



Letter of Recommended Specifications

These are Recommended Specifications for Lang BBQ Smokers when installed in BBQ Smoking enclosures and structures that are well ventilated with fresh air.

Care should be taken to place adequate exhaust fans throughout area so that fresh air is pulled in and smoke is pulled out.

Smokestack of smokers should be put through the ceiling or roof of structures and placed within a ceramic clay flue where it pass through building materials

Structures should have fire retardant stove pads or similar materials installed with-in 4 feet of fire-boxes that are in and around building materials or structures.

Fireboxes of units should not be placed within 4 foot of structures and building materials.

Units should never be left unattended over night

BBQ Smoking areas should have adequate fire extinguishers close at hand always

Water and hose should be available always. Care should be taken that unit is placed in a position that allows for ease of use when cleaning after each cook.

Grease drain valve should always be open when cooking. A grease catch should be place under grease drain and should be emptied regularly each time before it becomes full.

Care should be taken that supply /storage of wood is not within 6 feet of fireboxes.