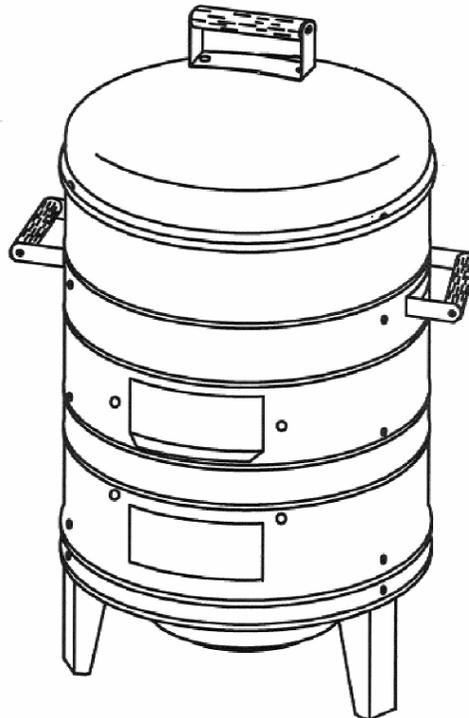




# WATER SMOKER

*For the Ultimate  
Flavor Experience*



MODEL  
5023  
CHARCOAL

## ASSEMBLY AND OWNER'S MANUAL

### **⚠ DANGER**



#### **CARBON MONOXIDE HAZARD**

This appliance can produce carbon monoxide which has no odor. Using it in an enclosed space can kill you. **NEVER** use this appliance in an enclosed space such as a camper, tent, car or home. This appliance is not intended for and should never be used as a heater.

**FOR OUTDOOR HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.**

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

This product contains chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm.

MECO CORPORATION STRIVES TO BE A QUALITY SUPPLIER OF CONSUMER PRODUCTS. IF WE OMITTED ANY PARTS NEEDED FOR ASSEMBLY, OR YOU NEED TROUBLESHOOTING INFORMATION, PLEASE CONTACT US USING OUR TOLL FREE NUMBER OR VISIT OUR WEBSITE, WITH MANUAL AND GRILL MODEL NUMBER AVAILABLE FOR REFERENCE. PLEASE RETAIN YOUR RECEIPT.

THANK YOU FOR PURCHASING A MECO CORPORATION PRODUCT.

**SAVE THESE INSTRUCTIONS.**

CONSUMER SERVICE DEPARTMENT - MECO CORPORATION - 1500 INDUSTRIAL ROAD, GREENEVILLE, TN 37745 USA

For customer service visit our website at [www.aussiegrills.com](http://www.aussiegrills.com)  
or call 1-800-251-7558 8am - 5pm EST Mon-Fri FAX: 1-423-639-1055

**⚠ WARNING**

- This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Failure to follow these instructions could result in death or serious injury.
- **READ AND FOLLOW** all Warnings and instructions carefully before assembly or use.
- **DO NOT** use this product for any other purpose than which it is intended.
- **DO NOT** store gasoline or other flammable vapors and liquids near this appliance.
- The use of alcohol, prescription or non-prescription drugs could impair the consumer’s ability to properly assemble or safely operate this appliance.
- Keep this manual for future reference. **SAVE THESE INSTRUCTIONS.**

**⚠ WARNING**

To reduce the risk of death, serious bodily injury or property damage:

- **DO NOT** use charcoal for indoor cooking or heating. Toxic carbon monoxide fumes may accumulate and cause death.
- **DO NOT** use gasoline, kerosene, or alcohol for igniting charcoal.
- **DO NOT** allow children or animals near appliance or grilling area.

**⚠ CAUTION**

To reduce the risk of serious bodily injury or property damage:

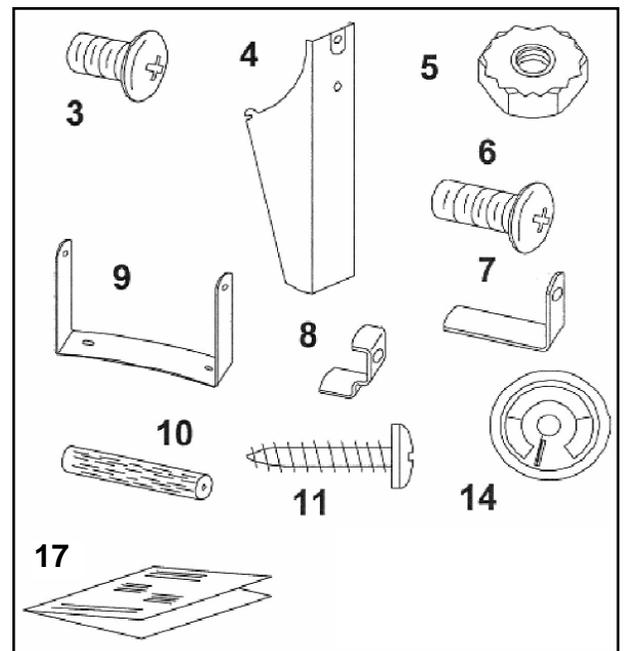
- **DO NOT** use “instant light” charcoal briquettes.
- Open the hood carefully when cooking. The hot air and steam trapped inside can burn.
- Wear protective gloves when handling or assembling parts that could have sharp edges.
- **DO NOT** move grill when in use or hot.

**PARTS LIST**

**TOOLS NEEDED:**

Phillips screwdriver, 3/8” open-end wrench or pliers.

ITEM	DESCRIPTION	QTY	
		5022	5023
1	Body Assembly 5022	1	-
2	Body Assembly 5023	-	1
3	Bolt 10-24 x 3/8"	15	15
4	Leg	3	3
5	Lock Nut 10-24	18	18
6	Bolt 10-24 x 1/2"	3	3
7	Pan Bracket	3	3
8	Grid Bracket	3	3
9	Handle Bracket	3	3
10	Wood Handle	3	3
11	Screw 8AB x 5/8"	6	6
12	Water/Charcoal Pan	2	2
13	Cooking Grid	2	2
14	Heat Indicator	1	1
15	Hood, 5022	1	-
16	Hood, 5023	-	1
17	Owners Manual	1	1



# ASSEMBLY INSTRUCTIONS

**STEP 1.** Take all parts out of box and lay them on a smooth, clean surface. Make sure you have all of the parts listed in the Parts List. Read manual instructions and Warnings before assembly and use. Do not dispose packaging until you have located all parts.

**STEP 2.** Turn Body Assembly upside down. Put Bolt (3) through lower hole of Body and through lower hole in Leg (4). Attach Lock Nut (5) but do not tighten. Put Bolt (6) through next hole in Body and top hole in Leg. Attach Lock Nut (5). Tighten both Bolts and Nuts completely. Repeat for other two Legs around the Body.

**STEP 3.** Turn Body Assembly right-side up on Legs. Attach Pan Bracket (7) with Bolt (3) through center hole in Body. Attach Lock Nut (5) and tighten. Make sure long side of Pan Bracket is toward bottom of Body. Repeat for other two Pan Brackets around the Body.

**STEP 4.** Put Bolt (3) through top hole in Body and through Grid Bracket (8). Make sure long side of Grid Bracket is toward the bottom. Attach Lock Nut (5) and tighten. Repeat for other two Grid Brackets.

**STEP 5.** Place Handle Bracket (9) over pair of holes at top of Body. Attach with Bolts (3) and Nuts (5), tighten. Place Wood Handle (10) inside Handle Bracket (9) and attach with Screw (11) at two places. Repeat for Handle Bracket and Handle on opposite side of Body.

**STEP 6.** Place Water/Charcoal Pan (12) inside Smoker so round edge rests on Legs at bottom of Body.

**STEP 7.** Place other Water/Charcoal Pan (12) inside Body so round edge rests on Pan Brackets (7) at center of Body. Place a Cooking Grid (13) over Water Pan. Place the other Cooking Grid on Grid Brackets (8) at top of Body. Cooking Grid should rest on long side of Bracket.

