



## R&V Works presents the



“Cajun Fryer “ Cook like a PRO Every Time. Featuring sizes From 2-1/2 Gal to 12 Gal.



“Smokin’ Cajun Grill “ The Most versatile grill on the market. Slow cook/smoke at 250° or Sear at 750° and all temps in between!



“Cajun Bayou Broiler“ Cook Steaks like all the High End Steakhouses do! Sear your Steaks at 1000° for Professionally cook Steak!



“Cajun Express Smoker“ The fastest smoker around! With the Cajun Express cook multiple Racks of Baby Back Ribs in 35 Minutes!



## Operating Manual For The



### Models

**CES-4, CES-6, CES-9**

### WARNING

**READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN THIS MANUAL TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.**

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EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES. SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

fixed by self-repair we will repair or replace the unit. At the customer's expense, the customer will first ship the covered product to R & V Works for repair or replacement. R & V Works will then ship the repaired or replacement covered product back to the customer at R & V Works expense.

- After a product warranty expires, spare parts are available for purchase. R & V Works will have parts available for products for as many as five years after R & V Works discontinues the product.

### What we will not do.

This Limited Warranty does not apply to expendable or consumable parts and does not extend to any product from which the Cajun Express Smoker Identification Name Plate has been removed or that has been damaged or rendered defective (a) as a result of accident, misuse, abuse, contamination, improper or inadequate maintenance, or other external causes; (b) by operation outside the usage parameters stated in the user documentation that shipped with the product; (c) by improper site preparation or maintenance; (d) from loss or damage in transit; or (e) by modification or service by anyone other than R & V Works authorized service provider.

### What you must do to keep the warranty in effect.

It is possible to void the warranty on an R & V Works product. Any failure caused by a third-party component will not be covered by warranty.

### Normal responsibility of the buyer

- Setup and operating the appliance according to directions.
- Reasonable care of product to prevent rust or oxidation from occurring.
- Operating appliances at appropriate temperatures.
- Storing of product after use.

### What you must do to get service.

To receive service on your R & V Works product you can contact us at **1-800-908-3037**. Have the model number and proof of purchase available when you talk to a representative.

### How state laws relate to this warranty.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION, SET OUT ABOVE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE CAJUN EXPRESS SMOKER TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS

## IMPORTANT SAFEGUARDS

**WE WANT YOU TO ASSEMBLE AND USE YOUR “CAJUN EXPRESS SMOKER” AS SAFELY AS POSSIBLE.**

**PLEASE READ AND FOLLOW ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR SMOKER.**

**WARNING:**



- Always use caution when lighting smoker. Crack open the needle valve and ignite through the oblong hole in the back of the smoker with a long stem trigger propane lighter. Do not allow the gas to build up in burner tray. If smoker does not ignite within 3 seconds, close needle valve and wait 1 minute before attempting to light the smoker. Not doing this may cause an explosion and may lead to personal injury or property damage.
- Always use caution when placing food on smoker. Be careful to never touch smoker surfaces or drop food on smoker.
- Only use this smoker on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the smoker.
- Do not use this smoker for other than its intended purpose.
- For outdoor use only. Do not operate smoker indoors or in an enclosed area. In windy weather, place smoker in an outdoor area that is protected from the wind, with the smoker facing the wind.
- The smoker door will be extremely hot during use. Use caution when opening smoker door. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.

**WARNING:**



- Use caution and protective clothing when opening smoker door to avoid escaping heat and steam.
- Never operate this appliance within 10 feet (3.05m) of any structure, combustible material or other gas cylinder



- Never operate this appliance within 25 feet (7.5m) of any flammable liquid.

**WARNING:** 

- 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 the instructions could result in a fire or explosion that could cause property damage, personal injury or death.
- Place smoker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when smoker is in use. Do not leave smoker unattended when in use. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F or less.
- Never move smoker when it is in use.
- Use caution when assembling and operating your smoker to avoid scrapes or cuts from sharp edges of metal parts.
- After each use, clean and dry the smoker thoroughly and reapply a light coat of nonstick cooking oil to the inside and water trays. Grates are stainless steel and will not rust. Cover the smoker to protect it from the weather.
- Use caution when lifting or moving smoker to prevent strains and back injuries. Moving smoker may require the help of an additional person.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Accessory attachments not manufactured by R & V Works for these products are not recommended and may lead to personal injury or property damage.
- Store the smoker out of reach of children and in a safe location when not in use.
- Do not attempt to service smoker other than normal maintenance as explained in the "Proper Care & Maintenance" section of this manual. Major repairs can be authorized by R & V Works only.
- Caution! Make sure to secure the propane tank to the smoker pedestal by rotating the tank 1/4 turn so that the top ring engages the Tank Retainer.
- Properly dispose of all packaging material.
- Use caution when transporting the smoker. Make sure you tie down the smoker so it will not move. Unit is top heavy.

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER.**

**FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.**

## Exclusive Remedy

TO THE EXTENT ALLOWED BY APPLICABLE LOCAL LAWS, THESE TERMS AND CONDITIONS CONSTITUTE THE COMPLETE AND EXCLUSIVE WARRANTY AGREEMENT BETWEEN YOU AND R & V WORKS REGARDING THE R & V WORKS PRODUCT YOU HAVE PURCHASED. THESE TERMS AND CONDITIONS SUPERCEDE ANY PRIOR AGREEMENTS OR REPRESENTATIONS- INCLUDING REPRESENTATIONS MADE IN R & V WORKS SALES LITERATURE OR ADVICE GIVEN TO YOU BY R & V WORKS OR AN AGENT OR EMPLOYEE OF R & V WORKS — THAT MAY HAVE BEEN MADE IN CONNECTION WITH YOUR PURCHASE OF THE R & V WORKS PRODUCT..

No change to the conditions of this Limited Warranty is valid unless it is made in writing and signed by an authorized representative of R & V Works.

## Limitation of Liability

IF YOUR R & V WORKS PRODUCT FAILS TO WORK AS WARRANTED ABOVE, R & V WORKS MAXIMUM LIABILITY UNDER THIS LIMITED WARRANTY IS EXPRESSLY LIMITED TO THE LESSER OF THE PRICE YOU HAVE PAID FOR THE PRODUCT OR THE COST OF REPAIR OR REPLACEMENT OF ANY COMPONENT OR STRUCTURAL MATERIALS THAT MALFUNCTION OR FAIL IN CONDITIONS OF NORMAL USE.

## Limited Warranty Period

The Limited Warranty Period for an R & V Works Product is a specified, fixed period commencing on the date of purchase. The date on your sales receipt is the date of purchase unless R & V Works or your reseller informs you otherwise in writing.

## What we will do to correct problems.

The following information pertains to the types of support that is available and can be used to correct any problem with one of R & V Works' products.

- Self-repair
- Parts-only
- Unit replacement

The following list provides more detail about each of the service delivery types: Self-repair service provides the customer with remote diagnosis and remote repair. R & V Works will ship any part to the customer that is necessary to repair a defect. The customer will be responsible for installing the necessary parts and for returning any unused parts and defective part to R & V Works. All cost for parts and shipping are paid by R & V Works.

- Parts-only service provides replacement parts at no charge. If the product has a defective part within the coverage of this warranty we will provide a replacement part at not cost to the customer.
- Unit replacement includes remote diagnosis and if a covered product has defect that is under warranty and cannot be replaced or



## Limited Warranty

### What this warranty covers.

#### R & V Works Products

Components and accessories  
Structural Materials and Workmanship

#### Duration

One-year limited warranty  
5 Year limited warranty

### General Terms

This R & V Works Limited Warranty gives you, the customer, express limited warranty rights from R & V Works, the manufacturer. In addition, you may also have other legal rights under applicable local law or special written agreement with R & V Works.

