



SMOKEY MOUNTAIN COOKER™ SMOKER

OWNER'S GUIDE

Spanish - Pg 10, French Canadian - Pg 19

Assembly, Ensamblaje, Assemblage - Pg 28

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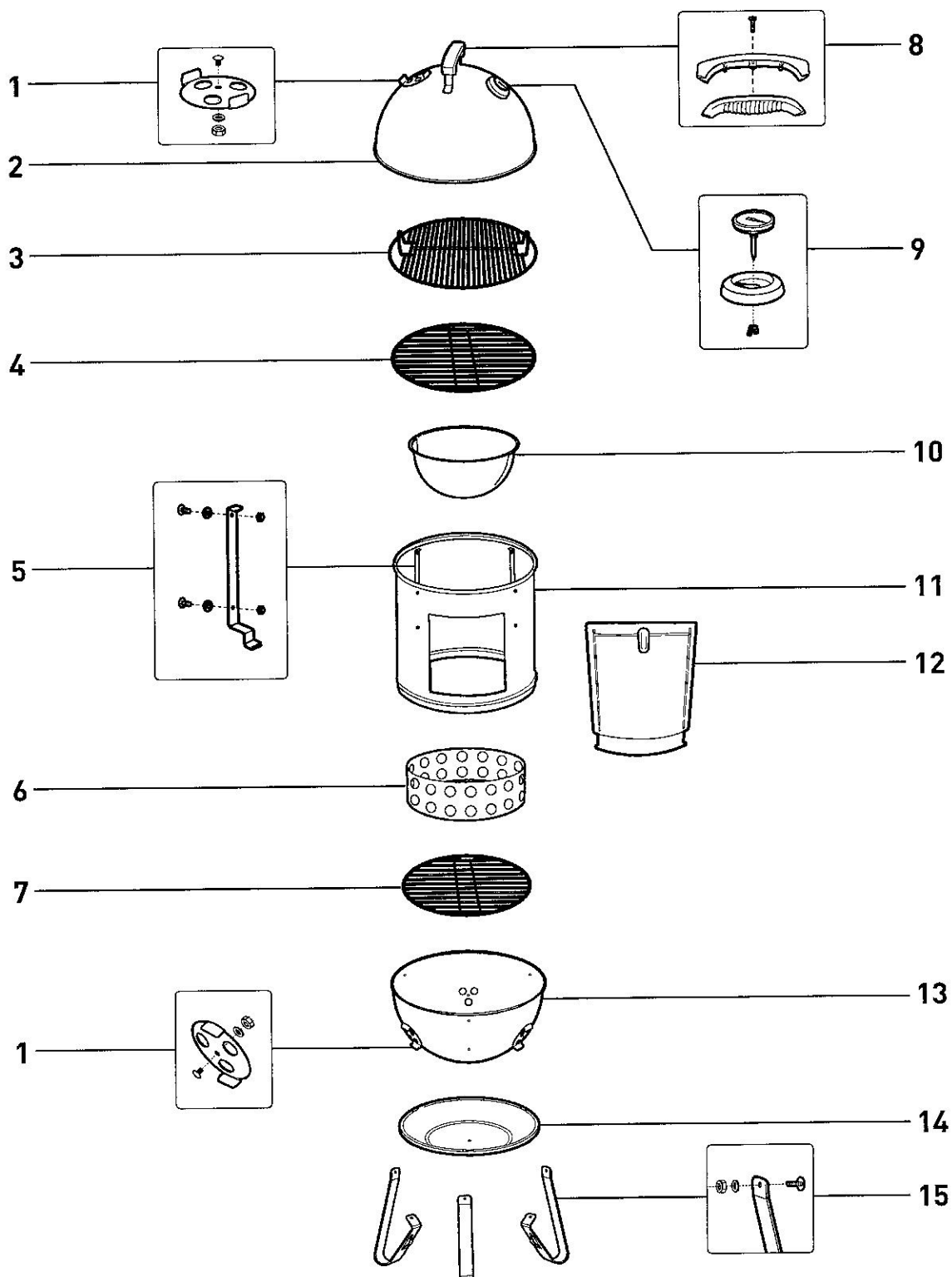
Do not discard. This document contains important product information, warnings and cautions.
Note: Do not operate this smoker until you have read this owner's guide.

GENERAL SAFETY

⚠ DANGER

Failure to follow the Dangers, Warnings, and Cautions contained in this Owner's Manual may result in serious bodily injury, death, or fire, as well as damage to property.

- ⚠ Do not use indoors! This smoker is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
- ⚠ Never use charcoal impregnated with charcoal lighter fluid.
- ⚠ Do not add charcoal lighter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm coals.
- ⚠ Do not use lighter fluid, gasoline, alcohol, or other highly volatile fluids to ignite or re-ignite charcoal.
- ⚠ Do not use or store lighter fluid, gasoline, alcohol, or other highly volatile fluids within five feet of the smoker.
- ⚠ Do not leave infants, children, or pets unattended near a hot smoker.
- ⚠ ATTENTION! This smoker will become very hot; do not move it during operation.
- ⚠ Do not use this smoker within five feet of any combustible material.
- ⚠ Do not use this smoker unless all parts are in place.
- ⚠ Do not remove ashes until all coals are completely burned out and are fully extinguished.
- ⚠ Do not wear clothing with loose flowing sleeves while lighting or using the smoker.
- ⚠ Do not use the smoker in high winds.
- ⚠ Keep the smoker in a level position at all times.
- ⚠ Combustion by-products produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.
- ⚠ Remove the lid from the smoker while lighting charcoal briquettes.
- ⚠ Always put charcoal on top of the charcoal grate and not directly into the bottom bowl.
- ⚠ Never touch the cooking or charcoal grate, or the smoker, to see if they are hot.
- ⚠ Barbecue mitts or hot pads should always be used to protect hands while using the smoker or adjusting the vents.
- ⚠ Use proper barbecue tools with long, heat-resistant handles.
- ⚠ To extinguish the coals, place the lid on the smoker and close all vents. Do not use water, since it will damage the porcelain enamel finish.
- ⚠ To control flare-ups, place the lid on smoker. Do not use water.
- ⚠ Handle and store hot electric starters carefully.
- ⚠ Keep electrical cords away from the hot surfaces of the smoker. Route all electrical cords away from traffic areas.
- ⚠ Lining the bowl with aluminum foil will obstruct the air flow.
- ⚠ Using sharp objects to clean the cooking grate or remove ashes will damage the finish.
- ⚠ Using abrasive cleaners on the cooking grate or the smoker itself will damage the finish.
- ⚠ Remove all debris from the bottom heat shield prior to operating the smoker.
- ⚠ WARNING! Keep children and pets away.



