



8245 Dixie Shreveport Rd, Shreveport, LA 71107
OFFICE: (318) 220-0380 -- FAX: (318) 220-9022

Getting Started with our Chubby and Party Smokers

I would like to thank you personally for becoming a part of the Backwoods Smoker family. I also would like to give you some helpful information on how to close the doors and use the BWS to get you started on many years of enjoyable meat smoking.

Due to the fact that your smoker is new, the gaskets, hinges, and latches are stiff. As you use the smoker it will gradually get easier to close the doors. The gaskets will start compressing, and the latches and hinges will start moving more freely. The gaskets are checked at the factory for a tight seal. To achieve this tight seal you must slam the doors extremely hard. Place the palm of your hand on the door latch and slam it very hard. To know if the doors shut properly, the plunger on the handle will go under the strike plate and not the roller. You can visually look to see if this has been achieved. Also slam the doors and wiggle the handle on the door -- if there is any movement in the handle it is not shut properly. If this is the case, open the door and slam it with a little more force. If the handle does not move the door is closed properly. This will keep the door from popping open as the smoker heats up. Over a period of time and uses, the door will get easier to shut.

Here is a little information on how to start the fire to maintain a good even heat. On the Chubby, G2 Chubby, Party, Extend Party, and G2 Party, start with approximately ½ chimney of charcoal using a good brand of charcoal (Royal Oak, Sam's Choice, Hy-Top). I prefer briquettes due to the uniform size and air space around the briquettes. While starting the chimney for the fire pan, I fill it to within ½ to ¾ inch from the top of the water pan. When briquettes are lit (at least white around edges) dump the chimney in the back left corner of the fire pan. Add unlit charcoal in to the fire pan, letting it touch the lit charcoal. Leave both air intake dampers and top exhaust damper wide open. At this time, you are preheating your smoker while you are preparing your meat.

[continues on next page]

I like cooking between 240 degrees and 250 degrees. When you get to within 5 to 10 degrees of set point, close the side air intake dampers to within ¼ inch, leaving the top damper open all the way. Place the meat in the smoker -- do not hit the thermometer stem when shutting the door. Open the bottom door and place your wood of choice in the fire pan, letting one end touch the lit coals. Let the rest run out over the unlit coals. This will give it an even and mild smoke flavor as the fire works across the fire box. If using chunk wood, put one on lit and one on unlit. This also will give you an even flavoring. Close bottom door to the fire box, and check handles for proper seal (as explained above).

Watch the thermometer for temperature -- you may need to adjust the air intake damper doors. The temperature will drop some when you open the top door to place the cold meat in the cooking chamber. Do not be quick to adjust the damper until the cooker stabilizes. If you have any questions, please call the dealer you bought your Backwoods Smoker from to get help or call the factory. I hope this information is helpful to achieve the BBQ flavor you desire.

Have a blessed and wonderful year,

Mike McGowan