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# Assembly Instructions Jumbo Smoker # 067 If you have problems assembling or a part missing call 832 603 0863

CAUTION.....This Smoker is heavy it should be assembled by two or more people. CAUTION.....Wear protective gloves during assembly...there are sharp edges.

- (1) Remove the smoker, fire box, legs, grates, shelf, thermometer, and smoke stack from the box. Un-wrap and separate.
- (2) Locate the bolt & nut package. In the package you have:
  4 each 1 ¼" bolts to attach the legs
  4 each 3 ¼" bolts to attach the lower shelf
  5 each ¾" bolts with nuts to attach the fire box
  2 each acorn nuts for wheel assembly

# Installing the legs

(3) Install the 4 legs using the 1 ¼" bolts (4 each). Note: the nut is pre-attached to the leg stud so all you have to do is locate and align the leg holes. NOTE: the legs with the wheels go on the smoker on the end that the fire box is going to be located on (the wheels should point out, not in...the legs without the wheels will go on the front of the smoker where the pull handle is located. Once you have the holes lined up simply screw the bolt into place. Tighten it firmly but do not over tight to the point that you warp or dent the leg. Make sure that the bolt is in firm enough that the leg does not rattle or move. HINT!! Lay the smoker chamber on its side to perform this operation. If you have a workbench available lay the smoking chamber on the table. Be careful if you lay the smoking chamber on a table....secure it so it can not roll or fall off of the table.

# Installing the wheels

(4) When installing the wheels on the rear legs of the smoker put the long shaft of the wheel to the inside next to the leg. It is easy to identify the leg where the wheel is installed. It is the one with the threaded bolt sticking out. Remember,

when the leg is installed on the smoker the wheel is to the outside. Secure the acorn nut on the wheel shaft tight enough so that the wheel is free to move but not wobble.

# Installing the storage shelf

(4) With the smoker laying on its side align the lower shelf with the holes in the lower part of the legs. Note: the nut is pre-attached to the shelf so all you have to do is locate and align the holes then screw the bolts into place. *HINT!! Do not tighten any of the bolts holding the shelf into place until you have all of the bolts in place. It is easier to install the lower shelf when the smoker box is laying on its side* 

## Installing the fire box

- (5) With the smoker standing up have someone hold the fire box and align the top hole for the bolt. Slip the bolt in place and hand tighten the nut. Proceed in a clockwise direction and install the remaining 4 bolts and nuts. After all of the bolts and nuts are in place tighten them firmly.
- (6) The baffle on the ash door of the fire box has been installed in reverse to prevent damage while shipping. Remove the baffle (one bolt & nut) and reverse it so the baffle handle is to the outside. Remove the baffle locking bar from the inside and install it to the outside so you can latch the baffle down. Tighten the bolt and nut on the baffle and latch.

### Installing the smoke stack

(7) Slide the smoke stack into the hole on the side of the smoker where the handle is located. There is a "set screw" located on the bottom of the smoker, smoke stack receiver. Tighten it to secure the smoke stack firmly in place.

#### Installing the thermometer

(8) If there is a plug in the thermometer hole in the smoker lid remove it. Screw the thermometer into place making sure it is firm enough so it will not leak smoke. There is no need to tighten it down hard with a wrench since it is not a structural component and you might wish to remove it during the winter season.

#### Installing the charcoal grates and cooking grates

(9) You have 3 charcoal grates and 3 cooking grates. The charcoal grates are the smaller of the grates and need to be placed in the bottom of the smoking chamber and in the bottom of the fire box. There are no tabs or positioning bars for these charcoal grates. The cooking grates should be aligned on to the positioning bars that run the length of the smoking chamber and the fire box