

# SMOKER HOUSE GRILL

**Model 66927**

## CLEANING, ASSEMBLY, AND OPERATION INSTRUCTIONS



Distributed exclusively by Harbor Freight Tools®.

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Visit our website at: <http://www.harborfreight.com>



**Read this material before using this product.  
Failure to do so can result in serious injury.  
SAVE THIS MANUAL.**

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**For technical questions or replacement parts, please call 1-800-444-3353.**

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## SAVE THIS MANUAL

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Keep this manual for the safety warnings and precautions, assembly, operating, inspection, maintenance and cleaning procedures. Write the product's serial number in the back of the manual near the assembly diagram (or month and year of purchase if product has no number). Keep this manual and the receipt in a safe and dry place for future reference.

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## IMPORTANT SAFETY INSTRUCTIONS

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In this manual, on the labeling, and all other information provided with this product:



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

### **DANGER**

**DANGER** indicates a hazardous situation which, if not avoided, will result in death or serious injury.

### **WARNING**

**WARNING** indicates a hazardous situation which, if not avoided, could result in death or serious injury.

### **CAUTION**

**CAUTION**, used with the safety alert symbol, indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

### **NOTICE**

**NOTICE** is used to address practices not related to personal injury.

### **CAUTION**

**CAUTION**, without the safety alert symbol, is used to address practices not related to personal injury.

### **READ AND UNDERSTAND ALL INSTRUCTIONS**

When using wood, or charcoal burning products, safety precautions should always be followed including the following:

#### Work Area Safety

1. Do not use indoors. *Using this Smoker House Grill in unventilated, (or areas with poor ventilation), will produce Carbon Monoxide accumulation which can cause drowsiness, illness and/or death.*
2. Close supervision is necessary when used near children. *Do not allow children or pets to play near this Smoker House Grill at any time. This product is not a toy.*
3. Extreme caution must be used when moving this Smoker House Grill. *The charcoal, or wood inside may still be hot even after a day without use.*
4. Make sure there is adequate empty space surrounding the Smoker House Grill. *Keep the work area free of obstructions and other debris.*

#### Hot Surface Safety

1. Do not touch hot surfaces. *Use heat resistant gloves, or oven mittens*

to touch handles or knobs. After use, allow Smoker House Grill to cool at least 30 minutes before putting on or taking off parts.

2. **Do not operate this Smoker House Grill near flammable materials.** *There is always a chance of fire if flammable materials are stored, or positioned temporarily nearby.*
3. **Keep multiple ABC class fire extinguishers nearby.** *Monitor the Smoker House Grill while in use.*

### **Food borne illness Safety**

1. **Before every use, thoroughly clean the Smoker House Grill** - (see "Cleaning" section for instructions), and wash your hands.
2. **Follow Food and Drug Administration (FDA) food safety recommendations for cooking and food handling ([www.fda.gov](http://www.fda.gov)).** Also, refer to the following safety information, taken from FDA's website:
  - a. **Cooking times (if provided) are estimated. Verify that all food is properly cooked.** *All meat should be cooked to an internal temperature of at least 160° F<sup>1</sup>.*
  - b. **Keep hot food hot (above 140° F) and cold food cold (below 40° F).** *Do not let perishable food sit out longer than 2 hours (1 hour in temperatures above 90° F).*

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1 Poultry should be cooked to an internal temperature of at least 165° F. For whole poultry, temperature measurement should be taken in the thigh. To gauge shellfish doneness, refer to FDA food safety guidelines.

### **Specific Safety**

1. **DO NOT pour (or squirt) lighter fluid onto burning coals.** *Doing so can cause fire and/or explosion resulting in severe personal injury, or death.*
2. **Never use charcoal that has been pre-treated with lighter fluid.** *Use only high grade plain charcoal, or charcoal/wood mixture.*
3. **Use only approved charcoal lighter fluid to ignite charcoal. DO NOT use gasoline, kerosene, or alcohol.** *Use of these (or similar) products may cause an explosion possibly leading to severe personal injury and/or death.*
4. **Use this Smoker House Grill outdoors only. Never use inside your house, or in any confined space. Never use under canopies, or trees. Used without adequate ventilation, this product can cause carbon monoxide buildup leading to drowsiness, illness and/or death.**
5. **Place Smoker House Grill on a stable, level surface, away from wooden fences, shrubs, trees and/or sheds. The surface must be capable of supporting at least 85 lbs.**
6. **An adult must always be in charge of this Smoker House Grill when it is being used. Keep children and pets a safe distance at all times.**
7. **Some parts of this Smoker House Grill may have sharp edges. Always wear heavy duty work gloves if necessary when handling this product.**

