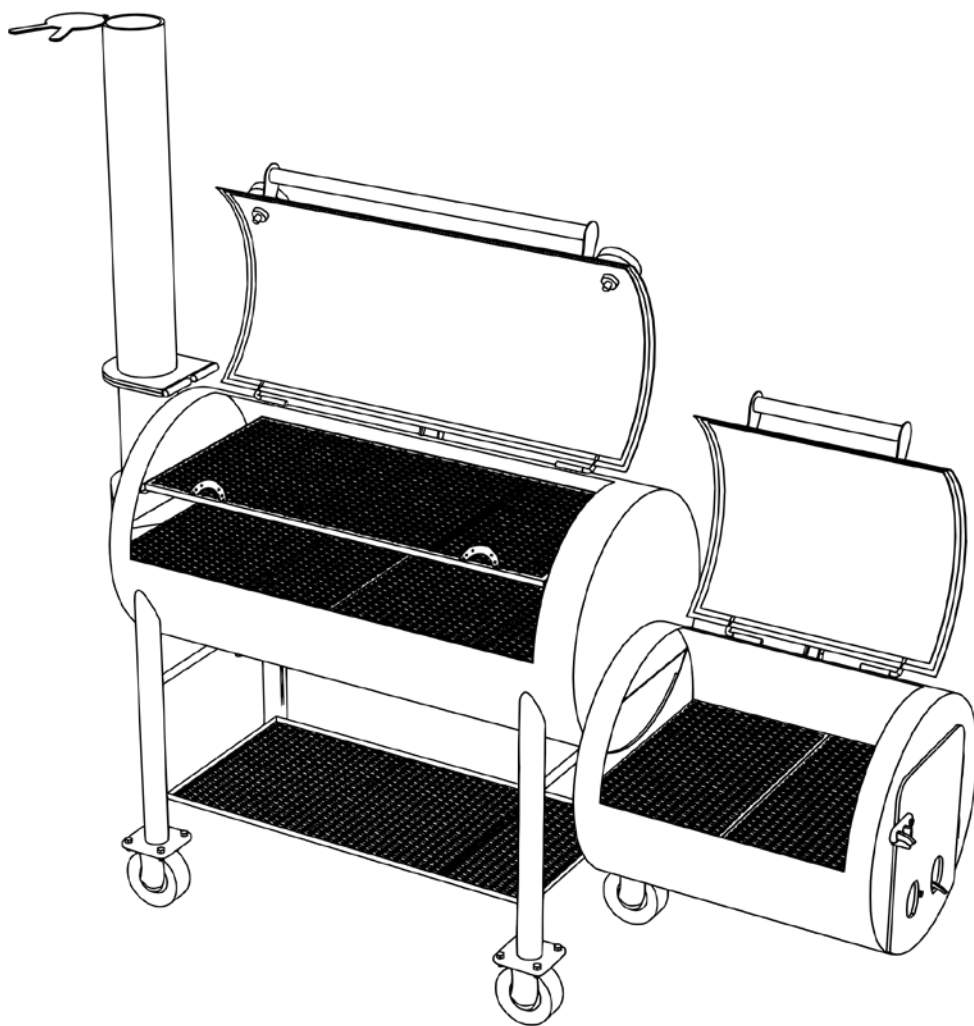




USER MANUAL



“Because it’s great BBQ we’re after”

Welcome To The Workhorse Pits Family!

Thank you for purchasing a Workhorse Pits smoker. We are excited to have you join a community of barbecue enthusiasts who appreciate the craftsmanship of our product, proudly handcrafted in the United States. Your new Workhorse Pits offset smoker comes with a promise of quality and performance, designed to elevate your grilling experience. Please take some time to carefully review the information in this packet, filled with valuable instructions and useful tips for getting the most out of your smoker. Don't miss our instructional videos available on our Workhorse Pits YouTube page, tailored to assist you on your journey to great barbecue.

