

# GATEWAY DRUM SMOKER® USER MANUAL

*Welcome to the Insane Can Posse!*



Registered US Patent Product

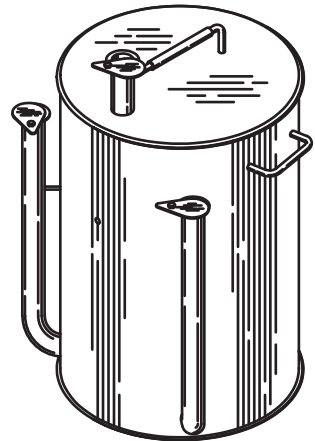
Register your Gateway Drum Smoker online at  
[www.GatewayDrumSmokers.com](http://www.GatewayDrumSmokers.com)

**DO NOT DISGARD. IMPORTANT - MUST READ BEFORE OPERATING**

Please read the entire user's manual before attempting to operate a Gateway Drum Smoker®. This manual contains important product information, warnings, and cooking tips. Gateway BBQ, LLC assumes no responsibility for results of careless and dangerous operation of any Gateway Drum Smoker® or its accessories. This smoker is intended for use as a food smoker, barbecue, or grill. It is not intended for any use not specifically described in this manual.

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**SERIAL  
NUMBER**



# GATEWAY DRUM SMOKER®: AWARD-WINNING PEDIGREE

Uniquely engineered for quality performance, Gateway Drum Smokers is the acclaimed premier brand of drum smoker on the market. Pioneering a new vision of barbecue, a Gateway Drum Smoker® offers an innovative solution to overnight pit-tending by slashing long cooking hours while simultaneously providing moist, more flavorful results in half the time.

Manufactured in the USA, Gateway Drum Smokers possess fuel efficiency second to none, and its userfriendly, light and portable design adds a versatile edge to every cook. Designed for the revolutionary HOT & FAST approach, but crafted to embrace the traditional Low & Slow cooking method, Gateway Drum Smokers serve up supreme performance on a backyard budget.

**Gateway Drum Smokers were used by elite pitmasters nationwide to receive the following accolades:**

- 2015 World Food Overall Champion**
- 2015 World Food - BBQ Division, Grand Champion**
- 2015 Sam's Club National Tour Grand Champion**
- 2015 Americal Royal *World Series of BBQ* Invitational Grand Champion**
- 2015 Kansas City BBQ Society's Sam's Club Team of the Year - Chicken**
- 2015 Kansas City BBQ Society's Sam's Club Team of the Year - Ribs**
- 2014 Sam's Club National Tour Reserve Grand Champion**
- 2014 American Royal 1st Place Brisket**
- 2012 American Royal 1st Place Ribs**
- 2012 Jack Daniels' 1st Place Chicken**

**180 Scores in Brisket, Chicken, and Ribs**

# GENERAL SAFETY WARNINGS

- ⚠ This appliance is intended for outdoor use only.
- ⚠ Do not store or use liquid propane cylinder within 10 feet (3m) of the smoker.
- ⚠ Do not use gasoline or other flammable liquids or vapors within 25 feet (8m) of the smoker.
- ⚠ Combustible materials should never be within 24 inches of the smoker.
- ⚠ Accessible parts of this appliance may be very hot.
- ⚠ Exercise reasonable care when operating. It may be very hot when cooking.
- ⚠ Never leave pit unattended when in operation.
- ⚠ Keep the smoker in a level position at all times.
- ⚠ Never lean over this appliance with loose flowing sleeves or
- ⚠ place bare hands or fingers directly on this appliance while lighting or operating the smoker.
- ⚠ Should a grease fire occur, leave lid closed until fire is out.
- ⚠ Heat resistant gloves or barbecue mitts should be used when operating the smoker.
- ⚠ Always make sure smoker is cooled before loading into vehicle for transport.
- ⚠ Using abrasive cleaners on the smoker itself will damage the finish.
- ⚠ Do not move smoker when it is in operation.
- ⚠ **WARNING:** Keep infants, small children, and pets away.
- ⚠ **WARNING:** Combustion by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## LIMITED WARRANTY

This warranty shall be limited to the repair or replacement of any part (s) which, under normal use, Gateway Drum Smokers determines, after reasonable examination, to be defective.

