

*The Flying Culinary Circus*

# FCCBBQ



## **SIDEKICK SMOKER**

**USER MANUAL AND MAINTENANCE**



FCC-G-19999

**!** FOR OUTDOOR USE ONLY  
● READ THE OPERATING INSTRUCTIONS  
BEFORE USING THE APPLIANCE!

*Share the fun of cooking!*

# Table of content

Parts List and Hardware .....4

Exploded Drawing.....5

Assembly Instructions .....6

Prepare Smoker for use .....11

Maintenance .....12

Tips when Cooking .....13

Consumer Contact .....14



# WARNING

## FOR YOUR SAFETY:

- IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR PROPERTY DAMAGE.
- READ THE INSTALLATION, OPERATION, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING, USING OR SERVICING THIS APPLIANCE.
- FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE OR EXPLOSION, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.
- FOR OUTDOOR USE ONLY (DO NOT USE UNDER ANY OVERHEAD ENCLOSURE).

## Read carefully

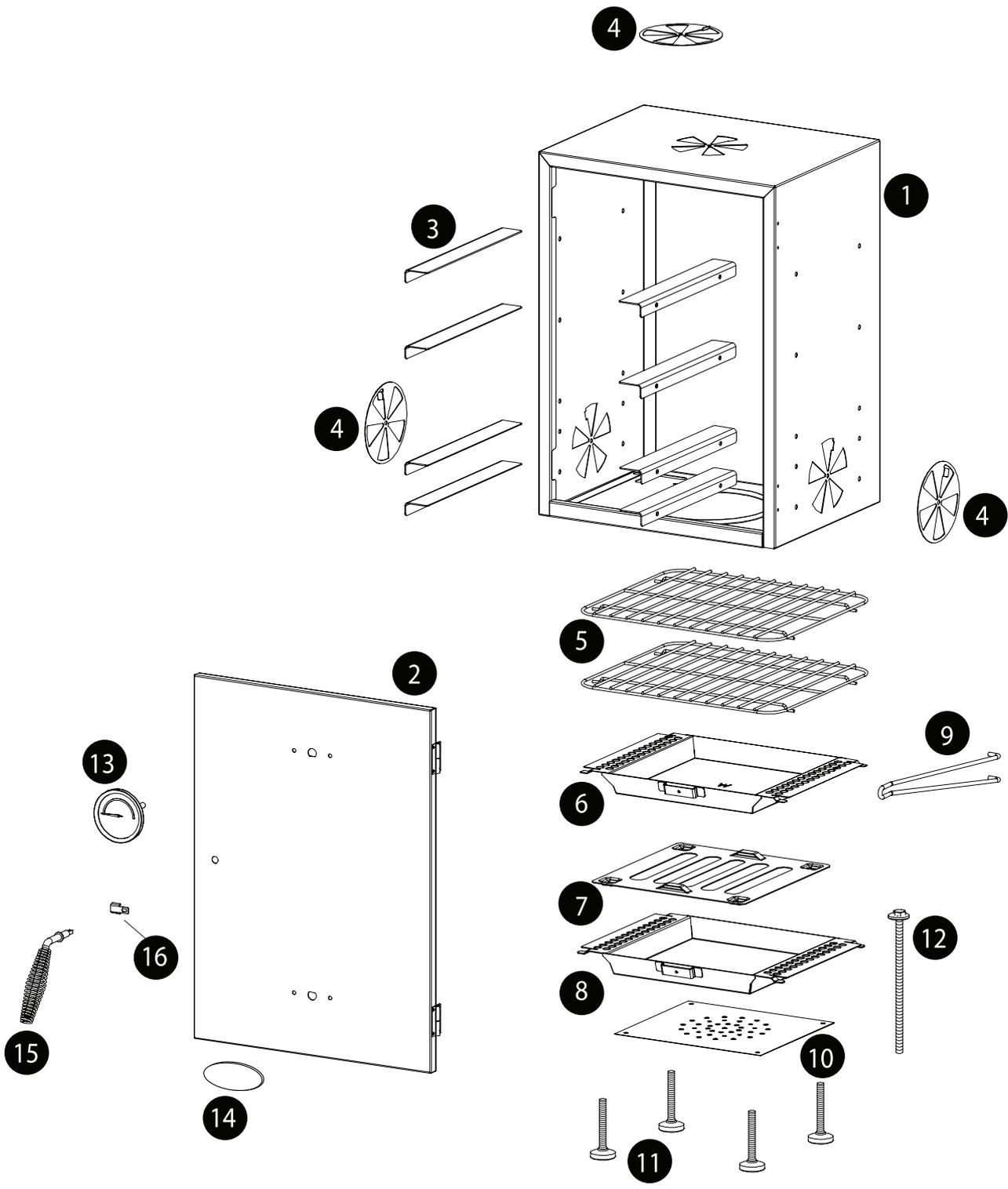
1. Always follow the information in this manual. Failure to follow the operation and safety instructions may result in a fire or explosion that could cause property damage, personal injury or death.
2. The Sidekick Smoker is designed ONLY for use on a gas BBQ side burner.
3. The Sidekick Smoker is not intended to be used with any other heat source.
4. Do not use indoors.
5. Ensure you gas BBQ has a CSA approved side burner and that your gas BBQ can support the weight of the Sidekick Smoker and its contents. The Sidekick Smoker weighs 8,6 kg and is designed to hold up to 2,7 kg of food. Total maximum weight is 11,3 kg).
6. The Sidekick Smoker is designed with magnetic legs. However, it is recommended that the lock down bolt be used to ensure the Sidekick Smoker is securely fastened to the side burner of your gas BBQ.
7. Do not store items of interest to children near the Sidekick Smoker as it is very hot during operation and afterwards until the Sidekick Smoker sufficiently cooled.
8. Never use the Sidekick Smoker for storage purposes.
9. Allow the Sidekick Smoker and all components to cool completely before handling.
10. Always wear dry oven mitts or protective gloves when using the Sidekick Smoker, as moist cloth can cause burns from heat or steam.
