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Char-Broil Highland Offset Smoker (Model 15202031)

Oklahoma Joe's Highland Offset Smoker

Model: 15202031

User Instruction Manual

INTRODUCTION

This manual provides comprehensive instructions for the safe and effective use, setup, operation, and maintenance of your Oklahoma Joe's Highland Offset Smoker. Designed for durability and versatility, this heavy-duty smoker allows for both traditional offset smoking and direct charcoal grilling. Please read this manual thoroughly before initial use to ensure optimal performance and longevity of your smoker.

SETUP

Unpacking and Assembly

Carefully remove all components from the packaging. It is recommended to assemble the smoker on a flat, stable surface. All necessary hardware is included and typically well-labeled for straightforward assembly. Refer to the included assembly diagram for step-by-step instructions. While assembly can often be managed by one person, having assistance may simplify the process.



Figure 1: Fully assembled Oklahoma Joe's Highland Offset Smoker.

Dimensions and Placement

Ensure adequate space for your smoker, considering its dimensions. The smoker measures approximately 33.5 inches deep, 57 inches wide, and 53 inches high. Place the smoker on a level, non-combustible surface, away from any flammable materials or structures. The large, wagon-style wheels allow for easy mobility, but always ensure the smoker is stable before use.



Highland

OFFSET SMOKER

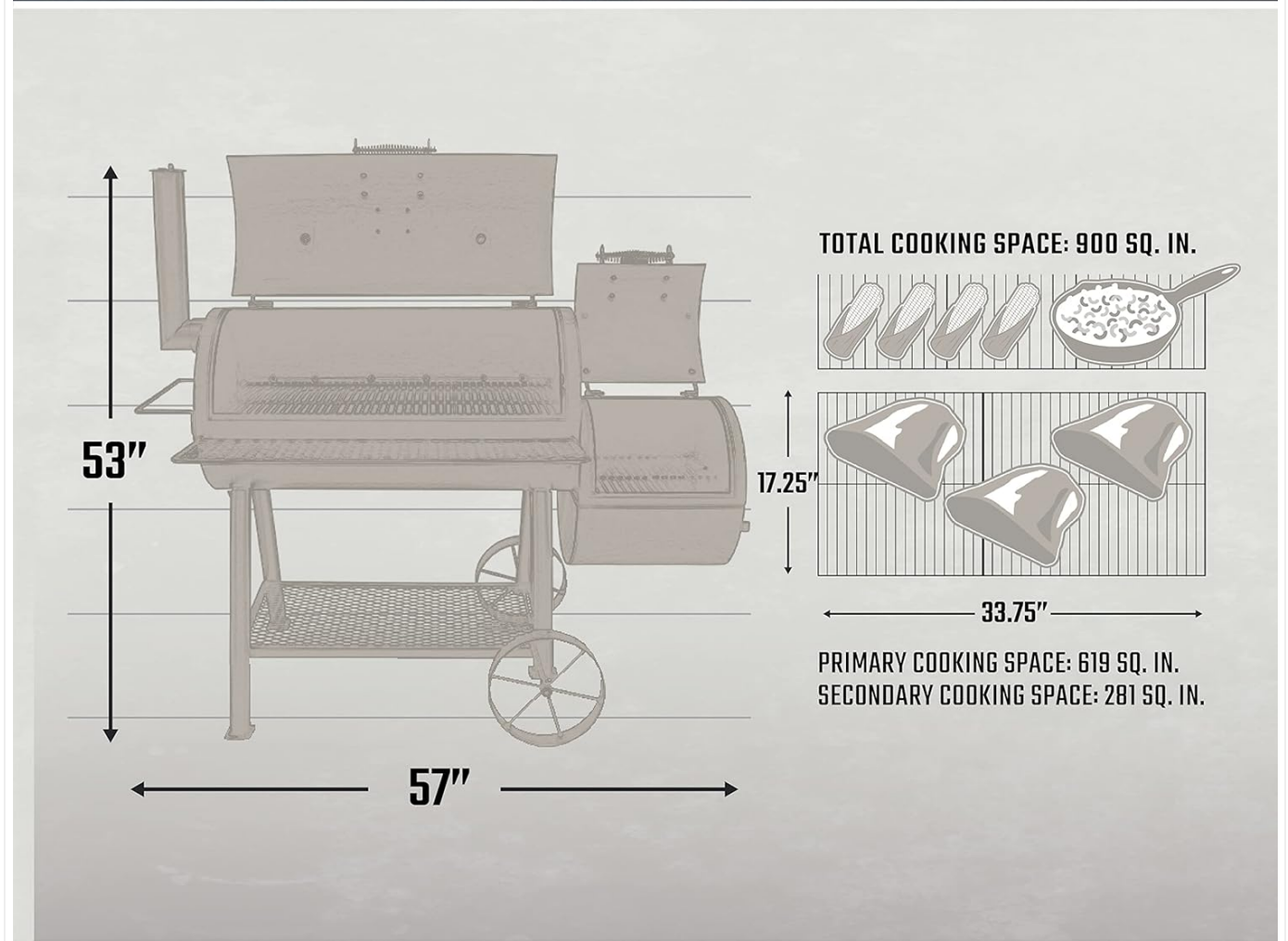


Figure 2: Dimensional diagram of the smoker, highlighting primary and secondary cooking areas.

