



**BEAST REVERSE FLOW SMOKER & CHARCOAL UNIT**

**User's Manual ITEM# SB-0000-1 MADE IN CANADA**



**PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE**

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## **IMPORTANT SAFETY WARNINGS**

**READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY**

### **BEFORE ASSEMBLING AND OPERATING YOUR UNIT.**

- Only use this unit on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the unit. Never use on wooden or other surface that could burn.
- Proper clearance of 10 feet between the unit and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when unit is in use. Do not place unit under a roof overhang or other enclosed area.
- For outdoor use only. Do not operate unit indoors or in an enclosed area.
- For household use only. Do not use this unit for other than its intended purpose.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from unit.
- When using charcoal lighting fluid, allow charcoal to burn with unit lid and door open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in unit and may result in a flash fire or explosion when lid is opened.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Place unit in an area where children and pets cannot come into contact with it. Close supervision is necessary when unit is in use.
- Do not leave unit unattended when in use.
- When adding charcoal and/or wood, use extreme caution and follow instructions in "Adding Charcoal/Wood During Cooking" section of this manual.
- Do not store or use unit near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Do not store lighter fluid or other flammable liquids or material under the unit.

Unit is hot when in use. To avoid burns:

- DO NOT attempt to move the unit.
- Brace unit with wheel chocks or other wheel blocking device so the unit does not accidentally move.
- Wear protective gloves or oven mitts.
- DO NOT touch any hot unit surfaces.
- DO NOT wear loose clothing or allow hair to come in contact with the unit or any other hot surfaces.
- Check grease level in grease cup often and empty or change when 3/4 full. Use extreme caution as the smoker and its contents will be hot.
- When using as a charcoal grill, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Do not exceed a temperature of 500°F. Always use with firebox basket in place.
- Use caution when assembling and operating your unit to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under unit.
- When opening the lid, make sure it is pushed all the way open. If lid is not fully open, it could fall back to a closed position and cause **SERIOUS** bodily injury or even death.
- In windy weather, place unit in an outdoor area that is protected from the wind.
- Close lid, door, smoke stack and air intake located on the firebox door to suffocate flame.
- Never leave coals and ashes in unit unattended. Before unit can be left unattended, remaining coals and ashes must be removed from unit. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around unit to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.

- After each use, clean the unit thoroughly and apply a light coat of vegetable oil to interior to prevent rusting. Cover the unit to protect it from excessive rusting.
- Use caution when lifting or moving unit to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authorities to determine proper size and type of fire extinguisher.
- Store the unit out of reach of children and in a dry location when not in use.
- Do not attempt to service unit other than normal maintenance as explained in “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

### **OPENING AND CLOSING FRONT CAM LOCK DOOR.**

- Slightly lift door to engage and center the door between locking tabs.
- With your right hand on the right side of the door push door closed until the cam locks are inline with the locking tabs.
- Turn cam locking handle counter clockwise until the cam locks fully engage the locking tabs.
- Over time your door may become misaligned, to readjust simply loosen the 6 hinge bolts located on the inside of the cook box and the locking tab bolts which are located in the 12 o'clock and 6 o'clock positions inside the cook box.
- Close the door and ensure the gap between door flange and cook box flange do not exceed 3/16 of an inch. Have a friend help you put pressure on the door to hold the door in place while you retighten the hinge bolts and then the locking tab bolts.
- Once all of the bolts have been tightened open and close the door slightly lifting the door to locate between the two locking tabs, locking cam and locking tabs should be aligned and operate smoothly.
- Use care when adjusting door to ensure cam lock and locking tabs are aligned if they are not and you force the cam lock to engage the locking tabs in a misaligned position you may damage the locking tabs.

### **SEASONING YOUR NEW HAMRFORGE BEAST SMOKER**

- Open chimney baffles to the wide-open position.
- Open air control damper on the fire box to the wide-open position.
- Open front door and slide all available grills onto the slides inside the cook box.
- Wipe units down using vegetable oil, lard or olive oil. (do not apply to any other surfaces other than the grill themselves)
- Using your favorite hardwood or charcoal light a fire inside the fire box.
- With the lid and front door closed allow the unit to reach a minimum temperature reading of 375 degrees Fahrenheit. Hold this temperature for 15-20 minutes.
- Close the air control damper to ¼ of an inch opening

- Season the unit until the fire has extinguished itself, depending on the type of wood and the size of fire used this process may take up to 4 hours.

