

VERSION 1.3



★ Welcome to ★
the Smokeshow! ★



*Cletus
Smokers*

CONNECT WITH US
ON SOCIAL MEDIA!
@BROCMARBQ



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Brocmars Smokehouse is a
division of BMSH Foods, LLC

Please complete the form below for your future reference. Additionally, complete the warranty registration card you received with your smokers using the information that you filled out below and E-Mail to orders@brocmarbbq.com or send it snail mail to BMSH Foods mailing address. Your serial number is located on the metal plate on your smoker's door.

Thank You Kindly for Choosing Brocmar Smokehouse Smokers

Model _____
Serial Number _____
Date of Purchase _____
Purchased From _____

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SAFETY INFORMATION

MAJOR CAUSES OF APPLIANCE FIRES ARE A RESULT OF POOR MAINTENANCE AND A FAILURE TO MAINTAIN REQUIRED CLEARANCE TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE USED ONLY IN ACCORDANCE TO THE FOLLOWING INSTRUCTIONS.

Please read and understand this entire manual before attempting to assemble, operate or install the product. This will ensure you receive the most enjoyable and trouble-free operation of your new pellet and offset wood pellet smoker / grill. We also advise you retain this manual for future reference.

DANGERS AND WARNINGS

You must contact your local home association, building or fire officials, or authority having jurisdiction, to obtain the necessary permits, permission or information on any installation restrictions, such as any grill being installed on a combustible surface, inspection requirements or even ability to use, in your area.

1. A minimum clearance of 24 inches from combustible constructions to the sides of the smoker / grill, and 24 inches from the back of the smoker / grill to combustible constructions must be maintained. Do not use this appliance indoors or in an enclosed, unventilated area. This wood smoker / grill appliance must not be placed under overhead combustible ceiling or overhang. Keep your smoker / grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Should a grease fire occur, turn the grill off and leave the lid closed until the fire is out. Close all dampers on smokestacks. If you are cooking with offset fire box or as a combo smoker, make sure to close all dampers on the fire box and leave fire box door shut. This starves fire of oxygen. Do not unplug the power cord. Do not throw water on the smoker. Do not try to smother the fire. Use of an all-class (class ABC) approved fire extinguisher is valuable to keep on site. If an uncontrolled fire does occur, call the Fire Department.

2. Keep electrical supply cords and the fuel away from heated surfaces. Do not use your smoker / grill in the rain or around any water source. This applies to the pellet feeder portion of the smoker / grill.
3. After a period of storage, or non-use, check the burn grate for obstructions, the hopper for foreign objects, and any air blockage around the fan intake or exhaust stacks. Clean before use. Regular care and maintenance are required to prolong the lifespan of your unit. If the smoker / grill is stored outside during the rainy season or seasons of high humidity, care should be taken to insure that water does not get into pellet hopper. When wet or exposed to high humidity, wood pellets will expand greatly, decompose, and may jam the feed system. Always disconnect the power, before performing any service or maintenance.
4. It is recommended to use heat-resistant barbecue mitts or gloves when operating the smoker/ grill. Do not use accessories not specified for use with this appliance. Do not put a barbecue cover or anything flammable in the storage space area under the barbecue.

5. Parts of the smoker / grill may be very hot, and serious injury may occur. Keep young children and pets away while in use.
6. Do not enlarge burn grate orifices, igniter holes or burn pots. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.
7. Product may have sharp edges or points. Contact may result in injury. Handle with care.

This appliance is not recommended for children, persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under direct supervision or instruction by a person responsible for their safety.

Do not transport your smoker / grill while in use or while the grill is hot. Ensure the fire is completely out and that the smoker / grill is completely cool to the touch before moving.

DISPOSAL OF ASHES

Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When ashes are disposed by burial in soil, or otherwise locally dispersed, they should be retained in a closed container until all cinders have thoroughly cooled.

