

**MYRON
MIXON**
- SMOKERS -

SERIOUS BARBECUE,
Simplified



**GRAVITY SMOKERS
OWNER'S MANUAL**

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INTRODUCTION

We would like to congratulate you on the purchase of your new Myron Mixon Smoker. With proper operation and maintenance, your smoker will provide you with delicious barbecue and years of smoking enjoyment.

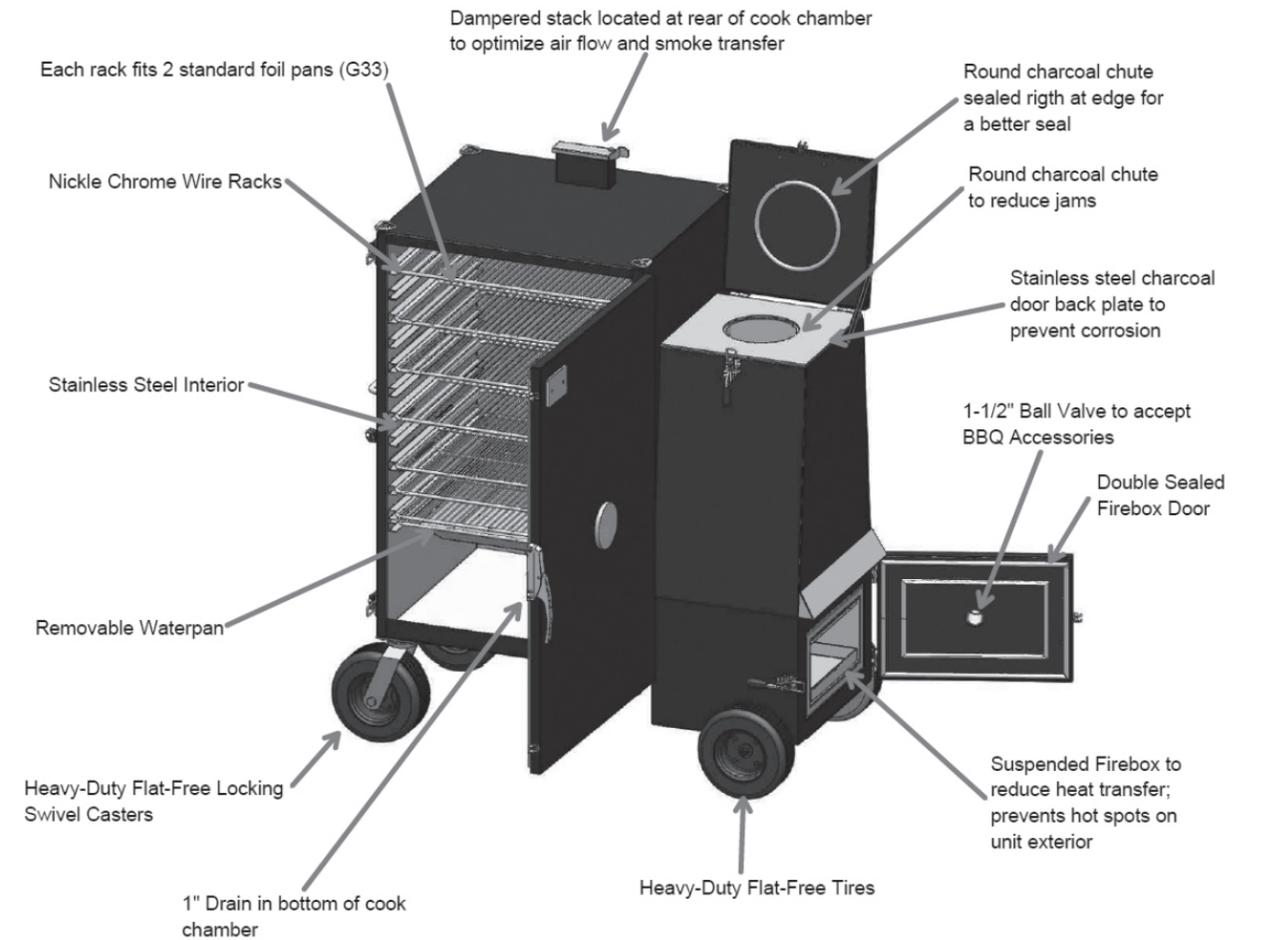
Our goal is to ensure that you're satisfied and that your "Barbecue is Simplified"

We'll help you get started with this Owner's Manual.

