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) Cooking Grate
- (1) Charcoal Basket
- (1) Charcoal Basket 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 proceed to place cooking grate into smoker. Note: cooking grate will rest on internal holders. 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: approx. 250 degrees. Note: Temperature may be higher initially, in the 350 + degree range, this is ok. Place your meat on grill anyhow. Once smoker is covered, temperature will stabilize. **Note:** You don’t need an “airtight” seal for smoking. It’s ok to lose some smoke through the pole holes. Keep in mind, the smoke is still passing by the meat.

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.

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. You may want to place cooking grate in as well, just in case some meat should fall off the hooks.
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. There are plenty of blogs out there telling you to burn out the barrel to bare metal. This IS NOT a good idea. Keep in mind that metal is very porous. If it’s bare metal on the inside, every time you cook, the grease will stick on the sides, and eventually hold in moisture, which rusts the barrel from the inside much quicker. I always tell my customers that you’ll never see a weber BBQ with bare metal on the inside. This is for the same reason.

I recommend coating the inside of the barrel with vegetable or olive oil before lighting for the first time if you want to “season” it.

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.”

HOW TO “EXTEND” YOUR BURN TIME:

The “MINION METHOD” is probably the best BBQ method of getting a really “long burn” for say, pork butts, briskets, turkeys, or anything else requiring over 4 hours of smoking. Basically, start your charcoal or wood as you normally would. If using a chimney starter, get the coals burning hot, dump into charcoal basket. If traditionally using starter fluid, fill the charcoal basket about 1/3 full, piling them in center of basket. Soak with fluid, then light. Get charcoals/wood hot (when they turn grey, they’re ready). After charcoal or wood is ready to go, simply pour more charcoal or wood around lit coals. Place your grills on, or poles for hanging. Put your meat in, cover smoker. Keep an eye on the temperature gauge. Initially, the temperature may be lower than your target range, this is ok. The temperature will slowly begin to rise. Make sure that the air inlet damper is fully open, close side access door and latch. Once you’ve reached your target temperature, close air inlet damper down to about 1/4 -1/2 way open. Remember, your target temperature is approx 225-260 degrees. (a little hotter is ok, no need to panic).

This method has been used by many pro BBQ competitors, and will yield great results! You can expect to easily get over 6 hours of burn time at 250 degrees with a single load of charcoal/wood. I’ve smoked 2 - 18+ pound turkeys in a single smoker in 5 hrs using this method, and have gone as long as 8 hrs for pork butts. You may have to play with your air inlet damper until you get used to your “sweet spot” for maintaining good temperatures.
GENERAL SMOKING INSTRUCTIONS

NOTE: If you'll be using wood to smoke, make sure and soak the wood in water at least 1-2 hours prior to smoking. (Overnight is even better)!

You can use the following woods: Almond, Oak, Peach Wood, Apricot Wood, Cherry Wood, Mesquite Wood, Apple Wood.

For Ribs, Tri-Tips, Ball Tip Steak, Whole Chickens or Quarter Chickens: USUAL COOKING TIME 2-3 HOURS

Fall off the meat ribs: (Although in competition, judges frown on this, I like my meat to fall off the ribs. If you do, follow these instructions)

Smoke the ribs for 2 hours at approx 250 degrees. Wrap the ribs in foil, and place back on smoker for an additional 1 ½-2 more hours. Once pulled out, the meat will be extremely tender and literally fall off the bone!

- Get smoker temperature up to at least 250 degrees (225-350 degrees is ok) ***Keep in mind, initially, the temperature may rise much higher initially, that's ok.
- PLACE MEAT ON GRILL OR ON HANGERS (Chicken quarters you can hang, ribs also, be careful to run hooks through the “fat part” if hanging)
- Place soaked wood or dry wood inside charcoal pan with charcoal (may need to add more wood)

For Pork Butts, Pork Shoulder, Brisket:

USUAL COOKING TIME, 5-8 HOURS, depending on weight of meat. (USE “MINION METHOD” mentioned on pg 3)

- Get smoker temperature up to at least 250 degrees (225-350 degrees is ok) ***Keep in mind, initially, the temperature may rise much higher, that's ok.
  - PLACE MEAT ON GRILL
  - PLACE SOAKED WOOD IN CHARCOAL PAN

FOR SMOKING TURKEYS:

NOTE: COOKING TIME IS ABOUT 15-20 minutes PER POUND

Example: 15 pound turkey would take 4.5-7 ½ hours.

- Soak Turkey in Salt Brine overnight (make sure turkey is thawed out before soaking) Salt Brine Recipe: Fill large enough pot or bucket to fit turkey ½ way with water, add the following: 1 Cup Sea Salt, ½ Cup Garlic Powder, ½ Cup Onion Powder. You may season turkey once on grill with pepper
- Get Smoker temperature up to at least 250 degrees, place turkey on Grill. Brush with butter or spray with apple juice/water mixture every few hours.

It is best to season your meat and let it marinate at least a few hours, overnight is best!