8. Use heat resistant gloves, oven mittens, and/or hot pads for handling the “hot” Grill and/or implements (not supplied) for use with the Smoker House Grill.
9. Insure that there is at least 3 feet clearance around all sides of this Smoker House Grill when it is being used.
10. The use of accessory attachments not recommended by the manufacturer may cause injuries. Do not use the Smoker House Grill for other than intended use.
11. Maintain labels and nameplates on the appliance. These carry important safety information. If unreadable or missing, contact Harbor Freight Tools for a replacement.
12. Do not store anything other than the manufacturer’s recommended accessories in this unit when not in use.
13. The warnings, precautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.



**SAVE THESE INSTRUCTIONS.**

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## SPECIFICATIONS

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Food Capacity	Up to 50 lb
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## UNPACKING

When unpacking, make sure that the item is intact and undamaged. If any parts are missing or broken, please call Harbor Freight Tools at 1-800-444-3353 as soon as possible.

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## CLEANING

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Read the **ENTIRE IMPORTANT SAFEGUARDS** section at the beginning of this manual including all text under subheadings therein before set up or use of this product.



**WARNING** TO PREVENT SERIOUS

**INJURY:** Before cleaning, make sure the unit has cooled completely. To prevent food borne illness, wash the unit before assembly in hot, soapy water, taking care to rinse completely. Wipe with a soft rag. Allow Smoke House Grill to dry completely before assembly or use.

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## ASSEMBLY

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Read the **ENTIRE IMPORTANT SAFEGUARDS** section at the beginning of this manual

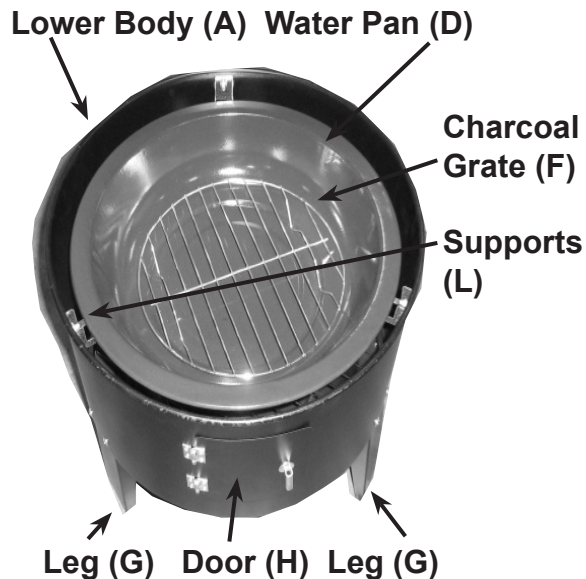
including all text under subheadings therein before set up or use of this product.

**⚠ WARNING TO PREVENT SERIOUS INJURY:**

**Before assembly or adjustment, make sure the unit has cooled completely.**

NOTE: For additional information regarding the parts listed in the following pages, refer to the Assembly Diagram near the end of this manual. Tools needed (not supplied), are a phillips head screwdriver and a small adjustable wrench.

**Figure 1**



**NOTE: There are three Legs (G), and three Supports (L).**

1. Clean the Smoke House Grills before assembly as explained in the "Cleaning" section.

**NOTE:** The Doors (H) on the Lower Body (A), and the Upper Body (B) are riveted in place. Attached also is the Air

Vent (I) on the Dome Lid (C), and the Handle Bases (J), and Handle Knobs (K) to the Upper Body (B). All other parts need to be assembled. See **Figure 1** and see also the "Assembly Diagram" on page 10 of this manual.

2. Attach three Legs (G) to the Lower Body (A) using Bolts (1), and Nuts (2).
3. Attach three Supports (L) to inside of Lower Body (A) using Bolts (1), and Nuts (2).
4. Place Water Pan (D) onto the three Supports (L), then lay a Charcoal Grate (F) into the Water Pan (D).
5. Place a Cooking Grill (E) on the upper lip of the Water Pan.
6. This finishes the Lower Body assembly.
7. For the Upper Body (B), attach three Supports (L) to inside of the Upper Body (B) using Bolts (1), and Nuts (2). Then place Water Pan (D) onto the supports. Now lay a Cooking Grill over the Water Pan (D).