1. Damper Assembly

2. Smoker Lid

3. Upper Cooking Grate

4. Lower Cooking Grate

5. Grate Support and Fasteners

6. Charcoal Chamber

7. Charcoal Grate

8. Handle Assembly

9. Thermometer Assembly

10. Water Pan

11. Center Section

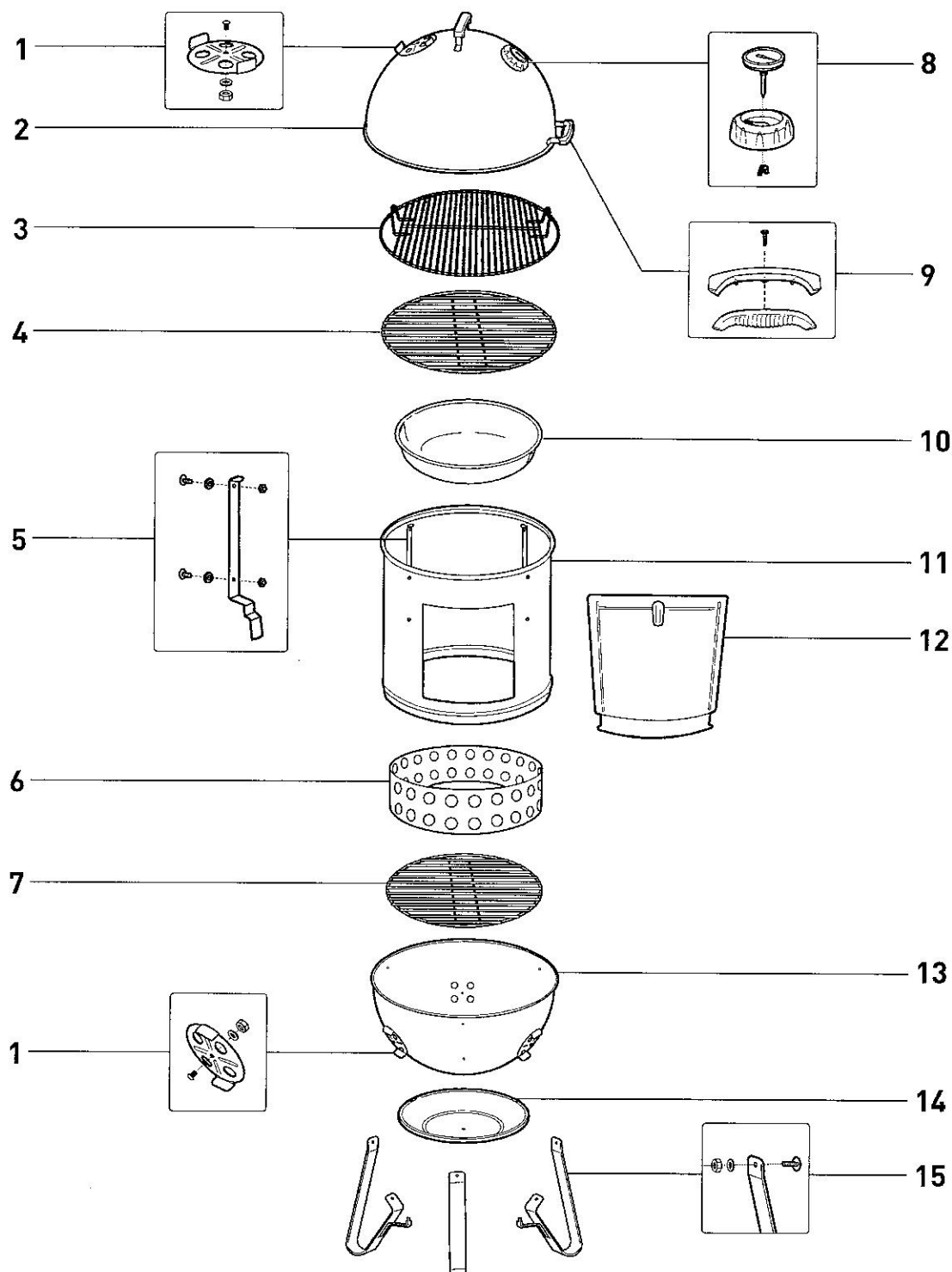
12. Door Assembly

13. Bowl Assembly

14. Heat Shield

15. Legs and Fasteners

22.5" (57cm)



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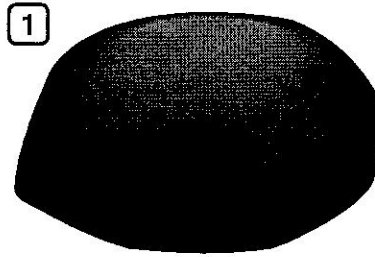
14. Heat Shield

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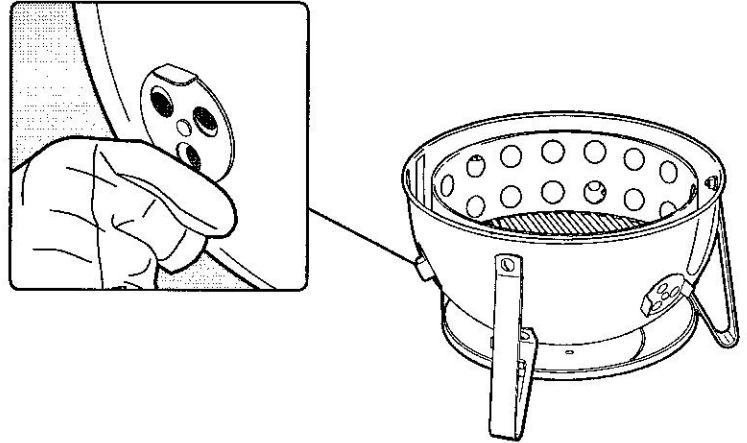
GETTING STARTED

BEFORE LIGHTING

- A) The smoker should be placed on a level, heat proof, non-combustible surface away from buildings and out of general traffic path. The smoker is for outdoor use only and not recommended for use on outdoor carpeted surfaces.
- B) Ensure that ashes have been removed from bottom bowl and that the charcoal grate and charcoal chamber are in place.
- C) Remove the lid and center section before lighting the charcoal briquettes. Weber recommends the use of charcoal briquettes (1) with your Weber® Smokey Mountain Cooker™ Smoker. Lump charcoal or heat beads are not recommended.
- ⚠ **Never use charcoal impregnated with charcoal lighter fluid. Failure to follow this warning may result in serious bodily injury, death, or fire, as well as damage to property.**
- D) Open all vents on the bottom of the bowl.

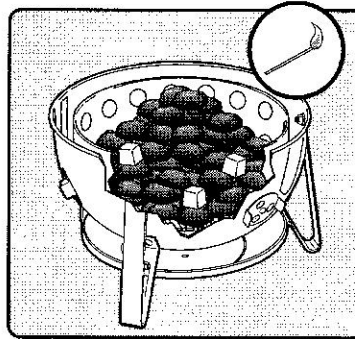


(Approximate briquette size)

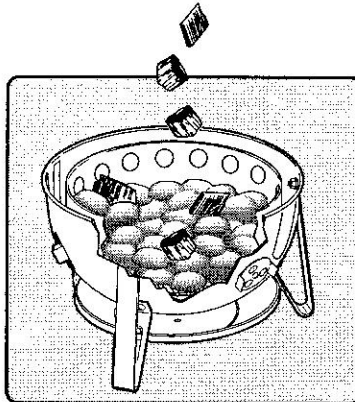


LIGHTING INSTRUCTIONS

- A) Fill charcoal chamber with the amount of charcoal recommended in the *Smoking Guide*. Heap charcoal in the center of the charcoal grate. Carefully distribute 4-5 paraffin cubes into the charcoal mound and light using a long-neck lighter or matches.
- ⚠ **Never use charcoal impregnated with charcoal lighter fluid. Failure to follow this warning may result in serious bodily injury, death, or fire, as well as damage to property.**



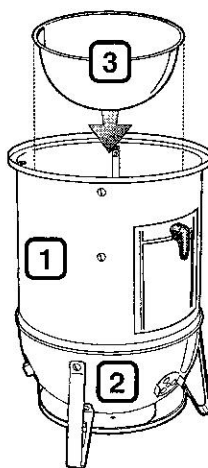
- B) The charcoal is ready when gray ash is beginning to form on the top coals. Spread the coals evenly over the charcoal grate, with a pair of tongs or long-handled metal tool.
- C) Add 3-4 chunks of dry hardwood on top of the hot coals. More can be added if you prefer a stronger smoke flavor. (See *Cooking Tips & Smoking Guide* for more information.)



