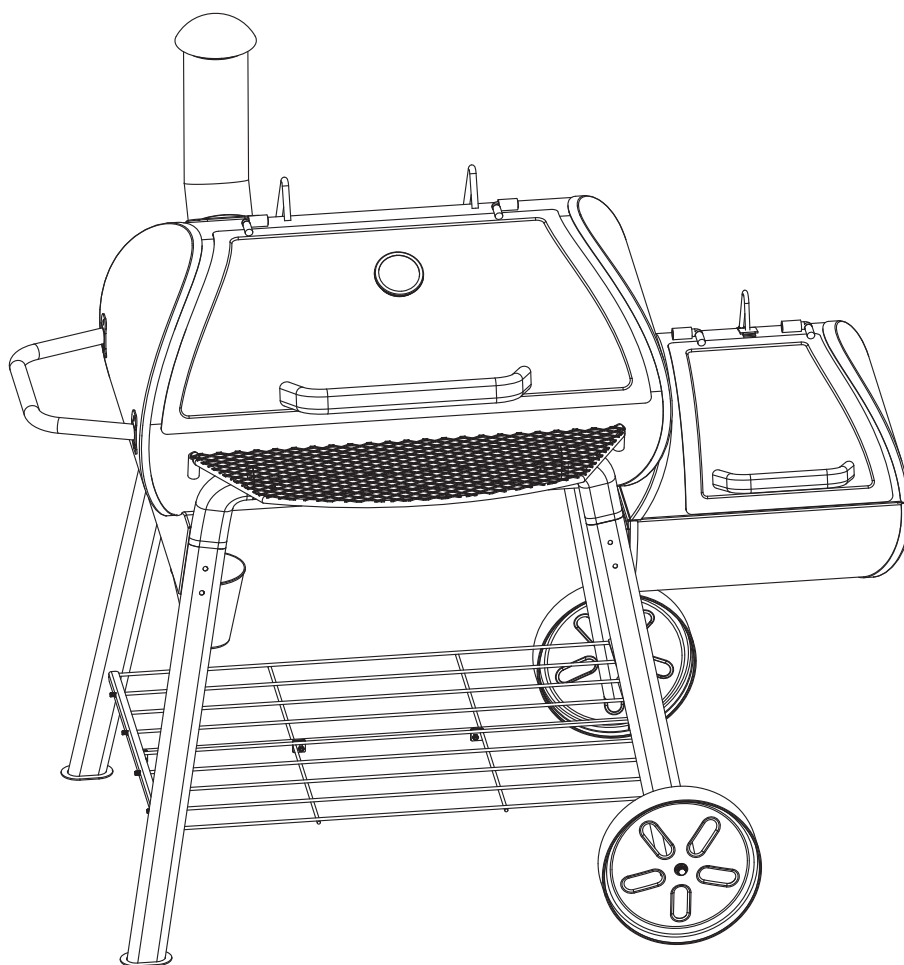


## BM Wrangler Offset Smoker

Model : BMWRANGOS



### For Outdoor Use Only

Captivate Brands USA, Inc.  
25541 Arctic Ocean Drive,  
Lake Forest, CA.92630

Important: Keep this Owner's Manual for convenient reference and for part replacement.

Read this Owner's manual carefully and be sure your gas grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious injury and/or property damage.

If you have any questions or problems, you can contact our customer service at 1-855-200-8445 ext 102 or [help@supportandspare.com](mailto:help@supportandspare.com) from 9:00 AM - 5:00 PM Monday to Friday. (Pacific). All emails and voice-mail calls will be answered within 24 hours.

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<b>Assembly Instructions .....</b>	<b>B-1</b>
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# IMPORTANT SAFETY WARNINGS

READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE  
ASSEMBLING AND OPERATING YOUR GRILL

Read the following instructions carefully and be sure your grill is properly assembled, installed, and maintained. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have any questions concerning assembly or operation, call 1-855-200-8445.

- Grill is for use outdoors and in well-ventilated areas, only.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges.
- Do not use lighter fluid, gasoline, kerosene, alcohol or other accelerant for lighting charcoal due to flammability, risk of bodily injury and potential to leave a distasteful flavor in your food.
- Do not leave a lit grill unattended. Keep children and pets away from grill at all times.
- Do not use grill in high winds.
- Use caution when moving grill to prevent strains.
- The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.
- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.
- When adding charcoal and/or wood, use extreme caution.
- Never move grill when it is in use or when it contains hot coals or ashes.
- Do not use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.
- Do not use in or on boats or recreational vehicles.
- Make sure to empty grease can after every use once completely cooled.
- Do not place grill near flammable liquids, gases, or where flammable vapors may be present.
- When cooking with oil/grease, do not allow the oil/grease to exceed 350°F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other grill.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.
- Do not lean over an open grill and be mindful of hands/fingers near the edge of the cooking area.
- When opening the lid, keep hands, face, and body safe from hot steam and flame flare-ups.
- **WARNING:** To avoid injuries, gloves or other protective articles should be used when operating the grill.
- Do not exceed a temperature of 350°F.
- Do not allow charcoal and/ or wood to rest on the walls of grill. Doing so will greatly reduce the life of the grill.
- Always wear grill gloves to protect hands from burns. Avoid touching hot surfaces.

- CAUTION: Exposed metal dampers on air vents and/or metal handles are hot during usage. Again, always wear grill gloves when adjusting air flow to protect hands from burns.
- Do not alter this grill in any manner.
- When opening lid, make sure it is pushed all the way back so it rests against the lid support brackets. Use extreme caution as hood could fall back to a closed position and cause bodily injury.
- Close lid and all dampers to help suffocate flame.
- Always hold an open lid from the handle to prevent it from closing unexpectedly.
- Never leave coals and ashes unattended. Before grill can be left unattended, coals and ashes must be removed. Use caution to protect yourself and property.
- Carefully place remaining coals and ashes in a noncombustible metal container and saturate completely with water. Allow coals and water to remain in a metal container for 24 hours prior to disposing.
- To protect against bacteria that could cause illness, keep all meats refrigerated and thaw in refrigerator or microwave. Keep raw meats separate from other foods, and wash everything that comes in contact with raw meat.
- Cook meat thoroughly, and refrigerate leftovers immediately.
- Use a calibrated food thermometer and the USDA guidelines to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.
- Always have a fire extinguisher near at all times. Maintain and check your fire extinguisher regularly.

**THESE WARNINGS ALSO APPLY TO THE SIDE FIRE BOX.**



**WARNING:** FUELS USED IN WOOD OR CHARCOAL BURNING APPLIANCES, AND THE PRODUCTS OF COMBUSTION OF SUCH FUELS, CAN EXPOSE YOU TO CHEMICALS INCLUDING CARBON BLACK, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, AND CARBON MONOXIDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. *For more information go to:* [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

**ADVERTENCIA:** LOS COMBUSTIBLES USADOS EN EQUIPOS PARA QUEMAR MADERA O CARBÓN, ASÍ COMO LOS PRODUCTOS DE TAL COMBUSTIÓN, PUEDEN EXPONERTE A SUSTANCIAS QUÍMICAS, ENTRE ELLAS EL NEGRO DE HUMO Y EL MONÓXIDO DE CARBONO, QUE EL ESTADO DE CALIFORNIA RECONOCE COMO CAUSA, RESPECTIVAMENTE, DE CÁNCER Y DE MALFORMACIONES CONGÉNITAS Y OTROS DAÑOS AL SISTEMA REPRODUCTOR. *Para más información, visite* [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

## **\*\* STOP! CALL BRANDMAN FIRST! \*\***

### **Do NOT Return Product to Store.**

This grill has been made according to the highest of quality standards. If you have any questions or problems, you can contact our customer service at 1-855-200-8445 ext 102 or [help@supportandspare.com](mailto:help@supportandspare.com)

#### **SURFACE RUST IS NOT CONSIDERED A MANUFACTURING OR MATERIALS DEFECT**

Brand-Man grills are made of steel and if exposed to the elements rust will occur naturally. Please refer to the section entitled, "Usage" to review how to care for your grill properly.

Surface issues such as scratches, dents, corrosion or discoloring by heat, abrasive and chemical clearers, surface rust or the discoloration of steel surfaces are NOT covered under these warranties.

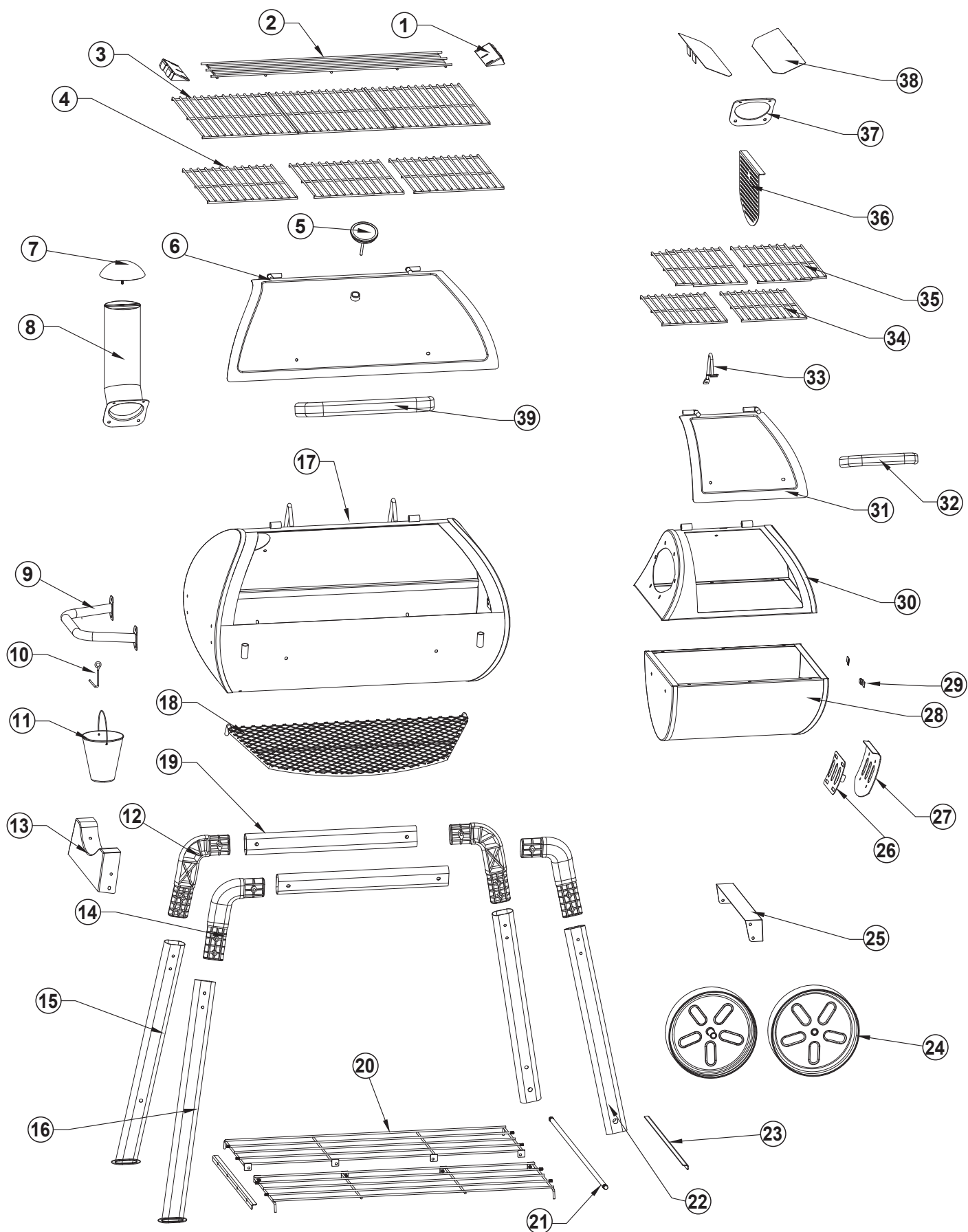
Warranties are for the replacement of defective parts only. Brand-Man is not responsible for damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, and installation not in accordance with local codes of service of unit.