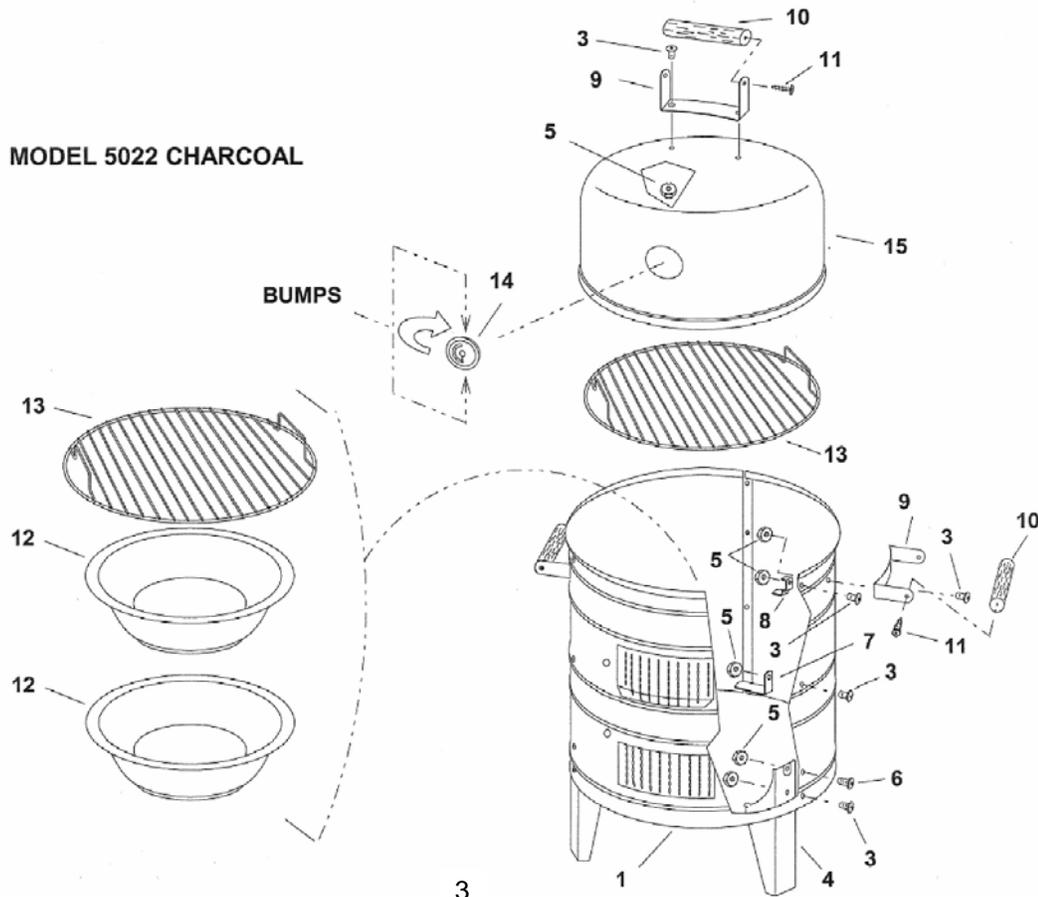
**STEP 8.** Align bumps on Heat Indicator (14) with notches in large hole in 5022 Hood (15) or 5023 Body (2). Insert Heat Indicator into hole. Rotate it 1/4 turn until dial face is straight up. Assist the turning with your other hand inside the Hood or Body.

**STEP 9.** Place Handle Bracket (9) over the pair of holes in the Hood (15 or 16). Attach with Bolt (3) and Lock Nut (5) and tighten. Attach Wood Handle (10) to Handle Bracket (9) with Wood Screw (11) and tighten.

