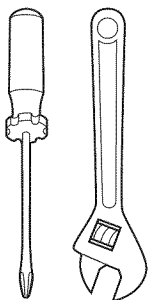
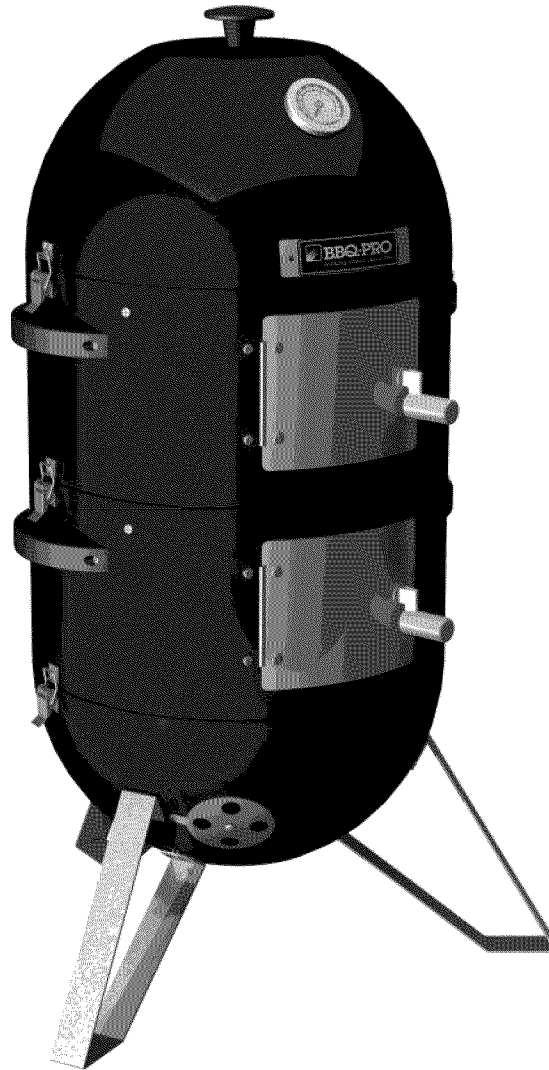




17 INCH CHARCOAL SMOKER AND GRILL

MODEL NO. **126.15883800**



TOOLS REQUIRED TO ASSEMBLE THIS GRILL

- Adjustable Wrench
 - Phillips screw driver
- Not Included

USER MANUAL

THIS INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER ASSEMBLY AND SAFE USE OF THE APPLIANCE. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE ASSEMBLING AND USING THE APPLIANCE. FOLLOW ALL WARNINGS AND INSTRUCTIONS WHEN USING THE APPLIANCE. KEEP THIS MANUAL FOR FUTURE REFERENCE.

CUSTOMER SUPPORT CENTER

Call us first if you have any problems with this product. We can help you with questions about assembly and grill operation or if there are damaged or missing parts when you unpack this unit. Please call before returning to the store.

1-800-265-2150 8:30AM - 5:00PM EST MONDAY - FRIDAY

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ONE YEAR FULL WARRANTY

If this product fails due to a defect in material or workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair (or replacement if repair proves impossible.)

This warranty includes part rust-through, but excludes part paint loss or surface rusting, which are conditions that can be the result of normal use, accident or improper maintenance. This warranty is void if this product is ever used for commercial or rental purposes. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

Sears, Roebuck and Co., Hoffman Estates, IL 60179



SAFETY INSTRUCTIONS

Your new BBQPRO charcoal smoker, is a safe, convenient appliance when assembled and used properly. However, as with all charcoal fire products, certain safeguards must be observed. Failure to follow these safeguards may result in damage or injury. If you have questions concerning assembly or operation, consult your dealer, or our direct customer service line at **1-800-265-2150**

INSTALLATION

In the U.S.A. and Canada, this appliance must be installed in accordance with local and the relevant national codes.

ELECTRICAL CAUTION

1. If any accessory is used on this appliance that requires an external electrical power source, the accessory when installed must be electrically grounded in accordance with local codes. In the absence of local codes, the following standards apply:

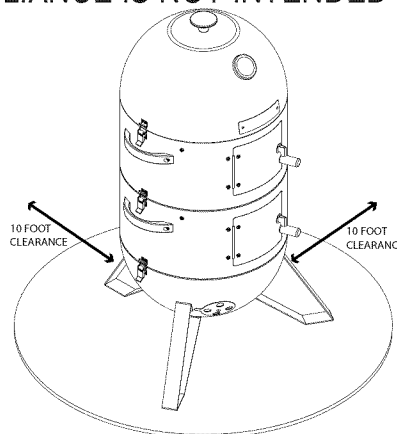
(U.S.A.) ANSI/NFPA No. 70-Latest Edition

(CANADA) CSA C22.1 Canadian Electrical Code

2. Do not cut or remove the grounding prong from the plug.
3. Keep the electrical supply cord and away from any heated surface

FOR YOUR SAFETY

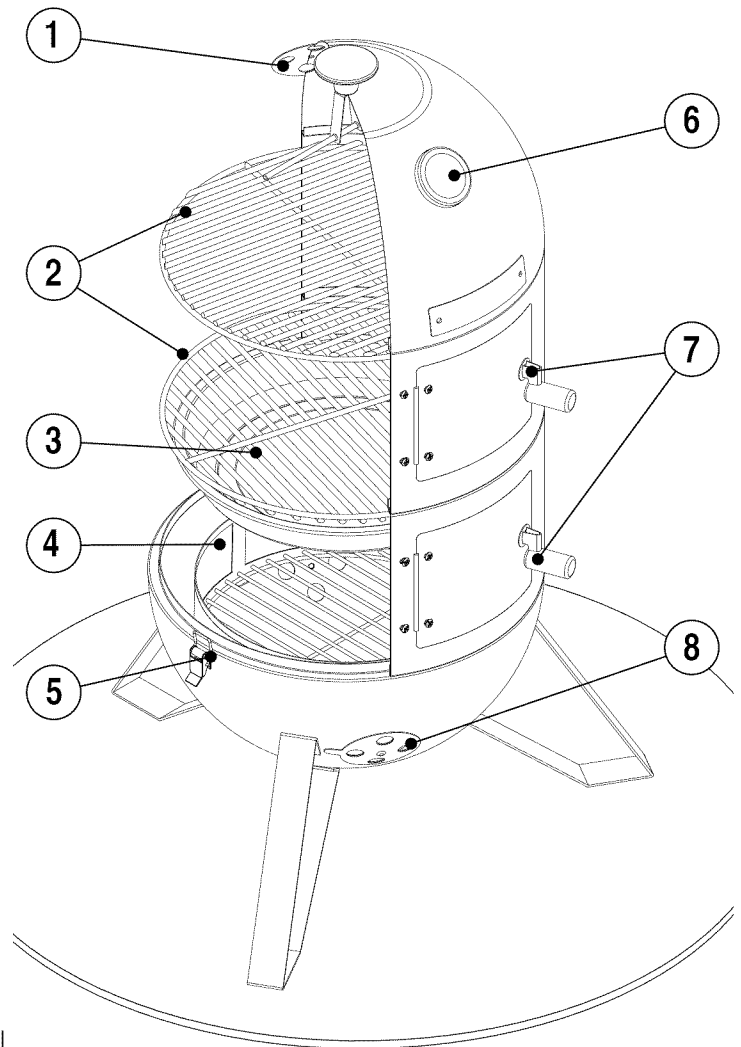
- THIS APPLIANCE IS FOR OUTDOOR USE ONLY, DO NOT OPERATE IN GARAGE, SHED, BALCONY OR OTHER SUCH ENCLOSED AREAS.
- NEVER OPERATE THIS APPLIANCE UNATTENDED.
- NEVER OPERATE THIS APPLIANCE WITHIN 10FT (3M) OF ANY STRUCTURE, COMBUSTIBLE MATERIAL OR GAS CYLINDER.
- NEVER OPERATE THIS APPLIANCE WITHIN 25FT (7.5M) OF ANY FLAMMABLE LIQUID.
- NEVER STORE FLAMMABLE MATERIALS UNDERNEATH THIS APPLIANCE.
- ONLY INSTALL SMOKER ON A HARD LEVEL, NONCOMBUSTIBLE SURFACE.
- THIS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN, OR ON, RECREATIONAL VEHICLES AND/OR BOATS.
- DO NOT RESTRICT THE FLOW OF AIR TO THIS APPLIANCE.
- NEVER MOVE SMOKER WHILE IN USE.
- DO NOT MOVE SMOKER WHEN WATER BOWL CONTAINS HOT LIQUIDS.
- SPECIAL CARE MUST BE TAKEN TO KEEP YOUNG CHILDREN AWAY FROM HEATED SURFACES.
- THIS APPLIANCE IS NOT INTENDED FOR COMMERCIAL USE.



FEATURES



- 1 HANGING HOOKS:** There are six S-hooks included. These hooks are useful for hanging food from the hanging bar below the dome. These hooks help with cooking of foods like sausage, whole fish and chicken-wings. Remove the uppermost cooking grid to make room for hanging large food items.
- 2 COOKING GRIDS:** The cooking grids are 17 inches in diameter. The grids can be located at two positions one directly above the water bowl and one below the dome lid. Grids rest on top of three support brackets.
- 3 WATER BOWL:** The function of the water bowl is to keep the cooking environment moist and to add flavors to the foods. Flavor is added by two actions. First is the addition of juice, beer or wine to the water bowl. The second is falling fat drippings collected in the water bowl. Liquid and fat are vaporized and circulated in the smoker seasoning the food. Always fill the water bowl half way before you begin cooking and maintain the level in the water bowl while you continue to cook.
- 4 CHARCOAL TRAY:** When making a fire, briquettes should be placed on top of the wire grate inside the charcoal tray. Soaked wood chips or wood chunks can be added straight into the fire for more smoke and flavor.
- 5 LOCKING LATCH:** The locking latch is useful for securing the sections of the smoker while they are in use or storage.
- 6 TEMPERATURE GAUGE:** The in lid thermometer reads up to 700°F.
- 7 ACCESS DOORS:** Two convenient access doors are useful for: refueling the charcoal tray and refilling the water bowl, as well as checking on food on the lower grids.
- 8 VENT POSITION:** There are three adjustable vents on the smoker cabinet, one vent on top and two on the bottom, opposite each other. Each vent adjusts to control cooking temperature. Opening the vents increases air flow and oxygen supply to the fire, increasing combustion and temperature. Closing the vents will restrict air flow and decrease the temperature. It is good practice to leave the top vent one quarter open to allow convection currents. When adjusting the vents during cooking use an oven mitt as the vent will be HOT.



PLACE A NON-COMBUSTIBLE ASH GUARD (NOT INCLUDED) UNDERNEATH THE UNIT TO PROTECT THE AREA BELLOW THE GRILL FROM FALLING DEBRIS.



