



SHOTGUN BBQ SMOKER USER MANUAL



SHOTGUN BBQ SMOKER OVEN

The BBQ Guru

359 Ivyland Road • Warminster, PA 18974 • 1-800-288-4878 • www.bbqguru.com

Congratulations and thank you for purchasing the Shotgun BBQ Smoker! With the proper care and suggested use provided in this guide, this product will provide years of dependable service.

OVERVIEW:

The Shotgun BBQ Smoker's insulated, double wall construction makes it fuel-efficient, providing long burn times with low charcoal consumption. A stainless steel catering pan is included to be used as a removable water/drip pan, allowing the Shotgun BBQ Smoker to be used as a water smoker, dry smoker, grill, roasting oven, or warming oven. It includes three 13" x 22" shelves with a capacity to hold four. The Shotgun BBQ Smoker was designed for use with a BBQ Guru power draft control system. To purchase one, visit us online at www.bbqguru.com.

GENERAL INSTRUCTIONS AND WARNING:

READ AND UNDERSTAND THIS USER GUIDE COMPLETELY BEFORE INSTALLING OR USING THIS PRODUCT!

WARNING: FIRE HAZARD, BURN HAZARD!! FLAMES, SPARKS, AND LIT EMBERS CAN EXIT ANY OPENING ON THE COOKER CAUSING FIRE!! Keep the cooker located a safe distance away from flammable objects including buildings, walls, solvents, cars, fuel, wood piles, furniture, etc. and use caution when opening the cooker. An ember that has fallen or is ejected from the pit can be blown by a light wind into a garage or other structure, debris field, woods, or grass field and cause fire. Have a fire extinguisher and water supply available near the cooker. If the cooker is used on a combustible surface such as a wooden deck, place the cooker on a nonflammable pad intended for this purpose.

WARNING: SMOKE CAN COMBUST WHEN OXYGEN IS INTRODUCED AND PRODUCE SEVERE BURNS!! ALWAYS USE CAUTION WHEN OPENING THE COOKER.

WARNING: PIT FIRES CAN OCCUR WHEN LIQUIDS ARE SPILLED OR WHEN SURFACES INSIDE THE COOKER REACH THE IGNITION TEMPERATURE OF FATS!! Never pour or toss water directly into a fat fire. Reduce the temperature by cooling the fire in the firebox with a water spray. Close the cooking chamber door and the firebox while it is steaming to smother the fire. Repeat this procedure as necessary to get the pit fire under control.

NOTE: Pit fires can be largely avoided if the pit is kept clean and free from fat buildup during or between cooks. Changing drip trays during a cook cycle helps keep flammable fats in the pit to a minimum. Keep cooking temperatures low enough to avoid ignition.

WARNING: THERE ARE HOT SURFACES ON ALL PARTS OF THE COOKER BEFORE, DURING, AND AFTER COOKING!! Wear protective clothing when tending the pit, attempting to extinguish a fire, or dumping a firebox in a proper ash receptacle.

CAUTION: Fire danger is always present even in the best conditions. Continuously perform safety precaution procedures. Be ready to call your local fire company in the case of an emergency situation.

CAUTION: Never use the cooker inside a home. Deadly carbon monoxide gas may be produced as a byproduct of incomplete combustion of carbon. Carbon monoxide is an odorless, colorless, toxic gas. Because it is impossible to see, taste, or smell, it can be deadly before its presence is known. At lower levels of exposure, carbon monoxide causes mild effects that are often mistaken for the flu. It burns with a violet flame.

CAUTION: Under no circumstances should this cooker be used as a source of creature comfort or warmth, even in an emergency. It should never be used or installed near where people will be sleeping.

CAUTION: Never operate a charcoal or wood burning appliance inside a tent or a building without proper ventilation which will include a stove pipe connection from the cooker through a wall or roof to the outside of the structure. Fresh air must always be present and plentiful, from open windows and doors. Seek the help of a professional to ensure proper safety.