This warranty remains in force for one-year on components and accessories and for 5 years on structural materials and workmanship, to the original purchaser, from the date of purchase.

### What this warranty does not cover.

R & V Works does not warrant that operation of this product will be uninterrupted or error-free. R & V Works is not responsible for damage that occurs as a result of your failure to follow the instruction intended for the R & V Works Product.

This Limited Warranty does not apply to expendable or consumable parts and does not extend to any product from which the Cajun Express Smoker identification Name Plate has been removed or that has been damaged or rendered defective (a) as a result of accident, misuse, abuse, contamination, improper or inadequate maintenance, or other external causes; (b) by operation outside the usage parameters stated in the user documentation that shipped with the product; (c) by improper site preparation or maintenance; (d) from loss or damage in transit; or (e) by modification or service by anyone other than R & V Works authorized service provider.

### Warranty Conditions

The following information pertains to typical warranty coverage.

- Warranty terms and conditions provide repair or replacement (at the discretion of the manufacture of defects in the manufacturer's material or workmanship. The warranty does not protect against accidental damage, loss, acts of nature, or any other event that did not occur during the manufacture of the product.
- When R & V Works repairs a product, the repair may be completed with new or previously used products, with parts equivalent to new in performance and reliability.

## Cooking Instructions for the

## Cajun Express Smoker

1. Place a small amount of wood chips in the chip tray. If you use large amounts of chips your food can have a very heavy smoke taste because the smoke does not escape.
2. Line the drip pan with aluminum foil—this makes clean up easy.
3. Fill the 6" water bucket with water until water runs out of the weep hole.
4. Attach the water bucket to the "J" bolts.
5. Place the Nylon hose attached to the weep hole into a catch bucket. This will help keep oily excess water from spilling directly onto your deck/floor.

## Lighting Instructions

1. Attach hose to propane tank
2. Close needle valve
3. Open tank valve very slowly
4. **Make sure the Chimney cover is completely open.**
5. Crack open the needle valve while holding a long stem lighter/ striker thru the oblong hole in the back of the smoker.
6. Light the Propane flowing out of the inline burner.
7. Increase gas for preheating, make sure the door is latched. Be sure not to let the temperatures rise too high. Temperatures above 450° can damage the door seal.
7. As the temperature increases, the water bucket will "perk" approximately 6 to 15 times per minute. If perking action does not occur—check the following:
  - A. Check Door Latch
  - B. Make sure water is in the water bucket
  - C. Make sure the Latch is adjusted so that a secure seal is formed around the door
8. Monitor the temperature during cooking process, do not allow the temperature to exceed 400°

**WARNING:**



Always use caution when adding wood chips! All surfaces in cooker will be HOT!

While hickory, apple wood and mesquite wood chips are often favored due to their aromatic qualities, some avid grillers report success with the wood from any fruit or nut tree, especially cherry and pecan.

While you may want to check the wood in the tray, you will want to keep the smoke from escaping, so open the door only periodically.

## Loading Food into the **Cajun Express Smoker**

1. Open Door—Stand Clear, Heat and Smoke will escape upon opening door. The latch has a secondary retainer to prevent door from abruptly opening.
2. Use leather gloves or hook to pull out grates. Load food onto grates and push grate into smoker and close door.
3. Monitor temperature closely for first 10 minutes. Adjust gas flow to maintain 325° to 350°. Check temperature about 5 to 8 Minutes to help maintain 350°.
4. Consult cooking times chart for amount of times chart for recommended cooking time. Times may vary slightly according to size of food.
5. Open Door- Stand Clear, Heat and Smoke will escape upon opening door.
6. Use leather gloves or hook to pull out grates

### ACTUAL COOKING TIMES

TYPE OF FOOD	OVEN TIME	SMOKING TIME	CAJUN EXPRESS
3 lb. Chicken	1.5 Hours	3 Hours	30 Minutes
15 lb. Turkey	5 Hours	15 Hours	1 Hour
5 lb. Pork Loin	3.5 Hours	5 Hours	1. Hours
Pork Ribs (5-6 lbs.)	7-12 Hours (not in foil) 3 Hours (in foil)	7-12 Hours	1 Hour
Baby Back Ribs (3-5 lbs.)	3-5 Hours (not in foil) 2-3 Hours (in foil)	3-5 Hours	30 Minutes
Pork Shoulder (10 lbs.)	10 Hours	20 Hours	4 Hours
Brisket (5-9 lbs.)	8-14 Hours	10-19 Hours	2 Hours

### PROPER CARE AND MAINTENANCE

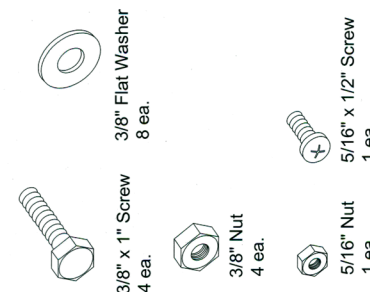
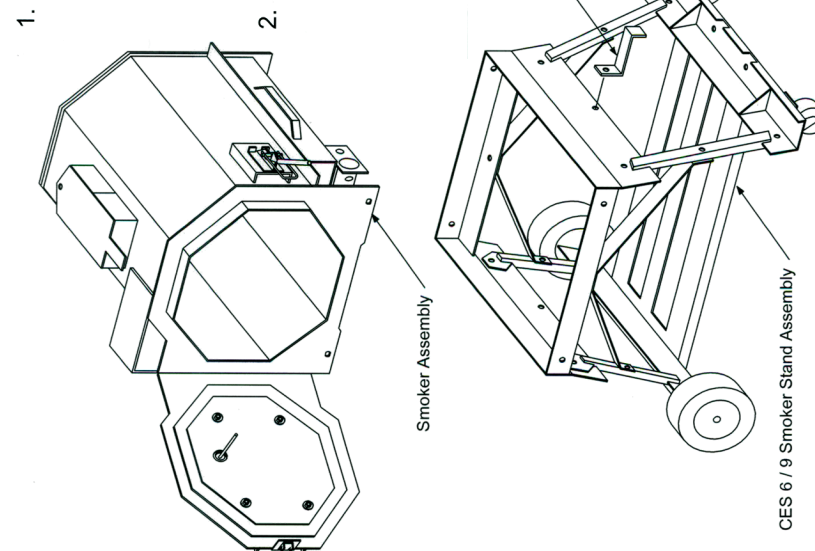
The current propane tanks are equipped with a safety valve (OPD Valve) that restricts the output of the propane in case the hose is cut or burned. If this valve closes you will only get a small yellow flame.