DANGER, WARNINGS, and CAUTIONS

- Failure to follow the “Dangers, Warnings, and Cautions” may result in serious bodily injury, death, or fire.
- Read this manual in its entirety before using your Workhorse Pits Smoker for the first time.
- This smoker is for outdoor use only. Do not use indoors or in enclosed spaces.
- Never leave pets, infants, or children unattended near the smoker while in use.
- Keep the grill a minimum of 12 inches away from combustible materials or surfaces.
- Avoid using lighter fluid, gasoline, or other highly flammable fluids to ignite or re-ignite your smoker.
- Store lighter fluid, gasoline, or other highly flammable materials at least five feet away from the smoker.
- Do not transport your grill while it is operating or hot. Ensure the fire is out and the grill is cool before moving.
- Be aware that exterior surfaces on the grill will be hot during use and may remain hot during the cooling down process.
- Should a grease fire occur, keep the door closed and avoid using water until the fire is out.
- Always use heat-resistant gloves when operating the grill to prevent burns.
- Avoid removing any ash until the fire has completely burned out and is fully extinguished.
- Ensure proper ventilation and airflow when smoking meat to prevent harmful fumes.
- Follow the food safety guidelines and temperatures for the proper preparation of meat and other food items.
- Regularly inspect your smoker for wear, damage, or potential hazards.
- Check www.WorkhorsePits.com for more information, updates, and new product information. Contact customer support, customercare@workhorsepits.com, if you have any questions or concerns.

Getting Started with Your New Workhorse Pit

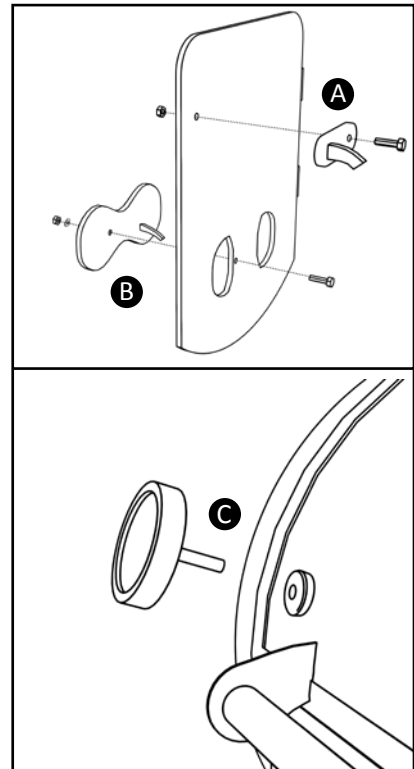
PLACEMENT

Place your Workhorse smoker on a level, fireproof surface at least 12 inches away from any combustible surface. A minimum of one foot stack clearance is needed if placing the smoker under a roof or enclosure.

ASSEMBLY AND COMPONENTS

Some components for your new Workhorse Pit can be found inside the cooking chamber. Follow the simple instructions below to secure the needed parts to your smoker.

- Lift the smoke stack and use the included bolt and nut to secure the smoke stack in the upright position.
- The firebox door latch and Bowtie Baffle are tightly attached for transportation, so you will need to loosen them to your preferred tightness. (Fig. A & B)
- Install the included TelTru thermometers. (Fig. C)



THERMOMETER

All TelTru thermometers come calibrated and ready to install. As with any outdoor device subjected to changing weather conditions, condensation may form on the inside of the lens of a thermometer when the temperature of the lens is at or below the dew point temperature of the air surrounding the unit. The amount of condensation depends on the level of humidity or water vapor in the air that is trapped inside the thermometer. Water vapor may begin to condense to the liquid phase when cooled. Warm moist air can accelerate the conditions of condensation formation being a byproduct of the cooking process. All outdoor thermometers are susceptible to this condition. TelTru thermometers are redesigned for continuous accuracy and longevity during potential condensation cycles.

The moisture may be removed by putting the thermometer in the sun, or inside a warm, dry environment. Placing the thermometer in a 170°F oven may aid in dissipating condensation.

You can be confident that Tel-Tru thermometers are designed for continuous accuracy and longevity during potential condensation cycles.