11. Use care when opening the door, let hot air, steam and smoke escape before removing or replacing food.
12. Use caution when reaching into or around the Sidekick Smoker as it will become very hot during normal operation.
13. Never leave the ashes from the wood chips unattended. Make sure ashes are completely extinguished before moving or handling the Sidekick Smoker.
14. To extinguish ashes, place ashes in a steel bucket full of water. Deposit ashes into a steel bucket and continue to fill with water until bucket is full. Let ashes soak for 3 hours to ensure that all ashes are extinguished.
15. Always store the Sidekick Smoker in a safe area away from pets or children.
16. Carefully attend Sidekick Smoker and ensure combustible materials are never placed inside, paper, plastic, rubber etc.
17. Never paint the inside of the Sidekick Smoker. Should a rust spot appear, simply buff lightly and wipe with warm soapy water.
18. Always place racks in the desired location before turning Sidekick Smoker on.
19. Do not wear loose-fitting or hanging garments as they could catch fire.
20. If items in the Sidekick Smoker should ignite, keep the door closed, turn gas valve off and disconnect the gas from the barbecue.
21. Clean out all grease after use.
22. Do not spray the inside of the Sidekick Smoker with any kind of appliance cleaner
23. Do not use corrosive chemicals or vapours in the Sidekick Smoker.
24. Never use the Sidekick Smoker for other things than its intended use.
25. The Sidekick Smoker is not intended for commercial applications.
26. Never leave the Sidekick Smoker unattended and always keep children or pets away from the smoker.
27. Do not use while it is raining, hailing or snowing.
28. Use caution when operating the Sidekick Smoker in windy conditions. Wind can extinguish the flames from the side burner and cause a dangerous and unsafe operating condition.
29. Should the flame from your side burner become extinguished for any reason, always turn the gas supply to the OFF position, open the Sidekick Smoker door and allow to cool and ventilate for 5 minutes prior to relighting your side burner.

