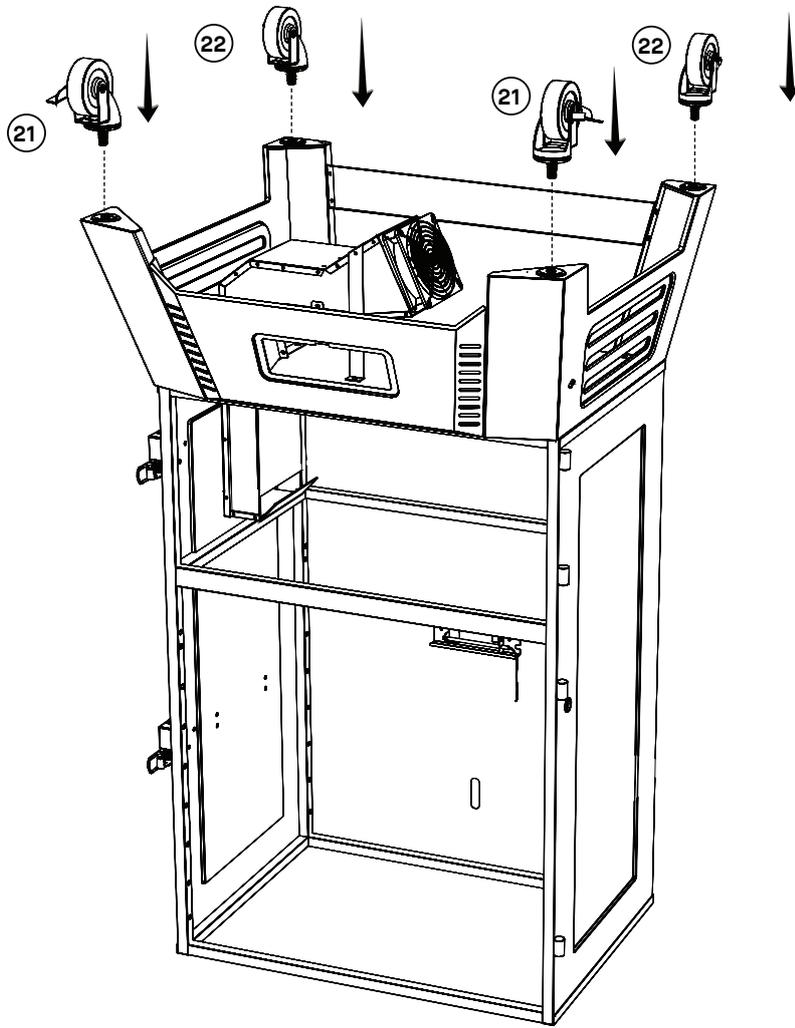
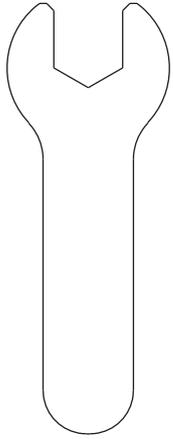
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C
X2