COOKING TECHNIQUES

PRO TIPS:

Preparation is important so, these are some helpful steps to set up the area around your smoker for a successful cook out.

- 1 Prepare food in advance to avoid delay and timing problems. If using marinade or spices, they should be applied before placing meat on the cooking grid.
- 2 Organize the area around the smoker to include forks, tongs, oven mitts, sauces and seasonings, to allow you to stay in the vicinity while cooking.
- 3 Leave excess fat on the meat to maximize the flavor of slow cooked foods.
- 4 To avoid the problem of food sticking to the cooking grids, coat the grids with vegetable oil or non-stick spray before using.
- 5 Wood chips should be soaked according to manufacturer's instructions prior to starting the smoker.
- 6 Vegetables are best done in aluminum foil with enough moisture to create steam. Cooking time for vegetables will be similar to baking or steaming on the electric range.

SMOKER COOKING. Smoker cooking or slow cooking is a more time consuming form of barbecue that produces excellent results with regards to flavor. Slow cooked meats become tender and full of moist rich flavor from the process of smoke and liquid infusion. The main characteristics of this style of cooking are low temperatures over extended periods of time, wood smoke generated from hard wood chips and a moist cooking environment created by steam from the water bowl.

TYPES OF FOOD. Slow smoker cooking is useful and delicious for all types of meats. Pork, beef, poultry, fish and lamb are all excellent meats to cook in the **BBQPRO** smoker. As a general guide, lean meats will need more liquid to keep them moist and tender over the long cooking process. While meats higher in fat will self baste during cooking. Since the slow cooking process uses low heat, cooking times are much longer than a barbecue grill. Any guidelines for cooking time should be understood to be only approximate and the safety of meats should be determined by a thermometer reading of internal temperature.

WOOD CHIPS AND WOOD SMOKE. Different hardwoods such as Mesquite, Hickory, Oak, Maple and Apple are available as smoking chips intended for use in barbecues and smokers. It is best to use wood chips that have been prepared for smoking as they are safe for consumption. You do not want to use most soft woods (Pine, Spruce) because these contain lots of sap and will impart a bad taste to foods.

Directions: Prepare wood chips according to the manufacturer's instructions. Usually chips should be soaked in water for 30 minutes prior to use. The purpose is to generate smoke over an extended period, the wet wood will do this rather than quickly burning in the heat of the fire. For the 31818K model smoker you will place wood chips directly onto the charcoal tray, in with the burning charcoal or to the side where they will be heated to produce smoke. While you are cooking if you need to add additional wood chips, add small amounts of wood so you do not extinguish the fire. When adding fresh wood use caution and protect your hands with gloves and with a long handled tongs to place the wood chips into the charcoal tray.

LIQUID INFUSION. The addition of liquid is essential to keeping foods moist and tender during the slow cooking process. The water bowl should be filled half way with liquid. The liquid itself can be water or a desired flavor like fruit juice, beer, wine, vinegar, sauces that are 50 percent water and a variety of spices can be added. Maintain the level of the water bowl throughout the cooking process.

A low water level can be detected by listening for the sound of water sizzling. Water can be added to the water bowl through the top of smoker or side door. Use caution and wear protective gear on you hands assume all parts of the smoker will be hot. Stand back and carefully add water using a funnel or a container with a spout. Fill water bowl to 1" below the rim. Pour slowly to avoid splashing or overfilling.

OPERATION *LIGHTING THE FIRE*



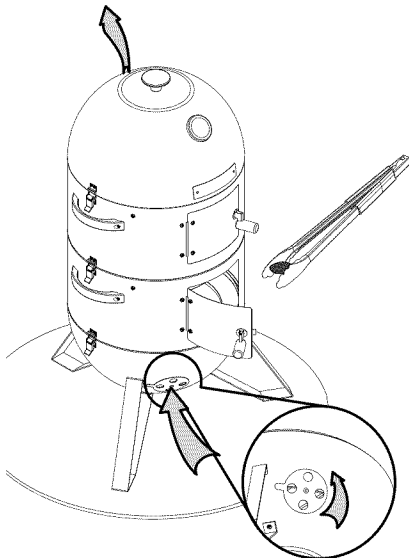
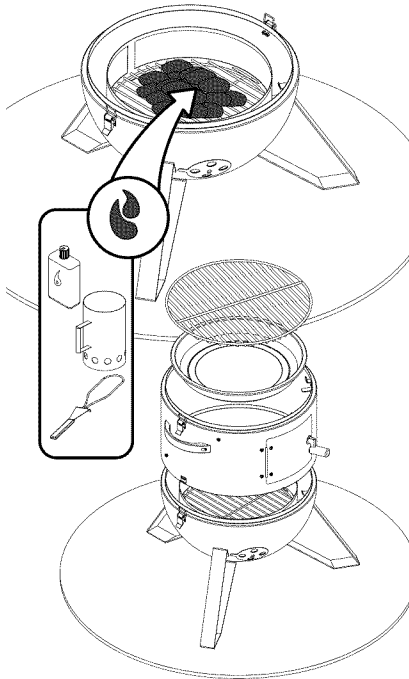
LIGHTING A FIRE. All cooking fires should be made inside the charcoal tray on top of the wire grate, while the tray is in place inside the smoker cabinet. Do not move a charcoal tray that contains a lit fire. Do not move a smoker that contains a lit fire.

Always use a drip pan/ash guard (NOT INCLUDED) placed underneath the Smoker to protect the surface beneath the smoker from heat damage and/or discoloration and to catch falling ashes, embers and drippings. Place a thin layer of water in drip pan/ash guard to help extinguish falling ashes and embers.

- 1 Remove dome lid and upper body portions of the smoker.
- 2 Place a small amount of charcoal in a pile on the middle of the charcoal tray, always use high quality charcoal.
- 3 Light the charcoal using an electric starter, a chimney starter or charcoal lighter fluid, be careful and follow the manufacturers instructions.
- 4 Carefully light the charcoal and allow it to burn until covered with light ash prior to reassembling smoker. This will allow any charcoal lighting fluid to burn off. At this point flavoring wood can be added to the fire.
- 5 Allow charcoal to burn down so that the fire is not hot when assembling the unit. Place empty water bowl inside smoker body on the lower support brackets. Position water bowl so rim is resting securely on all three support brackets.
- 6 Carefully, fill water bowl with warm water or marinade to 1" below the rim. A full pan holds 3 quarts of water and will last for approximately 3-4 hours. Do not over fill or allow water to overflow from water bowl. (U.S. quarts)
- 7 At this point the smoker should be prepared for cooking.

MAINTAINING THE FIRE. When slow cooking you will need to add fresh fuel to the fire. Factors that effect the amount of fuel you will use while smoking include: cooking temperature, environmental conditions; wind, air temperature and length of cooking time. To maintain an even temperature follow these steps.

- 1 Open the lowest access door. The door will be extremely hot so protect your hands with grilling gloves or mitts.
- 2 Add fuel into the charcoal tray with a pair of long handled cooking tongs. Add small amounts of fuel to remain at an even and low temperature, necessary to slow cook.
- 3 Close and fasten the lowest access door. Protect your hands with grilling gloves or mitts.
- 4 Monitor the temperature to gauge the affect of the amount of fuel you just added.



USE CAUTION AND WEAR PROTECTIVE GLOVES WHEN HANDLING OR ADJUSTING ANY PART OF THE GRILL. ALWAYS ASSUME THE GRILL AND ITS COMPONENTS ARE VERY HOT.

PRO TIPS:

- We do not recommend the use of charcoal lighter fluid. If you choose to use charcoal lighter fluid, only use charcoal lighter fluid approved for lighting charcoal. Carefully read instructions on the charcoal lighter fluid and charcoal prior to use.
- Do not use self-starting charcoal. Use only high grade plain charcoal or charcoal/wood mixture.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products can cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm charcoal.
- During grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, replace dome lid to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.
- When opening the dome lid, keep hands, face and body safe from hot steam and flame flare-ups. Remove the dome lid by tilting it toward you to allow heat and steam to escape away from your face.

PRO TIPS:

- Dry wood burns hotter than charcoal so you may want to increase the ration of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut woods are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. Do not use resinous wood such as pine as it will produce and unpleasant taste.



OPERATION *SMOKING*

PRO TIPS:

- Brush poultry and naturally lean meats with cooking oil, butter or margarine before cooking.
- Meat should be completely thawed before cooking.
- When cooking more than one piece of meat, the cooking time is determined by the largest single piece being cooked.
- The meat bastes itself while cooking in the smoker. No basting or turning is necessary after the meat is placed on the grill.
- There is very little difference in temperature and cooking time between top and bottom grill levels. When cooking different types or cuts of meat at the same time, place the meat that requires the least cooking time on the top cooking grill so that it may be easily removed first. If only one cooking grill is required, use the upper grill level for the best results.

SMOKING There are numerous resources and recipes to be found in books and magazines related to slow cooking and smoking. Like all cuisine, this form of cooking requires experimentation and learning from experience. It would be worth while to take notes about the success and failures of recipes and techniques you try.

As a method of cooking large cuts of meat smoking can not be beat. These instructions will guide you in setting up your BBQ Pro Grill for smoking. Use Caution and wear protective gloves when manipulating and assembling the Grill. Always assume that the grill components are hot.

- 1** Follow the operation instructions for lighting a fire (page 7). Smoking is a low heat cooking process so use a small amount of charcoal and build a fire to a stable temperature of 200°F. Assemble the middle grill section and place the water bowl onto the brackets.
- 2** A water bowl (drip pan) is recommended to catch fat drippings. Put one to one and a half inches of water in the water bowl (drip pan). *See Liquid infusion (Page 6) for seasoning ideas.*
- 3** Assemble the remainder of the grill and arranging the pieces of meat on the cooking grids. Place the lid onto the grill, remember the more the grill is opened during the cooking process, the longer it will take to prepare the food.
- 4** Use caution and wear protective gloves when working with food around the barbecue to avoid injury.

ARRANGING FOOD Place food on the cooking grill in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces of food. Large pieces, like pork shoulder are limited by the inside diameter of the smoker body. These items should be placed so that access to manipulate them is not difficult. Long items like whole fish or sausage links can be hung from the hang bar located under the dome lid. Several hanging hooks are provided to secure food items. One or both of the cooking grids may need to be removed to accommodate the length of the pieces of food.

COOKING TIME The factors that effect the cooking time of foods; the size and thickness of a cut of meat, the consistency of the temperature in the cooking environment, the weather outside, also the more you open the doors or raise the lid the longer it takes. Just to consider, items like chicken wings, sausages or ribs may take about 3-4 hours while a large pork shoulder for a pulled pork recipe may take up to 10 hours of cooking time. Page 10 shows a table of approximate cooking times, time does not ensure food safety, only a safe reading from a meat thermometer should be used to determine when the meal is ready.