#### **Excluded Under ALL Warranties**

Paint; Surface Rust; Heat Damage; Incorrect Parts ordered by customer, including shipping; Worn Parts; Missing or damaged parts not reported within two (2) months of purchase date; Defective parts not reported within one (1) year of purchase date; Fading grill cover.

\*NOTE: For warranty claims, photos and prepaid return of the item in question may be required. Misuse, abuse or commercial use nullifies all warranties.

## ASSEMBLY INSTRUCTIONS



## PARTS LIST


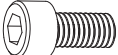






Part No.	Description	Qty.	Part No.	Description	Qty.
1	Warming Net Racks	2	21	Wheel Axle	1
2	Warming Net	1	22	Wheel Legs	2
3	Cooking Grills	3	23	Bottom Table Libs	2
4	Charcoal Grates	3	24	Wheels	2
5	Temperature Gauge	1	25	Body Support R	1
6	Lid	1	26	Air Shutter	1
7	Smoke Stack Damper	1	27	Firebox Side Door	1
8	Smoke Stack	1	28	Firebox Down	1
9	Side Handle	1	29	Door Holders	2
10	Grease Cup Holder	1	30	Firebox Up	1
11	Oil Cup	1	31	Firebox Lid	1
12	Leg Corner R	2	32	Firebox Lid Handle	1
13	Body Support L	1	33	Firebox Lid Stop	1
14	Leg Corner L	2	34	Firebox Charcoal Grates	2
15	Back Long Leg	1	35	Firebox Cooking Grates	2
16	Front Long Leg	1	36	Charcoal Plate	1
17	Chamber	1	37	Smoke Stack Gasket	1
18	Front Table	1	38	Oil Plates	2
19	Leg Connect	2	39	Lid Handle	1
20	Bottom Tables	2			

## HARDWARE NEEDED

Assembly: Requires 2 people. Tools Needed: Hammer, Phillips Head Screwdriver, Pliers, and a 7/16" Nut Driver.

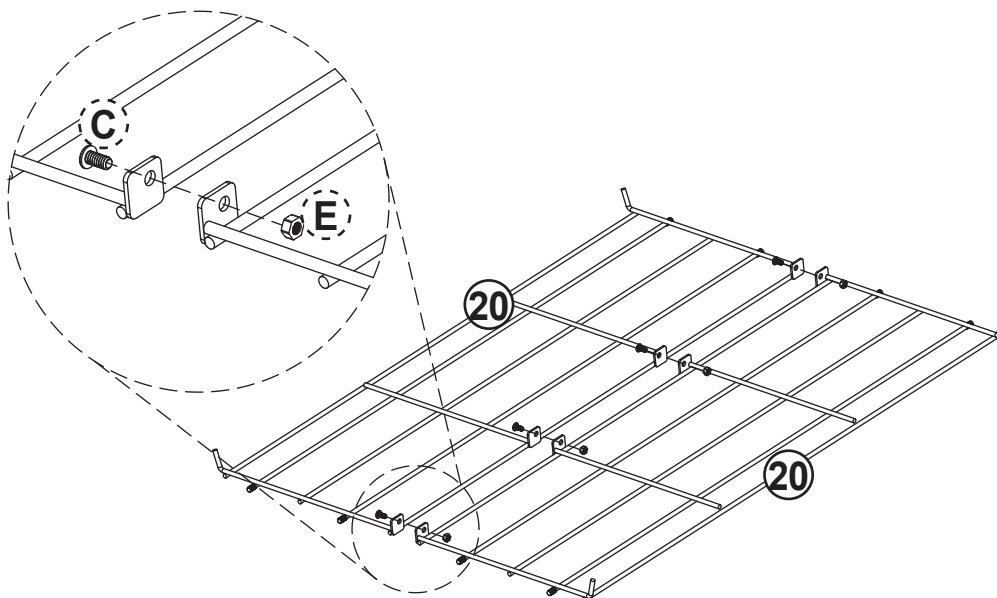
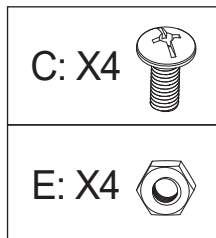
**\*\*NOTE: DO NOT fully tighten any bolts until instructed to do so. Tightening too soon may prohibit parts from fitting together. All hex nuts should be on the inside of the grill unless stated otherwise. Unpack all contents in a well cleared and padded area.\*\***

**Estimated Time:** 45 minutes

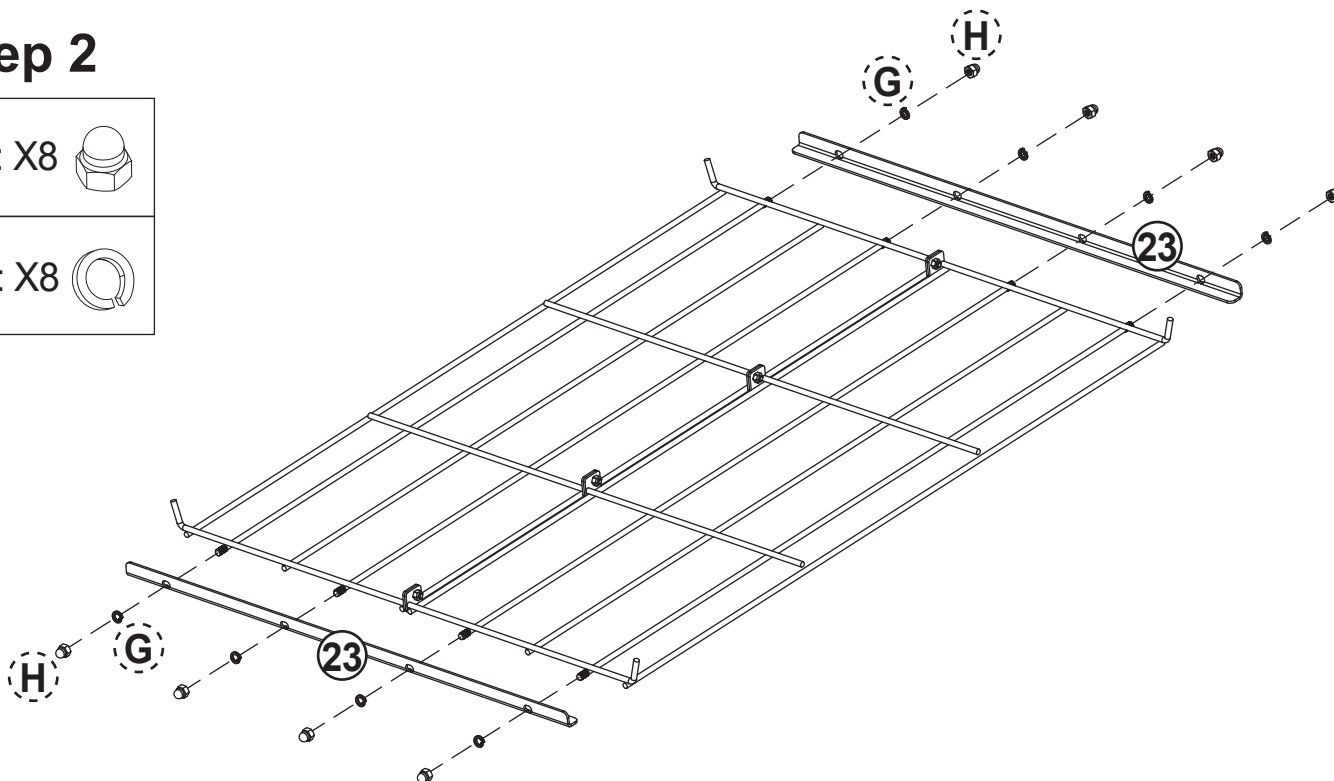
A: M6*45 12PCS 	B: Bolts M6*12 6PCS 	C: M6*12 27PCS 	D: M12 2PCS 
E: M6 37PCS 	F: LOCKING NUT M6 4PCS 	G: Ø WASHER 10PCS 	H: OM6 8PCS 

## ASSEMBLY INSTRUCTIONS

### Step 1

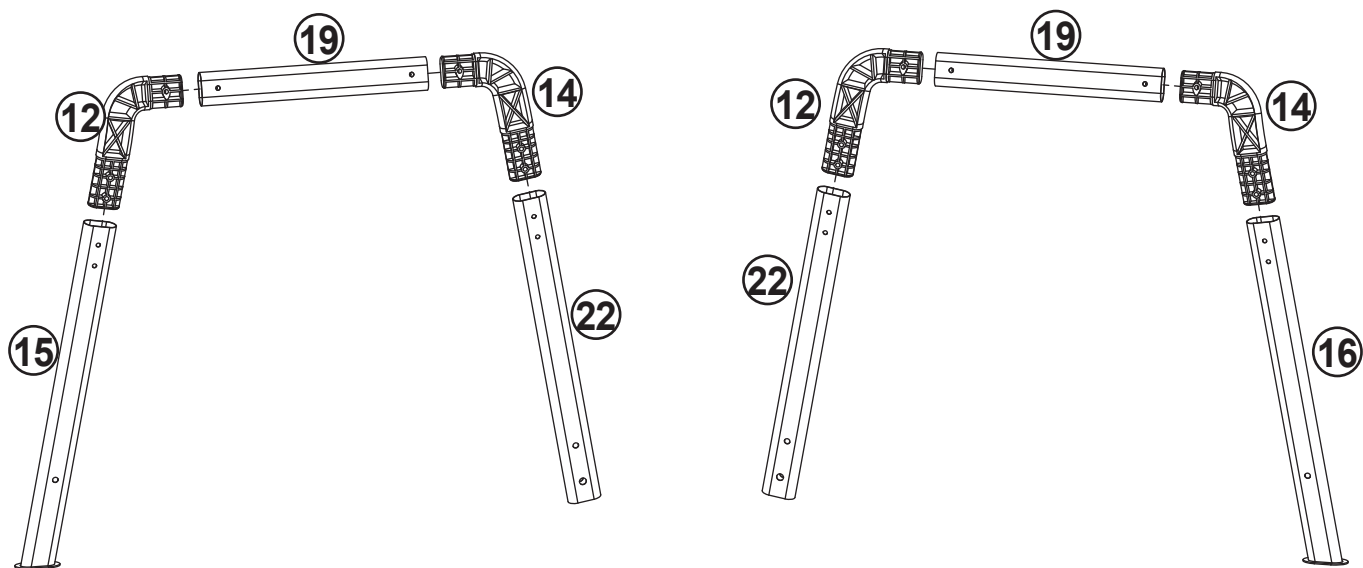


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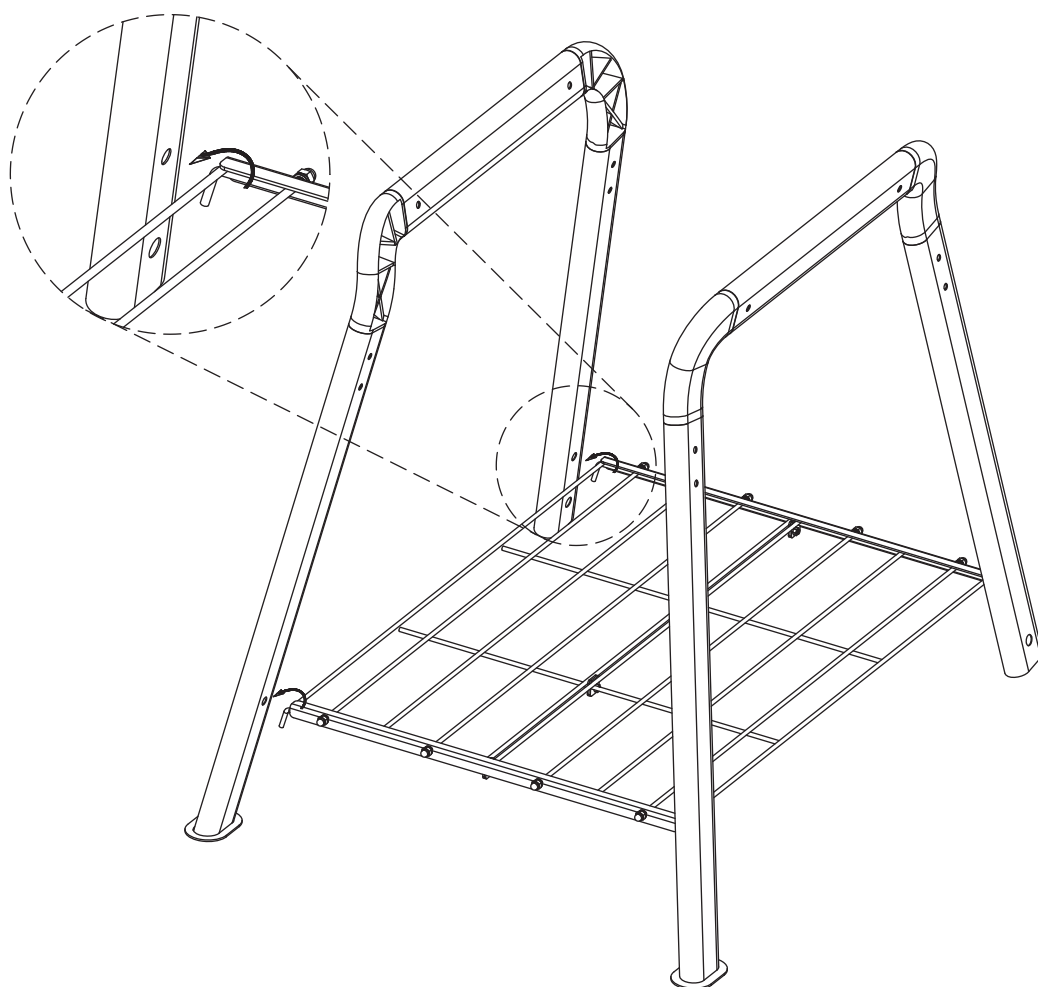




