



# USER GUIDE

## Gateway Drum Smoker®

### INSTRUCTIONS FOR SEASONING DRUM SMOKER:

1. Spray cooking spray in barrel and burn at 300°F for 2 – 3 hours.

### LIGHTING DRUM SMOKER:

1. Put desired amount of coal in fire basket and always light from the top down. Starter cubes or a chimney starter half filled with lit coals is best.
2. Leave lid open for 15 minutes while fire is starting.
3. Place lid back on drum and start dialing down the intakes to reach desired temperature.

### RECOMMENDED SETTINGS:

1. Grilling at temperatures between 250 – 325°F without electronic assistance.
2. Ribs: 275°F for 2½ hours.
3. Pork & Brisket: 300°F for 4½ hours.

### WARNINGS

- ☒ This appliance is intended for outdoor use only.
- ☒ Do not store liquid propane cylinder within 10 feet (3m) of this appliance.
- ☒ Do not store or use gasoline or other flammable liquids or vapors within 25 feet (8m) of this appliance.
- ☒ Combustible materials should never be within 24 inches of this appliance.
- ☒ This appliance should never be used by children. Accessible parts of this appliance may be very hot. Keep young children away while in use.
- ☒ You should exercise reasonable care when operating this appliance. It will be hot during cooking or cleaning and should never be left unattended or moved while in operation.
- ☒ Never lean over this appliance or place hand or fingers directly on this appliance while it is in operation.
- ☒ Should a grease fire occur, leave door closed until fire is out.
- ☒ This appliance should be cleaned thoroughly on a regular basis.
- ☒ Use heat-resistant barbecue mitts or gloves when operating this appliance.

### IMPORTANT – MUST READ BEFORE OPERATING

Please read the entire user's guide before attempting to operate the Gateway Drum Smoker®. Gateway BBQ Company, LLC assumes no responsibility for results of careless and dangerous operation of the Gateway Drum Smoker® or other products. This smoker is intended for use as a food smoker, barbecue and grill. It is not intended for any use not specifically described in this manual.

**DANGER** – Failure to follow the WARNINGS set forth below may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

With these cautions in mind, enjoy your new Gateway Drum Smoker® and the delicious food it will produce.

### SAFETY TIPS

1. When using caster wheels, make sure to cook on a level ground.
2. Always make sure drum is cooled before loading into vehicle for transport.

\*\* Gateway BBQ Company, LLC assumes no responsibility for any accidents that may occur when operating a Gateway Drum Smoker.

Thank you for purchasing your Gateway Drum Smoker®!

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

\*\*Gateway Drum Smokers are manufactured with high heat industrial quality paint that will withstand temperatures up to 450 degrees Fahrenheit. Paint is not under warranty.