

Giantex GT3644-PO

Giantex 3-in-1 Charcoal BBQ Smoker (Model GT3644-PO) Instruction Manual

INTRODUCTION

Thank you for purchasing the Giantex 3-in-1 Charcoal BBQ Smoker. This versatile unit is designed for outdoor cooking, offering functions as a fire pit, a BBQ grill, and a smoker. Please read this manual thoroughly before assembly and use to ensure safe and efficient operation.

IMPORTANT SAFETY INFORMATION

- **Outdoor Use Only:** This product is intended for outdoor use in a well-ventilated area. Do not use indoors or in enclosed spaces.
- **Clearance:** Maintain a safe distance from combustible materials such as buildings, fences, trees, and dry vegetation.
- **Stable Surface:** Always place the smoker on a flat, stable, non-combustible surface.
- **Charcoal Safety:** Use only charcoal briquettes or lump charcoal. Do not use gasoline, kerosene, or alcohol to light charcoal. Use charcoal starter fluid according to manufacturer's instructions.
- **Hot Surfaces:** The smoker will become extremely hot during use. Use heat-resistant gloves and tools. Do not touch hot surfaces with bare hands.
- **Children and Pets:** Keep children and pets away from the smoker during use and while it is cooling down.
- **Carbon Monoxide Hazard:** Burning charcoal produces carbon monoxide, which is odorless and can be deadly. Ensure adequate ventilation.
- **Fire Extinguisher:** Keep a fire extinguisher or a bucket of sand readily available in case of fire.
- **Cooling Down:** Allow the smoker to cool completely before moving or cleaning.

PRODUCT FEATURES

- **Multi-Layered Design:** The main body is divided into three layers, allowing for use as a fire pit, BBQ grill, or smoker.
- **Built-in Thermometer:** Features a thermometer with a detailed scale for monitoring internal temperature.
- **Adjustable Air Vent:** Top air outlet allows for control of airflow to maintain steady cooking temperatures.
- **Spacious Cooking Area:** Includes two cooking racks providing approximately 400 square inches of cooking surface.
- **Integrated Hooks:** An iron support with 6 sturdy hooks is included for hanging larger cuts of meat.
- **Convenient Access Doors:** Two access doors allow for checking food and adding charcoal without disassembling the unit.
- **Portable Design:** Easy to disassemble for transport and storage.
- **Durable Construction:** Furnace body treated with high-temperature paint for heat resistance.
- **Stable Support:** Raised feet with a triangular structure enhance stability.

SETUP AND ASSEMBLY

This smoker requires basic assembly. Please ensure all parts are present before beginning. Refer to the included assembly diagram for detailed steps.

1. Unpack all components and verify against the parts list.
2. Attach the legs to the base section of the smoker using the provided hardware. Ensure they are securely fastened.
3. Place the charcoal grate and charcoal pan into the base section.
4. Position the middle section(s) onto the base, aligning the handles and access doors.
5. Insert the cooking grates into the middle section(s) at the desired height.
6. Place the water pan (if included) on the lower support.
7. Attach the lid, ensuring the thermometer is properly seated and the air vent is functional.



Convenient Fire Pit



Spacious BBQ Grill



2 Barbecue Spaces



Complete Smoker

Image: Components of the Giantex 3-in-1 Charcoal BBQ Smoker, showing the base, middle sections, and lid.



3 in 1 Round Charcoal Smoker

Fire Pit | Charcoal BBQ Grill | Portable Smoker

- Grill
- Bake
- Braise
- Smoke
- Roast
- Steam



Image: Fully assembled Giantex 3-in-1 Charcoal BBQ Smoker, ready for use.

OPERATING INSTRUCTIONS

Using as a Fire Pit

To use as a fire pit, only the base section is required. Place charcoal or wood in the charcoal pan. Light the fuel and enjoy the warmth. Ensure proper ventilation and safety clearances.



3 in 1 BBQ Smoker

Fire Pit | Charcoal BBQ Grill | Smoker



Image: The base section of the smoker used as a fire pit, with flames visible.