To reset the OPD Valve;

- Close the tank valve.
- Remove the POL nut.
- Close the needle valve.
- Reattach the POL nut.
- Open the tank valve very slowly, approximately 1 1/2 to 2 turns.
- Open the needle valve and relight the “Cajun Express Smoker”

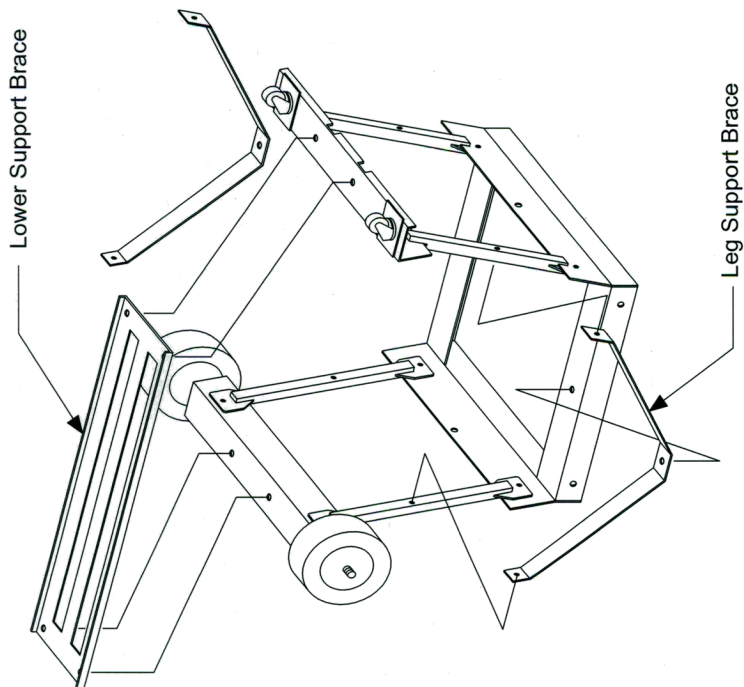
### Step 4

1. Line the Hole in the Upper Bottle Holder with the Hole in the Upper Frame as shown and secure with 1 ea.  $\frac{5}{16}$ " Screw and 1 ea.  $\frac{5}{16}$ " Nut. The Propane Bottle can be stored on the Stand Assembly by placing the Bottle's Lower Ring onto the Slots provided on the Top Front Edge of the Front Axle. Next catch the Bottle's Valve Protection Ring and hook it under the Upper Bottle Holder. Place the Smoker on the Stand Assembly. You should get Help as the Smoker is very heavy. The Smoker should fit completely onto the Upper Frame. Next secure the Smoker to the Stand using the provided 4 ea.  $\frac{3}{8}$ " x 1" Bolts, 8 ea.  $\frac{3}{8}$ " Washers and 4 ea.  $\frac{3}{8}$ " Nuts.

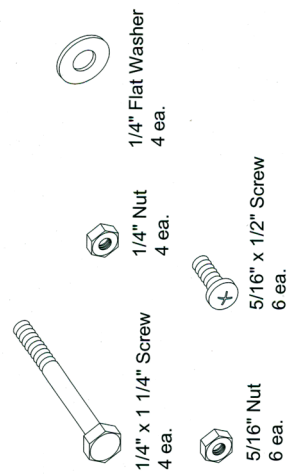


### Step 3

1. At this point all nuts and bolts should not be tight.
2. Align Leg support brace the hole in the bottom of the upper brace. Secure brace with 1 ea  $\frac{5}{16}$ " x  $\frac{1}{2}$ " screw and  $\frac{5}{16}$ " nut.
3. Next align the hole in the end of the Leg Support with the hole in the middle of the Leg Weldment, some pressure may be necessary to get holes to align. Secure the ends of the Brace to the Leg using 2 ea  $\frac{1}{4}$ " x 1  $\frac{1}{4}$ " Bolts,  $\frac{1}{4}$ " Washers and 2 ea  $\frac{1}{4}$ " Nuts. Note the Washers should be under the Bolt head before sliding bolts through the hole.
4. Repeat steps 2 and 3 for the second Leg Support Brace.
5. Place the Lower Support Brace across the Front and Rear Axles. Align the holes and secure using 4 ea  $\frac{5}{16}$ " x  $\frac{1}{2}$ " screws and 4 ea  $\frac{5}{16}$ " nuts.
6. Now Tighten all Bolts and screw on the entire Stand Assembly.



#### Hardware Required



It is recommended to keep the inside of your Cajun Express clean and free of excessive amounts of grease. After cleaning your Smoker be sure to spray the inside of the Smoker with Cooking Spray to prevent surface rusting.

Be sure to Clean the Water Tank Before each use. During the operation of the Smoker fluids from this tank WILL BE DRAWN INTO THE COOKING CHAMBER! This action will help keep our food moist and flavorful. You can use other liquids in the Tank besides water to enhance your foods.

**WARNING:**

Operate **ONLY** in well ventilated area.



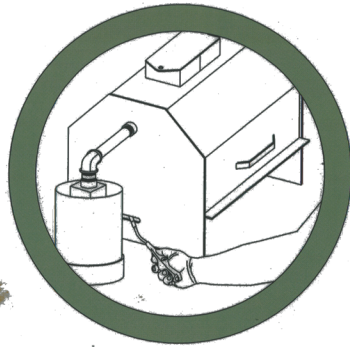
### PROPER LIGHTING LOCATION AND WARNINGS

As with any gas appliance, care should be given when lighting your Smoker. Never use a standard kitchen match or cigarette light to light the burner. Always use a long stem lighter or a long fire place match, this will allow you to keep your hands completely clear of the mixing chamber.

Always use caution when lighting smoker. Crack open the needle valve and ignite through the oblong hole with a long stem trigger propane lighter. Do not allow the gas to build up. If smoker does not ignite within 3 seconds, close needle valve and wait 1 minute before attempting to light the smoker. Never place your any part of your body in over the top of the exhaust .



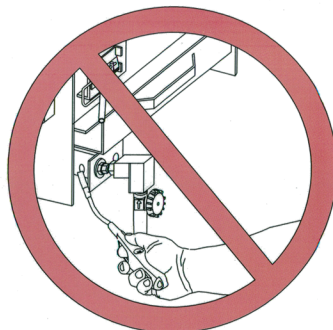
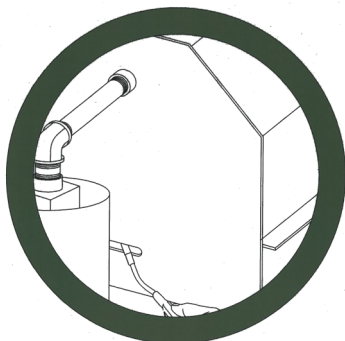
**ALWAYS USE A LONG STEM LIGHTER  
WHEN LIGHTING GRILL!**



**NEVER USE A CIGARETTE LIGHTER  
OR A KITCHEN MATCH!**



**NEVER LIGHT THE SMOKER AT THE OXYGEN MIXING  
PORTS! ALWAYS LIGHT THE SMOKER THROUGH THE  
SLOT PROVIDED ON THE REAR OF THE SMOKER!**

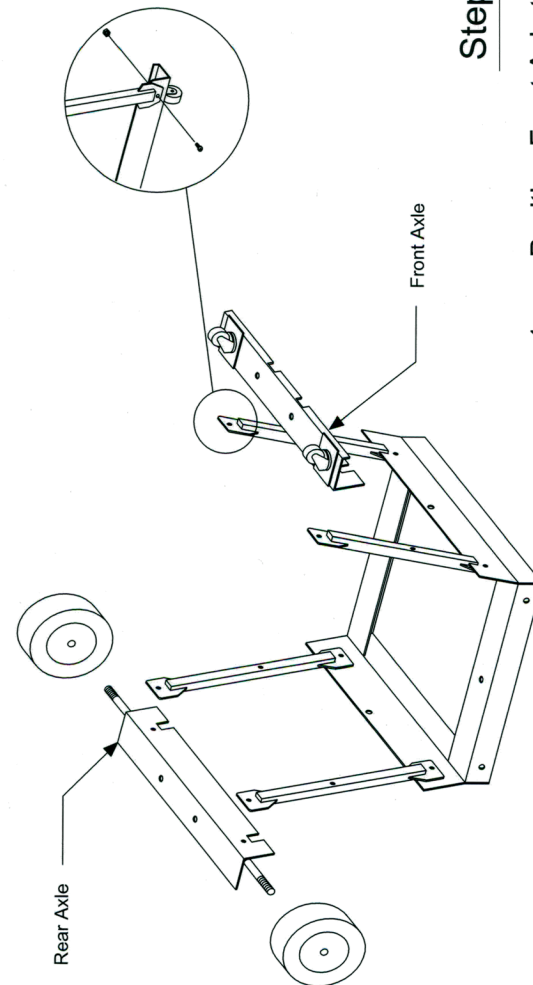


#### Hardware Required

5/16" Nut  
4 ea.