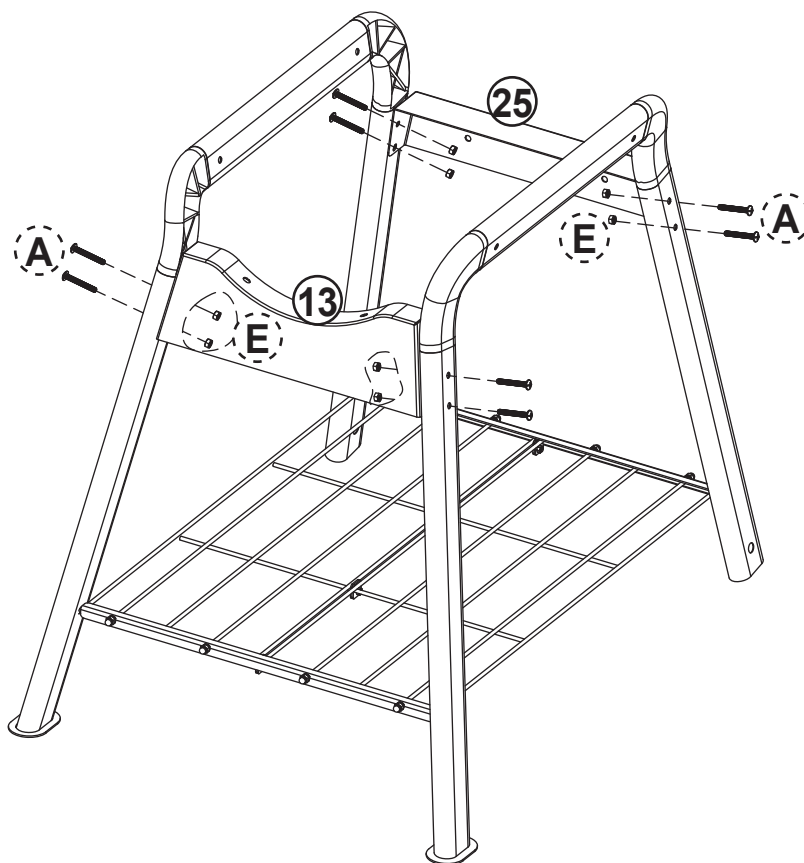
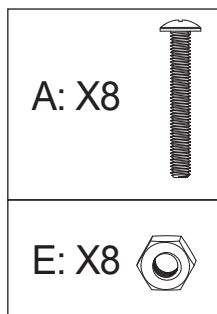
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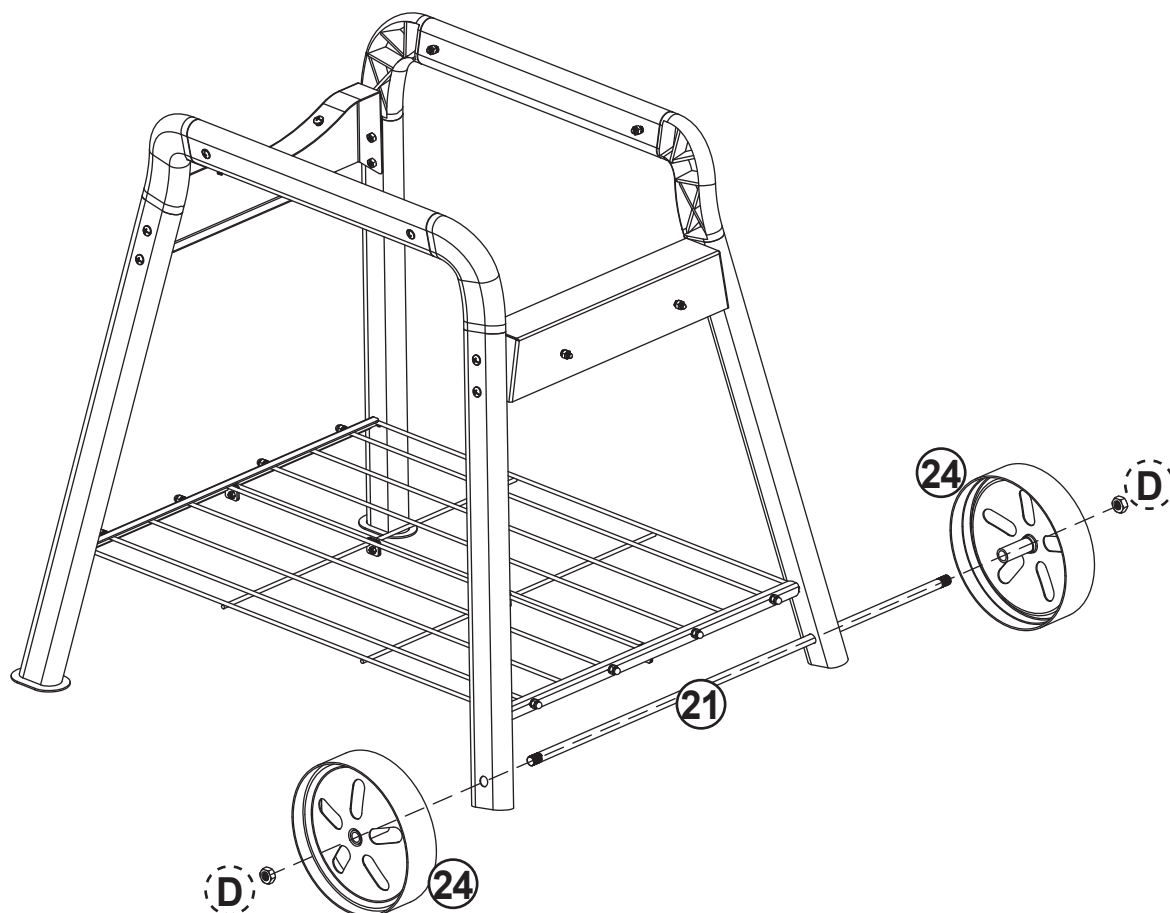
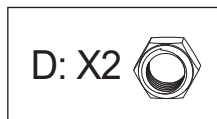
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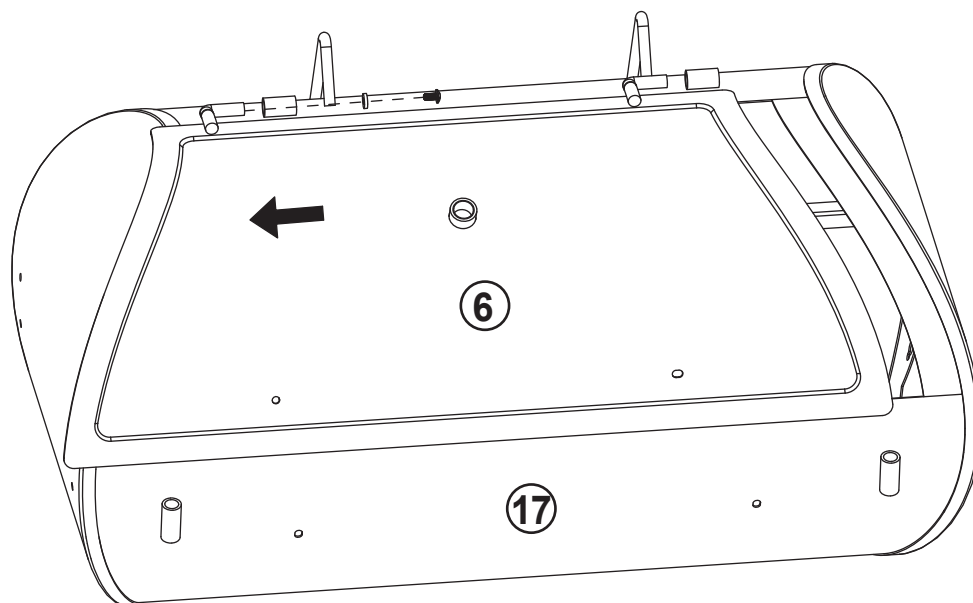
## Step 5





