

## vidaXL avec fenêtre

# vidaXL BBQ Oven Smoker with Table Instruction Manual

Model: avec fenêtre

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your vidaXL BBQ Oven Smoker with Table. Please read these instructions carefully before assembly and use, and retain them for future reference. This product is designed for outdoor use only.

**Safety Warning: Always ensure proper ventilation and follow all local fire safety regulations when operating this smoker. Keep children and pets away from the unit during operation.**

## 2. PRODUCT OVERVIEW

The vidaXL BBQ Oven Smoker with Table is a versatile outdoor cooking unit constructed from galvanized steel, designed for smoking various foods. It features a glass window for monitoring and an integrated thermometer.

### Key Features:

- **Durable Construction:** Made from galvanized steel for enhanced rust protection and stability, suitable for outdoor environments.
- **Ample Smoking Space:** Provides generous interior space with multiple grids and S-shaped hooks for various food items.
- **Temperature Monitoring:** Equipped with a built-in thermometer to accurately monitor the internal chamber temperature.
- **Visual Monitoring:** A glass window allows for observation of the smoking process without opening the door.
- **Integrated Prep Table:** Includes a separate galvanized steel table for convenient food preparation and storage.

- **Adjustable Stability:** The prep table features adjustable screws to ensure stability on uneven surfaces.

## Components and Visual Guide:



**Figure 2.1:** Overall view of the vidaXL BBQ Oven Smoker and its accompanying prep table. The smoker is a tall, rectangular unit with a front-facing glass window and a thermometer at the top. The table is a smaller, two-tiered rectangular structure.



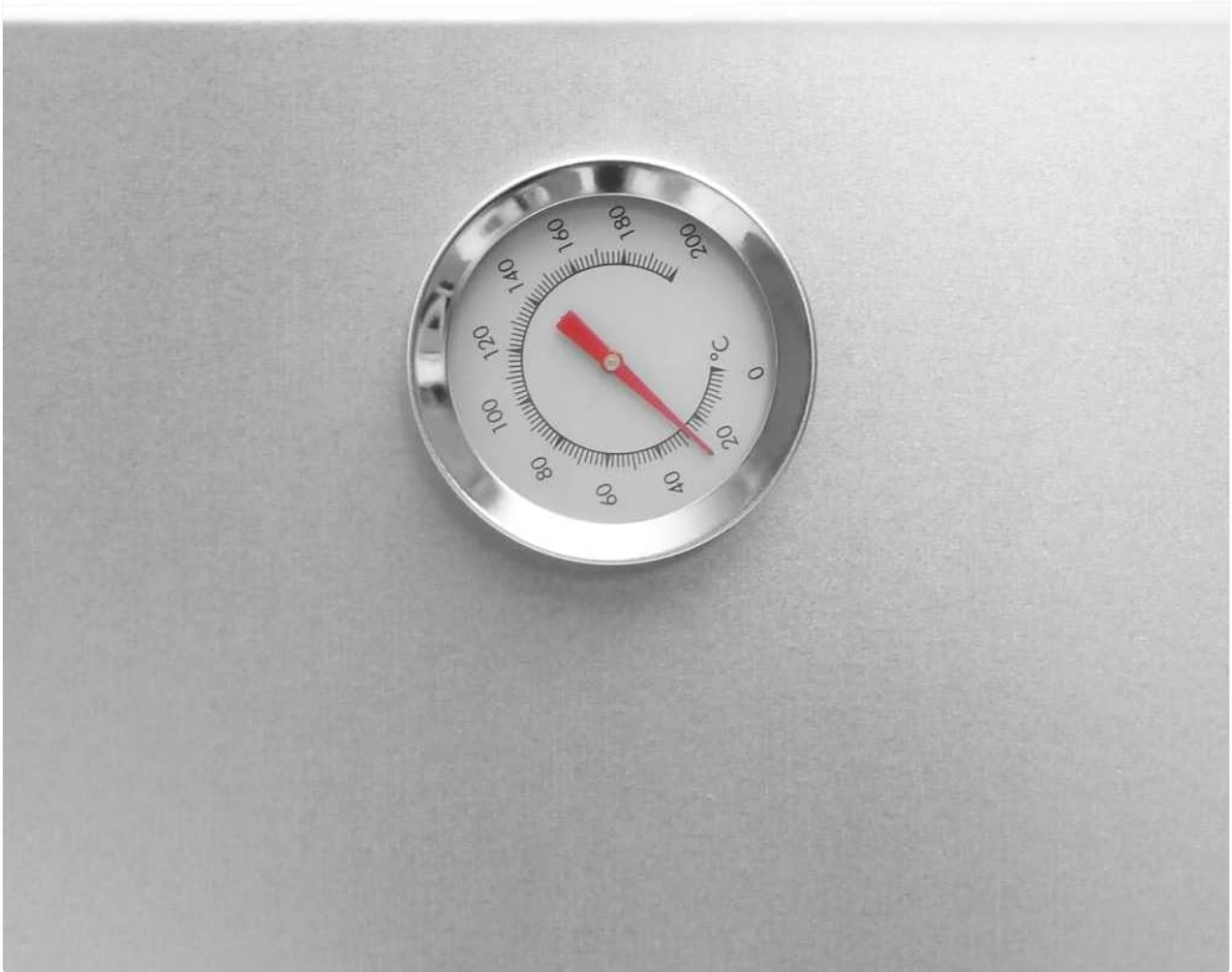
**Figure 2.2:** Detailed front view of the BBQ Oven Smoker, highlighting the glass observation window and the integrated temperature gauge located on the top panel.