If you would like to test the accuracy of your TelTru thermometer, please visit the following link for instructions: https://teltruhome.com/topic/_homepage_accuracy.

Care and Maintenance

PREPARATION OF YOUR SMOKER

We handcraft each smoker from raw steel materials. At the completion of each build, we clean the smoker to prepare it for shipping or pickup. During transit, tiny metal fragments and metal residue may settle on or around the smoker. For this reason, we strongly advise you to either pressure wash or hose off the grates before the first cook. After washing, allow the grates to air dry and then re-apply a food-safe oil (such as Canola oil, Pam, tallow, etc.). In sunlight, you'll be able to inspect the grates more closely.

CLEANING COOKING GRATES

- Initial Cleaning: Wash new grates with warm, soapy water and air dry them. Lightly coat the grates with food-safe oil before placing them back in your smoker.
- Ongoing Maintenance: After the first cook, the grates can be easily cleaned using a long-handled grill brush. Regular cleaning and proper care will ensure that your Workhorse Pit remains in optimal condition for years to come.

SEASONING YOUR NEW SMOKER

Seasoning your new offset is a vital first step to prepare it for low and slow barbecue cooking. Below, we outline the process to ensure your smoker is ready for its first cook.

What You'll Need:

- Food-safe oil (Canola oil recommended, other high smoke point oils like Olive Oil, Grapeseed Oil, Soy Oil are also suitable).
- A new, clean spray bottle.
- Boiled, organic Linseed Oil (for exterior only).

Step-by-Step Seasoning

1. Coat the Grates and Interior: Liberally spray food-safe oil on all grates in both the cooking chamber and firebox. Coat the interior of the cooking chamber with oil as well.
 - Note: The optional "Cowboy Grill" grates need oiling. Do not oil your firebox, it will char. The wood will season your firebox from the heat.
2. Prepare for Initial Burn: Remove the Cowboy Grill grates and store them in a dry, dust-free place. Start a fire and begin to slowly raise the temperature, aiming to run a "clean" smoke stack.
 - Use cook wood splits between 12" and 15" in length, and about 8" around. It will use a split every 20-30 minutes, but depends on many variables such as weather, moisture, etc. White Oak and Post Oak are great cook wood options.
 - Temperature Range: Keep the chamber between 200-275°F. Do not exceed this range or attempt to cook food during this process.
3. Seasoning Duration: Burn for 4 to 6 hours. You'll notice lots of smoke in the early hours, a sign of the oil burning off.
4. Monitor for "Worm Holes" in Welds: These are normal and no cause for concern. They may clog with use, or you can apply food-grade silicon to the spot.

Raw Finish Maintenance

- **Linseed Oil Treatment:** For raw finish smokers, apply boiled, organic Linseed Oil with a soft cloth at least twice a year to preserve the finish and prevent rusting.
- **Application Timing:** Apply after cooking when your smoker is completely cooled down.
- **Video Guide:** Watch our “Linseed Maintenance” video for detailed instructions.

This seasoning process not only prepares your smoker for use but also helps you understand the responsiveness of the unit as you load splits of wood. By following these guidelines, you’ll create the optimal environment for barbecue and ensure the longevity of your Workhorse Pit.

CAUTION: Handling Linseed Oil Soaked Rags

Rags soaked in Linseed Oil can SPONTANEOUSLY COMBUST and cause a fire. It’s essential to follow these disposal guidelines to prevent potential fire damage, serious injury, or even death:

- **Dispose of Rags Safely:** Place any rags soaked in Linseed Oil in a can or jar filled with water.
- **Seal the Container:** Make sure to tightly seal the container to contain any fumes and prevent combustion.
- **Follow Local Disposal Guidelines:** Check with your local waste management facility for proper disposal methods for soaked rags.

Failure to properly dispose of Linseed Oil soaked rags can lead to catastrophic consequences. Handle with extreme care and follow these instructions precisely.