5/16" x 1/2" Screw  
4 ea.

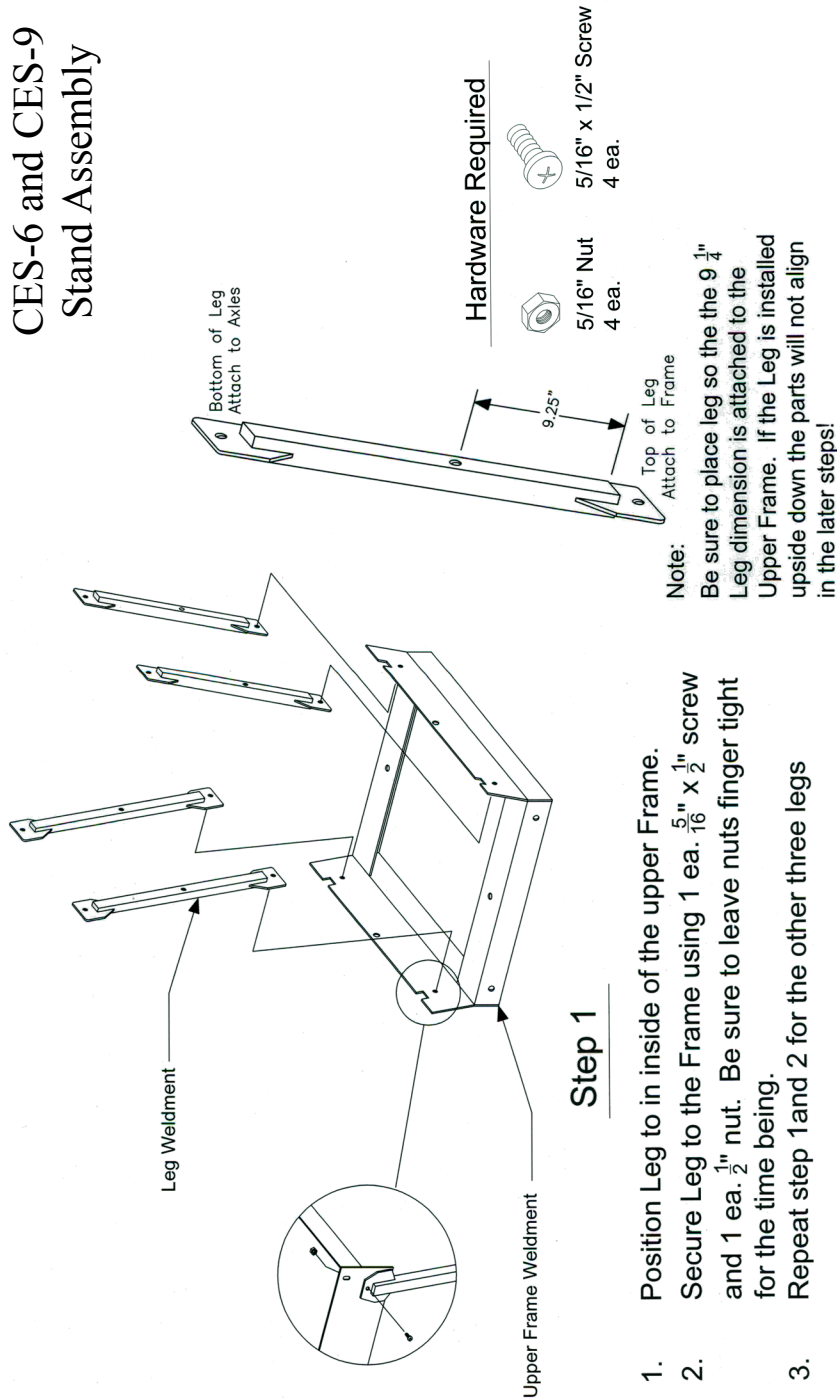
1/2" Lock Nut  
2 ea.



#### Step 2

1. Position Front Axle to the outside of the Front Leg Weldments as shown.
2. Secure Leg to the Leg using 2 ea.  $\frac{5}{16}$ " x  $\frac{1}{2}$ " screw and 2 ea.  $\frac{1}{2}$ " nut.
3. Repeat step 1 and 2 for the Rear Axle.
4. Slide 8" Wheel onto the Rear Axle Stud and screw  $\frac{1}{2}$ " Locknut onto axle Stud. Tighten Locknut until wheel is secure but still turns freely.

## CES-6 and CES-9 Stand Assembly



## Frequently Asked Questions About The "CAJUN EXPRESS SMOKER"

1. **How much water do I use to fill the Water Tank?** You will need to fill the water tank until water comes out of the drain tube. This measures about 5 pints of water or about 80 oz.
2. **Do you have to use water in the Water Tank and will it affect the flavor of the foods I am cooking?** No, you can use any liquid or mixture you wish. Yes, this will affect the flavor of the meats you are smoking. As the smoker cooks it will draw moisture from the water tank back into the cooking chamber to moisturize your meats. So if you use lets say apple juice in the water tank you will start tasting hints of apple in your Brisket, Ribs ect...
3. **How much and what type of wood chips should I use?** We recommend that you use wood chips and not chunks of wood. For a standard cooking, approximately one to two hours, you will need to fill the wood chip tray about 1/2 full. Remember that with this smoker, the smoker is not allowed to freely escape from the cooking chamber, rather it is trapped inside the cooking chamber and is only allowed to escape when you open the door. The more wood you use the heavier the smoke flavor you will achieve. From my experience when I used several large chunks of wood, several people thought the smoke flavor was too strong.
4. **How long do I preheat the smoker?** It should only take about 10 to 15 minutes to bring the smoker up to temperature. Care should be taken during this period to be sure not to get the smoker too Hot. Temperatures above 400° could damage door seal.
5. **What is so different about this Smoker?** Most smokers cook meat with very low temperatures and a lot of wood. This method of cooking which can produce very good food, takes very long cooking times.  
  