All Myron Smokers come standard with the following:

- 100% Fully Insulated with a Military Grade Insulation
- Stainless Steel Interior (MMS-G33)
- Nickel Chrome Wire Racks (MMS-G33 (7); MMS-G20 (5); MMS-G9 (4))
- Round Fuel Chute Prevents Charcoal From Getting Hung Up
- Chimney Stack Located at the Rear of the Cook Chamber to Optimize Air Flow and Smoke Transfer
- Charcoal Chute Door Sealed Right at the Edge for Better Seal
- Stainless Steel Charcoal Door Backing Plate to Prevent Corrosion
- Integrated Wire Port for Efficient and Easy Access
- 1-1/2" Ball Valve (to accept already available BBQ Temperature Control Systems and Fans)
- Suspended Firebox to reduce heat transfer to outside of Unit
- Recessed Double Sealed Fire Door. Keeps the heat and smoke in and the weather elements out!
- Extra Wide Flat Free Rubber Tires for easy rolling
- Removable Water Pan
- 1" Drain in Bottom of Cook Chamber
- Myron Mixon Badge of Approval

COMPONENTS OF YOUR GRAVITY SMOKER



GRAVITY MODELS

MMS-G9	
Approximate Weight	520 lbs.
Overall Dimension	48.4" W x 29.6" D x 47.75" H
Cooking Racks	4 STD, 6 MAX
Cooking Rack Dimensions	23" x 14.5"
Cooking Capacity*	1334 sq/in STD, 2001 sq/in MAX
The gravity feed smokers come with varying rack positions that creates flexible solutions to maximize the cook chamber based on your meat preference.	
Burn Time	Up to 12 hours
Charcoal Quantity	12 lbs.
Hotel Pans Per Rack	1
Whole Chickens (4-6lbs.)	9
Chicken Wings	100 STD, 150 MAX
Bone in Pork Butts (7-9lbs.)	9
Brisket (15-18lbs.)	4
Babyback Ribs	16 STD, 24 MAX
St. Louis Ribs	8 STD, 12 MAX
*Due to the design of the flexible locations you are able to customize your cooking capacity by adding additional racks. Please contact us at 1-855-464-7853 or sales@myronmixonsmokers.com for more information.	



MMS-G20	
Approximate Weight	720 lbs.
Overall Dimension	49.9" W x 29.8" D x 64.25" H
Cooking Racks	5 STD, 9 MAX
Cooking Rack Dimensions	23" x 14.5"
Cooking Capacity*	1668 sq/in STD, 3002 sq/in MAX
The gravity feed smokers come with varying rack positions that creates flexible solutions to maximize the cook chamber based on your meat preference.	
Burn Time	Up to 20 hours
Charcoal Quantity	20 lbs.
Hotel Pans Per Rack	1
Whole Chickens (4-6lbs.)	12
Chicken Wings	125 STD, 225 MAX
Bone in Pork Butts (7-9lbs.)	12
Brisket (15-18lbs.)	5
Babyback Ribs	20 STD, 36 MAX
St. Louis Ribs	10 STD, 18 MAX
*Due to the design of the flexible locations you are able to customize your cooking capacity by adding additional racks. Please contact us at 1-855-464-7853 or sales@myronmixonsmokers.com for more information.	



MMS-G33	
Approximate Weight	880 lbs.
Overall Dimension	63" W x 30.4" D x 61.2" H
Cooking Racks	7 STD, 11 MAX
Cooking Rack Dimensions	27" x 24.75"
Cooking Capacity*	4678 sq/in STD, 7351 sq/in MAX
The gravity feed smokers come with varying rack positions that creates flexible solutions to maximize the cook chamber based on your meat preference.	
Burn Time	Up to 20 hours
Charcoal Quantity	20 lbs.
Hotel Pans Per Rack	2
Whole Chickens (4-6lbs.)	45
Chicken Wings	350 STD, 550 MAX
Bone in Pork Butts (7-9lbs.)	45
Brisket (15-18lbs.)	15
Babyback Ribs	49 STD, 77 MAX
St. Louis Ribs	35 STD, 55 MAX
*Due to the design of the flexible locations you are able to customize your cooking capacity by adding additional racks. Please contact us at 1-855-464-7853 or sales@myronmixonsmokers.com for more information.	