### **USING YOUR HAMRFORGE BEAST AS A TRADITIONAL CHARCOAL UNIT**

- Open front door and slide your grill into the middle or top position slots inside the cook box.
- Using wood or charcoal build your fire directly on top of the smoke baffle, the smoke baffle is the plate that separates the bottom of the cook box from the cooking chamber.
- Open air intake traps on the fire box to the wide-open position.
- Open chimney traps to the wide-open position.
- Maintain fire to hold grill temperature between the barbeque or grill range on the unit's thermometer depending on the desired cooking style.

### **USING YOUR HAMRFORGE BEAST AS A PIZZA OVEN**

- Remove all grills from the cook box.
- Open chimney baffles to the wide-open position.
- Using wood or charcoal build your fire directly on top of the smoke baffle, the smoke baffle is the plate that separates the bottom of the cook box from the cooking chamber.
- Using a spatula and wearing oven mitts or other heat resistant gloves or other type of scraping tool, push the fire to far right side of the cook box directly under the chimney outlets.
- Using fire bricks (not included) to elevate the pizza stone place hot coals underneath pizza stone.
- Place your pizza stone (not included) inside the cook box on top of your fire bricks using care to leave ample room between the fire and the stone.
- Close the lid and front door.
- Pre-heat the cook box up to 500 degrees Fahrenheit
- With the front door open place pizza on the stone using a pizza peel.
- Cook pizza with the front door open.
- Remove pizza with a pizza peel and enjoy!

### **USING YOUR HAMRFORGE BEAST AS AN OFFSET REVERSE FLOW SMOKER.**

- Open chimney baffles to the wide-open position.
- Open air flow damper on the fire box to the wide-open position.
- DO NOT USE petrol-based accelerants or cubed fire starters to start fire.
- Using kindling wood or charcoal build your fire inside the fire basket located inside the fire box.
- Allow the smoker to reach 375 degrees Fahrenheit and hold this temperature for 10-15 minutes.
- Close the air flow damper down to ¼ of inch opening or until the unit reaches 225-250 degrees Fahrenheit or within the smoke range on the unit's thermometer.

- Maintain fire as needed to hold the unit in the 225-250 range or within the smoke range on the unit's thermometer.

### **CLEANING AND MAINTENANCE.**

- DO NOT USE cleaning agents or chemicals to clean the inside of the unit.
- DO NOT USE metal scrapers, steel wool or wire brushes to clean the unit. Using metal tools to scrape the unit can damage the steel's natural protective scale, scratch the paint and expose the raw steel to rust and oxidation.
- Using hot water and dish soap rinse the unit and remove any large deposits by hand.
- Using a sharp-edged wood scraper remove any grease, soot and ashes.
- Close the lid and open the cook box front door. Rinse with a power washer or a garden hose.
- Using a coarse threaded towel or rag wipe down the inside of the unit until it is dry.
- In the event your unit requires paint touch ups, use high temperature matte black paint. Do not paint inside the cook box. Prepare the surface requiring touch-ups by cleaning and removing and pain chips, grease or dirt. Using a Scotch-Brite® Heavy Duty Scrub Sponge rigorously scrub the area until clean. Using rubbing alcohol wipe the surface that requires paint. Apply paint and allow to dry according to paint manufacturers specifications.

### **NON TRANSFERABLE LIMITED LIFETIME WARRANTY .**

Hamrforge products are guaranteed to be free from defects in material and workmanship for the lifetime of the original owner upon presentation of the original receipt as proof of purchase.

This Limited Lifetime Warranty covers parts deemed defective by Hamrforge Inc. and does not cover any labor costs for diagnosis, troubleshooting, removal, installation, export duties, or shipping, freight or other transportation to or from Hamrforge Inc.

Whether you register electronically or by mail, you should retain the original sales receipt and other proof of original purchase, as this will be required for claims under this Limited Lifetime Warranty.

This Limited Lifetime Warranty coverage is as follows: Hamrforge's sole obligation under this Limited Lifetime Warranty shall be to repair or replace, at its sole discretion, any part deemed defective upon examination by Hamrforge Inc, upon claims received by Hamrforge Inc during the specific warranty periods.

Customer must obtain written approval from Hamrforge Inc before performing any service or repair by submitting a warranty claim under this Limited Lifetime Warranty. Hamrforge Inc. is not obligated under this Limited Lifetime Warranty following any unauthorized service or repair work and is not responsible for the charges of any repairs beyond repair or replacement, at its option, of covered warranty claims. Repair or replacement of any parts will not extend the original warranty coverage.

This Limited Lifetime Warranty is non-transferrable for the duration of the specific warranty periods outlined above.