## Parts list and hardware

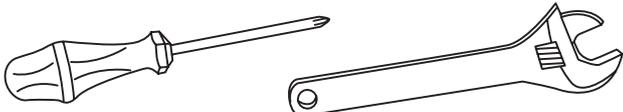
PART	DESCRIPTION	QTY
1	Body Main	1
2	Door	1
3	Guide	8
4	Vent	3
5	Grids	2
6	Water Tray	1
7	Wood Chip Tray lid	1
8	Wood Chip Tray	1
9	Lifter	1
10	Heat Shield	1
11	Magnetic Legs	4
12	Securing Bolt	1
13	Heat Indicator	1
14	Logo	1
15	Door Handle	1
16	Door Latch	1

PART	DRAWING	DESCRIPTION	QTY	PART	DRAWING	DESCRIPTION	QTY
A		Small phillips head bolt M4x10	27	F		Small hex nut	27
B		Small washer M4	4	G		Medium hex nut	1
C		Medium washer M4	1	H		Large hex nut	10
D		Large washer M4	10	I		Door spring	1
E		Logo clips	2				

# Exploded Drawing



## TOOLS REQUIRED FOR ASSEMBLY (not provided)

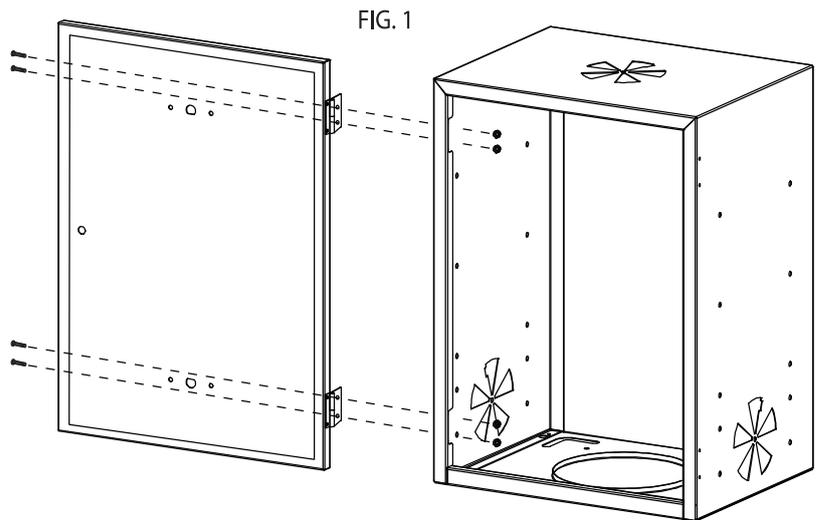


Phillips Screwdriver and a Small Adjustable Wrench

## 1 Determine Left or Right Opening Door

The Sidekick Smoker ships with a right-hand door opening.

If you prefer a left-hand opening door, unfasten the 2 bolts in each of the hinges fastened to the Sidekick Smoker main body (Part 1). The door is designed to fit either right-handed or left-handed. Rotate the door and reattach the hinges to the right side of the main body (1) (See Fig 1).



## 2 Mounting Heat Indicator and Logo

1. Mount Heat Indicator (13) in the top set of holes in the door. (See Fig 2). Tighten with the nut supplied with the Heat Indicator.

2. Mount Sidekick Smoker Logo (14) in the bottom set of holes in the door. Tighten with the logo clips (E) (See Fig 2).

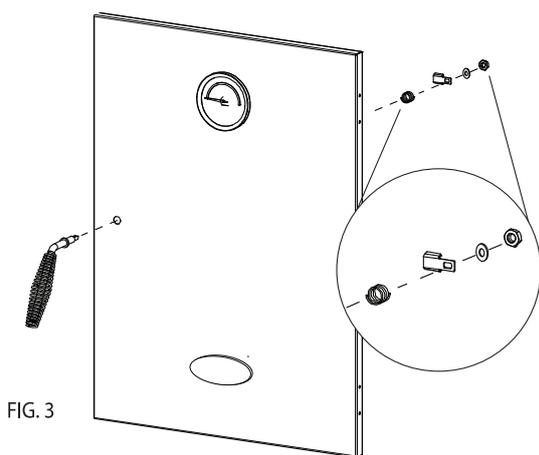
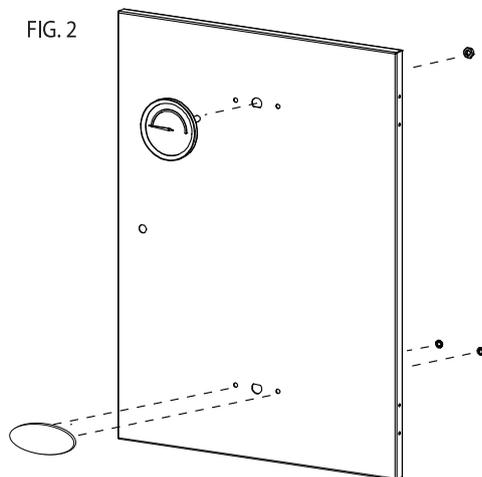


FIG. 3

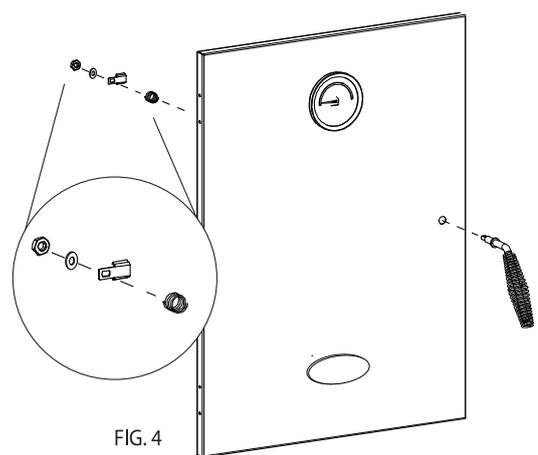


FIG. 4

## 3 Mounting the Door Handle

Take the Door Handle (15) and insert into door (2) (See Fig 3 or 4). Slide the door spring (I) onto the door handle so it rests against the door bracket. Position the Door latch (16) over the door handle until it snaps into place as shown in Fig 3. Add a medium washer (C) before tightening with the Hex Nut (G). Ensure that the Door latch is in the position to lock the door when the Door Handle is at the "resting position" (see Fig 3 or 4).