WOOD PELLET FUEL

This pellet cooking appliance is designed and approved for pelletized, all natural. You must only use all-natural wood pellets, designed for burning in pellet barbecue grills. Do not use fuel labelled as having additives. At this time of printing, there is no industry standard for barbecue wood pellets, although most pellet mills use the same standards to make wood pellets for domestic use. Further information, can be found at www.pelletheat.org or the Pellet Fuel Institute.

CREOSOTE

Creosote, or soot, is a tar-like substance. When burning, it produces black smoke with a residue which is also black in color. Soot or creosote is formed when the appliance is operated incorrectly, such as: incorrect position of the burn grate, blockage of the combustion fan, failure to clean and maintain the burn area, or poor air-to-fuel combustion. It is dangerous to operate this appliance should the flame become dark, sooty, or if the burn pot is overfilled with pellets. When ignited, this creosote makes an extremely hot and uncontrolled fire, similar to a grease fire. Should this happen, turn the unit off, let it cool completely, then inspect for maintenance and cleaning. It commonly accumulates along exhaust areas. If creosote has formed within the unit; allow the unit to warm up at a low temperature, turn off the appliance, then wipe away any formation with a hand towel. Similar to tar, it is much easier to clean when warm, as it becomes liquid.

CARBON MONOXIDE (“the silent killer”)

Carbon monoxide is a colorless, odorless, tasteless gas produced by burning gas, wood, propane, charcoal or other fuel. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in headaches, dizziness, weakness, nausea, vomiting, sleepiness, confusion, loss of consciousness or death. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family, or others:

- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of the appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning. Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.

Do not use gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill. Keep all such substances and liquids well away from appliance when in use.

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Our mission was simple...

Design the one smoker to rule them all, old-school meets new-school, something amateurs and BBQ Champions alike would covet. They said it couldn't be done, but our one-of-a-kind Cletus™ design proves you can indeed have it all; hardwood log and/or pellet fueled? Roger that. Charcoal? Check. Electronic and Manual pellet hopper feed system? Yep. Heavy-duty, made in the USA construction? 10-4.

Each Cletus™ Smoker is handcrafted in the USA by Expert BBQ Pitmasters and Pit Builders using heavy-gauge US steel construction and comes equipped with the latest electronic BBQ tech for a masterful blend of craftsmanship, experience, science, and red-blooded American Pride. Our unique reverse flow, dual design provides the ease of using a wood pellet or stick burner.

Simultaneously, the innovative reverse air-flow system evenly distributes gorgeous smoky deliciousness and heat across the cooking surface. Too good to be true, you say? Yeah, we get that a lot.

Thank you Kindly for your support y'all now let's get cooking!

Food is Family, Welcome to ours!

Parts & Specs

CLETUS 2.4 Pellet Only

List of Features / Dimensions / Details:

- 528 sq. in. total cooking area
- Overall Dimensions: 59"H x 43"L x 34"W
- Smoker Dimensions : 24" x 36"
- Net Weight: 150 lbs.

CLETUS 3.0 Pellet and Off-set

List of Features / Dimensions / Details:

- 864 sq. in. total cooking area
- Overall Dimensions: 45"H x 69"L x 36"W
- Smoker Dimensions : 36" x 24"
- Wood Fire Box Dimension: 18" x 18"
- Net Weight: 300 lbs.

CLETUS 3.1 Pellet and Off-set

List of Features / Dimensions / Details:

- 1,769 sq. in. total cooking area
- Overall Dimensions: 69"H x 80"L x 42"W
- Smoker Dimensions : 36" x 42"
- Wood Fire Box Dimension: 20" x 20"
- Net Weight: 500 lbs.