GETTING STARTED

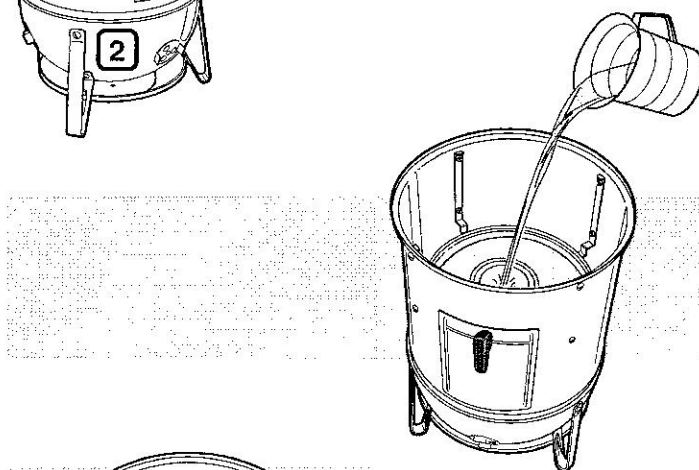
SMOKING INSTRUCTIONS

- A) Place the center section (1) on the bottom section (2). Place the water pan (3) in position on the lower brackets in the center section.

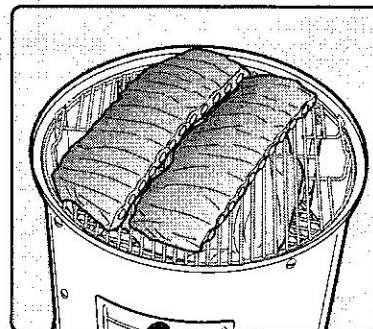
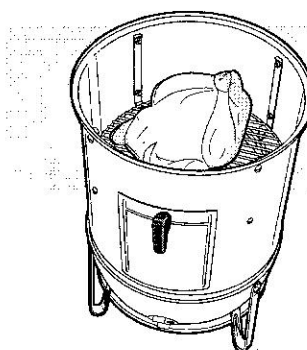


- B) Using an appropriate container, fill the water pan to capacity. Position the lower cooking grate directly above the water pan.

⚠ WARNING: Do not spill any water into the hot coals. This can cause steam and ash to rise and could cause serious bodily injury or death.



- C) If you are cooking on both the upper and lower cooking grates, place food to be smoked on the lower grate first. Position the upper grate on the top brackets and place food to be smoked on the upper grate.
(See *Cooking Tips & Smoking Guide* for more information.)

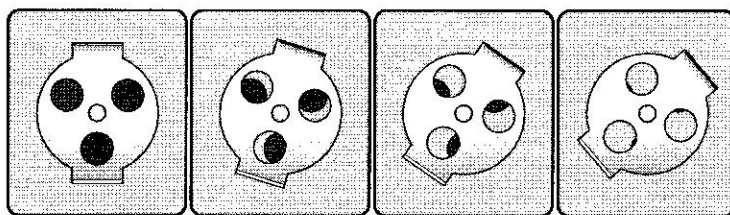
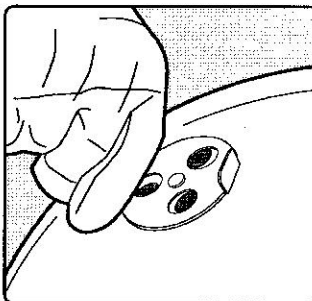


- D) Pick up the lid by the handle, place it on top of the center section and open the vent on the lid.

- E) The vents are used to regulate heat within the smoker. Opening vents increases temperature and closing vents decreases temperatures.

Temperature of 250 °F (121 °C) is ideal for most meats. Check the temperature every 15 minutes and open or close the bottom vents as needed until you achieve and maintain your target temperature. External temperatures and location will affect how your smoker performs. Adjust your cooking times accordingly.

⚠ WARNING: Always use protective mitts or gloves to protect hands and forearms. Failure to follow this warning may result in serious bodily injury or death.



MORE HEAT ← → LESS HEAT ↔ EXTINGUISH

GETTING STARTED

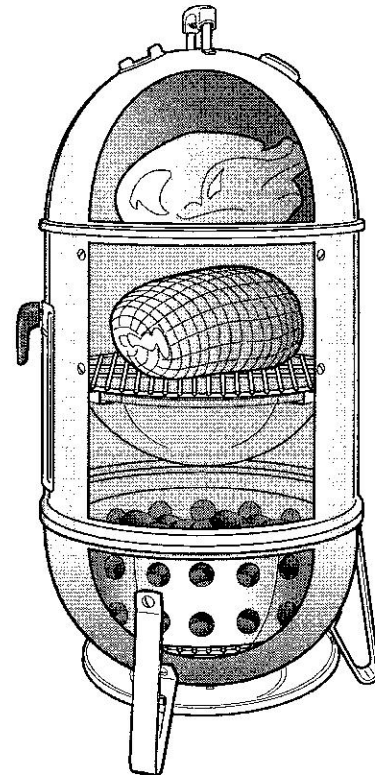
- F) The water in the smoker is used to keep the temperature low. Check the water level every 3 – 4 hours. If you notice the temperatures going up in the smoker, refill the pan with hot water.
- G) Because raw meat is more porous than cooked meat it absorbs more wood smoke at the beginning of the smoking process. To add more wood, open the side door and, using tongs, set the chips/chunks on top of the burning coals, and then close the door. Make sure the vents on the bottom and top of the smoker are partially open.
- H) When smoking is completed, brush grates with a grill brush or crumpled aluminum foil to loosen any debris and close all vents to extinguish the coals.

Note: Do not use water to extinguish the coals as it may damage the porcelain-enamel finish.



COOKING TIPS

- Both cooking grates may be used for food at the same time. If only using one cooking grate, it is recommended to use the top cooking grate for easier access to your food.
- Adding food to the smoker will decrease the temperature in the smoker; additional time may be required.
- Always cook with the lid on the smoker.
- Resist the temptation to lift the lid during cooking. Each time the lid is removed, it will add 15 to 20 minutes to your cooking time.
- External temperatures and location will affect how your smoker performs. Adjust your cooking times accordingly.
- When adding charcoal briquettes or wood chunks, check the water pan and add hot water as necessary to fill the pan. Use the door on the front of the smoker to add charcoal or water. Always use hot water to replenish the water pan.
- Smoking is truly an adventure. Experiment with various temperatures, woods, and meats. It is recommended to use the Smoker's Journal (found later in this book) while experimenting. Write down ingredients, wood amounts, combinations, and results so you can repeat successes.



