



LONGHORN

Wildfire Smokers



Owner's Manual

ASSEMBLY, CARE & SAFETY INSTRUCTIONS



WARRANTY DETAILS

We hereby guarantee that this product is free from defects in parts and workmanship for a period of 12 months, starting from the date of purchase. Provided that the product is used normally and care for within this warranty period, any defects that occur will be repaired, replaced or refunded at our discretion. However, this warranty does not cover:

- Altered or modified Units.
- Damage due to improper maintenance, normal wear and tear, rust, or abuse.
- Surface scratches or heat damage which is regarded as normal wear and tear.

At Wildfire, we require proof of purchase for any warranty claims thus, we recommended that you keep your sales receipt.

This warranty confers benefits which align with all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 as well as other similar state and territory laws. Wildfire products come with guarantees that cannot be excluded under the Australian Consumer Law.

In case of a major product failure, consumers are entitled to a replacement or refund in addition to compensation for any other reasonably foreseeable loss or damage. However, if the product is of low quality with failure which does not amount to a major failure, the product will be repaired or replaced.



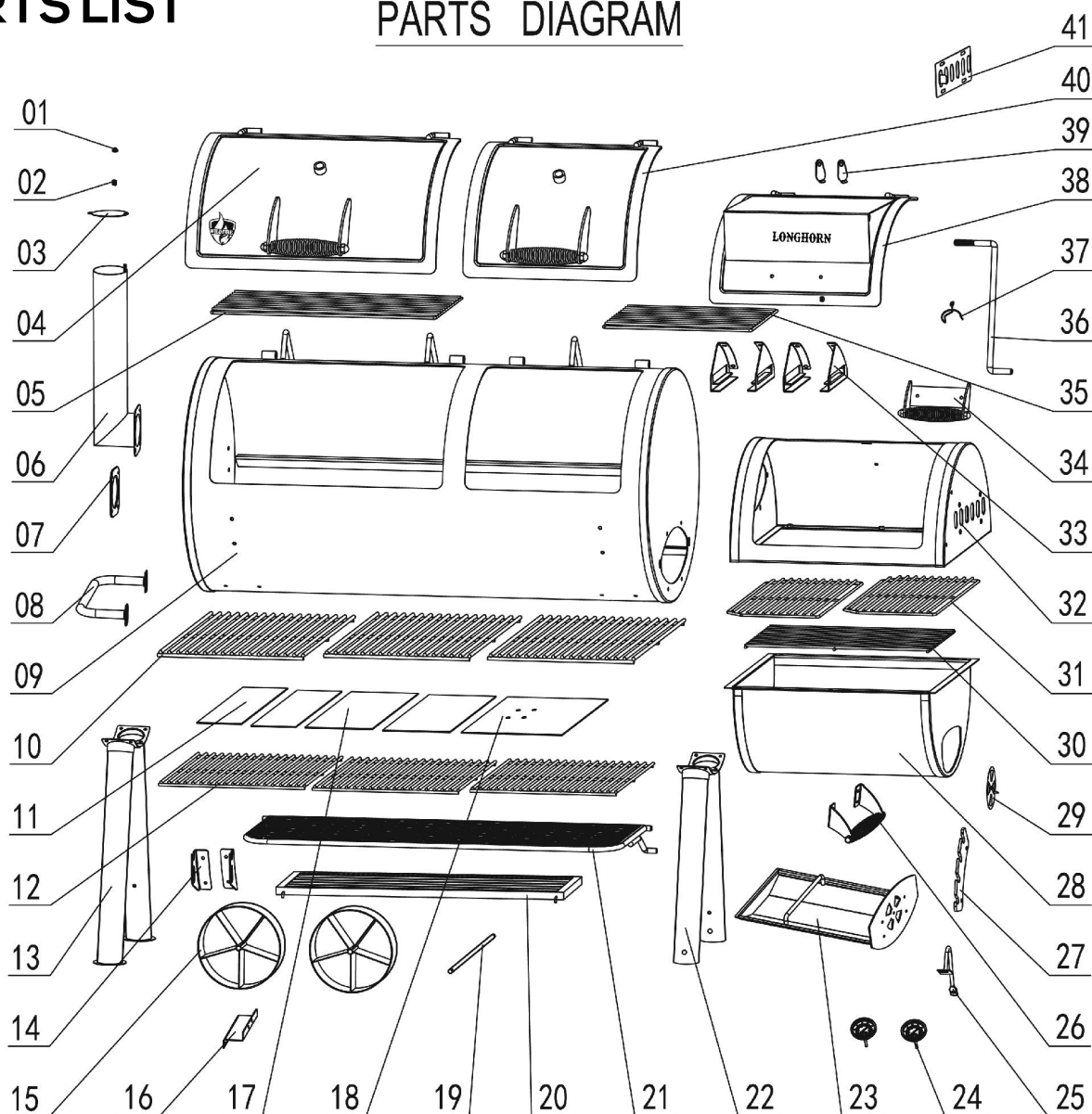
CAREFULLY READ ALL INSTRUCTIONS, WARNINGS & SAFEGUARDS BEFORE ASSEMBLYING & OPERATING THE PRODUCT. FAILURE TO DO SO MAY RESULT IN PROPERTY DAMAGE OR PERSONAL INJURY.

