



Matches/Lighter

****READ ALL INSTRUCTIONS AND WARNINGS BEFORE USE****

Before first use, your Riley Smoker must be seasoned.

1. Brush all interior surfaces with vegetable oil.
2. Build a small fire in the fire box. (About 5lbs of lump charcoal).
3. Open all 4 air intakes and smokestack.
4. Once temperature reaches 275 degrees, close 2 air intakes.
5. Let you Smoker go until the fire goes out.

Your Riley Smoker is now Seasoned and ready to get you Up and Smokin'

Smokin 'Instructions

Items Needed:

- 10 lbs Lump Charcoal
- 5 Lumps of your favorite Wood for Smokin'
- Chimney Fire Starter
- Vegetable Oil (optional)
- News Paper
- Grill Brush
- Gloves
- Digital Cooking Thermometer

1. Remove lid, cooking grate, and fire Basket
2. Fill chimney fire starter with lump charcoal and start (we pour a little vegetable oil on the lump charcoal for a quicker start). Start/Light per instructions included with Chimney Fire Starter
3. Empty the remainder of the bag of lump charcoal into the fire basket. Arrange charcoal around the Edge of the fire basket.
4. Place fire basket back into your Riley Smoker and remove all 4 air intake caps.
5. Once the charcoal in chimney starter is glowing red, using your gloves, carefully empty the contents into the center of the fire basket.
6. Replace cooking grate and lid. Make sure to have the smoke stack baffle completely open.
7. Once the temperature reaches 200 degrees, replace 2 of the air intake caps.
8. Fine tune your temperature using the smoke stack baffle and air intake caps (we have had great success Smokin 'at 275 to 300 degrees).
9. Once desired temperature is achieved remove lid and cooking grate, using gloves, carefully place all 5 lumps of wood into the fire basket. We suggest placing one lump in the center, then the other four around the edges.
10. Replace cooking grate and clean grate with grill brush.

!!!! WARNING !!!!

****DO NOT LEAVE THE SMOKER LID OFF WITH HOT COALS IN THE FIRE BASKET, FLARE UPS AND EXTREME DAMAGE CAN OCCUR***

****Do not exceed 350 Degrees****

Apply meat, replace lid, and your Riley Smoker is Up
anD Smokin ‘

Suggestion

- Due to decreased cooking times, Riley Smoker’s encourages cooking to internal temperature, not by time.
- 10 lbs of lump charcoal will last 8-10 hours with no need to tend to the fire.
- Clean out your Riley Smoker fire basket after each use only after completely cooled.

Repeat and Enjoy Often

USDA Recommended	
Internal Cooking Temperatures	
Ground Meat	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
Fresh Beef, Veal, Lamb	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F
Poultry	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F
Duck & Goose.....	165°F
Fresh Pork	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F

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