CAUTION: Children should not be left unattended near the area where the smoker is being used. Never allow children to sit, stand, climb, or crawl into the smoker at any time. Make sure the smoker is cool before storing in a well-ventilated area away from children.

WARRANTY:

The BBQ Guru hereby warrants to the original purchaser of this Shotgun BBQ Smoker oven, that it will be free of defects in material and workmanship from the date of purchase when assembled and operated in accordance with these printed instructions for one year. The BBQ Guru may require reasonable proof of the date of purchase.

Retain the sales receipt, invoice, or credit card purchase receipt. This limited warranty shall be limited to the repair or replacement of parts that, on examination, prove defective under normal use and service. Before returning any parts, contact the factory using the contact information in this manual and on the website, www.bbqguru.com. If The BBQ Guru confirms the defect and the company will elect to repair or replace such parts without charge. If it is required to return defective parts, transportation charges must be prepaid. The BBQ Guru will return parts to the purchaser, freight or postage prepaid.

This warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance as set out in this owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this limited warranty.

There are no other express warrants except as set forth herein, and any applicable implied warranties or merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply. The BBQ Guru is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply.

The BBQ Guru does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on The BBQ Guru. This warranty applies only to products sold at retail

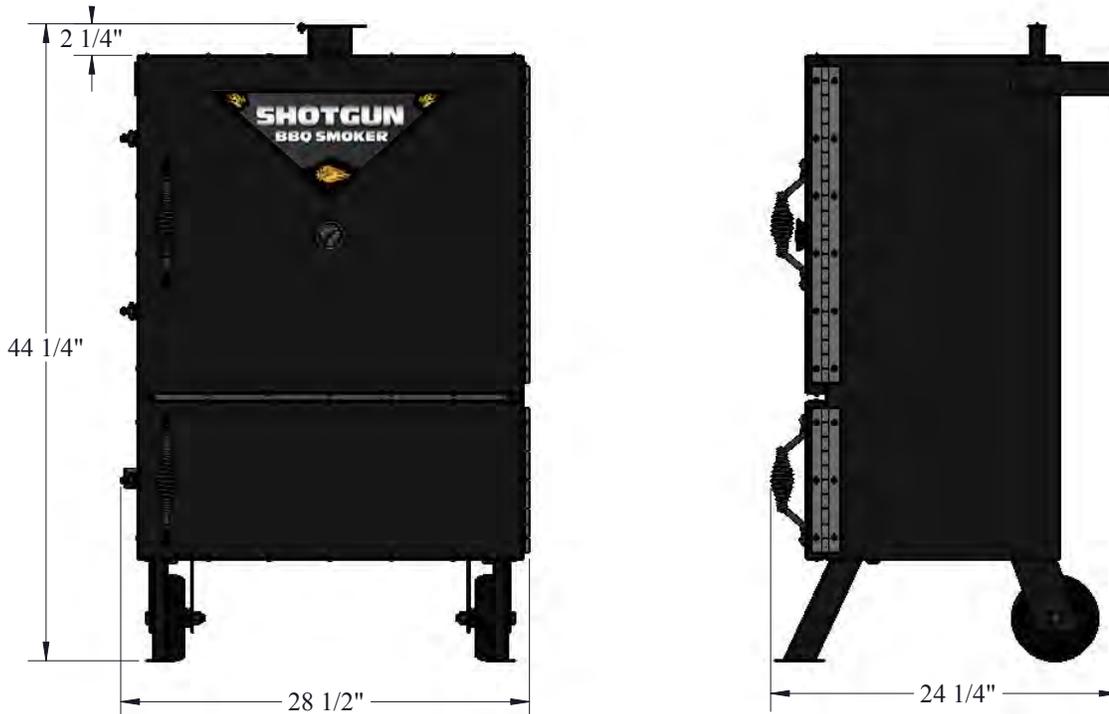
There are no user serviceable parts on this unit. This warranty is void if the unit shows evidence of being tampered with or subjected to excessive heat, moisture, corrosion or other misuse. The BBQ Guru shall not be responsible for any damage or losses however caused, which maybe experienced as a result of the installation or use of this product. The BBQ Guru's liability for any breach of this agreement shall not exceed the purchase price paid.