## Step 6

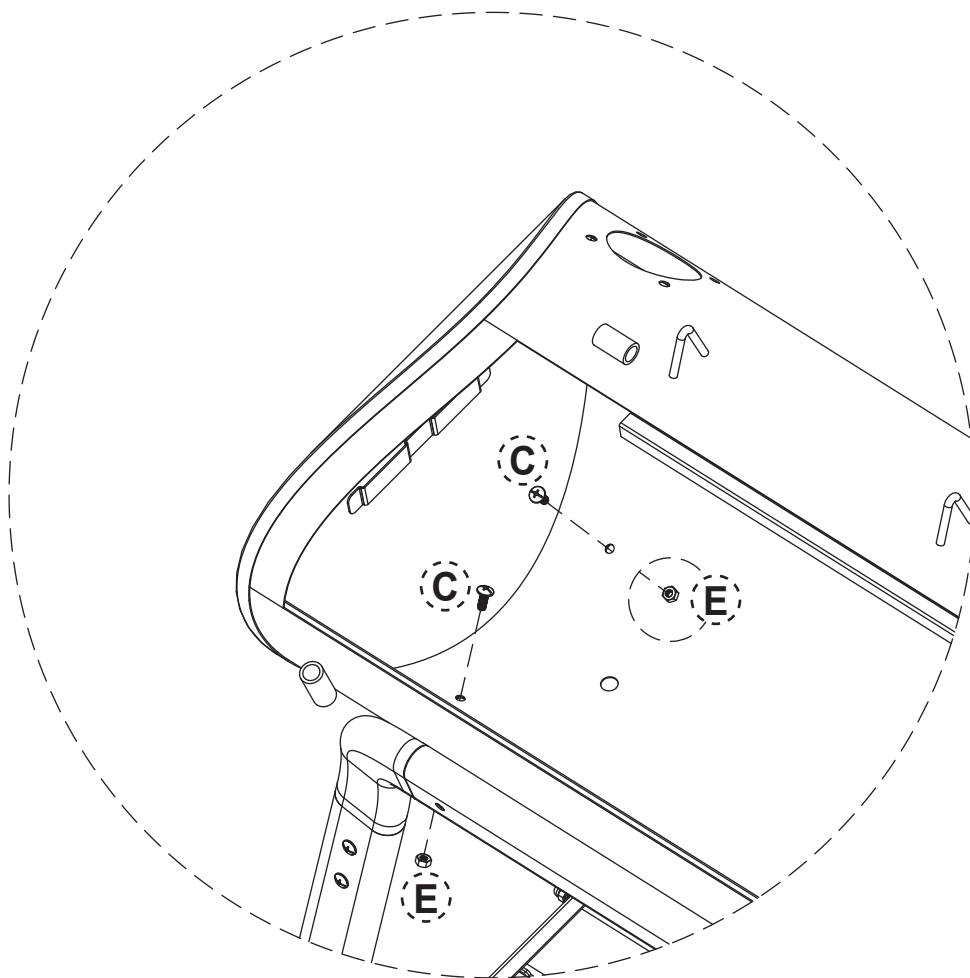


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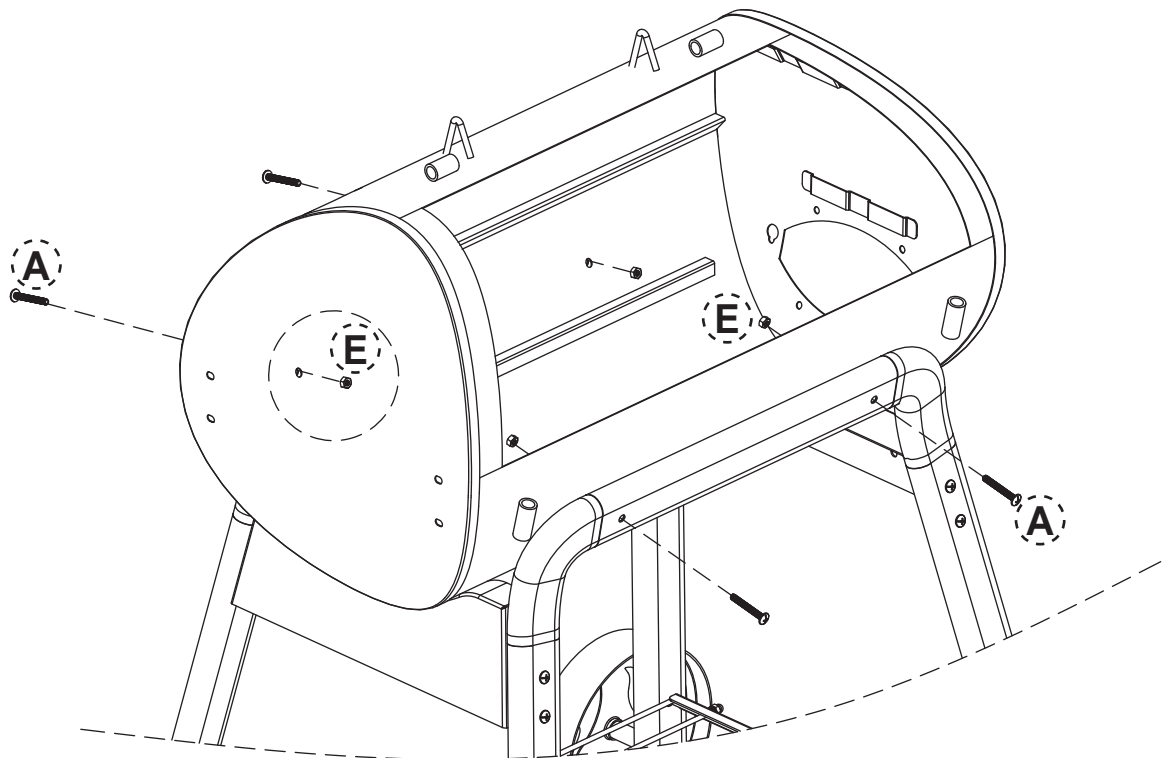
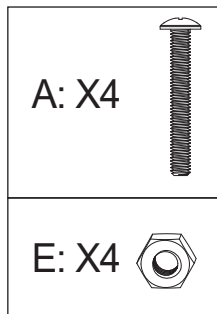


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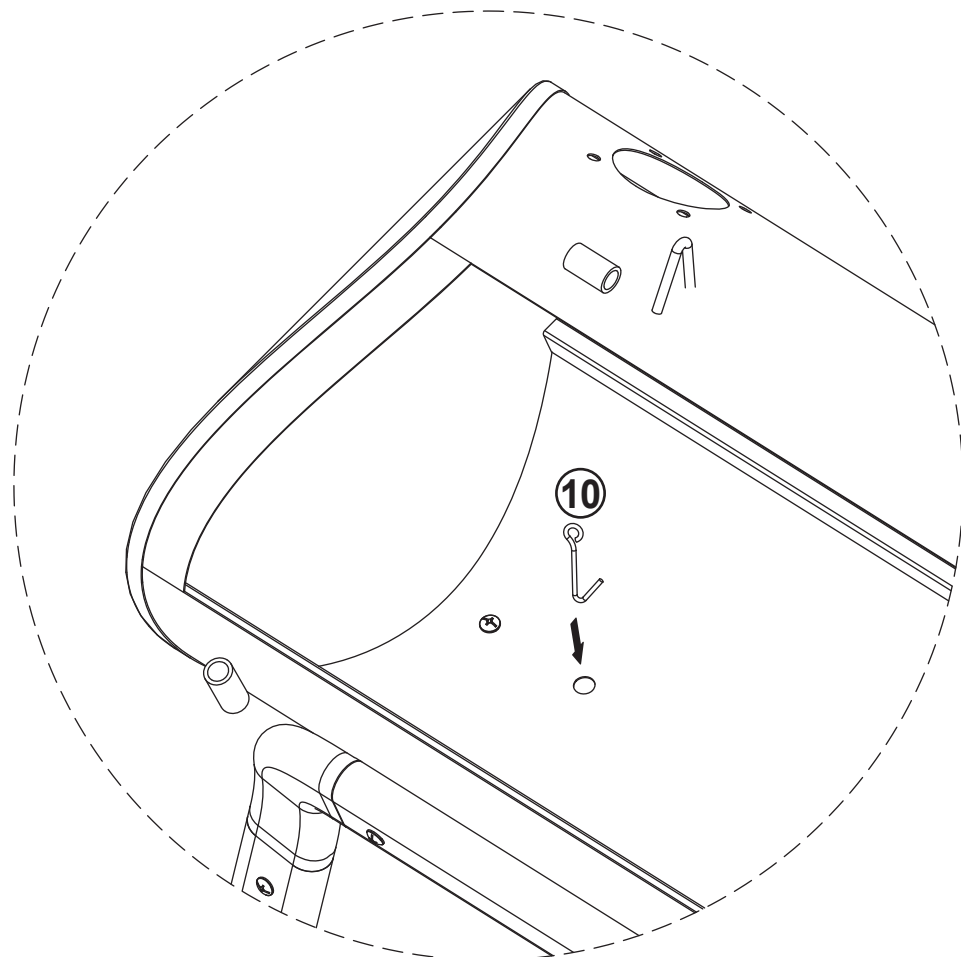
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E: X2	



## Step 9



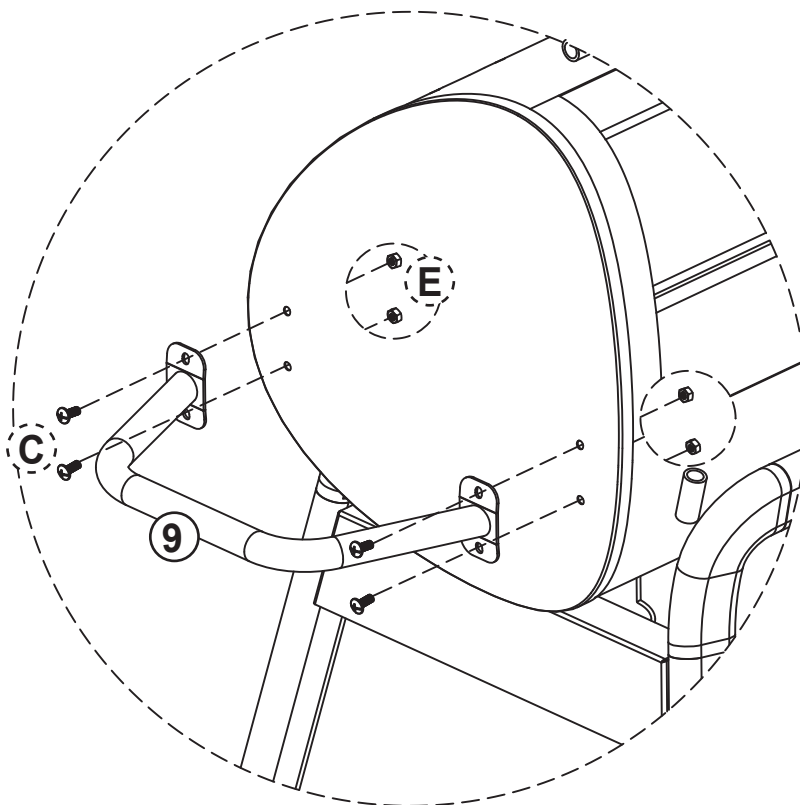
## Step 10



## Step 11

C: X4 

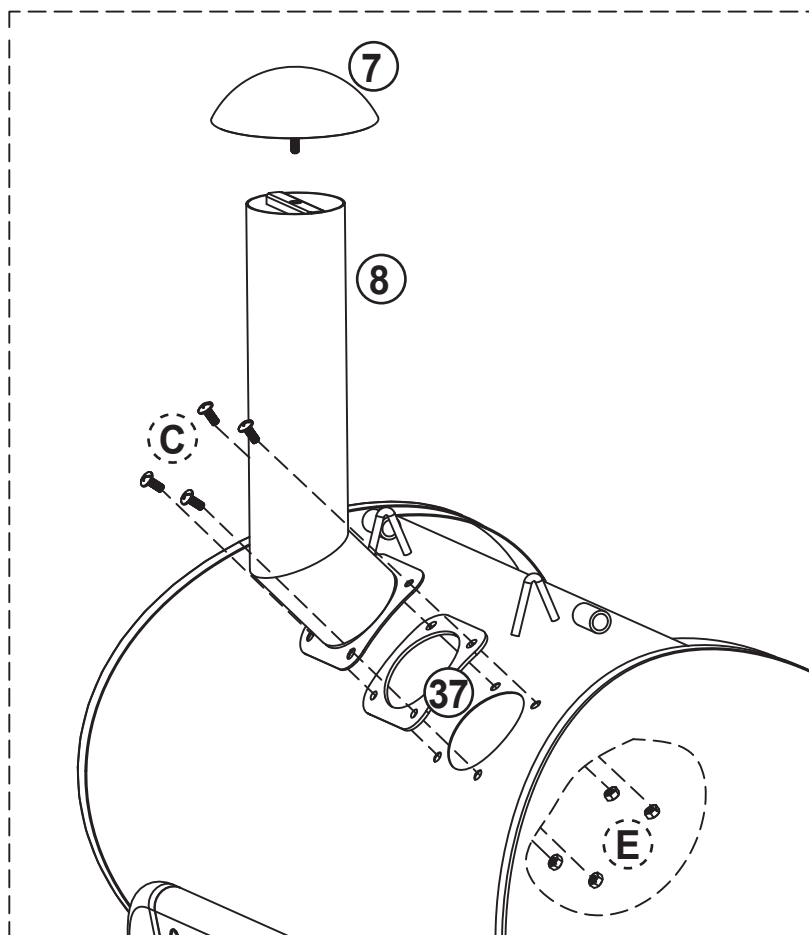
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## Step 12