HELPFUL HINTS

FOOD SAFETY TIPS

- Wash your hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish, or poultry.
- Do not defrost meat, fish, or poultry at room temperature. Defrost meat in the refrigerator.
- Never place cooked food on the same plate that raw food was on.
- All plates and cooking utensils that have come into contact with raw meat or fish should be washed with hot, soapy water and rinsed.

EASY SMOKER CARE

Add years to the life of your Weber® Smokey Mountain Cooker™ Smoker by giving it a thorough cleaning once a year.

It's Easy To Do:

- Make sure the smoker is cool and coals are totally extinguished.
- Remove the cooking and charcoal grates.
- Remove ashes.
- Wash your smoker with a mild detergent and water. Rinse well with clear water and wipe dry.
- It is not necessary to wash the cooking grate after each use. Simply loosen residue with a grill brush or crumpled aluminum foil, then wipe off with paper towels.

TOTAL CHARCOAL CAPACITY (APPROXIMATE)

SMOKER DIAMETER	CHARCOAL CHAMBER CAPACITY
18.5 inches (47 cm)	200 briquettes
22.5 inches (57 cm)	300 briquettes

TROUBLESHOOTING

PROBLEM	CURE						
Temperature keeps going higher even though bottom vents are closed.	Check water level in water pan. Add hot water if level is low.						
Temperature is too low.	<p>A) Open bottom vents. B) Stir up the coals to dislodge the accumulated ash around the coals. C) During longer periods of smoking, check coal levels every 3 – 4 hours and add briquettes according to chart below:</p> <table> <tr> <th>SMOKER DIAMETER</th><th>UNIT CHARCOAL BRIQUETTES</th></tr> <tr> <td>18.5 inches (47 cm)</td><td>Add 12-14 briquettes</td></tr> <tr> <td>22.5 inches (57 cm)</td><td>Add 18-20 briquettes</td></tr> </table>	SMOKER DIAMETER	UNIT CHARCOAL BRIQUETTES	18.5 inches (47 cm)	Add 12-14 briquettes	22.5 inches (57 cm)	Add 18-20 briquettes
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If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com ®.							

WARRANTY

Weber-Stephen Products LLC (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® Smokey Mountain Cooker™ Smoker that it will be free from defects in material and workmanship from the date of purchase as follows:

Cooking / Charcoal grates:	2 years
Bowl and lid against rust:	10 years
Nylon handles:	10 years
All remaining parts:	2 years

when assembled and operated in accordance with the printed instructions accompanying it. Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE AND RETURN THE WEBER LIMITED WARRANTY REGISTRATION CARD IMMEDIATELY.

This Limited Warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate to Weber's satisfaction they are defective. If Weber confirms the defect and approves the claim, Weber will elect to repair or replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, carriage or postage prepaid.

This Limited Warranty does not cover 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.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals, either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warranties except as set forth herein, and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return or replacement of its equipment; and no such representations are binding on Weber.

Visit www.weber.com®, select your country of origin, and register your grill today. ♦

SMOKING GUIDE

Different hardwoods will impart a variety of flavors. It is best to do some experimenting to find the type of hardwood, or combination of hardwoods, that you like best. Start with the lowest amount of wood chunks; more can be added to suit your own taste.

Experiment with different varieties of wood and amounts used. You can also add bay leaves, garlic cloves, mint leaves, orange or lemon peel and various spices to charcoal for added flavor. Keep a record of your experiments; it's easy to forget what you did last time.

WOOD TYPE	CHARACTERISTICS	FOOD MATCHES
Hickory	Pungent, smoky, bacon-like flavor.	Pork, chicken, beef, wild game, cheeses
Pecan	Rich and more subtle than hickory, but similar in taste. Burns cool, so ideal for very low heat smoking.	Pork, chicken, lamb, fish, cheeses
Mesquite	Sweeter, more delicate flavor than hickory. Tends to burn hot, so use carefully.	Most meats, especially beef. Most vegetables.
Alder	Delicate flavor that enhances lighter meats.	Salmon, swordfish, sturgeon, other fish. Also good with chicken and pork.
Maple	Mildly smoky, somewhat sweet flavor.	Poultry, vegetables, ham Try mixing maple with corncobs for ham or bacon.
Cherry	Slightly sweet, fruity smoke flavor.	Poultry, game birds, pork
Apple	Slightly sweet but denser, fruity smoke flavor.	Beef, poultry, game birds, pork (particularly ham)
Always avoid soft, resinous woods like pine, cedar, and aspen. ⚠ WARNING: Never use wood that has been treated or exposed to chemicals.		

The cuts, thicknesses, weights, charcoal quantities and cooking times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature, and desired doneness.

Cooking times for beef are for the United States Department of Agriculture's definition of medium doneness unless otherwise noted. Cooking times listed are for foods that have been completely thawed.

FISH	WEIGHT	CHARCOAL QUANTITY		COOKING TIME	WOOD CHUNKS	INTERNAL TEMPERATURE / DONENESS
		18.5" (47 cm)	22.5" (57 cm)			
Whole, small	Full grill	50 briquettes	75 briquettes	1 - 1½ hours	2 - 4	Flakes with fork
Whole, large	3 - 6 pounds	50 briquettes	75 briquettes	3 - 4 hours	2 - 4	Flakes with fork
Lobster and shrimp	Full grill	50 briquettes	75 briquettes	1 hour	2 - 4	Firm and pink

POULTRY	WEIGHT	CHARCOAL QUANTITY		COOKING TIME	WOOD CHUNKS	INTERNAL TEMPERATURE / DONENESS
		18.5" (47 cm)	22.5" (57 cm)			
Chicken, whole	5 pounds	100 briquettes	150 briquettes	2½ - 3½ hours	1 - 3	165 °F (74 °C) medium
Turkey, whole	8 - 12 pounds	100 briquettes	150 briquettes	4 - 5 hours	2 - 4	165 °F (74 °C) medium
Turkey, whole	12 - 18 pounds	100 briquettes	150 briquettes	8 - 10 hours	3 - 5	165 °F (74 °C) medium
Duck, whole	3 - 4 pounds	100 briquettes	150 briquettes	2 - 2½ hours	3 - 4	180 °F (82 °C) medium

PORK	WEIGHT	CHARCOAL QUANTITY		COOKING TIME	WOOD CHUNKS	INTERNAL TEMPERATURE / DONENESS
		18.5" (47 cm)	22.5" (57 cm)			
Pork roast	4 - 8 pounds	100 briquettes	150 briquettes	5 - 6 hours	3 - 5	170 °F (76 °C) well-done
Pork ribs	Full grill	50 briquettes	75 briquettes	4 - 6 hours	2 - 4	Meat begins to pull from bone
Ham, fresh whole	10 - 18 pounds	100 briquettes	150 briquettes	8 - 12 hours	2 - 4	170 °F (76 °C) well-done
Pork shoulder	4 - 8 pounds	100 briquettes	150 briquettes	8 - 12 hours	3 - 5	190 °F (88 °C) well-done