WEIGHT AND DIMENSIONS:

Weight: Approximately 200 pounds

Dimensions: 28.5"W x 44.25"H x 24.25"D

Cooking Space: Four 13" x 22" stainless shelves (4576 cubic inches)



GENERAL USES:

The Shotgun BBQ Smoker is a versatile cooking machine that can be used for the following applications:

- Cold smoking cheese, fish, etc. Jerky drying
- Slow cooked barbeque (pulled pork, brisket, ribs, etc.)
- Bread, pizza, stromboli, pastries
- Baking casseroles, beans, stews and desserts
- Roasting meats and vegetables

FEATURES:

- Inducer tube attachment on the rear panel ready to accommodate a BBQ Guru temperature control draft fan
- High temperature painted finish
- Sturdy double wall construction
- Heavy-duty latch system on cooking chamber door and firebox door
- Air-tight doors
- Holds approximately 12-15 pounds of charcoal
- Heavy-duty stainless hinges
- Adjustable top damper
- All stainless steel interior
- 6" all terrain wheels
- Dolly handle for easy transport
- Removable water/drip pan for indirect/direct cooking methods

COOKING SET-UPS:

The Shotgun BBQ Smoker can be used with the supplied water pan for indirect, moist heat and drip pan for indirect, dry heat. The Shotgun BBQ Smoker can also be used to cook direct for grilling or roasting.

Water Pan: When using the stainless steel water pan, always keep water in the pan to avoid scorching and warping the pan. ***For easy clean-up, place a 2" deep disposable aluminum pan in the stainless pan and fill with hot water.*** When finished cooking, dispose of the aluminum pan. It is recommended to keep the Shotgun BBQ Smoker under 300° F while cooking with water.

Direct Cooking: By removing the supplied stainless steel water pan, cook direct over the charcoal.

Note: The BBQ Guru control system is designed for use under 475° F and the Shotgun BBQ Smoker is designed for use under up to 400° F. Taking the Shotgun BBQ Smoker to temperatures higher than recommended may result in a warped firebox. If this occurs, it will not be covered under the limited warranty

GETTING STARTED:

1. The Shotgun BBQ Smoker should be placed on a level, heat proof, non-combustible surface.
2. Place unlit charcoal into the charcoal drawer. Use only enough for the particular cook. Light the top of the coals with a charcoal starter with a propane torch, paraffin wax starter or a handful of charcoal lit in a charcoal chimney.
3. Connect the BBQ Guru control system to the Shotgun BBQ Smoker, clip the pit probe to one of the cooking racks, (we recommend the top shelf on the right side), set the desired pit temperature, then close the firebox and cooking chamber doors securely. Refer to the control user's manual for information on setting the control.
4. Top exhaust damper settings: Slightly open top damper 1/8" for temps up to 300° F. Make very small adjustments to tweak the air flow if necessary. Open to 1/4"-1/2" open for roasting and baking from 300° F to 400° F. When using water in the pan it may be necessary to open the damper more than the settings stated here.

WARNING: Never use charcoal lighter fluid or charcoal impregnated with charcoal lighter fluid. Failure to follow this warning may result in fire, serious injury, or death.

LIGHTING FIRE:

The Shotgun BBQ Smoker is designed to run best on charcoal fuel. The Shotgun BBQ Smoker will run on briquette or hardwood lump charcoal. Hardwood lump is preferred. Good quality hardwood lump charcoal will not smoke much because it has been well carbonized. The type of wood the charcoal is made from will have an influence on its smell when burning if not completely carbonized.

Briquette is made from many sources of woody material, fillers, and binders. If briquettes are used, they should be started well in advance of putting on the food to be cooked. This will let strong smells dissipate.