## 4 Heat Shield

Find the Heat Shield (10) and mount to the bottom of the Sidekick Smoker with small bolt (A), small washer (B) and small hex nut (F) (see Fig. 5). Do not over tighten the Heat Shield as you may damage the porcelain finish (See Fig 3 or 4).

## 5 Vents

Using a small bolt (Part A), small washer (Part B) and small hex nut (F) fasten the Vents (4) to the left, right and top of the main body (See Fig 6).

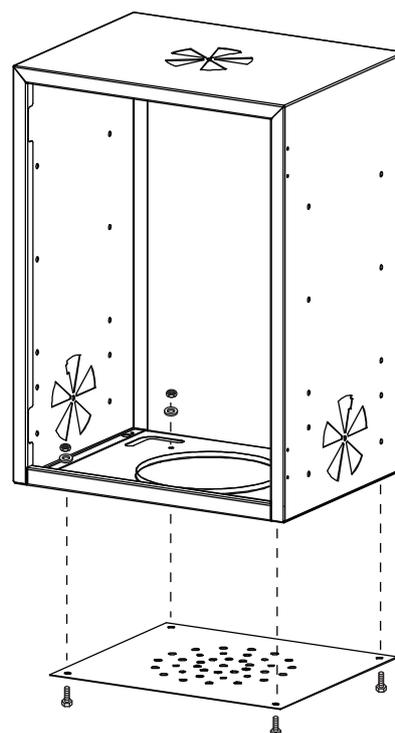


FIG. 5

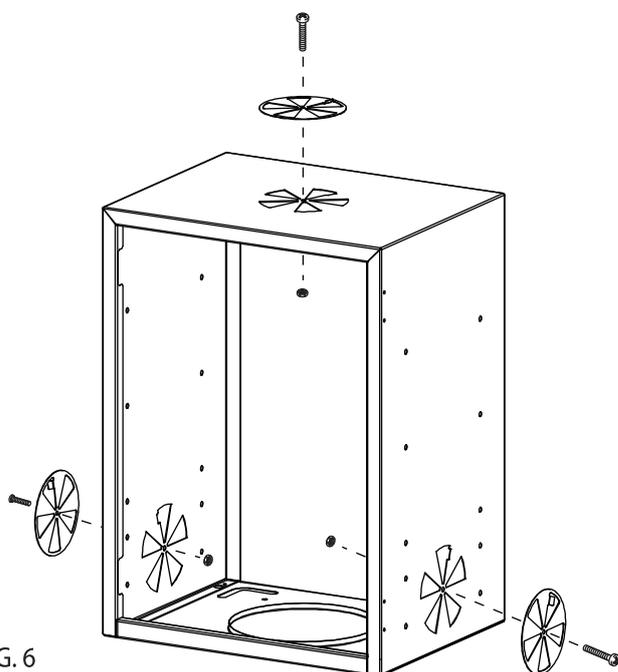


FIG. 6

## 6 Adjustable Feet

1. Take a magnetic leg (11) and screw a large nut (H) and slide a large washer (D) 2" (50 mm) onto the magnetic leg. Insert the magnetic leg (11) into the "L" shaped slot in the bottom of the Sidekick Smoker (See Fig 7).
2. Add a large washer (D) onto the magnetic leg on the inside of the Sidekick Smoker (See Fig 7). Hand tighten a large nut (H) to secure to main body.
3. Repeat in the other 3 feet positions and adjust the feet to the same height - approx. 2" (50 mm).
4. It is likely that the Adjustable Feet will have to be lowered or heightened and moved along the "L" slot for the Sidekick Smoker to fit properly on your side burner.

