

BAYOU CLASSIC®

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ASSEMBLY INSTRUCTIONS 33 INCH LP GAS SMOKER MODEL# 600-601

DANGER

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3.05 m) of any other gas cylinder.
3. Never operate this appliance within 25 feet (7.5 m) of any flammable liquid.
4. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
5. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

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

DANGER

FOR YOUR SAFETY - IF YOU SMELL GAS:

1. SHUT OFF GAS TO THE APPLIANCE.
2. EXTINGUISH ANY OPEN FLAME.
3. PERFORM A GAS LEAK TEST.
4. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR FIRE DEPARTMENT.

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE OR EXPLOSION, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

Barbour International, Inc,
P.O. Box 1839
Brandon, MS 39043

PLEASE READ ALL INSTRUCTIONS AND SAFEGUARDS CAREFULLY!
FAILURE TO FOLLOW THESE SAFETY PRECAUTIONS MAY RESULT IN PROPERTY DAMAGE,
PERSONAL INJURY OR DEATH.

⚠ DANGER

- For OUTDOOR use only.
- Never operate unattended.
- Never operate this appliance within 10 feet (3m) of any gas cylinder or 35 feet (7.5 m) of flammable liquid.
- Operate the appliance only on a level, stable, noncombustible surface.
- Do not operate the appliance under any overhead roof covering, awning or overhang. Do not operate inside any enclosed area such as garage, tent, building, patio.
- Do not operate the appliance within 10 feet (3 m) from all sides of the appliance to walls, railings or overhead constructions.
- Never use this appliance for any purpose other than its intended usage. This smoker is not for commercial use. Never use this appliance as a heater.
- Do not use the appliance on recreational vehicles or boats.
- The smoker is HOT during and shortly after use. Wear protective gloves or mitts when removing contents from the appliance. Avoid touching hot surfaces.
- Keep the area clear of all flammable liquids, combustible material including, but not limited to, wood, dry plants, grass, brush, paper and canvas.
- The appliance is hot during use and remains hot for a period of time following use. Do not allow anyone to conduct activities around the appliance during or after use until it has cooled.
- Keep children and pets away from the smoker at all times.
- Always wear shoes and protective clothing during operation of this appliance.
- Do not move the appliance when in use. Allow smoker to cool before moving or storing.

⚠ DANGER

- The installation of this smoker must conform with the local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.
- Never attach a gas cylinder, move or alter fittings when the appliance is hot or in use.
- Perform a leak test before each use.
- Keep the fuel supply hose away from the all heated surfaces.
- Never fill the cylinder beyond 80% full. Overfilled cylinders may release gas.
- The LP-gas cylinder being used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) CFR 49 or the National Standards of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
- Never use a LP-gas cylinder if it appears to have dents, gouges, bulges, fire damage, erosion, leakage, excessive rust or other forms of visible external damage.
- Before each use, inspect the gas hose for any signs of damage and check that all nuts and bolts are securely tightened.
- When lighting the appliance, never cover the burner or restrict the airflow of the burner an explosion could occur.
- If the burner does not ignite, close the main control valve and the cylinder valve; wait 5 minutes before attempting to light again.
- If the burner goes out during operation, turn the main control valve into the OFF position first. Then close the cylinder valve.

READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!

YOUR SAFETY IS VERY IMPORTANT - FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

⚠ DANGER

- Do not obstruct flow of combustion and ventilation. Keep the ventilation opening(s) of the cylinder enclosure free and clear of debris.
- Keep clear of the smoker hose. Tripping over the smoker hose may result in the spilling of HOT grease or water, causing personal injury or property damage.
- In the event of an oil/grease fire, immediately turn off gas supply and call the Fire Department. Do not attempt to extinguish a fire with water. A Type BC or ABC fire extinguisher may in some cases contain the fire.
- Keep your hands, hair and face away from the burner flame. Do not lean over or into the smoker when lighting the burner. This smoker has an open flame. Be careful of loose hair and clothing during operation which could catch fire.
- After use, always turn the control valve OFF first, then the gas cylinder valve OFF.

⚠ DANGER

- Always allow the hot water to cool completely below 100° F (38°C) before moving to avoid the possibility of severe burns.
- Never use glassware, plastic, or ceramic cookware in this smoker.
- Always disconnect the gas cylinder from your smoker when not in use.
- Do not store a spare LP-gas cylinder under or near smoker. The gas cylinder safety relief valve may overheat, allowing gas to release causing an intense fire causing death or serious injury.
- Cylinders must be stored outdoors, out of reach of children, and must not be stored in a building, garage, or any other enclosed area.
- If you smell, hear or see gas escaping, immediately get away from the gas cylinder and call the Fire Department.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER. READ ALL INSTRUCTIONS, WARNINGS AND SAFEGUARDS PRIOR TO ASSEMBLING AND OPERATING YOUR SMOKER.

SAVE THESE INSTRUCTIONS

Before Assembly



Read all assembly instructions and safeguards prior to assembling and operating the appliance.

To properly assemble this smoker, you will need the following tools:

- Phillips-head screwdriver
- 10 mm wrench (or pliers)
- 7 mm wrench (or pliers)

L.P. Gas Cylinder, AAA battery, and flavoring wood are not included.