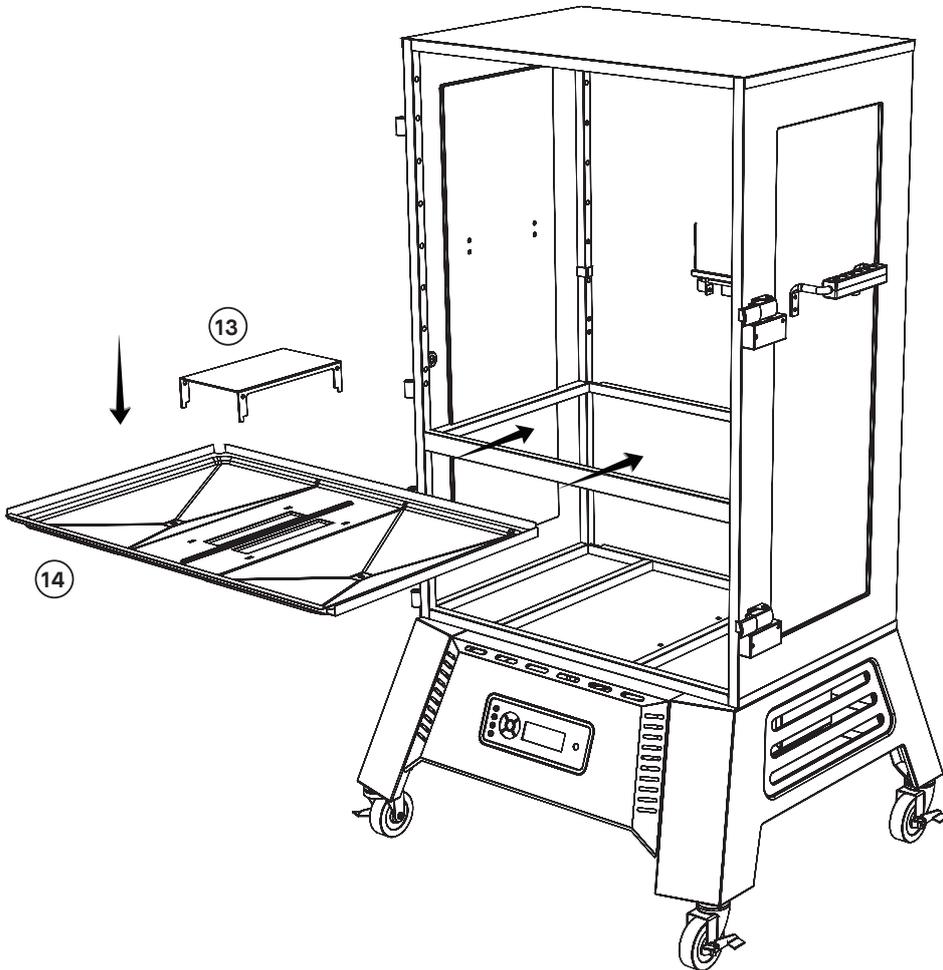
B
X8



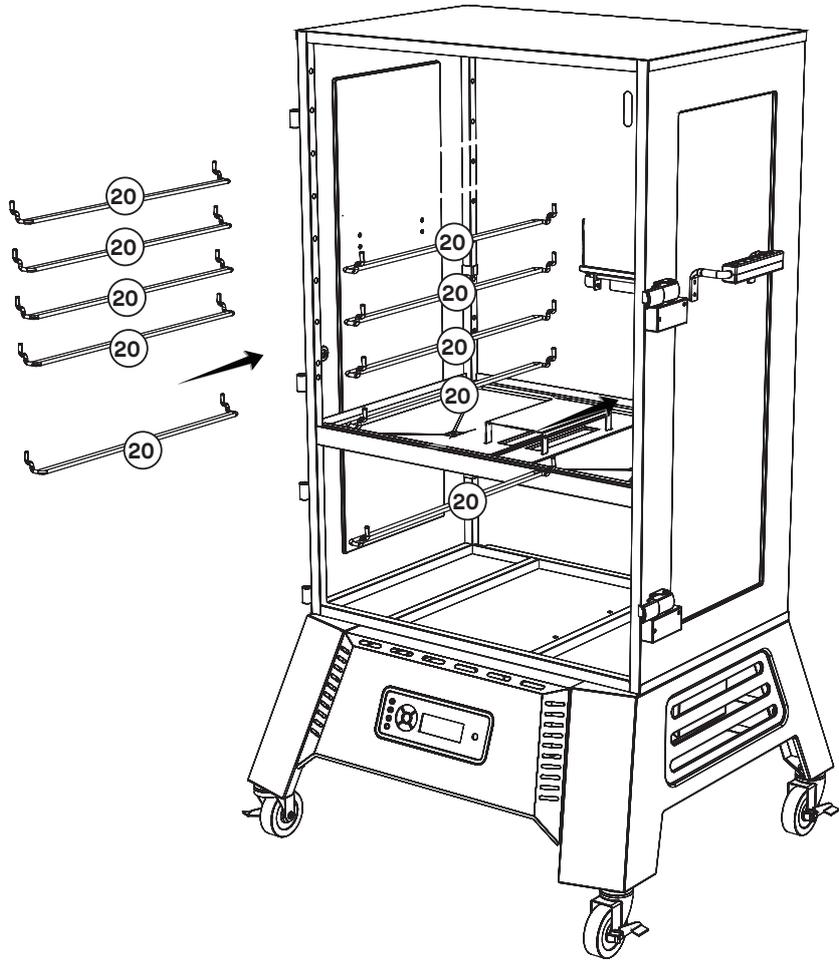
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