C: X4 

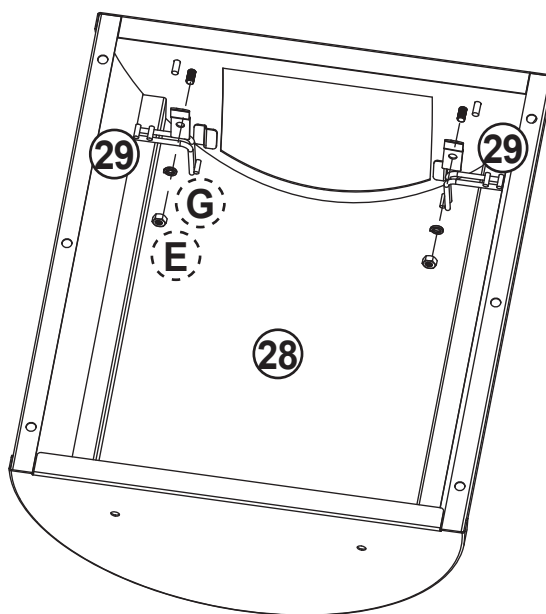
E: X4 



## Step 13

E: X2 

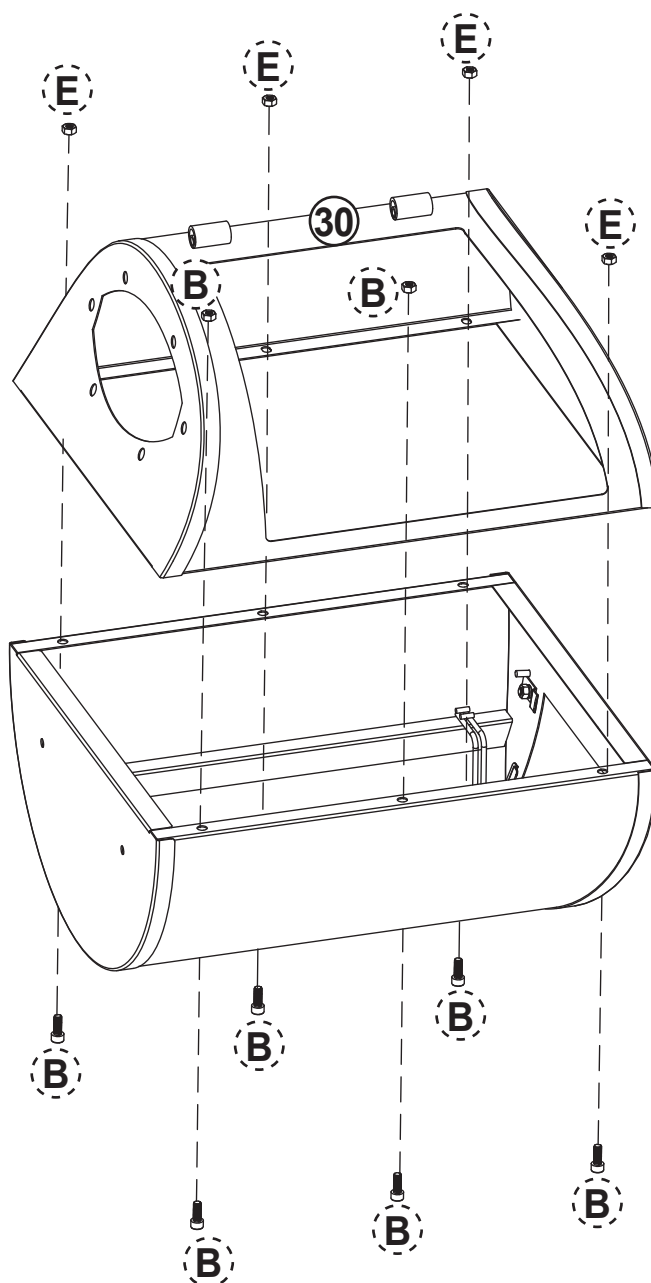
G: X2 



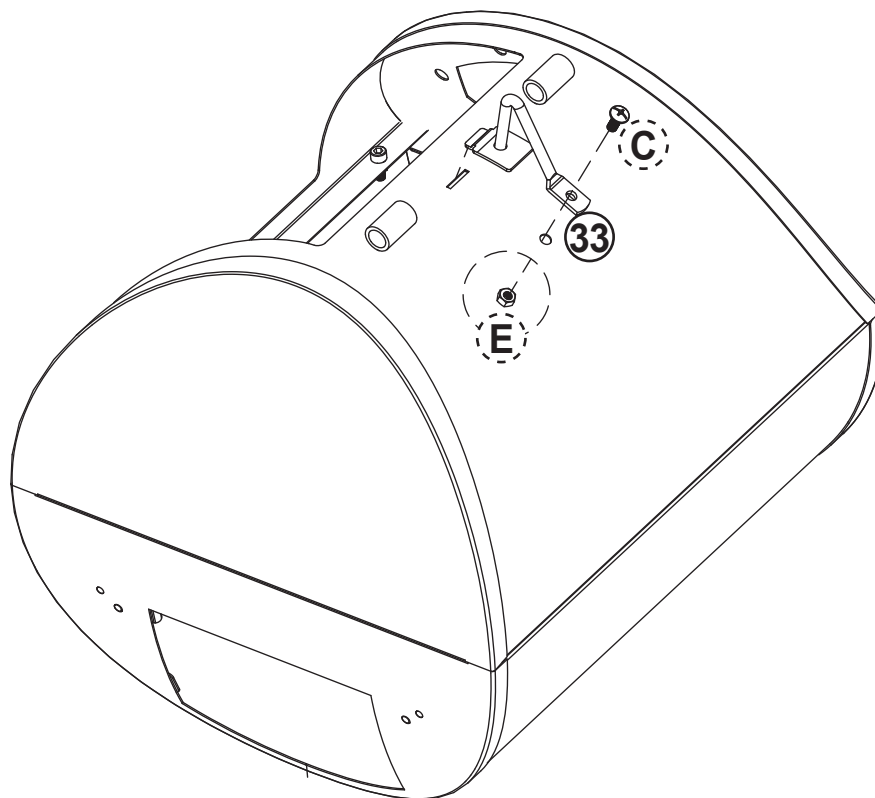
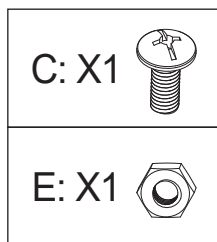
## Step 14

B: X6 

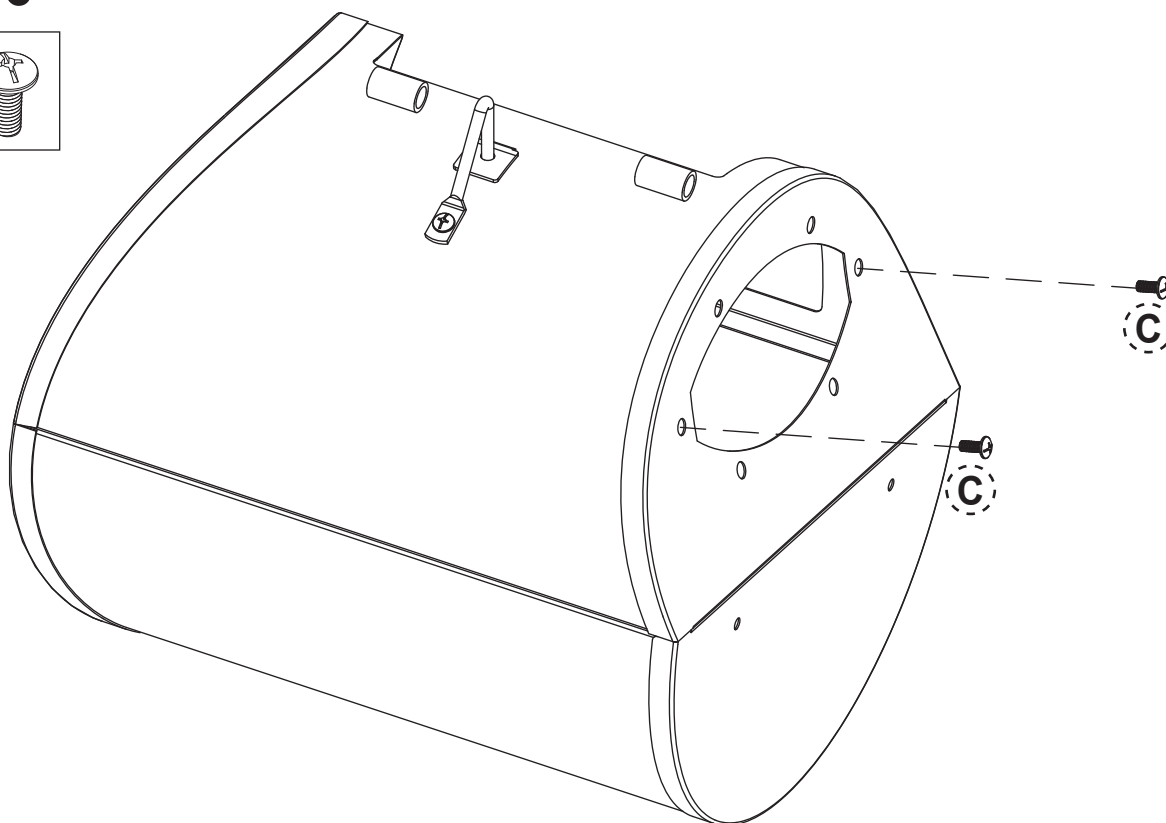
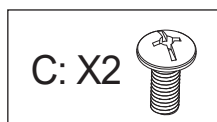
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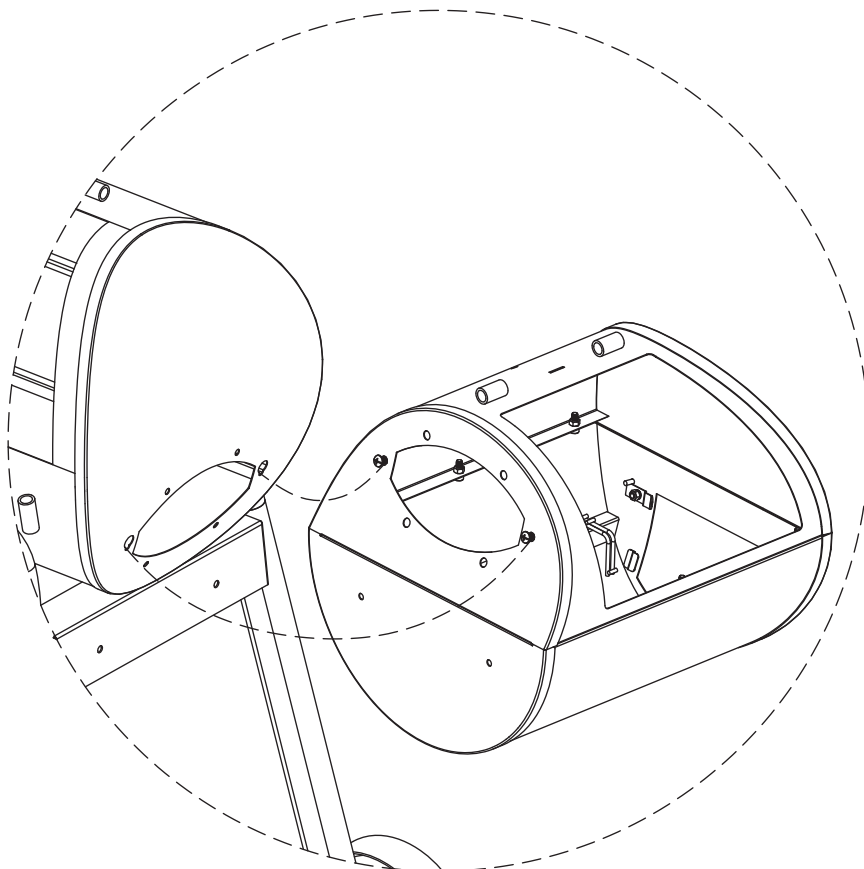
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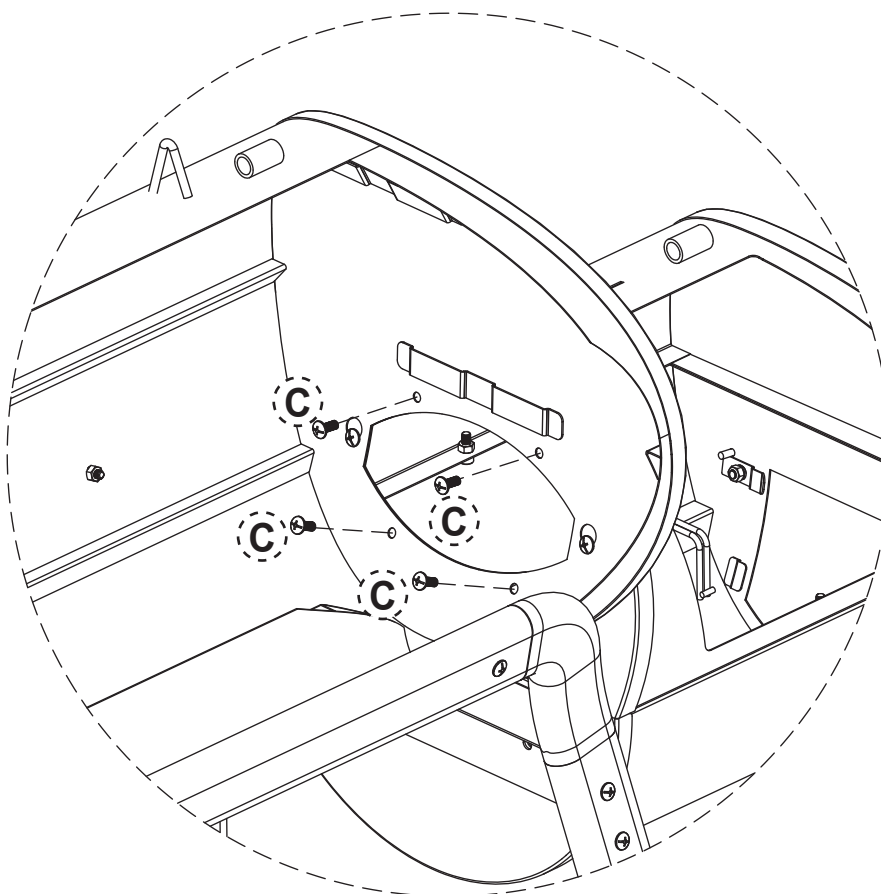
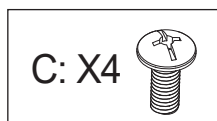
## Step 16