For additional support, please contact:

Toll free: 1-800-864-6194

Monday - Friday (8:00am - 5:00pm CST)

Bayou Classic 33 Inch Gas Smoker Parts List

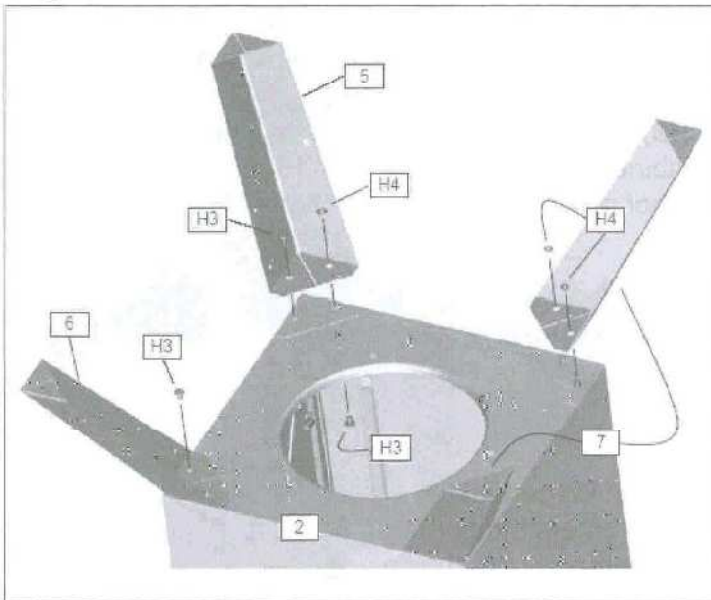
Smoker			
Item	Part No.	Description	Qty
1	650532	Owner's Manual	1
2	220222	Smoker Cabinet Assembly	1
3	570714	Wall Bracket	4
4	290919	SS Smoker Door Assembly	1
5	220224	SS Leg - Front Right	1
6	220223	SS Leg - Front Left	1
7	220225	SS Leg - Rear	2
8	640403	SS Damper - Round	1
9	210106	Burner Chamber Assembly	1
10	330322	Burner Assembly	1
11	570726	Burner Bracket	1
12	570722	Burner Chamber	1
13	570723	Baffle	1
14	270711	SS Control Panel Assembly	1
15	480814	Ignitor Electrode w/ Wire	1
16	480812	Electronic Ignitor Module	1
17	270710	Control Panel	1
18	430307	Gas Train Assembly	1
19	470709	Valve Control Knob	1
20	300013	Grid Support	10
21	660606	Cooking Grid	3
22	300017	Wood Chip Box Support	1

Smoker			
Item	Part No.	Description	Qty
23	180805	Wood Chip Box	1
24	180804	Wood Chip Box Lid	1
25	180807	Water Pan	1
26	740409	Hardware Kit	1

Hardware Kit			
Item	Part No.	Description	Qty
H1	520214	Side Handle Kit	2
H2	520211	Door Handle Kit	1
H3	590936	M6 x 15 mm Bolt	9
H4	590941	M6 Nut	7
H5	590984	M6 Large Flat Washer	1
H6	590922	M6 Small Flat Washer	1
H7	591003	M4 x 10 mm SS Bolt	4
H8	591000	M4 SS Flat Washer	4
H9	591007	M4 SS Lock Washer	4
H10	591004	M4 SS Nut	4
H11	590947	Nylon Cable Tie	1
H12	300007	Regulator Hook	1
H13	960602	Match Holder	1
H14	520208	Oval Heat Indicator	1
H15	300007	S-Hook	1

Assembly

Step 1:



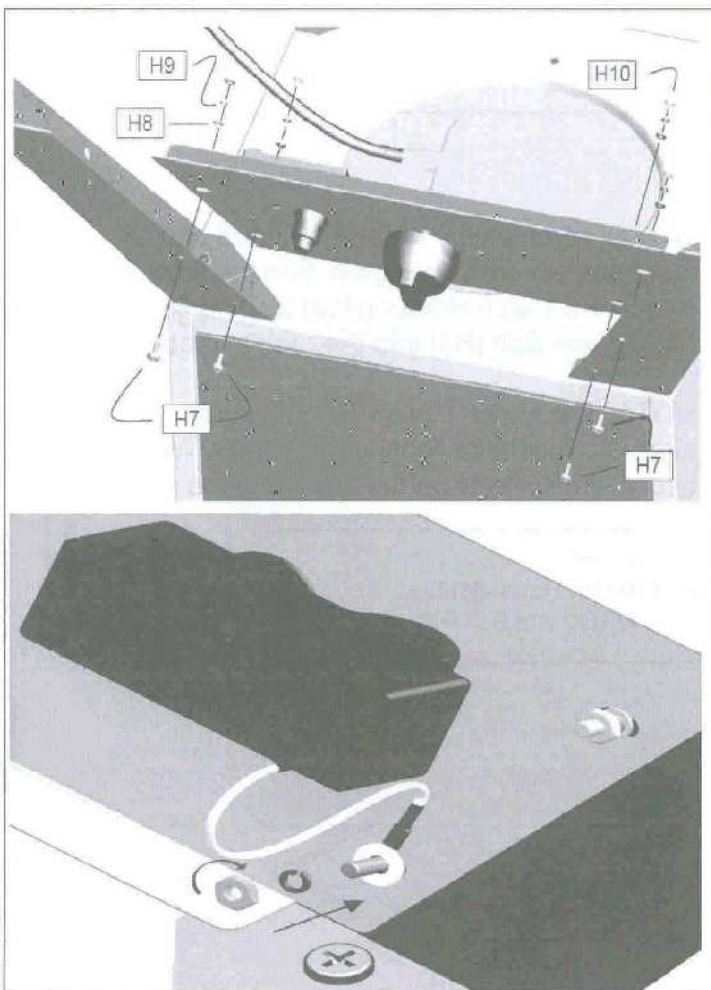
With the smoker cabinet (2) upside down, attach each leg to the bottom of the smoker as shown by inserting two M6x10 bolts (H3) from the inside of the smoker through each leg and securely fastening two M6 nuts (H4).

NOTE: Each of the front legs assemble by inserting the M6x10 bolt from outside the cabinet, as indicated. Make certain the front right leg (5) and front left leg (6) are in the correct positions before tightening.