**Figure 2.3:** The smoker with its door open, revealing the internal structure including multiple levels of racks and hanging hooks for various smoking configurations.



**Figure 2.4:** A closer look at the upper interior of the smoker, showing the S-shaped hooks for hanging food and the zinc-plated grids for laying items flat.



**Figure 2.5:** A detailed view of the analog thermometer embedded in the top section of the smoker, indicating temperature in Celsius.



**Figure 2.6:** The lower section of the smoker with the wood chip drawer pulled out, showing wood chips inside. This drawer is used to hold the fuel for smoking.



**Figure 2.7:** The galvanized steel prep table, featuring two shelves and adjustable feet for stability. This table provides a convenient surface next to the smoker.

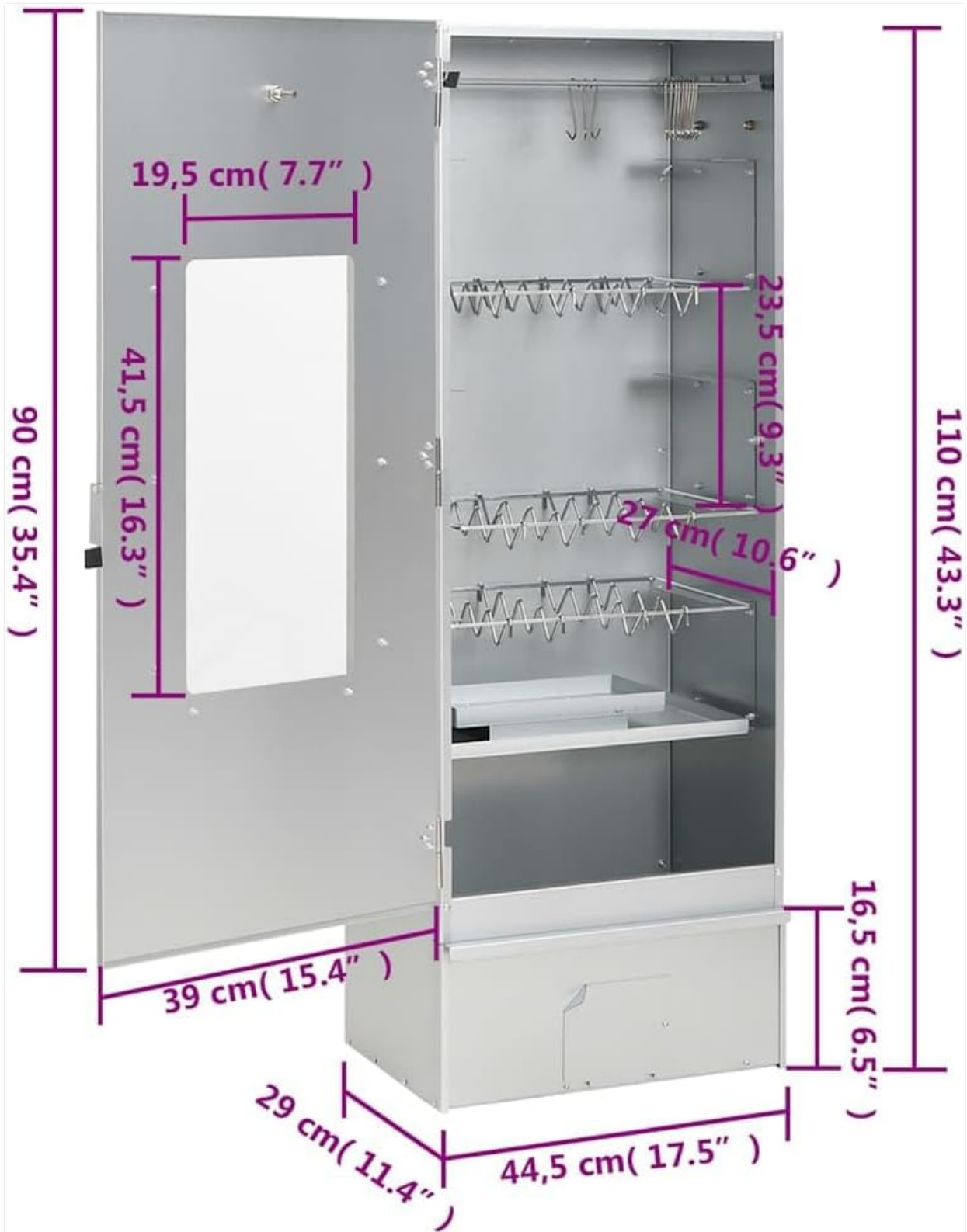


Figure 2.8: A technical diagram illustrating the key dimensions of the smoker and its door, including width, depth, and height measurements in both centimeters and inches.

### 3. SETUP AND ASSEMBLY

The vidaXL BBQ Oven Smoker and Table require assembly. Ensure all components are present before beginning.

#### Package Contents:

- 1 x Oven Smoker unit

- 1 x Table for Oven Smoker
- 12 x S-shaped hooks
- 3 x Grids (zinc-plated)
- 1 x Ash box (zinc-plated)
- 1 x Fire bowl (zinc-plated)
- 1 x Wood chip supply (approx. 2.2 lb)
- Necessary fasteners and assembly hardware

## Assembly Instructions:

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify that all items listed above are present and undamaged.
2. **Assemble the Smoker Base:** Follow the manufacturer's diagrams to securely attach the bottom panel and side panels of the smoker.
3. **Install Internal Components:** Insert the fire bowl, ash box, and grids into their designated positions within the smoker. Attach the S-shaped hooks to the internal hanging bar.
4. **Attach Door and Thermometer:** Securely fasten the smoker door. Ensure the thermometer is correctly installed at the top of the smoker.
5. **Assemble the Prep Table:** Construct the prep table by attaching the legs and shelves using the provided hardware.
6. **Adjust Table Stability:** Place the assembled table on a level surface. Adjust the black screws on the table's feet to ensure it is stable and does not wobble.
