BASIC DRUM SMOKER INSTRUCTIONS:

Thank you for the purchase of your new “Drum Smoker.” If you’ve never used a drum smoker, I can assure you, YOU WILL LOVE IT! This simple, yet effective design will yield great results if used properly! Your meat will come out moist & juicy every time, so enjoy your smoker!

Smoker Components/Contents:
- (3) Steel Rods
- (1) Package of small hooks for hanging meat
- (1) 22.5” Cooking Grate for large meat smoking
- (1) Charcoal Pan
- (1) Charcoal Pan Hook
- (1) Temperature Gauge
- (1) Adjustable Air Damper for Temperature control
- (1) Large Cut out hinged door with locking latch for additional wood/coal loading
**For Smoking Larger Portions of meat (Use of Cooking Grate): Figure: 1**

Place desired amount of charcoal or wood into charcoal pan. Lower loaded charcoal pan into smoker using charcoal pan hook. Light Charcoal. Once charcoal is ready, place 2 steel rods through “lower” holes, then proceed to place cooking grate into smoker. Note: cooking grate will rest on steel rods.

Cover Smoker & monitor temperature, adjusting air damper as needed (opening will RAISE temperature, closing off will LOWER temperature). May add additional charcoal/wood through “hinged loading” door as needed. TARGET TEMP RANGE: 200 -250 degrees. Note: Temperature may be higher initially, in the 300-350 degree range, this is ok. Place your meat on grill anyhow. Once smoker is covered, temperature will stabilize.

**Note:** If using wood or woodchips to smoke, soak for at least 2 hours in water. Throw “wet” chips on charcoal AFTER coals/wood is hot.

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**For “Hanging” meat (Use of Steel Rods only, no grate) Figure: 2**

Same charcoal prep as above. After Charcoal is ready, place all 3 Steel Rods through “upper” holes. Use Small Hooks to hang meat on steel rods. NOTE: Cooking Grate is NOT used. Cover smoker and monitor temperature, adjusting air damper as needed.
GETTING STARTED:

Unless you’ve requested your barrel be “burned out,” it is “unburned.” Keep in mind that the barrels used all came from the “food industry.” This is very important, as none of the barrels used have ever contained any chemicals or caustics. Most barrels contained either fruit juice or peanut oil. Because they are “Food Grade,” burning out or “seasoning” the barrel is optional.

PLAIN BLACK BARRELS:
The “high temperature” enamel used on the exterior is very rugged and will withstand heat up to 1000 degrees Fahrenheit! I suggest taking any type of wood, placing it in the charcoal pan and using regular charcoal lighter fluid. Light the wood and burn it for about 30-60 minutes. You don’t have to get a “fiery inferno” going, you’re just going to season or sear the inside. I typically use 1-2 pieces of almond or oak wood, although, any type of wood will work just fine.

BARRELS WITH CUSTOM GRAPHICS:
While the black enamel paint is rated for up to 1000 degrees Fahrenheit, some of the engine enamels used for the graphics, are rated for only 500 degrees Fahrenheit. Keep this in mind, as you don’t want to burn out the barrel with an extremely “hot burn.” This may result in fading and/or damage to the graphics. The black paint is very rugged and will withstand extreme heat, but your graphics may not tolerate the same heat. Your typical “smoking” range will be 225-300 degrees, so you’ll always be within limits and shouldn’t have any issues with fading. I suggest following the same instructions as mentioned in the “Plain Black Barrel” instructions. However, don’t load so much wood that you end up with a “towering inferno,” as this may result in damage to the graphics. I usually just Smoke with my personal barrels without any “Burn Out” and this works quite well. My first BBQ/Smoke session is my “burn out.”

*** You may choose to simply have your First BBQ/Smoke be your “burn out.” I’ve done this with all my personal barrels, most of my friends have done the same. It’s your choice.