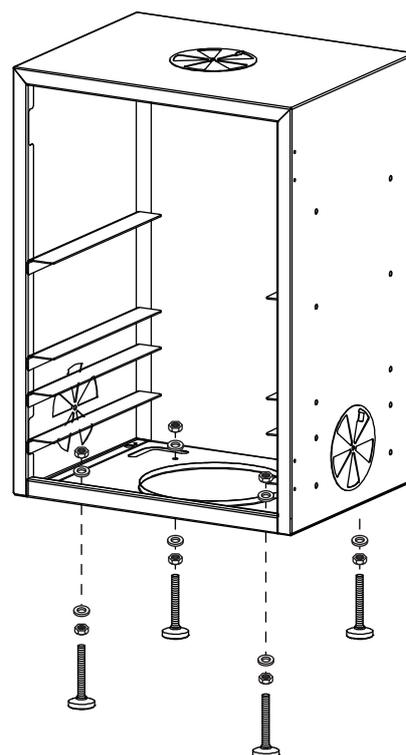


FIG. 7

## 7 Choosing Securing Bolt Position

1. Set the Sidekick Smoker on your side burner. Position the magnetic legs (11) on the side burner so that the Sidekick Smoker is level. You may need a small level for accuracy (See Fig 8). If the Sidekick Smoker position is not level, move the magnetic legs along the "L" slot and/or adjust the height of the legs until the Sidekick Smoker sits level.

2. The Securing Bolt is used to secure your Sidekick Smoker to the side shelf of your gas BBQ. It replaces one of the magnetic legs. Some side shelves have access in the shelf that allows the bolt to mount through the side shelf and allow it to be secured. If there is no access, choose a location (preferably to the rear of the BBQ).

Remove the Sidekick Smoker and drill a 8 mm (5/16") diameter hole.

FIG. 8

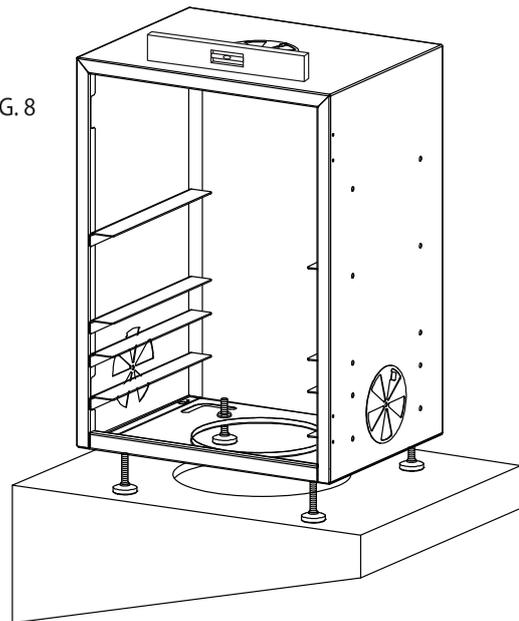
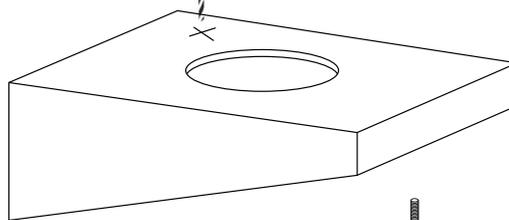


FIG. 9



**NOTE:**  
DO NOT DRILL THE HOLE NEAR MOUNTING BRACKETS, GAS VALVES OR GAS HOSES.

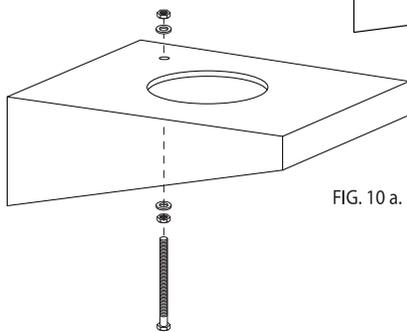


FIG. 10 a.

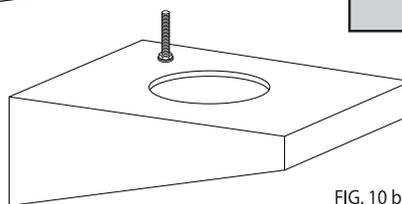


FIG. 10 b.

## 8 Securing the Sidekick Smoker with Securing Bolts

1. Screw a large nut (H) and slide a large washer (D) on the securing bolt (12) (See Fig 10 a).
2. Insert the securing bolt (12) through the hole in the side burner shelf. Add a large nut (H) and slide a large washer (D). Hand tighten (see Fig. 10 b.).
3. Move the Sidekick Smoker into position on the Sidekick by inserting the securing bolt through the appropriate "L" shape channel. Slide a large washer (D) and a large nut (H) and hand tighten (see Fig. 11.). Adjust the Hex Nuts on both ends of the securing bolt until the Sidekick Smoker is level and secure.