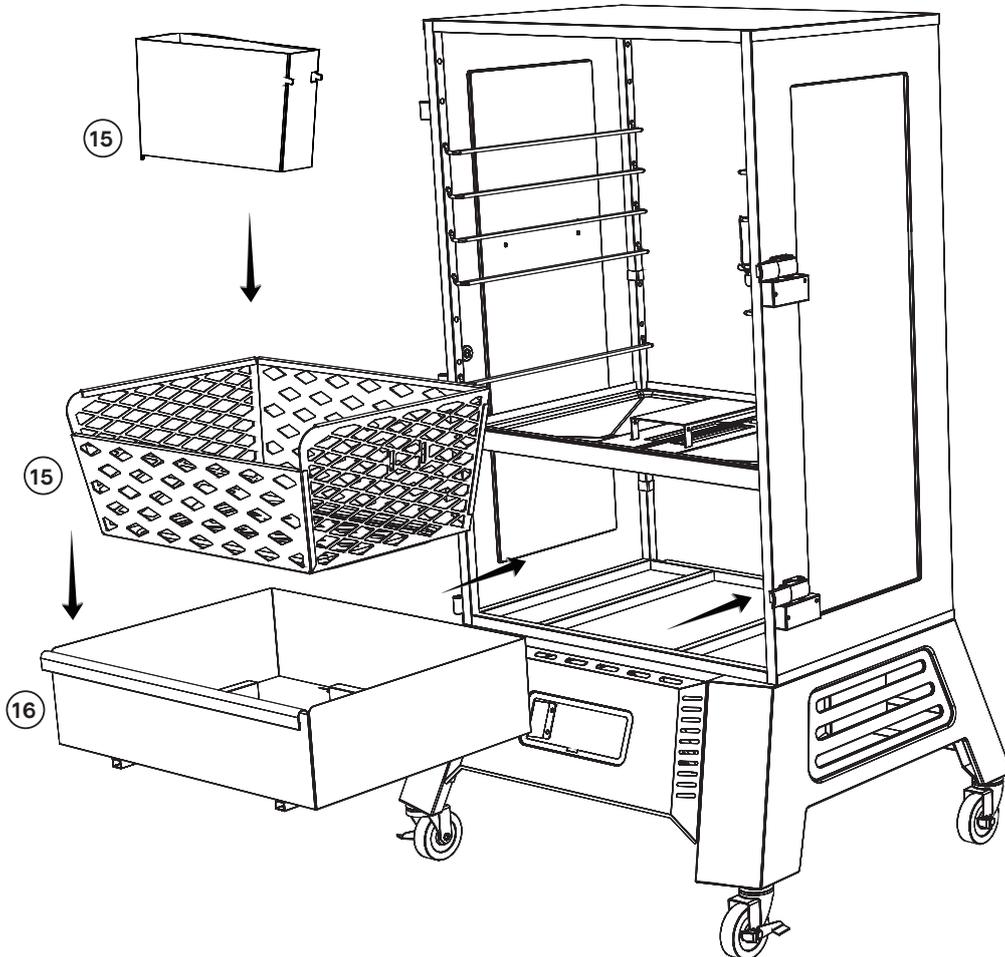
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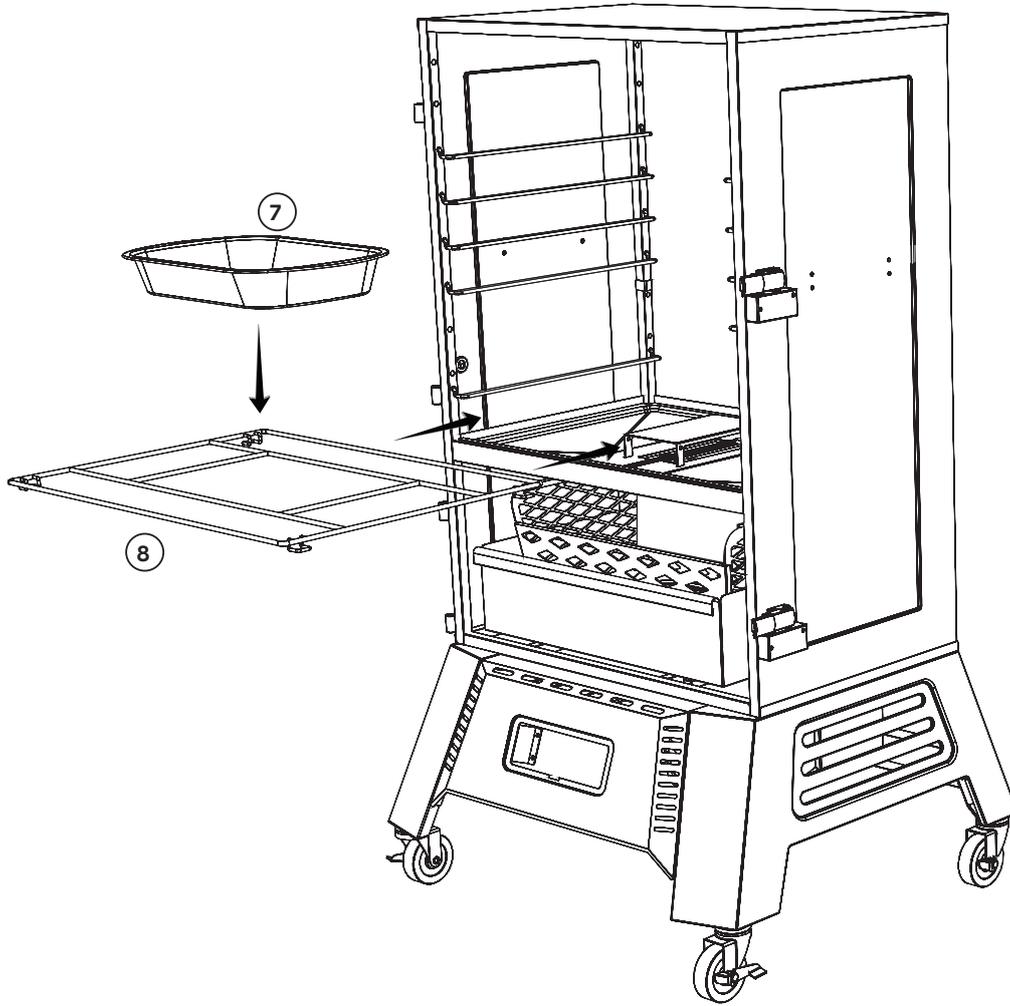
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