## Step 17

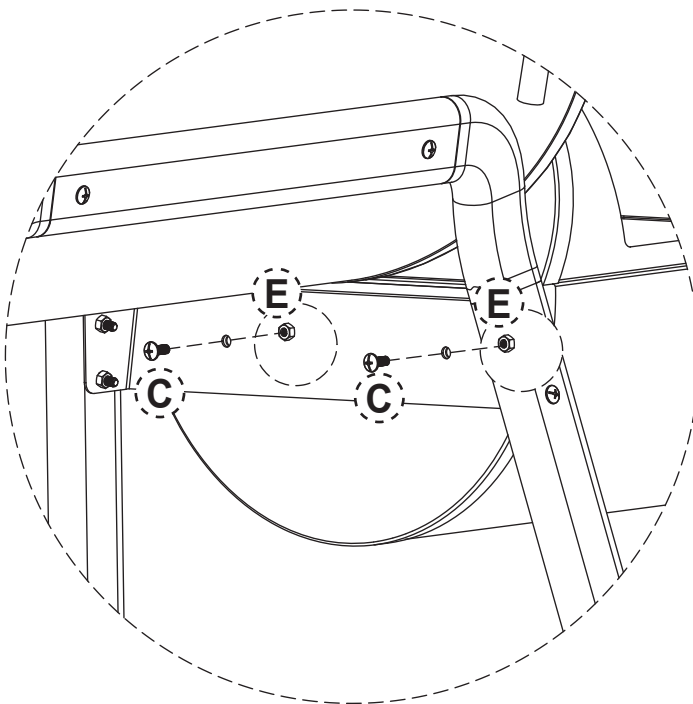
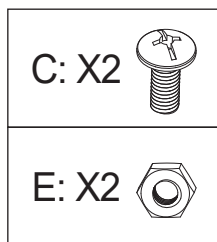


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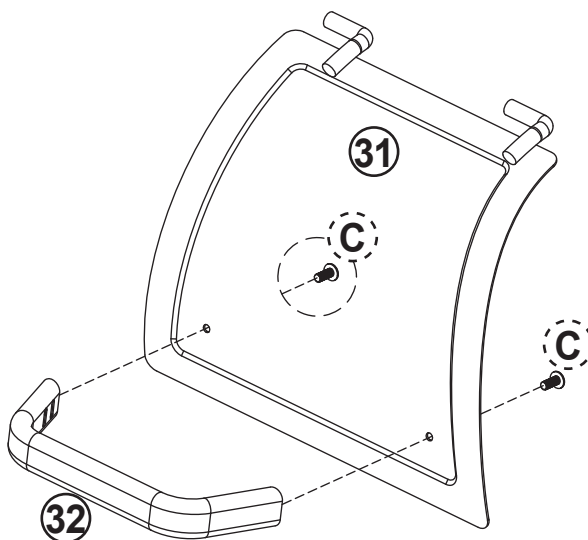
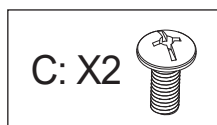




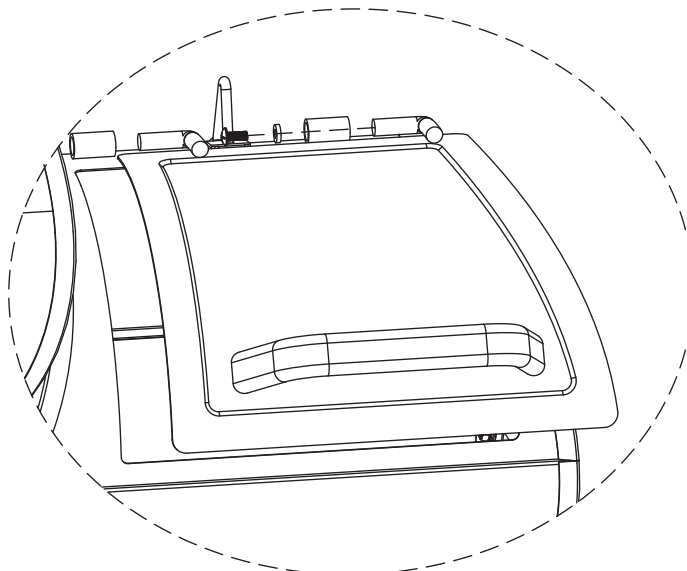
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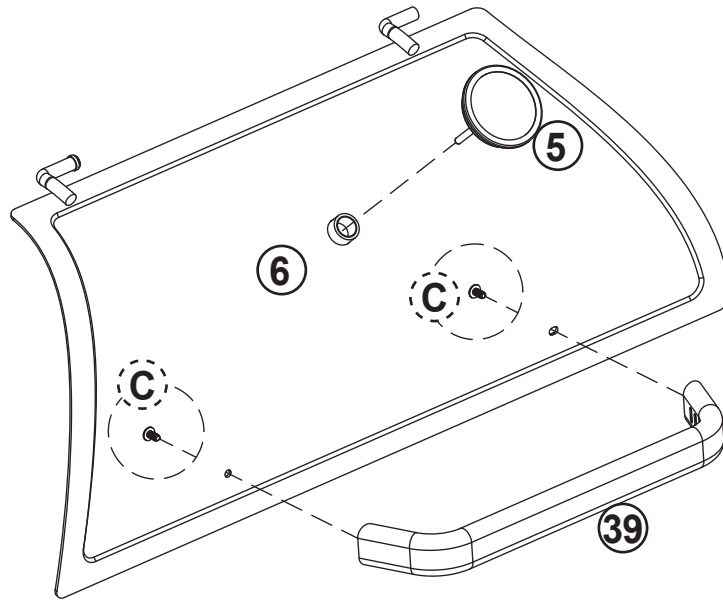
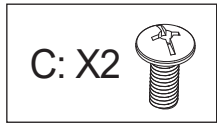
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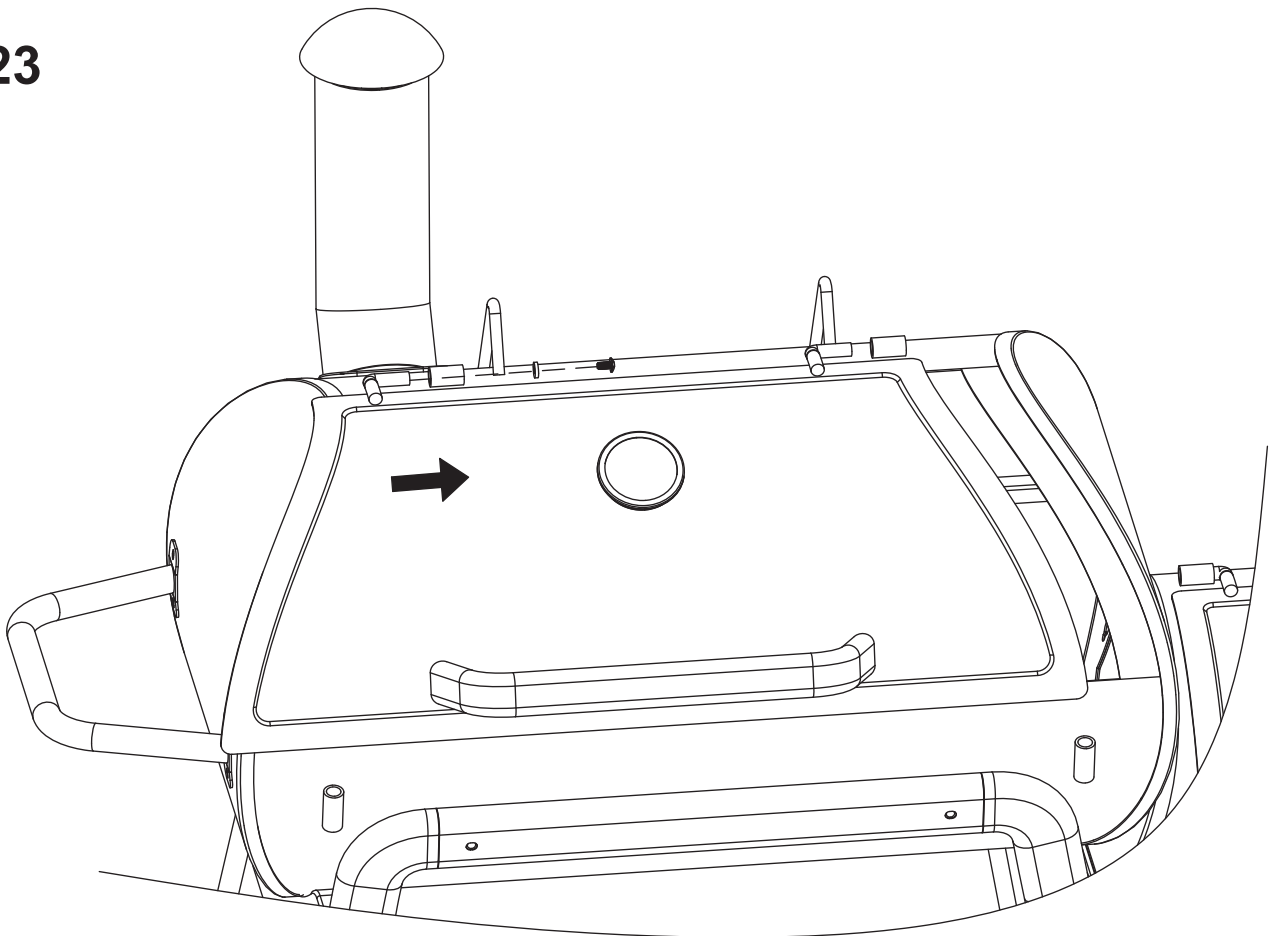
## Step 21



