



[Manuals.plus](#) /

> [Realcook](#) /

> Realcook Charcoal Grills with Offset Smokers: Spacious Barrel Charcoal BBQ Grill | Barbecue Smoker Grill Combo for Outdoor Backyard Patio Camping Picnic and Party Medium Steel Barrel Grill

Realcook Barrel Charcoal Grill Offset Smoker

Realcook Charcoal Grill with Offset Smoker User Manual

Model: Barrel Charcoal Grill Offset Smoker

INTRODUCTION

Thank you for choosing the Realcook Charcoal Grill with Offset Smoker. This versatile unit is designed to provide an exceptional outdoor cooking experience, allowing you to grill and smoke your favorite foods with ease. Its dual-chamber design and precise temperature control features make it ideal for various outdoor settings, from backyard gatherings to camping trips.

This manual provides detailed instructions for assembly, operation, maintenance, and troubleshooting to ensure safe and efficient use of your new grill and smoker.

IMPORTANT SAFETY INFORMATION

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

- Always use the grill outdoors in a well-ventilated area. Never use indoors or in enclosed spaces.
- Keep children and pets away from the hot grill.
- Do not move the grill while it is in use or still hot. Allow it to cool completely before moving.
- Use heat-resistant gloves when handling hot surfaces or charcoal.
- Never use gasoline, kerosene, or alcohol to light charcoal. Use only charcoal lighter fluid or approved fire starters.
- Keep a fire extinguisher or a bucket of sand readily available in case of fire.
- Ensure the grill is placed on a stable, level, non-combustible surface.
- Do not overload the grill with charcoal. Follow recommended charcoal quantities.
- Clean the grill regularly to prevent grease buildup, which can cause flare-ups.

PARTS LIST

Before assembly, ensure all parts are present and undamaged. If any parts are missing or damaged, contact customer

support.

Part	Description	Quantity
Main Grill Barrel	Primary cooking chamber	1
Offset Smoker Box	Side chamber for smoking	1
Cooking Grates	For main chamber and smoker box	Multiple
Warming Rack	Upper rack in main chamber	1
Charcoal Grates	For main chamber and smoker box	Multiple
Legs & Frame	Support structure	Set
Wheels	For mobility	2
Handles	For lid and moving	Multiple
Front Shelf	Side table for prep	1
Bottom Storage Rack	For accessories and charcoal	1
Built-in Thermometer	For temperature monitoring	1
Chimney with Damper	For smoke and airflow control	1
Hardware Pack	Nuts, bolts, washers, tools	1

SETUP AND ASSEMBLY

Assembly typically requires two people. Follow the numbered steps below. Refer to the included assembly diagram for visual guidance.

- 1. Unpack Components:** Carefully remove all parts from the packaging. Lay them out on a clean, flat surface.
- 2. Attach Legs and Wheels:** Securely attach the main legs to the grill barrel using the provided hardware. Install the wheels on one set of legs for easy mobility.
- 3. Assemble Bottom Rack:** Fasten the bottom storage rack to the lower part of the leg assembly.
- 4. Install Front Shelf:** Attach the front shelf to the side of the main grill barrel.
- 5. Connect Offset Smoker:** Align the offset smoker box with the opening on the main grill barrel and secure it with bolts. Ensure a tight seal.
- 6. Insert Grates:** Place the charcoal grates into both the main chamber and the offset smoker box. Then, place the cooking grates on top. Install the warming rack in the main chamber.
- 7. Attach Handles and Thermometer:** Secure all handles to the lids and side of the grill. Insert the built-in thermometer into its designated hole on the main lid.
- 8. Install Chimney:** Attach the chimney to the main grill barrel, ensuring the damper operates smoothly.
- 9. Final Check:** Verify that all bolts are tightened and the grill is stable.



Image: Fully assembled Realcook Charcoal Grill with Offset Smoker, showing the main grilling chamber, offset smoker box, and side shelf.

Easy to Move, Enjoy BBQ Anywhere

Equipped with wheels and handles, easily move to any location



Image: A person easily moving the grill using its wheels and side handle, highlighting its portability.

OPERATING INSTRUCTIONS

Seasoning the Grill (First Use)

Before first use, it is recommended to season your grill to burn off any manufacturing residues and create a protective layer. Light a small amount of charcoal in the main chamber and allow it to burn for 30-60 minutes with the lid closed and vents open. Let the grill cool completely before cleaning and subsequent use.