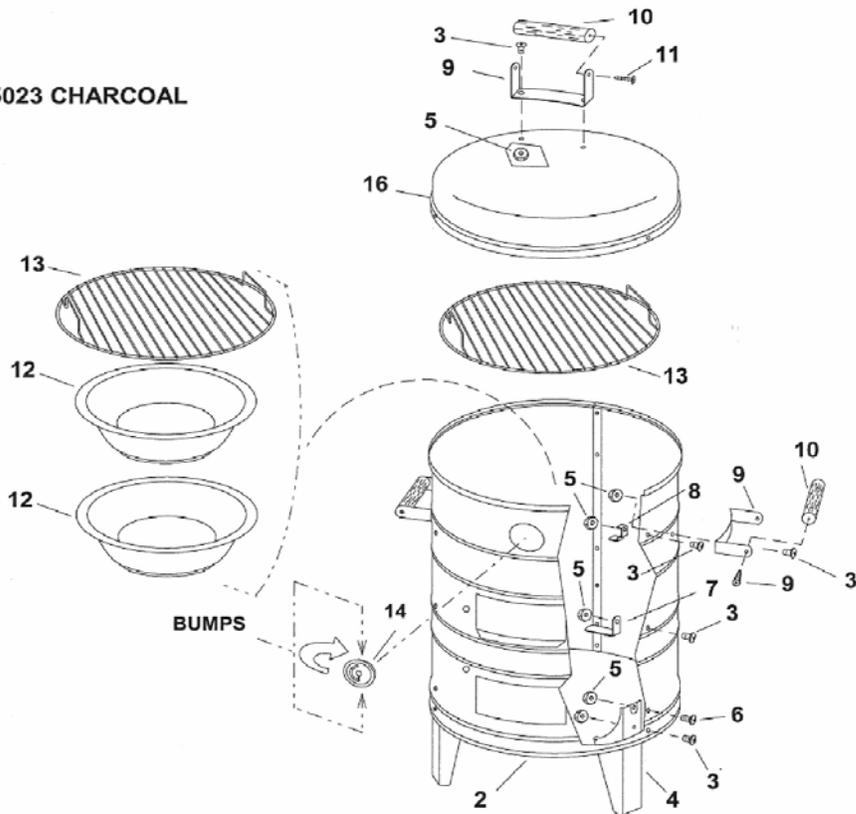
**STEP 10.**  
**(Model 5022):** Place Hood on top of Grid Brackets (8). Hood should rest on upper short side of Grid Brackets.  
**(Model 5023):** Place Hood within shoulder at top of Body.

**YOU ARE NOW READY TO USE YOUR GRILL.  
BUT FIRST READ AND UNDERSTAND  
WARNINGS AND INSTRUCTIONS**

MODEL 5022 CHARCOAL



MODEL 5023 CHARCOAL



**SMOKE COOKING**

**⚠ WARNING**

To reduce the risk of death, serious bodily injury, or property damage:

- Locate smoker in an open area, at least 10 feet away from buildings, dry leaves, or brush.
- Always put smoker on a level surface.
- DO NOT use the smoker in a garage, breezeway, carport, porch, deck, high traffic area, on or under any surface that can catch fire.
- Cap lighter fluid and store a safe distance away.
- Let smoker and pan cool 48 hours before cleaning.
- If there is any type of fire that threatens either personal safety or property, call the fire department.

**⚠ WARNING**

To reduce the risk of death, serious bodily injury, or property damage:

- Do not store additional charcoal or lighter fluid near the smoker at any time.
- Store smoker and fuel out of the reach of children.
- Use protective gear such as barbecue mitts when cooking and handling hood, grid, and other parts.
- Use barbecue mitts and long handle tongs to spread out charcoal and when adding wood.
- Follow fuel manufacturer's instructions regarding use, care, and storage of fuel.

**STEP 1.** For easy clean up later, line the inside of the Charcoal and Water pan with aluminum foil. Leave the Charcoal Pan hole open so the charcoal will get air.

**STEP 2.** Remove Hood and Cooking Grids. Fill the Pan with good quality charcoal briquettes (about 10 pounds).

**STEP 3.** Apply charcoal lighter fluid following the manufacturer's instructions. Let the lighter fluid soak for approximately one minute.

- If using an electric fire starter DO NOT use lighter fluid and follow electric starter manufacturer's instructions.

**STEP 4.** Carefully light the charcoal and let it burn for 25 to 30 minutes or until briquettes are covered with a light gray ash and a red glow is clearly visible.

**STEP 5.** When ready to cook, add wood chunks if you wish, on top of the charcoal...use long handle tongs. (See WOOD page 5).

**STEP 6.** Put the Water Pan in place and fill with water. Use warm tap water. Recipes use various amounts of water, and some recipes even use soda, beer, or wine!

**STEP 7.** Put the Cooking Grid in place. Arrange food in a single layer with space between each piece. If double cooking, always put the smaller meat on bottom Grid.

**STEP 8.** Put the Hood on the Body AFTER flames have died down from lighting. Do Not lift the Hood except to check for doneness; it will slow down the cooking. DO NOT STIR CHARCOAL AFTER YOU START COOKING!

**STEP 9.** If cooking more than six hours, you may need to add water or charcoal. Check both water level and charcoal through the access door. Wear insulated mitts to lift the door up to its open position.

If water is needed: use a metal ladle, baster, or watering can with a long spout.

If charcoal is needed: add HOT charcoal by placing them on the burning charcoal in grill. **DO NOT TOSS THEM IN.**

Do not stir up ashes, it may get onto your food.