Features

- Smoke setting and grill setting
- Stainless Steel Stay Cool Handles
- 36,000 BTU output
- WIFI / Bluetooth controller with individual temperature charting
- 15-minute shut down cycle

Under the Hood (Smoker Body):

- Heavy duty steel sliding heat deflectors
- Heavy duty steel drip pans
- 9-hole burn pot with raised auger feed location to prevent burn backs
- Included in the Box:
 - Fully Assembled Smoker
 - Two (2) 4-foot Meat Temperature Probes (6 probe capacity)
 - One (1) 6-foot RTD Temperature Probe
- Temperature Control:
 - Temperature Range: 160°F – 550°F
 - 600°F Max Temperature
 - Low end smoke setting for temperatures below 200°F
 - Smart controller regulates set temperature within 5°F – 10°F
 - Cloud based firmware updates, guaranteed
- Fire Box (Offset Smoking):
 - Easy slide out ash pan in fire box
 - Dual Stack Reverse Flow Draft with heavy duty isolation dampers

- Getting Started:
 - Use approximately 3 – 5 pounds of charcoal in the firebox to get it started and then add your favorite wood chunks or split logs. Recommended log size is 10 – 14 inches.
- Pellet (Pellet Smoking):
 - Large Pellet Hopper Capacity (35 lb.)
 - Pellet Dump for easy pellet removal
 - Manual pellet feed option
 - Heavy Duty .52 Amp Pellet Auger Motor
 - Hot flash ceramic ignition system
- Construction Features :
 - Smoker Wall Firebox Thickness: 3/16” American Made Plate Steel
 - Heavy duty slide out/removable expanded steel grate
 - Painted with high temperature heat treated powder coating paint
 - All painted surfaces should be cleaned by using a rag and warm soapy water (for touch up paint please E-Mail orders@brocmarbbq.com)
 - Mounted to durable steel wheels and swivel casters
 - Probe port hole to prevent wire damage
- Power Source:
 - 110v AC GFCI outlet (NEC compliant safety standard) Fuel:
 - Pellet Smoker side runs on 100% natural hardwood pellets
 - Offset Smoker side runs on dry, clean hardwoods and charcoal



Cletus 3.0





















Cletus 3.1



Cletus 2.4

BROCMAR SMOKER CAPACITY CHART

CLETUS 2.4 PELLET ONLY CAPACITY	NO CAPACITY	TEN 3 ^L _B	THREE 18 ^L _B	6 RACKS	10 RACKS	SIX 8 ^L _B
★	whole hog 	chickens 	briskets 	spare ribs 	baby back ribs 	pork butts 
CLETUS 3.0	ONE 65 ^L _B	SIX 3 ^L _B	FOUR 18 ^L _B	8 RACKS	12 RACKS	SEVEN 8 ^L _B
★	whole hog 	chickens 	briskets 	spare ribs 	baby back ribs 	pork butts 
CLETUS 3.1	ONE 75 ^L _B	TEN 3 ^L _B	SEVEN 18 ^L _B	14 RACKS	24 RACKS	ELEVEN 8 ^L _B
★	whole hog 	chickens 	briskets 	spare ribs 	baby back ribs 	pork butts 

Operating Instructions

ASSEMBLY PREPARATION

Need to complete if the customer has not selected last mile delivery service for the smoker stacks
 Make sure all packaging is removed.
 Make sure to check inside off set fire box, pellet hopper and cooking chamber before use
 Make sure burn pot heat deflector is installed and seated over burn pot.
 Make sure heat baffle and sear plate are seated properly before use

Tools required for assembly
 Ratchet and Socket size 9/16"
 9/16" Wrench

GRILL ENVIRONMENT

1. Where to set-up the grill

With all outdoor appliances, outside weather conditions play a big part in the performance of your grill and the cooking time needed to perfect your meals.

All Cletus units should keep a minimum clearance of 24 inches from combustible constructions, and this clearance must be maintained while the grill is operational. This appliance must not be placed under overhead combustible ceiling or overhang. Keep your grill in an area clear from combustible materials, gasoline and other flammable vapors and liquids.

