



# SMOKE CABINET

SAVE THESE INSTRUCTIONS !



**INSTRUCTION MANUAL**



**WARNING:** Please read the entire manual before installation and use.



**Thank you for choosing to purchase a “Louisiana Grill Cold Smoke / Warming Oven” add-on, for your Country Smoker or LG Series wood pellet grill.**

As you already know, your “Louisiana Grill Wood Pellet Grill” is an extra stove available to bake, roast, grill, sear, hot smoke or char-grill food. Anything that can be done in your indoor kitchen, you should have been doing on your grill. Now with the addition of this unit, not only are you expanding your grills capacity, but you are expanding your world of culinary possibilities.

We’d like to take this opportunity to remind you of a few *important tips* concerning grilling with wood pellets.

- ◇ **Inspection or cleaning of your “Louisiana Grill” is the most important step** to ensure the efficient and satisfactory operation of your barbecue, each and every time you use it.
- ◇ **Be diligent in your cleaning and maintenance program.** Taking care of your grill will add years of life and keep it looking great. Be sure to wipe down the fan blades and electrical, at least once a year.
- ◇ Use only all natural wood bbq pellets designed to burn in pellet grills.
- ◇ Ensure your pellet fuel stays moisture free. Open bags of fuel should be stored in an airtight container and empty the hopper if you are not using the grill over longer periods.

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## THE ULTIMATE 2-IN-1 ADDITION TO YOUR LOUISIANA GRILLS BARBECUE!

### 1 - Warming or Holding Oven

Great for the large holiday feasts, tailgate parties, or a company get together. The Cold Smoker Cabinet along with the use of its damper system, can keep your entire crowd pleasing meal hot and ready to serve or to keep your wood pellet fired pizza warm for the whole team to enjoy.

### 2 - Cold Smoker

Cold Smoking is one of the oldest methods of preservation, taking place between 50° F to 85°F, from 1 to 14 days. This method is used to impart smoke flavor on fish, cheese, nuts or game, before it is cooked or while it is curing.

This smoking process should be carried out on cooler days or evenings, when the temperature outside is cooler, that way, unhealthy microbes will not flourish over the long hours or days it takes to cure the meat.

### **WARNING !**

Because cold smoking temperatures are so low, **EXTREME** care must be taken to ensure that bacteria are not allowed to grow on the food being smoked. Louisiana Grills recommends that your cold smoker be used only to smoke low risk foods, such as cheese, tofu, nuts and fish. Bacon is also low risk because it is cooked hard, at a high temperature, before serving.

We do not recommend cold smoking meats at home, especially for beginners, because of the inherent risk . This method does require a completely different body of knowledge, not covered in this manual. Cold smoking food can be done at home, and many people do it expertly, safely and deliciously, with proper training.

# Unpacking Your Smoke Cabinet

## Opening The Shipping Crate:

When you lift the top of the protective shipping carton you may have found the unit covered in a protective cover bag or protective fillers and marketing material.

**WARNING!** Please discard the plastic bag and fillers properly and in a timely matter, as it can be dangerous and can lead to suffocation.