The Cajun Express Smoker changes the game. The first thing you need to notice is the rubber door seal, when latched into place this provides a air tight cooking chamber. The only place for air to escape is through the 1" pipe on the rear of the smoker. This pipes leads to the water tank. When you fill this tank with liquids, it creates a liquid pressure regulator. When you light the burner and heat the air in the smoker the air will expand causing pressure. This pressure will build until it overcomes the resistance from the column of water in the water bucket, then the smoker will perk. The net result of this is that the smoker will build pressure, compressing the meat, then when the smoker perks a momentary vacuum is created which in effect pulls the meat apart. This action is repeated up to 20 times a minute. In the end, because the meat you are cooking is being process with pressure, higher cooking temperature are used which dramatically reduces cooking times, but provides moist tender meat.
6. **What temperature should I cook at?** Using the process described above you will need to cook at 350°

## Frequently Asked Questions About The “ CAJUN EXPRESS SMOKER ”

**7. Are larger sizes of this smoker offered?** Yes there are multiple sizes of the Cajun Express Smoker. First is the CES-4, which can cook up to 4 racks of Baby Back Ribs, 2 ea trimmed 5 to 9 lb Beef Briskets, 3 ea 3lb chickens or 1 ea 15 lb. turkey.

The CES-6 will handle up to 6 racks of Baby Back Ribs, 4 ea 5 to 9 lb trimmed Beef Briskets. And the CES-9 will handle up to 9 racks of Baby Back Ribs.

**8. What is the best way to add BBQ Sauce to the meats that I am Smoking?** It is best to apply your BBQ Sauce at the end of your cooking cycle. Start by smoking your meats as you normally would, Let them smoke until the last 10 to 15 minutes of cooking time. Open the smoker up and apply BBQ Sauces. Close the smoker and let the meat finish smoking. This should provide enough time for the BBQ Sauce to cook into and caramelize onto the meats.

**10. How do I clean this smoker?** Start by removing all of the Grates, Drip Pan and Chip Tray. The Grates are sized as such they can fit into your dish washer. Simply give them a general cleaning with a nylon scrubbing pad (do not use steel wool as it will leave carbon steel particles will cause surface rust) then place grates into the dishwasher for final sanitizing. Remove the grease and dripping from the drip tray and give it a general washing.

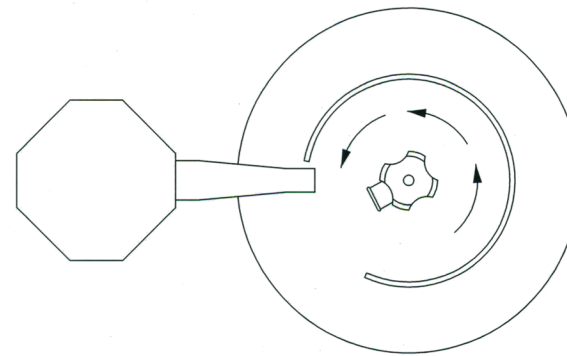
With a scraper remove all excess grease from the inside of the smoker. Then using dish soap wash the inside of the smoker. If you choose to use steel wool or a nylon scrubber pad be sure to spray the inside of the smoker with a general cooking spray to prevent rusting.

The water bucket should also be removed and the inside should be completely sanitized as well as the inner tube to the water regulator.

**11. How long can I cook on one bottle of propane?** We have not as of yet actually timed the length of time a bottle will last with the smoker. We have done several cooking which lasted a couple days and not had to change the bottle. Our best guess would have to be 10 to 12 hours on a single 5 gal propane tank.

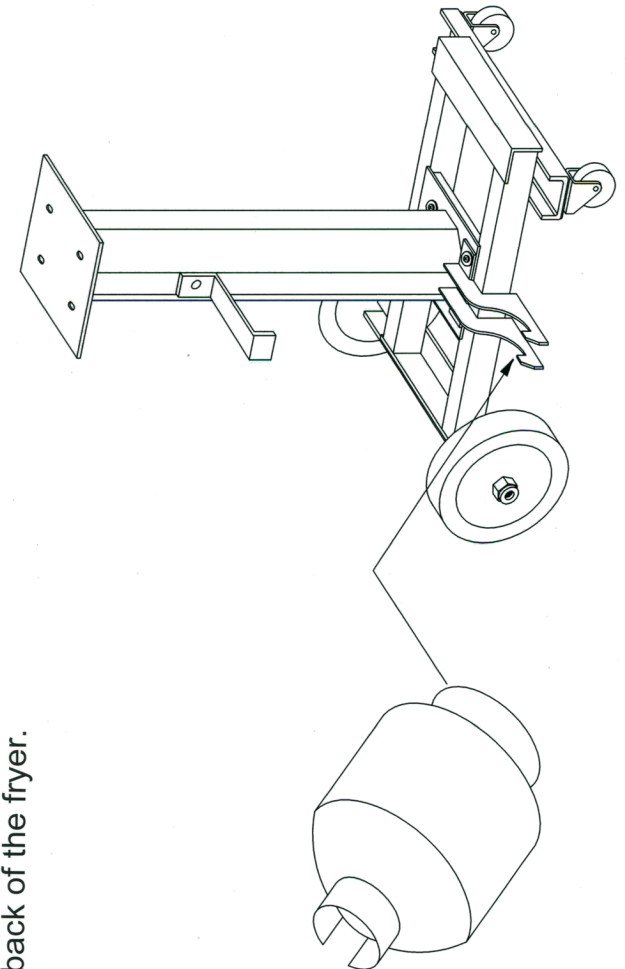
**12. What materials is this smoker made of?** As with all R&V products, the Cajun Express Smoker is built to provide many years of service. The outer shell of the smoker is 14 ga carbon steel. The inner shell is 10 ga Steel and the door assembly in 1/4 plate. The Cajun Express Smoker is also available in Stainless Steel.

**13. How do I change from Propane to Natural Gas?** Contact R&V Works and we will ship you the parts needed to operate this product with Natural Gas. You may have to work with your Natural Gas Supplier for proper plumbing and to achieve Gas pressures required to operate this Gas appliance.



### To Use Bottle Hooks

- 1) Place Ring on the Bottom of the propane tank onto the Hooks.
- 2) Turn the tank Counter Clockwise until the ring that protects the valve engages the clip that is welded onto the back of the fryer.

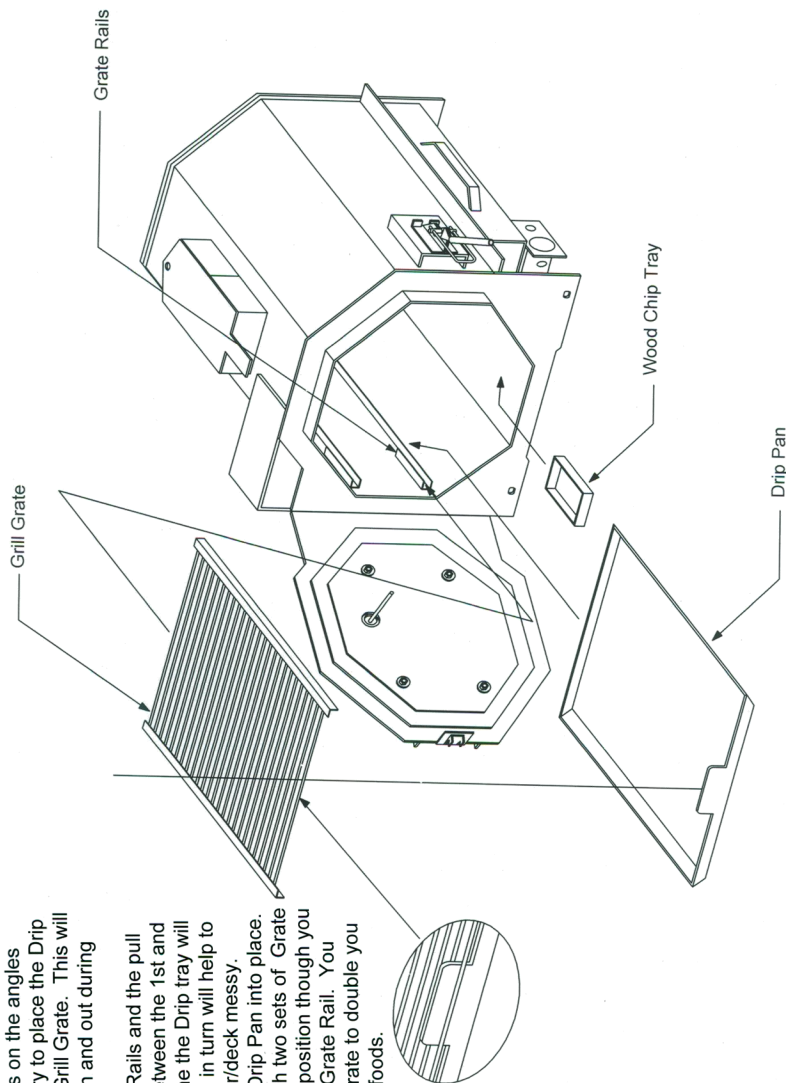




Place Chip tray directly on inside floor of Smoker on or near center.