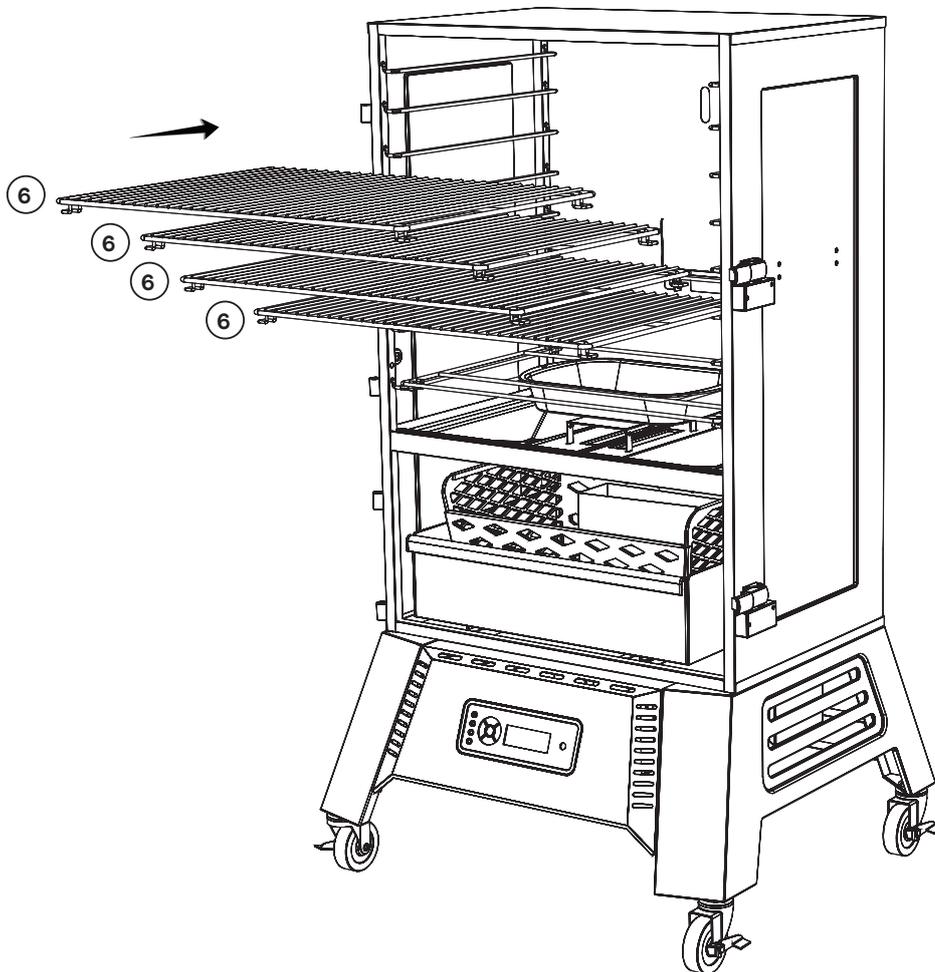
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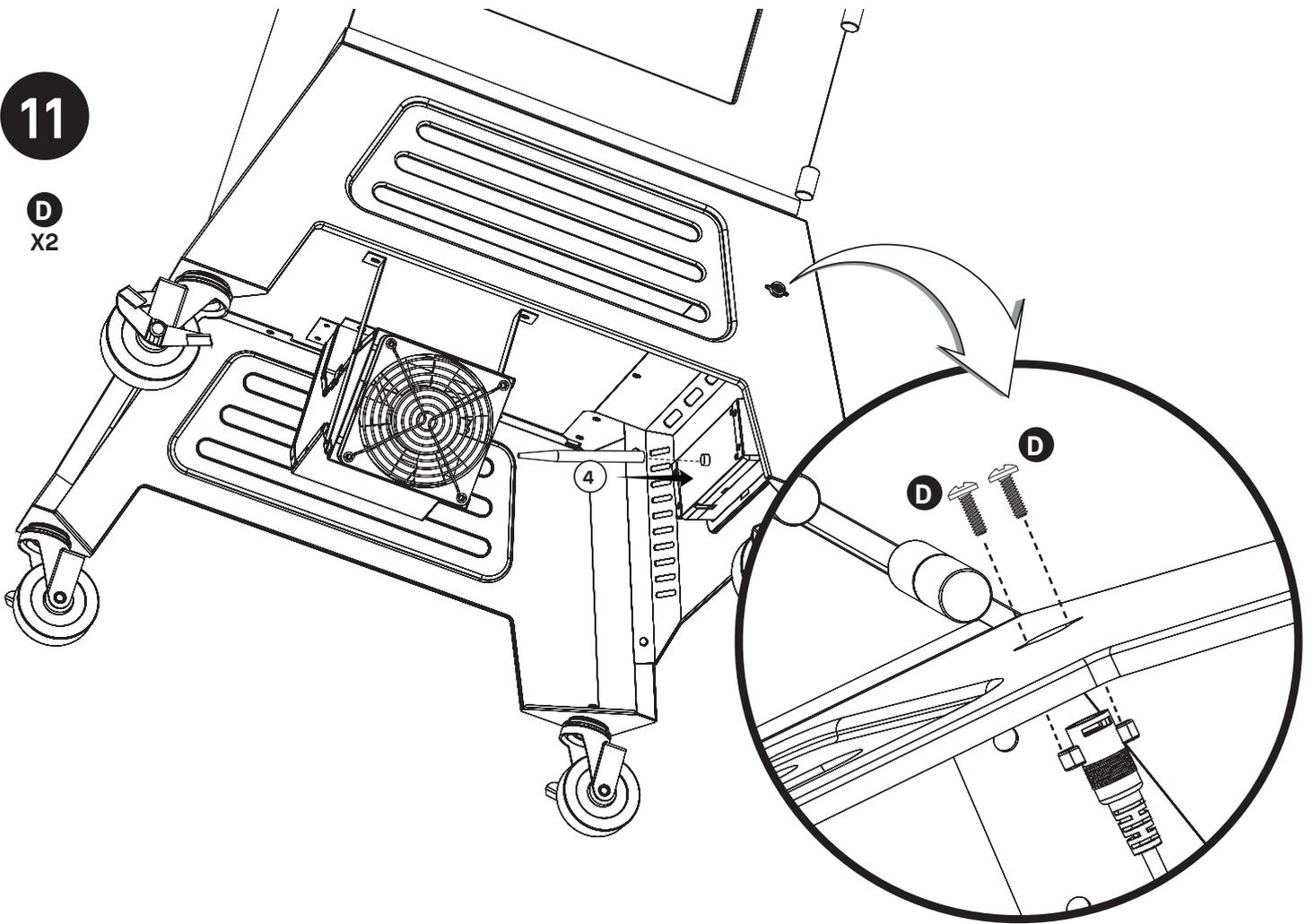