To add HOT charcoal: start the additional charcoal in a separate container, such as a chimney charcoal starter, and add it after the charcoal has become covered with gray ash, usually about 20 to 30 minutes.

To add wood chunks: add wet wood by placing the chunks on top of hot charcoal using long handle tongs. **DO NOT TOSS THEM IN.**

**STEP 10.** If you wish, use the juices in the water pan to make gravy. Be sure to not let water splash on to hot charcoal while cooking.

**STEP 11.** After cooking has finished, place hood on to smoker and close vents and let the charcoal burn out. Allow charcoal to cool 48 hours after cooking before you take them out or clean smoker.

**STEP 12.** Always dump the ashes after each use and has been cool 48 hours. Wash water pan and grid with hot suds or in dishwasher.

#### **FIRST TIME USE...**

Remove manufacturing oils before cooking food on grill for the first time, by operating the grill with approximately 1 pound of charcoal. Let the charcoal burn and completely cool before your first cooking session. This will help clean grill parts and remove odors, and season your grill.

### **CHARCOAL**

Hardwood charcoal briquettes make the hottest, longest lasting fire. Look for quality. Always close the unused bags. Store charcoal in a dry place away from grill.

### **WOOD**

Smokehouse flavor comes from the wet or green wood that you put on the glowing coals. If the wood isn't wet or green, it will burn instead of smoking. Use wood from deciduous trees (they shed their leaves in winter) only. **DO NOT** use wood from evergreen trees. Evergreens, such as pine, are resinous and will ruin the flavor and appearance of food. **DO** use hickory, apple, peach, pecan or other fruit or nut tree. Mesquite wood is also good to use.

You can buy wood for smoking in several forms, usually in chunks or chips. Chunks give the longest lasting smoke.

Soak the wood in a bowl of tap water overnight (about 8 hours) before you place on to hot charcoal.

### **ROASTING/BAKING**

You can cover cook foods at temperatures similar to a medium hot oven by cooking without water. Set up the grill the same as you would for water smoking but omit the water, and don't add wood.

Remember: roasting times are much shorter than water smoking times.

### **STEAMING**

You can cook foods with low, moist heat in you water smoker. Just don't add wood. You'll get great cooking in the same times as shown in the Cooking Chart, but there won't be any smoke flavor.

### **BARBECUE**

You can change your water smoker into a barbecue grill. Set the Charcoal Pan on top of the lower Cooking Grid. Light the charcoal as you normally would for smoke cooking, and with less amount of charcoal. When ready to cook, put the other Cooking Grid in the upper position. Now you are ready to cook. Add wood if you want smoke flavor.

### **TEST FOR DONENESS**

Smoked foods do look a little different from oven or grill cooked foods, so your eye cannot always judge doneness. Always be sure to insert the meat thermometer into the meat so the tip is in the center of the largest muscle, away from bone or fat.

**A MEAT THERMOMETER IS THE ONLY SURE WAY TO TELL IF FOOD IS COOKED THOROUGHLY.**

### **CLEANING**

Regularly clean your water smoker between uses.

**1. Cooking Grid...**Use mild dish detergent and hot water solution. A stiff brush may be helpful to remove heavy grease deposits.

**2. Water Pan...**Use mild dish detergent and hot water solution. Rinse thoroughly.

**3. Hood, Body, Bowl...**Dampen a cloth in a hot water and dish detergent solution. Wipe the inside and outside. You do not have to remove all of the grease, some remaining grease that burns during cooking helps season the grill.

If rust appears on your grill, clean the affected area with steel wool. Touch up bare metal with a high heat paint specified for barbecue grills on the Body or Bowl. Follow paint manufacturer's instructions for use.

### **STORAGE**

1. Rub a light coat of cooking oil on Grid and wrap with foil.
2. Store charcoal and lighter fluid away from the grill.
3. Place a grill cover over the grill, and store the smoker outside in a clean, dry area.

## **TIMING:**

You'll notice that there are ranges of one to two hours in cooking times in the Chart and in the recipes. This is because there are so many factors that can speed up or, more often, slow down the rate of smoke cooking.

Wind, type of charcoal, temperature of the food, outside temperature, relative humidity, number of times you lift the hood, temperature of water in the water pan, thickness and weight of food can all have an effect, so cooking times have to be approximate. There's very little chance that you will overcook food in your water smoker, except when barbecuing or roasting without the water pan. When the water pan is in place and full of water, the heat is so low and even that, especially at the end of long cooking periods, food will stay hot and moist for several hours.