Pace the Drip Tray so the its sides rests on the angles edged below the Grate Rails. Do not try to place the Drip Tray in the Grate Rails along with the Grill Grate. This will make it difficult to slide the Grill Grate in and out during Cooking.

Next Start the Grill Grate into to Grate Rails and the pull the Drip pan out and let the Tab fall between the 1st and 2nd rods of the Grill Grate. By doing the the Drip tray will slide in abd out with the Grill Grate and in turn will help to keep any grease from making your floor/deck messy. Now slide both the Grill Grate and the Drip Pan into place. Notice that you Smoker is equipped with two sets of Grate Rails, your grill grate will work in either position though you will leave the drip pan below the lower Grate Rail. You also can purchase an additional Grill Grate to double you Smokers Cooking Capacity with some foods.



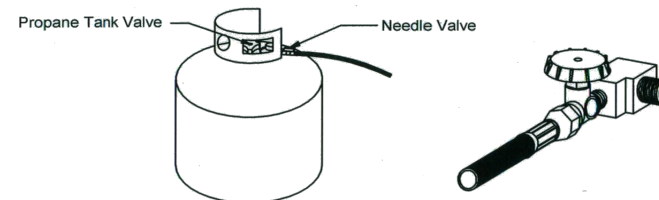
### Gas Leak Testing

THE GAS LEAK TESTING PROCEDURE MUST BE PERFORMED EVERY TIME THE TANK IS CONNECTED TO THE COOKER!

#### WARNING

- Gas leak testing must be performed in a well-ventilated area.
- During the gas leak testing procedure, always keep the unit away from open flames, sparks or lit cigarettes.
- Never use a flame to check for gas leaks.
- If the burner does not light within **5 seconds**, turn the propane tank valve and needle valve off immediately. Always wait at least **5 minutes** for gas fumes to dissipate before repeating procedure.
- Always use the propane tank and needle valve to turn the unit "ON" and "OFF".
- Never use a unit that has a gas leak!

STEP 1: Make sure the propane tank valve and needle vane are turned "OFF".



STEP 2: Make sure the Nut is securely fastened to the Bottle and the the SAE fitting is tightened to the Burner.

STEP 3: Prepare a soapy water solution (one part dishwashing liquid to three parts water) to test for gas leaks in the hose and connections. Apply a generous amount of the soapy mixture to the regulator, connection nut, hose and SAE Fitting(located on the end of the burner assy)

STEP 4: With the needle valve in the "OFF" position, open the propane tank valve two full turns(counter clockwise.) Next, open the Needle Valve fully and check for bubbles at the control valve,along the entire length of hose, and at the SEA Fitting. **DO NOT LEAVE GAS ON FOR MORE THAN 10 SECONDS!** If soapy mixture starts bubbling, gas is leaking through the connection or the hose. Turn the Needle Valve to the "OFF" position and close the Propane Tank Valve adn retighten the connection. If the Hose is leaking replace it! **NEVER OPERATE TUCS PROPANE BURNER WITH A LEAKING HOSE OR CONNECTION!** Repeat procedure with soapy mixture until soapy mixture no longer bubbles. **NEVER USE A FLAME TO CHECK FOR GAS LEAKS.** Turn the needle valve to "OFF" position and close the Porpane Tank after each test.



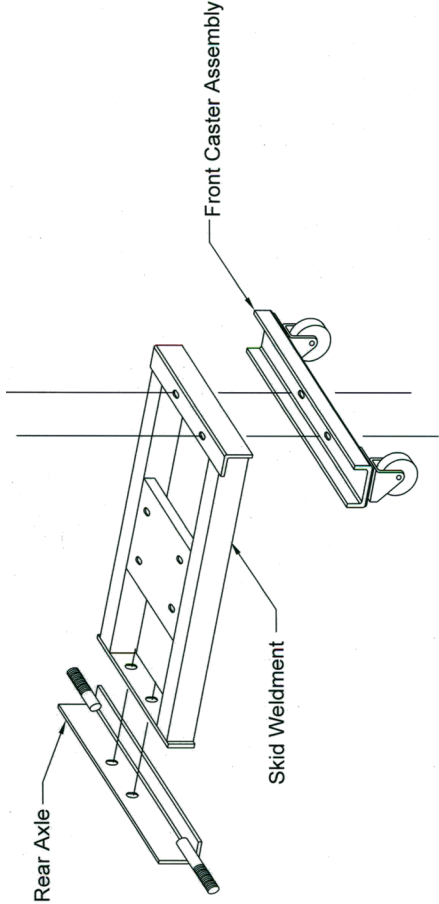
STEP 4: Once all gas leaks have been sealed, **WAIT AT LEAST 5 MINUTES FOR GAS FUMES TO DISSIPATE BEFORE LIGHTING THE BURNER.**

### Assembly Instructions

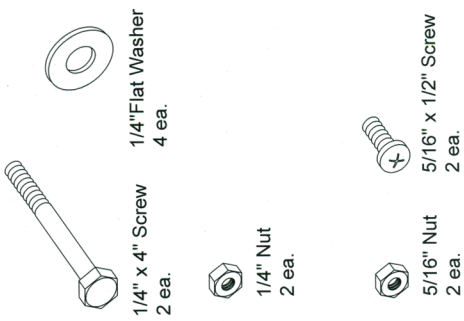
The next twelve pages (12 - 23) contain the Assembly Instructions for your "Cajun Express Smoker". Please follow the instructions carefully and in the order shown. Failure to do this may result in damage to your Smoker and may lead to personal injury and property damage.

Step 1

- 1) Attach Front Caster Assembly to Skid Weldment using 1/4" x 4" Screws (2 ea.), 1/4" Flat Washers (4 ea.) and 1/4" nuts (2 ea.) . Tighten firmly!
- 2) Install Rear Axle Weldment to Skid Weldment using 5/16" x 1/2" Screws (2 ea.) and 5/16" nuts (2 ea.) and temporarily snug into place.