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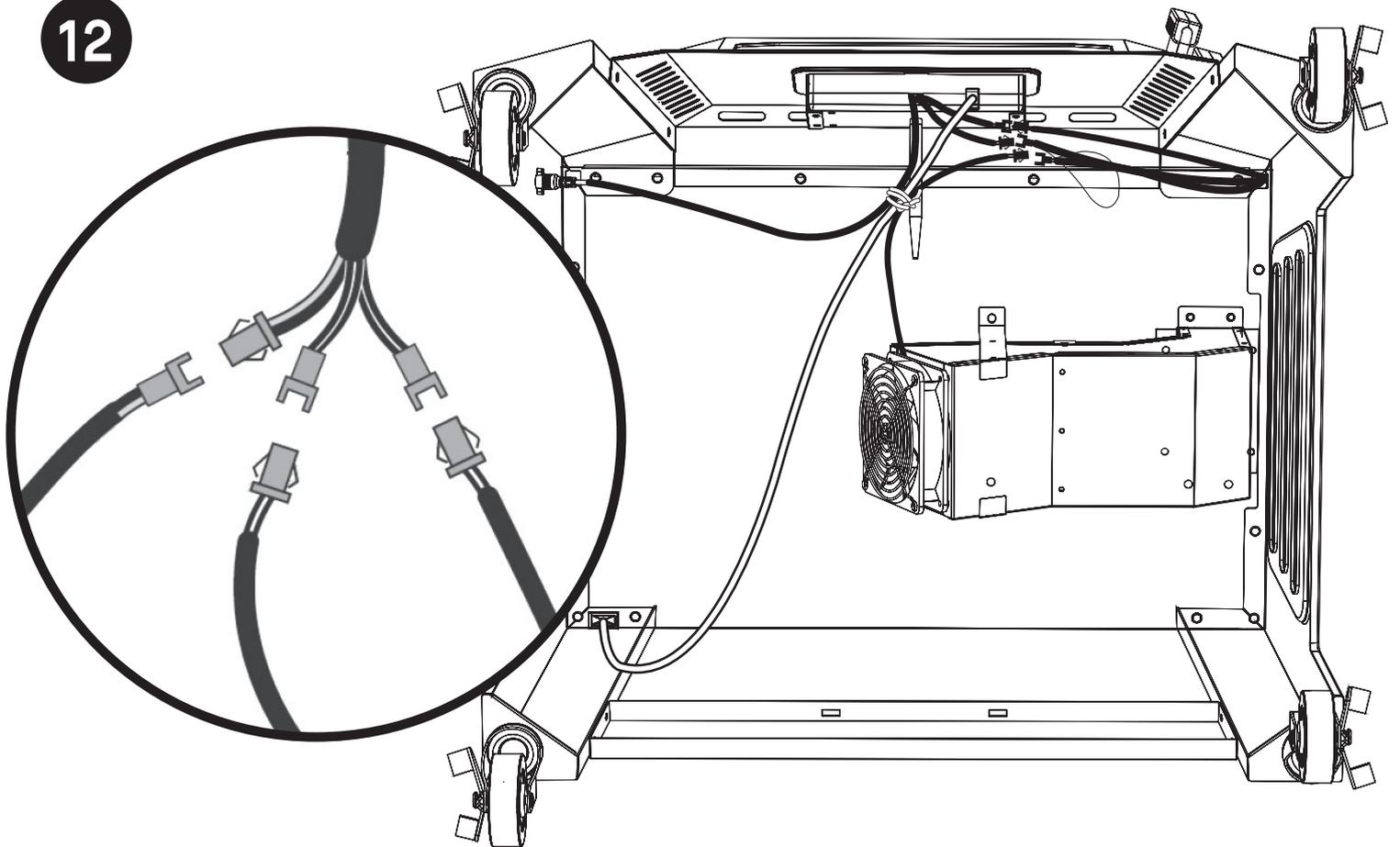