Gateway Drum Smokers shall replace parts found defective as provided above with equivalent parts and shall ship such parts at the Purchaser's expense to the Purchaser's designated shipping address. THIS LIMITED WARRANTY SHALL NOT COVER THE FOLLOWING: Any damage, failure, or operating difficulties caused by accident, abuse, misuse, alteration, misapplication, vandalism, improper maintenance; damage to paint due to overheating; and cracks or chips in the exterior paint after delivery to an authorized Gateway Drum Smoker dealer or distributor; damage or failure caused by tampering with or altering the original Gateway Drum Smoker design, except when directed or authorized by Gateway Drum Smokers; damage or failure caused by Purchaser's failure to follow federal, national, state, city or county building and fire codes.

TO THE MAXIMUM EXTENT PROVIDED BY STATE AND FEDERAL LAW, THIS LIMITED LIFETIME WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, AND SPECIFICALLY EXCLUDES THE FOLLOWING:

- WARRANTY TO ANYONE OTHER THAN THE ORIGINAL PURCHASER;
- WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE;
- ANY AND ALL LIABILITY FOR INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES, EXCEPT WHERE SUCH EXCLUSION IS EXPRESSLY PROHIBITED BY LAWS OF THE STATE OR THE ORIGINAL PURCHASER'S RESIDENCE.

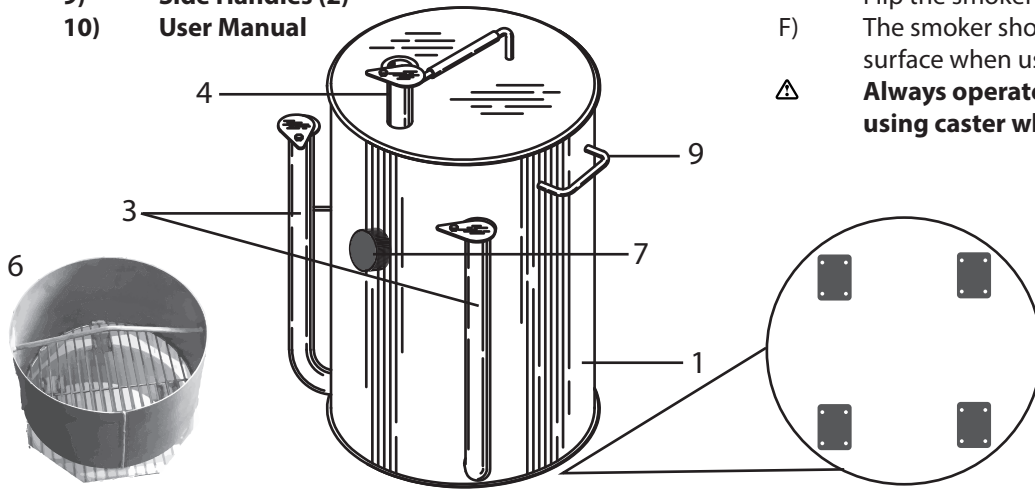
**DO NOT LEAVE THE LID OFF OF THE  
GATEWAY DRUM SMOKER AND UNATTENDED WITH  
LIVE COALS. EXTREME HEAT IN EXCESS OF 450  
DEGREES FAHRENHEIT COULD DAMAGE PAINT.**

*Gateway Drum Smokers are manufactured with high-heat industrial quality paint that will withstand temperatures up to 450 °F. Paint and graphics are not covered under warranty. MATTE Finishes withstand temperatures up to 1000 °F.*

