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The Virtual Weber Bullet
www.virtualweberbullet.com
October 2019



SMOKEY MOUNTAIN COOKER® SMOKER

OWNER'S GUIDE

ES GUÍA DEL PROPIETARIO - pg. 11

FC MODE D'EMPLOI - pg. 19

ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE - pg. 26

Register your grill online at www.weber.com

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 Guide 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.
- △ Do not use smoker on any table.

WARRANTY

Thank you for purchasing a WEBER® product. Weber-Stephen Products LLC, 1415 S. Roselle Road, Palatine, Illinois 60067 ["Weber"] prides itself on delivering a safe, durable, and reliable product.

This is Weber's Voluntary Warranty provided to you at no extra charge. It contains the information you will need to have your WEBER® product repaired in the unlikely event of a failure or defect.

Pursuant to applicable laws, the customer has several rights in case the product is defective. Those rights include supplementary performance or replacement, abatement of the purchasing price and compensation. In the European Union, for example, this would be a two-year statutory warranty starting on the date of the handover of the product. These and other statutory rights remain unaffected by this warranty provision. In fact, this warranty grants additional rights to the Owner that are independent from statutory warranty provisions.

WEBER'S VOLUNTARY WARRANTY

Weber warrants, to the purchaser of the WEBER® product (or in the case of a gift or promotional situation, the person for whom it was purchased as a gift or promotional item), that the WEBER® product is free from defects in material and workmanship for the period(s) of time specified below when assembled and operated in accordance with the accompanying Owner's Guide. [Note: If you lose or misplace your WEBER® Owner's Guide, a replacement is available online at www.weber.com, or such country-specific website to which Owner may be redirected.] Under normal, private single family home or apartment use and maintenance, Weber agrees within the framework of this warranty to repair or replace defective parts within the applicable time periods, limitations and exclusions listed below. **TO THE EXTENT ALLOWABLE BY APPLICABLE LAW, THIS WARRANTY IS EXTENDED ONLY TO THE ORIGINAL PURCHASER AND IS NOT TRANSFERABLE TO SUBSEQUENT OWNERS, EXCEPT IN THE CASE OF GIFTS AND PROMOTIONAL ITEMS AS NOTED ABOVE.**

OWNER'S RESPONSIBILITIES UNDER THIS WARRANTY

To ensure trouble-free warranty coverage, it is important (but it is not required) that you register your WEBER® product online at www.weber.com, or such country-specific website to which Owner may be redirected. Please also retain your original sales receipt and/or invoice. Registering your WEBER® product confirms your warranty coverage and provides a direct link between you and Weber in case we need to contact you.

The above warranty only applies if the Owner takes reasonable care of the WEBER® product by following all assembly instructions, usage instructions, and preventative maintenance as outlined in the accompanying Owner's Guide, unless the Owner can prove that the defect or failure is independent of non-compliance with the above mentioned obligations. If you live in a coastal area, or have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying Owner's Guide.

WARRANTY HANDLING / EXCLUSION OF WARRANTY

If you believe that you have a part which is covered by this Warranty, please contact Weber Customer Service using the contact information on our website (www.weber.com, or such country-specific website to which Owner may be redirected). Weber will, upon investigation, repair or replace (at its option) a defective part that is covered by this Warranty. In the event that repair or replacement are not possible, Weber may choose (at its option) to replace the grill in question with a new grill of equal or greater value. Weber may ask you to return parts for inspection, shipping charges to be pre-paid.

This WARRANTY lapses if there are damages, deteriorations, discolorations, and/or rust for which Weber is not responsible caused by:

- Abuse, misuse, alteration, modification, misapplication, vandalism, neglect, improper assembly or installation, and failure to properly perform normal and routine maintenance;
- Insects (such as spiders) and rodents (such as squirrels), including but not limited to damage to burner tubes and/or gas hoses;
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas;
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.

The use and/or installation of parts on your WEBER® product that are not genuine Weber parts will void this Warranty, and any damages that result hereby are not covered by this Warranty. Any conversion of a gas grill not authorized by Weber and performed by a Weber authorized service technician will void this Warranty.

PRODUCT WARRANTY PERIODS

Bowl, lid, and center ring:
10 years, no rust through/burn through

One-Touch™ cleaning system:
5 years, no rust through/burn through

Plastic components:
5 years, excluding fading or discoloration

All remaining parts:
2 years

DISCLAIMERS

APART FROM THE WARRANTY AND DISCLAIMERS AS DESCRIBED IN THIS WARRANTY STATEMENT, THERE ARE EXPLICITLY NO FURTHER WARRANTY OR VOLUNTARY DECLARATIONS OF LIABILITY GIVEN HERE WHICH GO BEYOND THE STATUTORY LIABILITY APPLYING TO WEBER. THE PRESENT WARRANTY STATEMENT ALSO DOES NOT LIMIT OR EXCLUDE SITUATIONS OR CLAIMS WHERE WEBER HAS MANDATORY LIABILITY AS PRESCRIBED BY STATUTE.

NO WARRANTIES SHALL APPLY AFTER THE APPLICABLE PERIODS OF THIS WARRANTY. NO OTHER WARRANTIES GIVEN BY ANY PERSON, INCLUDING A DEALER OR RETAILER, WITH RESPECT TO ANY PRODUCT (SUCH AS ANY "EXTENDED WARRANTIES"), SHALL BIND WEBER. THE EXCLUSIVE REMEDY OF THIS WARRANTY IS REPAIR OR REPLACEMENT OF THE PART OR PRODUCT.

IN NO EVENT UNDER THIS VOLUNTARY WARRANTY SHALL RECOVERY OF ANY KIND BE GREATER THAN THE AMOUNT OF THE PURCHASE PRICE OF THE WEBER® PRODUCT SOLD.

YOU ASSUME THE RISK AND LIABILITY FOR LOSS, DAMAGE, OR INJURY TO YOU AND YOUR PROPERTY AND/OR TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE MISUSE OR ABUSE OF THE PRODUCT OR FAILURE TO FOLLOW INSTRUCTIONS PROVIDED BY WEBER IN THE ACCOMPANYING OWNER'S GUIDE.

PARTS AND ACCESSORIES REPLACED UNDER THIS WARRANTY ARE WARRANTED ONLY FOR THE BALANCE OF THE ABOVE MENTIONED ORIGINAL WARRANTY PERIOD(S).

THIS WARRANTY APPLIES TO PRIVATE SINGLE FAMILY HOME OR APARTMENT USE ONLY AND DOES NOT APPLY TO WEBER GRILLS USED IN COMMERCIAL, COMMUNAL OR MULTI-UNIT SETTINGS SUCH AS RESTAURANTS, HOTELS, RESORTS, OR RENTAL PROPERTIES.

WEBER MAY FROM TIME TO TIME CHANGE THE DESIGN OF ITS PRODUCTS. NOTHING CONTAINED IN THIS WARRANTY SHALL BE CONSTRUED AS OBLIGATING WEBER TO INCORPORATE SUCH DESIGN CHANGES INTO PREVIOUSLY MANUFACTURED PRODUCTS, NOR SHALL SUCH CHANGES BE CONSTRUED AS AN ADMISSION THAT PREVIOUS DESIGNS WERE DEFECTIVE.

WEBER-STEPHEN PRODUCTS LLC

Customer Service Center

1415 S. Roselle Road
Palatine, IL 60067
U.S.A.



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Replacement Parts

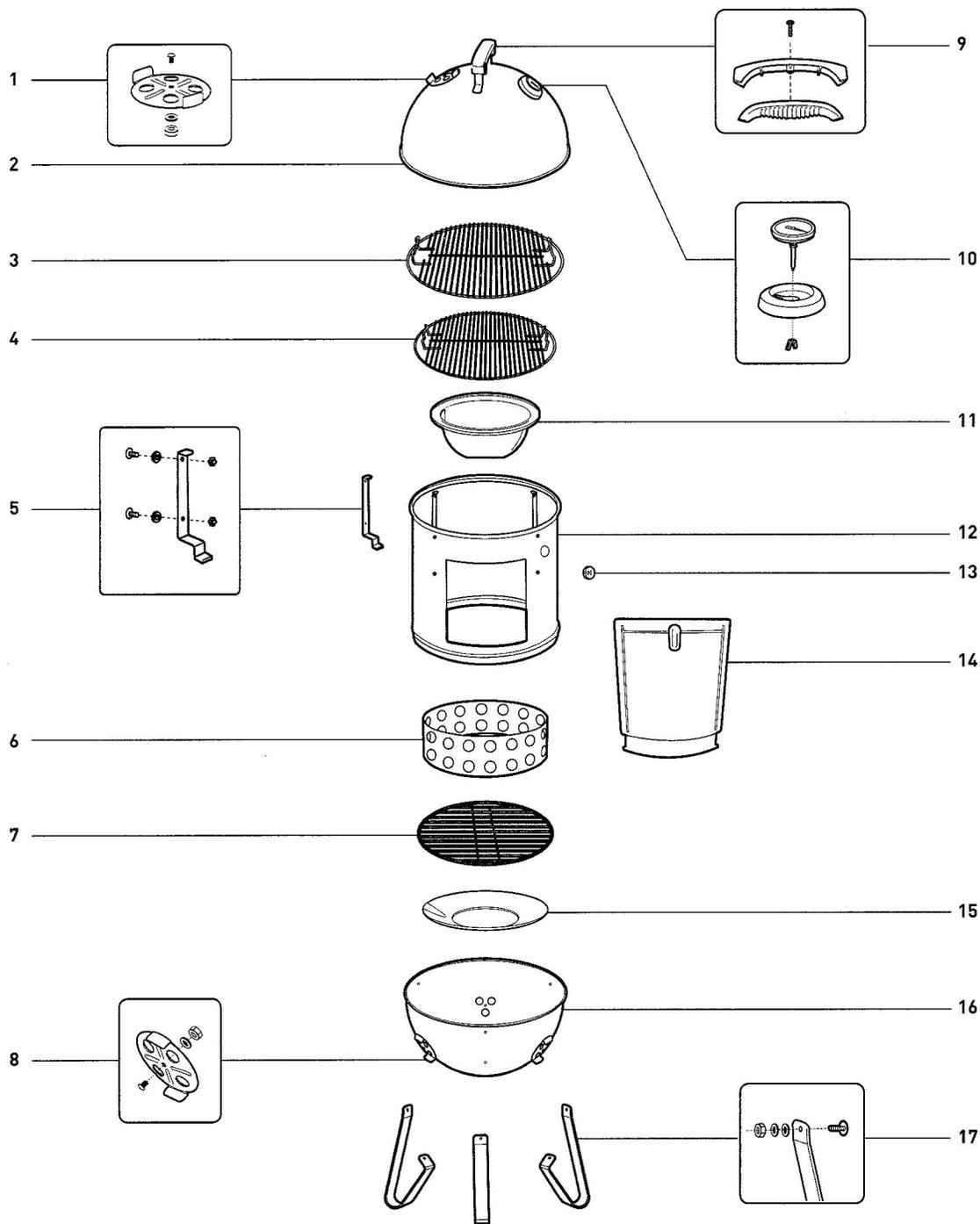
If you need replacement parts or have questions about the assembly, use, or maintenance of your grill, please call Weber Customer Service.

