

Need more Lang BBQ Smokers resources?



Introduction to Lang BBQ Smokers®

New to Lang BBQ Smokers® smoker cookers? Start here for more how tos!

www.langbbqsmokers.com/intro



Learn more about your new smoker cooker with Q-School lessons, from basics to new tricks.

langbbqcookingclass.com

Who's Cooking on a Lang?

Who else is cooking on Lang BBQ Smokers®? From celebrities to athletes.

whoscooking.langbbqsmokers.com



Looking for recipes? Check out our recipe blog for ideas!

langbbqsmokers.com/blog

Thank you for Purchasing

Your Lang BBQ Smoker. Years of enjoyment await you. Keep it clean and fire it hot. Whether you cook slow or fast it will get the job done.

Lang BBQ Smokers and Chargills are designed for outdoor use only and should only be used in well ventilated and open areas

All Lang BBQ hybrids, smokers and chargrills are designed to the same exact standards and are offered in five sizes, this manual is for each of those sizes and series including hybrids :

Series 36 • Series 48 • Series 60 •
Series 84 • Series 108

All Units fully assembled.



Lang BBQ Cooking App



Scan the QR code or go to:

langbbqsmokers.com/resources/BBQ-cooking-app.html

Lang Bar-BQ Grills, Inc.
12300 US HWY 82 West
P.O. Box 547
Nahunta, GA 31553

Phone: 912-462-6146 OR 1-800-462-4629
E-mail: info@langbbqsmokers.com



Care & Use Manual



LANG BBQ Smokers Sizzle and Sear foods to perfection. Keep Cooking areas inside of smoker clean - use only dry split wood or lump charcoal best results.



Firing up your Lang BBQ Smoker & BBQ Smoker Seasoning

- 1.) Begin by opening all doors and air dampers.
- 2.) With clean water rinse out inside of cooking area in BBQ SMOKER.
- 3.) Spray cooking oil on the entire inside of smoker cooking area- not necessary to remove cooking racks when seasoning. FIRE UP YOUR SMOKER see *firing up your Lang BBQ Smoker*.
- 4.) Build A Large FIRE WITH CHARCOAL AND or WOOD combination in the fire box. See how too: video tutorial at our Youtube channel link at the top of our web page www.langbbqsmokers.com.
- 5.) After fire has caught up and is going close cooker door and fire box door to closed but latch open positions .when temperature reaches 150 degrees close cooker door and latch . After 200 to 250 degrees is reached close firebox door and latch.
- 6.) Stoke fire as necessary to insure good air flow, use a metal poker or stick of

wood when stoking. Complete Seasoning by letting temp get up to 275-300 degrees, stoke fire and add wood if necessary.

7.) When hot gently spray water to steam clean interior of smoker and sterilize it. Leave gate valve on bottom open -water will run dark first time , LET UNIT HEAT BACK UP and spray a second time, water will run clearer.

8.) Smoke cure by closing all pin wheel air dampers on fire box and smoker stack air damper to all most shut-leave them open just a little. Add addition wood as needed to continue smoke curing at least 2-3 hours or all evening or afternoon. Char grills are first seasoned before use by spraying oil and burning off. Chargrill racks can be seasoned separately in the smoker.

WARNINGS

"WARNING! This barbecue will become very hot, do not move it during operation"

"WARNING! Do not use indoors!"

"WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!"

"WARNING! Keep children and pets away"

"WARNING! Do not cook until fuel has a coating of ash, normally 30 minutes"

"WARNING! Unit must be on secure and level base when in use"

"WARNING! Always Use OVEN MITs or Hand Tool (ie, wooden long handled wire brush- or

stick of wood) when handling pin wheel air damper handles on fire box or warmer, smoke stack and ALL areas of high heat"

"WARNING! Do Not Leave Smoker or Char-Grill Doors Open in high heat for extend periods of time!"

"WARNING! Close doors when hot"

"WARNING! Use no more than 12 pounds or 4.5 kilo grams of Charcoal when Firing **WARNING!** Use no more than 6 to 8 pieces split Wood and kindling when Firing"

Parts List

- A, B, C, D - Removable Warmer Cooking Racks
- E - Removable Firebox Grate
- F - Sliding Upper Rack
- G - Removable Lower Cooking Racks