### IMPORTANT NOTICE

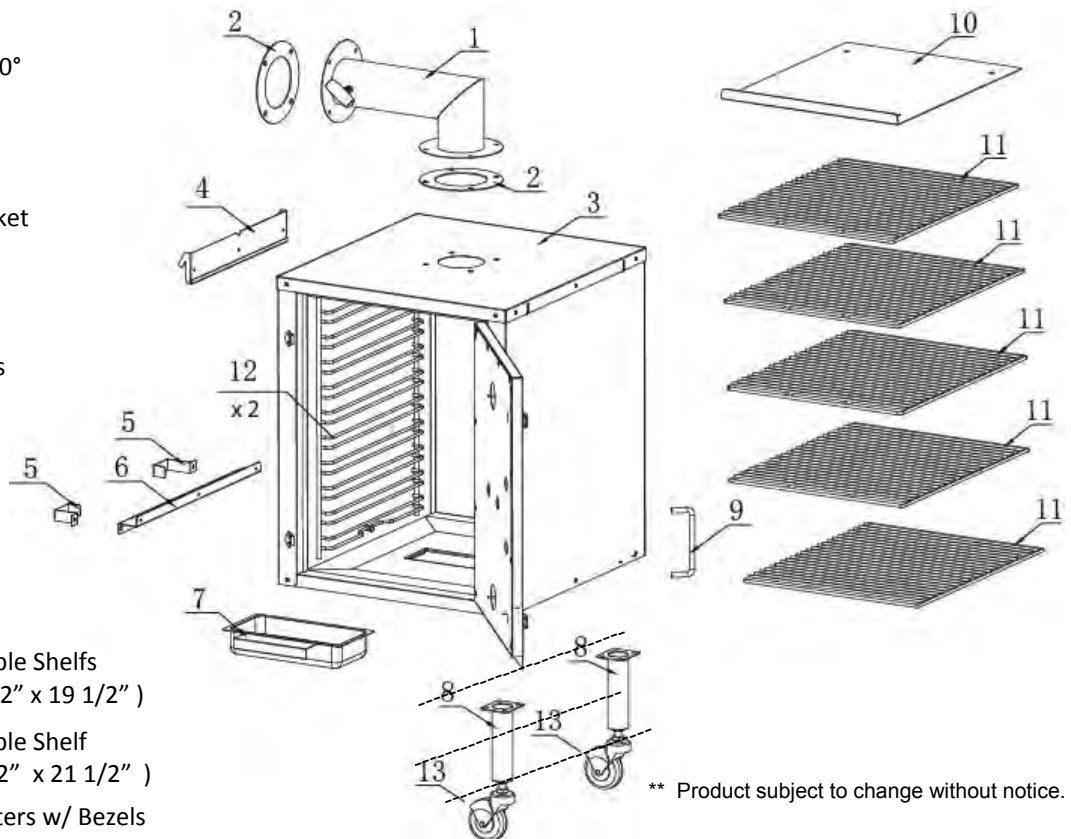
- \* Be sure to inspect the entire unit after removing the protective shipping carton
- \* Report any damage to your place of purchase immediately.
- \* Shipping damage is not covered under warranty.

When you open your smoker cabinet, please ensure you have and can identify all the following parts:

**NOTE:** Numbers following parts names throughout this manual refer to the component diagram below.

## Parts Included:

PART #	QTY	DESCRIPTION
1	1	Smoke Stack with Chimney
2	2	Damper Felt Gasket
3	1	Cabinet
4	1	Hanging Bracket
5	2	Leg Lock Brackets
6	1	Spacer Bar
7	1	Grease Tray
9	1	Door Handle
10	1	Air Deflector
11	5	Nickel—Removable Shelves Grids (15 1/2" x 19 1/2" )
12	2	Nickel—Removable Shelf Supports (14 1/2" x 21 1/2" )
14	2	Door Thermometers w/ Bezels (not shown)



\*\* Product subject to change without notice.

### Items found in Hardware Pkg.

**AA:** 5/32-2 x 1/2in Screw (x14)

**BB:** 1/4-20 x 3/5in Screw(x6)

**CC:** 5/32 Spring washer (x14)

**DD:** 1/4 Spring washer (x6)

**EE:** 5/32 Flat washer (x14)

**FF:** 1/4 Flat washer(x6)

# Installation

## 1 Supports and Spacers:

### Parts Needed:

# 4: Hanging Bracket

# 6: Spacer Bar

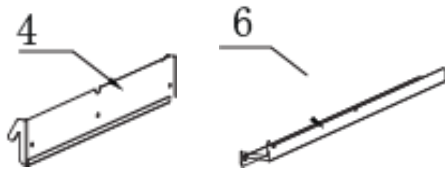
BB: 1/4-20 x 3/5in Screw(x6)

DD: 1/4 Spring washer (x6)

FF: 1/4 Flat washer(x6)

### Installation:

- Using the packaging material to protect the finish, turn the cabinet on its side, exposing the side with the brass cinch nuts.
- Using 3 of the screws (BB), 3 spring washers (DD) and 3 flat washers (FF), secure the hanging bracket #4, to the cabinet. Ensure the hanger clips are facing down toward the legs.
- Using 3 of the screws (BB), 3 spring washers (DD) and 3 flat washers (FF), install the Spacer Bar (6) to the cabinet.

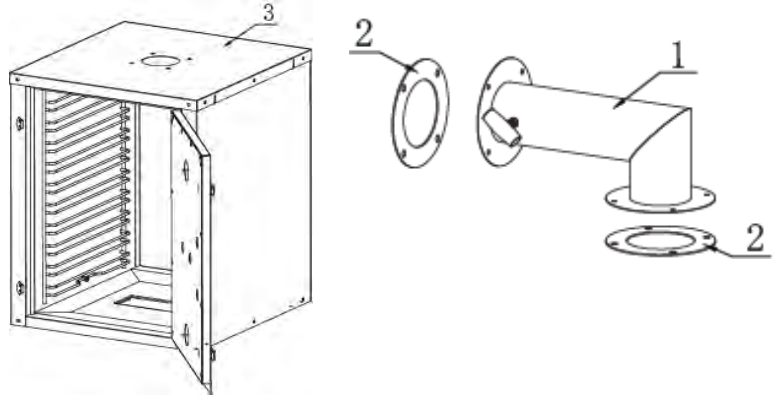


# Installation

## 2 Hanging the Cabinet

### Parts Needed:

- # 3: Cabinet
- # 1: Smoke Stack
- # 2: Felt Gaskets (x2)
- AA: 5/32-2 x 1/2in Screw (x4)
- CC: 5/32 Spring washer (x4)
- EE: 5/32 Flat washer (x4)