Hardware:

- (8) M6x10 mm Bolt (H3)
- (8) M6 Nut (H4)
- (2) Rear Leg (7)
- (1) Front Right Leg (5)
- (1) Front Left Leg (6)

Step 2:



Loosly attach the Control Panel Assembly (14) to the inside of each of the front legs by inserting the M4x10 mm Bolt (H7) through the front of the leg and then connecting one M4 Flat Washer (H8), one M4 Lock Washer (H9) and one M4 Nut (H10) as shown.

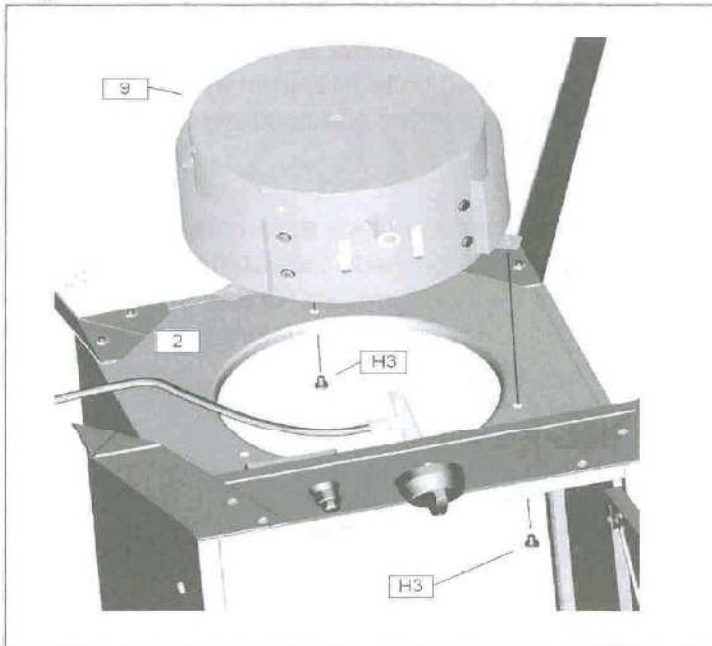
NOTE: The ground wire, preassembled to the ignitor module, must be attached to one of the bolts on the Front Right Leg (5) as shown.

Hardware:

- (1) Control Panel Assembly (14)
- (4) M4x10 mm Bolt (H7)
- (4) M4 Flat Washer (H8)
- (4) M4 Lock Washer (H9)
- (4) M4 Nut (H10)

Assembly

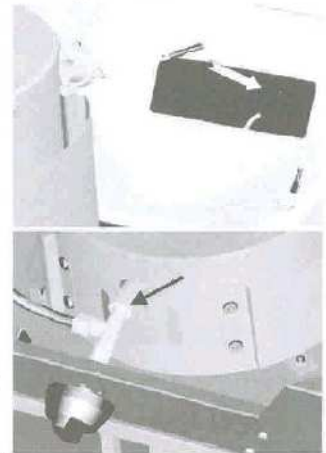
Step 3:



Align the Burner Chamber Assembly (9) with the three mounting holes on the Cabinet Assembly (2). From inside the cabinet, insert one M6x10 mm Bolt (H3) to the mounting hole nearest the rear of the cabinet. Then, insert one M6x10 mm Bolt (H3) to either of the remaining mounting holes.

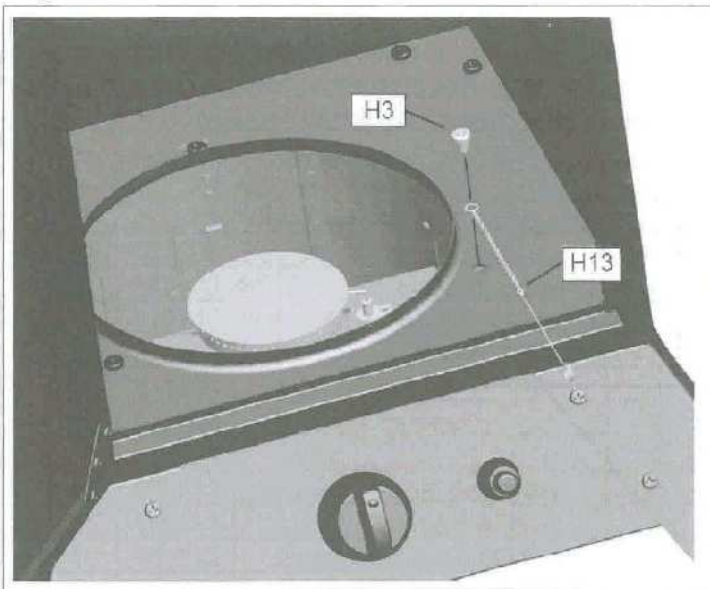
Attach the ignitor wire to the ignitor module as indicated.

NOTE: Be certain the valve enters the burner tube properly, as shown. Once in position, securely tighten all fasteners.



Hardware:
(1) Burner Chamber Assembly (9)
(2) M6x10 mm Bolt (H3)

Step 4:



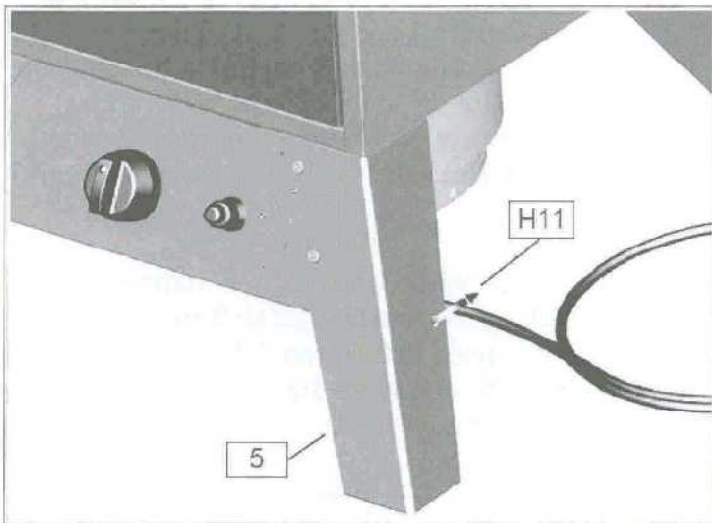
With all components properly aligned and all fasteners securely tightened, turn the smoker upright. Attach the Match Holder (H13) by inserting one M6x10 mm Bolt (H3) into the remain mounting hole.