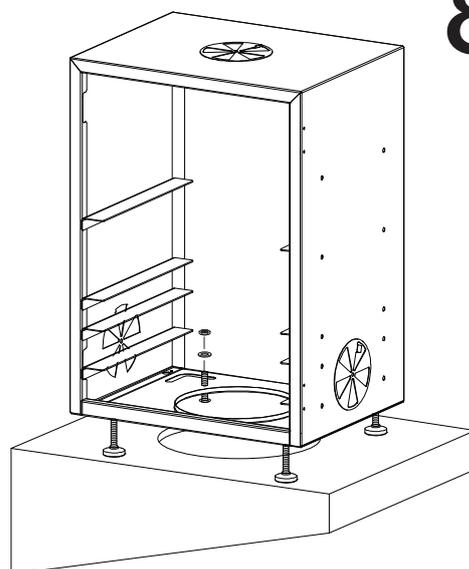


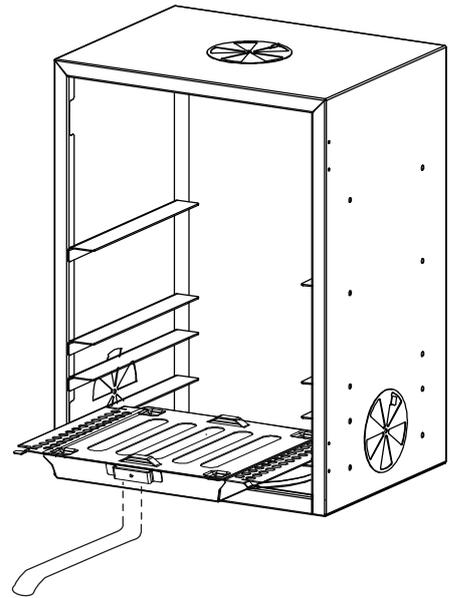
FIG. 11

## 9 Smoker Box and Lid

1. Slide wood chip tray (8) onto the lowest guides (3). (See Fig 12). The wood chip tray lid (Part 7) is set on top of the wood chip tray using the positioning indents to secure in place.
2. The wood chip tray and lid can be removed with the lifter (9).

**NOTE:**  
USE CAUTION WHEN REACHING INTO OR AROUND THE SMOKER AS IT WILL BECOME VERY HOT DURING NORMAL OPERATION. NEVER LEAVE THE ASHES FROM THE WOOD CHIPS UNATTENDED. MAKE SURE ASHES ARE COMPLETELY EXTINGUISHED BEFORE MOVING OR HANDLING THE SMOKER.

FIG. 12

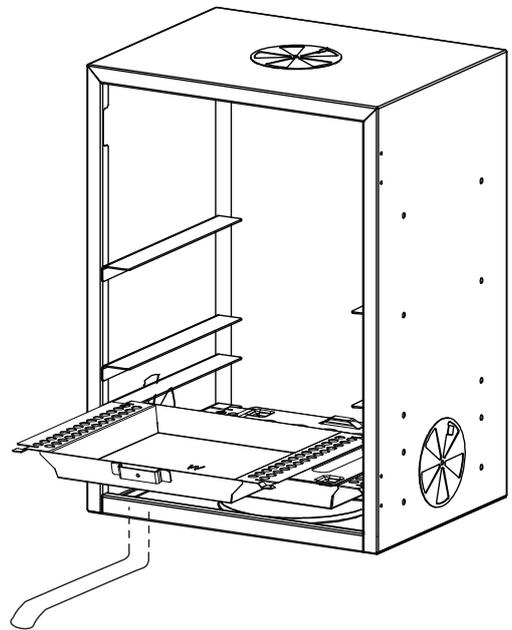


## 10 Water Pan

1. Slide water tray (6) onto the 2nd Guides (3). (See Fig 13)
2. The water tray can be removed with the lifter (9).

**NOTE:**  
ALLOW THE SIDEKICK SMOKER SMOKER AND ALL COMPONENTS TO COOL COMPLETELY BEFORE HANDLING

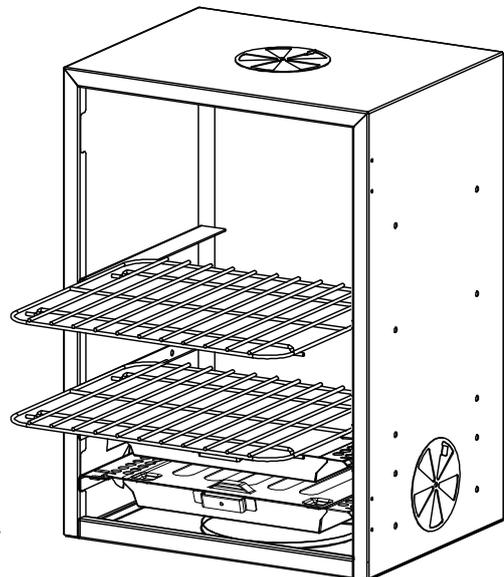
FIG. 13



## 11 Cooking Grids

1. Slide Cooking Grids (5) onto the 2 upper Guides (3). (See Fig 14).

FIG. 14



## 12 Adjustable Guides

1. Note that the Sidekick Smoker comes with an extra cooking grid position located in the upper section of the appliance to accommodate many methods of cooking. Simply remove the 4 bolts from the upper section (See Fig 15).