11

D
X2



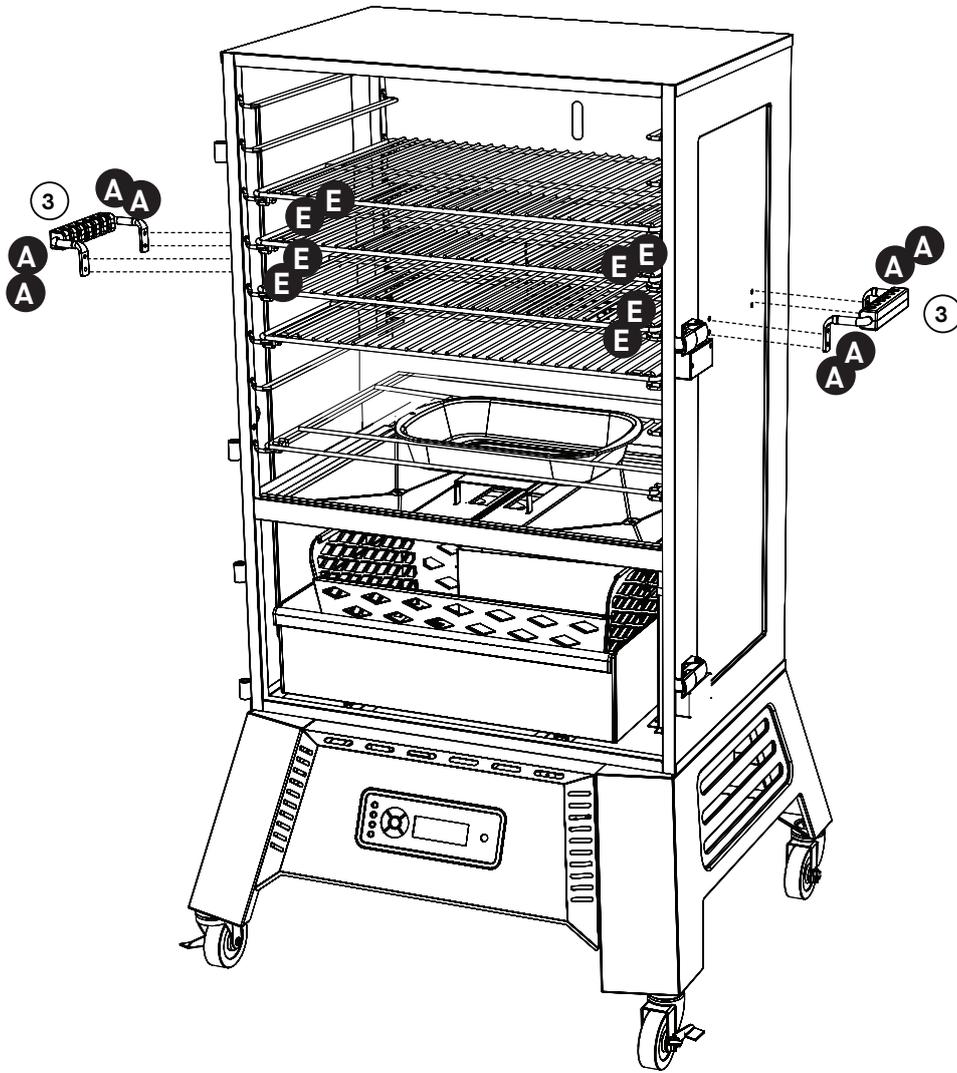
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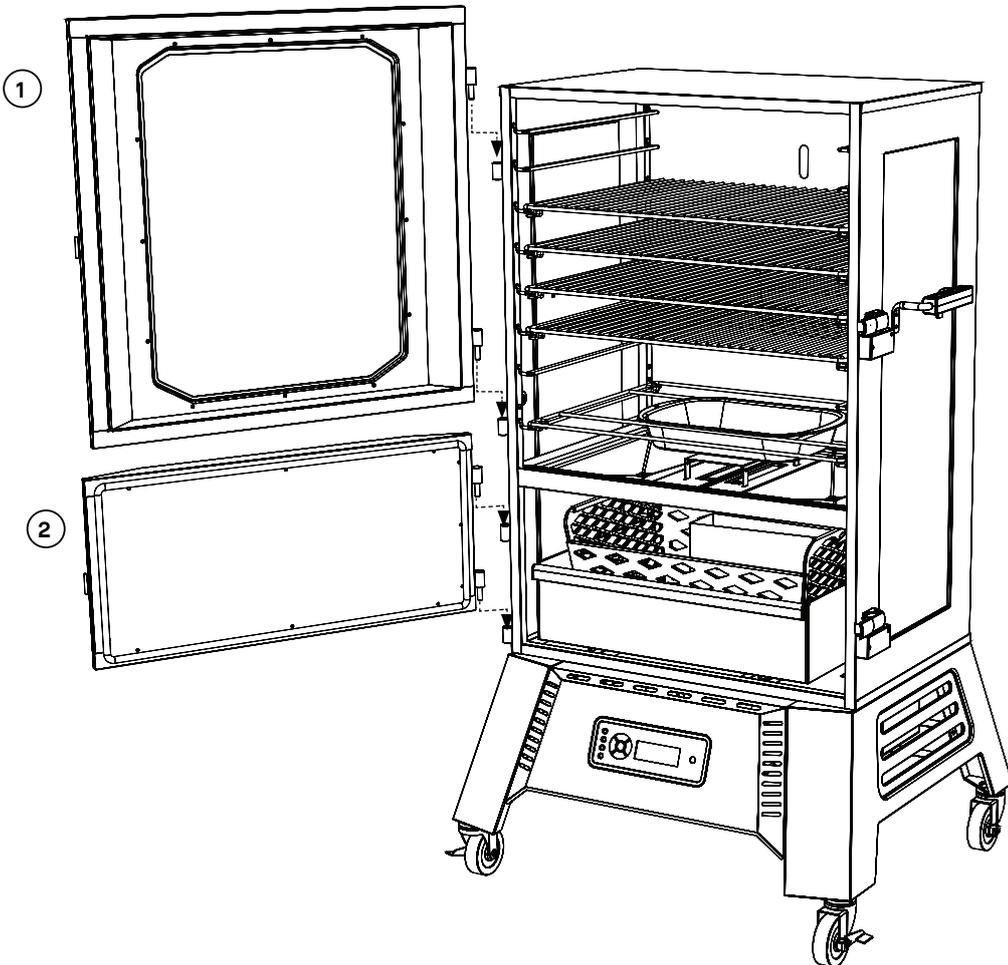
13