BEEF	WEIGHT	CHARCOAL QUANTITY		COOKING TIME	WOOD CHUNKS	INTERNAL TEMPERATURE / DONENESS
		18.5" (47 cm)	22.5" (57 cm)			
Beef brisket	5 - 6 pounds	100 briquettes	150 briquettes	6 - 8 hours	3 - 5	190 °F (88 °C) well-done
Lamb roast, venison	5 - 7 pounds	100 briquettes	150 briquettes	5 - 6 hours	3 - 5	160 °F (71 °C) medium
Large cuts of game	7 - 9 pounds	100 briquettes	150 briquettes	6 - 8 hours	3 - 5	170 °F (76 °C) well-done
Beef ribs	Full grill	50 briquettes	75 briquettes	6 - 7 hours	2 - 4	160 °F (71 °C) well-done



SMOKER'S JOURNAL

Food:

Temperature:

Cooking time:

Wood used:

Notes:

Food:

Temperature:

Cooking time:

Wood used:

Notes:

Food:

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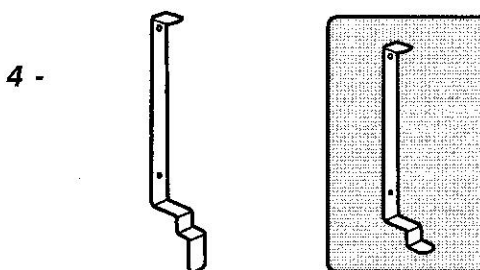
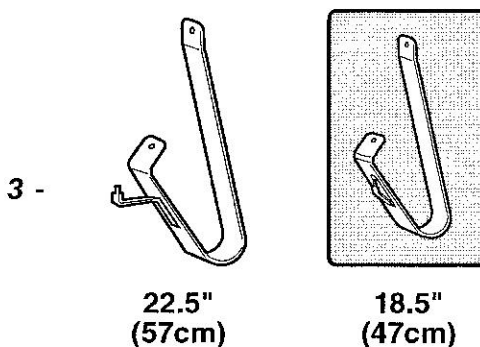
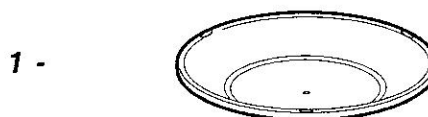
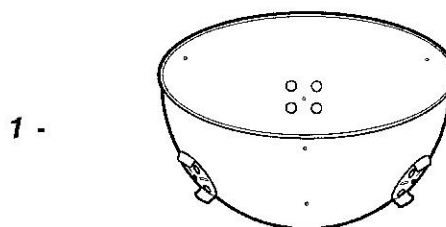
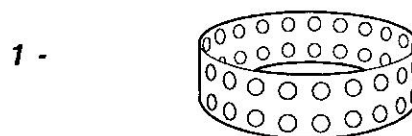
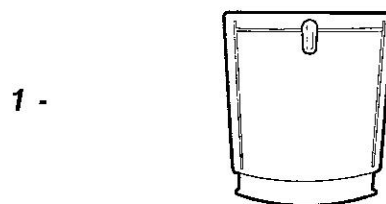
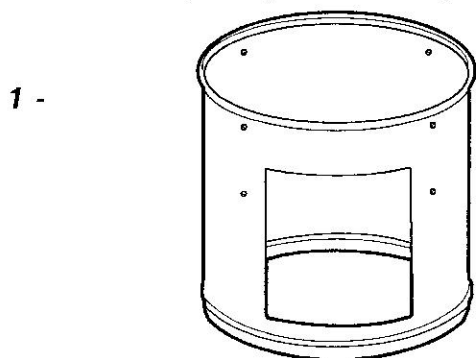
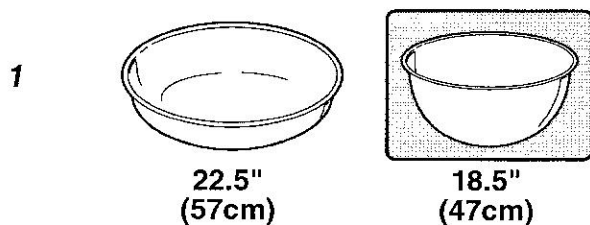
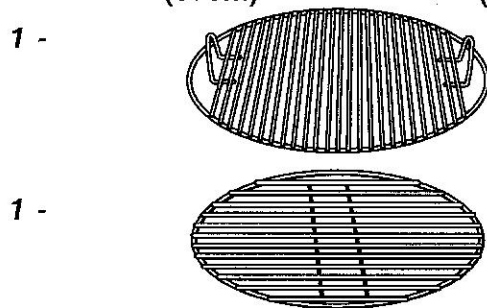
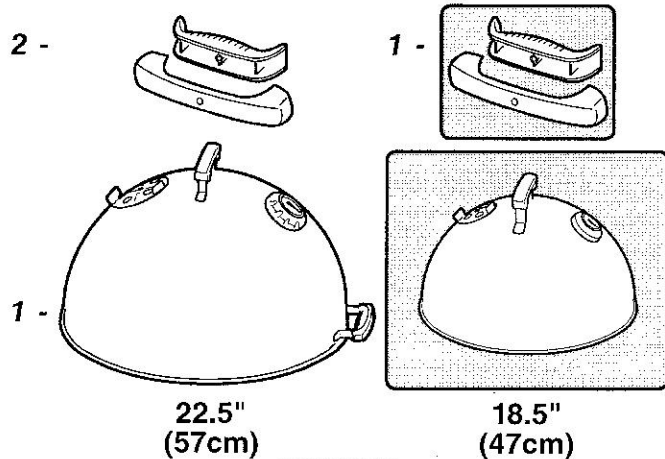
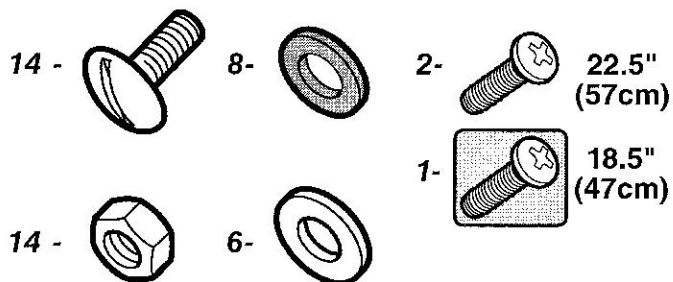
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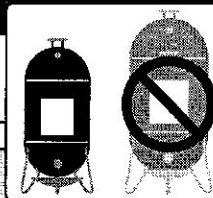
SMOKEY MOUNTAIN COOKER™ SMOKER

ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

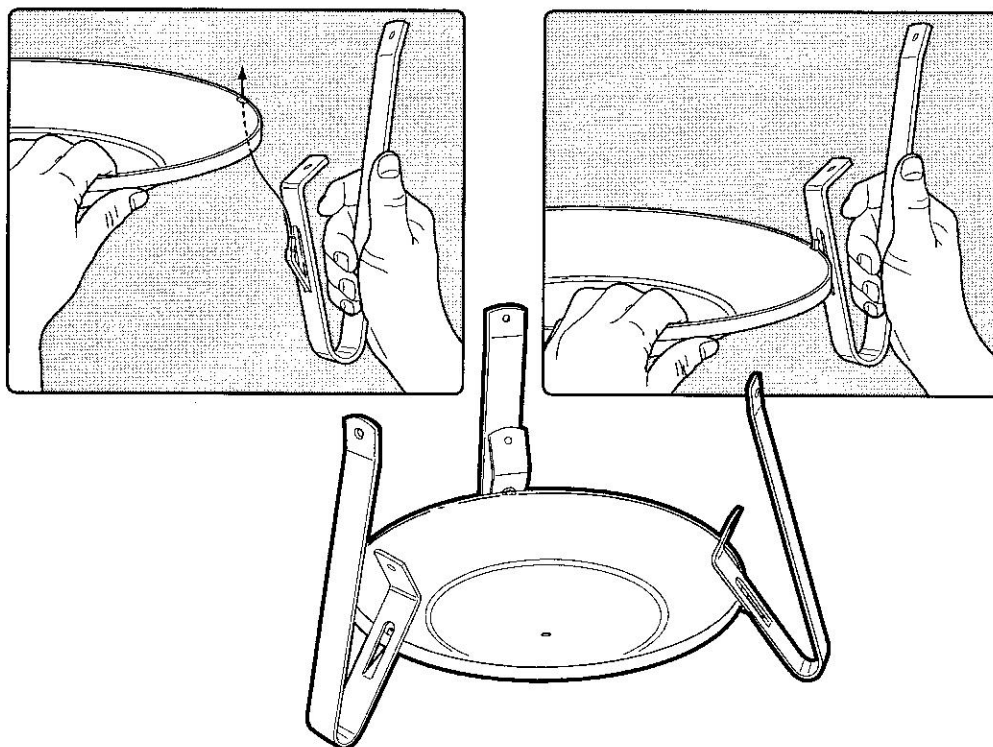


18,5" (47CM) / 22,5" (57CM)

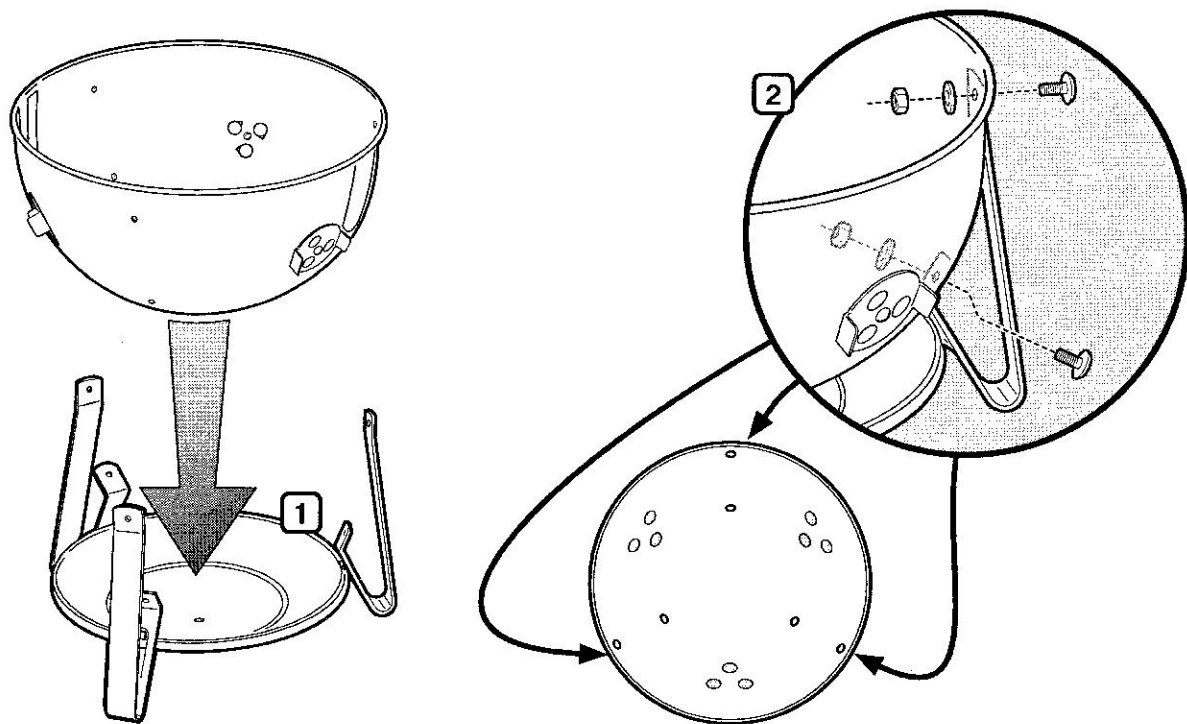
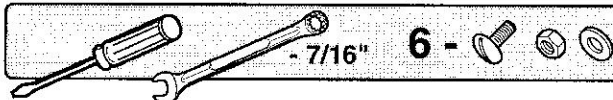


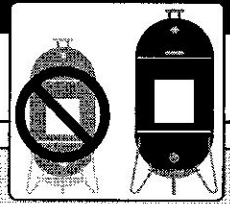


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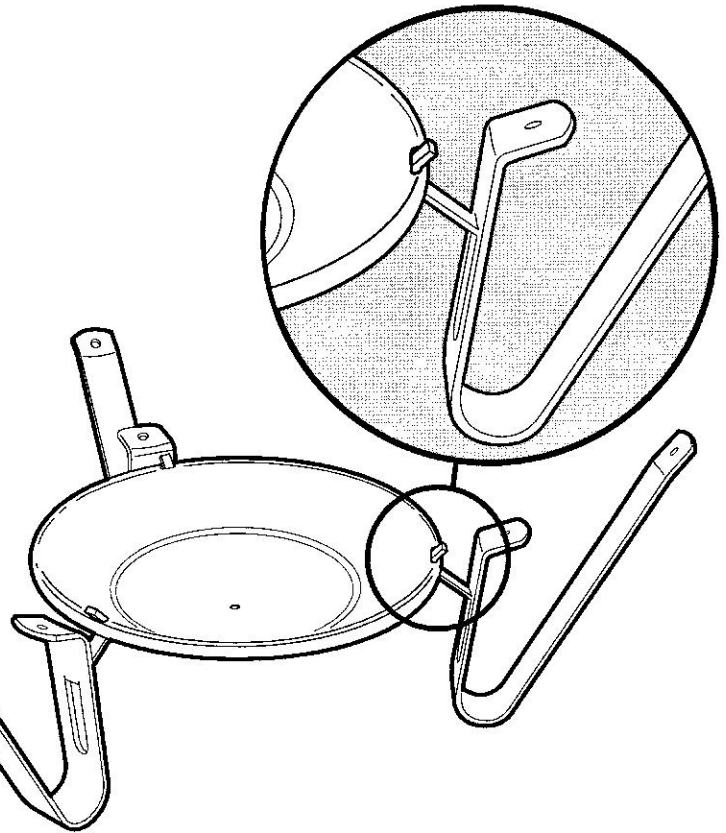
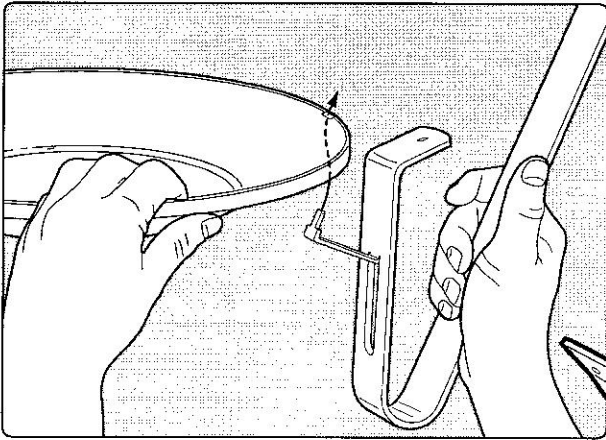