DANGER

- This product is intended for OUTDOOR USE ONLY.
- Do not leave the smoker unattended while operating it.
- Do not operate smoker after consuming alcohol, prescription or non-prescription drugs as this may impair your ability to properly assemble or safely operate this product.
- Ensure that your area is clear of all flammable liquids and combustible material such as wood, dry plants, dry grass, brush, paper, canvas and so on. Do not operate this smoker whenever you have any flammable liquid within 7.5 metres.
- This smoker is suitable for use only on level, stable non-combustible surfaces such as brick, concrete or dirt. Do not use smoker on or around surface made of wood, vinyl, or plastic which are capable of burning or melting.
- Do not operate this smoker in enclosed areas like screen patios, close buildings, garages, and tents. Keep a minimum clearance of 3 metres from all sides of this smoker to all overhead construction as well as 1 metre (3 feet) from any walls or rails.
- Do not use this smoker under any overhead roof covering, overhang, or awning.
- This smoker has open flame. Thus, ensure that your hands, hair and face are kept away from all naked flames. Do not lean over the grill or firebox while lighting or operating the smoker.
- Flames can flare-up when fresh air comes into contact with fire. Thus, it's important to take caution when opening the lids.
- Always wear shoes and protective clothing during operation of this smoker as loose clothing and hair could catch fire during operation.
- Use caution when opening lids. Ensure that the lid is pushed all the way open and resting on the back stop to prevent injury.
- Do not use this smoker as a heater.
- The smoker is HOT during and after use. Thus, avoid touching its surface during and after using it.
- Always wear protective gloves or mitts when operating the smoker.
- Keep the smoker away from the reach of CHILDREN AND PETS. Keep the smoker away from area of activities after using it until the unit has cooled.
- Do not move the smoker while in use. Ensure that the smoker has cooled off before moving or storing it.
- Do not leave hot coals or ashes in the smoker unattended. Wait until the grill is cool before removing hot coals or ashes. Wear protective gloves and dispose hot coals or ashes in a non-combustible metal container and douse with water to fully extinguish them.
- This product is not suitable for use in or on recreational vehicles and/or boats.
- Do not use this product for anything other than its intended purposes. Longhorn smoker is not intended for commercial use.
- Avoid the use of glassware, plastic or ceramic cookware in the smoker. It is recommended to use only Accessories and cookware supplied by Wildlife.
- Modifying the Longhorn smoker voids the product of its warranty, thus any form of modification should be avoided.
- Avoid using this smoker in windy conditions or days of a Total Fire Ban.
- Ensure that a temperature of 260 °C (500 °F) is never exceeded. Make sure that the charcoal and or wood do not rest on the walls of the firebox or cooking chamber as this act might greatly reduce the life of the metal finish.
- Fire should only be built on top of the wire charcoal grates.
- This smoker is extremely heavy. Caution should be taken when moving or lifting to prevent strains or injuries.
- Ensure that a tin can is placed under the grease hole at all times. The tin should be emptied or replaced regularly.

PARTS LIST

PARTS DIAGRAM



NO.	Name
1	Cap Nut
2	Spring
3	Smoke Stack Damper
4	Large Lid
5	Large Warming Grill
6	Smoke Stack
7	Sealing Gasket
8	Side handle
9	Cooking Chamber
10	Cooking Grills (3)
11	Baffle A (2)
12	Charcoal Grates (3)
13	Long Legs (2)
14	Table Brackets (1set)

NO.	Name
15	Wheels (2)
16	Firebox Bracket
17	Baffle B (2)
18	Baffle C
19	Wheel Axle
20	Wire Rack
21	Front Table
22	Wheel Legs (2)
23	Ash Tray
24	Thrmometer (2)
25	Firebox Lid Stoooper
26	Ash Tray Handle
27	Fixture Plate
28	Fire Bootom

NO.	Name
29	Air shutter
30	Firebox Charcoal Grate
31	Firebox Chooking Grills (2)
32	Firebox Top
33	Grill Bracket (2sets)
34	Firebox Lid Handle
35	Small Warming Grill
36	Adjustable Shaft
37	Grease Can Holder
38	Firebox Lid
39	Little Pad (2)
40	Small Lid
41	Air Vent
42	Bucket



PARTS BAG CONTENT

64 M6 X 15 mm Bolts

12 M12 Lock Nuts

16 Flat Washers

37 M6 Nuts (Black)

1 M6 Lock Nut (Silver)

2 M6 Spring Washers

M6 x 15 mm Bolt



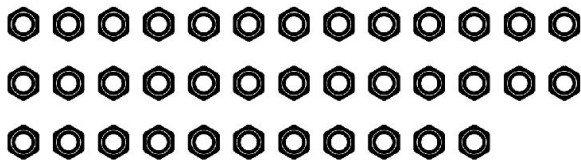
M12 Lock Nuts



M6 Lock Nuts (Silver)



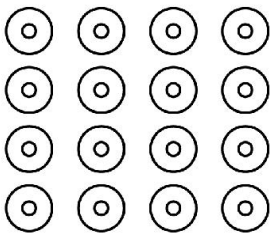
M6 Nuts (Black)



