

Nexgrill 1150

Nexgrill Oakford 1150 Reverse Flow Offset Smoker User Manual

INTRODUCTION

This manual provides essential information for the safe and efficient operation, setup, and maintenance of your Nexgrill Oakford 1150 Reverse Flow Offset Smoker. Please read all instructions carefully before assembly and use to ensure optimal performance and safety.



An image showing the Nexgrill Oakford 1150 Reverse Flow Offset Smoker. It features a main cooking chamber with a built-in temperature gauge, a chimney, and an offset firebox on the right. The smoker stands on a sturdy frame with a lower storage shelf and wheels for portability. A foldable front shelf is visible, along with a side handle and a grease bucket.

SETUP AND ASSEMBLY

Before first use, ensure all components are present and undamaged. Assembly typically requires basic tools and can be completed by following the detailed instructions provided in the separate assembly guide. Always assemble on a flat, stable surface.

Initial Preparation:

- **Location:** Place the smoker on a level, non-combustible surface, away from any flammable materials, structures, or overhead obstructions. Ensure adequate ventilation.
- **Seasoning:** Before cooking, season the smoker to cure the paint and remove manufacturing oils. This involves burning charcoal or wood at a moderate temperature for several hours. Refer to the seasoning section in your assembly guide for specific temperatures and durations.
- **Grease Bucket:** Ensure the removable grease bucket is properly installed to collect drippings.

OPERATING INSTRUCTIONS

The Oakford 1150 offers versatility for smoking, baking, and grilling.

Fueling the Smoker:

- Use charcoal briquettes or lump charcoal as the primary fuel.
- For smoking, add wood chips or chunks (e.g., hickory, apple, mesquite) to the charcoal for flavor. Soak wood chips in water for at least 30 minutes before use to prolong smoke production.
- Place fuel in the offset firebox. Do not overfill.

Temperature Control:

- The built-in temperature gauge on the main cooking chamber lid provides an approximate internal temperature.
- Adjust temperature by controlling airflow:
 - **Air Intake Damper:** Located on the firebox, opening it increases airflow and temperature. Closing it reduces airflow and temperature.
 - **Chimney Damper:** Located on the chimney, opening it allows more smoke and heat to escape, potentially lowering temperature. Closing it retains more heat.
- Maintain a consistent temperature for optimal smoking results.

Smoking Methods:

- **Reverse Flow Smoking:** This method directs heat and smoke from the firebox under a baffle plate, then

up and across the cooking chamber before exiting the chimney. This provides more even heat distribution.

- **Traditional Offset Smoking:** Heat and smoke flow directly from the firebox into the main cooking chamber and out the chimney. This can create a hotter zone closer to the firebox.
- To switch between methods, adjust the internal baffle plate according to the assembly guide.

Cooking Grids and Shelves:

- The durable cast iron cooking grids provide excellent heat retention and searing capabilities.
- Utilize the warming shelf on the offset smoker for keeping food warm or for gentle cooking.
- The oversized foldable front shelf provides convenient prep space. Ensure it is securely locked in place when in use.

MAINTENANCE AND CARE

Regular maintenance ensures the longevity and performance of your smoker.

Cleaning:

- **After Each Use:**
 - Allow the smoker to cool completely.
 - Empty the ash from the firebox and the removable grease bucket. Dispose of ash safely.
 - Scrape excess food residue from the cooking grids using a grill brush.
 - Wipe down exterior surfaces with a damp cloth.
- **Periodic Cleaning:**
 - Clean cooking grids thoroughly with warm, soapy water and a brush. Rinse and dry completely before re-installing.
 - Inspect and clean the chimney and internal baffles for creosote buildup.
 - Check all nuts and bolts for tightness and tighten if necessary.

Storage:

- Store the smoker in a dry, covered area when not in use to protect it from weather elements.
- Consider using a weather-resistant cover to protect the exterior finish.

