

USER MANUAL

LANKA[®]
GRILLS

Smoker

This smoker utilizes firewood and charcoal as fuel.

3 Year limited warranty.

Stainless steel cooking grates (SS 304).

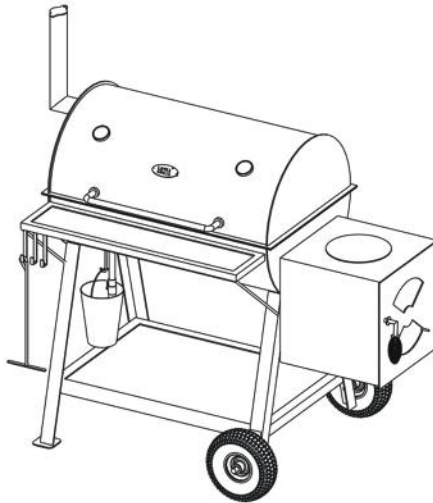
Charcoal grates.

Plate warmer.

Powder coated surface.

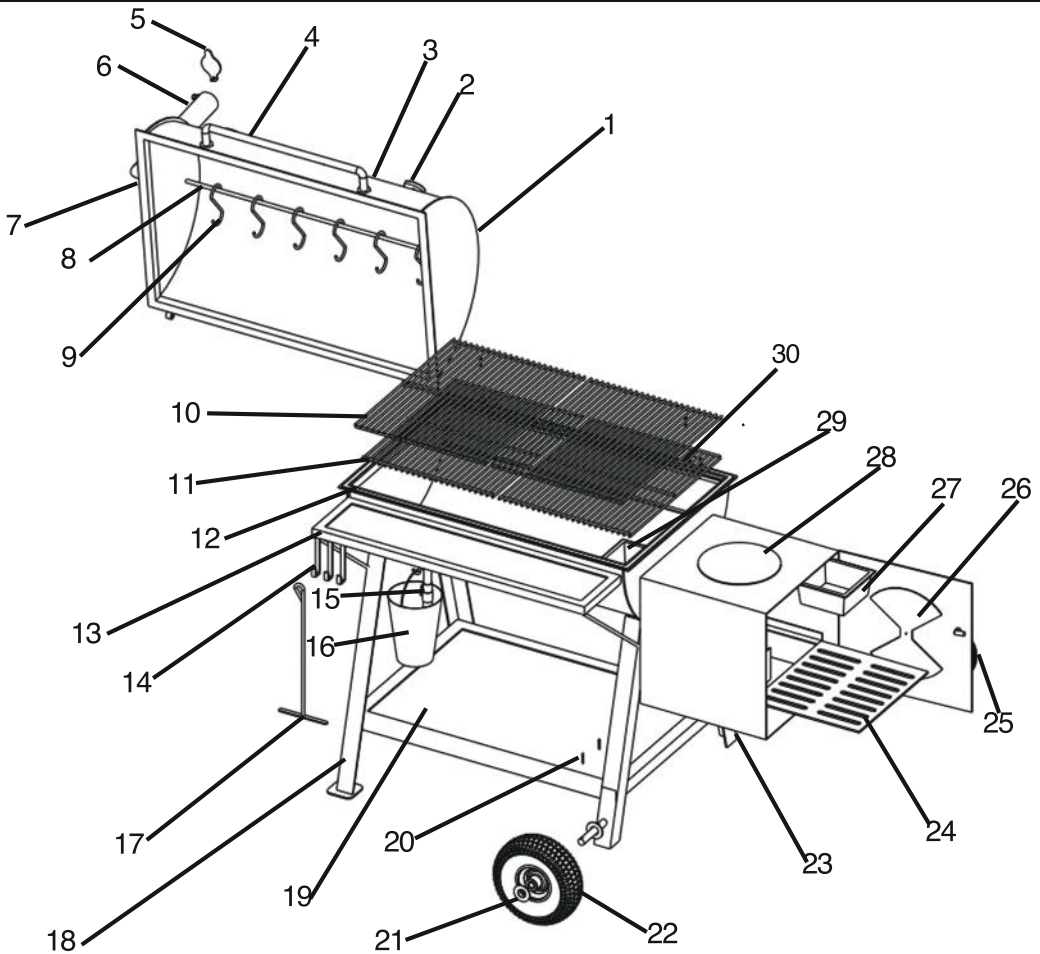
Two temperature gauges.

⚠ THIS SMOKER IS FOR OUTDOOR USE ONLY!



Thank you for choosing Lanka Grills product. Please read this user manual before operation to obtain insight to this product in terms of features, operation, maintenance, safety and specifications. Follow all instructions and warnings when using this BBQ Grill.

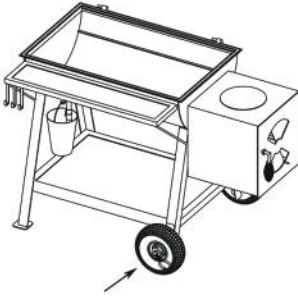
Inside the box...