Spring Washers



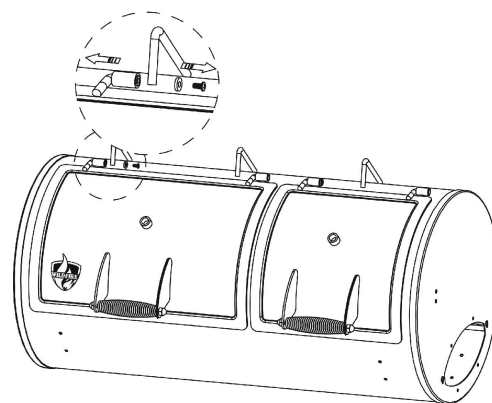
Flat Washers



ASSEMBLY INSTRUCTIONS

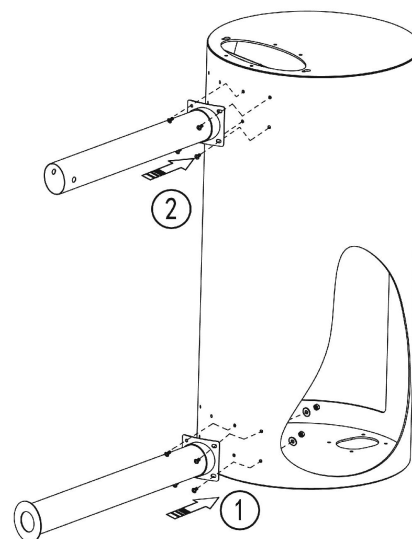
STEP 1

- Remove the hinge locking screws from the left hand hinge of both the cooking chamber large lid (part 4) and cooking chamber small lid (part 40)
- Slide the lids off the hinge pins



STEP 2

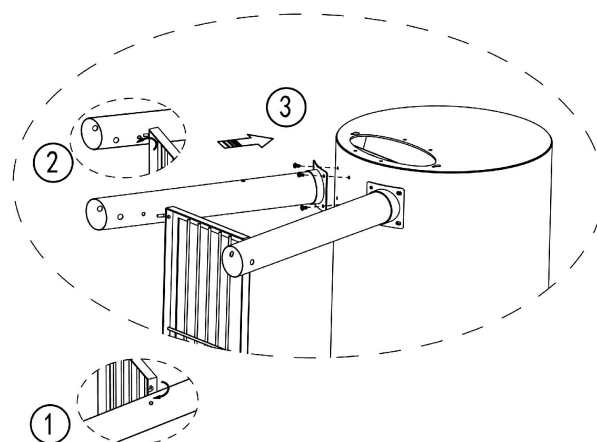
- Place the cooking chamber (part 9) on the large lid end in a standing position.
- Attach both legs towards the rear of the Smoker, using 8*M6x15 MM bolts 8 flat washers 8-M6 nuts.



8-M6x15mm Bolts / 8-Flat Washers / 8-M6 Nuts

STEP 3

- Attach the wire rack to (part 20) both rear legs
- Attach wire rack to both front legs, then bolt legs to cook chamber (part 9)

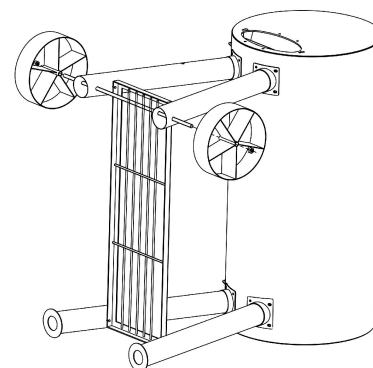


8-M6x15mm Bolts / 8-Flat Washers / 8-M6 Nuts

ASSEMBLY INSTRUCTIONS

STEP 4

- Fit the wheel axle (part 19) through the holes in the short wheel legs (part 22). Using a -M12 lock nut, firmly attach the wheels (part 15) onto the wheel axle (19)

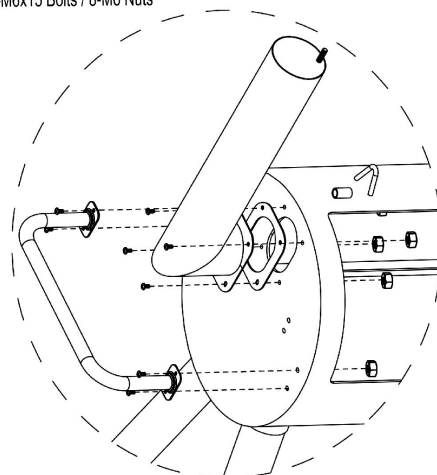


2-M12 Lock Nuts

STEP 5

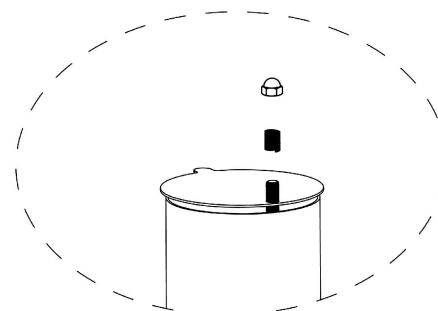
- Using 4-M6x15mm bolts and 4-M6 nuts, firmly fit the sealing gasket (part 7) to attach the smoke stack (part 6) to the end of the cooking chamber (part 9)
- Use 4-M6x15mm bolts and 4-M6 nuts to insert the side handle (part 8) to the same end of the cooking chamber (part 9)

8-M6x15 Bolts / 8-M6 Nuts



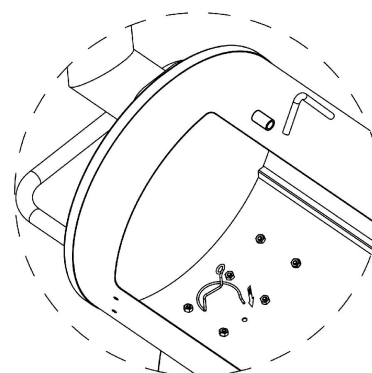
STEP 6

- Use the dome nut and spring supplied with the smoke stack to attach the smoke stack damper (part 3) to the smoke stack (part 6).