NOTE: The Match Holder (H13) is used as an alternate means of lighting the burner. When not in use, it simply rests on the bottom of the smoker.

Hardware:
(1) Match Holder (H13)
(1) M6x10 mm Bolt (H3)

Assembly

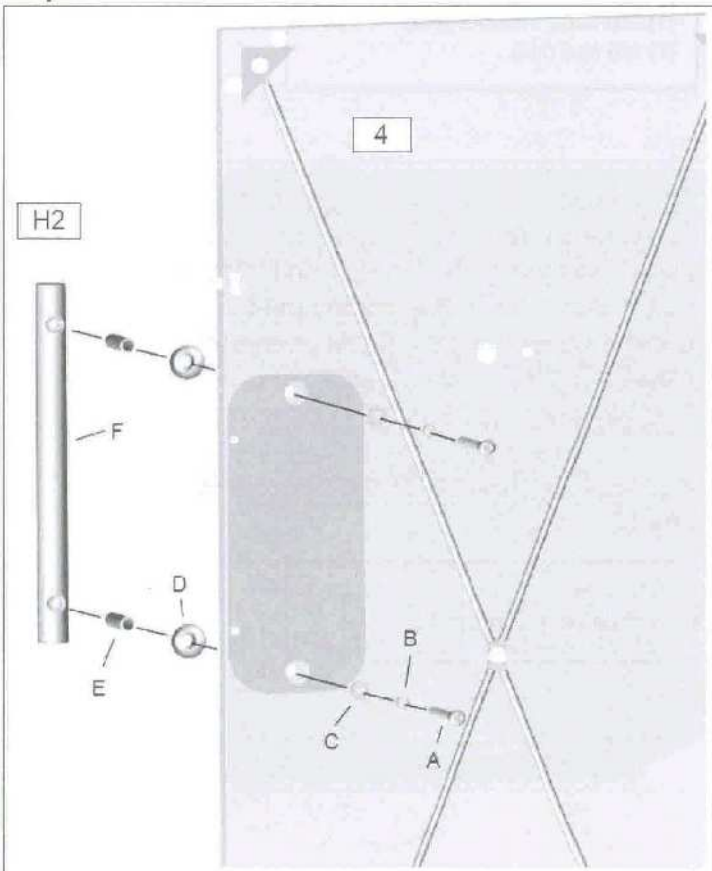
Step 5:



Attach the nylon cable tie (H11) to the front right leg (5) by looping it through the hole and around the gas supply hose. Connect the cable tie securely around the hose. Do not over tighten the cable tie as it may restrict gas flow through the hose.

Hardware:
(1) Nylon Cable Tie (H11)

Step 6:



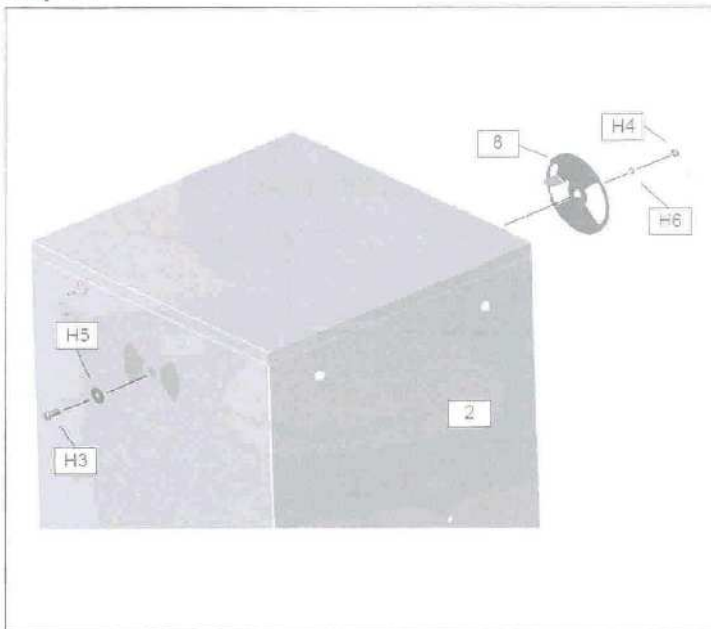
Attach each of the mounting bolts (a) from inside the Door Assembly (4) by placing a lock washer (b) and flat washer (c) on each bolt before inserting the bolt through each clearance hole. From outside the door, place a cap (d) and a spacer (e) over each bolt. Then thread each bolt (a) into the door handle (f).

NOTE: The door assembly (4) is equipped with two spring latches that can be adjusted using a flat head screwdriver to increase or decrease the force required to open/close the door.