# GETTING STARTED

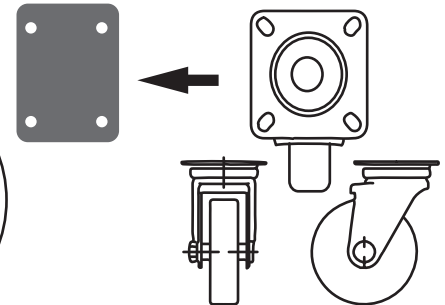
## GATEWAY DRUM SMOKER CONTENTS

- 1) Fully Welded Unit
- 2) Grate Pegs Welded Inside Unit
- 3) Air Adjusting Intake Pipes (2)
- 4) Air Adjusting Exhaust on Lid
- 5) Hanging Hook Inside Smoker Lid
- 6) Removable, High-Capacity Fire basket
- 7) Center-Mounted 3" Custom Dial Thermometer
- 8) Removable Wheel Kit: Wheels (4), Screws (16)
- 9) Side Handles (2)
- 10) User Manual



## WHEEL KIT ASSEMBLY

- A) Remove the lid and all interior parts: fire basket, grates, wheel kit, and any accessories from the smoker.
  - B) Carefully flip the smoker upside down, placing it on a level surface.
  - C) Place a wheel on each of the 4 welded smoker feet so that holes align.
  - D) Using the self tapping screws, drill the screws into place.
  - E) Check to make sure wheel is secured tightly in place. Flip the smoker right side up and placedown gently.
  - F) The smoker should now swivel and move over the surface when using the handles to guide the smoker.
- ⚠ **Always operate smoker on a level surface when using caster wheels.**



# GETTING STARTED

## SEASONING & LIGHTING INSTRUCTIONS

- A) The smoker should be on a level, heat-proof surface. Gateway Drum Smokers should only be operated outdoors.
- B) Remove lid, fire basket, and grate and set aside.
- C) Using cooking spray, spray the inside walls of the smoker. Start at the bottom of the smoker and spray in a circular motion working your way up the inside walls.
- D) Load approx. 8 lbs. of charcoal into fire basket with or about 2/3 full.
- E) Using handle, gently place fire basket in the smoker.
- F) Place paraffin wax cube on top of charcoal and light.
- G) Push charcoal near cube to catch fire. Do not smother cube.
- H) Adjust both intake flappers to a fully open position and leave lid off.
- I) Allow approximately 15 minutes for charcoal to catch fire.
- ⚠ **WARNING! Do not leave fire unattended. Exceeding heat of 450° F will harm the exterior paint finish.**
- J) Once fire is lit, place lid on smoker and dial-down intake flappers to lock-in desired temperature.  
*Models BH55900 and BH30900 have been powder coated and will withstand higher temps.*

## CLEANING YOUR GATEWAY DRUM SMOKER

### *Simple Cleaning technique for after each cook:*

- A) Make sure smoker is cool and charcoal is fully extinguished.
  - B) Remove lid, fire basket, and grate and set aside. Remove heat shield ring in bottom of smoker for more thorough cleaning.
  - C) Scrape sides and bottom with grill scraper and remove residue. **TIP: Grill Scrapers with a bowl on the end to scoop excess ash and residue work best.**
  - D) Mild soap and water can be used on the outside to wipe away any drippings or mess.
  - ⚠ **WARNING! Using abrasive cleaners on the smoker itself may damage the paint finish.**
- Giving the smoker a thorough cleaning once a year will add years to the life of a Gateway Drum Smoker.*
- E) Complete steps A - D above, this time making sure to remove heat shield ring.
  - F) Carefully turn smoker on side.
  - G) Using a shop-vac, remove all ash and residue.
  - H) Use high pressure water to spray inside walls and bottom of the smoker.
  - J) Leave smoker lid off until smoker unit is dry.