When using a BBQ Guru control system, it is only necessary to start a small fire. The Guru will bring the oven up to temperature quickly. It is best to fill the firebox with unlit charcoal and light the top center with your starter of choice. (wax cubes, wood fire starters. propane torch etc.). You may also

use a charcoal starter to pour hot coals over the unlit coals but be careful not to start with too much lit charcoal because it will result in the cooker going over temperature before your BBQ Guru control has a chance to take over and control the cooker as recommended.

FOOD CAPACITY:

Holds approximately:

- 8 pork butts or
- 8 racks of St. Louis spare ribs or
- 12 racks of baby backs
- 8 small brisket flats or
- 2 whole packer briskets or
- 24 chicken halves or
- 96 chicken thighs



SUGGESTED COOKING TIPS:

RIBS: Smoke ribs at 275°F for approximately 6 hours with a water pan or indirect heat. Use one or two chunks of smoke wood for 4 to 8 racks of ribs. Wrap ribs in foil with a liquid after 4 hours and cook for the next 2 hours or until tender. If using a cooking rack in the top position, keep in mind that it is slightly hotter than the rest of the shelf positions and food will get done faster in this area of the cooker.

PORK SHOULDER/BRISKET: Pork shoulders, butts, picnics, and beef briskets can be cooked the same way. Cook these at any temperature from 225°F to 325°F depending on the time available and strategy being used. If using a temperature of 275°F, cook with a water pan and a few big chunks of smoke wood (Hickory, Pecan, Cherry, etc.). These cuts of meat are usually large and can take much more smoke than ribs and chicken. Cook on the rack for about 5 hours or until the internal meat temperature reaches 165-175°F and then wrap in heavy duty foil with a marinade. Cook for another 3-5 hours or until tender. Let the meat rest in its foil in a cooler or Cambro for 2-3 hours before serving.

CHICKEN: Chicken can be cooked in many different ways on the Shotgun BBQ Smoker. Direct, indirect, Water is not necessary when cooking poultry. White meat should be taken to 160°F for moist results, wings can be taken to 190°F and thighs/legs can be taken to 180-190°F.

PORK LOINS/BEEF ROAST: Lean cuts of pork and beef can be cooked at higher temperatures direct. Pork loin is best if taken to 140-145°F internal temperature and rested.

JERKY: Set the control for 150°F and place about 2 pounds of charcoal into the firebox. Light a few coals at the top of the charcoal pile. Place a handful of wood chips onto the charcoal pile. Barely open the fan damper and open the exhaust damper 1/8”.

FOOD SAFETY TIPS:

Handle with care...

While raw meats and eggs are the most common sources of illness-causing microbes, fresh fruits and vegetables can also carry organisms that cause food poisoning.

Keep raw meats and fish away from other foods, especially those that won't be cooked. Thaw frozen meats in the refrigerator, microwave oven, or under cold running water, never on a counter.

Wash all produce before it's used, even if it looks clean. Produce that won't be peeled, such as strawberries or green onions, can be washed in plain water. If necessary, use a scrub brush to remove surface dirt. Wash lettuce leaves individually. Produce that will be peeled or eaten off the rind, such as oranges or cantaloupes, should be washed on the outside with soapy water and rinsed well.

Use paper towels and soapy hot water to clean utensils, counter surfaces, and cutting boards immediately after preparing raw meats and fish. If you use sponges, place them in the upper rack of the dishwasher. Wash hands, faucets, and anything else that may have been touched.

Do not under cook foods...

Thorough cooking will kill most germs. To make sure foods get hot enough, check the internal temperature by inserting a food thermometer in the thickest part.

Meats: Cook beef, pork, steaks and roasts to at least 130°F, lamb to 160°F, and poultry to 180°F for thigh meat and 170°F for breasts. Ground beef, pork, veal, and lamb should be cooked to at least 160°F, and ground poultry to 165°F.

