

Questions or concerns.

The team here at Cajun Smokers believe in quality not quantity that is why we continue to hand make every unit right here in Minnesota. We stand behind our work so if you ever have a problem or even just a question please feel free to contact us and we will be glad to help and Thank you for your purchase of our great product.

Our products come complete with a limited lifetime warranty.

- For warranty or replacement parts please contact us directly and not the retailer you purchased the product from.
- Please have copy of receipt available when addressing warranty concerns.

Contact Us

Check us out online at www.cajunsmokers.com

467 34th St S Fargo ND, 58103

Phone: (701)740-5466

Email: sales@cajunsmokers.com

Web: www.cajunsmokers.com

Cajun Smokers Owner's Manual



CAJUN Smokers

Nothing Cooks Like A Cajun!



Cajun Smokers
467 34th St S
Fargo ND, 58103

Table of Contents

Introduction to your new Cajun Smoker	1
Expanded Parts View	2
Safety Features.....	3
Care Instructions.....	4
Fire Box Operation and Instruction.....	5
Cook Chamber Operation and Instruction.....	6
Warranty information.....	7

Fire Box Care & Storage

Cleaning: First be sure that fire box has cooled before cleaning and storage. Remove wood/coal rack from fire box and clean away any debris. Remove ash from bottom of Fire Box and be sure that fire has been full extinguished. Place ash into metal waste receptacle and keep away from buildings and flammable materials. If storing for long period of time apply a coat of Pam cooking oil on inner fire box walls and your Cajun Smoker is ready to store.

Fire Box Operation Instructions

Congratulations you are ready to use your Cajun Smoker. The first step is to select the type of hard wood you will be cooking with. Next pile a small amount of preferred charcoal about 15 to 20 pieces in the center of the wood/coal rack then add your Cajun Smokers premium cooking wood. Next make sure the chimney damper and the fire box air dampers are fully open and light the coals and wood. For fast easy lighting use a coal containing lighting fluid. You may adjust the fire box air dampers according to the wind. Open Fire box damper to allow Air from wind in and close opposite side air damper. To control Temp use Chimney Damper (Open chimney damper to raise Cook chamber temp) (Close chimney damper to lower cook chamber temp). When fire begins to die add your Cajun Smokers Premium Cooking Wood to maintain cook temps in cooking chamber.

Cook Chamber Operation Instructions

Be sure cook surfaces have been cleaned thoroughly before applying food products. Adjust Heat Tuning plates to desired location add desired amount of wood. (DO NOT COMPLETELY FILL FIRE BOX) (NEVER FILL FIRE BOX MORE THAN 1/3 OF ITS SPACE) Next rotate air dampers on fire box and chimney to open position and light wood in fire box. Then Pre Heat cook chamber to desired temperature. Next it is recommended to apply a small amount of Pam cooking spray on cook surface then apply food products to grill. Close cook chamber door and apply pressure latch. Use Thermostat to monitor cook temperature.

Care Instructions

Your Cajun Smoker is built to last so by following a few simple care procedures your Cajun Smoker will last a Lifetime!

Exterior Care

Your New Cajun Smoker is coated with a durable high temp finish and with proper care will last for years to come.

Cleaning: You may use a mild degreaser in conjunction with hot water and soft cloth then rinse. For heavy stains a oven cleaner can be used for if let set for only 5 minutes then rinse.

Storage: Once your exterior surface has been cleaned cover with grill cover or store inside.

