

[Manuals.plus](#) /

› [Char-Broil](#) /

› Char-Broil Oklahoma Joe's Charcoal/LP Gas/Smoker Combo User Manual

Char-Broil 15202029

Char-Broil Oklahoma Joe's Charcoal/LP Gas/Smoker Combo User Manual

Model: 15202029

Brand: Char-Broil

PRODUCT OVERVIEW

The Char-Broil Oklahoma Joe's Charcoal/LP Gas/Smoker Combo is a versatile outdoor cooking appliance designed for grilling with charcoal or liquid propane gas, and for smoking. It features heavy-gauge steel construction, offering durability and reliable performance for various cooking methods. This combo unit provides extensive cooking surface area and precise temperature control for optimal results.



Image: The Char-Broil Oklahoma Joe's Charcoal/LP Gas/Smoker Combo grill, showcasing its combined gas grill, charcoal grill, and offset smoker sections.

SETUP AND ASSEMBLY

The grill is delivered in a single package. While assembly requires some effort due to the unit's weight (approximately 205 lbs), components are generally well-packaged to prevent damage. Metric sockets are required for assembly as the bolts are metric. Ensure all parts fit securely during construction.

Initial Preparation:

- **Seasoning:** Before first use, it is recommended to coat all internal and external metal pieces with vegetable oil and wipe them down, similar to seasoning a cast iron skillet. This helps in preventing rust and prepares the surfaces for cooking.
- **Sealing Gaps:** For optimal performance and heat retention, consider applying a high-temperature sealant to any noticeable gaps in the grill's construction.
- **Weatherproofing:** To prolong the life of your grill, keep it cleaned and weatherproofed. A can of high-temperature BBQ paint can be useful for touch-ups as needed.



Longhorn
CHARCOAL/GAS
GRILL AND SMOKER

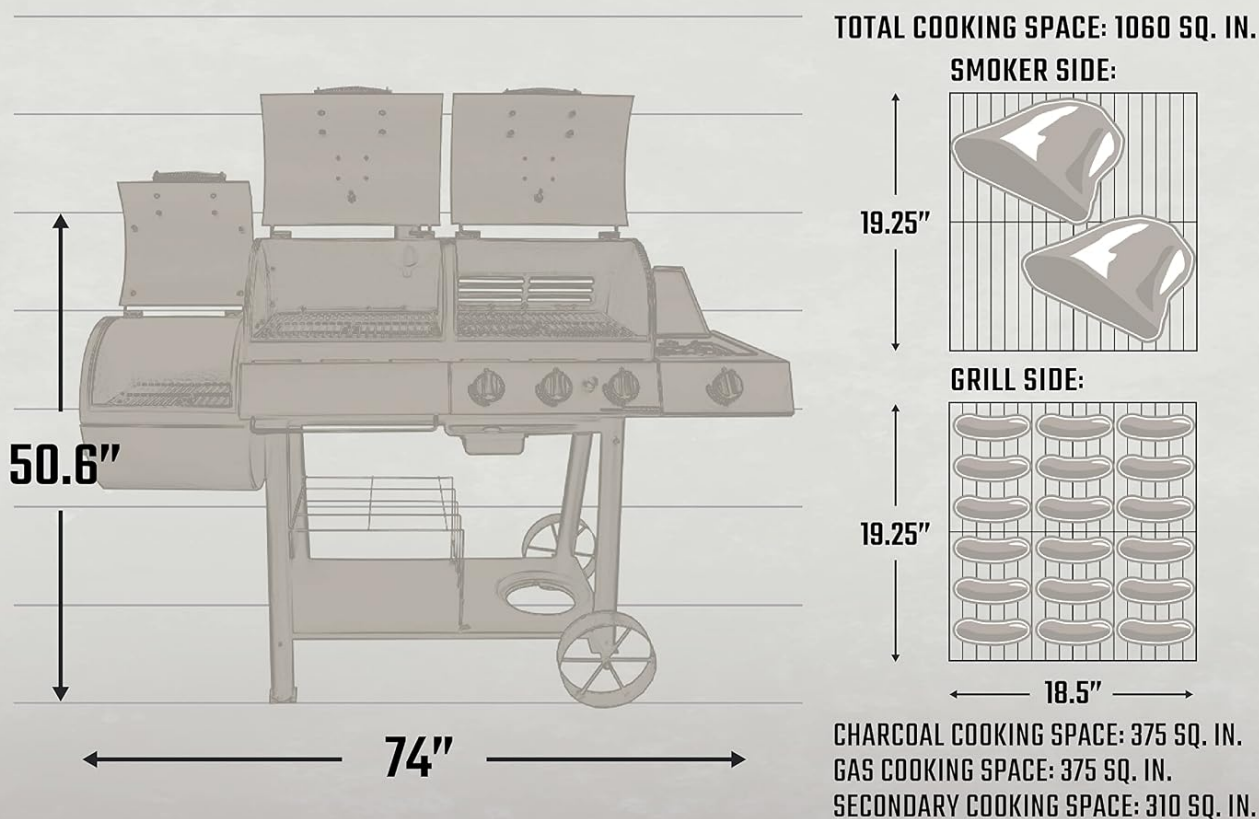


Image: A detailed diagram illustrating the dimensions and cooking space distribution of the Char-Broil Oklahoma Joe's grill, including total cooking area, smoker side, and grill side measurements.