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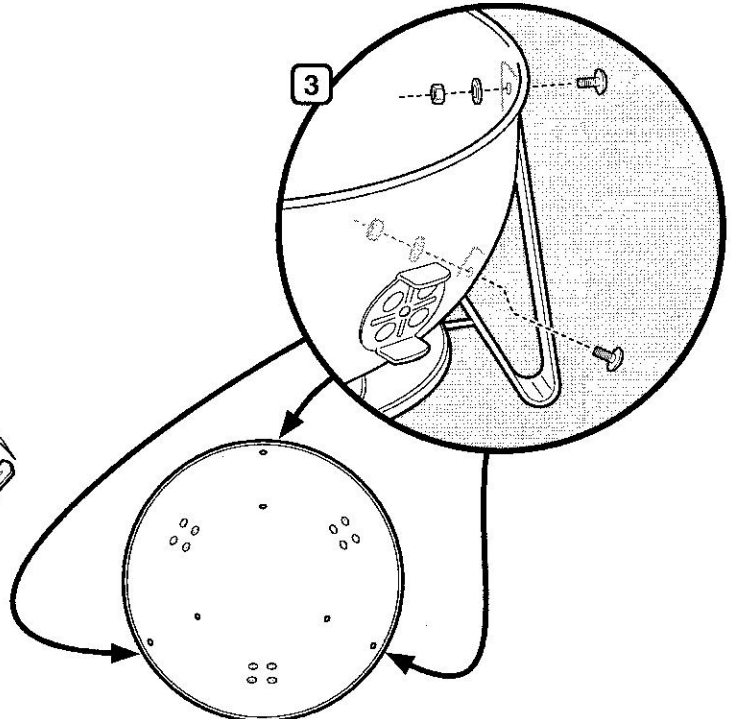
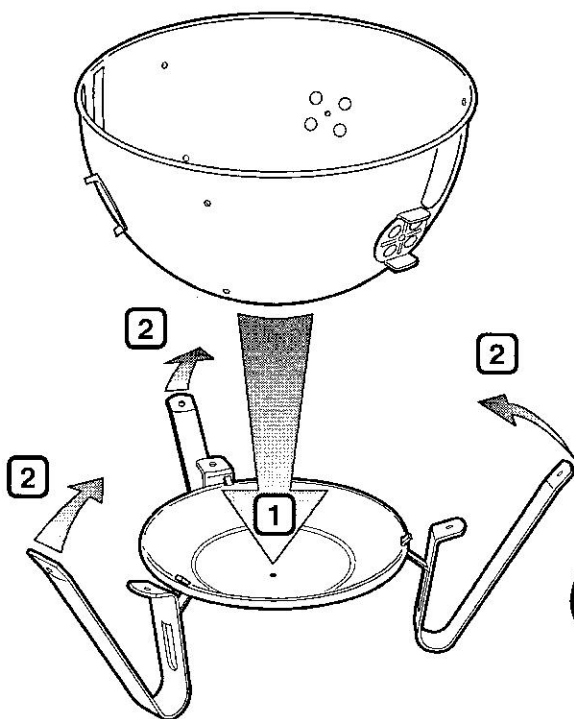
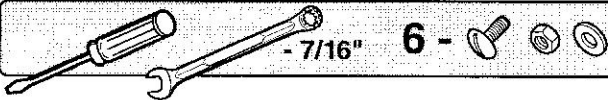




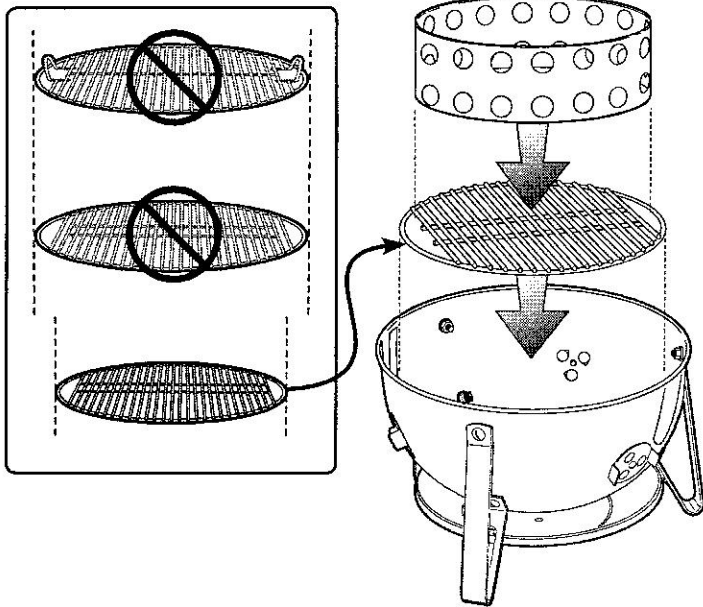
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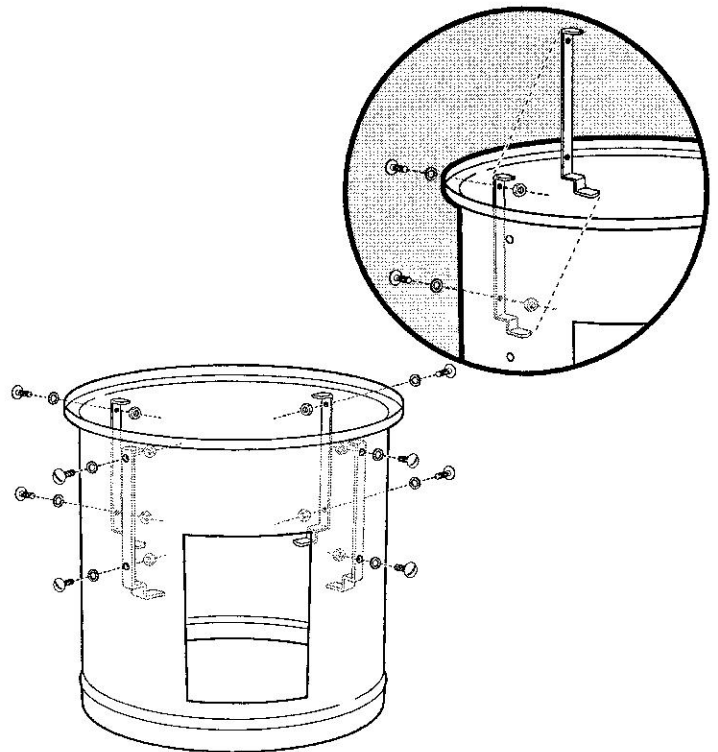
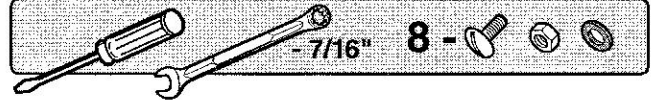
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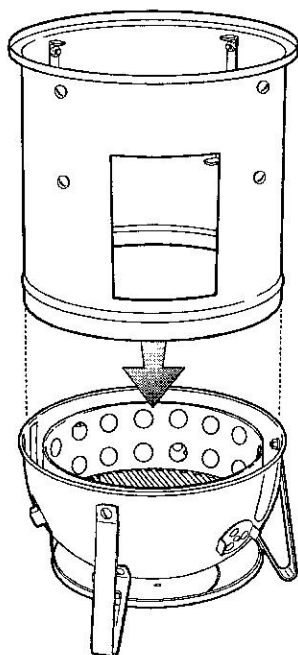
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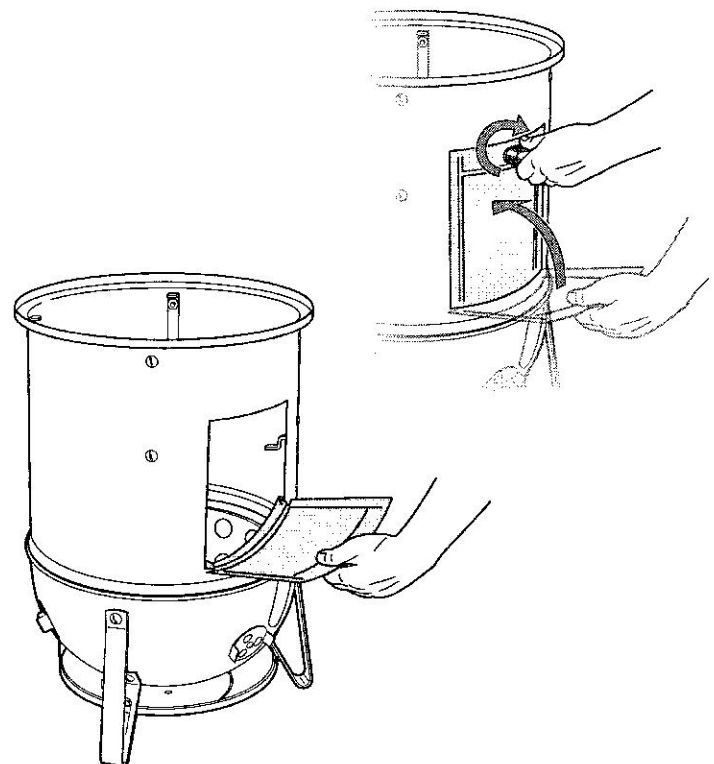
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5