Hardware:
(1) Door Handle Kit (H2)

Assembly

Step 7:



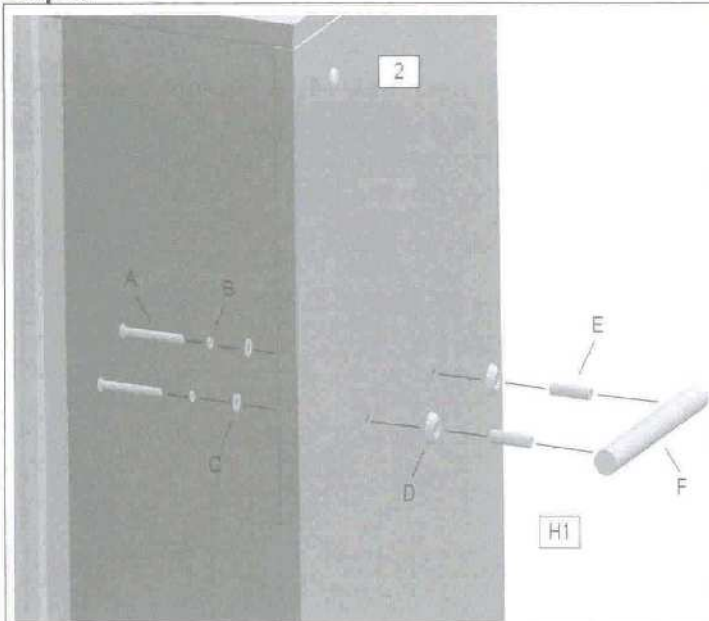
From outside the cabinet assembly (2), insert one large flat washer (H5) and one M6x10 mm bolt (H3) through the mounting hole. From inside the cabinet, attach the damper (8) to the M6x10 bolt (H3) by placing the tab through the vent opening. Securely tighten one M6 lock washer (H6) with one M6 nut (H4).

NOTE: The damper is designed in a manner to not allow it to fully close and restrict air flow. The damper is used to help regulate the temperature while cooking. To maximize the flavoring and operating heat, rotate the damper to a less open position.

Hardware:

- (1) Damper (8)
- (1) M6x10 mm Bolt (H3)
- (1) M6 Large Flat Washer (H5)
- (1) M6 Lock Washer (H6)
- (1) M6 Nut (H4)

Step 8:



Attach each of the mounting bolts (a) from inside the cabinet assembly (2) by placing a lock washer (b) and flat washer (c) on each bolt before inserting the bolt through each clearance hole of one side of the cabinet assembly (2). From outside the smoker, place a cap (d) and a spacer (e) over each bolt. Then thread each bolt (a) into the door handle (f).

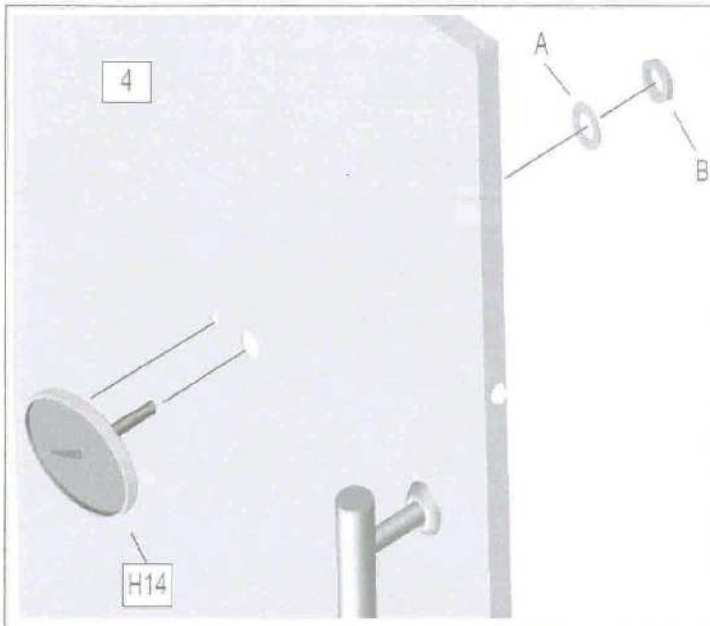
Repeat this process for the opposite side of the smoker.

Hardware:

- (2) Side Handle Kit (H1)

Assembly

Step 9:



Attach the oval heat indicator (H14) to the door assembly (4) by inserting the probe through the door and attaching the flat washer (A) and nut (B) as indicated.

Hardware:
(1) Oval Heat Indicator (H14)

Step 10:

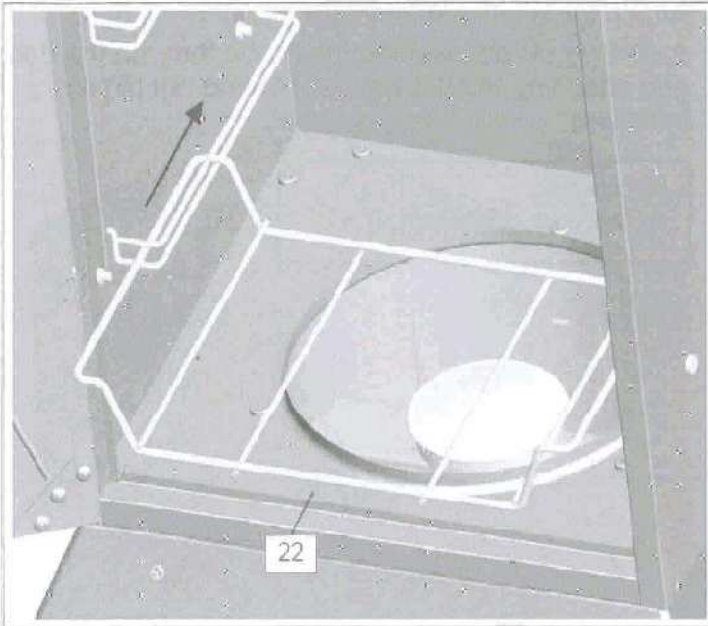


Insert the one grid support (20) into the bottom holes located on the mounting track system of each side inside the cabinet assembly (2). Also insert one grid support (20) on the next highest holes from the bottom, which will be used to locate the water pan. The remaining six grid supports (2) can be placed as desired to suit cooking needs.

Hardware:
(10) Grid Support (20)

Assembly

Step 11:



Slide the wood chip box rack (22) into the grid support (20) nearest the bottom of the smoker.