- | | | | |
|-------------------------|------------------------|----------------------|--------------------|
| 1 - Lid | 9 - S Hook | 17 - Regulator Stick | 25 - Spring Handle |
| 2 - Temperature Gauge | 10 - SS Cooking Grates | 18 - Grill Body | 26 - Damper |
| 3 - Badge | 11 - Charcoal Grates | 19 - Bottom Platform | 27 - Woodchip Pan |
| 4 - SS Lift Handle | 12 - Gasket | 20 - Pin | 28 - Plate Warmer |
| 5 - Flap | 13 - Front Platform | 21 - Brass Washer | 29 - Water Pan |
| 6 - Exhaust Pipe | 14 - J Hooks | 22 - Wheel | 30 - Hinge |
| 7 - Exhaust Pipe Washer | 15 - Grease Trap Valve | 23 - Fire Box | |
| 8 - Lid Rod | 16 - Aluminium Bucket | 24 - Firewood Tray | |

Model name, part number with part name is necessary when ordering spare parts.

Assembly Guide



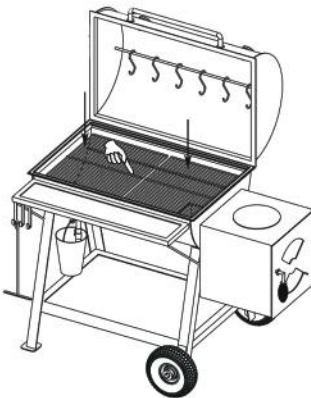
Step 1 - Fix the wheels by inserting them to shaft in between washers and pins. Hang the bucket onto the hook.



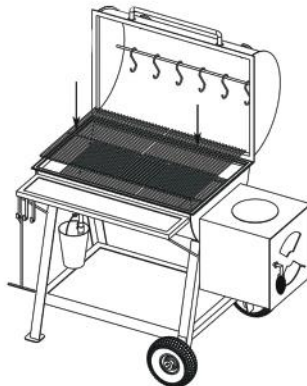
Step 2 - Insert the firewood tray inside the firebox.



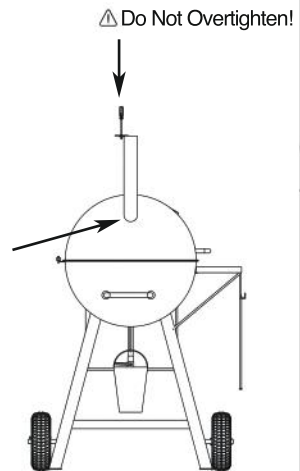
Step 3 - Fix the lid by inserting the lid hinge holes to relevant body hinge shafts. Insert pin.



Step 4 - Insert the charcoal tray. **Horizontal rod side upwards (Finger point)**



Step 5 - Insert the cooking grates.



Step 6 - Insert the exhaust pipe to the lid (with rubber washer) and fix the flap by tightening the screw.

COMES FULLY ASSEMBLED!

Assembled in 6 steps.

Tools Needed
- 10 Size Wrench (6mm) x 2
- Philip Head Screw Driver
- Sharp Nose Plier
(Tools Not Provided)

WARNING!



Pre heat the grill for 10 minutes prior to use. Curing of coating will produce an odour on first time.



Do not store or use gasoline, alcohol or any other flammable liquids in the area surrounding the grill area.



Light smoke in flap is recommended, where thick white smoke is undesirable.



The grill will be extremely hot during operation. Do not touch the surfaces of the grill while operation.



Do not attempt to repair or alter any part of this product. Any modification to this assembly will revoke your warranty and create the risk of gas leaks and fire.



Do not let children under 16 years to operate this grill. Keep children and pets away from this machine at all times.



Never light the burner with lid closed, or soon after opening the lid.



Never operate this grill within 10 feet of any structure, wall and etc. Never operate within 20 feet of any flammable liquid or materials.



Never use **mango** wood as firewood. Creosote would damage the internal coating.



Wash the SS cooking grates before use!
Wash your hands after using this product!



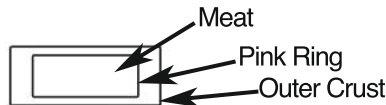
Never use the grill indoor! Always use it outdoor in a very well ventilated space.



Clean the product more often. Do not wash using high pressure water. Wiping the surface through wet cloth, atleast 3 hours after usage is recommended. Make sure there are no bristles on the cooking grates before grilling.

How to Smoke?

1. Decide what type of wood to use? Wood chips are used only to flavour the meat. Once the charcoal or firewood is lit, place the woodchip pan with woodchips on it, (at a corner in the firebox) or place the woodchips on it.
2. For big cut of meat use water pan, it regulates the temperature.
3. Maintain temperature from 200°F-220°F (93°C - 104°C), Add more coals or wood to keep the smoker going.
4. 6 - 8 hours of cooking time.
5. Baste the meat (mop)
6. Smoked Right Meat Diagram



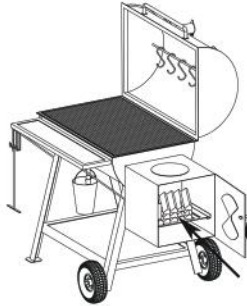
7. Note 3-2-1 Theory If Necessary
 - First 3 hours - Don't cover the meat
 - Next 2 hours - Cover the meat
 - Next 1 hour - Uncover the meat
(Cover the meat using aluminium foil)

FOR OUTDOOR USE ONLY!