2. Remove either of the 2 cooking grid set of guides (See Fig #16 ) and attach the guides to this upper position. Tighten the bolts. Fill the remaining 4 open holes with the bolts/nuts removed in above step. See step 11 for cooking grid position.

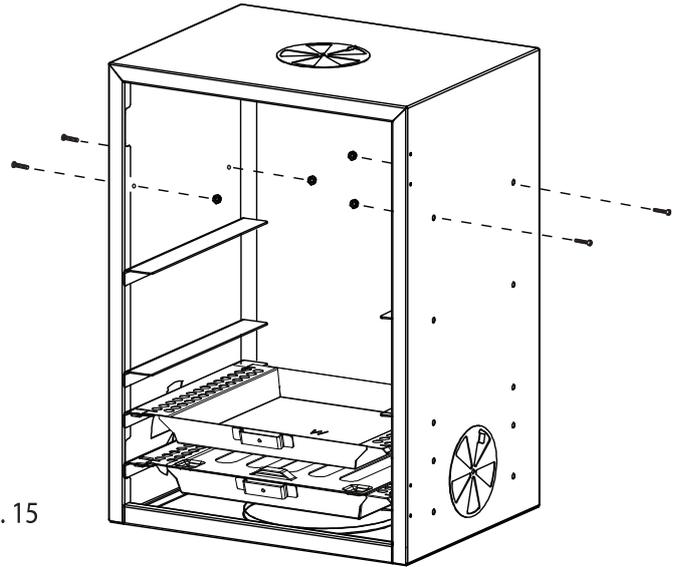


FIG. 15

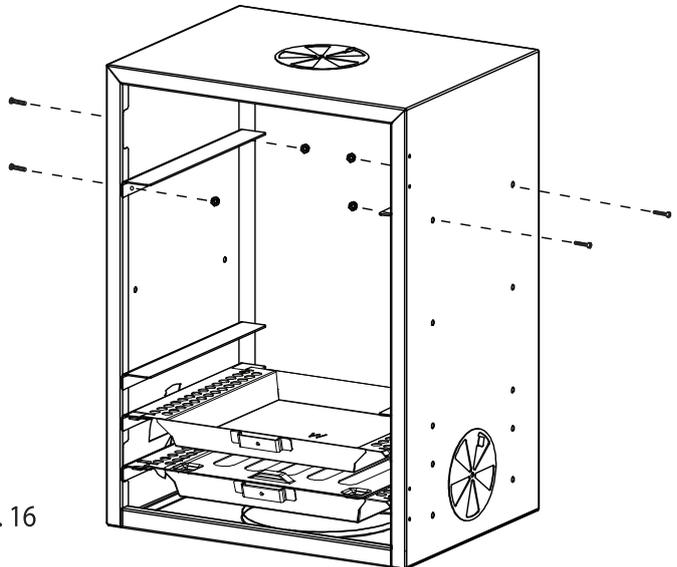


FIG. 16

## Prepare smoker for use

### Read all safety warnings and use and care instructions carefully before operating the Sidekick Smoker!



**Ensure the Sidekick Smoker is clear of any combustible material.**  
**Ensure the Sidekick Smoker is away from any open windows or doors to prevent smoke from entering your home.**  
**Position the gas BBQ so the Sidekick Smoker is protected from the wind.**

1. Ensure your side burner is in good working order (refer to gas BBQ owners manual) and the automatic ignition is working properly.
2. In some cases the steel grate that is positioned over your side burner must be removed to ensure proper fit. The side burner lid must be removed to gain the necessary clearance required (refer to gas BBQ owners manual).
3. The center of the Sidekick Smoker must be positioned directly over the center of your side burner. Measure from the center of your side burner and ensure you have 13 cm clear to the rear and 13 cm clear to the front of the side burner.
4. Now measure from the center of the side burner and ensure you have 16 cm clear from right side and 16 cm clear to the left side.
5. Place the Sidekick Smoker over the side burner of your gas BBQ. Measure the distance from the top of your side burner to the bottom of the Sidekick Smoker. Ensure there is a minimum of 5 cm from the top of the side burner to the bottom of the Sidekick Smoker.
6. Ensure the Sidekick Smoker is level with the 4 magnetic legs making firm contact with the steel portion of the side shelf. Remove the Sidekick Smoker and lay it on its back on a smooth non abrasive surface. Tighten the adjustable legs using an adjustable wrench or pliers. Reposition the Sidekick Smoker over the side burner and again ensure it is level and there is a minimum of 5 cm between the bottom of the side burner and the Sidekick Smoker. Return the shelves, water tray and smoking tray to the Sidekick Smoker.
7. With the door of the Sidekick Smoker open, light the side burner. Once the burner is lit, close the door and turn the latch to the locked position.
8. Allow the Sidekick Smoker to heat for approximately 15 minutes. This initial heating period is designed to burn off any dirt or grease accumulated during manufacturing. After the initial heating period is complete, turn off the side burner and allow the Sidekick Smoker to completely cool.

