

Owners Guide

Congratulations with the purchase of your Hunsaker Vortex Smoker. For a safe operation and lifespan of your smoker please follow the instruction in this guide.

Safety Information

DANGER!

Failure to follow the Dangers, Warnings, and Cautions contained in this Operating Manual may result in serious bodily injury, death, or fire, as well as damage to property



Do not use indoors! This smoker is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.



Never leave the smoker with the lid open. Leaving the lid open can result in an unintended hostile fire.



Never use charcoal impregnated with charcoal lighter fluid.



Never touch the cooking grate, or the smoker, to see if they are hot.



Do not add charcoal lighter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm coals.



Barbecue gloves or hot pads should always be used to protect hands while using the smoker or adjusting the vents.



Do not use lighter fluid, gasoline, alcohol, or other highly volatile fluids to ignite or re-ignite charcoal.



Use proper barbecue tools with long, heatresistant handles



Do not use or store lighter fluid, gasoline, alcohol, or other highly volatile fluids within 1.5 meter of the smoker.



To control flare-ups, place the lid on smoker. Do not use water.



Do not leave infants, children, or pets unattended near a hot smoker.



Remove all debris from the vortex plate prior to operating the smoker.



ATTENTION! This smoker will become very hot; do not move it during operation.



WARNING! Keep children and pets away.



Do not use this smoker within 1.5 meter of any combustible material.



Do not use smoker on any table.



Do not use this smoker unless all parts are in place.



Do not use the smoker in high winds.



Do not remove ashes until all coals are completely burned out and are fully extinguished.



Keep the smoker in a level position at all times.



Do not wear clothing with loose flowing sleeves while lighting or using the smoker.



Combustion by-products produced when using this product contain chemicals known to cause cancer, birth defects, or other reproductive harm.



Always put charcoal in the charcoal basket and not directly into the bottom of the smoker.

Operating Manual

⚠ Warning: You are responsible for the safe operation of your smoker. Never allow anyone to touch your smoker when it is hot. Make sure the fire basket is centered in smoker.

Failure to use common sense in the operation of your smoker may result in injury, death or property damage.



Operation of your smoker

Seasoning new smoker: Season your new smoker prior to cooking. Simply apply a generous amount of cooking oil on a cloth rag and apply the oil to all interior drum surfaces. Seasoning the smoker prior to cooking will extend the life of your smoker.

Charcoal: You may use briquettes or lump charcoal depending on your personal preference. We suggest you fill the charcoal basket to approximately $\frac{3}{4}$ full. Using the hot and fast method, you should have some charcoal left over after the cook. When you're finished with your cook and still have charcoal left over, simply close the air intake and exhaust controls. This will cause the fire to go out and prevent unnecessary consumption of the remaining charcoal. You may use the remaining charcoal on your next cook. Make sure all ash is removed from the ashtray before lighting as too much ash will effect the airflow through the charcoal basket.

Lighting your charcoal: There are several ways to light the charcoal and is again subject to your personal preference. Prior to lighting the smoker make sure the smoker is placed on a level, heat proof, non-combustible surface away from buildings and out of general traffic path.

⚠ Warning: Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!

⚠ Warning: Do not cook before the fuel has a coating of ash.

You may place lighter blocks or cubes on the ash tray under the charcoal if you wish. Once the fire starter is ignited, we suggest you place the charcoal basket in the smoker to prevent wind from blowing out the starter material.

We suggest you place the charcoal basket in the smoker before it becomes too hot to safely handle. Remember you are responsible for safely starting your charcoal.

 **Warning:** The handle of the charcoal basket will become very hot and may cause injury if not handled properly.

We suggest you use proper gloves or tools when handling the vortex plate, moving the smoker, removing the charcoal basket or moving any hardware in the smoker. Failure to do so may result in injury or property damage.

Smoking: Due to the design of your smoker, we suggest you use smoke wood (chips, chunks) very sparingly. Normally, we only use 2-4 small chunks of wood during our cook. You may place wood directly on the ash pan when you start the cook, place wood on top of the charcoal or place the wood within the charcoal itself.

Air Intake & Exhaust Settings: When starting the process, we suggest you open the intake into the 'start' position and exhaust to 100% open. As soon as the temperature approaches the desired point, we suggest you reduce the air intake to the 'run' position and the exhaust to approximately 20% open. After a few cooks, you will learn the way the smoker reacts to air and exhaust adjustments.


If you fail to adjust the air intake and exhaust settings, the temperature in your smoker may become extreme and may cause damage to the smoker. Never leave the smoker with the lid open as this can result in a unintended hostile fire.

As a general rule of thumb, if you're using the hot and fast method, we suggest your temperature should be in the 275-300 degree range. Your smoker may also be used at lower temperatures if you prefer the low and slow method.

We prefer the hot and fast method as it produces outstanding results in approximately half the time versus the low and slow method. Many competition teams use this method. If you use the hot and fast method, we suggest using heavy duty aluminum foil to keep the meat moist and tender once the meat reaches the desired temperature.

Meat placement: You may use multiple racks in your smoker. It is however very important for you to place the meat in your smoker so airflow is not compromised. If you place too much meat in the smoker or place it in a manner that restricts airflow, this could cause the smoker to not breathe properly which in turn may make it more difficult to maintain the desired temperatures.

Vortex Heat Diffuser Plate: This feature is designed to mix the air and reduce hot spots found in other drum smokers. The plate can be used to provide indirect heat or can be removed to allow for direct heat.

 **Warning:** The handle and plate will become very hot and may cause injury if not handled properly.

We suggest you use proper gloves or tools when handling the vortex plate, moving the smoker, removing the charcoal basket or moving any hardware in the smoker.

Failure to do so may result in injury or property damage which we will not be responsible for.

Easy Smoker Care: We recommend to clean your smoker regularly. Always remove ash out of the charcoal basket after cooking or prior to cook. Too much ash can reduce the airflow through the charcoal basket which in turn may make it more difficult to maintain the desired temperatures.

Your Hunsaker Smoker should be cleaned with a wire brush/scrapper to remove built up grease from cooking grate and inside of smoker. Water should not be used inside the smoker as rust will result. If water is used, we recommend seasoning the smoker to prevent rust to occur.

⚠ Warning: Before cleaning, make sure the smoker is cool and coals are totally extinguished.

Storage: When the smoker is not in use make sure your smoker is protected against weather elements. Due to the design of the smoker rain/snow will be collected at the lid and will affect paint and steel material, rust will occur. A proper storage/coverage of your smoker will extend the lifetime of your smoker.

⚠ Warning: Before storage, make sure the smoker is cool and coals are totally extinguished.