STEP 7

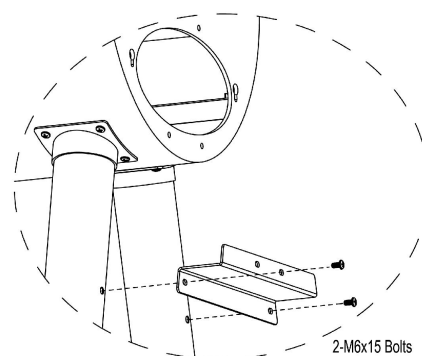
- With the help of extra hands, lift the smoker and place it onto its legs. Minimize stress to the wheel legs.
- Insert the grease can holder (part 37) via the hole in the bottom of the cooking chamber (part 9). Ensure that it hangs under the cooking chamber (part 9).



ASSEMBLY INSTRUCTIONS

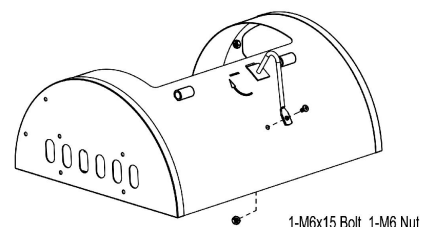
STEP 8

- Use 2-M6x15mm bolts to attach the firebox bracket (part 16) to the wheel legs (part 22).



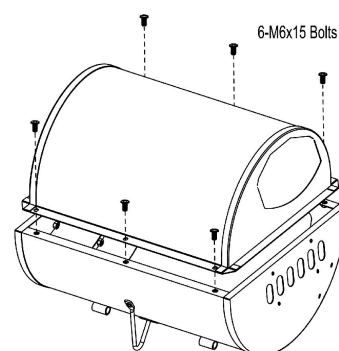
STEP 9

- Using 1-M6x15 bolt & 1-M6 nut, attach the firebox lid stop (part 25) into the slot near the opening on the firebox top (part 32).



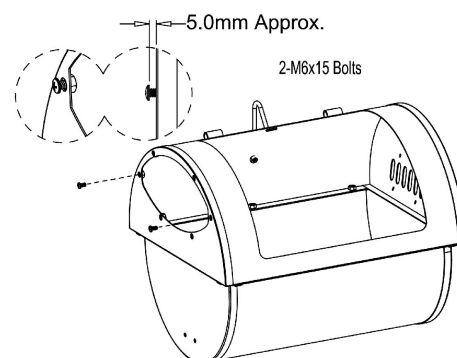
STEP 10

- Turn the fire box top (Part 32) Upside down and fit the firebox base part (Part 28) using 6x M6x15MM bolts.



STEP 11

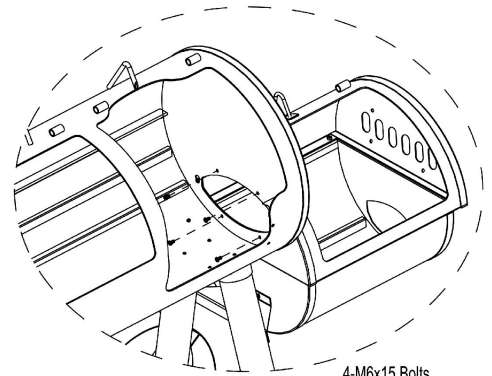
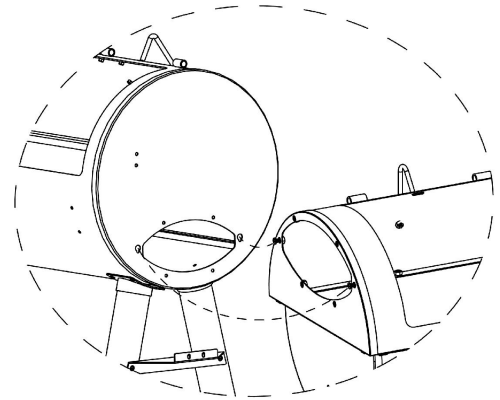
- Turn the firebox upright again, Screw 2 -M6x15MM bolts into the holes at the side of the elliptical cut out leaving a Spau of 5MM between the head of the bolt and side of firebox.



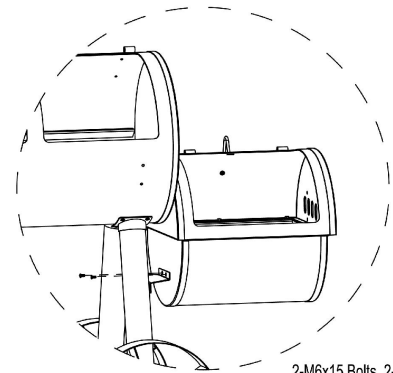
ASSEMBLY INSTRUCTIONS

STEP 12

- At the end of the cooking chamber (9) with the elliptical hole, fit the Firebox unit locating the 2-M6 bolt heads through the keyhole slots and resting against the firebox bracket (16). Secure using 4-M16x15MM bolts into the cooking chamber (9) and 2-M6x15 bolts & 2-M6 nuts into the firebox bracket (16).