OPERATING INSTRUCTIONS

This combo grill offers three distinct cooking methods: gas grilling, charcoal grilling, and smoking. Each method utilizes specific sections of the unit for optimal results.

Cooking Capabilities:

- **Total Cooking Surface:** 1,060 square inches.
- **Gas Grilling Chamber:** Features 750 square inches of primary cooking surface over porcelain-coated cast iron grates. Equipped with three 12,000 BTU burners, totaling 36,000 BTUs for efficient gas grilling.
- **Charcoal Grilling Chamber:** Provides 310 square inches of cooking surface, designed for traditional charcoal grilling.
- **Offset Smoker:** Integrated for low-and-slow smoking, allowing for indirect heat and smoke infusion.
- **Side Burner:** A 12,000 BTU side burner is available, suitable for heating sauces or accommodating a charcoal chimney starter.

- **Temperature Monitoring:** Professional temperature gauges are installed in both the main cooking chambers for accurate heat monitoring.

Using the Gas Grill:

1. Ensure the propane tank is securely connected and the gas line is free of kinks.
2. Open the grill lid.
3. Turn the control knob for the desired burner to the "HIGH" position.
4. Press and hold the electronic igniter button until the burner lights.
5. If the burner does not light within 5 seconds, turn the knob to "OFF" and wait 5 minutes before attempting to light again.
6. Adjust burner heat as needed using the control knobs.



Image: A close-up view of the gas grill's control knobs and electronic igniter, indicating settings for heat adjustment.

Using the Charcoal Grill and Smoker:

1. For charcoal grilling, place charcoal directly on the charcoal grate in the designated chamber.

2. For smoking, load wood chips or chunks into the offset firebox.
3. Utilize the firebox door with its air damper to control airflow and temperature for smoking.
4. The side smoker effectively feeds smoke and heat into the charcoal side without restriction.



Image: The offset smoker firebox, showing its internal grate for charcoal or wood and the external handle.

MAINTENANCE AND CARE

Regular maintenance ensures the longevity and optimal performance of your Char-Broil Oklahoma Joe's grill. Proper cleaning and protection are crucial, especially for outdoor use.

- **Cleaning:** After each use, clean the cooking grates and interior surfaces. For porcelain-coated cast iron grates, allow them to cool slightly before cleaning with a grill brush.
- **Rust Prevention:** The grill is made from steel painted with high-temperature paint. To minimize rust, especially in humid climates, regularly wipe down all metal surfaces with vegetable oil. This creates a protective layer similar to seasoning cast iron.

- **Paint Touch-ups:** Keep a can of high-temperature BBQ paint on hand for minor touch-ups to maintain the grill's appearance and protect against corrosion.
- **Storage:** When not in use, cover the grill with a weather-resistant cover to protect it from the elements.

TROUBLESHOOTING

While the Char-Broil Oklahoma Joe's grill is designed for reliability, occasional issues may arise. Here are some common concerns and potential solutions:

- **Uneven Heat Distribution (Gas Side):** Some users report a small "cold area" (approx. 2 inches) at the front of the gas grilling area, near the igniters. This is typically due to the burner design. Adjust food placement accordingly or preheat the grill longer to minimize this effect.
- **Charcoal Door Alignment:** If the charcoal door does not align perfectly or chips paint, this may be due to manufacturing tolerances. Note that the doors are welded to hinges and cannot be adjusted. Ensure it closes as tightly as possible to maintain heat.
- **Shipping Damage:** In rare cases, units may arrive with dents or damaged components. Inspect all parts upon delivery. If significant damage is present, contact customer support immediately.
- **Gas Burner Issues:** If a gas burner is not lighting or appears to be blowing gas outside the inner grill area, immediately turn off the gas supply. This could indicate a misaligned or damaged brass fitting. Do not attempt to operate the grill in this condition.

For persistent issues or concerns not covered here, please refer to the official user manual PDF or contact customer support.

SPECIFICATIONS

Attribute	Detail
Brand	Char-Broil
Model Name	15202029
Power Source	Propane
Color	Black
Outer Material	Steel, Iron
Inner Material	Stainless Steel
Item Weight	205 Pounds
Product Dimensions (DxWxH)	31.5"D x 74"W x 50.6"H
Fuel Type	Charcoal, Liquefied Petroleum Gas
Manufacturer	Char-Broil
UPC	099143020464, 099143020297
ASIN	B016ZIB8HO

SUPPORT AND ADDITIONAL RESOURCES

For further assistance, detailed diagrams, or specific troubleshooting steps, please refer to the official user manual or contact Char-Broil customer support.

- **Official User Manual (PDF):** [Download PDF Manual](#)
- **Customer Support:** For direct assistance, please visit the [Char-Broil Store on Amazon](#) or contact their customer service as per your product documentation.