Hardware Required

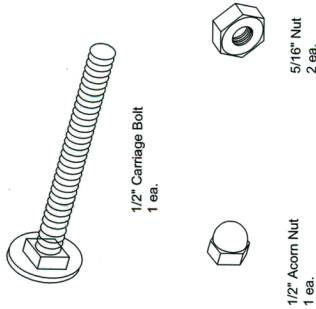


Step 7

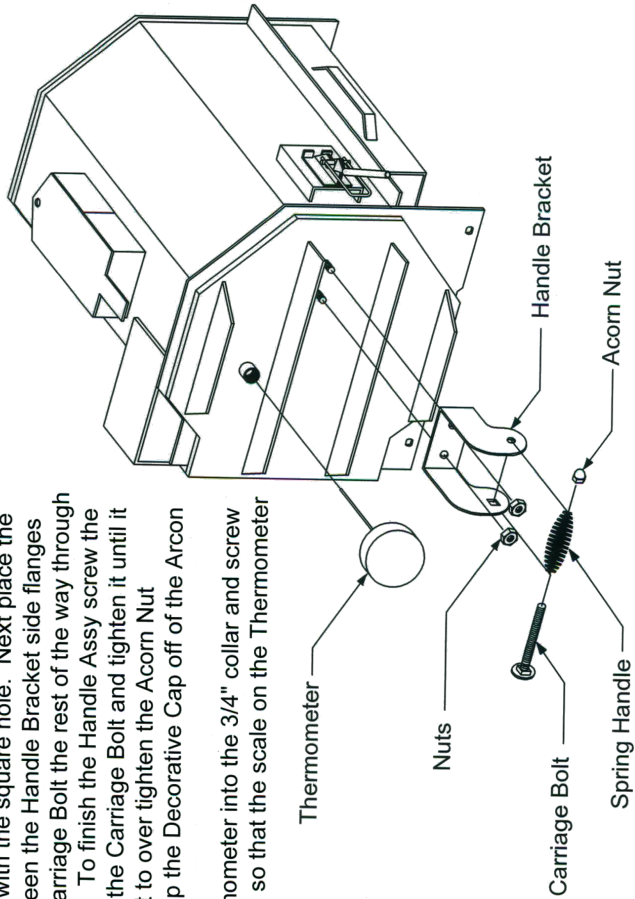
To Assemble the Door Assy, first take the Handle Bracket and place it over the two studs welded to the door face. Thread on 2 ea 5/16" Lock Nuts and tighten firmly. Start the 1/2" Carriage Bolt through the Handle Bracket, you need to be sure the place the rounded head to the side of the Handle Bracket with the square hole. Next place the Spring Handle between the Handle Bracket side flanges and slide the 1/2" Carriage Bolt the rest of the way through the Handle Bracket. To finish the Handle Assy screw the 1/2" Acorn Nut onto the Carriage Bolt and tighten it until it is snug, be sure not to over tighten the Acorn Nut because you can pop the Decorative Cap off of the Arcon Nut.

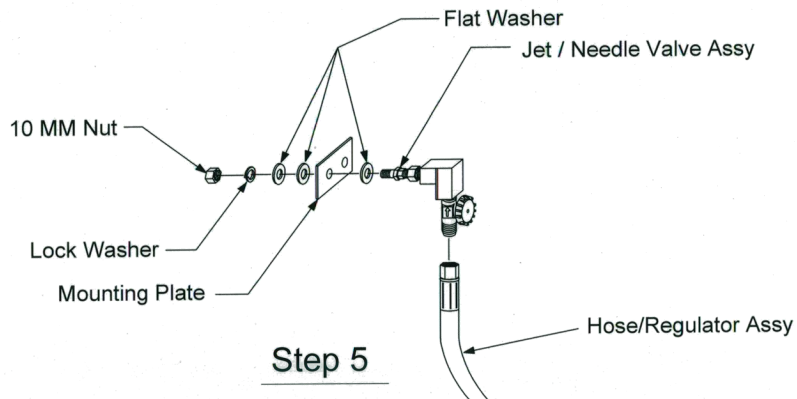
Next slide the Thermometer into the 3/4" collar and screw it into place finishing so that the scale on the Thermometer is up right.

Hardware Required



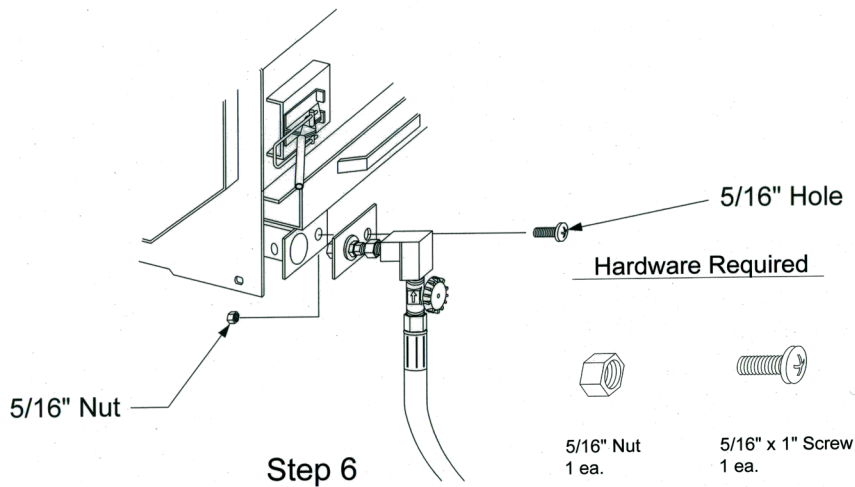
If you purchased a CES-6 or CES-9 Use the instruction starting on page 20 The Smoker assembly is the same for all size smokers!





### Step 5

To Assemble place the threaded end of the Jet/Needle Valve Assy thru one of the Flat Washers. Next put the mounting plate onto the Jet Assy followed by the other two Flat Washers. Then Place the Lock Washer onto the Jet Assy. Thread the 10 MM Nut and tighten it firmly using two crescent wrenches. Caution should be taken not to over tighten this not as it is possible to destroy the threads on the Jet Assy. Attach the Hose Regulator Assy to the Jet/Valve Assy and tighten.



### Step 6

Place the Jet/Valve Assy and fit it to the end of the Burner Tube. Align the small screw holes, make sure the Jet is place inside the Burner Tube. Put the 5/16" bolt thru the screw hole and thread the 5/16" Nut onto the screw and tighten firmly.

### Hardware Required



### Step 2

- 1) Place Pedestal Column onto the Skid Assembly. Align the holes in Lower Plate with the holes in the Center Skid Plate.
- 2) Using (2 ea.) 5/16" x 1" screws and (2 ea.) 5/16" Flat Washers, attach Tank Holder through the Pedestal into the Pedestal Base. Thread screws into the threaded hose as provided.
- 3) Secure the Front side of the Pedestal Column to the Skid Assembly using the 5/16" x 1" Screws (2 ea.) and 5/16" Flat Washers (2 ea.). Thread screws into the threaded holes as before. Tighten all four screws firmly.
- 4) Slide 8" Wheels onto the Axle Studs. Using the 1/2" Nylock Nuts (2 ea.), tighten the wheels until they do not wobble but will spin freely.