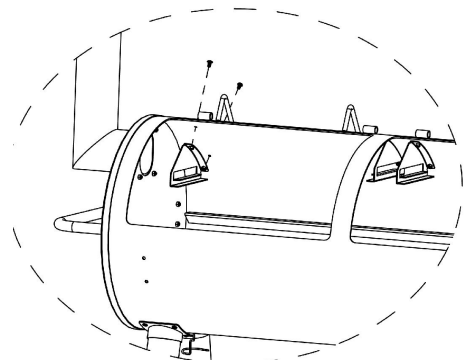
4-M16x15 Bolts



2-M6x15 Bolts 2-M6 Nuts

STEP 13

- Fit 4 x shelf brackets (2 pairs) to cooking chamber (Part 9) using 8- M6x15 bolts.

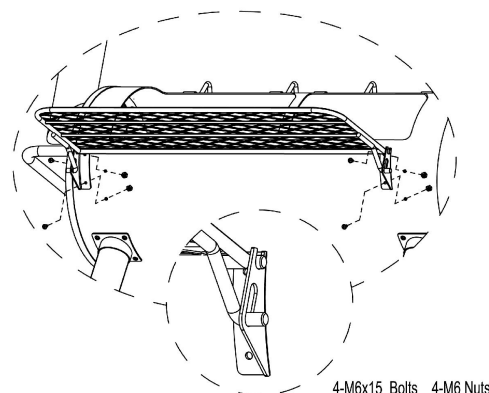


8-M6x15 Bolts

ASSEMBLY INSTRUCTIONS

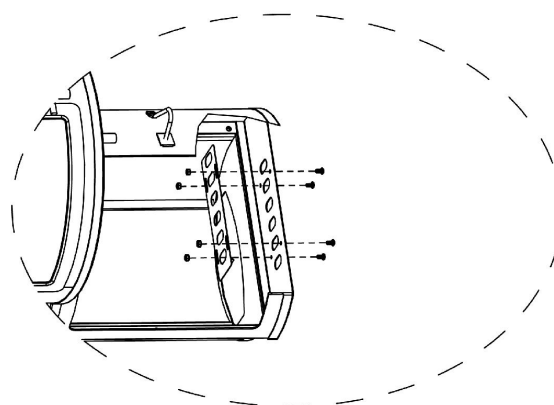
STEP 14

- Fit the front Shelf brackets (Part 14) onto the cooking chamber (Part 9) using 4- M6x15MM bolts 4-M6 nuts.
- Make sure the front shelf brackets (part 14) are in the open position.



STEP 15

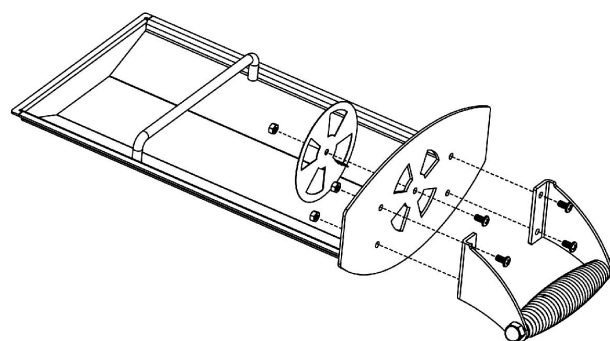
- Place Air vent (Part 41) inside firebox and fit using 4-M6x15MM bolts 4-M6 lock nuts.



4-M6x15mm Bolts / 4-M6 Lock Nut

STEP 16

- On the ash tray (part 23) fit both left & right sides of the Ash tray handle (part 26) with 4-M6x15 MM bolts & 4 - M6 nuts.
- Fit the air shutter (part 29) to the ash tray (part 23) with 1-M6x15MM bolt & 1-M6 lock nut.
- Thread the handle pin through the wire ash handle (part 26) and secure both ends with 2-M12 nuts.

