



How To Use A Drum Smoker

Here you'll find some information on how to setup and use your new drum smoker.

The first thing you'll want to do before smoking is to **season your drum**. The way you do that is:

1. Get a fire started. First, add some charcoal to your basket (halfway up should be sufficient since the process usually only takes a max of 4 hours. You can, however, go longer if you want.
2. Next, using a charcoal chimney light off about 8-14 charcoal briquettes. Let them ash over a bit, but not completely. Letting them turn completely white is kind of a waste, and not necessary. You want them to be a salt and pepper.
3. While you're waiting for the coals to ash over a bit spray the interior with cooking spray. Canola spray works great, as well as grapeseed oil, and even olive oil. Spray lid, walls, baffle plate, and the racks too. It doesn't have to be a really thick coating, just a medium coating.
4. Place the charcoal basket inside the drum. You can leave the baffle plate/heat deflector out for now.
5. Dump ashed over coals in the chimney onto coals already in basket.
6. While supervising you can leave lid open for a few minutes to help the lit coals stoke the unlit lump. 3 or 4 minutes is good, then close the lid completely. Open up the exhaust/chimney all the way, and crack the dampers on the air intakes to about pinkie width. Let the temp come up to 300°F. If you want to bring the temp up quicker open up dampers all the way and watch your dial thermo until it gets to about 275°F. Once it hits 275°F close the dampers back down to pinkie width, and let it finish stabilizing at 300°F.
7. Just sit back and let the drum season for about 4 hours making sure the temperature stays above 300°F for the duration. It can go to 325°-350°F, that won't be a problem.
8. You can throw in a couple of chunks of the same type of **smoking wood** you'll be smoking meat with if you like. ***DO NOT USE ANY WOOD THAT ISN'T USED FOR SMOKING SUCH AS FIREWOOD.** That can add an undesirable flavor to your food.
9. Once 4 hours is up you can close everything up and let the fire die down as the drum cools. Or you can let it go longer if you want.
10. Now you're ready to cook something!

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How It Works

⚡SUPER EFFICIENT DESIGN⚡





How to Get A Fire Lit

It's the same process just like when you seasoned your drum for the first time.

Step 1: Situate lump and wood in your charcoal basket. Remember not to use too much smoking wood as this can lead to over-smoking.

Step 2: Using a charcoal chimney light anywhere between 8-14 charcoal briquettes. Let them ash over to a salt and pepper.

Step 3: If you'll be using digital temp control devices and thermometers the time to set those up would be before you add lit coals to the coal basket. If you forget you can still set them up after, but it works better before.

Step 4: Dump lit coals from chimney onto unlit coals/wood in charcoal basket. Sometimes the best way is to dump them right in the center, so they can burn from the inside out.

Step 5: Put your baffle plate/heat deflector in, then situate your grill grates or meat hanger.

Step 6: Let the temp come up to your desired temperature. After dumping lit coals onto unlit lump you can leave the lid wide open for maybe 3 or 4 minutes to help stoke the fire a little faster. Then close the lid, open up chimney exhaust all the way, and open up the dampers. For the dampers you'll have to play around with the amount to open them. Good rule of thumb is pinky width. ***Don't let the fire get too hot by bringing up the temperature too fast. You might end up over-shooting the desired temp, and it can sometimes take a while for it to come back down.**

Step 7: Once your pit has reached the desired temp you've set it's time to put your meat on.

Meat Smoking Temperatures & Times

This is where the fun begins. Some good sources to do research on for this information would be these recommendations below:

- Do an internet search for “[meat smoking forums](#)”. There will be many choices to choose from.
- Join some Facebook groups.
- Follow some pitmasters on Instagram (Pro's and novices).

Fire Prevention

There's really not much to fire prevention for a UDS. Your main most concern is not forgetting to keep the lid closed. You only want to have the lid open if you are going to be spritzing, re-arranging/positioning meat, and/or removing meat from smoker. While the charcoals are lit there is absolutely no reason for the lid to be open.

Good practice when needing the lid to be open for re-arranging and/or removing meat, for example, is to close off the dampers while you do this. You don't have to close the chimney, just the air intake damper lids. This way you won't risk the fire building and getting out of control if you walk away and get sidetracked. Once done with that task you can re-open if you are going to continue cooking. If not, then just proceed to close up shop completely, so the fire can die down naturally.

In regard to grease fires you will have to stay on top of regular cleaning maintenance. Cleaning out your drum should be done after every 3 or 4 cooks depending on how much meat your doing and what types. Most meats render their perspective grease. However some are greasier than others.

Cleaning Out Your Drum

Every once in a while you'll need to clean the grease out with more than just a water rinse. If you have access to a heated pressure washer those work well to loosen up caked on and solidified drippings from your cooks. If using a degreaser you will most likely strip your original seasoning off. In that case, either stick to just water rinse or just re-season.

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