For purchases made in the U.S. and Canada
1-800-446-1071

For purchases made in Mexico
01800-00-Weber [93237] Ext. 105

14" [37 cm]

Smokey Mountain Cooker™ 14 in [37 cm] XV_082715



US

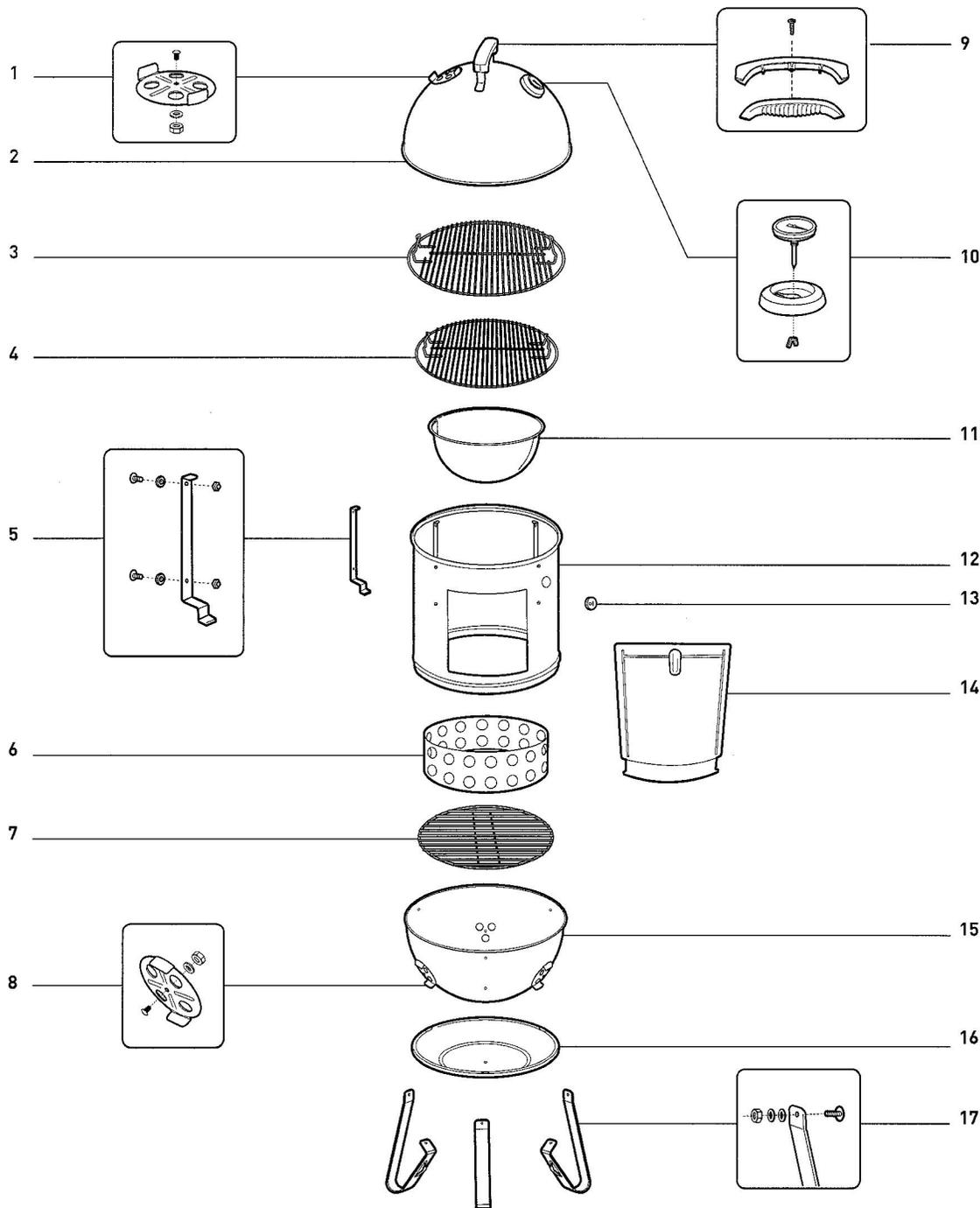
- 1. Lid Damper Assembly
- 2. Lid
- 3. Upper Cooking Grate
- 4. Lower Cooking Grate
- 5. Grate Support
- 6. Charcoal Chamber
- 7. Charcoal Grate
- 8. Bowl Vent Assembly
- 9. Lid Handle Assembly
- 10. Thermometer Assembly
- 11. Water Pan
- 12. Center Section
- 13. Thermometer Port
- 14. Door Assembly
- 15. Heat Shield
- 16. Bowl Assembly
- 17. Leg

ES

- 1. Conjunto del amortiguador de la tapa
- 2. Tapa
- 3. Rejilla para cocinar superior
- 4. Rejilla para cocinar inferior
- 5. Soporte de la rejilla
- 6. Cámara de carbón
- 7. Rejilla de carbón
- 8. Conjunto de ventila del tazón
- 9. Conjunto de la agarradera de la tapa
- 10. Conjunto del termómetro
- 11. Bandeja para agua
- 12. Sección central
- 13. Puerto del termómetro
- 14. Conjunto de la puerta
- 15. Coraza térmica
- 16. Conjunto del tazón
- 17. Pata

FC

- 1. Ensemble d'aération du couvercle
- 2. Couvercle
- 3. Grille de cuisson supérieure
- 4. Grille de cuisson inférieure
- 5. Support de grille
- 6. Foyer à charbon
- 7. Panier de briquettes
- 8. Ensemble d'évent du bol
- 9. Ensemble de poignée du couvercle
- 10. Thermomètre
- 11. Réservoir d'eau
- 12. Section centrale
- 13. Orifice de thermomètre
- 14. Ensemble de porte
- 15. Bouclier de chaleur
- 16. Ensemble de bol
- 17. Patte



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- 17. Leg

ES

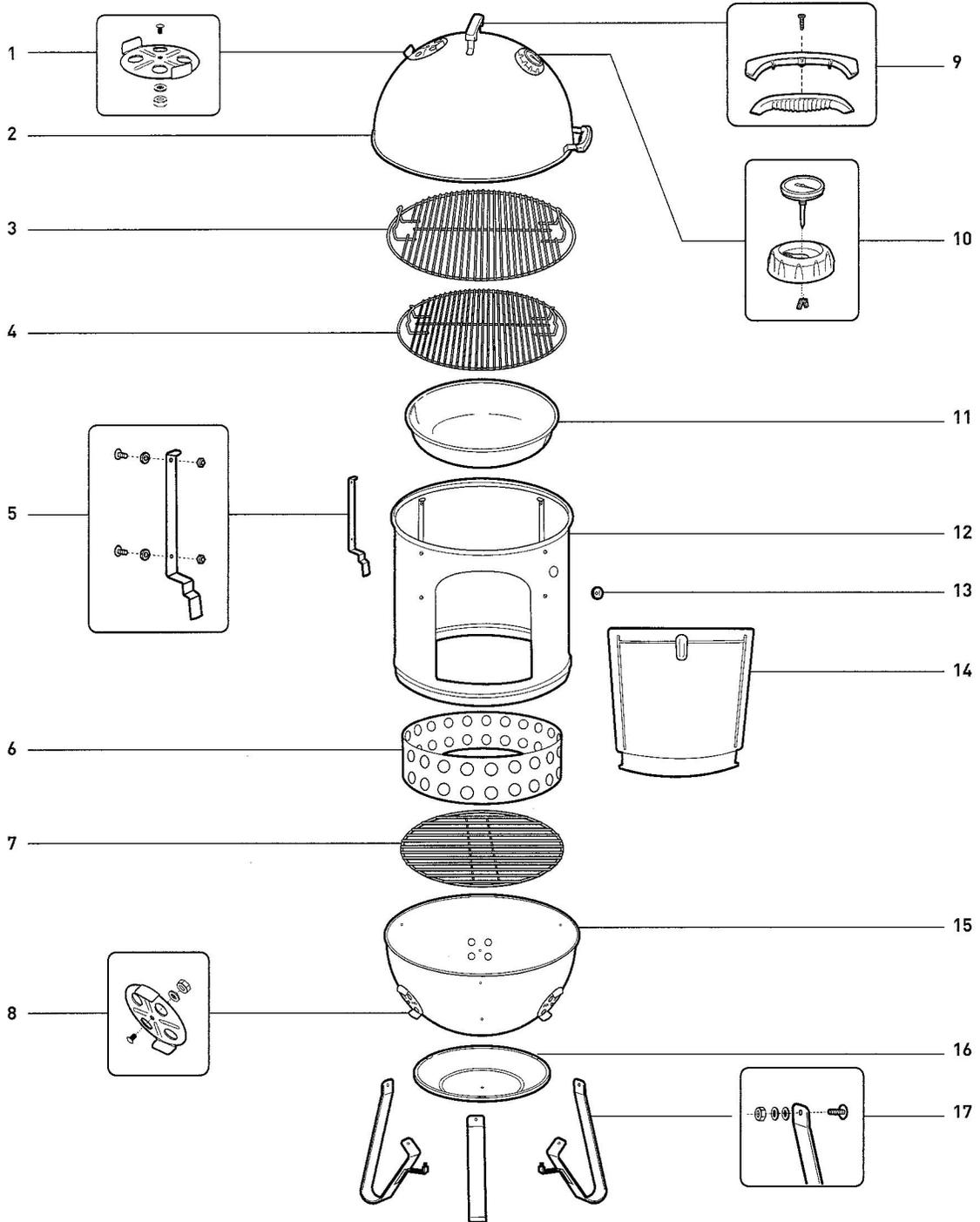
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- 17. Patte

22" (57 cm)

Smokey Mountain Cooker™ 22 in (57 cm)_XV_082715



US

- | | |
|--------------------------|----------------------|
| 1. Lid Damper Assembly | 11. Water Pan |
| 2. Lid | 12. Center Section |
| 3. Upper Cooking Grate | 13. Thermometer Port |
| 4. Lower Cooking Grate | 14. Door Assembly |
| 5. Grate Support | 15. Bowl Assembly |
| 6. Charcoal Chamber | 16. Heat Shield |
| 7. Charcoal Grate | 17. Leg |
| 8. Bowl Vent Assembly | |
| 9. Lid Handle Assembly | |
| 10. Thermometer Assembly | |

ES

- | | |
|---|---|
| 1. Conjunto del amortiguador de la tapa | 9. Conjunto de la agarradera de la tapa |
| 2. Tapa | 10. Conjunto del termómetro |
| 3. Rejilla para cocinar superior | 11. Bandeja para agua |
| 4. Rejilla para cocinar inferior | 12. Sección central |
| 5. Soporte de la rejilla | 13. Puerto del termómetro |
| 6. Cámara de carbón | 14. Conjunto de la puerta |
| 7. Rejilla de carbón | 15. Conjunto del tazón |
| 8. Conjunto de ventila del tazón | 16. Coraza térmica |
| | 17. Pata |

FC

- | | |
|-------------------------------------|-------------------------------------|
| 1. Ensemble d'aération du couvercle | 9. Ensemble de poignée du couvercle |
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GETTING STARTED

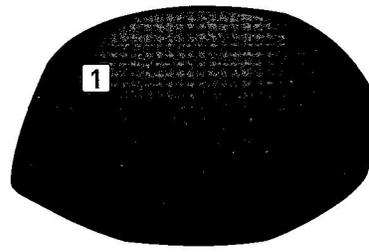
BEFORE LIGHTING

⚠ Do not use smoker on any table.