CLEANING YOUR WORKHORSE PIT

Proper maintenance and cleaning of your smoker not only ensures great tasting food but also protects against bacteria and potential fires. Follow these guidelines to keep your smoker in optimal condition:

1. Regular Cleaning After Each Cook:

- **Grates:** Clean the grates using a grill-safe brush, taking care to avoid leaving any wire remains on the surface. A nylon brush or 4” scraper (stainless steel or plastic) is recommended. Be mindful, as biting into a metal brush bristle on your barbecue can be an unpleasant experience.
- **Interior Floor:** Scrape the bottom interior floor using a 4” scraper, directing the debris to the center point and scooping out to dispose of properly.

2. Pre-Cooking Preparations:

- **Heat Before Cooking:** Always heat your cooking chamber to 200 degrees Fahrenheit for at least 30 minutes prior to placing meat on the grate. This ensures a food-safe environment.

3. Seasonal and Long-Term Cleaning:

- **De-Greasing:** At the start of the season and before storing your smoker for an extended period, clean the interior with a citrus-based solution to de-grease.
- **Brush Cleaning:** Use a stiff-brushed tool to clean any build-up inside the smoker.
- **Re-Oiling:** If storing for a long time, re-oil the grates and chamber liberally once it’s 100% dry.

4. General Safety Tips:
 - **Cool Before Cleaning:** Always ensure your smoker is completely cool before disposing of ash or cleaning the chamber.
 - **Use Appropriate Tools:** Stainless steel scrapers are preferred, but plastic ones will suffice. Always be gentle to avoid damage to your smoker.
5. Maintain Seasoning:
 - **Balance:** Regular cooking will season your smoker, enhancing flavor, but remember to balance this with proper cleaning to avoid bacteria and fire hazards.

By following these guidelines, you'll keep your Workhorse Pit in top shape, ready to deliver delicious barbecue each time you fire it up.

Safety Recommendations for Your Workhorse Pit

Please carefully follow these safety recommendations to ensure an enjoyable and accident-free experience with your smoker:

1. Keep Your Smoker Clean:
 - **Fire Hazard:** Failing to clean your smoker can cause the fire from the firebox to jump into the chamber. A clean smoker is a safe smoker!
2. Safe Storage Practices:
 - **Outdoor Cooking:** Never store or move the smoker indoors while cooking.
 - **Cooling Period:** Always allow the smoker to cool for at least 24 hours before moving it back into a shed, garage, or indoors.
 - **Ash Removal:** Ensure the firebox is empty, and no ash remains before moving the smoker indoors, as ash can stay hot for 24-48 hours.
3. In Case of Fire:
 - **Action Steps:** If a fire occurs inside the cooking chamber, follow these steps to safely extinguish it:
 1. Shut the firebox door and firebox baffle.
 2. Shut the smokestack and keep the chamber door closed.
 - **Remember:** Without oxygen, fire cannot survive. It's better to lose barbecue than to have an out-of-control fire. Closing down the smoker will stop the fire.
3. Stay Updated:
 - **More Tips:** For additional cleaning and maintenance tips, regularly check our Youtube page on our website or at [Youtube.com/c/workhorsepits](https://www.youtube.com/c/workhorsepits).

IMPORTANT SAFETY NOTICE:

- **Linseed Oil Caution:** Rags soaked in Linseed Oil can spontaneously combust and cause fire. Place disposed rags in a can or jar full of water and seal tightly. Improper disposal can lead to fire damage, serious injury, or even death.

By following these friendly but essential safety recommendations, you ensure a smooth and secure operation of your Workhorse Pit. Always prioritize safety to maximize your enjoyment of the product.

Workhorse Pits Return Policy and Customer Support

We do not accept returns. However, we are committed to your satisfaction and will do everything within reason to ensure your new Workhorse Pits smoker meets your expectations.

If you encounter any issues with your order, please don't hesitate to contact us, customercare@workhorsepits.com.

Follow Workhorse Pits on YouTube and other social channels for helpful videos, tips, and insights for using your new offset smoker.

THANK YOU and WE APPRECIATE YOUR TRUST and BUSINESS!

Workhorse Pits

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Follow Us

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