



Offset Smoker - Cooking Guide



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Safety

Surrounding area

- Check surrounding area for dry or flammable material that poses a fire hazard should there be a stray ember
- The Southern Cross smoker should not be placed up against a flammable wall
- Ensure that the area is well ventilated to prevent smoke inhalation or carbon monoxide poisoning
- Ensure the pit is not accessible by children during operation

Pit Positioning

Place your Southern Cross smoker on level sturdy ground.

It is NOT recommended that your smoker be placed on a wooden decking or a structure that is not rated for the load of the smoker.

Safety Wear

When cooking on your southern cross smoker it is important that you wear appropriate attire.

- No flammable clothing (i.e polyester)
- Safety Gloves are worn when placing wood on the fire or handling the hot racks
- Full length Pants and closed toe footwear is worn to prevent burns

Grease Management

Before each cook it is important to check that there is not fat/grease buildup in your pit and the supplied grease bucket is emptied and placed back onto in position.

Check that the pit is draining correctly by emptying a cup of water into the chamber and watch that it correctly drains towards the grease bucket.

Seasoning

Before your first cook it is important to ensure that both the exterior paint is cured and interior steel is seasoned. Failure to follow these steps will reduce the life of the paint and leave the internals susceptible to rust.

Initial Clean

Using a soft brush clean the internal and external of your pit to remove any materials left over from manufacturing.

Coat internals with cooking oil

Using a spray can or bottle of cooking oil. We recommend a Spray can of Canola oil.

Note: do not use non cooking oil for food safety reasons or Olive oil due to its low smoke point

Using the oil ensure a light coating to all surfaces of the cooking chamber. Ensure that the underside of the door and Heat management plates are also covered. Make sure not to cover any paint surface with the oil, only the inside.

Lighting Fire

Your aim is to both cure the Paint as well as set the seasoning internally during this process. To do this you should build a small fire and slowly bring it up to 150f / 65c to a period of no less than 2 hours.

An initial bed of charcoal is recommended to initiate this process and then adding small pieces of your desired cooking wood after temperature is reached.

During this process it is important not to touch any of the painted surfaces or rest any objects on them.

Once the process of curing is completed the pit can be left to cool down gradually (close all doors and vents)

A Shiny surface should be seen internally which is the baked on cooking oil and the external paint is then set/hardened.

Note: we do not recommend tasmanian oak/mountain ash due to the black smoke it gives off. Please use high quality cooking woods for your seasoning process

Temperature Control

Heat management plates

Southern Cross smokers are all issued with heat management plates that are tuned for even temperature across your pit.

To ensure these even temperatures make sure that the supplied plate(s) are properly located up against the locator lip and that there are no gaps present.

Some pits come with an optional flat piece of steel used to further tune your pit. This Plate is to be located over the first line of airflow holes for even temperature operation.

Fire Position

Your fire should be located centre to the fire chamber. This will ensure correct breathing of the fire as well as longer life to the firebox paint.

A fire too close to the cooking chamber will create high radiant heat and uneven heat distribution and a fire too close to the vents can cause sparks or embers to exit the chamber posing a risk to the area surrounding the pit.

Fuel

All Southern Cross Smokers are designed and tuned to run on Australian hardwood. We recommend the use of double split RedGum or Ironbark woods. These woods should be seasoned to a moisture content of @ or below 25% with a diameter of roughly that of a 1.25l Bottle.

Location

In addition to the safety requirements of the location of your smoker a low wind area out of the Rain is an ideal area for your Southern Cross Smoker.

Wind and Rain are the 2

Gauges

Gauges are on average 25f below actual grate temperature due to their location and measurement of air temp instead of grate level temp.

Vents

All Southern Cross Smokers are designed to run with vents wide open. Control of the pit should be done through fuel management.

Feeding the Fire

During initial Startup the Southern Cross Smoker can take 45 minutes to 1 hour before it reaches the desired cooking temperatures.

To ensure a clean start-up of your pit (minimal white smoke) it is recommended that the pit is started on a chimney of charcoal and then your season wood added to gradually bring your pit up to temperature.

(thin pieces of wood initially is advised at this stage)

Once the Pit has reached the desired cooking temperature placing your meat on the grill will drop the temperature of the pit while the meat removes heat from the surrounding air. Maintain your fires intensity during this time being sure not to increase its size. This can take another hour (or more depending on amount of ingredients) for you to re-reach the desired temperature on the gauges.

Once your pit is at the correct temperature expect to feed the pit 2 double split logs every 45 minutes to 1 hour to maintain a pit temperature of 225F - 250F grate temperature. This will vary based on wind/temp/humidity/rain.

Ongoing Care

Clean after cooking

Using a scraper scrape the top bottom and heat management plate to remove any cooked on materials. The Cleaning brush will then be used to remove residual materials between the grates.

Be sure to check/empty the grease bucket after a cook while its still warm as solidified grease is harder to remove. Place grease into an empty bottle or tub to dispose of in the rubbish.

If your grease bucket has solidified then placing it in the cooker while starting up for next cook can assist in quick removal.

Deep Clean

Oven cleaner or degreaser can be used on the smoker however these products can impact the paint finish.

Spray degreaser or oven cleaner on the greasy areas and follow the instructions of the cleaner. Be sure not to spray water/oven cleaner into the fire box area as it is already grease free and can introduce rust to the area.

After following the instructions use a high pressure cleaner to remove the cleaner and let dry. Once dry follow the seasoning guide immediately.

Paint Touch up

Please contact SC Smokers for appropriate paint to use for your smoker

Raw Finish Touch Up

SC Smokers recommends the use of Penetrol oil on the external of our smokers.

This is available online or from Bunnings.

Liquid or Spray form is fine for use on the external of your smoker