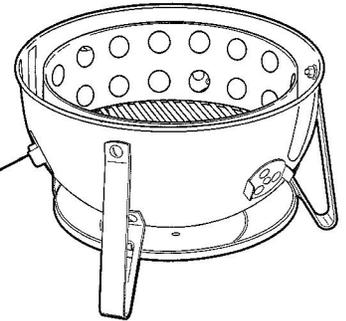
- A) The smoker should be placed on a level, heat proof, non-combustible surface away from buildings and out of general traffic path. The smoker is for outdoor use only and not recommended for use on outdoor carpeted surfaces.
- B) Ensure that ashes have been removed from bottom bowl and that the charcoal 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 **(2)**.



(Approximate briquette size)

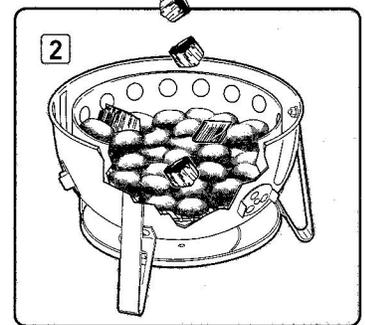
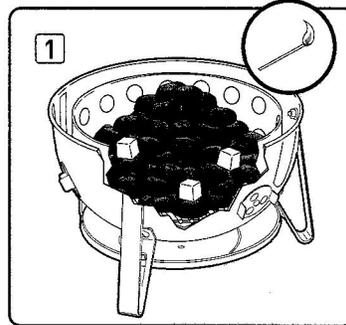


LIGHTING INSTRUCTIONS

- 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 **(1)**.

⚠ 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.

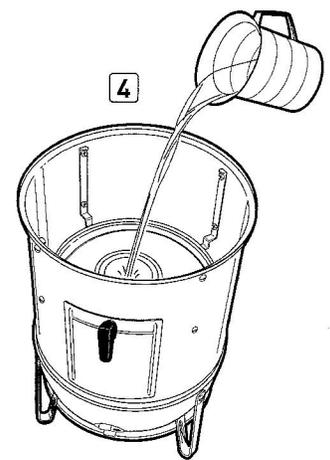
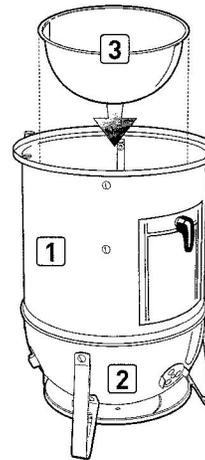
- B) The charcoal is ready when gray ash is beginning to form on the top coals. Spread the coals evenly over the charcoal grate, with a pair of tongs or long-handled metal tool.
- C) Add 3-4 chunks of dry hardwood on top of the hot coals **(2)**. More can be added if you prefer a stronger smoke flavor. *[See Cooking Tips & Smoking Guide for more information.]*



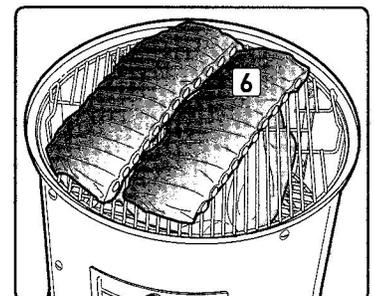
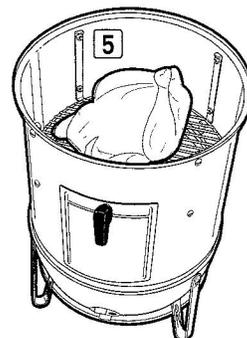
SMOKING INSTRUCTIONS

- 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 **(4)**. 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 **(5)**. Position the upper grate on the top brackets and place food to be smoked on the upper grate **(6)**. *[See Cooking Tips & Smoking Guide for more information.]*



GETTING STARTED

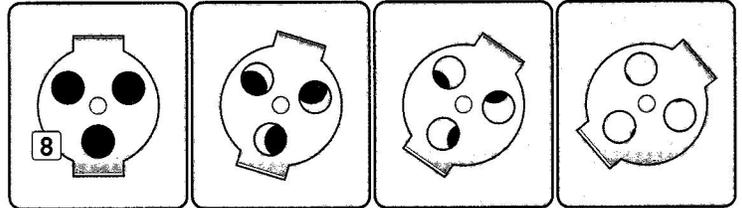
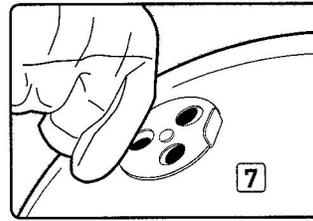
- D) Pick up the lid by the handle, place it on top of the center section and open the vent on the lid (7).
- E) The vents are used to regulate heat within the smoker. Opening vents increases temperature and closing vents decreases temperature (8).

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.

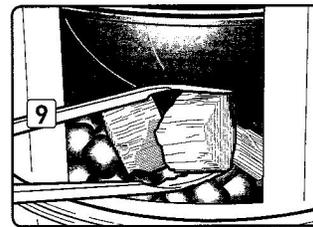
⚠ WARNING: Always use protective mitts or gloves to protect hands and forearms. Failure to follow this warning may result in serious bodily injury or death.

- 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 (9). 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.



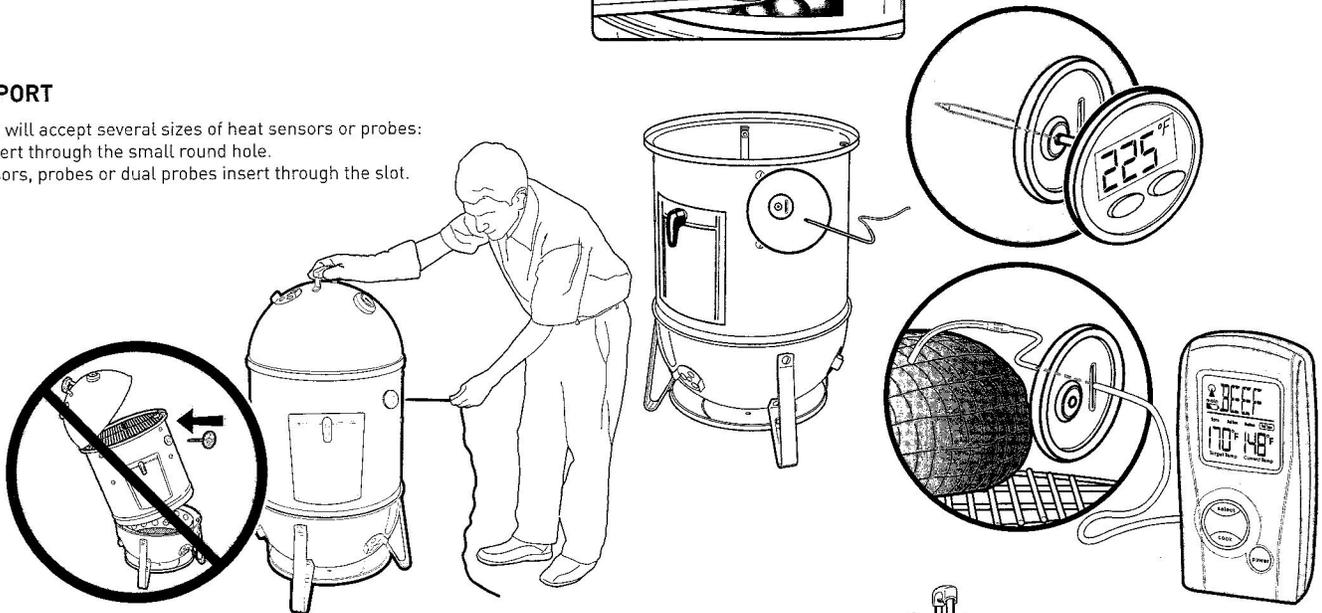
MORE HEAT ← → LESS HEAT ← → EXTINGUISH



THERMOMETER PORT

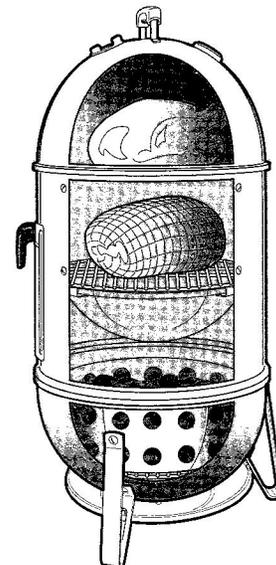
The thermometer port will accept several sizes of heat sensors or probes:

- Small probes insert through the small round hole.
- Larger heat sensors, probes or dual probes insert through the slot.



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

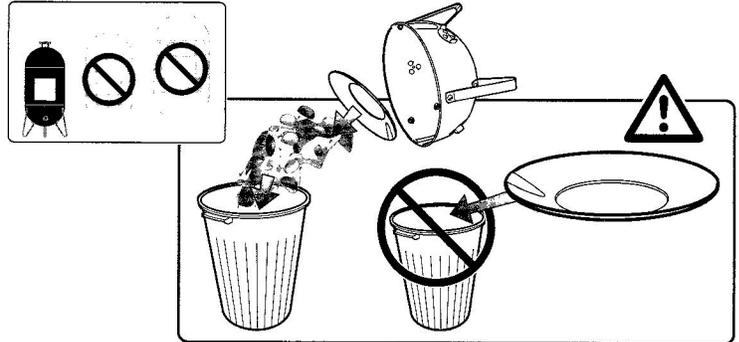
- Wash your hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish, or poultry.
- Do not defrost meat, fish, or poultry at room temperature. Defrost meat in the refrigerator.
- Never place cooked food on the same plate that raw food was on.
- All 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
14 inches (37 cm)	110 briquettes
18 inches (47 cm)	220 briquettes
22 inches (57 cm)	330 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.</p> <p>B) Stir up the coals to dislodge the accumulated ash around the coals.</p> <p>C) During longer periods of smoking, check coal levels every 3 - 4 hours and add briquettes according to chart below:</p> <table border="1" data-bbox="795 1060 1518 1218"> <thead> <tr> <th>SMOKER DIAMETER</th> <th>UNIT CHARCOAL BRIQUETTES</th> </tr> </thead> <tbody> <tr> <td>14 inches (37 cm)</td> <td>Add 8-10 briquettes</td> </tr> <tr> <td>18 inches (47 cm)</td> <td>Add 12-14 briquettes</td> </tr> <tr> <td>22 inches (57 cm)</td> <td>Add 18-20 briquettes</td> </tr> </tbody> </table>	SMOKER DIAMETER	UNIT CHARCOAL BRIQUETTES	14 inches (37 cm)	Add 8-10 briquettes	18 inches (47 cm)	Add 12-14 briquettes	22 inches (57 cm)	Add 18-20 briquettes
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14 inches (37 cm)	Add 8-10 briquettes								
18 inches (47 cm)	Add 12-14 briquettes								
22 inches (57 cm)	Add 18-20 briquettes								

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.