### You are now ready to use your Sidekick Smoker!

#### BEFORE USE:

“Seasoning” the Sidekick Smoker should be done before the first time you use it. Apply a thin coat of cooking oil, any kind will do, to the inside including the grids. Turn on to medium heat and open the vents so they are 2/3 open. Leave on for 1 hour. You should not have to “season” your Sidekick Smoker again.

To protect your Sidekick Smoker from rust, cover the unit when not in use. Always ensure the Sidekick Smoker has adequately cooled before covering.

#### CLEANING

To clean the grids wait until they are cool to the touch, than wipe with paper towels to remove excess build-up. To further clean them place warm soapy water and gently wash. Do not place in dishwasher or oven.

After each use when the trays are cool to the touch remove them and clean out the ashes and water tray. Always ensure that ashes are properly extinguished!

## Cooking Time

When cooking meat or fish be sure to check their internal temperature with a food thermometer! The food thermometer should be placed in the thickest part of the food away from bone, fat and gristle. When touching the thermometer use an oven mitt because it can get hot! Don't forget to clean the thermometer in hot soapy water after every use!

## Temperatures:

	BEEF	VEAL	LAMB	PORK	CHICKEN	TURKEY	WILD GAME	ROASTS	COD	SALAMON	HALIBUT
Rare	53	53	53	-	-	-	53	-	-	-	-
Medium Rare	55	55	55	-	-	-	55	-	-	-	-
Medium	59	59	59	63	67	67	59	65	50	50	50
Medium Well	63	63	63	67	72	72	63	69	55	55	55
Well Done	66	66	66	70	75	75	66	75	58	58	58

### Oppvarming:

Den beste løsningen for matlaging til mange mennesker! Sidekick Smoker holder alt varmt og fungerer ypperlig som et varmeskap når du har grillfest til mange mennesker. Enten det er å holde ribs, steken eller pølsene varme, eller om det rett og slett er for å varme tallerknene før servering.

## The Sidekick Smoker lets you prepare your food in 5 different ways!

### Smoking:

The Sidekick Smoker lets you easily add a wonderful smokey flavour to your dishes. In minutes you can transform a dull pork chop, roast or filet of salmon to a delicious meal. During hot smoking you expose your ingredients to both smoke and heat by using quality smoke chips and water. Smoking is a nice way of adding flavour to your food as well as preserving it.

### Roasting:

Turn your side burner into an outdoor oven. The Sidekick Smoker precise temperature control gives you the same opportunities you have with a stove and works perfectly as a "slow cooker".

### Baking:

The Sidekick Smoker provides terrific consistent heating temperatures to deliver the perfect cooking environment. It works great whether you are making a New York Cheesecake or cornbread muffins.

### Steaming:

The Sidekick Smoker provides good peak heating temperatures to deliver an intense steam effect when quickly cooking vegetables or shellfish. It is also perfect if you are preheating spareribs before grilling them on low temperature.

### Warming:

The best solution when cooking for a crowd! The Sidekick Smoker will keep everything warm and its damp air control system prevents food from drying out. Keep your ribs, roasts and hotdogs juicy and warm your plates before serving.

## Consumer information

This product is covered by a warranty in accordance with consumer legislation. It has undergone strict quality controls and testing at the factory.

If there are any parts missing or the product has been damaged, please contact your dealer or the consumer contact below for help.

Faults due to misuse, lack of maintenance or modification of the product will invalidate the warranty. Damaged parts not due to a fault with the product will be invoiced according to our price list + carriage and administration fee.

If new parts are needed or in the event of a warranty claim, please contact your dealer or consumer contact:

**FCC PRODUCTS AS**  
KJELLER VEST 3, 2007 KJELLER, NORWAY

+47 924 78 600  
✉ support@fccproducts.no  
www.fccproducts.no

Always attach your receipt when making a warranty claim.

Produced in China for FCC Products Co., Ltd.

We are always looking for ways we can improve our products. Therefore, we reserve the right to change technical specifications at any time. You will always find the latest manual on [www.fccproducts.no](http://www.fccproducts.no).