



Manuals.plus /

- › Oklahoma Joe's /
- › Oklahoma Joe's® Longhorn Offset Smoker User Manual

Oklahoma Joe's 13201747-50

Oklahoma Joe's® Longhorn Offset Smoker User Manual

Model: 13201747-50

INTRODUCTION

Welcome to the official user manual for your Oklahoma Joe's® Longhorn Offset Smoker. This guide is designed to provide you with all the necessary information for safe assembly, efficient operation, proper maintenance, and effective troubleshooting of your new smoker. Please read through this manual completely before your first use to ensure a successful and enjoyable smoking experience.

IMPORTANT SAFETY INFORMATION

Your safety is paramount. Always adhere to the following basic safety precautions when operating this smoker to minimize risks of fire, burns, or other personal injuries.

- **Outdoor Use Only:** This smoker is designed for outdoor use in a well-ventilated area. Never operate it indoors or in enclosed spaces.
- **Keep Clear:** Maintain a safe distance from combustible materials. Keep children and pets away from the hot smoker at all times.
- **Fuel Safety:** Do not use gasoline, alcohol, lighter fluid, or other highly volatile fuels to ignite or re-ignite charcoal. Use only approved charcoal starters.
- **Burn Hazard:** The smoker's surfaces become extremely hot during operation. Always use heat-resistant gloves or mitts when handling hot components or adjusting dampers.
- **Stable Placement:** Ensure the smoker is placed on a stable, level, non-combustible surface.
- **Never Leave Unattended:** Do not leave a lit smoker unattended. Always have a fire extinguisher or water source readily available.
- **Ash Disposal:** Allow all ashes to cool completely before disposal. Never dispose of hot ashes in combustible containers.

PRODUCT SPECIFICATIONS

The Oklahoma Joe's® Longhorn Offset Smoker is built with robust materials and designed for optimal smoking performance. Below are the key specifications:

Feature	Detail
Model Name	Oklahoma Joe's® Longhorn Offset Smoker
Primary Cooking Space	751 square inches
Secondary Cooking Space	309 square inches
Total Cooking Space	1060 square inches
Fuel Type	Charcoal, Natural Hardwood Splits/Chunks
Construction Material	Heavy-gauge steel (exterior), Stainless steel (inner), Porcelain-coated wire (grates)
Product Dimensions (D x W x H)	36.5"D x 64.3"W x 55.5"H
Item Weight	251.8 Pounds
Color	Black
Key Features	Professional temperature gauge, Cool-touch handles, Front shelf, Lower storage shelf, Large wagon-style wheels, Convenient firebox door access

Note: All specifications are approximate and may be subject to minor variations.



An overall view of the Oklahoma Joe's Longhorn Offset Smoker, showcasing its robust design and classic offset configuration.



This diagram highlights the main features: 1. Professional Temperature Gauge, 2. Heavy-Gauge Steel Construction, 3. Cool-Touch Handles, 4. Convenient Firebox Access, 5. Lower Storage Shelf, and 6. Large Wagon-Style Wheels.



An illustration demonstrating the impressive 1060 square inches of total cooking space, capable of accommodating approximately 6 briskets, 9 chickens, or 6 racks of ribs.

SETUP AND INITIAL PREPARATION

Assembly

Your Oklahoma Joe's® Longhorn Offset Smoker requires assembly. A detailed assembly guide is included with your product. Please refer to that guide for step-by-step instructions. Ensure you have all listed parts and the necessary tools before beginning assembly.

- Unpack all components carefully and verify against the parts list provided in the assembly manual.
- Choose a spacious, level, and clean area for assembly.
- Follow the assembly instructions precisely to ensure structural integrity and safe operation.

Seasoning Your Smoker

Before using your smoker for the first time, it is essential to season it. This process burns off any manufacturing residues, creates a protective non-stick layer, and helps prevent rust, while also enhancing the flavor of your smoked foods over time.

1. **Prepare Surfaces:** Lightly coat all interior surfaces of the main cooking chamber and firebox (including grates, walls, and inside of the lid) with a high-heat cooking oil, such as vegetable oil, flaxseed oil, or lard.
2. **Build a Fire:** Place a small amount of charcoal in the firebox. Once the charcoal is lit and glowing, add a few small pieces of hardwood (e.g., oak, hickory) to create smoke.
3. **Maintain Temperature:** Close the lids and allow the smoker to heat up. Maintain a consistent temperature between 250-300°F (120-150°C) for approximately 2 to 3 hours. Adjust the dampers as needed to control the temperature.
4. **Cool Down:** After the seasoning period, allow the smoker to cool down completely. The interior surfaces should now have a dark, protective coating.
5. **Repeat (Optional):** For a more robust seasoning layer, you may repeat the process.

OPERATING YOUR SMOKER

Fueling and Fire Management

The Longhorn Offset Smoker is designed to be fueled by charcoal and natural hardwood splits or chunks. This combination provides the authentic wood-fired flavor characteristic of traditional offset smoking.

- **Starting the Fire:** Place your desired amount of charcoal in the firebox. Using a charcoal chimney starter is highly recommended for an even and clean burn. Once the charcoal is fully lit and covered in a light grey ash, carefully transfer it to the firebox.
- **Adding Wood:** For smoke flavor, add 1-2 small pieces of hardwood splits or chunks directly onto the lit charcoal. Avoid adding too much wood at once, as this can produce thick, acrid smoke. Aim for thin, blue smoke.
- **Firebox Access:** The convenient firebox door allows you to easily stoke your fire and add additional fuel (charcoal or wood) without needing to open the main cooking chamber lid. This helps maintain a more consistent temperature inside the smoker.