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
		14" (37 cm)	18" (47 cm)	22" (57 cm)			
Whole, small	Full grill	35 briquettes	50 briquettes	75 briquettes	1 - 1½ hours	2 - 4	Flakes with fork
Whole, large	3 - 6 pounds	35 briquettes	50 briquettes	75 briquettes	3 - 4 hours	2 - 4	Flakes with fork
Lobster and shrimp	Full grill	35 briquettes	50 briquettes	75 briquettes	1 hour	2 - 4	Firm and pink

POULTRY	WEIGHT	CHARCOAL QUANTITY			COOKING TIME	WOOD CHUNKS	INTERNAL TEMPERATURE / DONENESS
		14" (37 cm)	18" (47 cm)	22" (57 cm)			
Chicken, whole	5 pounds	75 briquettes	100 briquettes	150 briquettes	2½ - 3½ hours	1 - 3	165 °F (74 °C) medium
Turkey, whole	8 - 12 pounds	75 briquettes	100 briquettes	150 briquettes	4 - 5 hours	2 - 4	165 °F (74 °C) medium
Turkey, whole	12 - 18 pounds	75 briquettes	100 briquettes	150 briquettes	8 - 10 hours	3 - 5	165 °F (74 °C) medium
Duck, whole	3 - 4 pounds	75 briquettes	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
		14" (37 cm)	18" (47 cm)	22" (57 cm)			
Pork roast	4 - 8 pounds	75 briquettes	100 briquettes	150 briquettes	5 - 6 hours	3 - 5	170 °F (76 °C) well-done
Pork ribs	Full grill	35 briquettes	50 briquettes	75 briquettes	4 - 6 hours	2 - 4	Meat begins to pull from bone
Ham, fresh whole	10 - 18 pounds	75 briquettes	100 briquettes	150 briquettes	8 - 12 hours	2 - 4	170 °F (76 °C) well-done
Pork shoulder	4 - 8 pounds	75 briquettes	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
		14" (37 cm)	18" (47 cm)	22" (57 cm)			
Beef brisket	5 - 6 pounds	75 briquettes	100 briquettes	150 briquettes	6 - 8 hours	3 - 5	190 °F (88 °C) well-done
Lamb roast, venison	5 - 7 pounds	75 briquettes	100 briquettes	150 briquettes	5 - 6 hours	3 - 5	160 °F (71 °C) medium
Large cuts of game	7 - 9 pounds	75 briquettes	100 briquettes	150 briquettes	6 - 8 hours	3 - 5	170 °F (76 °C) well-done
Beef ribs	Full grill	35 briquettes	50 briquettes	75 briquettes	6 - 7 hours	2 - 4	160 °F (71 °C) well-done



SMOKER'S JOURNAL

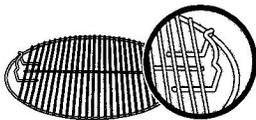
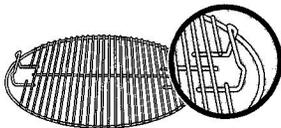
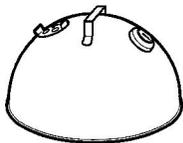
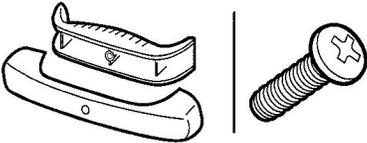
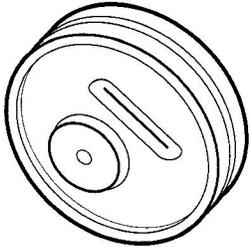
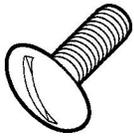
Food: Temperature: Cooking time: Wood used:

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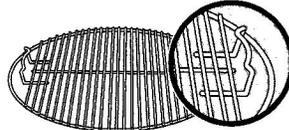
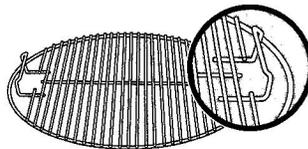
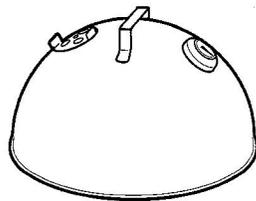
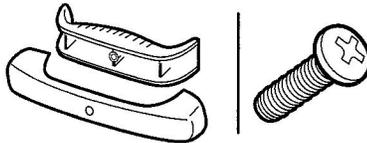
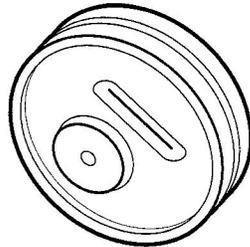
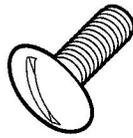
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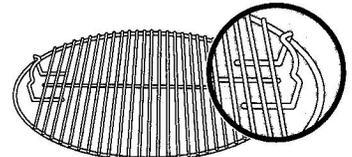
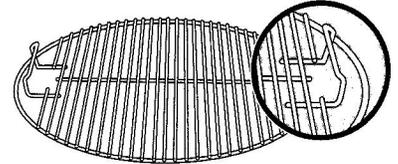
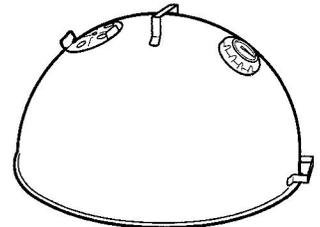
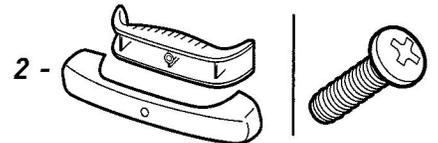
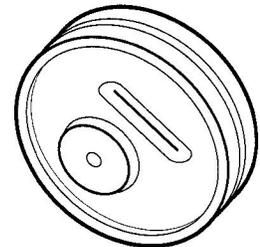
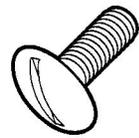
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18" (47cm)



22" (57cm)



ASSEMBLY, ENSAMBLAJE, ASSEMBLAGE

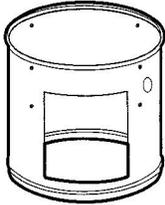
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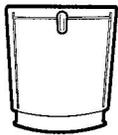
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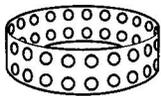
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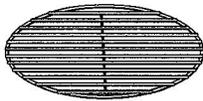
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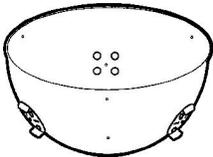
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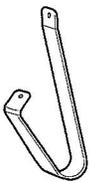
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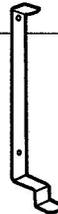
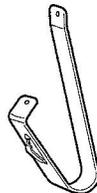
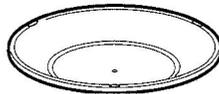
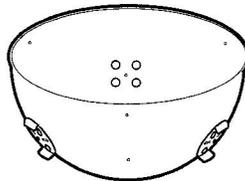
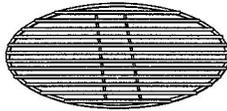
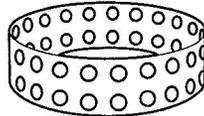
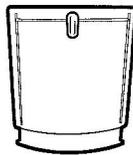
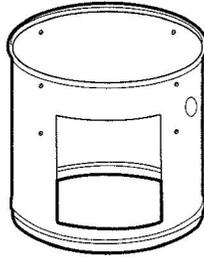
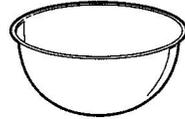
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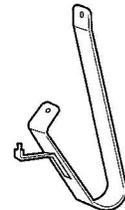
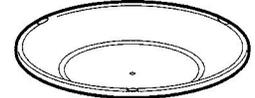
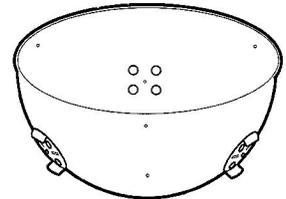
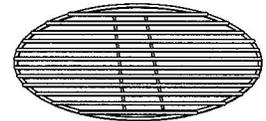
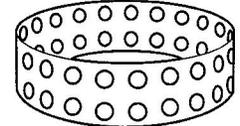
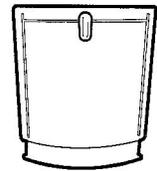
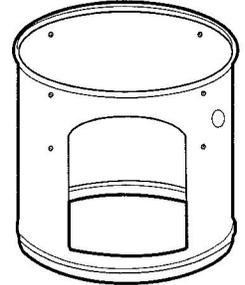
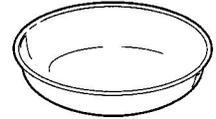
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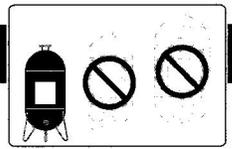


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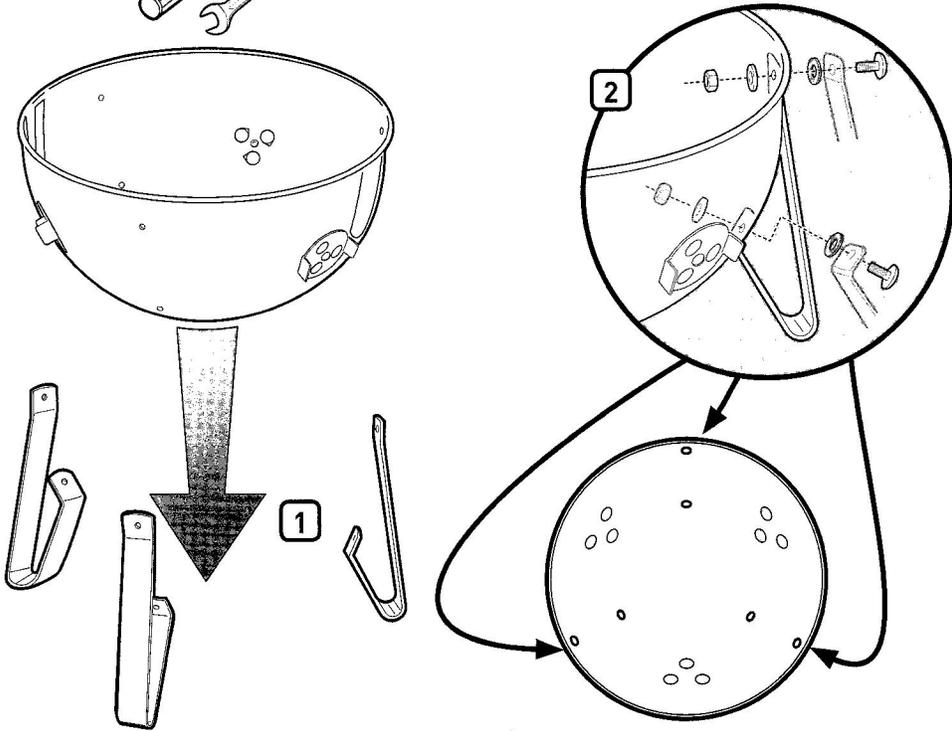