Seafood: Cook fish until it flakes with a fork. Simmer shrimp for three to five minutes or until the flesh turns pinkish and opaque. Steam clams and mussels for 5 to 10 minutes or until the shells open (if they don't, toss them out). Cook oysters until they plump, for about 5 minutes. Do not eat raw oysters.

Eggs: Do not use homemade foods containing raw eggs, such as mayonnaise and Caesar-salad dressing. Commercial versions are okay, since manufacturers use heat-treated eggs. Use hard-boiled eggs within two to three days of cooking

GRILLING PRECAUTIONS:

Marinate meats in the refrigerator. If some of the marinade will be used for a dip or basting sauce, make sure it has been boiled for at least 1 minute.

Keep vegetables or fruits intended for grilling separate from raw meats so no one will unwittingly eat an uncooked, possibly contaminated piece of produce.

If you partially cook meat in advance to reduce grilling time, put it on the grill immediately afterward. To transport hamburger patties, fresh meat, or poultry to a picnic site, place the food in a well-insulated cooler that keeps food at 40°F or lower; store food in the cooler until it's time to start grilling.

Do not return cooked meats to the plates that held them when they were raw.

Use a food thermometer to check temperatures of grilled meats. We recommend digital instant-read models for convenience and accuracy.

Store foods as soon as possible...

Serve picnic foods in a shaded area, keeping cold dishes on ice, and hot foods on heating trays. Foods will stay cold longer if you divide them into small portions (for example, prepare several 9" x 12" trays, rather than one large tray). Cold items should be kept below 40°F; hot foods should be 140°F or higher. Do not leave food sitting out for hours; instead, serve a few trays of food as guests arrive, so items will be quickly eaten. Replace empty trays with ones fresh from the refrigerator, oven, or grill.

Leftovers must cool rapidly when moved to the refrigerator or freezer so microorganisms don't have time to multiply. To speed up cooling, divide large portions into smaller ones and store in shallow containers. Cut meat into portions less than three inches thick.

SHELVES AND TRAYS...

The Shotgun Smoker shelves are 13" x 22" and can accommodate 1 full size or two half size steam pans for many cooking and holding possibilities. Placing a full size steam pan in the drip pan to act as a liner will help keep the drip pan clean and allow it to last longer. This also makes for easier clean up at the end of a cook.



SHUTTING DOWN:

Remove all food products from the Shotgun BBQ Smoker. Set the damper on the draft fan to fully closed or remove the draft fan and replace it with a kill plug or draft regulator plug. Close all of the dampers. The fire should die within 30 to 45 minutes. To accelerate this process, spray the charcoal with water or remove the charcoal from the firebox and place in a fireproof container and fully extinguish with water. Never leave lit charcoal unattended.

WARNING: Always empty the firebox before transporting the smoker.

CAUTION: If transporting charcoal that has been extinguished, put it in a covered and sealed metal container other than the firebox, even though it might be wet. Never leave this unattended with hot coals in the cooker. Place the coals in a fire proof container and make sure the coals are out before discarding.

EASY CARE FOR THE SHOTGUN BBQ SMOKER:

Very Important: Make sure there is not a build-up of grease in the bottom of the smoker. This may result in a grease fire starting inside the unit. Be sure to keep the drip pan and firebox grease free. Standard spray degreasers, scraper tools, and hot water work best.

Cooling Down and Cleaning:

1. When finished using the smoker, remove any remaining items from the food racks and allow the coals to finish burning.
2. Remove the drain pan and drain excess grease from it.
3. Periodically clean any residual grease that may have built up in the bottom of the product due to the cooking process. Failing to do so may result in a grease fire.
4. "Burn out" the smoker once every 2-3 months, depending on use. This is achieved by opening the oxygen valve completely after all food is removed from the unit. This will allow the smoker to become very hot and burn off all excess grease from the racks. Once the unit cools, use a stiff brush or a standard shop vacuum to remove any remaining debris.



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