A
X8

E
X8

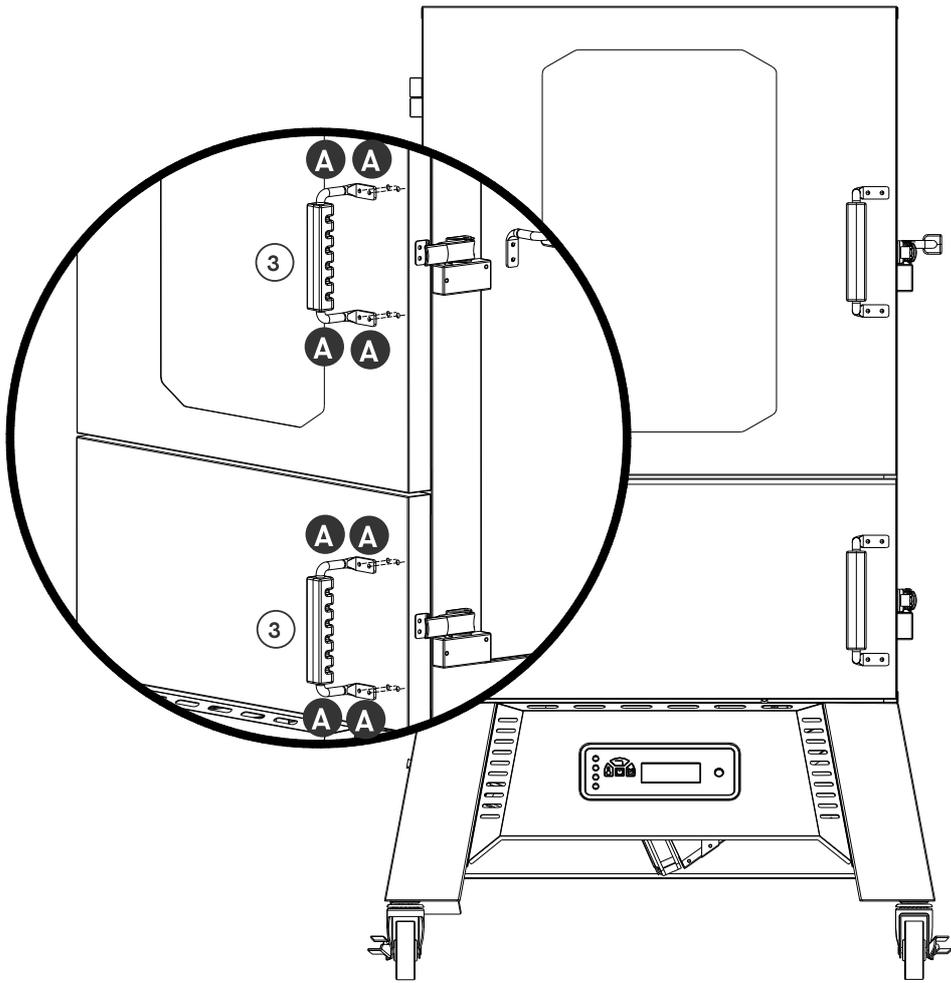


14



15

A
X8



SHUTDOWN

1. Remove food from smoker.
2. Close both smoker doors.
3. Set the unit to 400F.
4. Leave the unit running, and allow the charcoal to burn out completely.
5. Once the charcoal has burned out, allow the unit to cool before cleaning and storing

ADDING SMOKE/FLAVOR

To add wood smoke flavor, mix wood chunks into your charcoal basket with the charcoal before your cook begins. Or if cooking at temperatures with the charcoal partition, load wood chunks into the center of the partition. As the charcoal burns through the basket, your wood chunks will smoke for a great added flavor.

CONTROL PANEL



Power ON/Off Controller:

1. Press button to power controller ON.
2. Press and hold button to power controller OFF.



Set Temperature:

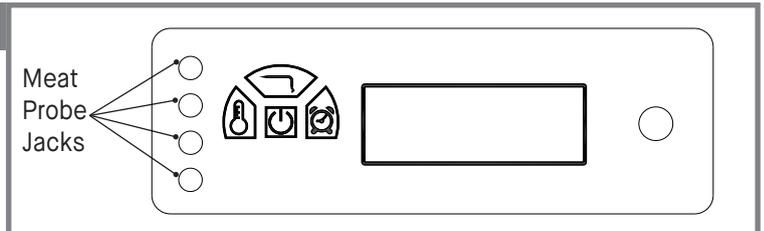
1. Press button.
2. Turn knob to desired temperature.
3. Press button again to set temperature (Temperature will automatically set after 3 seconds.)



Set Time:

• Countdown Timer

1. Press button.
2. Turn knob to desired hours.
3. Press button to set hours.
4. Turn knob to desired minutes.
5. Press button to set minutes. The timer will start.
6. Press button to pause and resume timer.
7. Press and hold button to reset timer.



Set Temperature From F° to C° :

1. With power off, hold set temp button
2. Press power button
3. Unit powers up with "F" or "C" flashing on display
4. Use knob to select temp unit
5. Press set temp to confirm

• Count Up Timer

1. Press and hold button.
2. Timer will begin counting up from 00:00. Timer will count by Minutes:Seconds and then Hours:Minutes.
3. Press button to pause and resume timer.
4. Press and hold button to reset timer.



Set Meat Probe Temperatures:

1. Press button and turn knob to select meat probe (MP1, MP2, MP3, MP4).



2. Press temperature button.

3. Turn knob to desired temperature.

4. Press temperature button again to set the temperature.

(If meat probe reaches 300°F, an alarm will sound and the meat probe must be removed from heat and given time to cool. Meat probe will be damaged if left at this temperature.)

* NOTE: Meat probe icon will flash while in setting mode.

5. Once set temperature is reached, alarm will sound. Press any button to clear.

Viewing Information on Display:

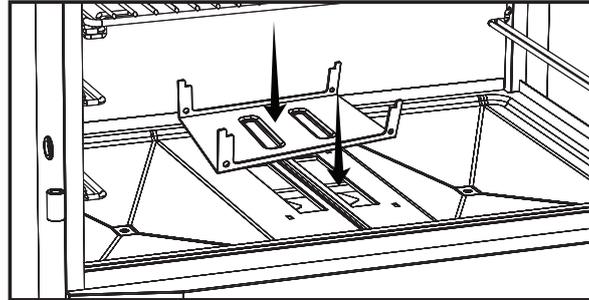
- Turning the knob will advance the display through smoker temperature, timer and meat probes; MP1, MP2, MP3 and MP4.

Quick Start Guide

THE GREASE DRIP TRAY AND SMOKER MUST BE CLEANED BEFORE EVERY COOK TO PREVENT GREASE FIRES.

HOW TO LIGHT (105°C)

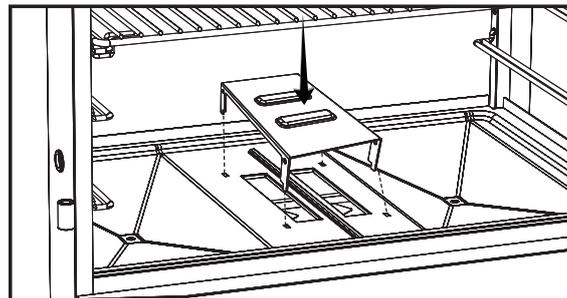
1. If cooking at 105°C, insert the charcoal partition into the charcoal basket and place the heat deflector tent as shown.



2. Load wood chunks into the center of the charcoal partition for added smoke flavor
3. Load 4.5KG of charcoal into the charcoal basket
4. Load 2 fire starters in the fire starter holder in the front right corner of the charcoal basket
5. Load the ash tray, charcoal basket, and partition into smoker
6. Close the top door of the smoker
7. Light the fire starters and carefully push the ash tray into bottom chamber of the smoker
8. Leave the bottom door open for 3 minutes while the fire starters catch fire
9. After 3 minutes, shut the bottom door
10. Set your temperature to 105°C
11. Allow the smoker to preheat to the set temperature

HOW TO LIGHT (110°C - 130°C)

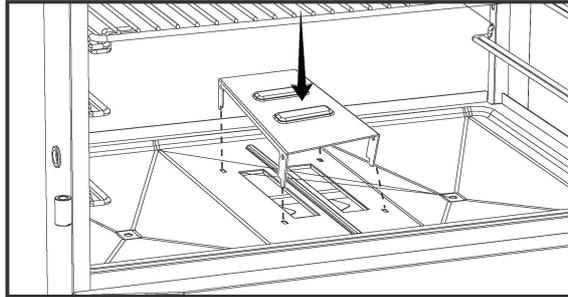
1. If cooking between 110°C and 130°C, insert the charcoal partition into the charcoal basket and place the heat deflector tent as shown.