Hardware:
(1) Wood Chip Box Rack (22)

Step 12:



Place the wood chip box (23) onto the wood chip box rack (22) and set the wood chip box lid (24) onto the wood chip box (23).

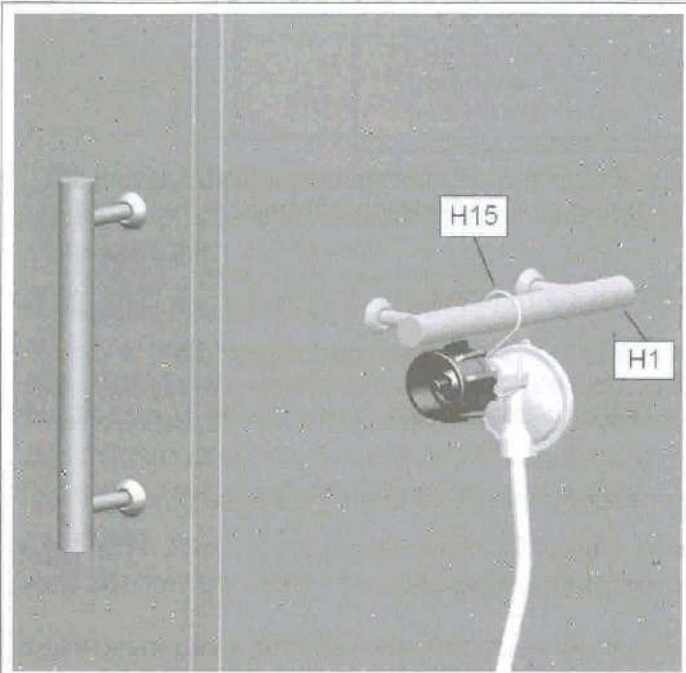
Slide the water pan (25) into the grid support (20) located just above the wood chip box (23).

Slide the three cooking grids (21) into the grid supports (20) at any desired location.

Hardware:
(3) Cooking Grid (21)
(1) Wood Chip Box (23)
(1) Wood Chip Box Lid (24)
(1) Water Pan (25)

Assembly

Step 13:



Squeeze one end of the S-hook (H15) around a portion of the side handle (H1) located on the right side of the smoker. Be certain it is tight enough so it will not fall off. When not in use, hang the regulator on the other end of the S-hook (H15), as shown, to prevent debris from damaging the regulator.

Hardware:
(1) S-Hook (H15)



Connecting the LP Gas Cylinder

⚠ DANGER

ALL INSTRUCTIONS AND SAFEGUARDS MUST BE FOLLOWED TO PREVENT FIRE, PROPERTY DAMAGE, OR PERSONAL INJURY.

This smoker is manufactured to operate with 20-lb Liquefied Propane (LP) gas cylinders **ONLY**. Use with a non-self-contained LP gas supply is not permitted. This appliance is to be used only with a 20 pound, vertical standing vapor withdrawal type tank.

Always read, understand and follow the cylinder manufacturer's instructions.

Any LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for liquefied propane gas cylinders of the U.S. Department of Transportation (DOT) CFR 49 or the National Standards of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

The cylinder must have a Type 1 gas connection outlet for proper connection to the gas hose provided with the smoker.

When appliance is not in use, the gas must be turned off at the supply cylinder.

Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.

Cylinder must be stored outdoors, out of the reach of children and must **NOT** be stored in a building, garage or any other enclosed area.

The cylinder construction must include a collar to protect the cylinder valve.

The cylinder supply system must be arranged for vapor withdrawal.

Cylinder must be filled prior to initial use. All handling transport, filling and storage of LP gas cylinders must be in accordance with NFPA 58 Storage and Handling of Liquid Petroleum Gases, or CSAB 149.1 Natural Gas and Propane Installation Code. Cylinders must be suitably tied down during transport. Do not place any other items on top of cylinders at any time. Cylinders are not be exposed to excessive temperatures or high heat.

The pressure regulator and hose assembly supplied by the manufacturer with this appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

⚠ DANGER

- ⚠ (A) Do not store tanks under or near the appliance.**
- ⚠ (B) Never fill tanks more than 80% full.**
- ⚠ If these instructions are not followed exactly, a fire causing death or serious injury may occur.**

Proper Connection of Regulator to Cylinder



Connecting the LP Gas Cylinder

⚠ DANGER

ALL INSTRUCTIONS AND SAFEGUARDS MUST BE FOLLOWED TO PREVENT FIRE, PROPERTY DAMAGE, OR PERSONAL INJURY.

⚠ The pressure regulator and hose assembly supplied by the manufacturer with this appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

Connecting the LP Gas Cylinder:

1. Make certain the valve on the cylinder is closed by rotating it clockwise to a full stop.
2. Make certain the control knob on the smoker is in the OFF position.
3. Insert the nipple of the regulator into the valve outlet of the cylinder.
4. Hand tighten the coupling nut on the regulator by turning it clockwise until it firmly stops. Do not use tools. Use care to avoid cross threading the connection.

CAUTION: The regulator will seal into the back of the valve on the cylinder resulting in a slight resistance. Proper connection requires about one half to three-quarters additional turn for complete connection.

When setting up the smoker prior to operation, be certain to place the cylinder and smoker perpendicular to the wind direction.

The cylinder should be placed so the hose is fully extended allowing maximum distance between the connection.

Use care to protect the gas supply hose from damage of either foot or vehicle traffic.

Check for Gas Leaks

After assembly and before each use, always check for gas leaks.

Mix dish detergent and water at a 3:1 ratio and put this solution in a pan or a spray bottle.