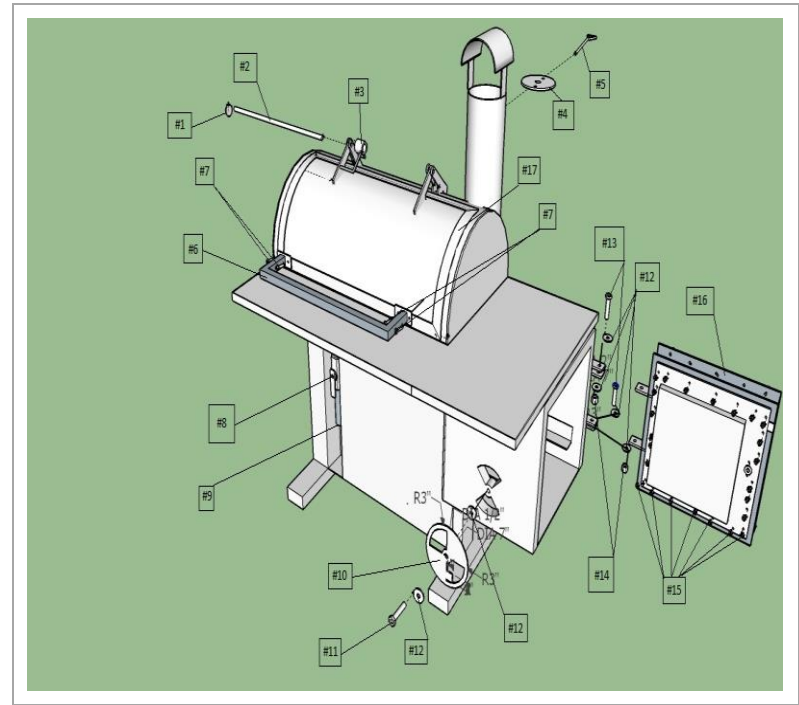
Cook Chamber Care

Tuning Plate care: Remove tuning plates and scrape off debris from food then apply a mild degreaser then rinse. Once dry apply Pam cooking oil and reinstall tuning plate to desired location.

Racks Cleaning & Storage: To clean cook racks scrub grate with grill brush then steam clean with pressure washer. Dry racks and apply a light coat of Pam cooking oil.

Cook Chamber: Open grease drain and drain grease. Remove all other debris with putty knife. Spray a mild degreaser in the chamber and let sit for 10 min then steam clean out chamber with grease drain in the open position. Make sure grease drain is clear of debris to allow water and grease to escape. Close drain and coat cook chamber with Pam cooking oil and heat chamber to 200 degrees for 10 minutes and your Cajun Smoker is ready to store.

Parts View & List



- | | |
|-----------------------------------|--------------------------|
| 1. Hinge Cap | 11. Fire Box Damper Bolt |
| 2. Cook Chamber Hinge shaft | 12. 1/2" Washer/Spacer |
| 3. Counter Weight Spring | 13. Fire Box Hinge Bolt |
| 4. Chimney Damper | 14. Fire Box Hinge Nut |
| 5. Chimney Damper Shaft | 15. Fire Box Bezel Nut |
| 6. Cook Chamber Handle | 16. Fire Door Bezel |
| 7. Handle Mounting Bolts | 17. Cook Door Bezel |
| 8. 1/4 turn Grease Drain Valve 1" | |
| 9. 1" Grease Drain | |
| 10. Fire Box Air Damper | |

Safety Features

Safety Introduction

Congratulations on the purchase of your new Cajun Smoker. We would like you to take a moment to read about all the amazing safety features your new Cajun Smoker is packed with. Below is a list of all the great features and directions and the recommended way in which to use them.

1. *Safety latch (cook Chamber Door). This latch is located on the top of the chimney and locks door automatically in the open position if door is fully opened. To release latch lift latch lever while holding the cook chamber door with other hand and close door.*
2. *Insulated fire box serves as a heat shield to prevent burns. FIRE BOX STILL GETS HOT MUST USE CAUTION.*
3. *Cleanable door seal. The Sure Seal can be removed for cleaning to prevent bacteria from growing. Remove door bezel screws to release Sure Seal, clean and replace seal install bezel screws.*
4. *Welded inner seams prevents bacteria from hiding and growing and makes cleaning a breeze.*
5. *Caster Locks. Lock your smoker in place with our locking wheels.*

"All of us at Cajun Smokers Keep safety a #1 priority and we would like to thank you for taking the time to read this section carefully to fully understand how to use your Cajun Smoker safely. Enjoy!"

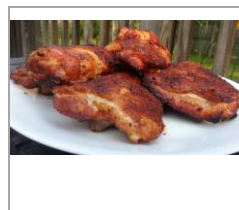
Warranty

Warranty: Your Cajun Smoker comes complete with our limited lifetime warranty which includes the repair or replacement to any exterior finish, hinges, handles, latches, dampers, doors, and bezels that are O.E.M.

There is a one year warranty on normal ware items such as the Sure Seal, glass replacement, and casters.

Warranty is nontransferable and a copy of the original purchase agreement must be provided to obtain any warranty benefits.

Recipe



Smoked chicken: Preheat your Cajun Smoker to 325 Degrees Fahrenheit. Spray cook surface with Pam cooking spray. Apply desired amount of Slap your Mama seasoning found @ Walmart then add salt and ground black pepper. Place seasoned chicken on cook surface and close cook chamber lid and cook at 325 degrees F for 60 min then check and rotate chicken apply Q Shack BBQ sauce if desired and close lid and cook for a additional 30 minutes or until you measure 165 degrees inside temperature. Place Chicken in tin foil let sit for 5 minutes then serve.