2. Cold Weather Cooking

As it becomes cooler outside, that does not mean that grilling season is over! The crisp cool air and heavenly aroma of smoked foods will help cure your winter blues.

Follow these suggestions on how to enjoy your grill throughout the cooler months:

- If smoking at low temperatures fails, increase the temperature slightly to achieve the same results.
- Organize – Get everything you require ready in the kitchen before you head outdoors. During the winter, move your grill to an area that is out of the wind and direct cold. Check local bylaws regarding the proximity of your grill in relation to your home and/or other structures. Put everything you need on a tray, bundle up tight, and get it done!
- To help keep track of the outside temperature, place an outdoor thermometer close to your cooking area. Keep a log or history of what you cooked, the outdoor temperature, and the cooking time. This will help later down the road to help you determine what to cook and how long it will take.
- In very cold weather, increase your preheating time by at least 20 minutes.
- Avoid lifting the lid any more than necessary. Cold gusts of wind can completely cool your grill temperature. Be flexible with your serving time; add about 10 – 15 minutes extra cooking time each time you open the lid.
- Have a heated platter or a dish cover ready to keep your food warm while making the trip back inside.
- Ideal foods for winter cooking are those that require little attention, such as roasts, whole chickens, ribs, and turkey.

Make your meal preparation even easier by adding simple items such as vegetables and potatoes.

3. Warm Weather Cooking

As it becomes warmer outdoors, the cooking time will decrease.

Follow these few suggestions on how to enjoy your grill throughout the hot months:

- Adjust your cooking temperatures downward. This helps to avoid unwanted flare-ups.
- Use a meat thermometer to determine the internal temperature of your foods. This helps in preventing your meat from over cooking and drying out.
- Even in hot weather it is still better to cook with the lid of your grill down.
- You can keep foods hot by wrapping them in foil, and placing them in an insulated cooler. Stuff crumpled up newspaper around the foil and this will keep food hot for 3 to 4 hours.

4. Leveling the Smoker

To level the smoker, stand in front of the cooking chamber door and place a level on the lower shelf to help you level the smoker. You need to level the smoker from front to back and not side to side. Leveling the smoker from side to side will offset the slope that is built in to the smoker and could cause the grease to run towards the firebox.

5. Smoker Start Up Procedures

The Brocmar smoker set up procedures are only our recommended settings. Please note, these settings will vary based on a number of circumstances such as type of wood, outdoor temperature, area of the country, elevation, ect. You will find your sweet spot for your unit based on your backyard and make the adjustments that work best for you. Please use our settings as a base guide line to get started.

5.1 Wood Pellet only recommended set up

(based on standing in front of the smoker facing the lid)

Follow the pellet controller start up sequence found on 12

Adjust the baffle located on top of the smoke stack closest to pellet hopper the open position to leave about a 1" gap between the edge of the smoke stack and the end of adjustable baffle located on top of the smoke stack. This will control the rate of airflow through the smoker.

The opposite smoke stack adjustable baffle should be closed. When doing this make sure the fire box door is closed and secured to include both adjustable air flow baffles on the front and back side of the wood fire box. This applies only to the combination smoker (Cletus 3.0 or 3.1)

To set up your smoker heat baffle plate to achieve reverse flow smoking conditions. Pull the L handle towards the pellet feeder closest to the front until the heat baffle touches the left side of the inner smoker wall closest to the pellet feeder. This will leave a gap on the opposite side of the smoker for smoke to flow down, up and back across the cooking surface.