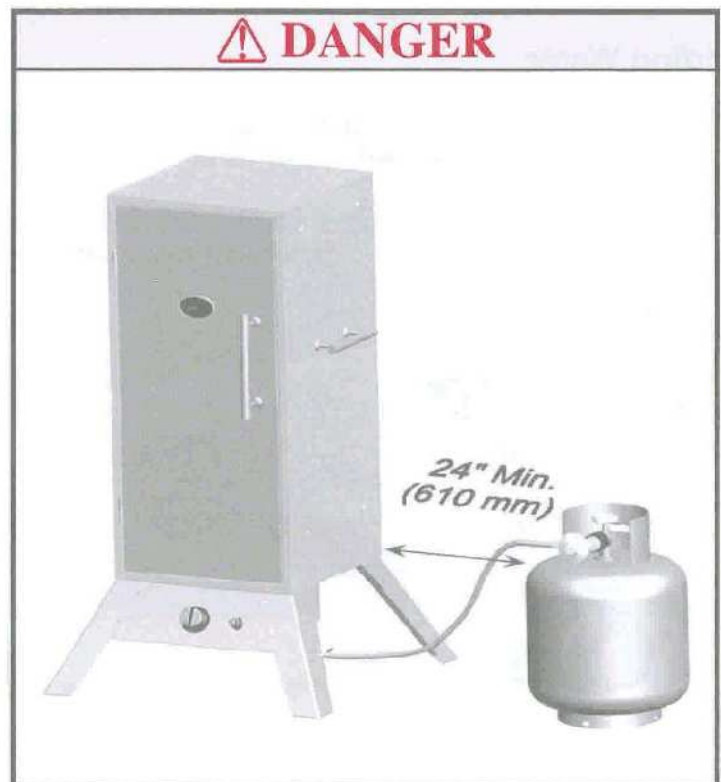
Be certain all valves are closed or in the off position.

Apply the solution to all gas fittings and connections.

Open the cylinder valve 1-1/2 turn and inspect all fittings and connections for bubbles, which represents a gas leak.

If a leak is detected, or a gas odor is detected, close all valves and tighten all connections. If the leak or odor continues, do not use the appliance until the issue is corrected.

⚠ DANGER



Smoker Operation

Before Smoking

Before using the smoker for the first time, it should be seasoned to enhance flavoring and performance. To season the smoker, simply operate it in the same manner as smoking food, except do not place any food inside the smoker.

Using any desired flavoring wood and/or marinade, operate the smoker at a low temperature (about 125 F [50 C] - 140 F [60 C]) for about one hour. Let the smoker cool and then remove the used water and wood.

Remember, paint should not be applied to the interior of the smoker after it has been used. Paint toxins may contaminate food.

Adding Wood

Before starting the smoker, simply place any amount of the desired flavoring wood into the wood chip box. Usually one full box is enough to smoke for several hours. Replace the lid onto the box and place the box onto the wood chip box rack inside the smoker.

If additional wood is needed after starting the smoking process, remove the lid using tongs or long handled pliers. Add any amount of wood desired and replace the lid. It is not recommended to remove the wood chip box while the smoker is operating.

USE CAUTION! The wood chip box and lid are very hot. Avoid handling them during operation. Always wear protective mitts or glove when handling these or any other hot components.

It is recommended to use only small, dry hardwoods such as hickory, cherry, apple, mesquite or pecan.

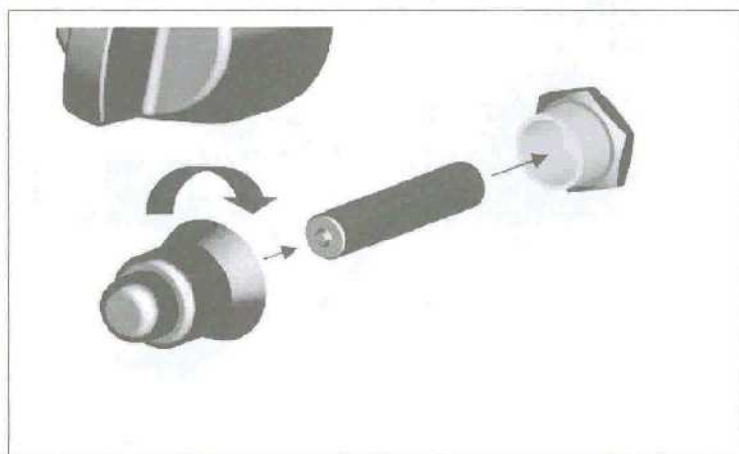
Presoak wood chips, in a separate bowl of water, for about 30 minutes to prevent rapid burning and increase the amount of smoke.

Adding Water

Before starting the smoker, remove the water pan from the smoker and fill it with water. Do not overfill the water pan. It is recommended to only fill the water pan a minimum of 1" (2.5 cm) from the rim.

If additional water is needed after starting the smoking process, **DO NOT** remove the water pan or pull it out of the rack. Add water using an additional water container.

Battery Installation

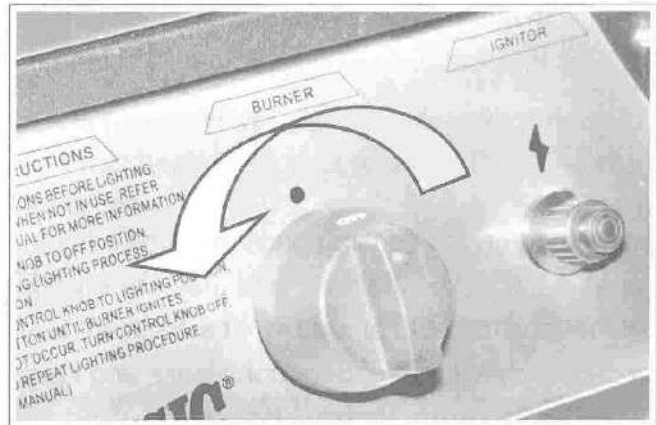


Insert a AAA battery into the ignitor module by inserting the battery with the positive (+) end facing out.