INTERNAL APPLIANCE TEMPERATURE SHOULD NOT EXCEED 250°F WHEN SMOKING FOODS

OPERATION *DIRECT GRILLING*



DIRECT GRILLING The direct grilling method involves cooking food on grids directly over the flame. Direct grilling is the most popular method for most single serving items such as steaks, chops, fish, burgers, kebabs and vegetables.

Assemble the grill as in illustration B. Place cooking grid above the charcoal tray. Place unit on top of a non-flammable patio protector/ash guard (Not Included).

Assemble the grill a minimum of 10 feet from any structure or combustible substance. Do not assemble the grill underneath any overhanging structure or vegetation. Do not use this grill on top of a combustible surface.

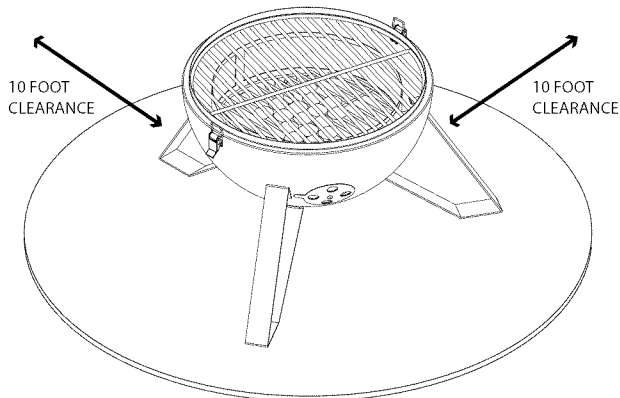


ILLUSTRATION A

Follow the operation instructions for lighting a fire (page 7). Build a small fire in the charcoal tray using a single layer of charcoal briquettes. When all the pieces of charcoal are evenly white and smoldering place the cooking grid on top. The Charcoal fire should be approximately 350°F for direct grilling. Do not use the lid while direct grilling with the unit.

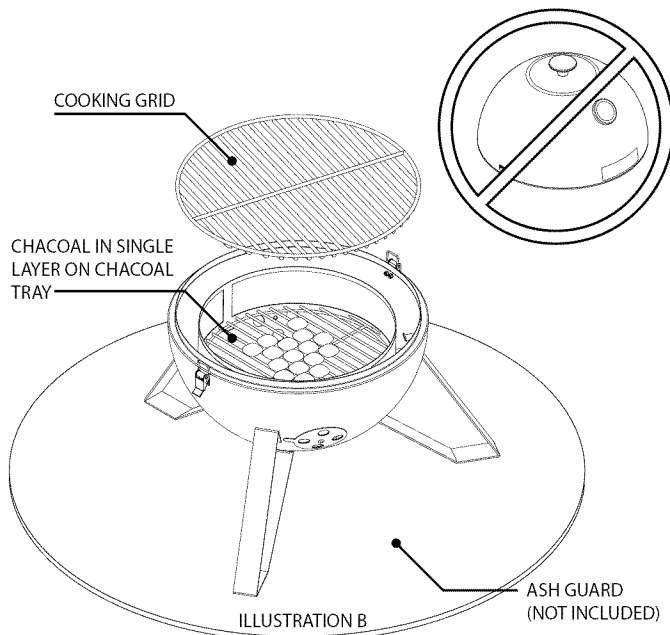


ILLUSTRATION B

PRO TIPS:

- Prepare food in advance to avoid delay and timing problems. If using marinade or spices, they should be applied before placing meat on the cooking grid. If basting with sauces, they should be applied the last 2-4 minutes of grilling to avoid burning.
- Bring meat to room temperature just prior to grilling. Trim excess fat from meat to minimize the “flare-ups” that are caused by dripping grease.
- Pre-heat the grill to the desired temperature.
- Coat the grids with vegetable or olive oil to prevent food from sticking to the grids.
- Hold the salt when cooking meats on the grill. The meat will stay juicier if the salt is added after cooking.
- To prevent steaks from “drying out”, use tongs rather than a fork and start with a medium to high heat to sear the meat and seal the juices in. Reduce the heat and extend cooking times when grilling thicker cuts of meat.
- Learn to test when the meat is done by time and feel. The meat firms up as it cooks. When the meat is soft it is rare. When it is firm, it is well done.



INTERNAL APPLIANCE TEMPERATURE SHOULD NOT EXCEED 350°F WHEN GRILLING FOODS.



USE CAUTION AND WEAR PROTECTIVE GLOVES WHEN HANDLING OR ADJUSTING ANY PART OF THE GRILL. ALWAYS ASSUME THE GRILL AND ITS COMPONENTS ARE VERY HOT.



PLACE A NON-COMBUSTIBLE ASH GUARD (NOT INCLUDED) UNDERNEATH THE UNIT TO PROTECT THE AREA BELOW THE GRILL FROM FALLING DEBRIS.



OPERATION *COOKING TIME AND CLEAN UP*

COOKING TIME The factors that effect the cooking time of foods; the size and thickness of a cut of meat, the consistency of the temperature in the cooking environment, the weather outside, also the more you open the doors or raise the lid the longer it takes. Just to consider items like chicken wings, sausages or ribs may take about 3-4 hours while a large pork shoulder for a pulled pork recipe may take up to 10 hours of cooking time. Below is a table of approximate cooking times, time does not ensure food safety, only a safe reading from a meat thermometer should be used to determine when the meal is ready.

FOOD SAFETY Only use internal temperature readings to determine when a piece of meat that is cooked and safe to serve. When taking temperature readings use a meat thermometer designed for cooking. Take a reading from the thickest portion of the meat and take care not to contact any bones as they will give an inaccurate temperature reading. Use the table bellow as a guide for approximate cooking time while slow cooking (smoking) foods.

APPROXIMATE COOKING TIMES <i>SLOW COOKNIG TEMP 200-220°F</i>		
MEAT	APPROXIMATE COOKING TIMES HOURS PER POUND	WELL DONE INTERNAL TEMP
PORK ROAST	1.5 HOURS/LBS	160-170°F [70-77°C]
SPARERIBS	4-5 HOURS	160-170°F [70-77°C]
BEEF BRISKET	1.5 HOURS/LBS	170°F [77°C]
BEEF ROAST	1.5 HOURS/LBS	180°F [82°C]
WHOLE CHICKEN	2-3 HOURS	170°F [77°C]
WHOLE FISH	1.5-2.5 HOURS	MEAT FLAKES
LEG LAMB	3-5 HOURS	145-170°F 63-77°C

MEAT THERMOMETER GUIDE

When slow cooking with your smoker, use a meat thermometer for best results and to ensure food safety

BEEF/LAMB	RARE	145°F	63°C
BEEF/LAMB	MEDIUM	150°F	66°C
BEEF/LAMB	WELL DONE	160°F	71°C
VEAL	WELL DONE	150°F	66°C
PORK	WELL DONE	170°F	77°C
POULTRY	WELL DONE	170°F	77°C

CLEANING UP Always allow the smoker and all components to cool completely before handling. Never leave coals and ashes in smoker unattended. Before the smoker can be left unattended, remaining coals and ashes must be removed from smoker. Use caution to protect yourself and property. Place remaining coals and ashes in a non combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing. With a garden hose, completely wet surface beneath and around the smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process. Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials. Cover and store smoker in a protected area, out of reach of children.

SMOKED SHREDDED PORK BARBECUE SANDWICHES

SERVES 8 - PREPARATION TIME 0:20

Pulled pork is a Southern classic! The pork shoulder is cooked long and slow, then shredded and served with a tangy barbecue sauce. The pork shoulder is a less tender cut of meat, which must be cooked on the smoker for between 5 and 8 hours or 1.5 hrs per pound.

- 1.....Large pork shoulder 6 lb. bone-in with fat covering attached
- 1/2 cup.....Lemon Chili Herb Rub
- 1 1/2 cups.....Favorite barbecue sauce
- 8 large.....Crusty rolls
- 2 cups.....Apple or hickory wood chips

LEMON CHILI HERB RUB

- 1/4 cup.....Sugar
- 1/4 cup.....Kosher salt
- 3 tablespoons.....Chili powder
- 1 teaspoon.....Ground cumin
- 1 teaspoon.....Dried oregano
- 1 teaspoon.....Ground coriander
- 1 teaspoon.....Dry mustard
- 1 tablespoon.....Lemon zest, finely grated

PREPARE PORK:

Sprinkle the pork shoulder generously with rub and massage in on all sides. Set aside for minimum 1 hour, or overnight in the refrigerator to allow flavors to penetrate the meat.

PREPARE SMOKER:

Soak wood chips in water for a minimum of one hour, before starting the smoker. Place an even layer of soaked chips in the smoker box, and place the box on the supports. Fill water bowl half way with desired flavoring liquid. If you are using a juice or soda with high sugar content, mix with 50% water to avoid caramelizing the sugars. Ensure that fluid level is maintained throughout cooking. Light a small fire, and close door.

SMOKE PORK:

When the smoker has reached 200°F-220°F (93°C-105°C) place the pork, fat side up, on a rack in the center of the cabinet. The charcoal fire should be monitored closely to maintain consistent heat throughout the whole cooking time. The pork will need to cook for approximately 1.5hrs per pound. The pork should be checked for doneness with a meat thermometer to ensure internal temperature of 165°F-175°F (74°C-79°C).

*To adjust the level of smoke flavor in the meat, vary the amount of wood chips used throughout the cooking time. Meat will be so tender that it can be shredded, or pulled with a fork!

SERVE:

Let pork sit for 15 minutes, covered with foil. Shred or cut the pork and mix with your favorite warmed sauce. Serve it on crusty buns.



RECIPES

BARBECUED BACK RIBS

SERVES 6 - PREPARATION TIME 0:15

3 lbs.....Pork back ribs
2.....Cups pecan or hickory wood chips

SAUCE

1cup.....Ketchup
2 tablespoons.....Brown sugar
1/2cup.....Water
1/3cup.....Worcestershire sauce
1 tablespoon.....Chili powder
Dash hot pepper sauce
Salt and pepper to taste

PREPARE RIBS:

Peel the membrane off the back of the ribs using your fingers. (This makes an enormous difference in the tenderness of the ribs.) Cut each sleeve or rack of ribs into 6" sections. Sprinkle with salt and pepper.

PREPARE SAUCE:

Combine sauce ingredients in a pot, bring to a boil and then simmer until thickened.

PREPARE SMOKER:

Soak wood chips in water for a minimum of one hour, before starting the smoker. Place an even layer of soaked chips in the smoker box, and place the box on the supports. Fill water bowl half way with desired flavoring liquid. If you are using a juice or soda with high sugar content, mix with 50% water to avoid caramelizing the sugars. Ensure that fluid level is maintained throughout cooking. Light a small fire, and close door.