To make a warranty claim under this Limited Lifetime Warranty , the owner must notify Hamrforge Inc for troubleshooting, and subsequent instructions, as to service and replacement of defective part(s) prior to attempting repair of a Hamrforge product

For warranty claims made outside the warranty periods commencing on the manufacture date but otherwise covered by the period commencing on the original purchase date, a proof of purchase shall accompany any request for warranty, unless previously submitted to Hamrforge Inc.

This Limited Lifetime Warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed. If damage is caused by lack of proper use, assembly, cleaning, maintenance, installation, accidents, natural disasters, by unauthorized third party attachments and/or modifications, by unauthorized service, or during shipment, this Limited Lifetime Warranty is not applicable.

The Limited Lifetime Warranty is void on any Hamrforge product being used in any commercial or food service setting (including but not limited to restaurant or catering use).

This Limited Lifetime Warranty does not cover damage from normal wear and tear from use of the Hamrforge product (for example, scratches, dents, dings and chipping) or changes in the appearance of the Hamrforge product that do not affect its performance.

Hamrforge products must be operated, cleaned and maintained at all times in accordance with the instructions in the Owner's Manual. This Limited Lifetime Warranty will not apply if your product has not been assembled, operated, cleaned and maintained in strict accordance with the manufacturer's instructions, or placed in accordance as listed in the Owner's Manual.

Performance problems due to operator error will not be covered by the Limited Lifetime Warranty

As this is a grill/smoker, the interior may experience changes in color of surface finish. This is not a flaw and as such is not covered under this Limited Lifetime Warranty .

There is no written or implied performance warranty on any Hamrforge product, as the manufacturer has no control over the assembly, operation, cleaning and maintenance or the type of fuel burned.

High ambient temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides, acid and salt are some of the substances that can affect metal coatings. For these reasons, the Limited Lifetime Warranty DOES NOT COVER PAINT, RUST OR OXIDATION on any components during the specific warranty coverage period.

Hamrforge Inc will not be responsible for performance issues caused by environmental conditions.

Damage to painted surfaces caused by scratches, melted items, drips/spills, external scores and residues left on these surfaces from the use of sauces, seasonings, oils, brines, abrasive cleaners, polishes or other chemical products are not covered in this Limited Lifetime Warranty .

Any modifications to the product will void this Limited Lifetime Warranty .

You are responsible for any shipping and transportation costs related to claims under this Limited Lifetime Warranty . Original parts required by Hamrforge Inc to be returned must be returned prepaid.

There are no express warranties other than the limited warranties stated herein above. No warranties whether express or implied, including, but not limited to, any implied warranties of merchantability of fitness for a particular purpose shall extend beyond the respective warranty periods described above.

Hamrforge Inc shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in, or use of, any Hamrforge product, accessories and/or heating elements. In no event shall Hamrforge Inc's obligations exceed the purchase price of the unit. This Limited Lifetime Warranty gives the customer specific legal rights and the customer may have other rights which vary from jurisdiction to jurisdiction. In consideration of this Limited Lifetime Warranty , the customer agrees that any dispute related to any Hamrforge product, or this Limited Lifetime Warranty , under the laws of Quebec, Canada.

THIS LIMITED LIFETIME WARRANTY GIVES YOU SPECIFIC RIGHTS WHICH MAY VARY FROM JURISTITION OR COUNTRY, WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, STATUTORY OR OTHERWISE, EXPRESS OR IMPLIED, ALL OTHER REPRESENTATIONS MADE BY HAMRFORGE INC OR ANY THIRD PARTY DISTRIBUTOR OR RETAILER AND ALL OTHER OBLIGATIONS OR LIABILITIES WITH RESPECT TO THE UNIT COVERED BY THIS LIMITED LIFETIME WARRANTY WHICH, AT THE TIME OF PURCHASE OR AT ANY TIME IN THE FUTURE, MAY BE MADE AGAINST HAMRFORGE INC, ITS OFFICERS, DIRECTORS, EMPLOYEES, AND AGENTS. EXCEPT as expressly provided herein, HAMRFORGE INC gives no other express or implied warranties relating to fitness for USE OF THE UNIT; merchantability of the UNIT, fitness for a particular purpose of the UNIT, quality of the UNIT; or condition of the UNIT. HAMRFORGE INC'S obligations shall not exceed its obligation expressly set forth in THIS LIMITED LIFETIME WARRANTY .

For warranty claims, please verify you have registered your unit within 30 days of purchase to validate your warranty.

**QUESTIONS, COMMENTS OR TECHNICAL SUPPORT.**

Please contact us at 1-877-366-0590 or by emailing us at [info@hamrforge.com](mailto:info@hamrforge.com)

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