Initial Seasoning

Before the first cook, it is crucial to season your smoker. This process helps to cure the paint and create a protective layer, preventing rust and enhancing flavor. Apply a thin layer of cooking oil to all interior surfaces, including grates. Build a small fire in the firebox and maintain a temperature of 250-300°F (120-150°C) for 2-3 hours. Allow the smoker to cool completely before wiping down any excess oil. Some paint bubbling during initial seasoning is normal due to high temperatures.

OPERATING INSTRUCTIONS

Fueling the Smoker

The Highland Offset Smoker uses charcoal and wood for fuel. Place charcoal in the firebox, then add wood chunks for smoke flavor. The firebox door provides convenient access for adding fuel during operation. Ensure proper airflow by adjusting the air damper on the firebox.



Figure 3: Adding wood chunks to the firebox for smoking.

Temperature and Smoke Control

The smoker features multiple adjustable dampers to regulate heat and smoke flow. The professional temperature gauge on the main chamber lid provides accurate monitoring. Adjust the firebox damper to control oxygen flow to the fire, and the chimney damper to control smoke exit. Maintaining a consistent temperature requires careful management of fuel and airflow. Expect some temperature variation between the firebox side and the chimney side of the main chamber.



Figure 4: Integrated temperature gauge for precise heat monitoring.

Smoking and Grilling Versatility

The Highland Offset Smoker offers 619 square inches of primary cooking space and 281 square inches of secondary cooking space. For smoking, heat and smoke from the offset firebox flow into the main cooking chamber. For traditional grilling, charcoal can be placed directly under the durable, porcelain-coated wire cooking grates in the main chamber. The cool-touch handles ensure safe operation when opening lids.



Figure 5: Smoker with lids open, showing cooking grates in both chambers.

MAINTENANCE

Cleaning

Regular cleaning is essential for maintaining your smoker. The porcelain-coated wire cooking grates are designed to resist rust and are easy to clean. After each use, allow the smoker to cool, then remove ash from the firebox. A steel 6-gallon bucket is recommended for ash collection. Scrape food residue from the grates. Periodically clean the interior and exterior surfaces with a mild detergent and water, then dry thoroughly.



Figure 6: The sturdy bottom shelf provides convenient storage for accessories.

Rust Prevention and Storage

While built with heavy-gauge steel, prolonged exposure to elements can lead to rust. Consider applying a high-temperature paint or sealant to areas showing wear, especially after initial seasoning. Store the smoker in a dry, covered area when not in use. If outdoor storage is necessary, use a weather-resistant cover to protect it from rain and harsh conditions.

TROUBLESHOOTING

Temperature Fluctuations

Maintaining consistent temperature in an offset smoker can be challenging due to its design and material thickness. Ensure your fuel source (charcoal and wood) is consistent and of good quality. Adjust dampers incrementally to control airflow. Larger wood chunks may provide more stable heat. If significant temperature differences persist between sides, consider rotating food or adjusting the fire's position.

Smoke Leaks

Smoke leaks can occur around the lids or where components join. This is common with offset smokers. For improved smoke retention, consider applying a high-temperature gasket or sealant around the main chamber lid and firebox connections. Ensure all bolts are tightened securely during assembly.

SPECIFICATIONS

Model Name:	Highland Offset Smoker
Model Number:	15202031
Dimensions (D x W x H):	33.5" x 57" x 53"
Primary Cooking Space:	619 sq. inches
Secondary Cooking Space:	281 sq. inches
Total Cooking Space:	900 sq. inches
Fuel Type:	Charcoal
Outer Material:	Heavy-gauge steel, Porcelain-enamel
Inner Material:	Stainless steel
Features:	Adjustable dampers, Professional temperature gauge, Cool-touch handles, Wagon-style wheels

WARRANTY

The Oklahoma Joe's Highland Offset Smoker comes with a **2-year warranty on all parts**. Please retain your proof of purchase for any warranty claims. For detailed warranty terms and conditions, refer to the documentation provided with your product or contact customer support.

SUPPORT

For further assistance, questions, or to order replacement parts, please contact Oklahoma Joe's customer support. You can find contact information on the manufacturer's official website or through the retailer where you purchased the product. Always have your model number (15202031) and purchase date ready when contacting support. Additional resources, including a PDF user manual, may be available online. (Note: A PDF user manual link was found in the input: [User Manual \(PDF\)](#))