SMOKE RIBS:

When the smoker has reached 200°F-220°F (93°C-105°C) place the ribs, bone side down on the racks of the smoker. The ribs will need to cook for approximately 4-5hours. Baste ribs with prepared sauce once per hour or more. The ribs should be checked for doneness with a meat thermometer to ensure internal temperature of 165°F-175°F(74°C-79°C).

The charcoal fire should be monitored closely to maintain consistent heat throughout the whole cooking time. To adjust the level of smoke flavor in the meat, vary the amount of wood chips used throughout the cooking time.

SERVE:

Serve ribs with leftover sauce.

SMOKED PRIME RIB OF BEEF

SERVES 12 - PREPARATION TIME 0:05

- 5-10lbs.....Prime rib of beef, rolled and tied
- 5 Cloves garlic, slivered
- 6 tablespoons..... Dijon mustard
- 2 tablespoons... .. Fresh thyme, chopped
- 1 tablespoon..... Freshly ground black pepper
- 2 cups..... Mesquite or alder wood chips

PREPARE BEEF:

Cut garlic cloves into slivers and insert into the roast. Combine the dijon mustard, thyme and pepper and spread mixture over the roast.

PREPARE SMOKER:

Soak wood chips in water for a minimum of one hour, before starting the smoker. Place an even layer of soaked chips in the smoker box, and place the box on the supports. Fill water bowl half way with desired flavoring liquid. This recipe works very well with red wine and water mixed 50/50. Ensure that fluid level is maintained throughout cooking. Light a small fire, and close door.

SMOKE BEEF:

When the smoker has reached 220°F-250°F (105°C-120°C) place the roast on a rack in the middle of the cabinet. Cook roast for 3.5hrs – 5.5hrs or approximately 1/2hr per pound. The roast should be checked for doneness with a meat thermometer to ensure internal temperature of 140°F (60°C) (medium rare).

The charcoal fire should be monitored closely to maintain consistent heat throughout the whole cooking time. To adjust the level of smoke flavor in the meat, vary the amount of wood chips used throughout the cooking time.

SERVE:

Let stand 20 minutes before carving.



MAINTENANCE

PERIODIC MAINTENANCE

After you have finished cooking, prepare for the next cookout cleaning any residue of food from the grids and any charcoal ash in the following manner:

COOKING GRIDS. Use a long-handled brass bristle brush to clean the grids. Remember that the smoker is hot, so wear kitchen mitts or use a pot-holder to handle the brush. You do not have to wash the grids after each cookout, but if you wish to do so, use a mild soap and water solution, and then rinse them thoroughly. Never use a commercial oven cleaner. Lightly coat cooking grills with non-salted vegetable oil or vegetable cooking spray to protect them.

CHARCOAL TRAY. The charcoal tray is located on the bottom of the smoker. The charcoal tray should be checked and cleaned regularly after each use to prevent ash from overflowing onto your patio. Make sure the charcoal fire is completely extinguished and that the charcoal tray is cool. Never dump hot ashes.

BARREL. If there is a build up of ash on the inside of the barrel, remove it using a plastic putty knife. Do so only when the smoker is cool. Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable cooking spray to minimize rusting. Always keep your smoker covered when not in use to protect against excessive rusting.

ANNUAL MAINTENANCE

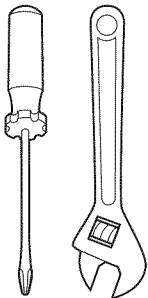
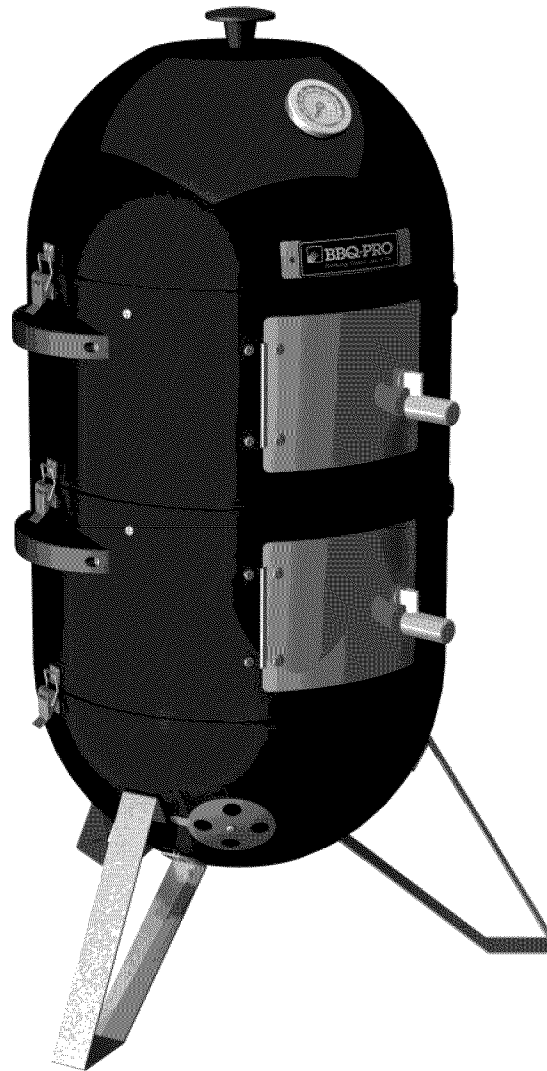
To ensure safe and efficient performance, the following components should be inspected and cleaned at least once per year or after any period of storage exceeding one month.

EXTERIOR FINISH. Rusting is a natural oxidation process and may appear on steel parts. Rust will not affect short term performance of your smoker. If rust appears on the exterior surface of your smoker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good high temperature resistant paint.



17 INCH CHARCOAL SMOKER AND GRILL

MODEL NO. **126.15883800**



**TOOLS REQUIRED TO
ASSEMBLE THIS GRILL**

- Adjustable Wrench
- Phillips screw driver

Not Included

ASSEMBLY MANUAL

THIS INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER ASSEMBLY AND SAFE USE OF THE APPLIANCE. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE ASSEMBLING AND USING THE APPLIANCE. FOLLOW ALL WARNINGS AND INSTRUCTIONS WHEN USING THE APPLIANCE. KEEP THIS MANUAL FOR FUTURE REFERENCE.

CUSTOMER SUPPORT CENTER

Call us first if you have any problems with this product. We can help you with questions about assembly and grill operation or if there are damaged or missing parts when you unpack this unit. Please call before returning to the store.

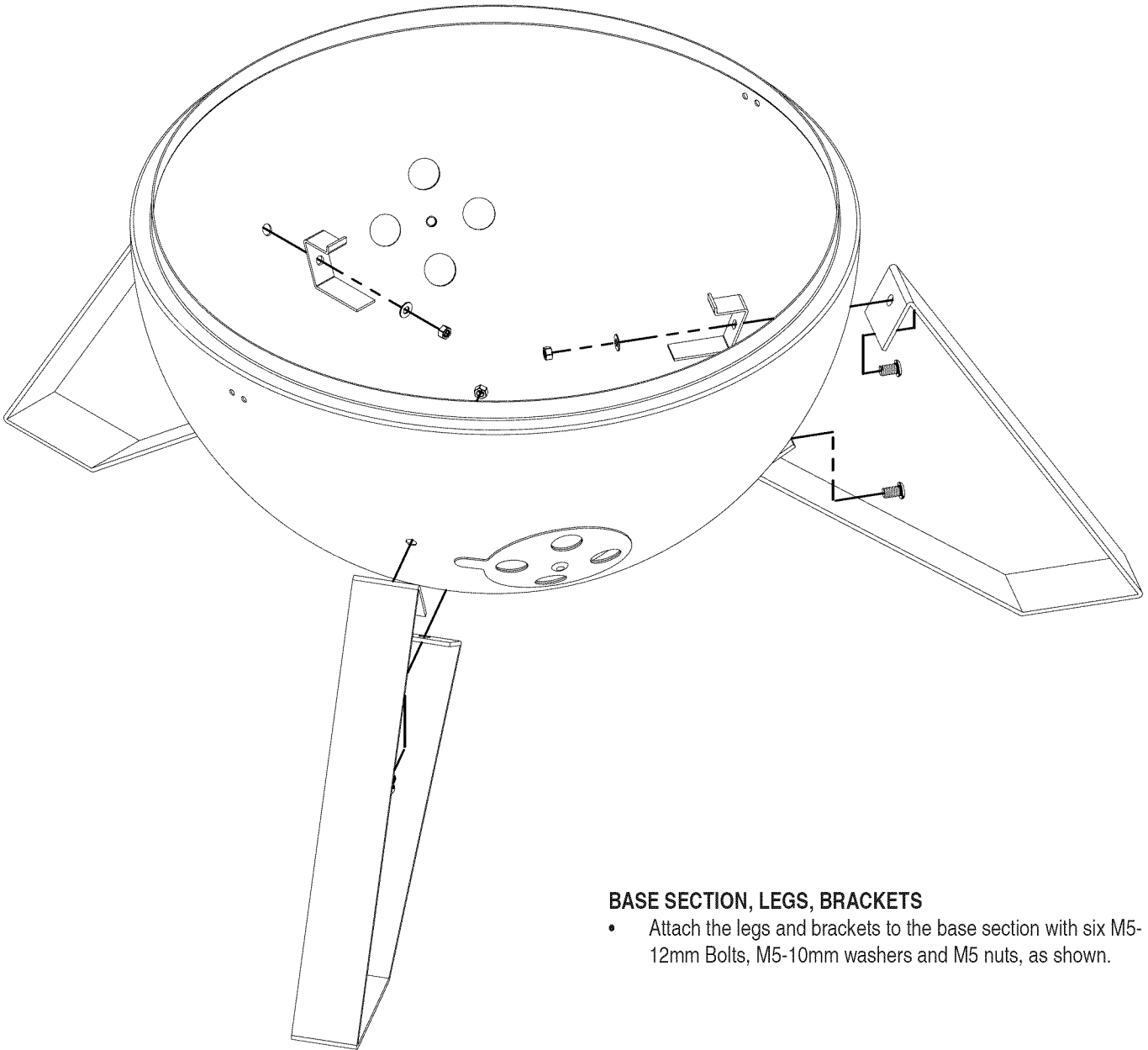
1-800-265-2150 8:30AM - 5:00PM EST MONDAY - FRIDAY