If the outside temperature is below 55-60 degrees F, if you live above 4000 feet, or if it is very windy (move smoker out of direct wind), allow extra time for cooking. If you forget to take the meat out of the refrigerator for half an hour or so before putting it on to cook, allow extra cooking time. Meat must be completely thawed before putting it on to cook. Don't forget to check the water pan after three-four hours of cooking time.

If your charcoal smoker is beginning to cool down or you need to cook for longer periods of time: Start about 5-7 pounds additional charcoal in a separate container. When ready, slide the access door open using barbecue mitts or protective cloth. Add the charcoal briquettes with long-handled tongs to the Pan. Don't just throw them in. This will just stir up ashes. Add hot water to the water pan if you need to.

## **SCHEDULING:**

Long, slow smoke cooking is such a change from our usual hurry-up way of life that it takes some adjusting to. It's a good idea to set yourself a countdown so your food will be cooked before your scheduled meal time. Cooks that don't plan ahead may find themselves with a yard full of hungry and less than happy guests if the food comes out of the smokers two hours later than planned.

Base your countdown on the longest cooking time shown on the chart or recipe. Count backward from the time you want to eat, then add another hour to start your fire, take the meat out of the refrigerator to get the chill off, soak the wood chunks and generally get everything ready to cook. The first hour of preparation is the most work you'll have to do while smoke cooking.

**WHAT IF..?** Even the best planned schedule can go wrong, so here some tips for those rare occasions:

Try to always have some appetizers, or perhaps a salad to serve first to give you some flexibility on the serving time in case your food is not done on schedule.

If the food is cooking too slow and guests have consumed all your appetizers...try one of the following: Remove the water pan to allow all the heat from the charcoal to get to the meat. If you're waiting for a large piece of meat or a large turkey, cut it into smaller sections; it won't be as juicy as if cooked whole but it will finish faster. If you have run out of charcoal, move the meat inside to a 400° F oven.

If the food has cooked faster than planned and is beginning to dry out... Baste the meat with juices from the water pan and wrap it in foil. Leave it on the cooking grid to stay warm until serving time. If serving time is more than an hour or so, put some ice into the water pan and fill it with cold water.

**What if roasts don't look like oven cooked meats?**

Remember that water smoking isn't the same as oven roasting. Beef may look less crusty than if oven-cooked and it may be paler. Just brush it with gravy coloring, barbecue sauce, soy sauce or teriyaki sauce, then dig in and enjoy.

## **FOOD SAFETY:**

A lot of what's called the "24 hour virus" is really food borne illness. A word to the wise can prevent discomfort to family and friends. Cleanliness is indeed a virtue. All utensils, all work surfaces and the cook must be clean. If you have a cold or the flu, wait until another day to cook. Guests are less likely to share your malady and you're better off resting.

Do not let foods stand around at room or outside temperature. Other than the half hour period we recommend for meats to come out of the refrigerator to warm up before cooking, rush all food from refrigerator to table and back again. Keep meats hot in your water smoker for second helpings, then cover and refrigerate immediately . . . don't wait until after dessert!

The rule is: keep hot foods hot and cold foods cold and get them to those temperatures as soon as possible.

We recommend you cook turkeys unstuffed. Prepare the stuffing, wrap it in foil and cook along side the bird, if you wish. A stuffed turkey takes so long to heat through that it's better to cook it separate.

## **TIPS FOR SUCCESS:**

.Always thaw meat thoroughly.

.Let charcoal burn until it gets very hot . . . make sure the coals are glowing and covered with grey ash before cooking.

.Let meat stand at room temperature at least one half- hour before cooking.

.Do not lift hood to check for doneness until end of minimum cooking time given in charts.

.Add more cooking time if:

It's windy or colder than 50 degrees F.

You lift the hood often.

You cook at high altitude.

.Don't peek just to be sure the food is cooking. Look at the heat indicator, or feel the heat near the hood.