# QUICK REFERENCE

MEAT	RECOMMENDED SETTING	COOKING TIME	INTERNAL TEMPERATURE/ DONENESS
Chicken	275° F	45 min. - 1 ½ hours	165° F Breast 185° F Dark Meat
Ribs	275° F	2 hours Wrap in foil after 1 hour and place back on smoker grate	205° F
Pork	300° F	4 - 6 Hours Wrap in foil after 2 Hours	205° F - 210° F
Brisket	300° F	4 - 4 ½ Hours Wrap in foil after 2 Hours	210° F

Be sure to visit [www.GatewayDrumSmokers.com](http://www.GatewayDrumSmokers.com) for more recipes, tips, and training videos.

Other resources to try include:

Insane Can Posse Facebook Group Page: <https://www.facebook.com/groups/348185771958128>

[www.BluesHog.com](http://www.BluesHog.com)

# ACCESSORIES

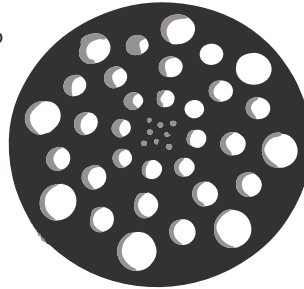
## A) HEAT DIFFUSER PLATE

The Heat Diffuser Plate may be placed on the bottom grate level and used to disburse the direct heat from the fire basket creating a more indirect heat source effect and evening out the temperature from top to bottom when cooking on multiple levels.

Model# 10530 fits 30 gallon Gateway Drum Smoker.  
Model# 10555 fits 55 gallon Gateway Drum Smoker.

### USING A DIFFUSER:

- Remove lid and grate(s) from Gateway Drum Smoker.
- Light the charcoal in the fire basket like normal.
- Hold the Heat Diffuser Plate at an angle and lower into drum resting it on the lowest level pegs closest to the fire basket. Place grate back onto top level pegs for cooking.
- Place food on top rack and replace lid.



A



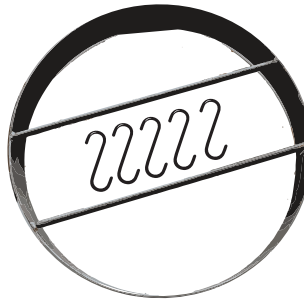
## B) RIB HANGER KIT

The Rib Hanger Kit comes with rib hanger (2 bars) and set of (5) S-hooks to easily hang your meat allowing for the heat to encircle your meat entirely and cook more evenly.

Model# 10630 fits 30 gallon Gateway Drum Smoker.  
Model# 10655 fits 55 gallon Gateway Drum Smoker.

### USING A RIB HANGER:

- Remove lid and grate(s) from Gateway Drum Smoker.
- Light the charcoal on the fire basket like normal.
- Place rib hanger on top level pegs. The 2 crossbars should be at the top.
- Using S-hooks, hang meat vertically over the fire basket.
- Replace lid and let cook.



B



ACCESSORIES NOT INCLUDED. SOLD SEPARATELY.

# ACCESSORIES

## C) SIDE TABLE

Locking onto a handle of the Gateway Drum Smoker®, this poly-material table gives additional working space. Can be used as a cutting board and fits nicely, laying flat on a grate inside the drum for easy transport. Easily removable and easily cleaned with soap and water. No hassles with install/assembly.

*Fits 55 gallon Gateway Drum Smokers only.*

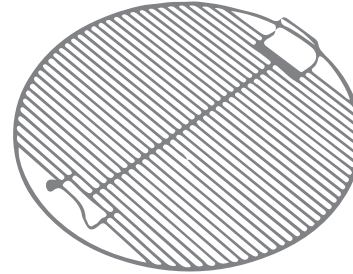
C



## D) EXTRA COOKING GRATE

While your Gateway Drum Smoker® comes standard with one cooking grate, you may also purchase additional grates to maximize space and cook on multiple levels.

D



## E) WATER PAN

The Water Pan may be placed on the bottom grate level and used when slow smoking and indirect cooking.

E



*ACCESSORIES NOT INCLUDED. SOLD SEPARATELY.*