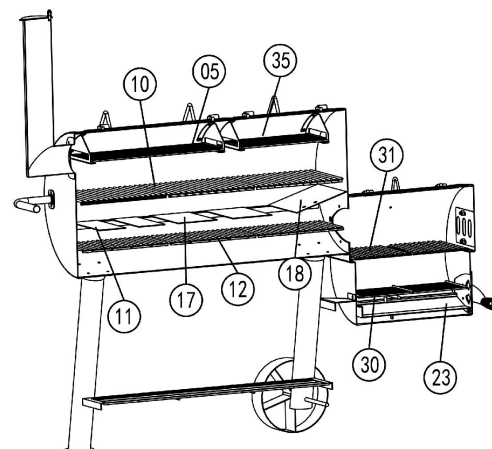


5-M6x15 Bolts / 4-M6 Nuts / 1-M6 Lock Nut

ASSEMBLY INSTRUCTIONS

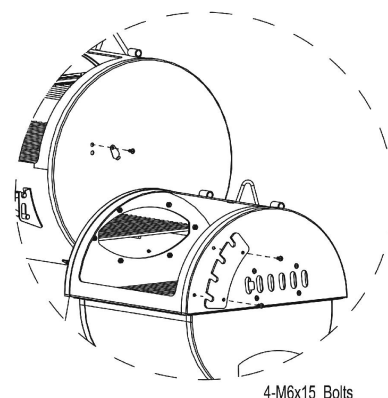
STEP 17

- Insert the 3 charcoal grates (part 12) into the bottom of the cooking chamber (part 9)
- Attach baffles (part 11, 17 & 18) above the charcoal grates (part 12) in the cooking chamber (part 9). Basic set up from right to left -10-20-30-40MM gaps.
- Attach the 3 cooking grills (part 10) into the cooking chamber (part 9) above the baffles (part 11, 17 & 18).
- Insert both the large and small warming shelf (part 5 & 35) into the cooking chamber (part 9).
- Insert the firebox charcoal grate (part 30) into the bottom of the firebox unit (part 28 & 32).
- Attach the 2 firebox cooking grills (part 31) above the firebox charcoal grates (part 30) in the firebox unit (part 28 & 32).



STEP 18

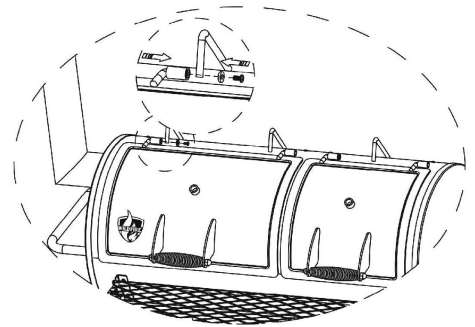
- - Fit fixture plate (27) to the end of the firebox unit using 2-M6x15mm bolts.
- - Fit hole cover (39) to either side of the cooking chamber using a M6x15 bolt. These holes can be used to thread temp probes through in to the cooking chamber to monitor meat temperatures.



ASSEMBLY INSTRUCTIONS

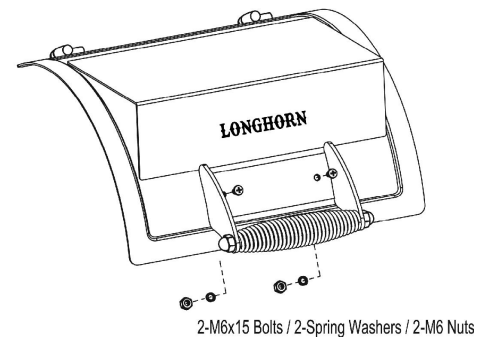
STEP 19

- Reattach the large lid (part 4) and small lid (part 39) to the cooking chamber (part 9) and firmly secure them with the supplied hinge locking screws.



STEP 20

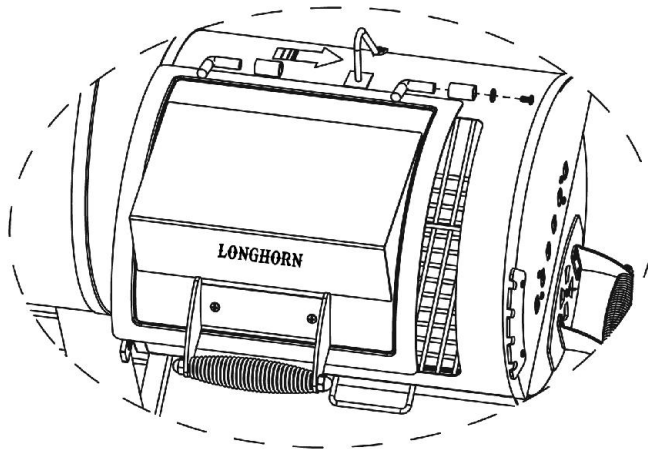
- Use 2-M6x15 mm bolts to attach the firebox lid handle (part 34) to firebox lid (part 38) at the top and 2-M6 nuts below



ASSEMBLY INSTRUCTIONS

STEP 21

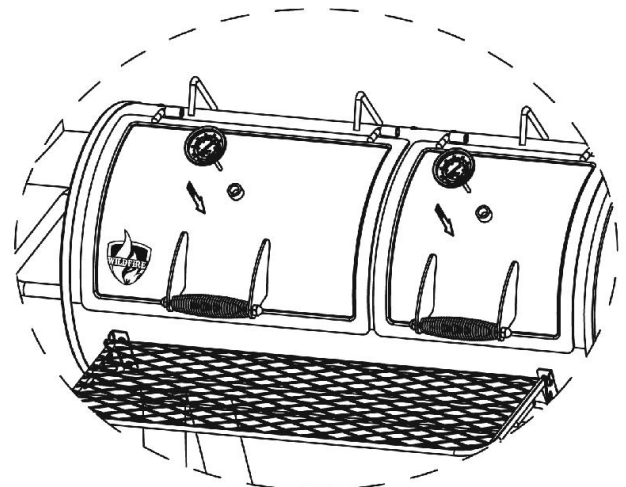
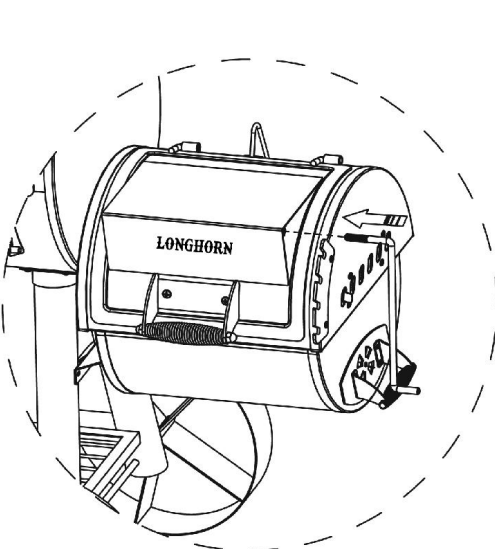
- Fit firebox lid (part 38) onto the firebox unit and secure with the hinge looking screw.