**8. Stack the Smoker House Grill for use as follows:**

- a. Set the Lower Body (A) onto a level, flat area able to support the Smoker House Grill, it's maximum load of charcoal (16 to 20 lbS. per level), and it's maximum food capacity of 50 lbS.
- b. Next: A Water Pan (D) with Charcoal Grate (F) inserted should be placed on the three Supports (L) of the Lower Body (A).
- c. Next: A Cooking Grill (E) will rest on the upper lip of the Water Pan (D).

- d. Now, place the Upper Body (B) on top of the Lower Body (A). Then: Insert the other Water Pan (D) into the Upper Body (B).
- e. Place the last Cooking Grill (E) onto the lip of the Water Pan (D).
- f. Lastly, place the Dome Lid (C) on top of the Upper Body (B).

**NOTE:** The Smoke House Grill may be used with only the Lower Body (A), Water Pan (D), Charcoal Grate (F), and Cooking Grill. (Use of the Dome Lid (C) is optional if open grilling is desired).

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## OPERATION

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**Read the ENTIRE IMPORTANT SAFEGUARDS section at the beginning of this manual including all text under subheadings therein before set up or use of this product.**

1. Clean the appliance before each use as explained in the “Cleaning” section.
2. **NOTE:** Before first use (and after cleaning), apply a light coat of vegetable oil, or vegetable cooking spray to interior of the Dome Lid (C), the Upper (B), and Lower Body (A), and the Cooking Grills (E). This will help reduce interior rusting. Do not apply oil to the Water Pans (D).

### 3. **Curing the Smoker House Grill:**

**NOTE:** Curing is a “breaking in” step, and is useful for ridding your Smoke House Grill of any “new” smell that may accompany a brand new product. It also prevents any foreign

smell or taste the first time you cook food.

- a. Remove Dome Lid (C) and Upper Body (B) from Smoker House Grill.
- b. Do not put water into the Water Pans (D) at this time.
- c. Place fresh charcoal briquettes onto the Charcoal Grate (F) in the Lower Body (A). Lay the briquettes flat (do not stack) in square pattern leaving approximately 1/2” between each briquette.
- d. Apply an ample amount of lighter fluid to briquettes and let it soak in for about three minutes.
- e. Place the Upper Body (B) onto the Lower Body (A). Light the charcoal in the Upper Body from the top, using a long wooden match, or long neck butane lighter.
- f. Open the side Door (H) (for ventilation). Light the charcoal briquettes on the grate in the Lower Body (A) using either a long wooden match, or a long neck butane lighter. Leave the side Door (H) open.
- g. It is very important to leave the Dome lid (C) off, and the Doors (H) open until the lighter fluid has completely burned off. This usually takes about 10 minutes.
- h. Close the two Doors (H), and place the Dome Lid (C) onto the Smoker House Grill. Open the Vent (I), on top of the Dome Lid (C), all the way.

**NOTE:** Let the charcoal completely burn out before emptying the charcoal ash into a metal ash storage container with a tight metal cover.

4. To prevent accidents, let the Smoker House Grill cool completely before

emptying, cleaning, or storing. Always store the Smoker House Grill away from flammable materials, and out of children's reach.

#### 5. Using your Smoker House Grill:

- a. Remove the Dome Lid (C), and the Upper Body (B) and set aside.
- b. There are two options for placing the Water Pan (D) in the lower body. The Water Pan can be placed low in the lower Layer Body (A) by resting Water Pan on the inside Leg (G) supports, or the Water Pan can rest on 3 upper Supports (L). Now center the Charcoal Grate (F) in the middle of the Water Pan (D).
- c. Stack 8 to 10 lb of fresh (non pre-treated) charcoal on top of the Charcoal Grate (F).
- d. Saturate charcoal with lighter fluid that is approved for lighting charcoal ONLY. NEVER use gasoline, kerosene, alcohol, or any other non-approved starter.
- e. Wait 2 to 3 minutes for lighter fluid to soak in. Store the unused charcoal and lighter fluid a safe distance from the Smoker House Grill.
- f. Place a Cooking Grill (E) onto the top lip of the Water Pan (D).
- g. Open the Door (H) on the side of the Lower Body (A) (for ventilation), and carefully light the stack of charcoal using a long wooden match, or a long neck butane lighter.

**NOTE:** Let the charcoal burn until it is covered with a light gray ash before closing the side Door (H).

- h. As soon as the lower charcoal is burning, place the Upper Body (B) onto the Lower Body (A) and place

a Water Pan (D) securely onto the Supports (L) within the Upper Body (B).