Your Cletus unit has a second baffle with a series of holes that will allow for direct heat to the cooking surface for searing or grilling. You will want to make sure these holes are closed as to not allow for smoke or heat to escape while cooking with the reverse flow method. The second L handle allows for easy adjustments to open and closing the sear plate. Set the desired smoking temperature on your pellet feeder controller You are all set to smoke with your Cletus pellet smoker in reverse flow set up

5.2 Off Set Wood Fired only recommended set up

(based on standing in front of the smoker facing the lid)

Follow the off-set wood fired start up sequence found on 11

Adjust the baffle located on top of the smoke stack closest to wood fire box to the open position to leave about a 3" gap between the edge of the smoke stack and the end of adjustable baffle located on top of the smoke stack. This will control the rate of airflow through the smoker along with the fore box air intake baffles. The opposite smoke stack adjustable baffle should be closed. This applies only to the combination smoker (Cletus 3.0 or 3.1) You will have two (2) adjustable air intake baffles on the fire box. One (1) on the front and one (1) on the back side. These are going to be your main airflow and heat adjustment during the smoking process. Tip: when making these adjustments you will need to wait for the temperature to settle. We recommend to not make a bunch of little adjustments all at the same time. You will find the sweet spot for your backyard when smoking with the offset. Open both adjustable baffles on the fire box to half open. Note: warmer months this may be closed to quarter open setting. Colder months this may be full open to three quarters. The thickness of the unit and design will allow for the smoker to stay at a stable temperature but offset smokers require adjustments throughout the smoking process To set up your smoker heat baffle plate to achieve reverse flow smoking conditions. Push the L handle towards the wood fire box until the heat baffle touches the right side of the inner smoker wall closest to the pellet feeder. This will leave a gap on the opposite side of the smoker for smoke to flow down, up and back across the cooking surface. Your Cletus unit has a second baffle with a series of holes that will allow for direct heat to the cooking surface. This is not recommended to be open while using the offset. You will want to make sure these holes are closed as to not allow for smoke or heat to escape while cooking with the reverse flow method. The second L handle allows for easy adjustments to open and closing the sear plate. You are all set to smoke with your Cletus offset smoker in reverse flow set up

5.3 Dual Combination Wood Pellet and Offset Smoking recommended set up

(based on standing in front of the smoker facing the lid)

Follow the pellet controller start up sequence found on 12

Follow the off-set wood fired start up sequence found on page xxx Adjust the baffle located on top of the smoke stack closest to pellet hopper the open position to leave about a 2" gap between the edge of the smoke stack and the end of adjustable baffle located on top of the smoke stack. This will control the rate of airflow through the smoker. Adjust the second smoke stack adjustable baffle located on top of the smoke stack closest to offset the open position to leave about a 2" gap between the edge of the smoke stack and the end of adjustable baffle located on top of the smoke stack. This applies only to the combination smoker (Cletus 3.0 or 3.1) To set up the Cletus smoker for the dual combination smoking setting. Use the L handle to move the adjustable heat baffle so that it is positioned in the center to allow for smoke, heat and airflow gaps on either side of the smoker walls. There is a heat baffle angled down on the right side under the adjustable heat baffle located on the fire box that you can see internally. You will want to make sure that the adjustable heat shield covers the heat baffle approximately 2"

Your Cletus unit has a second baffle with a series of holes that will allow for direct heat to the cooking surface for searing or grilling. You will want to make sure these holes are closed as to not allow for smoke or heat to escape while cooking with the reverse flow method. The second L handle allows for easy adjustments to open and closing the sear plate. Set the desired smoking temperature on your pellet feeder controller Adjust the two (2) adjustable air intake baffles on the fire box. One (1) on the front and one (1) on the back side. These are going to be your main airflow and heat adjustment during the smoking process. You will not require as much air flow when smoking with the dual combination smoker set up as this is pellet assisted with the auger fan. We recommend to starting with the two (2) fire box airflow baffles set to quarter open.

You are all set to smoke with the ease and control of a pellet feeder and the traditional flavors of a offset smoker. Set your desired temperature, add a few lumps of natural charcoal, wood chunk's or wood splits. Let Cletus do the work for you. Add your lumps of natural charcoal, wood chunk's or wood splits thought the cooking process. The advantage is as the smoking process continues and you are ready to switch mid smoke to either 100% pellet smoker or 100% off set smoker by making the external adjustments. This can be accomplished by making the heat baffle adjustments as listed above or what you find as best suited for your backyard.