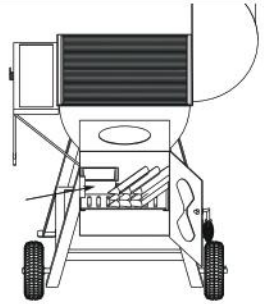
STARTUP GUIDE



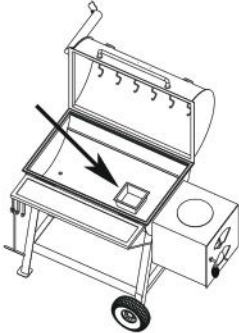
Step 1 - Make sure the fire box is free of dusts, oil, grease & etc. Open the lid & firebox for few minutes before usage to get away dirt smoke.



Step 2 - Insert the firewood, into the fire box. (Never Use **Mango** as Firewood) [charcoal can be used to build fire]



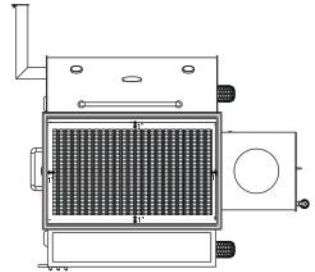
Step 3 - Add woodchips to woodchip pan in the fire box & keep it in the corner. Startup the firewood and heat the chamber.



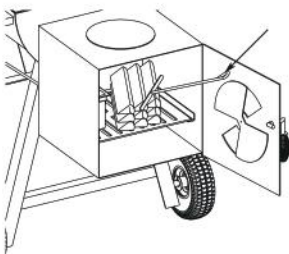
Step 4 - Add water to the waterpan inside the smoking chamber.



Step 5 - Adjust the flap and Damper to maintain a consistent smoking temperature between 2 Temperature Gauges.



Step 6 - In case of BBQ, pour charcoal on top of the charcoal grates and startup using a fire starter. Avoid positioning the charcoal to the edge of the charcoal grates. 1" gap between body & charcoal is compulsory.



Step 7 - Use the regulator stick to regulate the fire wood inside the fire box.



Step 8 - Cook sauces using the plate warmer at the top of the fire box.





Step 9 - Hang meat on the S hooks.


Grill Maintenance


- Allow the grill to cool before cleaning.
- When cleaning the grill, cover the area, brush out the residues and ash and wipe the body with wet cloth.
- SS Cooking grates may be cleaned with wire brush, rinse with water and air dry before cooking again. (make sure there's no loose bristles on the cooking grates after cleaning).
- Apply oil to hinges once every 3 months to ensure smooth operation.
- Use a grill cover to cover the grill when it's exposed to extreme weather conditions. This will increase the life time of the grill.
- Discoloration of burners & charcoal grates are common since they're exposed to direct flame.


 **Lid must be opened slowly and rested.** Fastly opening and throwing the lid will cause broken hinge.

 Minimum gap of 1 inch between charcoal & grill body on all 4 sides are compulsory! (Charcoal Grilling)

 Clean the meat drippings (fat) & charcoal ash from the machine, grates and grill body & Dispose the wastages from drip tray after each cooking. Failure to do so could cause a grease fire. (Extreme rise of flame height), Hence **discoloration of powder coating**.

 Do not pour any liquid (liquor, alcohol, wine, drinks & etc.) inside the grill while grilling. This will cause explosion!

 Attempting to light burner with lid closed may cause an explosion, hence serious injuries. Do not expose any part of your body or clothing above cooking area when lighting.

 Do not close or cover the ventilation holes or the exhaust pipe. Closing holes or pipe may cause explosion.

Grill Care & Use

Limited Warranty

This warranty only applies to units purchased from an authorized retailer.

A dated sales receipt WILL be required for warranty service.

This limited warranty applies only to the functionality of the product and **does not cover** cosmetic issues such as dents, scratches, powder coating peel off, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the installation or assembly of the product, surface rust, or the discoloration of stainless steel surfaces. Powder coating is not warranted and will require touch up. **RUST** is not considered a manufacturing or materials defect.

MANUFACTURER WILL NOT PAY FOR:

1. Transport cost for warranty and replacement parts
2. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, improper installation or maintenance, use of products for installation not approved by the manufacturer.
3. Any food loss due to product failures or operating difficulties.
4. Pickup and delivery of your product.
5. Repairs to parts resulting due to unauthorized modifications made to the product.
6. The removal or reinstallation of your product

Dealers, retailers or any others selling this product **do not have any authority** to make any additional warranties or promises in addition to or inconsistent with those stated above.

Manufacturer's maximum liability at any event, **will not exceed** the purchase price of the product paid by the original customer.

The warranty will expire, 3 years from the date of purchase.

3 Year Limited Warranty

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GRILLS

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