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› PIQUEBAR Vertical Propane Smoker with Temperature Control (Model DJ55130W) Instruction Manual

PIQUEBAR DJ55130W

PIQUEBAR Vertical Propane Smoker Instruction Manual

Model: DJ55130W

1. INTRODUCTION

Thank you for choosing the PIQUEBAR Vertical Propane Smoker. This manual provides essential information for the safe assembly, operation, and maintenance of your smoker. Please read all instructions carefully before use to ensure proper function and to prevent injury or damage.

2. IMPORTANT SAFETY INFORMATION

WARNING: Failure to follow these safety instructions could result in fire, explosion, or burns, which could cause property damage, personal injury, or death.

- **Outdoor Use Only:** This appliance is for outdoor use only. Do not operate indoors or in enclosed areas.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from combustible materials (e.g., grass, leaves, branches, wood, buildings, walls).
- **Stable Surface:** Always operate the smoker on a level, stable, non-combustible surface.
- **Propane Tank:** Use only a standard 20 lb (9 kg) propane cylinder. Ensure the tank is upright and securely placed.
- **Leak Check:** Perform a leak test on all gas connections before each use and after replacing the propane cylinder.
- **Never Use Without Components:** Never use the smoker when the wood chip tray or water pan is removed.
- **Supervision:** Never leave the smoker unattended while in operation. Keep children and pets away from the smoker.
- **Hot Surfaces:** The smoker's exterior surfaces will become extremely hot during operation. Use heat-resistant gloves and avoid direct contact.
- **Ventilation:** Ensure proper ventilation. Do not block the chimney or vents.
- **Extinguishing Flames:** Do not use water to extinguish grease fires. Use a Type BC fire extinguisher or smother with baking soda.
- **Storage:** Store the propane cylinder outdoors in a well-ventilated area, away from direct sunlight and heat sources. Disconnect the cylinder from the smoker before storage.

3. PRODUCT OVERVIEW

The PIQUEBAR Vertical Propane Smoker is designed for efficient and flavorful outdoor smoking. Key components include:

- **Vertical Design:** Maximizes cooking space while maintaining a compact footprint.
- **Three Removable Smoking Racks:** Adjustable for various food sizes and quantities.
- **Wood Chip Box:** Infuses food with rich, smoky flavor. Easily accessible and refillable.
- **Water Pan:** Helps regulate temperature and adds humidity for moist, tender results.
- **Built-In Temperature Gauge:** Front-facing thermometer for precise temperature monitoring without opening the door.
- **Durable Construction:** Made from alloy steel with a matte black finish.
- **Weather-Resistant Cover:** Protects the smoker from elements when not in use.



Image 1: The PIQUEBAR Vertical Propane Smoker in Matte Black, shown with its protective cover. This image highlights the overall design and included accessories.



High Quality Smoker Grill

Internal design adjusts the spacing of the grill grids



W: 12.8inch

L: 12.4inch

Image 2: Interior view of the smoker with the door open, showcasing the three removable racks loaded with various foods. The image also indicates rack dimensions of 12.4 inches (L) x 12.8 inches (W).



Water Bowl

Avoid excessive heat transfer to food & Catch droppings & Provided moisture for food

Wood Tray

Provides even heat to food & Unique flavour



Image 3: Close-up view of the water bowl and wood chip tray inside the smoker. The water bowl is designed to provide moisture, and the wood chip tray holds wood for smoke generation.

4. SETUP AND ASSEMBLY

Before first use, ensure all components are present and undamaged. Assembly typically involves attaching handles, legs, and connecting the propane hose.

1. **Unpack:** Carefully remove all parts from the packaging.
2. **Assemble Base:** Attach the legs to the smoker body using the provided hardware. Ensure they are securely fastened.
3. **Install Handles:** Secure the side handles and door handles.
4. **Insert Racks and Pans:** Place the smoking racks, water pan, and wood chip tray into their designated positions.
5. **Connect Propane:**
 - Ensure the propane tank valve is closed.

- Connect the regulator hose to the propane tank valve. Hand-tighten firmly.
- Connect the other end of the hose to the smoker's gas inlet.
- Perform a leak test: Apply a soapy water solution to all connections. Open the propane tank valve slowly. If bubbles appear, there is a leak. Close the valve immediately and re-tighten connections. Repeat until no bubbles are present.





Image 4: Front view of the fully assembled PIQUEBAR Vertical Propane Smoker, showing the control knob and propane hose connection point at the base.