6. Operating the Firebox (Offset Smoking)

Building Your Fire

Start with the firebox door, main damper and chimney damper in the open position. This will increase airflow and accelerate the fire building process.

It is preferable to start with a charcoal base. Once you have a hot bed of charcoal, place two pieces of wood onto charcoal and close the firebox doors.

Fuel Options

Natural Charcoal (Do NOT use ready to light charcoal), Wood Chunks, Wood Splits up to 14”.

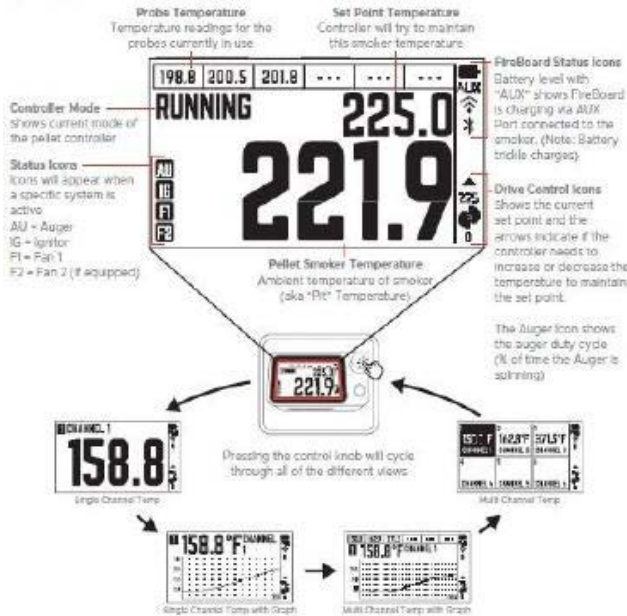
7. Operating the Pellet Smoker

Initial Start-up (No Pellets in the Auger)

1. Open the door and remove any grill grates, grease drain pan and heat baffle from inside the grill.
2. Plug the power cord into an appropriate, grounded electrical outlet. 15- 20 Amp GFCI (20 Amp preferred)
3. Open the pellet hopper lid and locate the auger. Make sure there are no foreign objects in the auger and fill hopper with pellets. Turn the power “on,”(Bottom button on fireboard Controller). The controller will read “stand-by mode” then push and hold the upper knob (a menu will appear). Turn knob to highlight “Pellet”. Then push the knob to bring the pellet menu up. Turn knob to Prime pellet and push the knob. The auger will run for 60 seconds. Repeat process until pellets feed into the burn pot. (NOTE – the screen will automatically return to standby screen .)
4. Once a few pellets reach the burn pot, let screen return to standby and push the knob to start normal mode . Hot Rod will glow red. DO NOT TOUCH IT!
5. Once smoke is visible, replace heat diffuser, drip pan, and grate. Close lid and set the controller temperature to 350°F by turning the knob on the pellet controller or on your Apple or Android device in the App.
6. Once temperature reaches 350°F, run for 15 minutes.
7. After 15 min at 350°, open lid/door and turn controller off (Bottom button on front of fireboard) to initiate the 15 minute shutdown cycle (screen will read “Cooldown”. Afterwards, be sure all pellets are extinguished.

Using the Controller's Pellet View

The Pellet View provides all the information you need to run the pellet controller. Pressing the control knob will cycle through the FireBoard's other screen views.



Connecting Pellet Smoker to the FireBoard App

Turn on pellet smoker by pressing the Power Button below the Control Knob

1 Download the FireBoard® App

Our app can be found in the Apple App Store or Google Play under "FireBoard®". You can then setup a free FireBoard Account via the app.



2 Add the FireBoard to your account

After downloading the app, you should be able to add your FireBoard under settings > Add FireBoard (the app will scan for devices automatically, via Bluetooth). The Serial Number shown in the app should match the Serial Number on the back of the FireBoard.