- i. Carefully fill the Water Pan (D) with warm water, or marinade to 1" below the top of the pan rim. NOTE: A full Water Pan (D) will hold one gallon of water and should last 2 to 3 hours.
- j. Place a Cooking Grill (E) onto the top of the Water Pan (D) in the Upper Body (B).
- k. Place your food onto the Cooking Grill (E) in the Lower Body (A). Spread the food in one layer throughout the Chrome Cooking Grill (E), allowing at least 1/2 inch of space between the various pieces of food. This will allow the smoke and moist heat to circulate around and through all the food evenly.
- l. Additional food can be added to the top cooking Grill (E).
- m. Place the Dome Lid (C) onto the Smoker House Grill and allow the food to cook.

**NOTE:** The Smoker House Grill may be used without the Upper Body (A) and its associated Water Pan, and Cooking Grill if less food cooking is required.

#### 6. Adding Charcoal and/or Wood during cooking:

- a. Remove the Dome Lid (C) by grasping handle (use hot pad, or heat resistant gloves, not included), tilting it towards you to allow heat and smoke to escape away from your face. NOTE: Use caution as flames can flare up when fresh air suddenly comes in contact with the charcoal and/or wood fire.

- b. Carefully open side Door (H). When the Smoker House Grill is being used, the Doors (H) will become very hot.
- c. Use long cooking tongs (not included) to lightly brush ashes off hot coals before using the tongs to add more charcoal and/or wood.
- d. Leave Door (H) open until the charcoal and/or wood is burning, and then it may be closed.
- e. Replace the Dome Lid (C).

**7. Adding Water during Cooking:**

- a. Option 1 - Adding water through the top of the Smoker House Grill.
- b. Remove the Dome Lid (C) by grasping handle (use hot pad, or heat resistant gloves, not included), tilting it towards you to allow heat and smoke to escape away from your face. NOTE: Use caution as flames can flare up when fresh air suddenly comes in contact with the charcoal and/or wood fire.
- c. If the water is low, add water by moving the food on the upper Cooking Grill (E) aside with a large fork, or cooking tongs (not supplied) and pouring water carefully down through the slats in the Cooking Grill (E). Pour slowly to avoid splashing or over filling.
- d. Re-position the food for proper cooking and replace the Dome Lid (C).
- e. Option 2 - Adding water through the upper side Door (H).
- f. Carefully open the upper side Door (H). Use caution because flames may suddenly flare up when fresh air is exposed to burning coal or wood.

- g. Use a flexible funnel or spout (not supplied) and carefully add water to within one inch of the Water Pan (D) lip.
- h. Pour water slowly to avoid splashing or over-filling.
- i. Close upper side Door (H) and allow food to continue cooking.

**8. Cooking Tips:**

- a. Before starting to cook, prepare all food in advance.
- b. Ensure that all food is completely cooked before being consumed.
- c. Cut fat off of meat before grilling to avoid it dripping onto hot fire and causing flare-ups.
- d. If marinade is used, let meat dry completely before grilling as oily meat can cause flare-ups and tends to burn.
- e. Herbs and spices should be used before meat is placed on the grill.
- f. Aluminum foil is most suitable for cooking vegetables.
- g. During smoking, avoid the temptation to lift the Dome Lid (C) to check the food. Lifting the lid allows heat to escape making additional cooking time necessary.

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**INSPECTION AND  
MAINTENANCE**

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**⚠ WARNING TO PREVENT  
SERIOUS INJURY:**  
Before inspection or  
maintenance, make sure the  
unit has cooled completely.



**TO PREVENT SERIOUS  
INJURY FROM PRODUCT  
FAILURE:**

**Do not use damaged a  
damaged Smoker House Grill.  
If anything abnormal occurs,  
have the problem corrected  
before further use.**

**BEFORE EACH USE**, inspect any condition that may affect its safe operation.

1. Clean this Smoker House Grill and all of it's various parts with hot soapy water, inside and out.
2. Dry with a soft rag and apply a light coat of vegetable oil to inhibit rust.
3. If rust appears on the exterior of your Smoker House Grill, use steel wool, or fine sand paper to first clean off the rust, then, touch up these areas with high heat resistant spray paint.
4. Try to keep the Smoker House Grill out of direct weather when not being used. If this is not possible, use a good quality BBQ cover (not supplied) to prevent product from being exposed to harsh weather.

**PLEASE READ THE FOLLOWING  
CAREFULLY**

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

**Record Product's Serial Number Here:**

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**Note:** If product has no serial number, record month and year of purchase instead.