1

M5-12mm
Bolt
Qty: 6

M5 Nut
Qty: 6

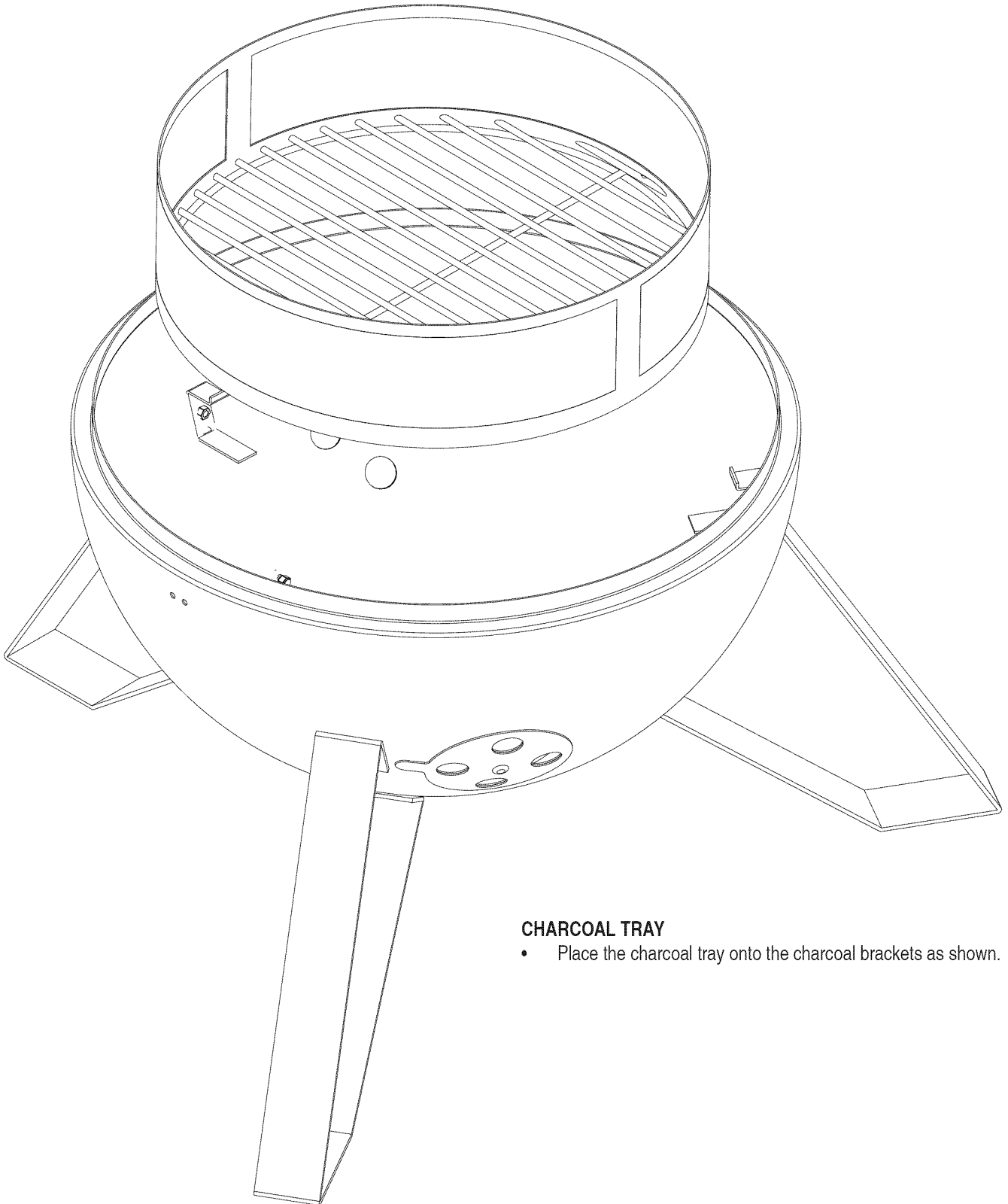
M5-10mm
Washer
Qty: 6



BASE SECTION, LEGS, BRACKETS

- Attach the legs and brackets to the base section with six M5-12mm Bolts, M5-10mm washers and M5 nuts, as shown.

2



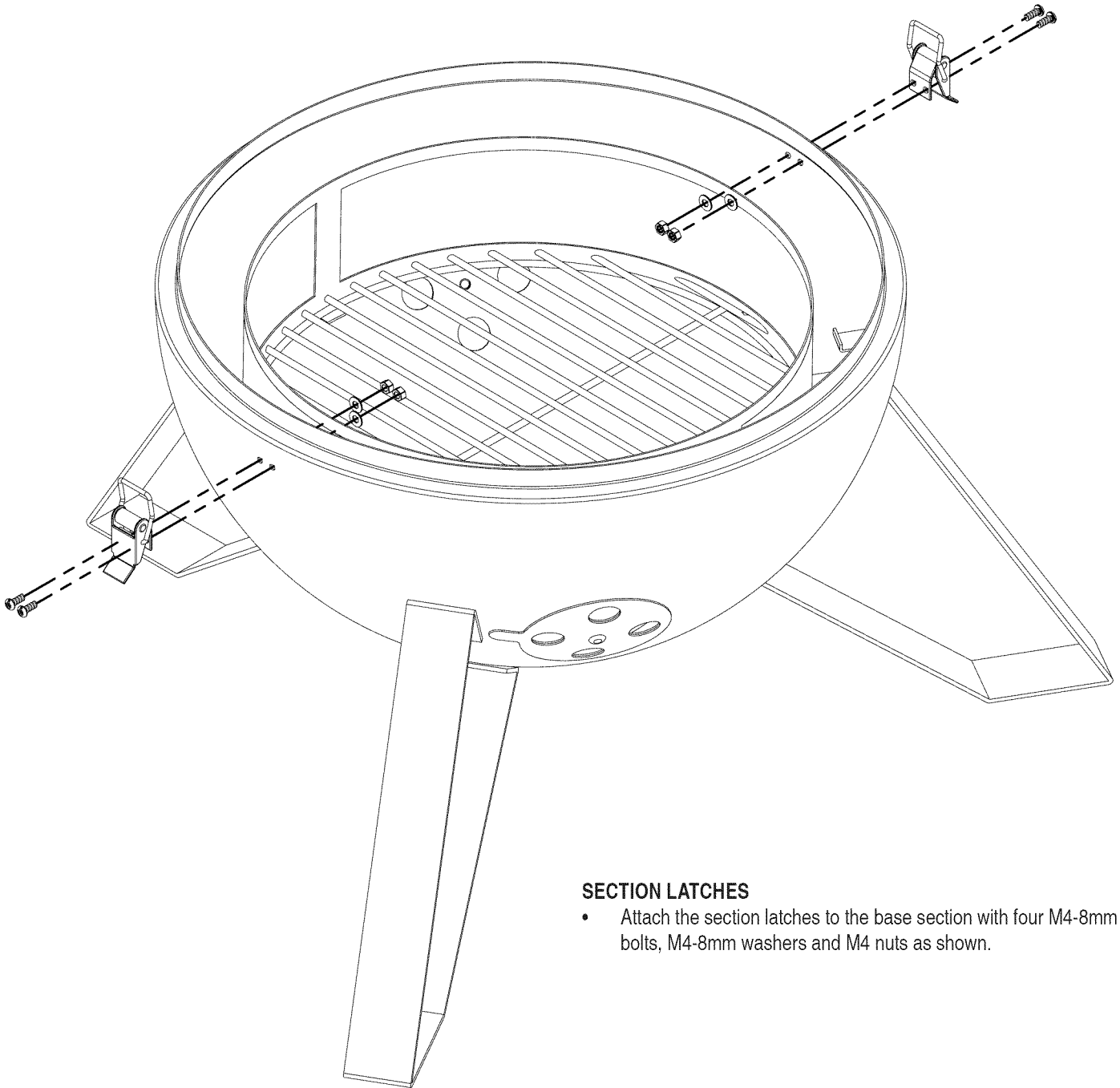
CHARCOAL TRAY

- Place the charcoal tray onto the charcoal brackets as shown.

3

M4-8mm
Bolt
Qty: 4

M4 Nut
Qty: 4



SECTION LATCHES

- Attach the section latches to the base section with four M4-8mm bolts, M4-8mm washers and M4 nuts as shown.

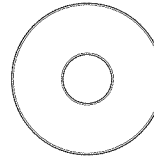
4

M4-8mm Bolt
Qty: 8

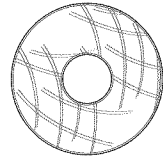
M4-20mm Bolt
Qty: 4



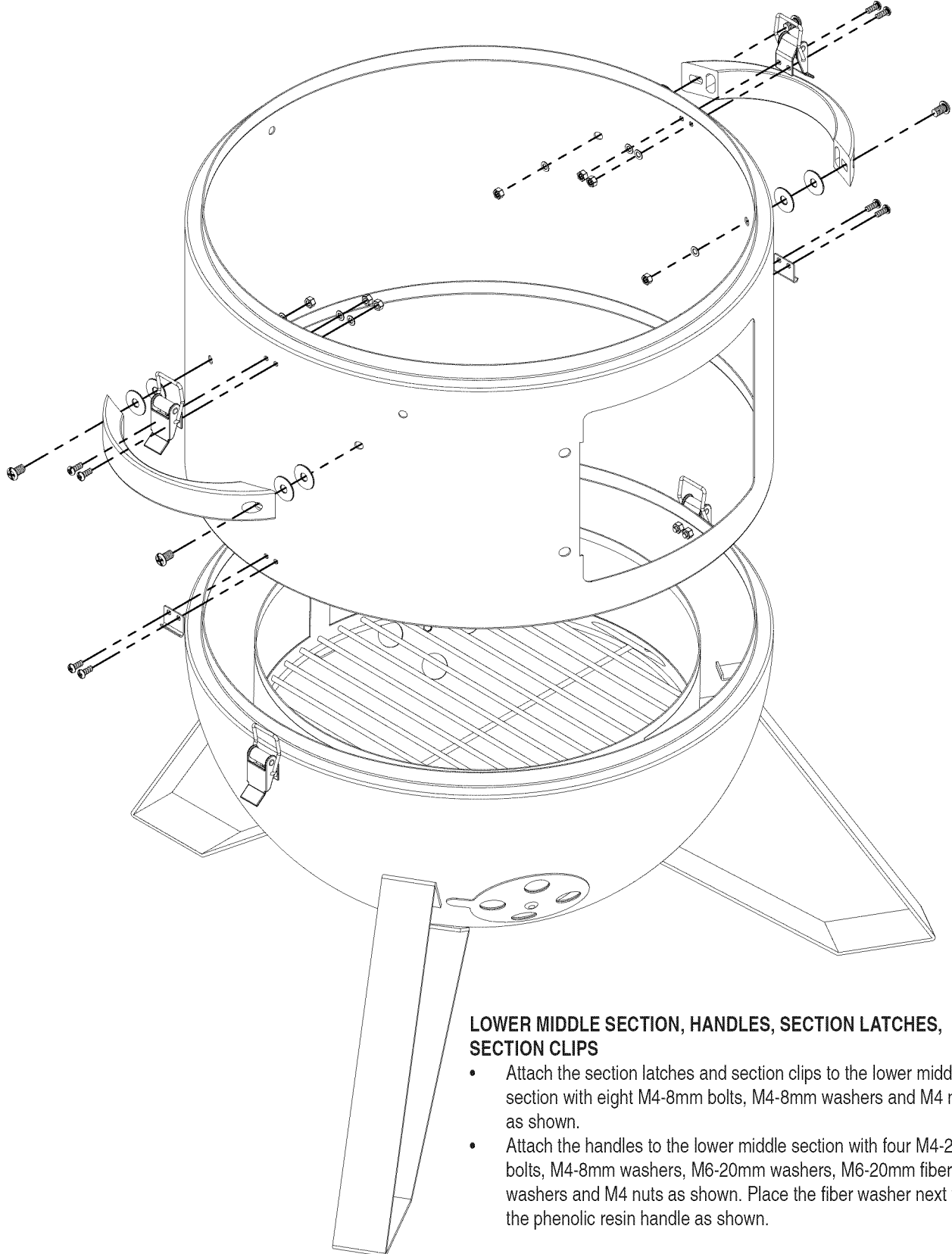
M4 Nut
Qty: 12



M6-20mm Washer
Qty: 4



M6-20mm Fiber Washer
Qty: 4



LOWER MIDDLE SECTION, HANDLES, SECTION LATCHES, SECTION CLIPS

- Attach the section latches and section clips to the lower middle section with eight M4-8mm bolts, M4-8mm washers and M4 nuts as shown.
- Attach the handles to the lower middle section with four M4-20mm bolts, M4-8mm washers, M6-20mm washers, M6-20mm fiber washers and M4 nuts as shown. Place the fiber washer next to the phenolic resin handle as shown.