Charcoal Grilling (Main Chamber)

1. **Prepare Charcoal:** Place charcoal briquettes or lump charcoal on the charcoal grate in the main chamber.
2. **Light Charcoal:** Use an approved charcoal chimney starter or lighter fluid to ignite the charcoal. Allow charcoal to ash over before spreading evenly.
3. **Preheat:** Close the lid and open the air vents to allow the grill to preheat to your desired temperature. Monitor the built-in thermometer.

4. **Cook:** Place food on the cooking grates. Adjust air vents to control temperature. More open vents increase airflow and temperature; less open vents decrease them.
5. **Add Charcoal:** The innovative two-grate system allows for easy charcoal addition mid-cook without disrupting the entire grilling surface.



Image: The main grill chamber filled with various grilled foods, and the offset smoker box with smoked meat, demonstrating dual functionality.



Image: Overhead view of the grill highlighting the main chamber (290 sq. in.), warming rack (114 sq. in.), and side firebox (106 sq. in.) with dimensions.

Offset Smoking (Smoker Box)

1. **Prepare Smoker Box:** Place charcoal and wood chips/chunks in the offset smoker box.
2. **Light Fuel:** Ignite the charcoal in the smoker box. Once lit, close the smoker box lid.
3. **Control Airflow:** The heat and smoke will travel from the offset smoker box into the main grilling chamber. Use the adjustable air vents on the smoker box and the chimney damper to control airflow and temperature.
4. **Monitor Temperature:** The built-in thermometer on the main lid will indicate the temperature inside the main chamber. Adjust vents as needed to maintain desired smoking temperature.
5. **Add Wood/Charcoal:** Replenish wood chips/chunks and charcoal as needed to maintain smoke and heat.



Image: Diagram illustrating airflow and temperature control mechanisms, including the built-in thermometer, adjustable air vents, and chimney damper.

MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your Realcook grill.

• After Each Use:

- Once the grill has cooled, remove ash from the charcoal grates and ash pan. Dispose of ash safely.
- Scrape cooking grates with a grill brush to remove food residue.
- Wipe down exterior surfaces with a damp cloth.

• Periodic Cleaning:

- Deep clean cooking grates with warm, soapy water and a brush. Rinse thoroughly and dry.
- Inspect all nuts and bolts and tighten if necessary.

- Check for any signs of rust. If rust appears, clean the area and apply high-temperature grill paint.

- **Storage:**

- Store the grill in a dry, covered area when not in use to protect it from the elements.
- Consider using a grill cover for added protection.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Grill not heating up	Insufficient charcoal; Vents closed	Add more charcoal; Open air vents fully
Temperature too high	Too much airflow	Partially close air vents and chimney damper
Excessive smoke	Too many wood chips; Insufficient airflow	Reduce wood chips; Increase airflow by opening vents slightly
Food sticking to grates	Grates not seasoned or cleaned	Clean and oil grates before cooking; Season grill if new
Difficulty moving grill	Wheels jammed or loose	Check wheels for obstructions; Tighten wheel bolts

SPECIFICATIONS

- **Product Dimensions:** 23.4"D x 39"W x 41"H
- **Cooking Surface Area:** 510 Square Inches (Main Chamber: 290 sq. in., Warming Rack: 114 sq. in., Side Firebox: 106 sq. in.)
- **Fuel Type:** Charcoal
- **Material:** Medium Steel Barrel Grill (Powder Coated Finish)
- **Handle Material:** Stainless Steel
- **Frame Material:** Stainless Steel
- **Item Weight:** 33.7 pounds
- **Special Features:** Portable, Built-In Thermometer, Adjustable Air Vent, Heat-Resistant Handle, Warming Rack
- **Grill Configuration:** Dual Chamber (Main Grill + Offset Smoker)
- **Assembly Required:** Yes

Versatile Storage Solutions

Convenient Front Shelf and Spacious Bottom Rack for All Your Grilling Needs



Image: The grill with dimensions indicating overall height (42.91 inches), depth (21.65 inches), and width (39.76 inches), along with front shelf (197 sq. in.) and bottom storage rack (270 sq. in.) capacities.

WARRANTY AND SUPPORT

Warranty: This Realcook Charcoal Grill with Offset Smoker comes with a **1 Year Manufacturer Warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

What is Not Covered: This warranty does not cover damage resulting from misuse, abuse, accidents, unauthorized repairs or modifications, normal wear and tear, or failure to follow operating and maintenance instructions.

Customer Support: For warranty claims, missing parts, technical assistance, or any other inquiries, please contact Realcook customer support. Refer to the contact information provided with your purchase documentation or visit the official Realcook website.

Online Resources: For additional tips, recipes, and FAQs, visit the [Realcook Store on Amazon](#).