3 Configure your wireless network

In the app, you should now see your FireBoard listed in your devices, and can proceed to edit its settings. Under Device > Manage WiFi, you can enter your Wireless name & password. This can take up to a minute to complete.

Using the Pellet Controller

Turn on pellet smoker by pressing the Power Button below the Control Knob

1 Press the Control Knob to start

You can also turn the control knob before pressing to scroll through different options. Once your selection is on screen, press the control knob to start.

2 Setting a Set Point Temperature

Turning the control knob changes the set point temperature. Once you have found your desired temperature, leave it on screen and the pellet controller will start working to reach and maintain the set point temperature.

3 Monitor your cook and make any adjustments as needed

Turn the Control Knob to make any adjustments to the set point in the pellet view or use the FireBoard App from virtually anywhere.

Probe Failure: Use Probe to turn the auger and advance pellets to the burn pot. This step is necessary if the grill runs out of pellets.

Using the FireBoard App

Not only does the FireBoard app allow you to monitor and control your pellet grill from virtually anywhere, it creates graphs of your sessions, allows you to add notes and images to your sessions, share your sessions, and look back at previous sessions.

Dashboard View with Drive Controls



Setting up alerts

Multiple alerts can be configured for each channel via the Dashboard view. Just tap the channel you wish to configure. Multiple phone numbers and emails can be added for notifications. The alerts have the following parameters:

Max/Min Temp	Thresholds for alert condition (one or both can be set)	Minutes Duffer	Alerts will not fire unless conditions exist longer than this value. Default value is 5.0.
Email, Text & In-App Notifications	Toggle your notification preferences on.	Minutes Delay	Specify how many alerts will fire at once and conditions are triggered.
Custom Start/End Times	Define when alerts are active (alerts will fire only inside of this time window). By default, this window is all day.	Don't forget to add your Email, Text and In-App Notifications preferences in your account settings.	

FireBoard Drive Programs

Drive Programs take the FireBoard's functionality to the next level by smartly managing a temperature profile throughout a session. Basically, programs are a series of steps that tell the FireBoard what temperature to maintain and for how long, based on temperature, time, or both. All steps require a set point temperature to be entered.

Creating a Drive Program

Open the Programs Tab and Tap Add Drive Programs. As a shortcut, we provide quick links to start a program based on time, temperature, or custom criteria. Your choice will pre-load default values into your program, but these can't be changed and modified at any time.

Temperature Based Steps - Setting a target temperature value for a step will tell the FireBoard to maintain the set point until the temperature of the selected channel reaches the value set.

Time Based Steps - Setting a time (duration) value for a step will tell the FireBoard to maintain the set point temperature until the specified amount of time has passed.

Combining Temperature & Time Into One Step - A step can have both a target temperature and duration; the first of the two conditions to be met will complete the step.

Hold Steps - By default, a Hold step is added to the end of created programs. This is intended to bring the set point temperature down to a reasonable temperature for holding meat after a cook. These steps can be removed if desired. To add a Hold step, simply toggle the Hold selector at the bottom of the last step in your program and enter a temperature.

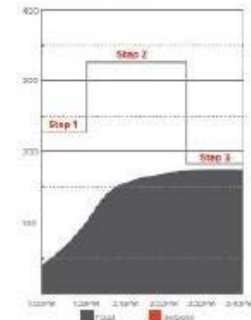
Example of a Custom Drive Program

Step 1: 225 for 20 minutes
This time based step will maintain a setpoint temperature of 225°F for 20 minutes before moving to the next step.

Step 2: 325 until target temp is 165
This temperature based step will increase the setpoint temperature to 325°F until the target temperature is 165°F.

Step 3: Hold at 160
The hold step is added to the last step of your program.

The example graph on the right shows what the program will look like on the dashboard.