5

M5-12mm Bolt
Qty: 3



M5 Nut
Qty: 3



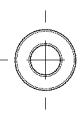
M5-10mm Washer
Qty: 3



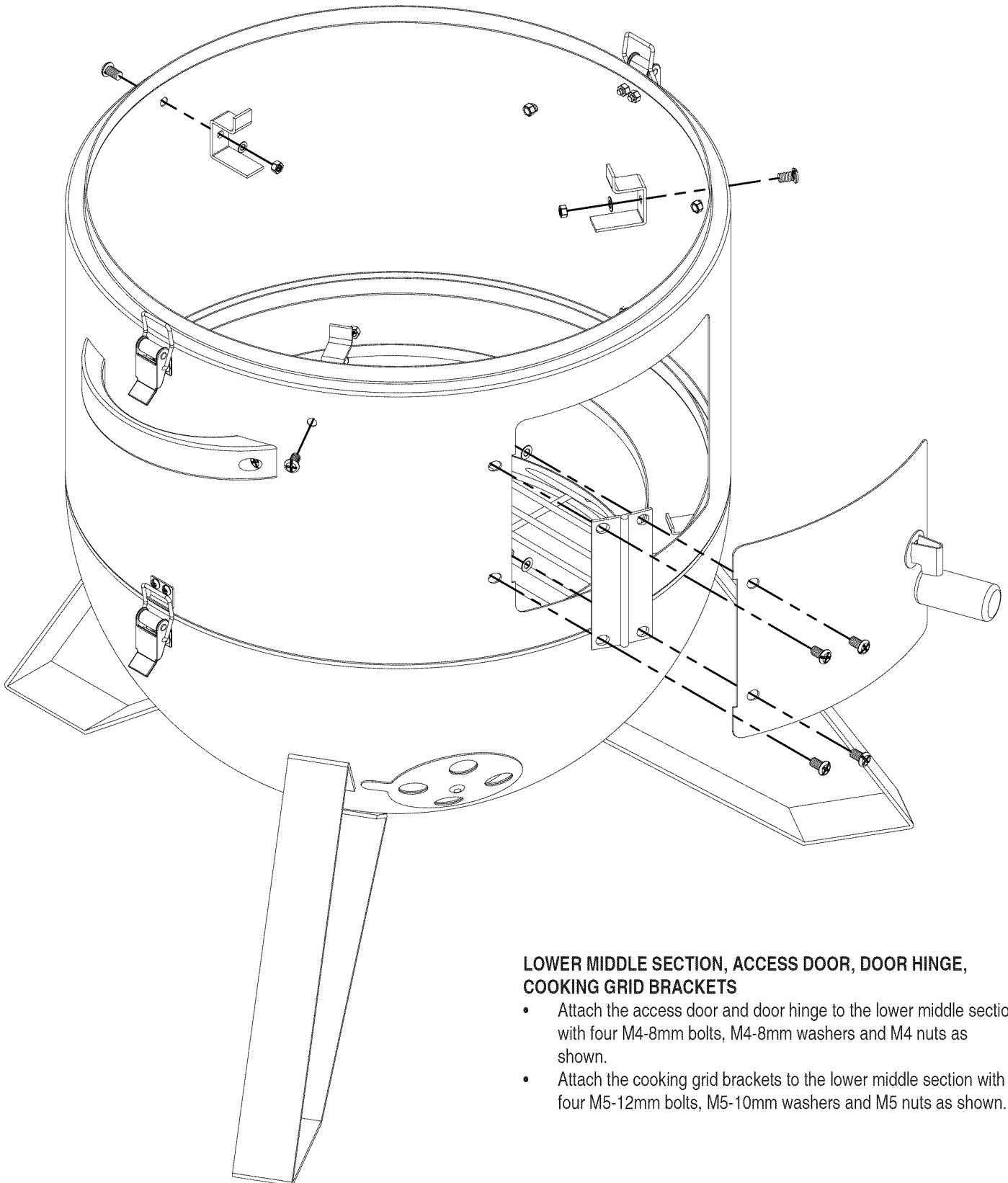
M4-12mm Bolt
Qty: 4



M4 Nut
Qty: 4

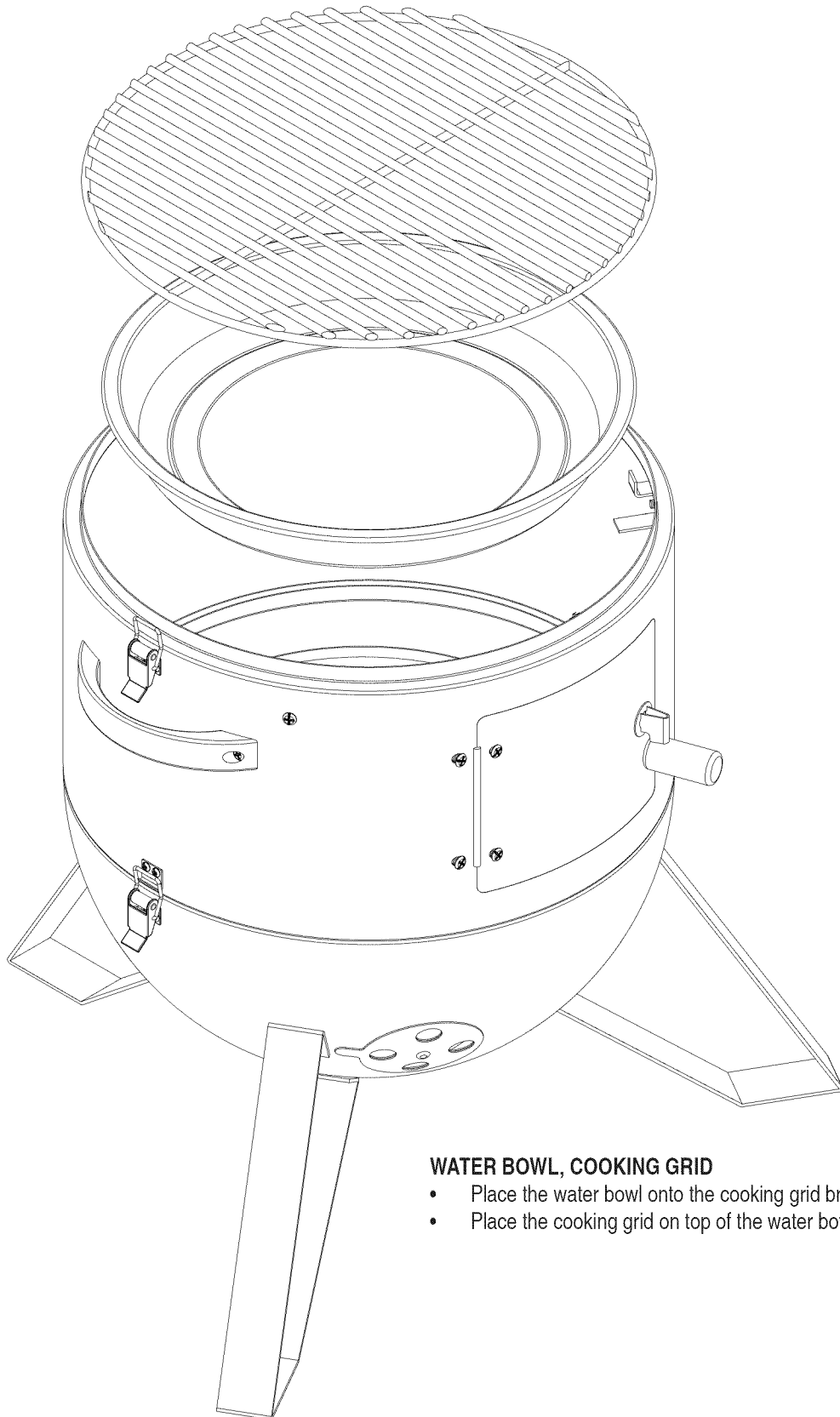


M4-10mm Washer
Qty: 4



LOWER MIDDLE SECTION, ACCESS DOOR, DOOR HINGE, COOKING GRID BRACKETS

- Attach the access door and door hinge to the lower middle section with four M4-8mm bolts, M4-8mm washers and M4 nuts as shown.
- Attach the cooking grid brackets to the lower middle section with four M5-12mm bolts, M5-10mm washers and M5 nuts as shown.

**WATER BOWL, COOKING GRID**

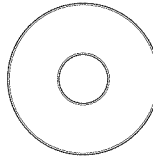
- Place the water bowl onto the cooking grid brackets as shown.
- Place the cooking grid on top of the water bowl.