OPERATING INSTRUCTIONS

Before You Start:

Make Sure the chimney damper is fully open. If you are not using the water pan, remove it and make sure the V-Shaped grease deflector is in place to prevent any grease from dripping onto the transfer chute.

Lighting your Charcoal:

There is more than one way to fire up your smoker. Here at Myron Mixon Smokers we find the easiest way is to use a chimney starter. Once the charcoal is lit in your chimney starter (it normally takes 10-20 minutes for your charcoal to be fully lit), pour the lit charcoal (charcoal is ready when you see orange color deep in the chimney starter) into the chimney chute and then pour the remaining charcoal on top. As the charcoal burns it will feed down the chimney chute. Depending on the temperatures you cook at and experience level in controlling your pit you may use ½ - 1 lb of charcoal per hour, so fill your charcoal shoot accordingly.

Adding the Smoke:

After loading the charcoal chute, you can add wood chunks or wood chips in the firebox below the chimney right onto the ash pan. Smoke flavor from the wood will carry into the cook chamber.

Controlling the Temperature:

Temperature can be controlled with the ball valve on the outside of the firebox door. Adjusting the valve will control how much oxygen is added to your fire. Temperature control devices like the BBQ Guru can easily be hooked up to help maintain temperature. All that is required is a 1 ½" adapter that screws into the ball valve.

Be sure to tighten the latches on your Gravity Feed once the gasket settles.

MAINTAINING YOUR SMOKER

To ensure that your Pit looks like new for a long time. We suggest that you follow the below instructions after each cook.

Cook Chamber

- The cook chamber can be rinsed with water and any mild soap.
- Remove the food racks and clean thoroughly.

Cook Chamber and Firebox

- Sweep out all ashes and coals and then sweep or use a dry vac to remove any excess if desired.
- There is either a threaded cap or drain valve underneath your smoker to drain out any liquids. Make sure to clean your ash pan out after every cook.
- If you'd like a thorough cleaning of the transfer chute, an air compressor can be used reaching inside the cook chamber to blow the chute out the firebox door, if a more thorough cleaning is needed the transfer chute can be unscrewed cleaned and screwed back on.
- We prefer to not rinse or wash the firebox. This is a dry area and introducing water could cause unnecessary rust. Although highly unlikely it would create any damage why take the risk.

Outside of Smoker

- You can also use Zep stainless steel cleaner. This is gentle on the smoker, leaves no residue and helps keep the sheen. You can find this product at your local home stores. If using this product spray it on a soft cloth and then wipe down. Do Not Spray Directly on the Smoker. Be sure to not use ammonia based products on the powder coat.

FREQUENTLY ASKED QUESTIONS

Are the cooking grates removable?

Yes, the cooking grates can easily be removed.

What types of fuel can I use?

You can cook use either briquettes or lump charcoal. You can also add the wood chips or chunks of your choice to the firebox to add that smoke flavor.

How long does it take for my smoker to get up to temperature?

Without a temperature control system or fan like the BBQ Guru plan on 45 - 60 mins.

How do I control my temperature?

Once you reach your desired temperature, you can control the temperature by adjusting the ball valve on the outside of the firebox door.

Do I have to keep water in my pan?

No, the water pan is optional on the Gravity Series. Using water during a cook will help to maintain moisture in the cook chamber and in your meats. You can also use the water pan with other liquids or vegetable, etc... for additional flavor profiles. If you choose to not use the water pan it should be removed, but remember to have the V-shaped grease deflector in place so that no drippings get into the transfer chute.

Where do you ship?

We can ship anywhere. We offer freight services that cover the entire United States. While we do not provide exportation services, we can prepare your smoker for an overseas shipment and refer you to a company who can assist you with getting the smoker to its final destination. You tell us where you want your smoker and we will help you get it there.

How do I drain any liquids that may get into my smoker?

There is either a threaded cap or a drain vale underneath your smoker to drain out any liquids.