2. Load wood chunks into the center of the charcoal partition for added smoke flavor
3. Load 4.5KG of charcoal into the charcoal basket
4. Load 2 fire starters in the fire starter holder in the front right corner of the charcoal basket
5. Load the ash tray, charcoal basket, and partition into smoker
6. Close the top door of the smoker
7. Light the fire starters and carefully push the ash tray into bottom chamber of the smoker
8. Leave the bottom door open for 3 minutes while the fire starters catch fire
9. After 3 minutes, shut the bottom door
10. Set your temperature from 110°C– 130°C

HOW TO LIGHT (130° C AND ABOVE)

1. If cooking at 130° C and above, do not use the charcoal partition, place the heat deflector tent as shown.



2. Load 7.25 KG of charcoal into the charcoal basket
3. Load 2 fire starters in the smoker. One in the fire starter holder, one in the back corner of the basket
4. Load the ash tray, and charcoal basket into the smoker
5. Close the top door of the smoker
6. Light the fire starters and carefully push the tray into bottom chamber of the smoker
7. Leave the bottom door open for 3 minutes while the fire starters catch fire
8. After 3 minutes, shut the bottom door
9. Set your temperature to 130° C or above
10. Allow the smoker to preheat to the set temp

THINGS TO KNOW:

1. The smoker has a temperature range from 105° C to 205° C.
2. The smoker cannot get cooler during a cook. If you set the temperature to 105° C and allow it to preheat, you cannot lower the temperature to 105° C during the cook.
3. If you have the charcoal partition inserted into the charcoal basket, the unit will not reach a temperature above 135° C
4. For faster preheat time, allow the unit to preheat without the heat deflector tent installed. Once the smoker reaches the set temperature, insert the heat deflector tent in the proper location

CLEANING AND STORAGE

ALWAYS MAKE SURE SMOKER IS COOL TO THE TOUCH BEFORE CLEANING AND STORING.

- Once the unit is completely cooled, remove the ash tray from the smoker. Remove all the ash and charcoal from the ash tray
- Wipe out the inside of the smoker
- Vacuum out any ash buildup in the burn chamber
- Wipe down and clean your cooking racks and water bowl (both dishwasher safe)
- Remove your power cord – do not store this in the weather
- Cover your smoker
- Store in cool dry place

Troubleshooting

SYMPTOM	CAUSE	POSSIBLE SOLUTION
Controller not ON.	Power not ON.	Press the power button on the controller. (do not press and hold button)
	Not plugged in.	Plug controller into power supply and power supply into wall outlet.
	Circuit breaker tripped.	Check wall outlet circuit breaker and reset if tripped. May need to move to a different outlet.
	Controller malfunction.	Contact Customer Service.
Fan not ON.	Temperature in cabinet has reached the set temperature.	Once the set temperature is reached the fan will turn off. Once the temperature falls below the set temperature the fan will restart. The fan will continue adjusting itself automatically to maintain the set temperature.
	Bottom door is open.	For safety, the smoker is equipped with shut off switches to prevent the fan from stoking the fire when the doors are open. Closing the doors will engage the switches, allowing the fan to continue normal operation.
	Top door is open	Check that connection is fully seated.
	Fan disconnected from controller.	
	Fan disconnected from wiring harness.	
	Bottom door switch disconnected.	
	Top door switch disconnected.	
Err 3	See below.	
Controller temperature inaccurate.	Temperature probe not fully plugged in.	Check that connection is fully seated.
	Temperature probe is dirty.	Carefully clean temperature probe.
Slow heating.	Charcoal partition inserted.	Remove the charcoal partition when cooking at temperatures 135°C and above.
	Lump charcoal	Use charcoal briquettes instead of lump charcoal for a more efficient burn. Sometimes, lump charcoal has a hard time lighting due to the density of the charcoal.
	Heat deflector tent flipped and rotated.	Ensure heat deflector tent is in the upright position when cooking at temperatures 110°C - 204°C.
	Low charcoal.	Ensure that the charcoal basket has enough charcoal to bring the smoker to temperature when starting the smoker.
	Smoker door open.	Close the smoker doors.
Err 1	Temperature probe not fully plugged in.	1. Check that connection is fully seated. 2. Unplug controller from power supply, wait 10 seconds and reconnect.
Err 2	Meat probe malfunction. Controller still works, fan still works, product operation is not impacted.	Contact Customer Service.
Err 3	Smoker overheated.	1. Turn off smoker. 2. Check for cause of overheat. • Grease fire. • Fan malfunction. 3. Restart smoker.
Err 4	Charcoal failed to ignite.	1. Ensure firestarter was placed in the charcoal basket on the side closest to the fan. 2. Ensure both smoker doors are fully closed. 3. Ensure charcoal is not empty. 4. Ensure old ash from previous use has not blocked up the charcoal basket. Be sure to clean the charcoal basket and ash tray before starting the smoker. 5. Restart the smoker.
Err 5	Meat Probe Temp above 149°C	1. Using protective gloves, remove meat probe from smoker. 2. Unplug from controller. 3. Allow meat probe to cool.
Poor WIFI connection	Weak signal.	1. Angle the antenna on back of controller to point at the ground