7

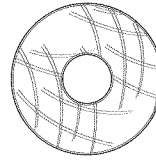
M4-8mm Bolt
Qty: 8

M4-20mm Bolt
Qty: 4

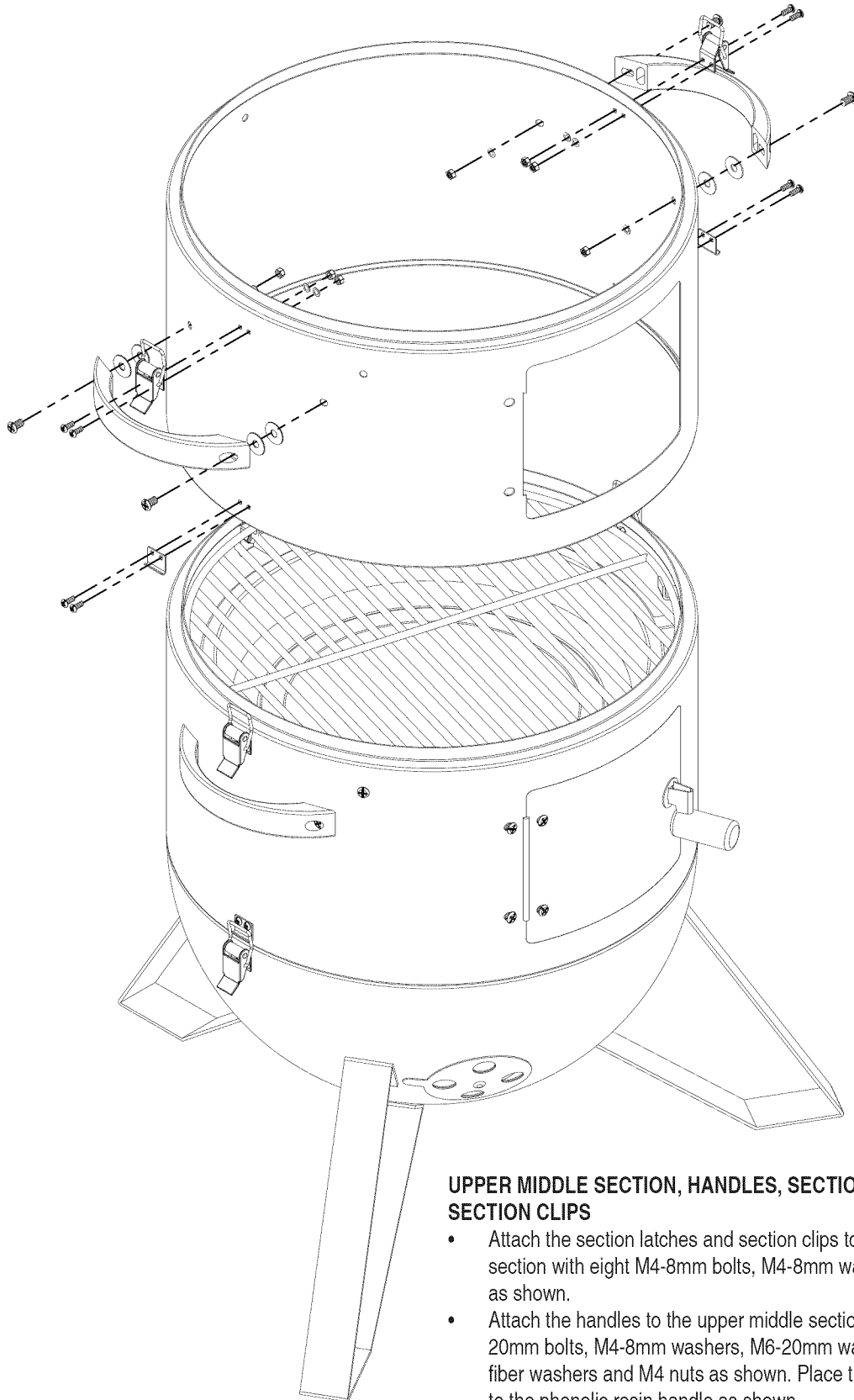
M4 Nut
Qty: 12



M6-20mm Washer
Qty: 4



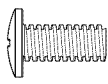
M6-20mm Fiber Washer
Qty: 4



UPPER MIDDLE SECTION, HANDLES, SECTION LATCHES, SECTION CLIPS

- Attach the section latches and section clips to the upper middle section with eight M4-8mm bolts, M4-8mm washers and M4 nuts as shown.
- Attach the handles to the upper middle section with four M4-20mm bolts, M4-8mm washers, M6-20mm washers, M6-20mm fiber washers and M4 nuts as shown. Place the fiber washer next to the phenolic resin handle as shown.

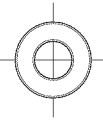
8



M5-12mm
Bolt
Qty: 3



M5 Nut
Qty: 3



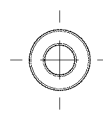
M5-10mm
Washer
Qty: 3



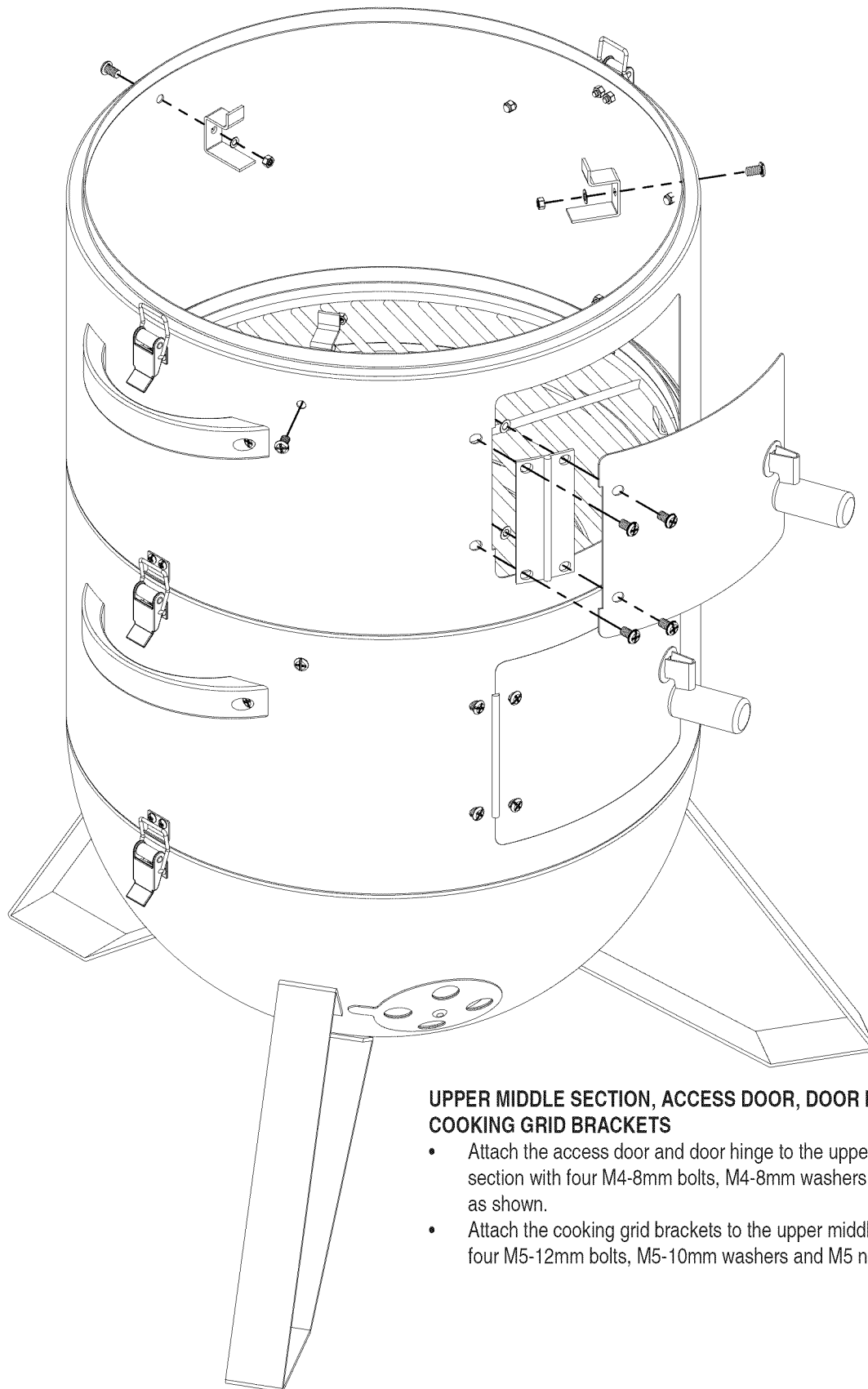
M4-8mm
Bolt
Qty: 4



M4 Nut
Qty: 4

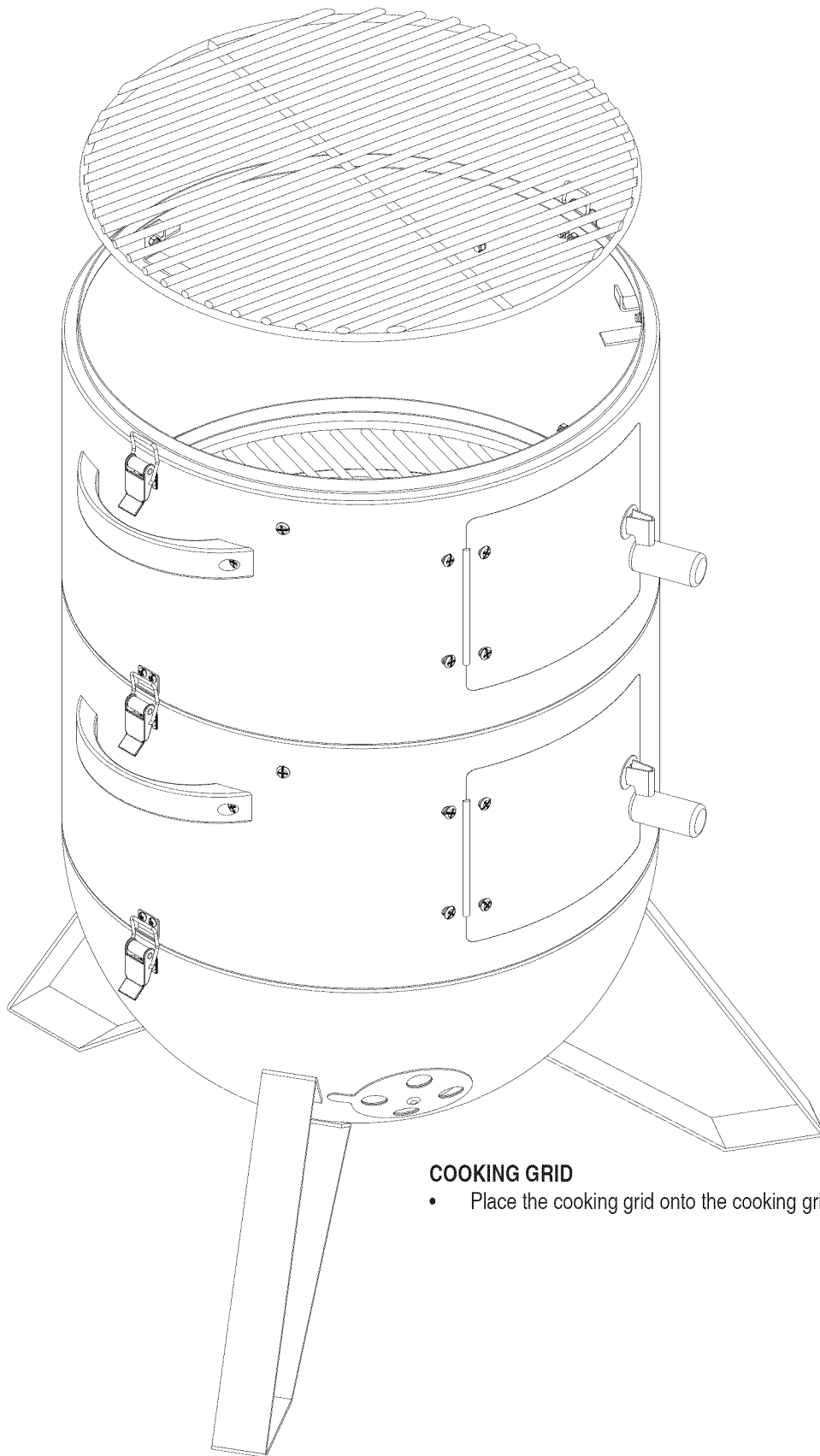


M4-10mm
Washer
Qty: 4



UPPER MIDDLE SECTION, ACCESS DOOR, DOOR HINGE, COOKING GRID BRACKETS

- Attach the access door and door hinge to the upper middle section with four M4-8mm bolts, M4-8mm washers and M4 nuts as shown.
- Attach the cooking grid brackets to the upper middle section with four M5-12mm bolts, M5-10mm washers and M5 nuts as shown.