## Step 22

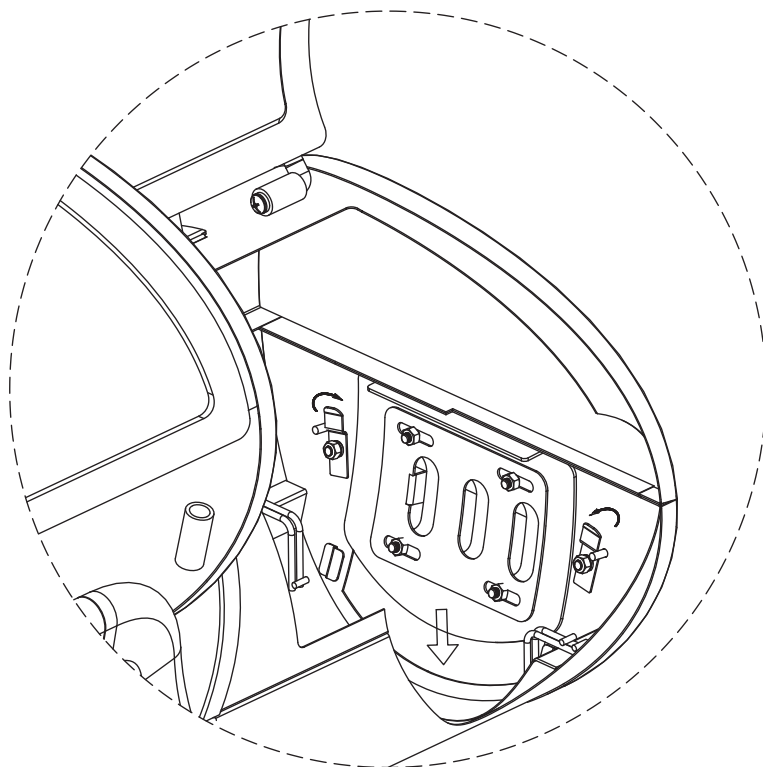
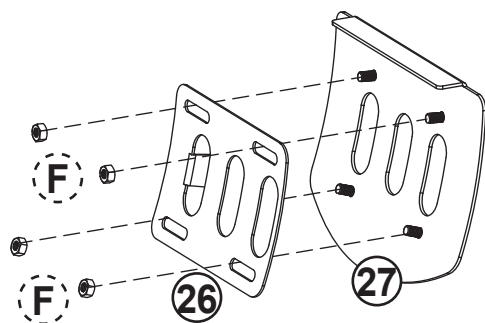


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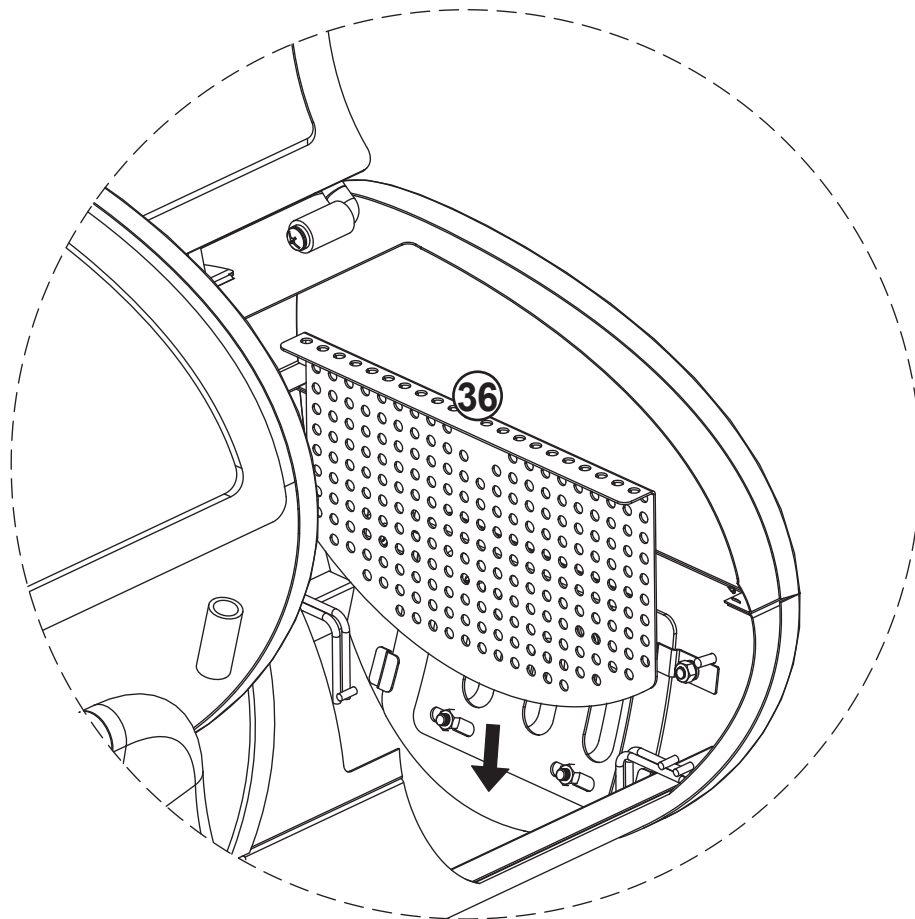


## Step 24

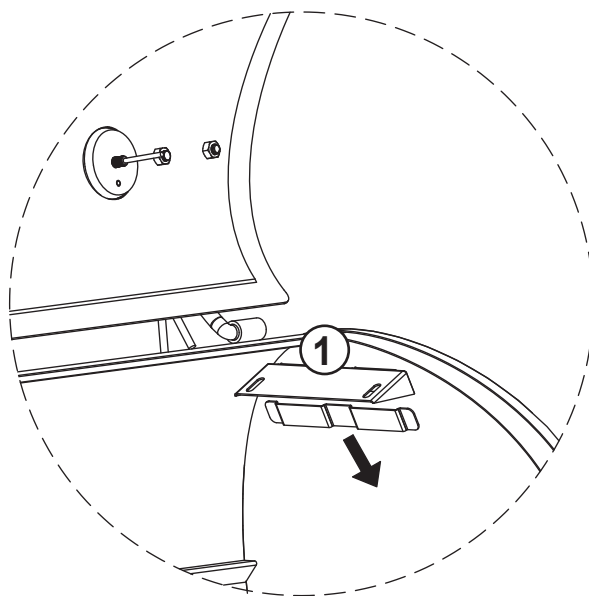
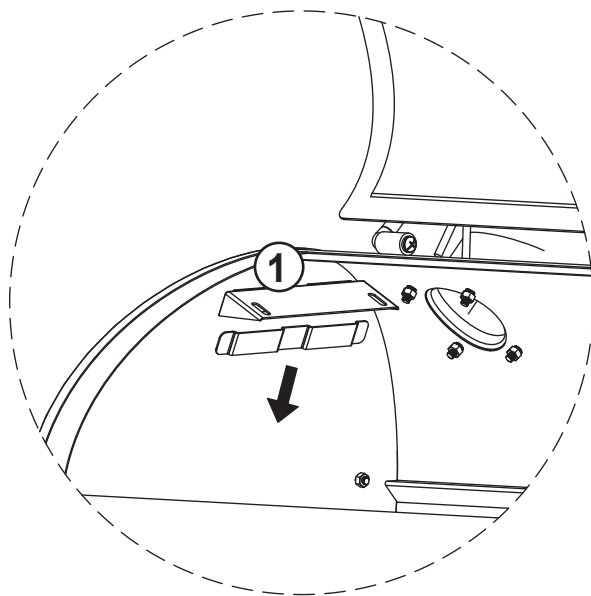
F: X4



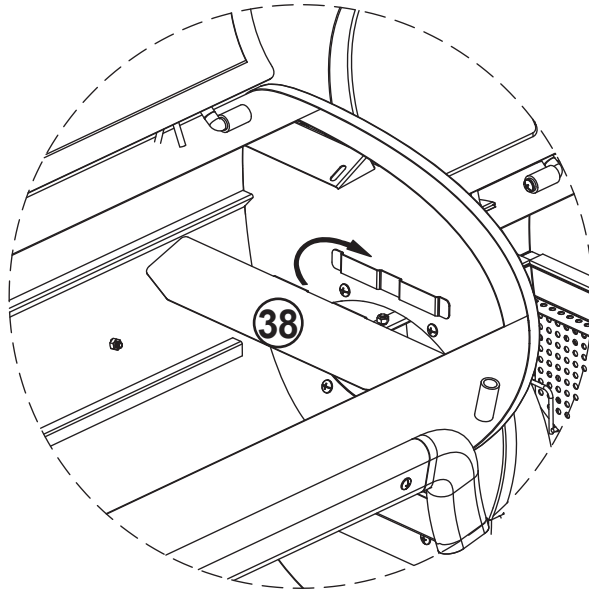
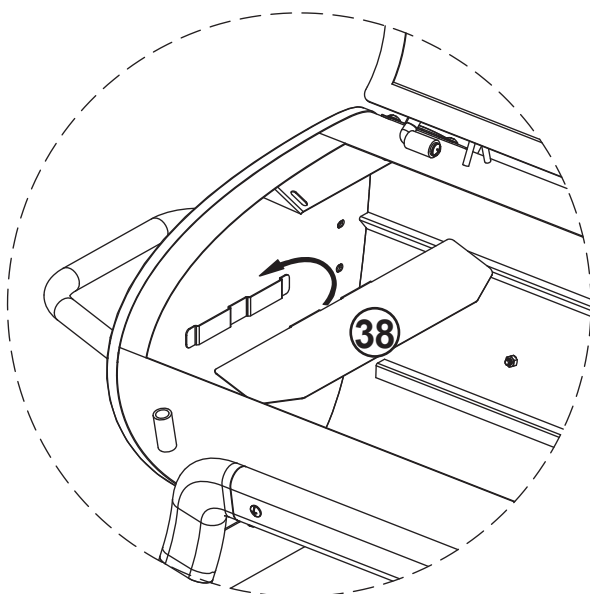
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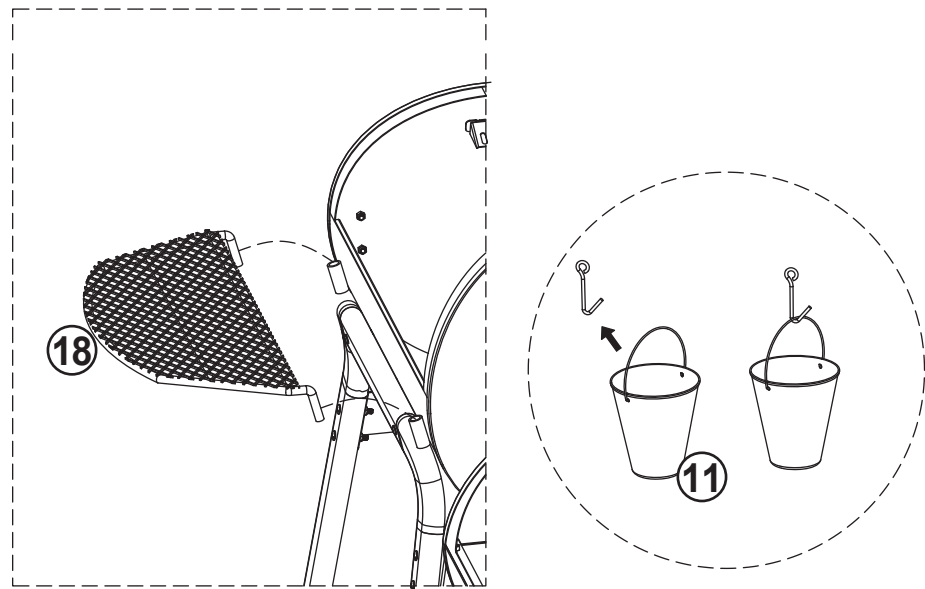
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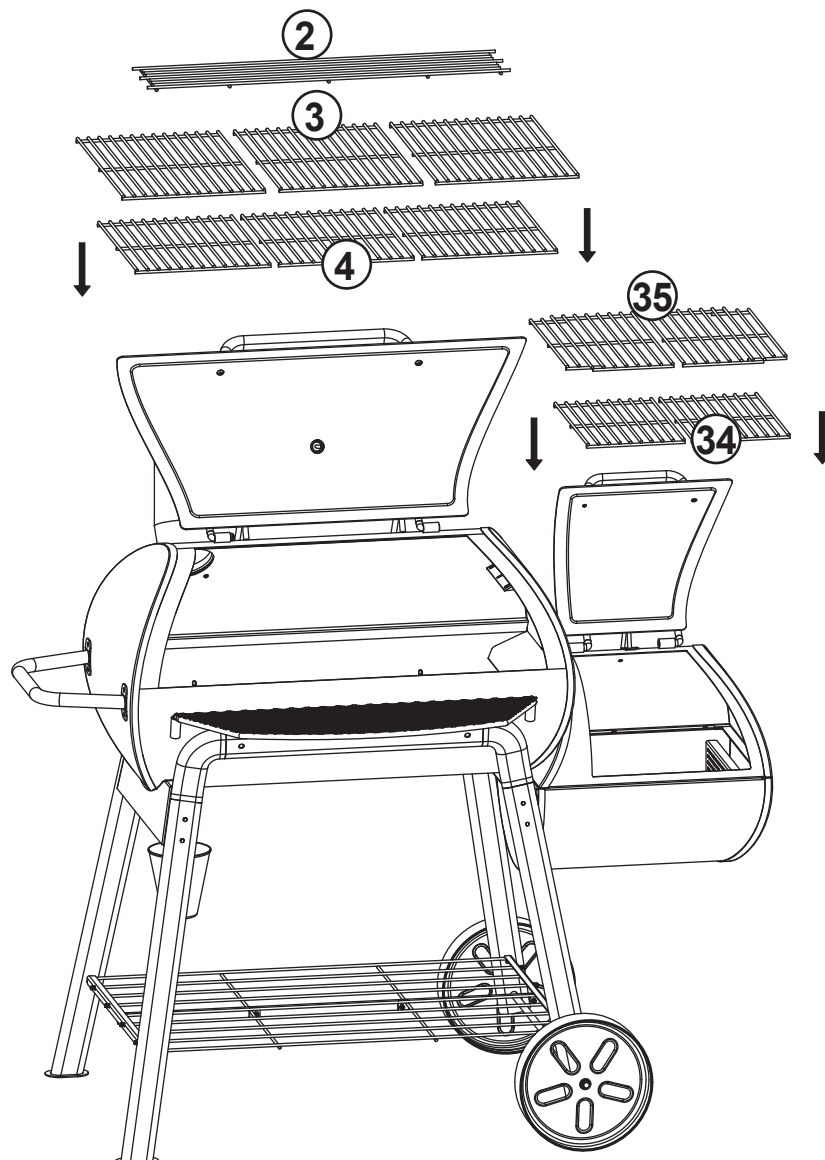
## Step 27