5. OPERATING INSTRUCTIONS

Follow these steps for successful smoking:

1. **Prepare Wood Chips:** Soak wood chips in water for at least 30 minutes prior to use. This helps them smolder slowly and produce more smoke.
2. **Fill Water Pan:** Fill the water pan with hot water, broth, or other liquids to add moisture and flavor to your food.
3. **Add Wood Chips:** Place the soaked wood chips into the wood chip tray.
4. **Ignite Burner:**
 - Ensure the smoker door is closed.
 - Open the propane tank valve slowly.
 - Turn the control knob to the HIGH position and press the igniter button (if equipped) or use a long match/lighter to ignite the burner.
 - Verify the burner is lit through the viewing window or by listening for the flame.
5. **Preheat Smoker:** Close the door and allow the smoker to preheat to your desired temperature, typically 225-275°F (107-135°C), as indicated by the built-in thermometer. This usually takes 15-20 minutes.
6. **Load Food:** Once preheated, carefully open the door and place your food on the smoking racks. Distribute food evenly to allow for proper air circulation.
7. **Monitor Temperature:** Use the built-in temperature gauge to maintain a consistent smoking temperature. Adjust the control knob as needed. Avoid opening the door frequently, as this causes heat and smoke loss.
8. **Refill Wood Chips/Water:** During long smoking sessions, you may need to refill the wood chip tray and water pan. Use heat-resistant gloves and exercise caution when opening the lower door.
9. **Finish Smoking:** Cook food until it reaches the desired internal temperature. Use a meat thermometer for accuracy.
10. **Shut Down:** When finished, turn the control knob to the OFF position, then close the propane tank valve. Allow the smoker to cool completely before cleaning.



Image 5: Close-up of the built-in temperature gauge on the smoker door, showing the internal temperature during a smoking session with food visible through the window.



Image 6: A detailed view of wood chips placed in the designated tray, ready to produce smoke for flavoring food.

6. MAINTENANCE AND CLEANING

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

- **Cool Down:** Always allow the smoker to cool completely before cleaning.
- **Remove Components:** Remove smoking racks, water pan, and wood chip tray.
- **Clean Racks and Pans:** Wash racks and pans with warm, soapy water. For stubborn residue, use a grill brush or non-abrasive scrubber. Rinse thoroughly and dry.
- **Clean Interior:** Wipe down the interior walls with a damp cloth. For heavy grease, use a mild degreaser. Avoid harsh chemicals.
- **Clean Exterior:** Wipe the exterior with a damp cloth and mild detergent. Dry thoroughly to prevent rust.
- **Burner Maintenance:** Periodically check the burner for blockages (e.g., spider webs, debris). Clean with a soft brush if necessary.
- **Storage:** Store the smoker in a dry, protected area. Use the provided weather-resistant cover to protect it from the elements. Disconnect and store the propane tank separately.



Image 7: The PIQUEBAR Vertical Propane Smoker fully covered with its custom-fit weather-resistant cover, demonstrating proper storage and protection from outdoor elements.

7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Burner won't light.	No propane. Propane tank valve closed. Clogged burner or gas line. Faulty igniter.	Check propane level. Open tank valve fully. Clean burner and gas line. Use a long match/lighter to ignite manually.

Problem	Possible Cause	Solution
Temperature too low.	Low gas flow. Smoker door not sealed. Ambient temperature too cold.	Ensure propane tank valve is fully open. Check door seal and latch. Increase gas flow with control knob.
Excessive smoke.	Too many wood chips. Wood chips not properly soaked.	Reduce quantity of wood chips. Ensure wood chips are soaked for at least 30 minutes.

8. SPECIFICATIONS

Brand	PIQUEBAR
Model Name	DJ55130W
Power Source	Gas Powered (Liquefied Petroleum Gas)
Color	Matte Black
Outer Material	Alloy Steel
Item Weight	55 Pounds (24.9 kg)
Product Dimensions (D x W x H)	19.7"D x 16.5"W x 40.9"H (50cm D x 42cm W x 104cm H)
Fuel Type	Liquefied Petroleum Gas
Manufacturer	YONGKANG DONGJIE HARDWARE APPARATUS CO., LTD





Image 8: Diagram illustrating the dimensions of the PIQUEBAR Vertical Propane Smoker: approximately 40 inches in height, 20 inches in depth, and 22 inches in width.

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your purchase or visit the official PIQUEBAR website. For technical support or replacement parts, please contact PIQUEBAR customer service directly. Contact details can typically be found on the product packaging or the manufacturer's website.