**COOKING GRID**

- Place the cooking grid onto the cooking grid brackets as shown.

10



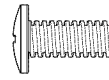
M4-8mm
Bolt
Qty: 4



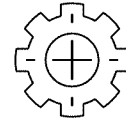
M4 Nut
Qty: 4



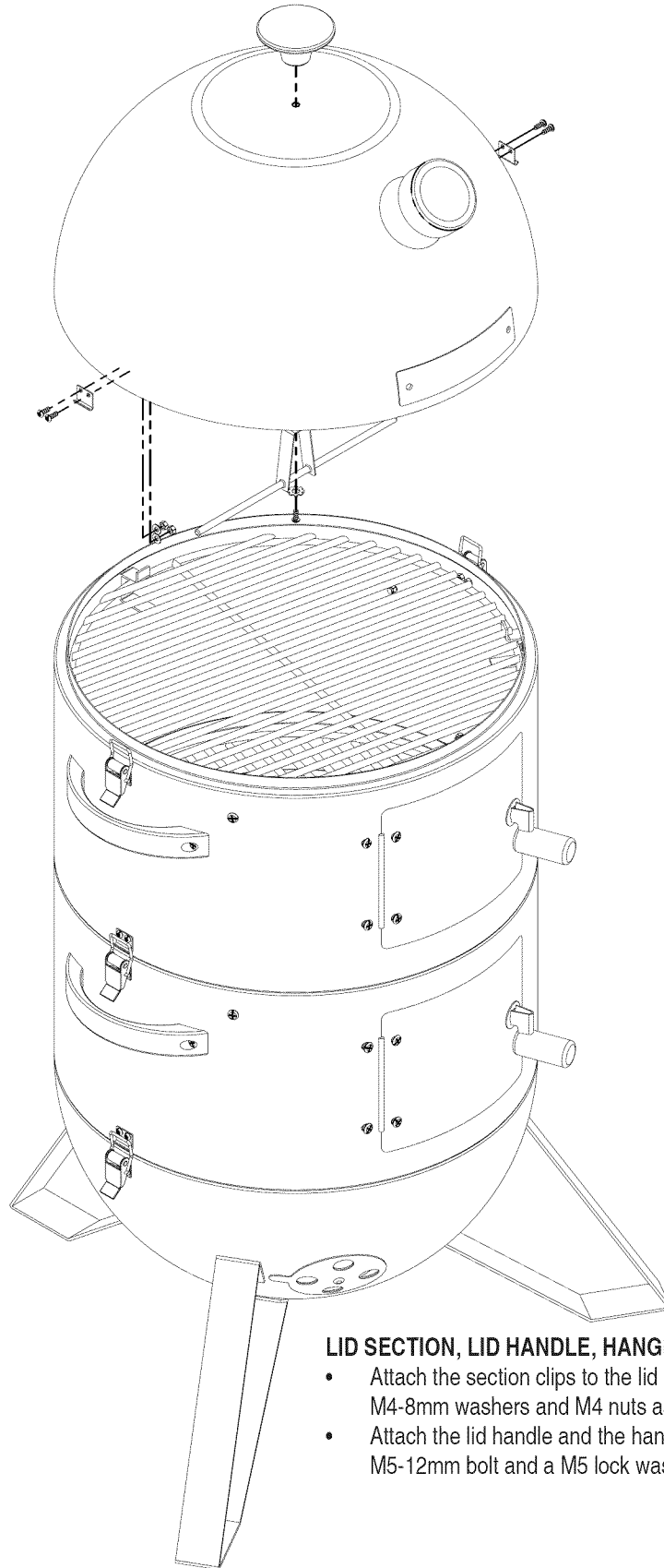
M4-10mm
Washer
Qty: 4



M5-12mm
Washer
Qty: 1

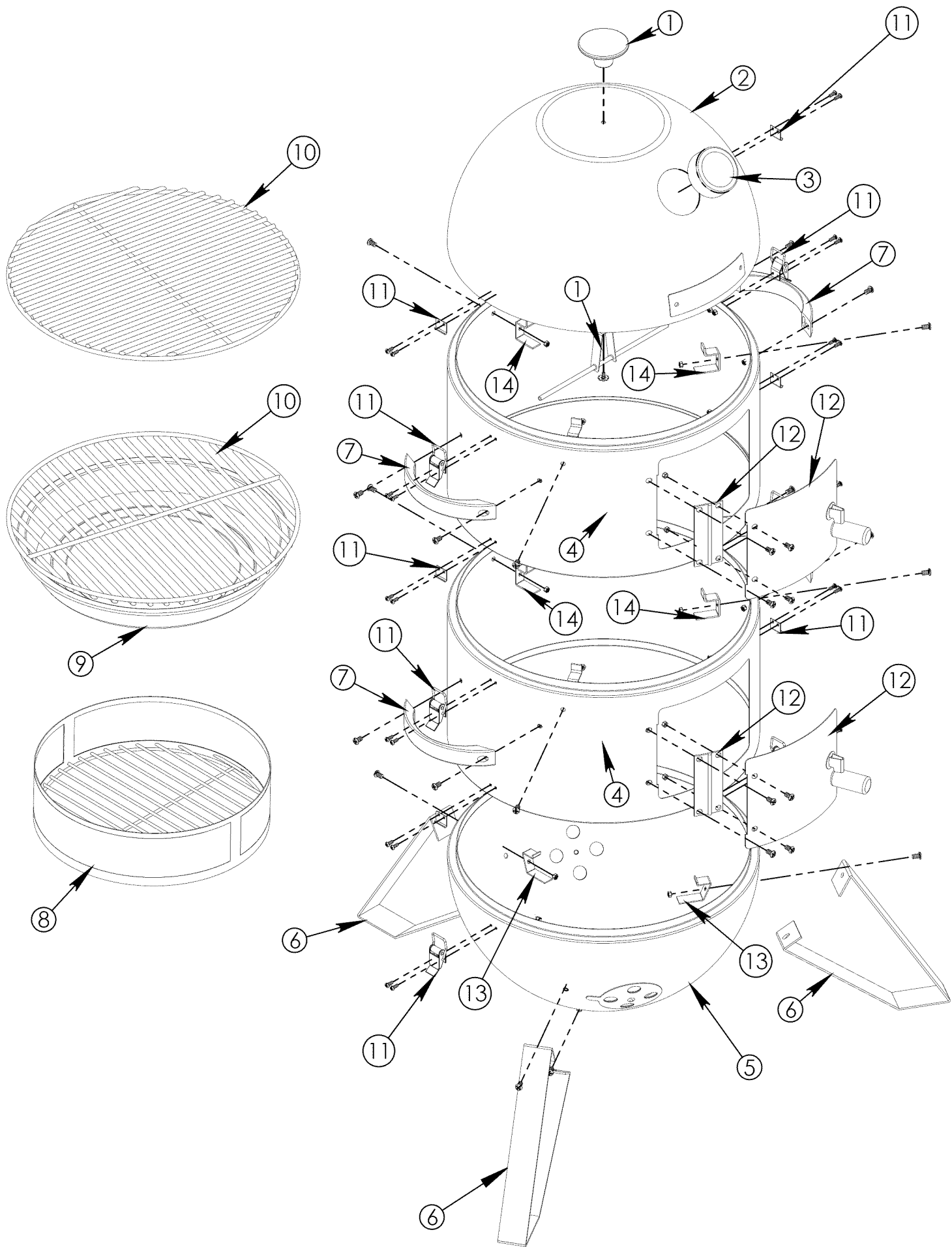


M5-10mm
Washer
Qty: 4



LID SECTION, LID HANDLE, HANGER, SECTION CLIPS

- Attach the section clips to the lid section with four M4-8mm bolts, M4-8mm washers and M4 nuts as shown.
- Attach the lid handle and the hanger to the lid section with one M5-12mm bolt and a M5 lock washer.



ITEM #	PART #	PART DESCRIPTION	QUANTITY
1	31818K-1	LID HANDLE ASSEMBLY	1
		M5 12mm BOLT	1
		M5 LOCK WASHER	1
		HANGER	1
2	31818K-2	LID SECTION	1
3	31818K-3	THERMOMETER	1
4	31818K-4	MIDDLE SECTIONS	2
5	31818K-5	BASE SECTION	1
6	31818K-6	LEGS ASSEMBLY	3
		LEG	1
		M5 12mm BOLT	2
		M5 NUT	2
		M5 9mm WASHER	2
7	31818K-7	HANDLE ASSEMBLY	4
		HANDLE	1
		M4 8mm BOLT	2
		M4 NUT	2
		M4 8mm WASHER	2
8	31818K-8	CHARCOAL TRAY	1
9	31818K-9	WATER BOWL	1
10	31818K-10	GRIDS	1
11	31818K-11	OVER HEAD CLIPS	6
		CLIP TOP AND BOTTOM	1
		M4 8mm BOLT	4
		M4 NUT	4
		M4 8mm WASHER	4
12	31818K-12	ACCESS DOOR ASSEMBLY	2
		DOOR	1
		HINGE	1
		M4 8mm BOLT	4
		M4 NUT	4
		M4 8mm WASHER	4
13	31818K-13	CHARCOAL TRAY BRACKETS	3
		BRACKET	1
		M5 12mm BOLT	1
		M5 NUT	1
		M5 9mm WASHER	1
14	31818K-14	COOKING GRID BRACKETS	6
		BRACKET	1
		M5 12mm BOLT	1
		M5 NUT	1
		M5 9mm WASHER	1

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