## Step 28



## Step 29



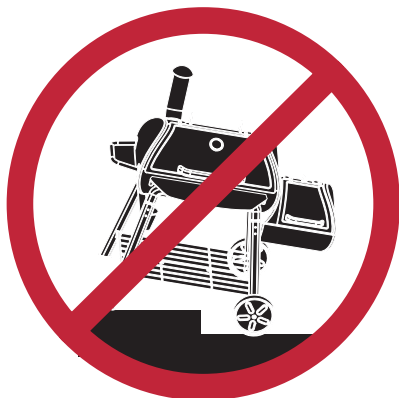
# OPERATING INSTRUCTIONS

## Setting Up

This grill is designed for use outdoors, away from any flammable materials. It is important that there are no overhead obstructions and that there is a minimum distance of 12 feet (~4 meters) from the grill. It is important that the ventilation openings of the grill are not obstructed.

The grill must be used on a level, stable surface. The grill should be protected from direct wind drafts and protected from any trickling water (i.e. rain or water from gutters). Do not move the grill while hot, and do not leave unattended during operation.

NEVER EXCEED 350°F BECAUSE THIS WILL DAMAGE THE FINISH AND CONTRIBUTE TO RUST. PAINT IS NOT WARRANTED AND WILL REQUIRE TOUCHUP.  
THIS UNIT IS NOT WARRANTED AGAINST RUST.



## Lighting Instructions

There are a few methods to light your charcoal grill, depending on the materials you prefer to use. Using a charcoal chimney is the Brand-Man preferred method for speed and convenience but igniting your lump charcoal or briquettes directly in the grill is a great way to get cooking as well.

### Charcoal Chimney

1. Remove your grill grates and set them to side
2. Fill your charcoal chimney  $\frac{3}{4}$  of the way full with briquettes or lump charcoal
3. Set fire starter on charcoal grate, light and then place the charcoal chimney directly on top of the fire starter
4. Coals will fire upward from bottom to top
5. After coals on top of chimney are ignited (usually 10-15 minutes) dump the coals over the charcoal grate and replace your grill grates

### Fire Starters

1. Remove your grill grates and set them to side
2. Pour approximately 3lbs (approx. 50-60 briquettes) of charcoal directly on to your charcoal grate and stack together in a pile
3. Insert fire starter into the middle of the charcoal pile so that it is slightly covered and light
4. After the charcoal has thoroughly ignited, typically glowing red or gray in color, use tongs to spread them out and replace your grill grates.

### NOTE:

- Do not use lighter fluid, gasoline, kerosene, alcohol or other accelerant for lighting charcoal due to flammability, risk of bodily injury and potential to leave a distasteful flavor in your food.
- If necessary, use tongs to move coals for even heat.
- Always wear gloves when handling grill grates, charcoal grate, or adjusting coals.

## Controlling Temperature

Controlling the temperature of your grill is all about controlling the air flow to the fire. MOREAIR = MOREHEAT. LESS AIR = LESS HEAT. By opening and closing the top and side dampers, you can easily control the temperature of your grill. The amount of charcoal used when grilling can also greatly impact your ability to control temperature. Dampers may need to be adjusted during the cook to account for changes in weather like wind or to accommodate for more or less fuel. When first learning how to operate your grill, always use the same amount of charcoal to best learn your grill's damper control.

## Grilling Styles

Your Brand-Man grill can be used to smoke, grill or sear your food. By using temperature zones, charcoal and wood flavor, you can customize your culinary experience as desired. The following descriptions provide four of the most common ways you can cook with your Brand-Man charcoal grill.

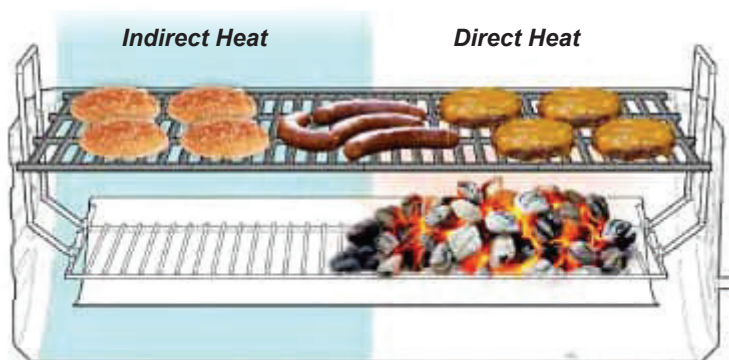
### Grill

Cook with direct and indirect heat at medium temperatures (300°-350°F). Utilize a two zone set up to cook at different speeds and temperatures.

1. Set charcoal grate to medium setting (halfway between grill grates and grill body) using adjustable charcoal tray hangers
2. Prepare up to 2 lbs (approximately 30-40 briquettes) of lit charcoal spread evenly across HALF the charcoal grate creating 2 Cooking Zones.
3. Once the grill is at the desired temperature, you may begin to cook. First place food over direct heat, cooking each side as desired. After initially cooking over direct heat, move to the cool zone (see picture at right) to bring your food to the desired internal temperature.

#### **GRILL (Direct Heat) - 300°-350°F**

Up to 2 lbs. Charcoal (30-40 Briquettes)  
Charcoal Grate adjusted to medium setting



4. NOTE: Wood chips, chunks or split logs may be used in addition to charcoal to add smoke flavor as desired.

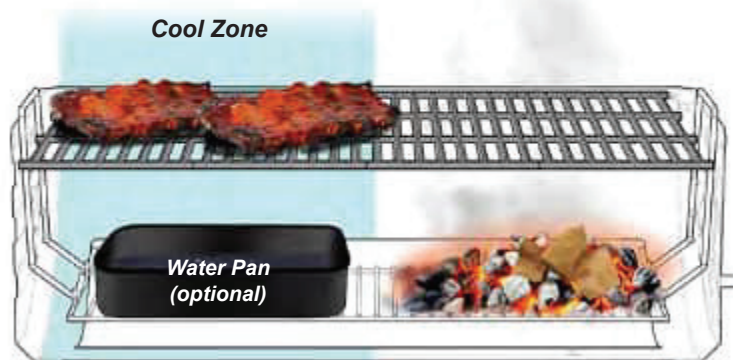


Cook with indirect heat at low temperatures (150°-250° F). Use wood chips, chunks, split logs or pellets to add smoke flavor

1. Set charcoal grate to low setting (farthest from grill grates) using adjustable charcoal tray hangers
2. Prepare up to 2 lbs (approximately 30-40 briquettes) of charcoal spread evenly across HALF the charcoal grate creating two cooking zones
3. Add wood chips, chunks, or split logs as desired to add smoke flavor
4. Once the grill is to desired temperature, you may begin to cook
5. Keep food over cool side of grill to cook with indirect heat over the duration of the cook
6. NOTE: Opening the smoking chamber will extend cooking time.

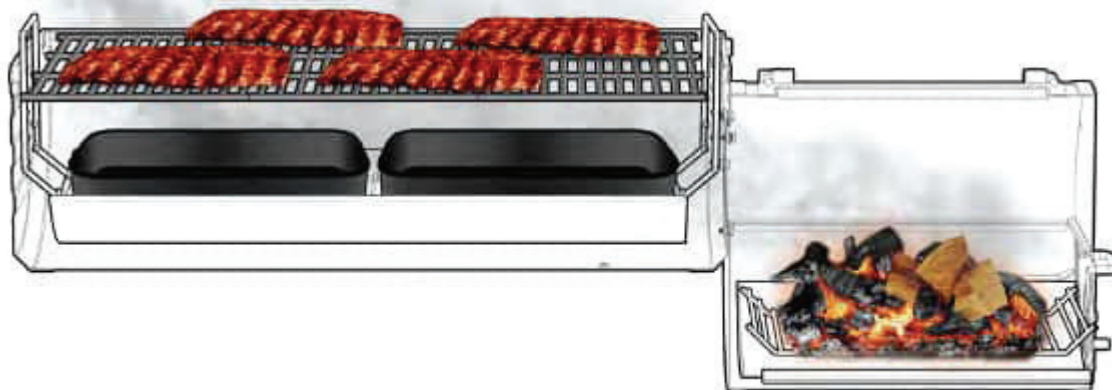
### **SMOKE (INDIRECT HEAT) -**

Up to 2 lbs. Charcoal (30-40 Briquettes)  
Charcoal Grate adjusted to lowest setting or farthest from the cooking grates



### **OFFSET SMOKE (INDIRECT HEAT) - 150-250°F**

Up to 2 lbs. Charcoal (30-40 Briquettes)  
and or wood fuel in the side fire box



## **Offset Smoke**

Cook with indirect heat from the side fire box at low temperatures (150°-250° F). Use split wood logs, chips, chunks, or pellets to add smoke flavor

1. Prepare up to 2 lbs (approximately 30-40 briquettes) of charcoal in the side fire box
2. Add wood chips, chunks, split logs or pellets as desired to add smoke flavor
3. Once the grill is at the desired temperature, begin to cook
4. Food placed closer to the side fire box will cook faster than food placed on the opposite side of the grill
5. NOTE: Opening the smoking chamber will extend cooking time.

## Care & Maintenance

In order to keep your grill in the best shape, it's important to keep it clean and maintained. Continued cleaning and care are key to ensuring a long life for your Brand-man grill. Have questions? Call, email or chat online with Brandman Customer Service!

## FINISH UP

When you are finished grilling, clean your grates with the grate scrape or brush and then lightly coat your grates with flaxseed or other vegetable oil. Next close both dampers and the hood allowing the fire to suffocate. Wait until coals and ash have completely cooled before attempting to clean up or remove.

## CLEAN UP

Wait until the fire is completely extinguished and the grill is cool to the touch before emptying the ashes. Remove grates from grill with grate lifter. Remove ash pan from grill. Give the ash pan a few firm taps to loosen any ash that may be stuck. Dump the ashes in a metal container and cover with water to ensure there are no lit coals, then you can dispose of the ashes.

## COVER UP

Extend the life of your grill by using a grill cover to protect it from the elements. Weather resistant polyester material protects against birds, dust.

**\*\* ONLY EMPTY ASHES WHILE GRILL IS NOT IN USE AND COOL TO TOUCH \*\***

**IMPORTANT:** Charcoal is porous and holds moisture. DO NOT leave charcoal in your grill while you are not using it. Charcoal and ashes left inside the ash pan may reduce the life of your grill.

**Captivate Brands USA, Inc.**

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If you have any questions or problems,  
you can contact our customer service at  
1-855-200-8445 ext 102 or  
[help@supportandspare.com](mailto:help@supportandspare.com)  
from 9:00 AM- 5:00 PM Monday to Friday.  
(Pacific). All emails and voice-mail calls  
will be answered within 24 hours.