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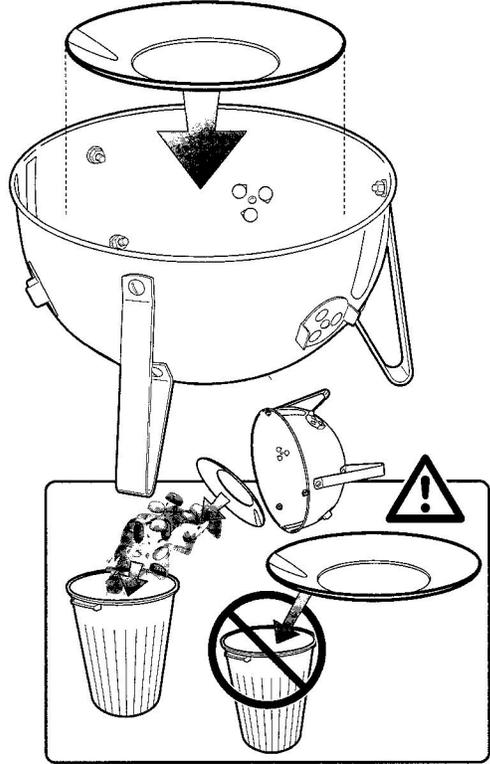




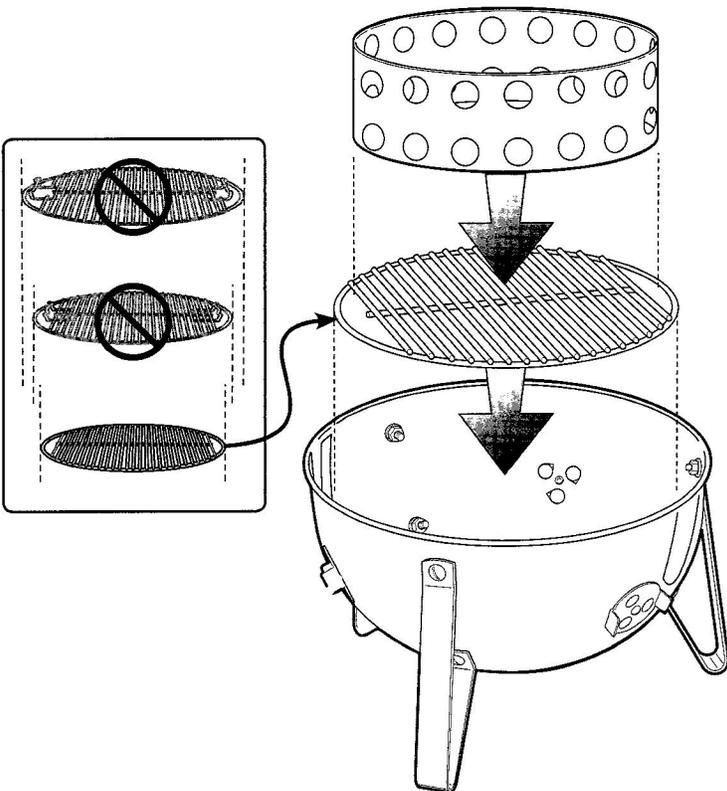
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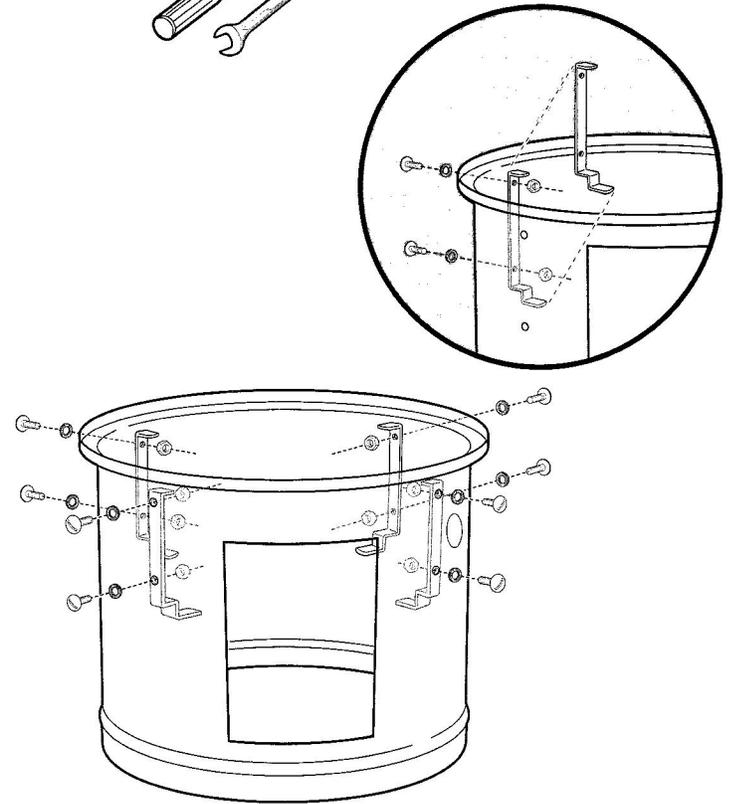
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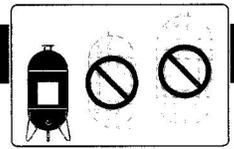


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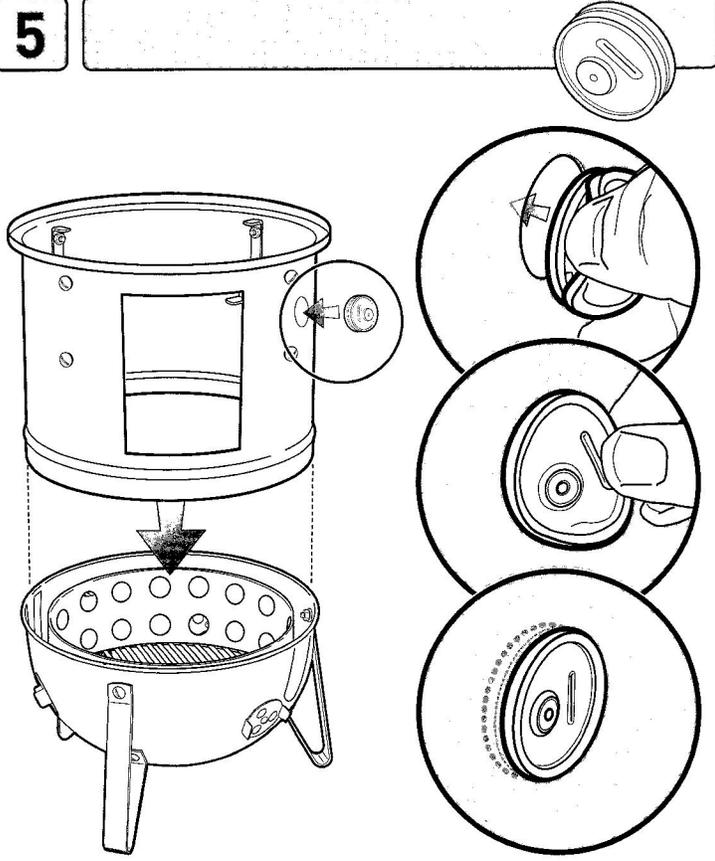


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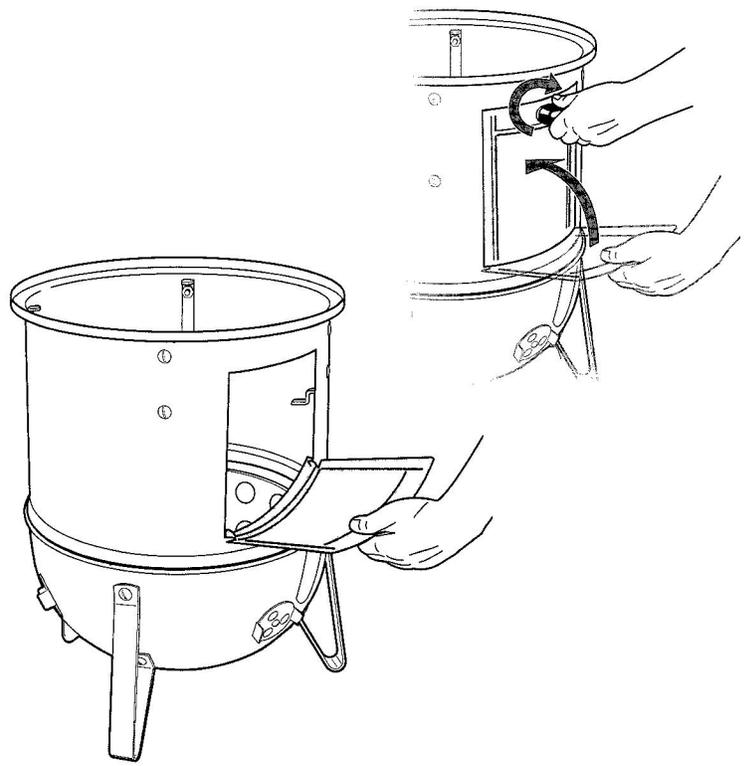




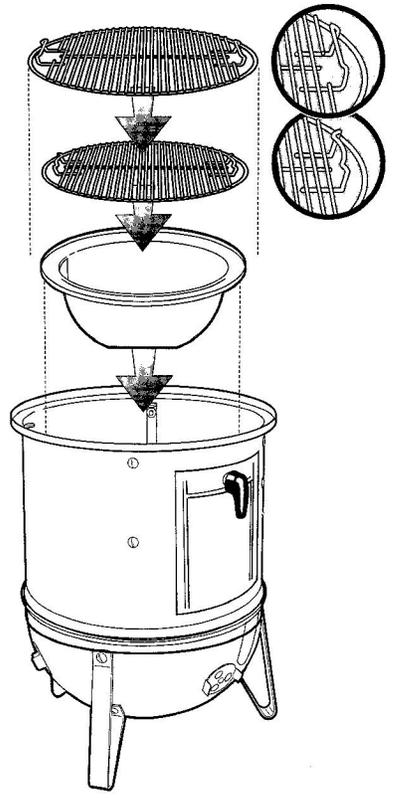
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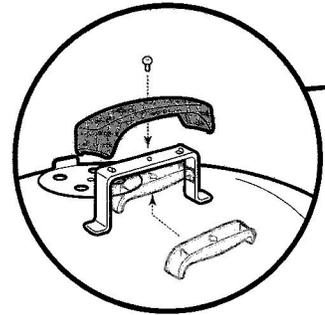
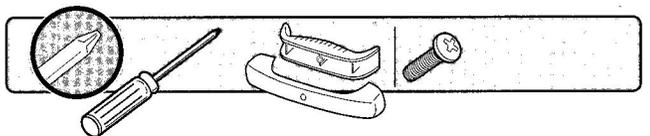
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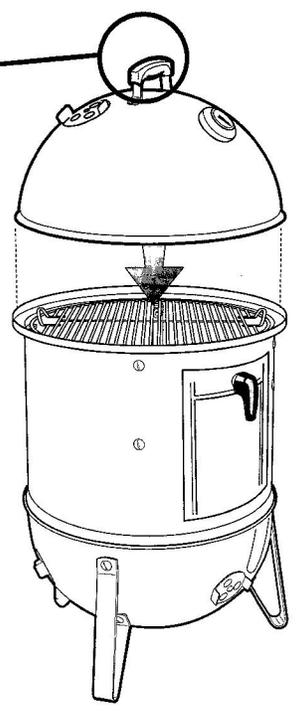
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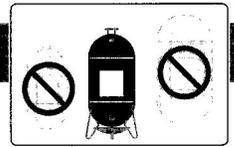