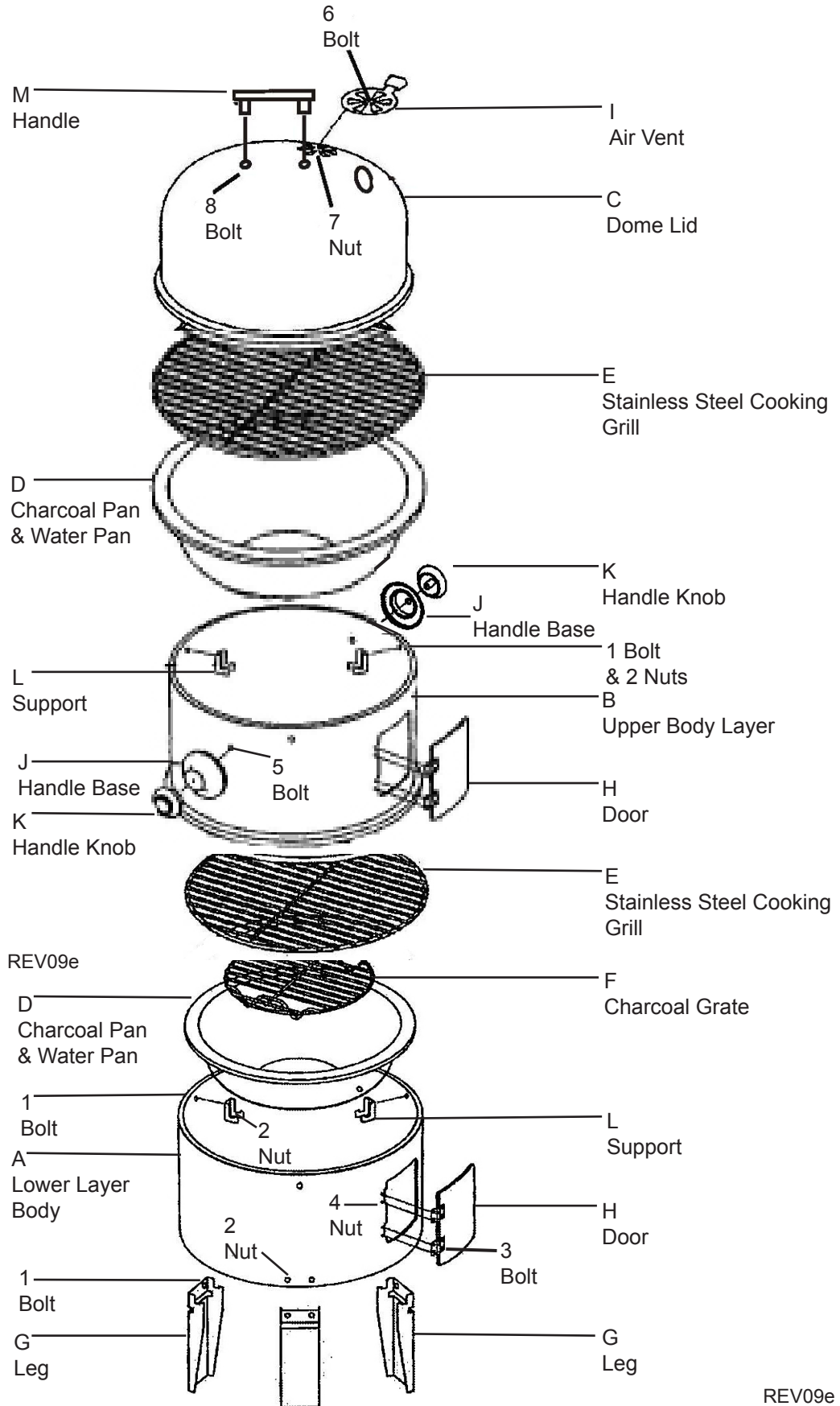
**Note:** Some parts are listed and shown for illustration purposes only, and are not available individually as replacement parts.

## PARTS LIST

Part	Description	Q'ty
A	Lower Body	1
B	Upper Body	1
C	Dome Lid	1
D	Water Pan	2
E	Stainless Steel Cooking Grill	2
F	Charcoal Grate	1
G	Leg	3
H	Door	2
I	Air Vent	1
J	Handle Base	2
K	Handle Knobs	2
L	Support	6
M	Handle	1

Part	Description	Q'ty
1	Bolt (M5x10)	12
2	Nut (M5)	12
3	Bolt (M3x6)	8
4	Nut (M3)	8
5	Bolt (M6x25)	2
6	Bolt (M5x10)	1
7	Nut (M5)	1
8	Bolt (M6x15)	2

# ASSEMBLY DIAGRAM



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