7. **Placement:** Position the assembled smoker and table on a stable, non-combustible surface outdoors, away from any flammable materials, buildings, or overhanging structures. Ensure adequate clearance for ventilation.

## 4. OPERATING INSTRUCTIONS

---

This section outlines the basic steps for operating your vidaXL BBQ Oven Smoker.

### Preparing for Smoking:

1. **Seasoning (First Use):** Before the first use, it is recommended to season the smoker. Operate it empty for 1-2 hours at a moderate temperature (around 200-250°F or 90-120°C) using a small amount of wood chips. This helps burn off manufacturing residues and prepares the interior surfaces.
2. **Prepare Wood Chips:** Place the desired amount of wood chips (e.g., the included 2.2 lb supply) into the zinc-plated fire bowl or the dedicated wood chip drawer. For best results, some users prefer to soak wood chips in water for 30 minutes prior to use to produce more smoke and extend burn time.
3. **Load Food:** Arrange your food items on the grids or hang them using the S-shaped hooks. Ensure there is adequate space between items for proper smoke circulation.
4. **Ignite Wood Chips:** Place the fire bowl with wood chips into the bottom section of the smoker. Ignite the wood chips. Once they begin to smolder and produce smoke, close the drawer and the main smoker door.

### Smoking Process:

- **Temperature Control:** Monitor the internal temperature using the built-in thermometer. The ideal smoking temperature varies depending on the food, but typically ranges from 200°F to 275°F (90°C to 135°C). Adjust the amount of wood chips and air vents (if present, or by slightly opening/closing the drawer) to control the heat and smoke intensity.

- **Smoke Production:** Maintain a steady stream of thin, blue smoke. Thick, white smoke can indicate incomplete combustion and may impart an undesirable flavor.
- **Monitoring Food:** Use the glass window to observe the food without frequently opening the door, which can cause temperature fluctuations and smoke loss.
- **Refilling Wood Chips:** If smoking for extended periods, you may need to replenish wood chips. Carefully open the wood chip drawer, add more chips, and re-ignite if necessary.
- **Completion:** Smoke food until it reaches the desired internal temperature and tenderness. Use a reliable meat thermometer to verify doneness.