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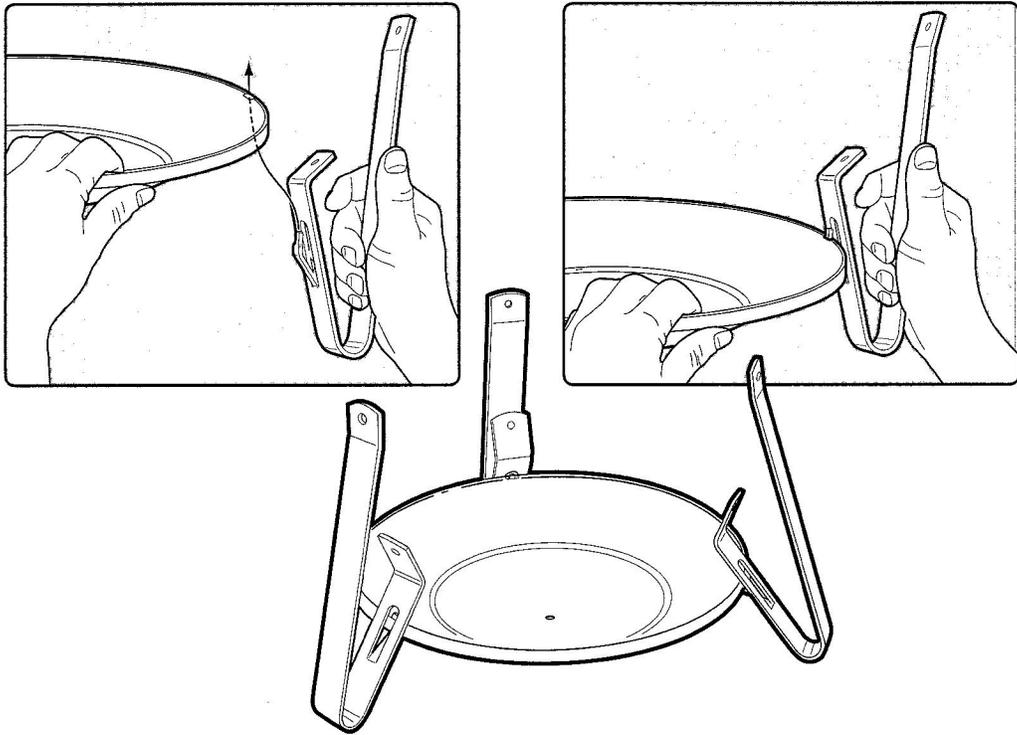


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- ES ⚠ NO APRIETE.
- FC ⚠ NE PAS TROP SERRER.

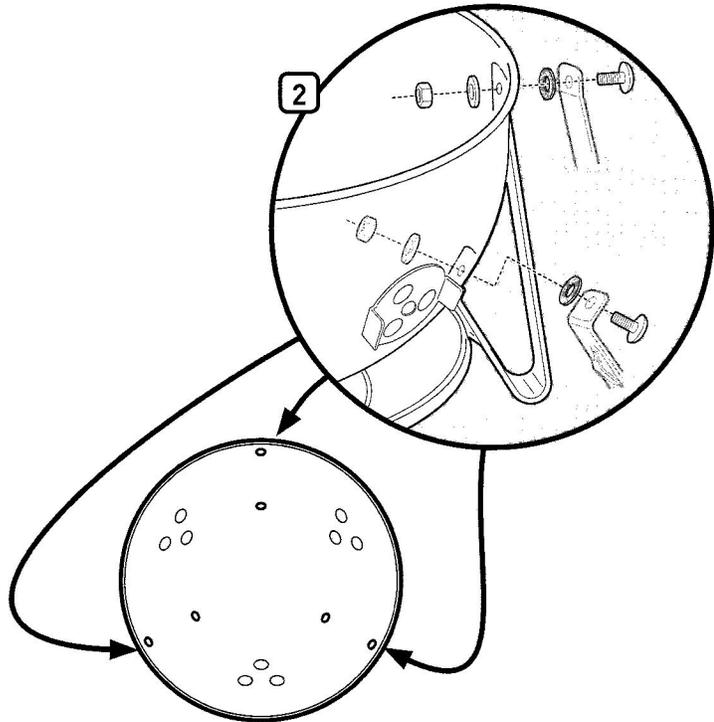
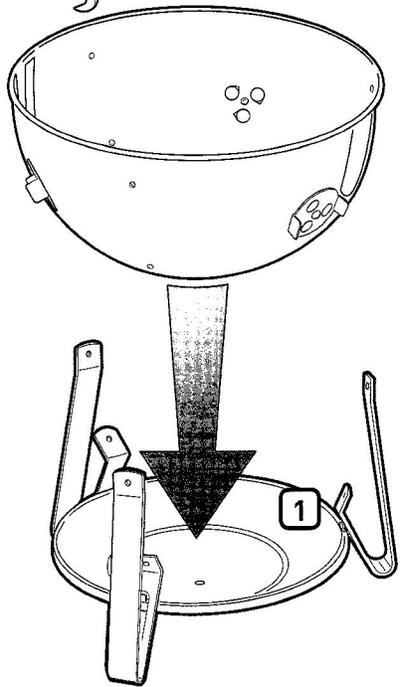
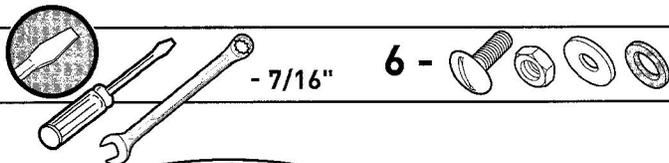


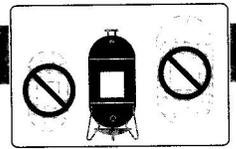


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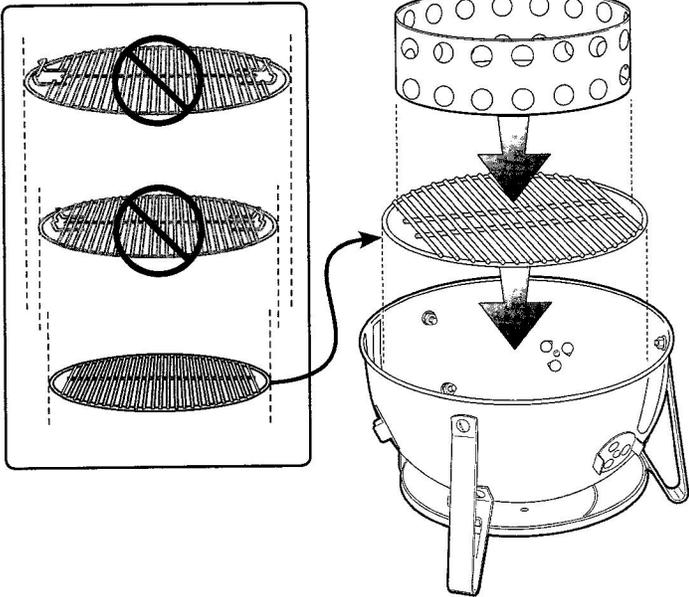


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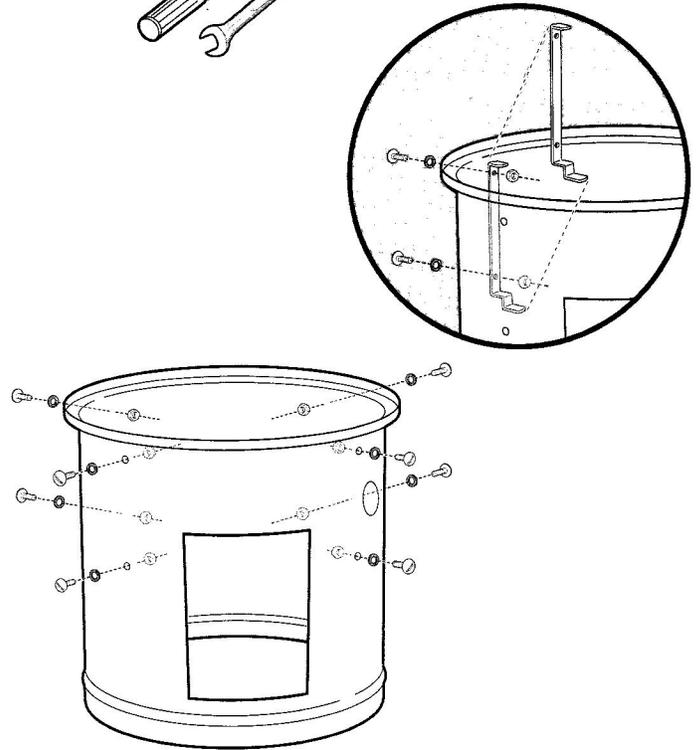
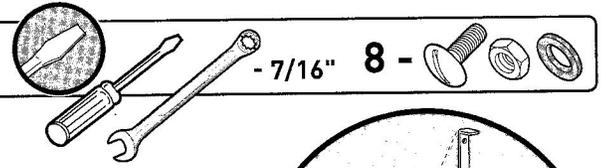




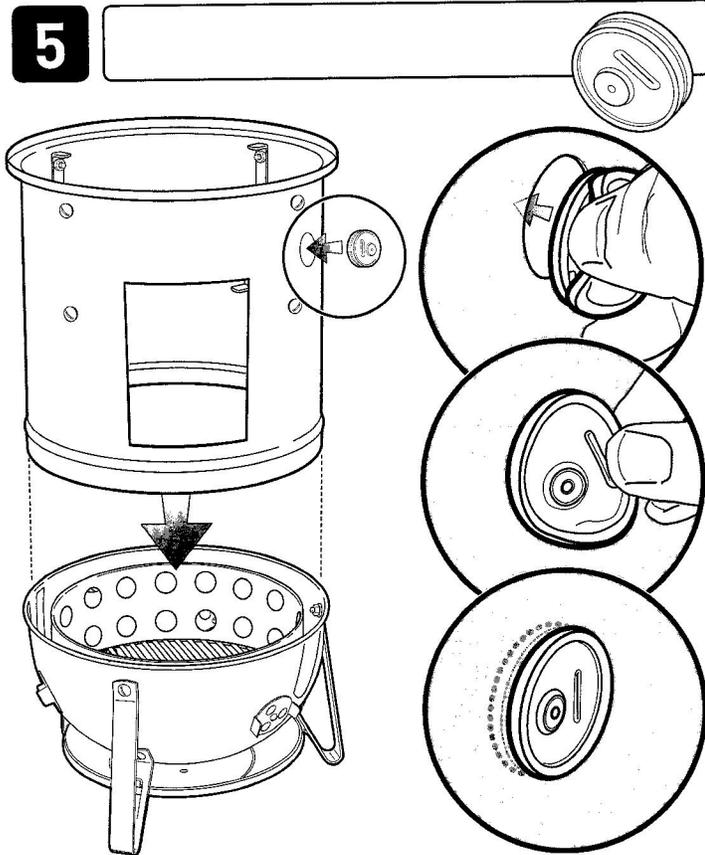
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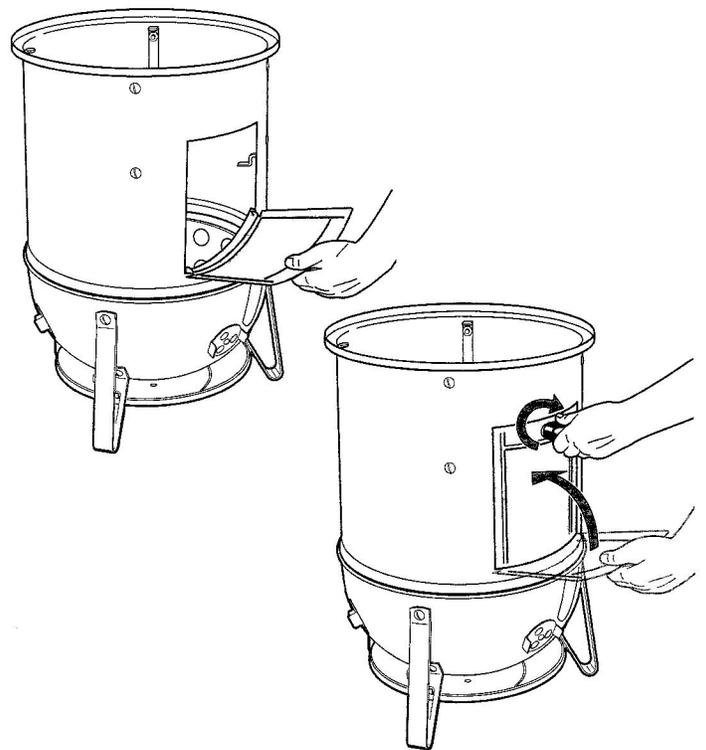
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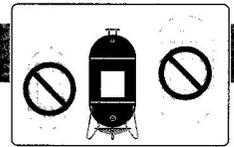


