



Congratulations on your new Smoker!

This guide is to help prepare your Smoker and a few tips we have picked up along the way.

1. Load charcoal from top of chute allowing it to fall. (We use Kingsford Competition Briquettes. (Slower, Cleaner burn)
 - Close chute door.
2. Open Fire box door (with ball valve).
3. Using a torch place flame between fire grates to light charcoal. (This will take several minutes)
 - Once coals are lit, close fire box door and open ball valve all the way.
 - Be SURE to uncover the smoke stack. This will create the “draw” needed to keep coals burning.
 - It is important to ALLOW cooker to reach a temperatures to reach 200 – 300*degrees, in order to “Season” correctly.
4. Once temperature of 200* degrees is met, Spray the entire interior cook chamber with any cooking oil you choose. (We use Pam)
 - Keep in mind there is a flame on the back side of the transfer tube. (below the grease pan)
5. Allow a minimum of 3 hours at temperatures between 250-300 degrees for this process to be complete.
 - During the “Seasoning” process, don’t waste the heat, put a few Sausage or whatever you prefer in the smoker.
6. At this time you will want to place a foil or metal pan under the smoker (on rails provided). To catch grease and prevent a mess.

Once you’ve “seasoned” your smoker, you’re ready.

Important INFO:

When you are finished cooking cover the smoke stack, **remove Automatic Temperature Control (PitMasterIQ120)**, then close ball valve. This will “smother” the fire. You can also pull fire grate to remove all remaining charcoal from chute. **BE prepared coals will be HOT!!** Once you have allowed the smoker to cool, it is **IMPORTANT** to release the pressure on all doors. (Gasket) This will help keep the seals from drying out and becoming damaged.

It is **ALSO IMPORTANT** to clean any ash that may have built up around transfer tube where the heat enters the cook chamber. Failure to keep this area clean between cooks may result in a blockage of

heat and ultimately cause a chute fire. *(Our Smokers are gravity fed, if the coals do not have room to fall, the fire will burn up the entire chute.)*

Please feel free to contact us should you have any questions about your smoker.

Try to not forget us, we love to see our Smokers in "action" (pictures), and be sure to keep us updated via email@ ccmfg@msn.com or check us out on Face Book (C & C Manufacturing and Assassin Smokers), or by phone at 478-785-9161.