## 5. MAINTENANCE

Regular cleaning and maintenance will extend the life of your smoker and ensure optimal performance.

- **After Each Use:**
  - Allow the smoker to cool completely before cleaning.
  - Remove and empty the ash box. Dispose of ashes safely.
  - Clean the grids and S-shaped hooks with warm, soapy water and a brush. Rinse thoroughly and dry.
  - Wipe down the interior and exterior surfaces of the smoker and table with a damp cloth. For stubborn grease, use a mild degreaser.
  - Clean the glass window with a non-abrasive cleaner suitable for glass.
- **Periodic Maintenance:**
  - Inspect all fasteners and connections periodically and tighten if necessary.
  - Check for any signs of rust or corrosion, especially on the galvanized steel. While galvanized steel offers good protection, extreme conditions or damage can lead to corrosion. Address any issues promptly.
- **Storage:** Store the smoker and table in a dry, covered area when not in use to protect them from the elements. Consider using a weather-resistant cover.

## 6. TROUBLESHOOTING

This section addresses common issues you might encounter with your smoker.

| Problem                              | Possible Cause  | Solution   |
|--------------------------------------|---|--|
| <b>Insufficient Smoke Production</b> | <ul style="list-style-type: none"> <li>• Wood chips are too dry or too wet.</li> <li>• Not enough wood chips.</li> <li>• Insufficient heat to smolder chips.</li> </ul> | <ul style="list-style-type: none"> <li>• Ensure wood chips are slightly damp (soaked for 30 mins).</li> <li>• Add more wood chips to the fire bowl.</li> <li>• Increase heat by adding more charcoal (if using charcoal as heat source) or ensuring proper airflow to the wood chips.</li> </ul> |
| <b>Temperature Too Low/High</b>      | <ul style="list-style-type: none"> <li>• Incorrect amount of fuel.</li> <li>• Improper airflow.</li> <li>• Frequent opening of the smoker door.</li> </ul>              | <ul style="list-style-type: none"> <li>• Adjust the amount of wood chips/charcoal.</li> <li>• Ensure vents (if any) are properly adjusted for desired airflow.</li> <li>• Minimize opening the smoker door; use the glass window for observation.</li> </ul>                                     |

| Problem                        | Possible Cause  | Solution   |
|--------------------------------|---|--|
| <b>Food Not Cooking Evenly</b> | <ul style="list-style-type: none"> <li>• Overcrowding the smoker.</li> <li>• Uneven heat distribution.</li> </ul> | <ul style="list-style-type: none"> <li>• Ensure adequate space between food items for smoke and heat circulation.</li> <li>• Rotate food items or racks periodically if hot spots are observed.</li> </ul> |

## 7. SPECIFICATIONS

Detailed technical specifications for the vidaXL BBQ Oven Smoker with Table.

| Feature                                  | Detail                                     |
|--|--|
| <b>Product Type</b>                      | BBQ Oven Smoker with Table                 |
| <b>Brand</b>                             | vidaXL                                     |
| <b>Model Number</b>                      | avec fenêtre                               |
| <b>Smoker Material</b>                   | Galvanized steel, glass                    |
| <b>Table Material</b>                    | Galvanized steel                           |
| <b>Smoker Dimensions (W x D x H)</b>     | 44.5 x 29 x 110 cm (17.5" x 11.4" x 43.3") |
| <b>Glass Window Size (L x W)</b>         | 19.5 x 41.5 cm (7.7" x 16.3")              |
| <b>Table Dimensions (L x W x H)</b>      | 40 x 28 x 44.5 cm (15.7" x 11" x 17.5")    |
| <b>Fire Bowl, Rack, Ash Box Material</b> | Zinc-plated                                |
| <b>Fuel Type</b>                         | Wood Chips (Manual operation)              |
| <b>Item Weight</b>                       | 19.28 kg (42.51 lbs)                       |
| <b>Assembly Required</b>                 | Yes  |
| <b>Color</b>                             | Silver                                     |

## 8. WARRANTY AND SUPPORT

For warranty information or technical support regarding your vidaXL BBQ Oven Smoker with Table, please refer to the purchase documentation or contact vidaXL customer service directly. Contact details can typically be found on the official vidaXL website or through your retailer.

For general inquiries, you may visit the [vidaXL Store on Amazon](#).