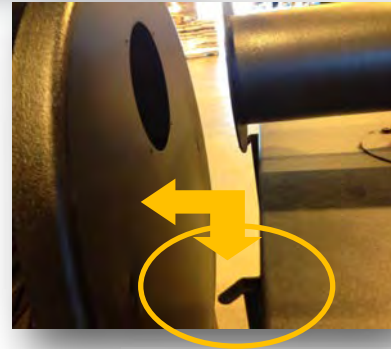


### Installation:

- Using the proper tool, remove the 4 Phillips screws from the end plate of your barrel. You will need these screws later to re-install chimney.



- Using either a lift table or a **second person for assistance**, lift the smoke box into place so that the hook tabs from the Hanging Bracket (4) on the box are completely secured into the slots on the barrel end of the grill. At this point the grill should be supporting the box from the Hanging Bracket (4), the Spacer Bar (6), against the grill legs, and the 2 legs (13) on the cabinet.



- Place one of the Felt Gaskets (2) on the top of the smoker cabinet (2). **Loosely** mount the "L" shaped Smoke Stack (1) through the gasket (2) and the top of the smoke box using 4 of the screws (AA), 4 spring washers (CC) and 4 flat washers (EE). The long end of the elbow points towards the barrel end.



- Attach the Smoke Stack (1) to barrel end by first installing the second Felt Gasket (2) between the Smoker Stack (1) and the barrel end. Then, using the four (4) screws, previously removed from the barrel end, secure firmly to the barrel end. Once this is complete, tighten the other four loosely mounted screws on the cabinet end, to finish securing the smoke stack on both ends.

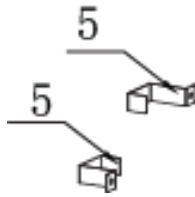


# Installation

## 3 Lock and Level

### Parts Needed:

- # 5: Leg Lock Bracket (x2)
- AA: 5/32-2 x 1/2in Screw (x2)
- CC: 5/32 Spring washer (x2)
- EE: 5/32 Flat washer (x2)



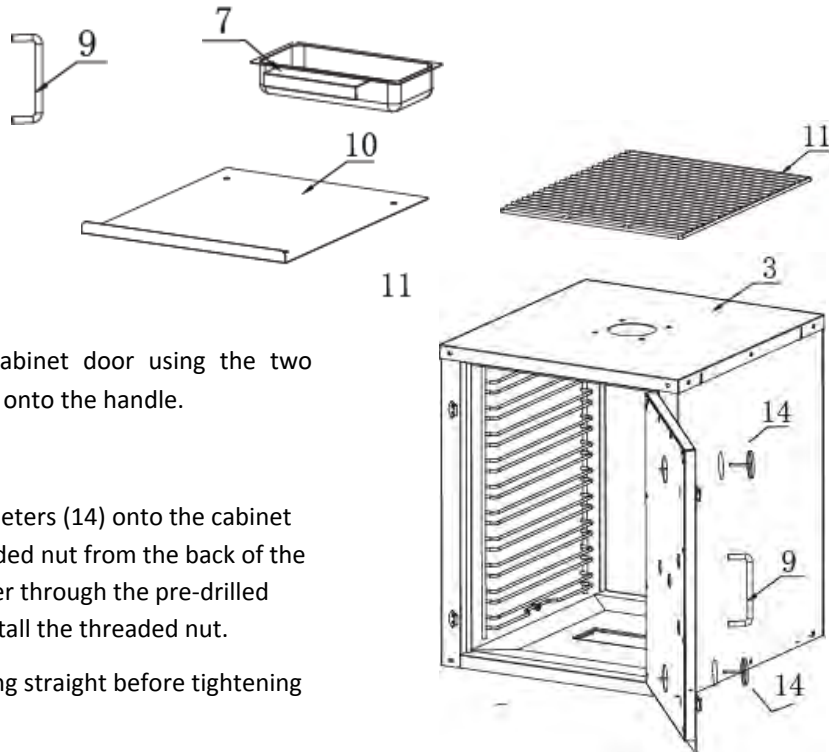
### Installation:

- Using a Phillips screwdriver, install the 2 Leg Lock Brackets (5) using 2 of the screws (AA), 2 spring washers (CC) and 2 flat washers (EE). Do not secure tightly. Place a level on the top surface of the smoke cabinet.

