

This quick start guide is a fraction of information provide in the 19 page manual.

Smokenator Quick Start

1. Clean upper and lower Kettle halves, grill and place the Smokenator in the lower kettle half.
2. Open Lower vents to 3/8" to 1/2".
3. Count out 60 briquettes and between 5 to 10 oz. of wood chunks.
4. Lay a lower bed of briquettes inside the Smokenator in vertical position. Arrange the rest of the briquettes and wood chunks inside of the Smokenator cavity through the big rectangular hole used to hold the water pan.
5. Remove 12 briquettes, place in charcoal chimney starter. (don't use petroleum charcoal lighter)
6. After coals are lit, place them back inside the Smokenator, insert pan, and lay food support grill in position. (Scoot coals to get pan to get or lie as deep as possible.) It's ok if it sticks up an inch or so.
7. Fill pan with water, place the lid upon the lower kettle, and adjust upper vent opening to 5/16"
8. Insert a Taylor candy thermometer or a bi-metal thermometer into one of the upper vent openings.
9. When the temperature measured at the dome gets to about 230-240 deg F, place your food in the Weber.
10. Close the lid tightly, after 15 minutes see what your dome temperature is. Adjust if necessary
11. Check water level about every hour. If temperature is kept at 230-240 degrees f at the dome, water will last 70 to 80 minutes.
12. Stir the coals about every hour, this knocks the ash off and the result is more consistent burn rate of charcoal. At about the 3rd hour sweep out the accumulated ash in the kettle bottom directly under the Smokenator into the lower ash catcher.

Interior grill temperature gradient

If upper vent is kept at 5/16"

dome temperature should settle to about 230 to 240 degrees F. at the Dome.

Food support grill temperature will be about 210 to 220 degrees F and

coal support grill about 175-185 deg F.

If a lot of cold food (12 to 20 lbs) is placed in the kettle at the time of startup, dome temp can drop as much as 40 degrees less than normal for your setting, for about an hour or hour and a half. This is OK, since most of the smoke ring develops in a smoky low temperature – high moisture environment.

Open vents by 100% or Close vents by 50% to regulate temperature. See the table in the manual on vent openings correlated to total surface area to understand how to do this. It's not complicated!

Temperature spikes occur when the lid is set back on the kettle ajar, temperature will settle down after 20 to 30 minutes once it is corrected. If temperature is running consistently above 260-270 with the upper vents closed to 1/4" or less, you probably have a leak somewhere. A sprung upper kettle lid? Try closing the lower vents.

Direct sun will increase kettle temperature of the kettle by 10 to 15 degrees.