Using as a BBQ Grill

For grilling, you can use either the base section with a single cooking grate or the lower section of the multi-layered setup. Place charcoal in the charcoal pan, light it, and allow it to ash over. Place food on the cooking grate. The access door allows for adding more charcoal as needed.



▼ **Easy-to-Bake Food**
such as mixed peppers, onions, potatoes



▲ **Double Grills**
Use 1st or 2nd Grill Based on Features of Food



Image: The smoker configured as a BBQ grill, with various foods cooking on the grate.

Using as a Smoker

Assemble all three layers for smoking. Place charcoal in the charcoal pan and light it. Once the charcoal is ready, add wood chips or chunks for smoke flavor. Fill the water pan with water, broth, or other liquids to add moisture and flavor to your food. Place food on the cooking grates. Use the built-in thermometer to monitor the internal temperature of the smoker. Adjust the top air vent to control airflow and maintain the desired temperature. The access doors allow for adding more charcoal or wood chips without lifting the entire section.



Image: The Giantex 3-in-1 Charcoal BBQ Smoker fully assembled for smoking, showing its multi-layered design.

Both Separate & Combined Use



Convenient Fire Pit



Spacious BBQ Grill



2 Barbecue Spaces

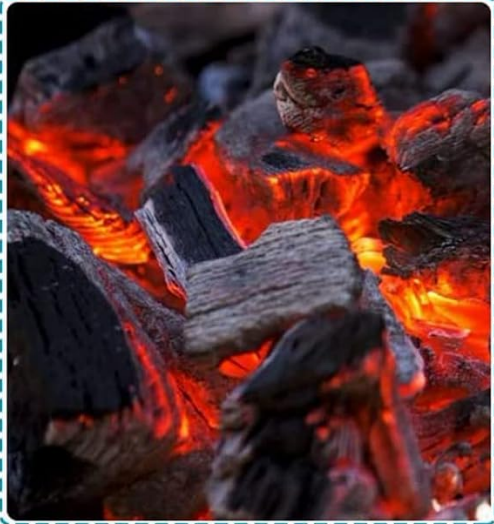


Complete Smoker

Image: A close-up view of the built-in thermometer on the smoker lid, indicating temperature readings.

2 Access Doors

Flexible to check food condition on the grates



Convenient to add the food and charcoal



Image: Details of the adjustable air vent on the lid and the S-shaped hooks inside the smoker for hanging food.

CARE AND MAINTENANCE

- **Cleaning:** After each use, allow the smoker to cool completely. Remove ash from the charcoal pan. Clean cooking grates with a grill brush. The water pan and other internal surfaces can be washed with warm, soapy water. Rinse thoroughly and dry.
- **Exterior:** Wipe the exterior with a damp cloth. Avoid abrasive cleaners that may damage the paint finish.
- **Storage:** Store the smoker in a dry, covered area when not in use to prevent rust and prolong its lifespan. If storing outdoors, use a weather-resistant cover.
- **Rust Prevention:** Periodically season the cooking grates with cooking oil to prevent rust.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Temperature too low/difficult to maintain	Insufficient charcoal; air vents closed; wet charcoal; improper fuel type.	Add more charcoal; open air vents fully; ensure charcoal is dry; use appropriate charcoal.
Temperature too high	Too much charcoal; air vents too open.	Reduce charcoal quantity; partially close air vents to restrict airflow.
Excessive smoke (white/grey)	Wet wood chips; insufficient airflow.	Ensure wood chips are dry; increase airflow by opening vents slightly. Aim for thin, blue smoke.
Food not cooking evenly	Uneven heat distribution; overcrowding.	Distribute charcoal evenly; avoid overcrowding the grates; rotate food as needed.

SPECIFICATIONS

- **Model Number:** GT3644-PO
- **Product Dimensions (D x W x H):** 16" x 20.5" x 32"
- **Item Weight:** 13 Pounds
- **Outer Material:** Iron
- **Inner Material:** Stainless Steel
- **Fuel Type:** Charcoal
- **Color:** Black



Image: Diagram illustrating the key dimensions of the Giantex 3-in-1 Charcoal BBQ Smoker.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact Giantex customer service directly. Specific warranty terms and conditions may vary.