STEP 22

- Fit adjustable shaft (part 36) onto firebox lid (part 38) by screwing the threaded end into the hole at the side of the box
- Insert the 2 thermometers (part 24) into the cooking chamber large lid (part 4) and small lid (part 39). Firmly secure the lock nuts to cooking chamber

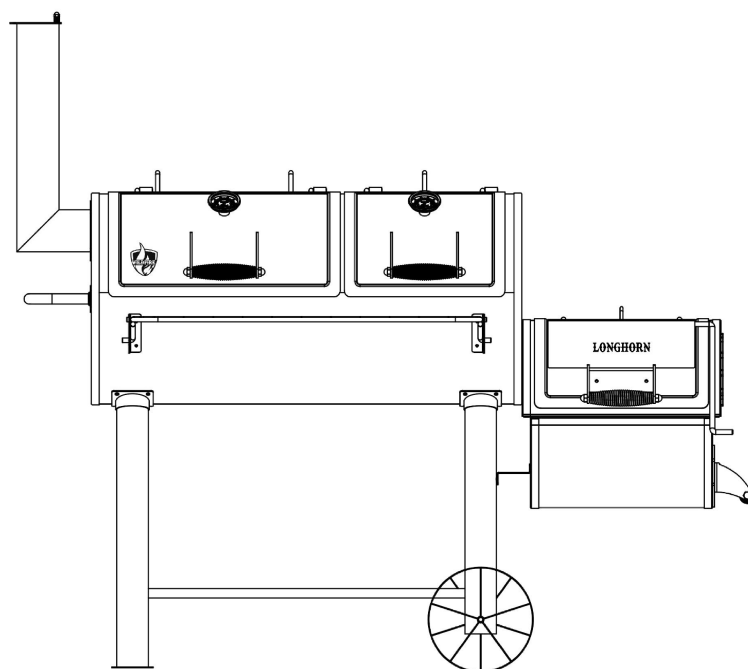
This marks the completion assembly of your Longhorn Smoker



PREPARING LONGHORN SMOKER FOR USE

To cure the finish and season the interior steel of the smoker, follow the following steps before using the product. Failure to follow these steps might cause damage to the finish.

- Use 100% canola oil no additives to coat all the interior of the firebox and cooking chamber.
- Start a small fire in the Firebox (refer to the section on “Lighting Your Fire”). Open the Smoke Stack Damper (part 3) and Firebox Damper (part 29) half way. Ensure that the temperature rises gradually without exceeding 150°C.
- Burn for at least two hours with all the lids closed. The longer and gradual the heat rises, the better.
- Be cautious, do not scrape or rub any surface during the curing process.
- After burning the fire for 2 hours or more, a shiny black coating (a protective resin) develops on the inside of the smoker. This protective resin comes from the burning wood. It helps seal and add a protective coating to the inside of the smoker for many cooks ahead.
- To prolong the life of your smoker, It is advisable to repeat this process on a yearly basis.
- Your Longhorn Smoker is now ready for use.





HOW TO CARE FOR YOUR LONGHORN SMOKER

ASH AND RUSTING

The Longhorn Smoker's heavy duty steel construction extends the smoker's life span.

Treat the inside of the smoker like a cast iron skillet by applying cooking oil to any appearing rust

Remove ash after each use and oil interior as often as the smoker is used.

CAUTION!!!

NEVER USE WATER TO HOSE OUT THE SMOKER

The major cause of rusting is cooking with a fire that's too hot. Inadequate maintenance and protection from the weather can also lead to unnecessary rusting. Most people confuse rust-out as burnt out damage. The primary cause of rust damage is failure to remove ash after each use. Allowing ash to sit on the lower charcoal grates and in the bottom of the Longhorn Smoker, will eventually cause rust as the ash gets wet and holds moisture over time. Ash contains corrosive elements capable of rusting through any thickness of steel. It's important to clean out any ash or coal that remains after cooking. However, allow the smoker and the ash to thoroughly cool before cleaning. Do not dispose hot ashes in a rubbish bin. Prolong the lifespan of your Longhorn Smoker by using a protective cover and store in a covered area.

GENERAL CLEANING

Cleaning of the smoker should only be done when the smoker is fully cooled.

Remove the porcelain coated steel cooking grills from the smoker after each use and clean them with warm, soapy water and a non-abrasive scourer like brass brush.

Re-season with vegetable oil on a regular basis to prevent rusting from developing inside the smoker.

Regularly check, empty, or replace the tin can under the grease hole.