Can I still cook in the winter?

Yes. Our smokers are fully insulated and will maintain temperatures even in the colder winter climates.

Do you offer Temperature Controlled Systems or Fans?

Due to our quality construction and insulation, our smokers have unmatched heat retention and can maintain temperatures throughout the cook. Although using a temperature control system or fan during a cook makes it extremely effortless, it is not a necessity like it is with many of the other competitor models in the market. If you chose to use a temperature control kits can be purchased from the retailer's website like BBQ Guru.

Do I need to move my meat around during the cook?

One of the biggest benefits of our smoker is that you do not need to continually open the door to move your meat around. Our exceptional construction methodology and military grade insulation ensures unmatched consistency throughout the cook. There is little variance in temperature in the cook chamber. Just be sure to keep about a fingertip width in between your meats to allow the smoke to move freely and evenly in the cook chamber.

How often do I need to add fuel to my fire?

Depending on your cook temperatures a good rule of thumb is approximately ½ - 1 lb. per hour.

Will the exterior of the smoker rust if I leave it outside uncovered?

All of our smokers go through a 2-step, powder coat process. It provides a superior and attractive finish and is four times more durable than other paint applications. We apply a zinc primer base coat for added durability and we then finish with a high-temp exterior powder coat, which is rated for 5,000 salt spray hours. We do however recommend covering it to ensure that the paint is not scratched or damaged from the environment.

MYRON'S TIMES AND TEMPERATURES

Boston Butts Bone In – 8 lbs.

- Smoker temp - 325 degrees
- Cook time 3 to 4 hours
- Internal temp should be 200 degrees
- Let rest at least 3 – 4 hours

Brisket – 14 lbs.

- Smoker temp 325 degrees
- Cook time 3 to 4 hours
- Internal temp should be 200 degrees
- Let rest at least 4 – 5 hours wrapped in blankets

Shoulder – 18 lbs.

- Smoker temp 250 degrees
- Cook time 8 hours
- Internal temp should be 200 degrees
- Wrap in blankets to rest

Chicken Pieces

- Smoker temp 275 degrees
- Cook time 2 ½ hours

Ribs

- Smoker temp 275 degrees
- Cook time 4 – 5 hours

THE PERFECT BRISKET RECIPE

What I like to eat and what I like to cook, especially in competition, are often different things. Now, I've been around pork my entire life. It is a key component of any barbeque competition and as such it's been the focus of my career. Pork, from whole hog to shoulder and ribs, dominates. I know very well how to cook a pig, so pork's supremacy never bothers me. But, as delicious as it is, I get burned out on pig. At home I like to cook beef, both on and off the smoker. Whether it's a nice thick porterhouse or a hunk of a brisket's burnt end, beef is my favorite meat to eat when I'm in my backyard, and I'd wager heavily – which I don't unless I'm planning to take somebody's money – that I'm not alone.

Below you'll find my favorite brisket recipe. I hope you enjoy it as much as I do! – Myron Mixon

Serves 20 to 25 people

1 15 to 20 pound whole untrimmed brisket, preferably wagyu

What you'll need:

2 aluminum pans

Injector

Blanket

1 recipe beef injection and marinade

1 recipe beef rub

Beef injection and marinade (Makes 1 quart)

- 1 quart water
- 3 tablespoons Minor's brand beef base or beef bouillon powder
- 3 tablespoons Minor's brand beef au jus concentrate or 1 15-ounce can strong beef broth

In a large stockpot over high heat, bring the water to a boil. Add the beef base and the beef au jus to the water, and stir until dissolved. Remove from the heat. If reserving for a later use, let the liquid cool; then pour it into a jug or bottle. This can be stored in the refrigerator for up to 2 weeks.

Beef Rub (Makes about ¼ cup)

- 1 teaspoon kosher salt
- 2 tablespoons coarsely grounded black pepper
- 1 teaspoon sugar
- ½ teaspoon chipotle pepper powder
- ½ teaspoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon granulated dried onion

In a large bowl, combine all the ingredients thoroughly. You can store this rub in an airtight container indefinitely.

Trim your brisket.