TROUBLESHOOTING

This section addresses common issues you might encounter.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Temperature too low	Insufficient fuel; Air dampers closed; Wet fuel.	Add more charcoal/wood; Open air intake and chimney dampers; Ensure fuel is dry.
Temperature too high	Too much fuel; Air dampers too open.	Reduce fuel amount; Partially close air intake and/or chimney dampers.
Excessive white smoke	Incomplete combustion; Wet wood chips.	Ensure proper airflow; Use dry wood chips; Allow smoker to reach temperature before adding meat.
Food not cooking evenly	Uneven heat distribution; Smoker not level.	Ensure baffle plate is correctly positioned for reverse flow; Rotate food during cooking; Ensure smoker is on a level surface.

SPECIFICATIONS

Feature	Detail
Brand	Nexgrill
Model Name	Oakford 1150 Reverse Flow Offset Smoker
Power Source	Manual
Color	Black
Outer Material	Alloy Steel
Inner Material	Stainless Steel
Fuel Type	Charcoal or Wood Chips/Logs
Manufacturer	Nexgrill Industries, Inc.
UPC	044376297664
ASIN	B0CV4VR3Q4
Date First Available	February 7, 2024

WARRANTY INFORMATION

Specific warranty details for the Nexgrill Oakford 1150 Reverse Flow Offset Smoker are typically provided with the product packaging or available on the manufacturer's official website. Please refer to the documentation included with your purchase for comprehensive warranty terms and conditions.

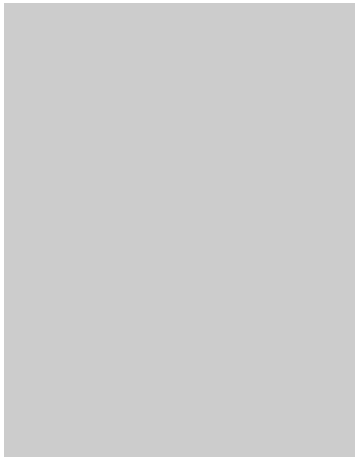
CUSTOMER SUPPORT

For technical assistance, replacement parts, or any inquiries regarding your Nexgrill Oakford 1150 Reverse Flow Offset Smoker, please contact Nexgrill customer support. Contact information can usually be found on the Nexgrill official website or in the product's original packaging.

You may also visit the [Nexgrill Store on Amazon](#) for more information.

Related Documents

	<p>Nexgrill Oakford 790 Pellet Grill Owner's Manual and Operating Guide</p> <p>Comprehensive guide for the Nexgrill Oakford 790 Pellet Grill, covering setup, operation, safety, maintenance, and troubleshooting. Learn how to use your pellet grill for optimal cooking performance.</p>
	<p>NexGrill Oakford 28A/36A Pellet Grill Owner's Guide</p> <p>Comprehensive owner's guide for NexGrill Oakford pellet grills (models 28A and 36A). Covers safe operation, maintenance, troubleshooting, and parts.</p>
	<p>Nexgrill Industries Authorization Letter for Oakford Pellet Grills</p> <p>Authorization letter from Nexgrill Industries, Inc. designating Shenzhen STS Test Services Co., Ltd. as their representative for product certification of Oakford Pellet Grills (Model 910-05001).</p>
	<p>NEXGRILL 720/730-1117 Outdoor Gas Grill Owner's Guide</p> <p>This owner's guide provides essential information for the safe assembly, operation, and maintenance of the NEXGRILL 720/730-1117 outdoor gas grill. Includes safety instructions, installation codes, troubleshooting, and warranty details.</p>



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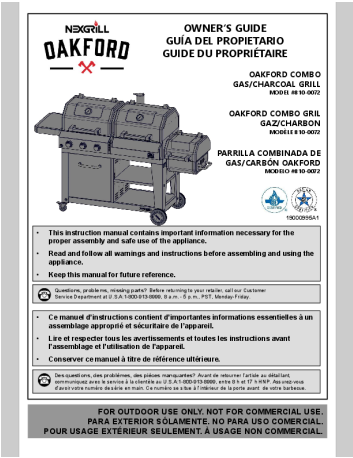


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