Lighting Instructions

Using Electronic Ignitor

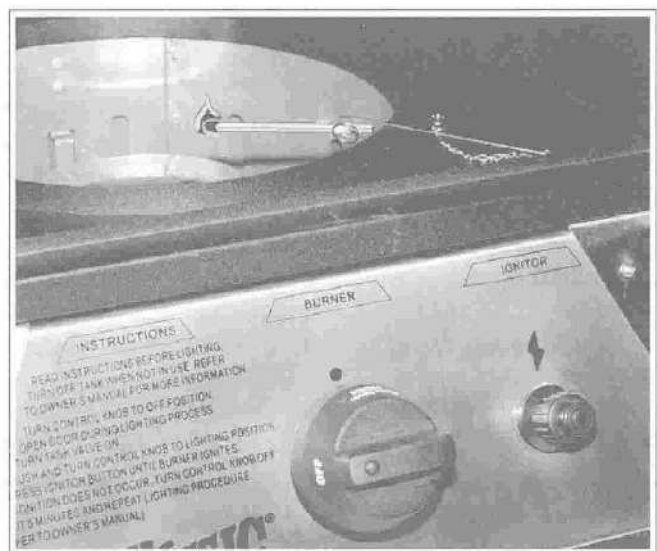
1. Check all connections and fittings for leaks by conducting the leak test as described on page 14.
2. Open the smoker door.
3. Check that the burner control knob is in the OFF position.
4. Open the cylinder valve by rotating it 1-1/2 turn counter-clockwise.
5. Press the burner control knob inwards and rotate counter-clockwise to the HIGH setting indicated on the knob.



6. Press the ignitor button. If the burner does not light within 5 seconds, turn the burner control knob to OFF. Wait 5 minutes and then repeat the lighting instructions. If ignition still does not occur, be certain there is a spark between the electrode and the burner when the ignitor button is depressed.

Using Match

Before lighting the burner with a match, remove the wood chip box and stand. Then repeat steps 1 thru 4 from above. Insert a paper match into the match holder and extend it into the chamber near the burner. Quickly turn the burner control knob to the HIGH lighting position. If the burner does not ignite within 5 seconds, turn the control knob OFF and wait 5 minutes before repeating.



If the burner flame extinguishes during the smoking process, turn the control knob off and wait 5 minutes before repeating the lighting instructions.

Adjusting the Damper

The damper is used to help control or regulate the amount of heat held within the smoker. Experiment cooking with different temperatures as it varies with different types of food. Opening the damper causes more heat to escape, as well as smoke. The damper should never be fully closed.

Cooking

Position food on the cooking grids in a single layer. For better flavoring and even cooking, leave space between each piece of food. Place the cooking grids in any desired location inside the smoker. Typically, allow the food to cook, or smoke, at a constant temperature around 250 F [115 C] for about 2-1/2 hours. Periodically check the food for done-ness and flavor. Occasionally check the water level and add water if needed. Verify food is properly cooked by using a meat probe thermometer before removing. Remember to clean the smoker after each use by allowing it cool and then removing the used water and wood chips.

Shutting Off

- Turn the burner control knob to the OFF position by pressing inward and rotating clockwise.
- Close the cylinder valve by turning the handwheel clockwise until it stops.
- Follow all safety precautions and warnings for the proper storage and care of the appliance and LP gas cylinder.

Maintenance and Safety

Maintenance

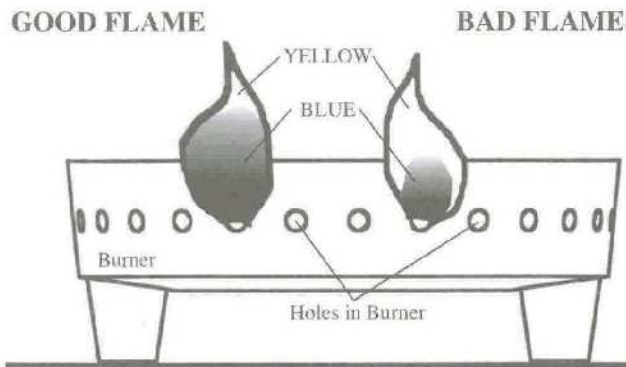
After each use, empty the contents of the water pan and wood chip box. Clean the cooking grids and water bowl using hot, soapy water. Rinse and dry. Using a damp cloth, wipe inside and outside the smoker cabinet to remove moisture and grease. Do not spray wash the smoker. It is recommended to lightly coat the inside of the smoker cabinet with cooking oil, after the cabinet has been cleaned. When the smoker is not in use and not connected to a cylinder, hang the regulator to the side handle of the smoker using the S-hook provided. Never paint the inside of the smoker cabinet after it has been seasoned or used. The smoker may be stored indoors only if the cylinder is disconnected and removed.

CAUTION! : Make certain the smoker is off and allow it to fully cool before conducting any care or maintenance on it or any components.

Flame Check

Inspect the burner flames before and periodically during each use. A good flame should be blue with a yellow tip. A bad flame will appear more yellowish and may be irregularly shaped.

If bad flames are present, shut off the smoker. Check the burner tube for blockage. Clean the outside of the burner using steel wool.



⚠ DANGER

- Use caution when lifting and moving the smoker to avoid strains or back injury. 2 people are recommended to lift or move the smoker.
- DO NOT store the smoker near gasoline or other combustible liquids or where combustible vapors may be present. Keep the area around the smoker clear and free of combustible materials and vapors.
- DO NOT store this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
- DO NOT allow anyone to conduct activities around the smoker following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- This smoker becomes extremely hot - allow the smoker to cool completely before handling. If you must handle the smoker while it is hot, ALWAYS wear protective oven mitts or heat resistant gloves when handling the smoker or its components. Allow the smoker to cool before removing and cleaning the grease pan.