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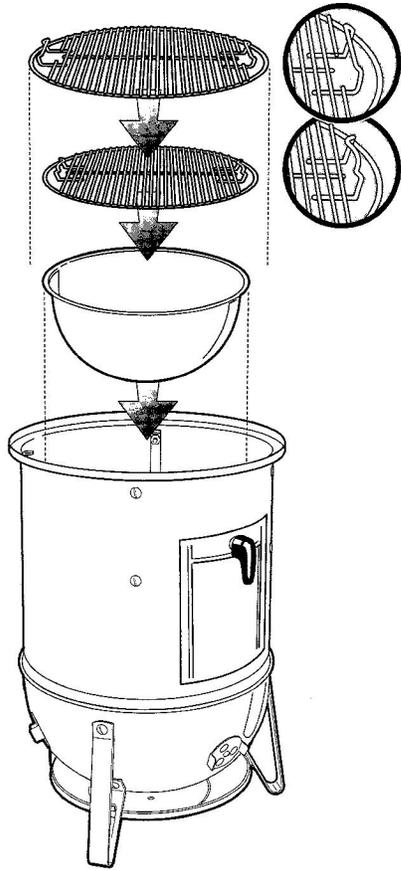


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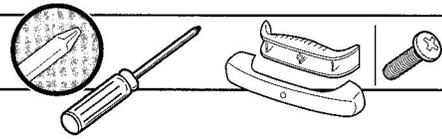




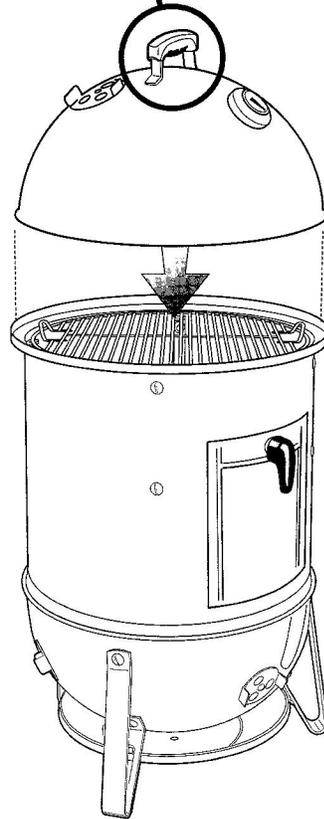
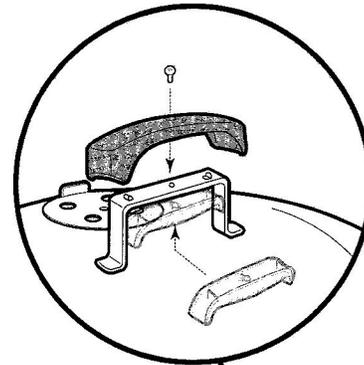
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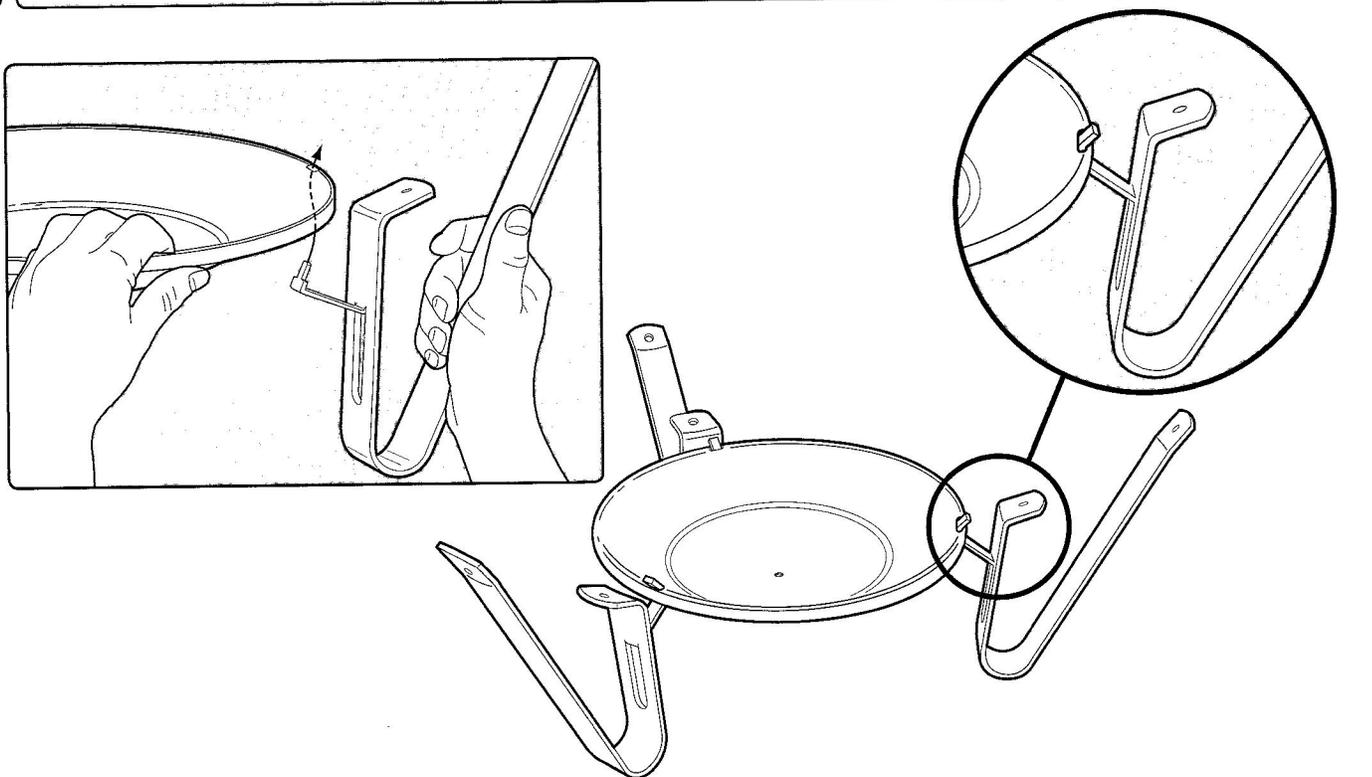
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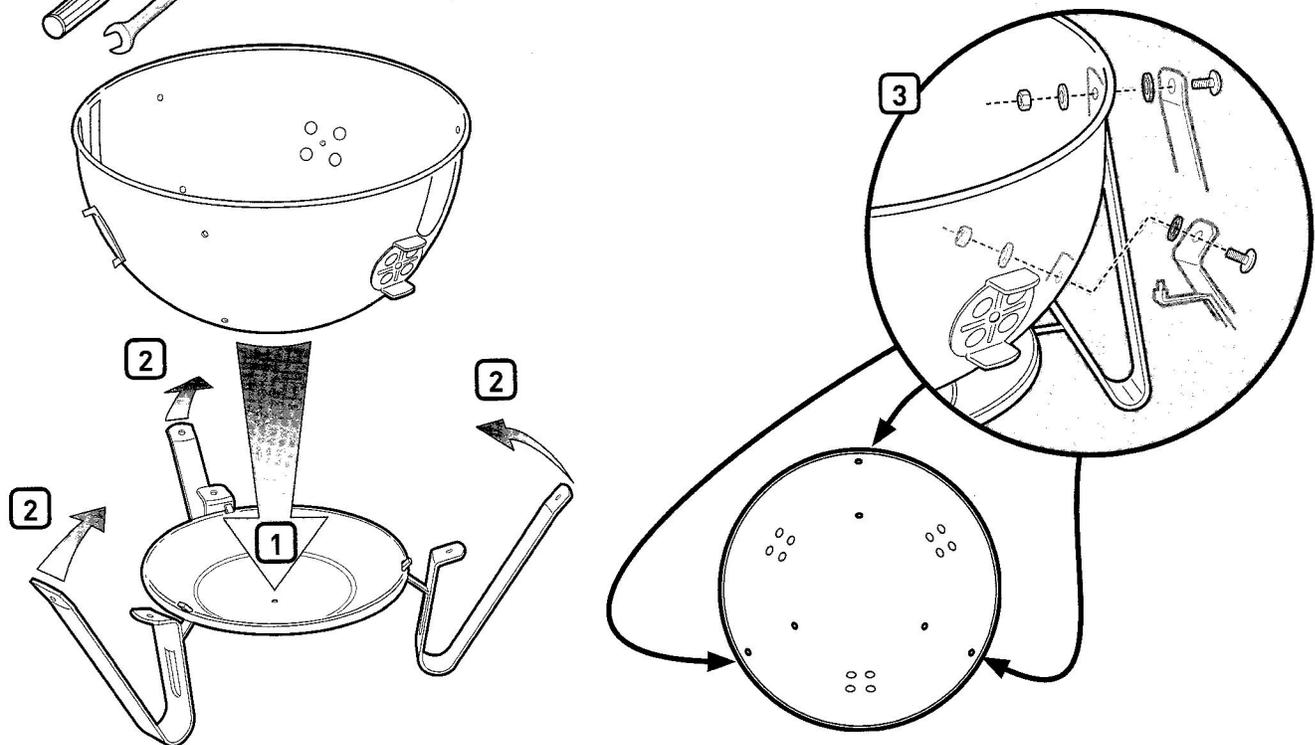
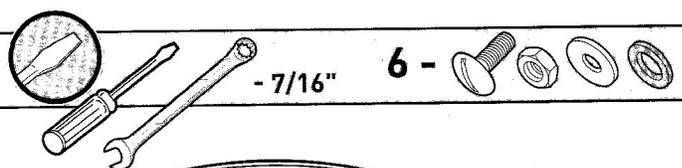
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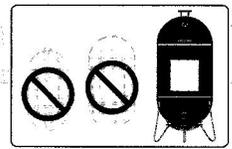