# RECIPES FOR SMOKE COOKING

## SMOKE FLAVORED FOODS

You can use the low, slow coals left at the end of cooking to flavor cheese, nuts, salt, seeds or other foods. After you've finished with the main cooking, remove the cooking grid and water pan. Add a few sticks, chunks or handfuls of soaked wood to the low coals. Put the water pan and cooking grid back in place. Put food on cooking grid, cover and let smoke flavor about 30-60 minutes for eggs and cheese or several hours for nuts, seeds and salt. Smoke flavor an 8-ounce piece of cream cheese or a same size piece of Cheddar, Monterey Jack or Colby Cheese. Put cheese on piece of foil. It will melt slightly around edges.

Or smoke flavor any whole nuts or seeds. Put nuts on piece of foil. Sprinkle with salt before smoking, if desired.

You can smoke-flavor hard-cooked eggs. Peel eggs and put on piece of foil. Smoke flavor 20 to 30 minutes, then chill. You can smoke-flavor salt, too. Use a shallow metal pan or tray made from foil. Sprinkle in a thin even layer of salt and smoke flavor several hours or until salt is amber colored.

## SMOKED BEEF ROASTS

Serve with foil-cooked Italian green beans, water-pan-boiled new potatoes, a giant green salad and you've made a magnificent meal!

5-pound rolled and tied rib, rump, sirloin tip or round roast  
Salt and Pepper

Magnificent Marinade or 1 package taco seasoning mix, spaghetti seasoning mix or beef stew seasoning mix or 3 cups red wine.

CHARCOAL: Heaping pan full

WOOD: 1 to 2 sticks, chunks or handfuls chips

Rub salt and pepper or any of the seasoning mixes into meat or marinate in Marinade or wine several hours at room temperature or overnight in refrigerator. Insert meat thermometer with tip in center of largest muscle. Let stand at room temperature while lighting fire. When coals are ready, add wood. Put water pan in place and fill with 5-1/2 quarts hot water or 4-1/2 quarts hot water plus marinade or wine. Put meat on cooking grid over water pan, fat-side up. Cover and smoke-cook to desired doneness about 4 hours for medium (160F). Reserve juices in water pan, skim off fat and serve juices with meat or thicken with gravy.

## SUMPTUOUS SMOKED TURKEY

Experts agree smoked turkeys are more beautiful and flavorful than those cooked by any other method.

10-pound fresh or thawed frozen unstuffed turkey  
Salt and Pepper

1 cup white wine, apple juice/cider or pineapple juice

1 tablespoon rosemary leaves

CHARCOAL: Heaping pan full

WOOD: 2 to 3 sticks, chunks or handfuls chips

Remove giblets and reserve for other use. Rinse turkey with cold water and sprinkle inside and out with salt and pepper. Insert meat thermometer in center of thickest part of thigh with tip away from bone. Let stand at room temperature while lighting fire.

When coals are ready, add wood. Put water pan in place and fill with 5 quarts hot water. Add wine and rosemary leaves to water. Put turkey on cooking grid over water pan. Cover and smoke-cook about 6 hours or until leg moves easily in socket. Check water pan after 3 to 4 hours cooking and add more hot water as needed. Reserve and strain juices from water pan to thicken for gravy, if you wish.

## ADD YOUR RECIPE HERE:

## SMOKED APPLE FLAVOR PORK CHOPS

6-1" thick pork chops

2 quarts apple juice and 1 quart water in water pan  
Applewood chunks or trimmings directly on element.

Smoke for 2 to 3 hours or until meat reaches 170F.

(Check liquid in pan after approximately 2 hrs. and add if needed). Serve with applesauce and enjoy!

## SMOKED GAME BIRDS

Pheasant, dove, quail, squab, Rock Cornish Hens are flavorful, rich and moist when smoke-cooked.

2 to 6 game birds (size will determine how many will fit on each level of grill)

Brine (1 gallon water and 1 cup salt)

Bacon slices

CHARCOAL: Rounded pan full

WOOD: 1 to 2 sticks, chunks or handfuls chips

Clean birds and pluck but do not skin. Soak in brine, if desired, refrigerate for several hours. Lift birds from brine, rinse with cold clear water and pat dry with paper towels. Brush with oil or, if birds are small, cover breasts with half-slice of bacon.

Arrange birds on cooking grid over water pan full of hot water. Cover and Smoke-cook about 2 to 3 hours, depending on size of bird or until leg will move easily in socket.

MAKES: About 2 to 6 servings, depending on size of birds.