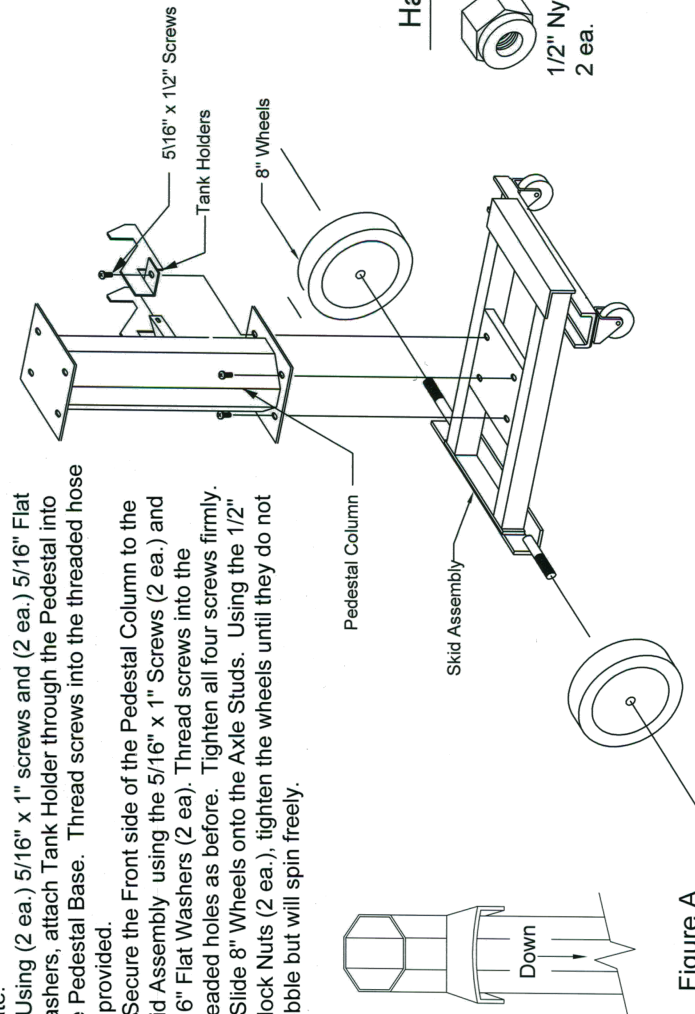
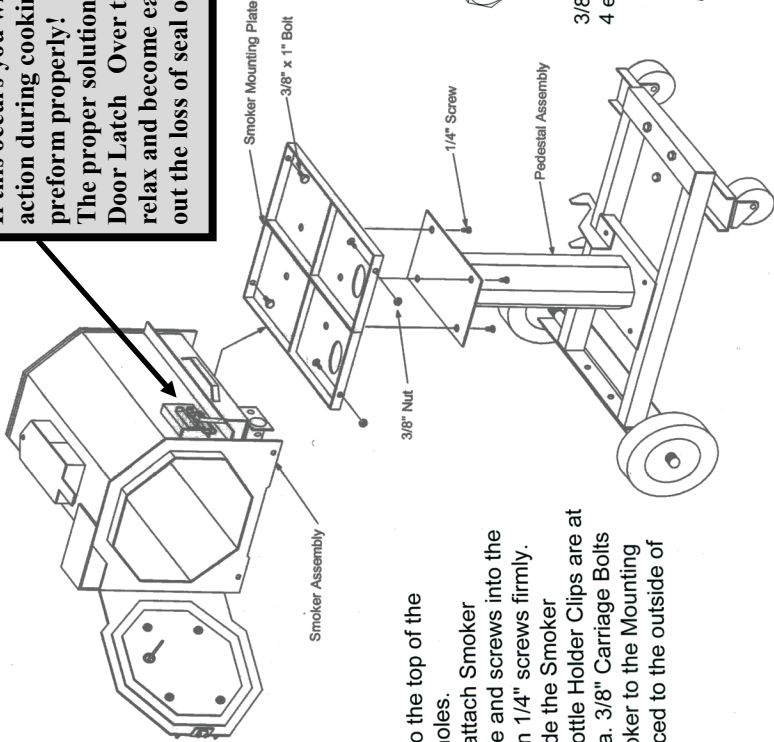


Figure A



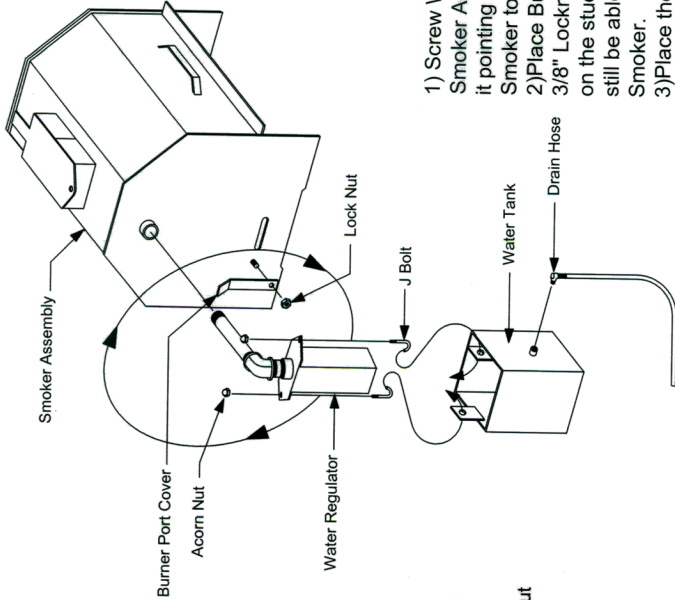
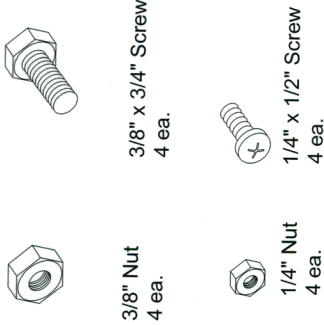
**Note:**  
Loosening the Tension on the Door Latch can result in the loss of cooking chamber pressure. If this occurs you will experience no perking action during cooking and the smoker will not preform properly!  
The proper solution to this is to re-tension the Door Latch. Over time the door will naturally relax and become easier to open and close with out the loss of seal on the door!



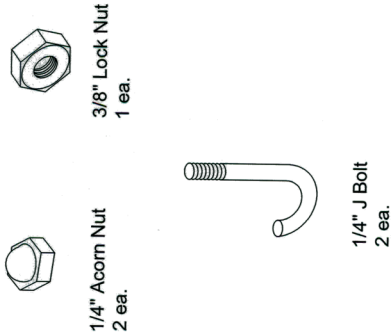
### Step 3

- 1) Place Smoker Mounting Plate into the top of the Pedestal. Be sure to align all four holes.
- 2) Using (4 ea.) 1/4" x 1/2" screws attach Smoker Mounting Plate to the Pedestal Base and screws into the threaded hose as provided. Tighten 1/4" screws firmly.
- 3) Place the Smoker Assembly inside the Smoker Mounting Plate. Be sure that the Bottle Holder Clips are at the Rear of the Smoker. Using 4 ea. 3/8" Carriage Bolts and 4 ea. WingNuts attach the Smoker to the Mounting Plate. The Wingnuts should be placed to the outside of the Smoker.

#### Hardware Required



#### Hardware Required



### Step 4

- 1) Screw Water Regulator into 3/4" Port on the rear of the Smoker Assembly. Be sure to tighten Regulator and leave it pointing straight to to ground as shown. Note: For the Smoker to work properly this connection must be air tight!
- 2)Place Burner Port Cover onto the stud and secure with 3/8" Locknut. Tighten so that the Cover is still able to pivot on the stud so that you will be able to close the port and still be able move the cover so that you can light the Smoker.
- 3)Place the J Bolts thru the ears on the Water Regulator and secure with the Acorn Nuts. Next take the Water Tank and position it so that the Water Regulator is in the center of the tank and hook the J Bolts through the hole in the side of the Water Tank.
- 4) Screw Drain Hose into the port provided on the side of the Water Tank and tighten.