Temperature Control

Maintaining a stable temperature is crucial for successful smoking. Your smoker is equipped with a professional temperature gauge for accurate monitoring, and adjustable dampers for precise control.

- **Air Intake Damper (Firebox):** This damper, located on the firebox, controls the amount of oxygen reaching your fire. Opening it increases airflow, which raises the temperature. Closing it restricts airflow, lowering the temperature.
- **Chimney Damper (Exhaust):** The damper on the chimney controls the exhaust of smoke and heat from the main cooking chamber. Adjusting this in conjunction with the air intake damper helps regulate the overall temperature and smoke flow.
- **Adjustments:** Make small adjustments to the dampers and allow 10-15 minutes for the temperature to stabilize before making further changes. Patience is key in offset smoking.

Smoking Process

1. **Preheat:** Once your fire is established, close the lids and allow the smoker to preheat to your desired cooking temperature, typically between 225-275°F (107-135°C) for low-and-slow smoking.
2. **Load Food:** When the temperature is stable and you see thin, blue smoke, place your food on the porcelain-coated cooking grates in the main chamber.
3. **Monitor and Adjust:** Continuously monitor the temperature gauge. Add charcoal and wood as needed to maintain your target temperature. Use the front shelf for convenient access to food or utensils during the cook.

4. **Internal Temperature:** Always use a reliable meat thermometer to check the internal temperature of your food for doneness.



A view inside the main cooking chamber, showing various cuts of meat and a side dish being smoked on the spacious grates.



PORCELAIN-COATED WIRE GRATES

DURABLE, PORCELAIN-COATED WIRE COOKING GRATES RESIST RUST AND ARE EASY TO CLEAN.

A close-up demonstrating the cool-touch handles, designed to protect your hands from the heat when opening the smoker lid.

MAINTENANCE AND CARE

Proper and regular maintenance will significantly extend the lifespan of your Oklahoma Joe's® Longhorn Offset Smoker and ensure it continues to perform optimally for years to come.

After Each Use

- **Ash Removal:** Once the smoker has completely cooled, use the convenient door access to the firebox to remove all ash. Ensure ashes are cold before disposing of them in a non-combustible container.
- **Grates Cleaning:** Scrape off any food residue from the porcelain-coated wire cooking grates. These grates are designed for easy cleaning. For stubborn, baked-on residue, use warm soapy water and a non-abrasive brush or sponge. Rinse thoroughly and dry.
- **Exterior Wipe Down:** Wipe down the exterior surfaces of the smoker with a damp cloth to remove grease and grime.

Periodic Maintenance

- **Re-seasoning:** Over time, the protective seasoning layer inside your smoker may wear down, especially in high-heat areas. If you notice food sticking more or signs of rust, re-season your smoker following the steps outlined in the "Setup and Initial Preparation" section.
- **Rust Prevention:** To prevent rust, always store your smoker in a dry, covered area when not in use. Investing in a high-quality smoker cover is highly recommended to protect it from moisture and the elements.
- **Hardware Check:** Periodically inspect all nuts, bolts, and screws to ensure they remain tight. Tighten any loose hardware to maintain the smoker's stability and integrity.



COOL-TOUCH HANDLES
COOL-TOUCH HANDLES PROTECT YOUR HANDS
FROM THE HEAT.

A detailed view of the durable, porcelain-coated wire cooking grates, designed to resist rust and facilitate easy cleaning after use.

TROUBLESHOOTING COMMON ISSUES

This section addresses common issues you might encounter with your Oklahoma Joe's® Longhorn Offset Smoker and provides solutions.

Problem	Possible Cause	Solution
Temperature too low	Insufficient fuel; Air intake damper closed; Chimney damper too closed; Wet fuel	Add more charcoal/wood; Open air intake damper; Open chimney damper more; Ensure fuel is dry
Temperature too high	Too much fuel; Air intake damper too open; Chimney damper too open	Reduce fuel amount; Partially close air intake damper; Partially close chimney damper; Allow time for temperature to drop
Excessive white/thick smoke	Improper wood combustion; Too much wood added at once; Insufficient airflow	Ensure wood is fully ignited before adding; Add smaller pieces of wood; Increase airflow slightly by opening dampers
Food not cooking evenly	Temperature fluctuations; Uneven heat distribution; Overcrowding smoker	Maintain consistent temperature; Rotate food periodically; Do not overcrowd the cooking grates; Ensure proper airflow
Rust appearing on surfaces	Lack of proper seasoning; Improper storage (exposure to moisture)	Re-season the smoker thoroughly; Store in a dry, covered area when not in use

WARRANTY INFORMATION

Your Oklahoma Joe's® Longhorn Offset Smoker is covered by a **2-year warranty on all parts**. This warranty guarantees against defects in materials and workmanship under normal use and service conditions.

To initiate a warranty claim or for detailed terms and conditions, please retain your original proof of purchase and contact Oklahoma Joe's customer support.

CUSTOMER SUPPORT

Should you have any questions regarding the assembly, operation, maintenance, or troubleshooting of your Oklahoma Joe's® Longhorn Offset Smoker, or if you need to make a warranty claim, please do not hesitate to contact our dedicated customer support team.

For additional resources, product information, and to explore other Oklahoma Joe's products, please visit our official store on Amazon:

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