## MAGNIFICENT MARINADE

For steaks, chops, chicken, ribs, almost any meat you like. Pour over meat in plastic bag, pan or bowl and refrigerate several hours or overnight, turning occasionally. Cook meat in water smoker, adding marinade to water pan.

1-1/2 cups salad oil

3/4 cup soy sauce

1/2 cup wine vinegar

1/3 cup lemon juice

1/4 cup Worcestershire sauce

2 tablespoons dry mustard

2-1/2 teaspoons salt

1 tablespoon coarsely ground pepper

2 teaspoons chopped parsley

2 cloves garlic, crushed

Combine all ingredients and mix well. Store in tightly covered jar in refrigerator or freezer if not used immediately.

MAKES: About 3-1/2 cups

## WATER PAN POTATOES

Scrub but don't peel 1 pound medium-sized new potatoes, or quarter 4 to 6 large red or white potatoes. Slip potatoes into 4 quarts hot water in water pan, put in smoker over fire pan. Cover and cook about 1 hour or until done. You'll probably want to add potatoes to water pan for last hour of cooking time of meat, poultry or pork. Since liquid in water pan may have evaporated, be sure to add enough hot water to cover potatoes.

MAKES: About 6 servings.

## QUICK GLANCE COOK GUIDE

**ALWAYS FILL WATER PAN WITH APPROXIMATELY 5-1/2 QUARTS HOT WATER FROM TAP UNLESS RECIPE**

**INDICATES OTHER MEASUREMENT.**

Food and Weight	Amount of Charcoal	Amount of Wood Chunks (See Page 9)	Temperature or Test for Doneness*	Smoke Cooking Time(Hours)	Number of Servings Per lb.
<b>BEEF, Venison or Other Game Animal</b>					
Boneless Roasts					
3-4 lbs.	level	1	140 degree F rare	3-4	3-4
5-7 lbs.	level full	1	160 degree F medium	5-6	
8-10 lbs.	heaping	2	170 degree F well	7-9**	
<b>CHICKEN</b>					
Fryers(2-2 1/2 lbs. ea.)					
1 to 3 whole, split or cut up	rounded	1	180 degree F or leg will move easily in socket	4-5	3-4
Roasters (5 lbs.) 1 or 2	rounded to heaping			6-8	3-4
<b>FISH</b>					
Fillet, full grill	level	1	flakes when forked	2-3	3-4
Steaks	level	1-2		2-3	
Whole Pan Fish	level	1-2		2-3	
Whole, large, 6 lb.	rounded	1-2		3-5	
<b>GAME</b>					
Small birds (dove, quail, squab, pheasant, duck)	rounded	2	leg will move easily in socket	3-5	1 to 3
<b>HAM</b>					
Cooked, all sizes	level	1-2	130 degree F	3-5	3-4
Fresh, 10 lb.	heaping	2-3	170 degree F	7-10**	
<b>LAMB</b>					
Leg or shoulder roasts 5-7 lb.	rounded	1-2	140 degree F rare 160 degree F medium 175 degree F done	5-7**	3-4
<b>LOBSTER TAILS</b>					
Full grill	level to rounded	1-2	flesh white and firm	1-2	2
<b>PORK</b>					
Chops, 6-8 lb. (1" thk)	rounded	1	170 degree F	3-4	3-4
Roasts, 3-5 lb.	rounded	1	170 degree F	5-7	
Roasts, 5-7 lb.	heaping	2	170 degree F	7-8**	2
Ribs, 5 lb.	rounded	1-2	well done, meat pulls away from bone	4-6	
<b>SAUSAGE</b>					
Links, full grill	level to rounded	1-2	well done, 170 degree F for cook before eating pork sausage	3-5 for cook before eating	3-4
<b>SHRIMP</b>					
	level	1	flesh white and firm	1-2	3
<b>TURKEY (Unstuffed)</b>					
8-12 lb.	level	2	180 degree F or leg will move easily in socket	7-9**	2-3
13-20 lb.	heaping	2-3		10-12**	

\* Temperatures are those recommended by the food industries for consumer use.

\*\* When cooking very large pieces of food: Your Outdoor Smoker can cook up to about 5-6 hours on a pan of charcoal. Turkeys or cuts of meat over 6 to 8 lbs. could take longer to cook. If you are going to cook large pieces of food, you will need to add more charcoal and water during the cooking period. Smoke Cooking Times are approximate.