Place the brisket, fat side up, in an aluminum baking pan. Inject it by eyeballing 1-inch squares all over the brisket and injecting half of the beef injection in those squares. Flip the brisket over, fat side down, and pour the remaining injection/marinade over the meat. Cover and refrigerate for at least 6 hours or overnight

Thirty minutes before you are ready to cook the brisket, heat a smoker to 350 degrees F.

Remove the brisket from the marinade and discard the marinade. Using your hands, apply the beef rub all over the meat. Place the brisket in a clean aluminum baking pan, place the pan in the smoker, and cook for 2 ½ hours.

Remove the pan from the smoker and cover it with aluminum foil. Put it back into the smoker and cook for another 1 ½ hours or until the temperature in the point end of the meat reaches 205 degrees.

Remove the pan from the smoker and wrap the pan, still covered with aluminum foil, in a thick blanket. Let it rest at room temperature for 3 to 4 hours.

Unwrap the pan, discard the foil, and remove the brisket, taking care to save the accumulated juices. Set the brisket aside. Strain the juices of all the grease, and pour the juices into a medium saucepan. Warm the juices over medium heat and allow them to come to a simmer. Meanwhile, slice the brisket against the grain; try to make the slices as consistently sized as possible. Place them on a warm platter and pour the juices over them. Serve immediately.

You can find this and many more of Myron's recipes in his cookbooks, *Smokin'* and *Everyday Barbeque* on our website. www.myronmixonsmokers.com

MYRON MIXON SMOKERS GUARANTEE

Here at Myron Mixon Smokers, we are passionate about barbeque and stand behind each and every smoker and rotisserie we build and sell. All of our smokers pass Myron Mixon's championship standards for craftsmanship and are manufactured and tested to exceed our highest standards for quality. Like your treasured family recipes, our smokers are engineered to be enjoyed for generations to come.

We guarantee that our smokers will be free of defects in material and workmanship for a period of two years following date of delivery. Mechanical components (burners, valves, regulators, extraction fans, control panel, motor, bearings and gear boxes) are guaranteed by the manufacturer's vendor warranty for one year parts and labor following date of delivery.

Myron Mixon Smokers' liability and obligation is limited to repair or replacement of the product, at the discretion of Myron Mixon Smokers, provided the purchaser returns the claimed defective product to Myron Mixon Smokers or an Authorized Distributor with transportation charges prepaid and, upon examination of the product by Myron Mixon Smokers, the product is deemed defective.

This LIMITED WARRANTY SHALL NOT COVER the following: Charcoal trays, fire grates, log lighters, front and side shelves, cosmetic issues such as scratches, dents, corruptions, or discoloring by heat, abrasive and chemical cleaners, surface rust or the discoloration of surfaces. Paint is not warranted and may require touch up. RUST is not considered a manufacturing or materials defect.

This warranty extends to the original purchaser only and is non-transferable. Only consumers purchasing from one of our authorized Sales Associates may obtain coverage under the limited warranty.

Myron Mixon Smokers will not provide any warranty coverage, unless claims are in compliance with all the terms of the warranty statement included with the smoker or rotisserie purchased. The purchaser must follow the proper return procedure and, to request warranty service, will need to provide:

1. The sales receipt or other evidence of the date and purchase
2. A description of the problem
3. Written communication to Myron Mixon Smokers via email or postal mail

Because Myron Mixon Smokers cannot control the product owner's use and maintenance of equipment manufactured by Myron Mixon Smokers, this warranty does not cover: any component or part disassembled after the product is received by the owner, damage due to improper cleaning, blown fuses, gaskets, electrical elements or accessory components not installed or supplied by Myron Mixon Smokers. Wetting or hosing down the electrical boxes and elements may cause electrical failures and are not covered by warranty.

Myron Mixon Smokers will not be liable for any damage that is a result of misuse, abuse, altercation of the original design, unauthorized service or breakage of items. Myron Mixon Smokers will not be liable for any loss or consequential damage or expense accruing directly or indirectly from the use of equipment covered by this warranty including any production or product losses or other damages, which may occur as a result of equipment malfunction or failure.

This warranty is exclusive and is in lieu of all other warranties and representations, expressed or implied, and all other obligations or liabilities on the part of Myron Mixon Smokers. Myron Mixon Smokers' liability in all events is limited to, and shall not exceed, the purchase price paid.

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