LIGHTING YOUR FIRE

When lighting the fire directly on the charcoal grates, kindly take note of the following

- When cooking with charcoal and wood, it's crucial to be patient as this is more complicated than using gas. Take time to prepare the fire prior to cooking. Cooking with charcoal and wood guarantees a much better result when compared with gas.
- Allow the fire to burn properly for about 30-45 minutes before cooking. When using lump charcoal to start a charcoal fire, place two or three firelighters on the charcoal grates at the proposed site of the fire and pile the charcoal on top in a pyramid form.
- Light the firelighters so that the charcoal can start burning. The moment the coals have a light coating of grey ash, you can start cooking. The coals should be left undisturbed in this initial lighting process. This may take up to about 45 minutes.
- When lighting the fire, allow enough air to enter the smoker by opening the Firebox or Cooking Chamber door.
- When starting the fire with wood, start with small, dry pieces of about 30cm. Use firelighters or paper to light the wood. Add larger pieces of woods to increase the fire as it burns.
- Remember to wear protective BBQ mitts when lighting the fire.

When lighting the fire using a charcoal starter, you should:

- Place charcoal into the charcoal starter
- Put three firelighters on the charcoal grate where you plan to build the fire and Light the firelighters
- Place the charcoal starter over the fire.
- Ensure that the Firebox or Cooking Chamber door are kept open when lighting the fire to allow as much air in as possible.
- The moment the coals have a light coating of grey ash, you can start cooking. The coals should be left undisturbed in this initial lighting process.
- Remember to wear protective BBQ mitts when lighting the fire.

CAUTION!!!

NEVER USE SMOKER WITHOUT THE ASH DRAWER IN PLACE.

NEVER REMOVE THE ASH DRAWER WHILE CONTAINING HOT COALS OR HOT ASH.



VARIOUS COOKING METHODS

❑ DIRECT GRILLING

- Direct cooking refers to a high heat method which is best used for searing steaks, sausages, chicken fillets, hamburgers, fish and vegetables.
- Both the Firebox and the Cooking Chamber has charcoal grates and cooking grills and can be used to grill foods. It offers you a great capacity especially when you have to cater for large crowds of people.
- To set the Longhorn Smoker for direct grilling, the charcoal should be spread across the bottom of the charcoal grate, the cooking grills should be placed on top to enable you place the food directly above the coals.
- Lightly spray the cooking grills with oil before you start cooking.
- When spreading the coal, use a small shovel or some long handled tongs. Remember to wear a BBQ mitt to avoid any burns as the coals will be extremely hot.
- Spreading your coals into three temperature zones on the charcoal grate allows you to get better heat control.
 1. The Hot Zone: This is a double layer of coals which is used for initially searing of food to seal in all the juices.
 2. The Medium Zone: This is a single layer of coals which is used for cooking the food.
 3. The Cool Zone: This has no coals and it is used for warming.

❑ SMOKING OR SLOW COOKING

When smoking or slow cooking, build the fire in the Firebox and cook the food slowly in the Cooking Chamber. The smoke and heat passes indirectly through the opening between the Firebox and the Cooking Chamber smoke-cook the food, adding great flavour. Although this process takes longer, is well worth the wait.

When smoke-cooking, the temperature should range between 100°C – 125°C.

The fire should be built in the Firebox on top of the charcoal grate when smoking foods. When using wood, it is advisable to use seasoned hardwoods like Iron bark, red gum, Oak and any of the fruit woods. Pine or treated, painted or stained wood should never be used in the smoker as they give off toxic fumes that taint the food. Barks should be removed or burned off before adding food to the smoker as barks contain a high acid content which can impact an acrid flavour. Wildfire recommends the use of 100% natural wood.



VARIOUS COOKING METHODS

❑ HEAT CONTROL

A combination of fuel load, fuel type as well as air intake in the firebox controls the temperatures in offset smokers

Note: The Smoke Stack Damper is just a rain cap and should never be used for temperature control. The Smoke Stack Damper should be fully open when using the Longhorn Smoker, especially when establishing the fire.

The firebox Air Damper is the major tool for controlling cooking temperatures. The Air Damper should be wide open from the start up until the cooking chamber is close to reaching the desired cooking temperature. At this stage, the Air Damper should be half close until the temperature stabilises on the hotter side of the target temperature.

Once the smoker is up and running, plenty of air is needed to keep the fire burning clean. The Air Damper should be opened at least half way. The wider the Air Damper opens, the more quarters making the fire burn hotter and faster the hotter the fire gets, the cleaner it will burn. Installed on the side of the firebox is also an adjustable shaft. This is a handy feature to keep the firebox door open. This can be used when first starting the fire to allow more oxygen into the fire, or can be used during the cooking process to regulate air flow in conjunction with the Air Damper.

Avoid opening the lids on the cooking chamber to check food during the smoking process as this allows heat and smoke to escape, extending the cooking time needed.

Wildfire provided heat management baffle plates which should be used in the smoker. The plates are part 11,17 and 18. They are placed above the charcoal grates. To adjust the heat and flow of smoke inside the cooking chamber, the plates should be moved, eliminating hot spots or creating different heat zones as needed by the user. The aim is to dampen and reduce the heat on the cooking grates which are closest to the firebox side. This can be experimented using the baffles to regulate the temperature as desired.

CAUTION!!!

FOR OUTDOOR USE ONLY

REPLACEMENT OF PARTS

It's important to use only original parts. This protects the warranty coverage for parts replaced under warranty.



AFTER SALES SERVICE

If you have any question regarding service or spare parts, please contact us hello@wildfiresmokers.com.au

RECIPES AND COOKING INSTRUCTIONS

For more comprehensive instructions on how to cook with the Longhorn Smoker and to obtain tailored recipes, visit our website at www.wildfiresmokers.com.au