## 4 The Final Touches

### Parts Needed:

- # 9: Handle
- # 7: Grease Tray
- # 10: Air Deflector Plate
- #11: Nickel Cooking Grids (x5)
- #14: Thermometer Kit (x2)



### Installation:

- Install the handle (9) to the cabinet door using the two screws that come pre-assembled onto the handle.
- Install the two (2) Door Thermometers (14) onto the cabinet door, first by removing the threaded nut from the back of the thermometer. Place thermometer through the pre-drilled openings on the door and re-install the threaded nut.
- Ensure the thermometer is reading straight before tightening the threaded nut.



# Installation

## The Final Touches ... con't

- Insert the Smoke Deflector Plate (10) into the top shelf bracket.  
This is used to deflect the smoke and heat down the back and sides of the smoker cabinet to help produce a more even distribution.
- Insert the five standard Nickel coated shelves (11) into any of the ten shelf slots. These can be moved or removed, to fit the type and style of cooking you want to do.  
(you can order an extra 5 pack of shelves, ask your dealer)
- Insert the Grease Tray (7) into the tracks mounted to the bottom of the cabinet. Slide the tray into place, to catch any grease or debris from the holes in the bottom plate of the smoker cabinet.  
You may find lining the tray with foil or aluminum tray, will make clean up easier.



## Available Options:



### Hopper Extension

Add an additional 20lbs of Flavorful, hardwood BBQ pellets for those extended smoking sessions. Easily fits into place and can be removed when finished.



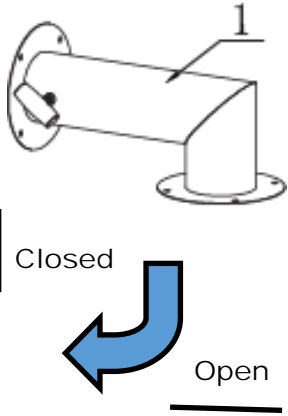
### Protective Grill Cover

Louisiana Grills recommends the use of a protective cover for both your grill and smoker cabinet.

Contact your local dealer for size, model and price or  
Visit [www.louisiana-grills.com](http://www.louisiana-grills.com) or contact our Customer Service Department.

# Operation

The temperature of your Smoke Cabinet is determined by three (3) main components: your grill temperature, the chimney damper positioning, and the ambient outdoor temperature.



## 1 Grill Temperature:

The lower the main grill temperature, the more the damper can be opened, thus allowing for more clean smoke to enter the cabinet.

See Grill Owners Manual for proper grill operation and maintenance.

## 2 Cold Smoker Damper:

When not in use, the damper **MUST BE CLOSED**. If left open it will affect the heat retention and convection cooking features of the grill.

In conjunction with the grill temperature, adjusting the cold smoker damper will also help to control the internal temperature of the smoker cabinet.

## 3 Outdoor Ambient Temperature:

The cooler the temperature is outside, the longer you can run your grill at the low temperatures, and the more you can leave the damper open all results in a more natural smoke flavor penetrating your culinary delights.

# Tips

- 1 ALWAYS** start and maintain a **CLEAN ENVIRONMENT**; Cold Smoker unit, cooking grids, prep area, tools and hands.
- 2** The **OUTSIDE AIR TEMPERATURE** does have a lot to do with the temperature of smoke in your cold smoker. To aid in achieving the best results, cold smoking should be done only during the cooler months or time of day such as early evening, during the night or early morning.
- 3** You must have a top grade digital instant read thermometer, and maintain the door thermometers supplied on your unit.
- 4** Keep a log-book of cold smoking sessions, so that you can re-fine or repeat your success. All professional "Pitmasters" keep log-books to record all their cooking sessions and for all types of foods.
- 5** Smoked nuts can be kept in an air tight container, and do not need to be refrigerated. Cold smoked cheeses and fish do need to be refrigerated and stored in air tight containers. Smoked salmon, even when stored correctly in the refrigerator, has a very short shelf life of one to two weeks, and about one month if kept in the freezer.

Dansons Inc. stands behind our Authorized Dealers. We strongly suggest that if you do need to order any parts or options or require service, that you first deal with your local dealer. Many dealers do stock parts and options. If you do not have a local dealer, Dansons Inc. is proud to offer the best technical and sales support in the industry. For parts, options, rubs and spices, or general accessories you can contact :



### Louisiana Grills Customer Service

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