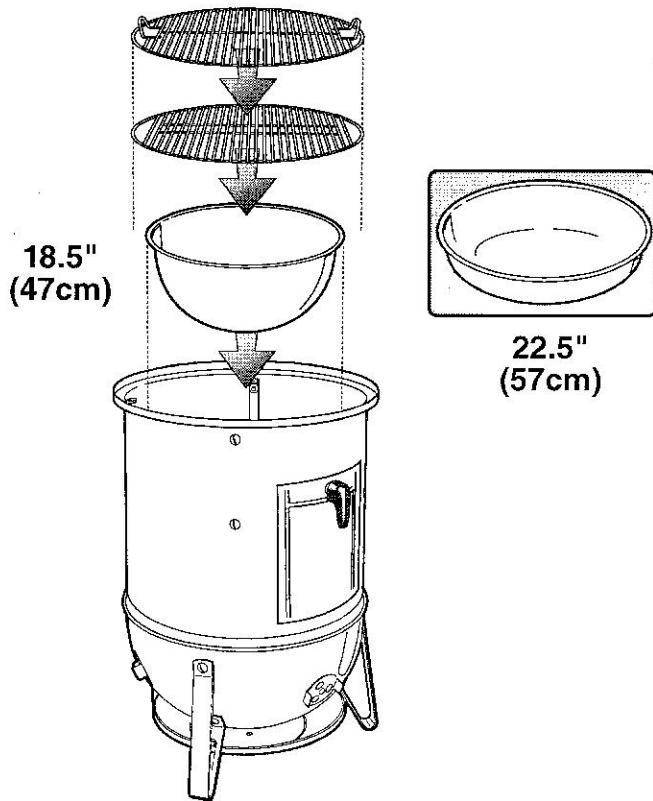


6

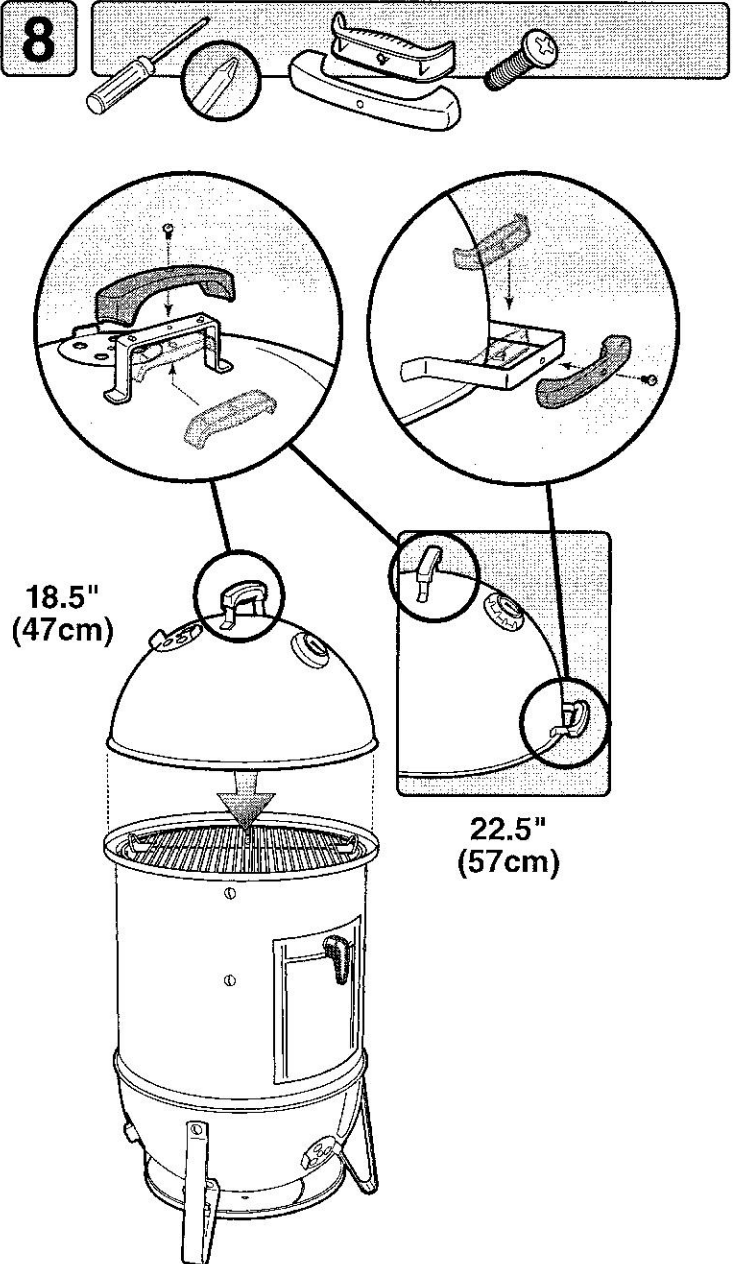


18,5" (47CM) / 22,5" (57CM)

7



8



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