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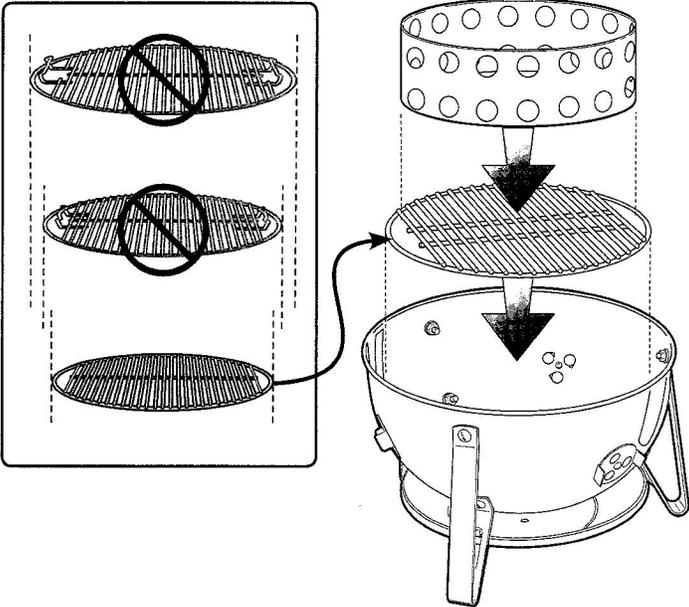


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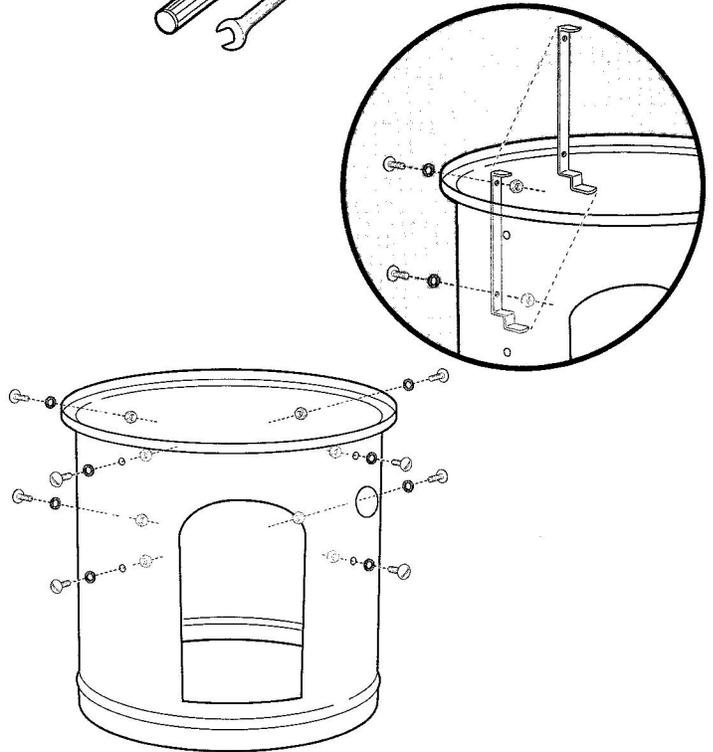




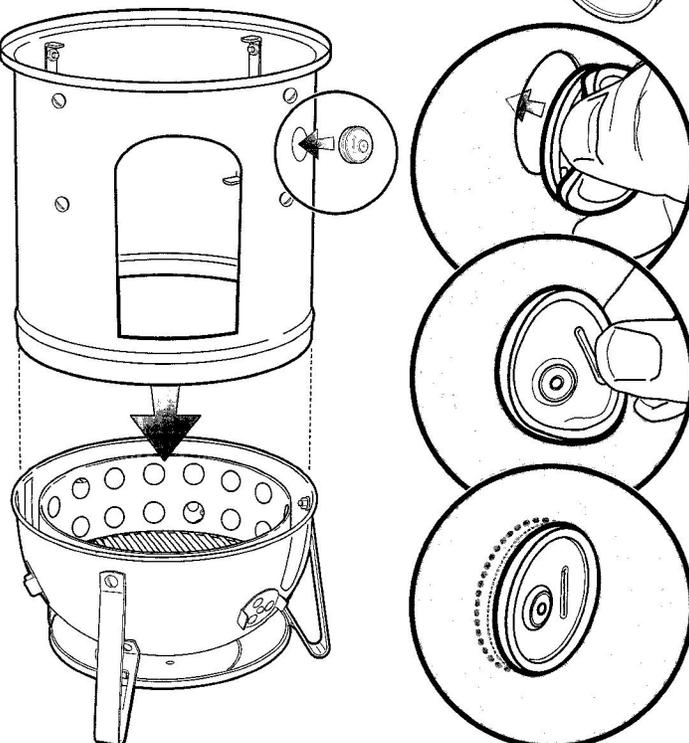
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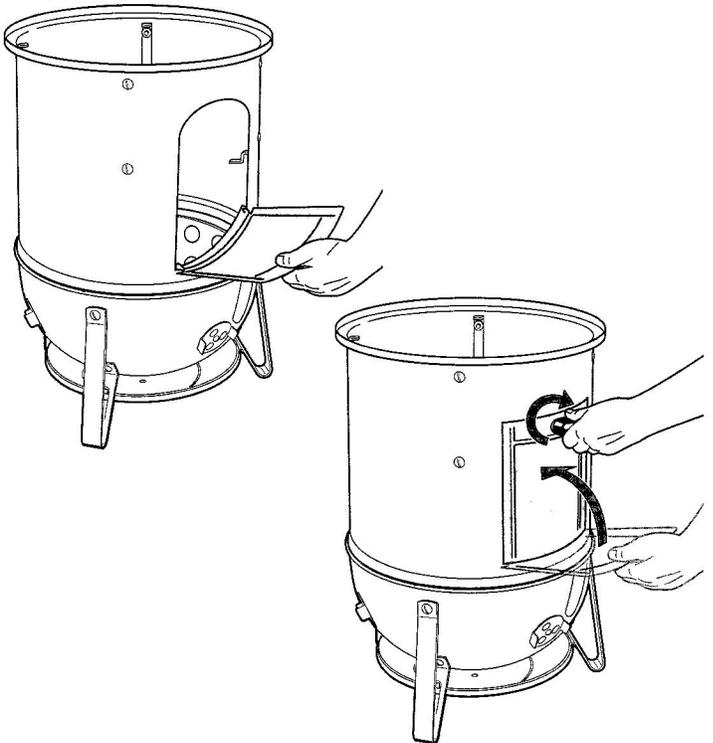
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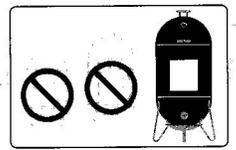


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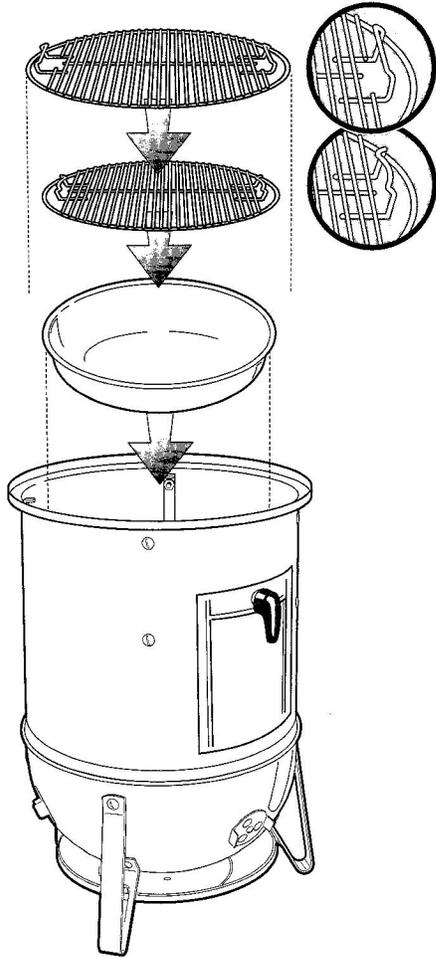


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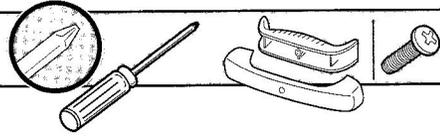




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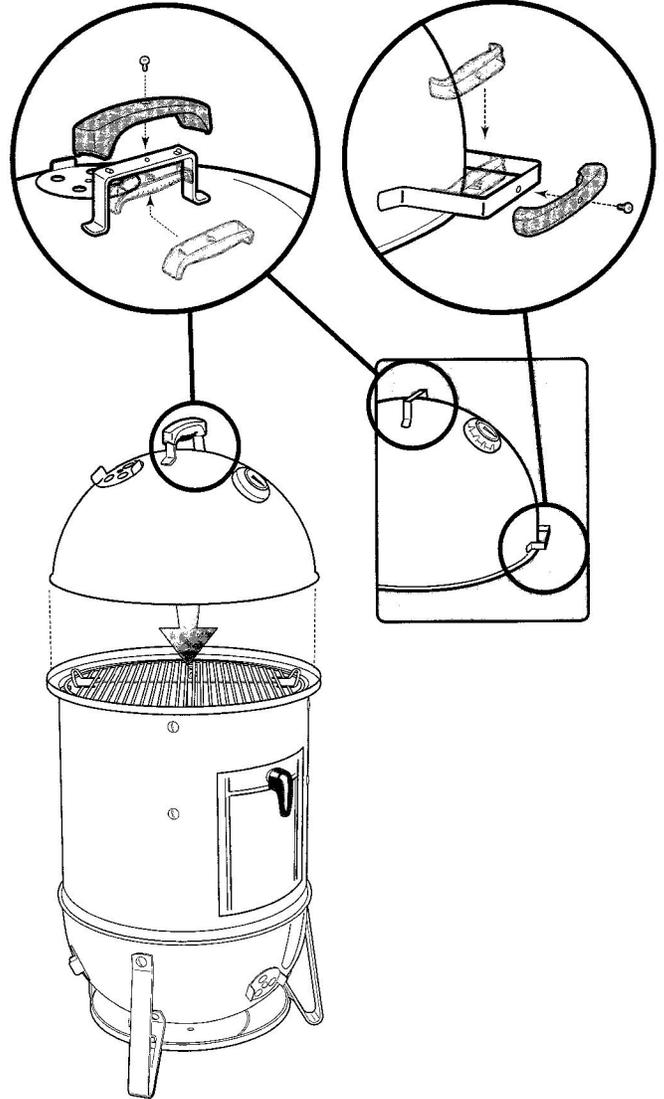
8



EN ⚠ DO NOT OVER TIGHTEN.

ES ⚠ NO APRIETE.

FC ⚠ NE PAS TROP SERRER.





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