Subsequent Start-up

1. Push power button (under the knob on front of fireboard) screen will say Normal . Push knob in one time and release and the pellet controller will initiate start-up.

2. Open lid/door until a flame is established in the burnpot. Once there is a flame, close the lid/door to allow the temperature to increase.
3. After the cook is finished, clean grates, open the door/lid and turn the power “off”. It will run a 15 min shutdown cycle in order to burn off any remaining pellets.

When going from a high temperature to a lower temperature, open the lid and allow the heat to escape in order for the grill to reach the desired temperature. If temperature is continuously higher than desired, an increase in ventilation is required for your application.

If the auger fan and/or induction fan are not working properly please contact your dealer for further instructions.

Although, if the grill fails to light or if the fire in the firepot goes out while cooking or smoking, follow these steps:

- 1) Turn the power off. Open the lid and remove all food, porcelain grill, grease drain pan, and heat baffle.
- 2) **IMPORTANT:** Remove all unburned pellets and ash from inside and around the firepot.
- 3) Before replacing the heat baffle, grease drain pan and porcelain grill, restart the grill and confirm that the ignition cycle is working. (The hot rod should begin to turn red and pellets should fall into the firepot from the auger tube.)
- 4) If this procedure is not successful, refer to the Manual Lighting Instructions.

Manual Lighting Instructions

If the hot rod only is not operating, the grill can still be used to cook and smoke using the manual lighting procedure.

Manual Lighting Procedures

1. Making sure the power switch is set to OFF and the hot rod connector (refer to red/white wire on wiring diagram) is disconnected, plug the power cord into an appropriate, grounded electrical outlet and switch it back ON.
2. If the control box doesn't power up, the fuse located on the front of the control box may need to be replaced.
3. Open the pellet hopper and fill with BBQ PELLETS.
WARNING! Never use heating fuel pellets in the grill.
4. Remove the porcelain grill, grease drain pan and heat baffle to expose the fire pot in the bottom of the grill.
5. Pour 1 / 4 cup of BBQ PELLETS into the fire pot.
6. Squirt 2 tablespoons of lighter fluid on the pellets in the fire pot or use a propane torch to light the pellets.
7. Light the lighter fluid with a fireplace match or a long-reach butane lighter.
WARNING! NEVER SQUIRT LIGHTER FLUID INTO A BURNING FIRE OR A HOT FIRE POT. THE LIGHTER FLUID CONTAINER COULD EXPLODE AND CAUSE SERIOUS INJURY.
8. Let the lighter fluid and pellets burn for approximately 4 minutes.
9. After assuring the pellets have ignited, install the heat baffle, grease drain pan and porcelain grill back in place.
10. Turn the power switch on and set the temperature to any setting desired. With the door closed, let the grill pre-heat for approximately 15 minutes before placing food in the grill.

Troubleshooting

Q: Why don't I see much smoke?

A: Even though the smoke may not be visible at times, it will still provide the smoke flavor on the foods being cooked. As with all other pellet grills, the amount of visible smoke is light. If you desire a larger amount of smoke and/or a smokier flavored food, we recommend using the Smoke Daddy Cold Smoke Generator which produces a cold smoke and can be used with any wood fuels of your choice.

Q: My Controller reads "Error," how do I fix this?

A: When the controller reads "error," the electrical connection within the RTD Probe wire is not being made. Check the black plastic snap connector that runs directly from the probe itself. If the connection is fine, take off the controller and be sure both RTD wire leads are connected to the green terminal correctly. After checking the connection, if controller continues to read "error" contact your dealer.

Q: Controller is unresponsive or is not maintaining my set temperature. What do I do?

A: Push the "Off" button in order for it to go into the shutdown cycle. Then, either quickly remove the fuse or unplug the hopper assembly, wait 5 seconds, then turn on the controller. This will reset the controller to factory settings. If controller continues to malfunction, please contact your dealer.

Q: Why is there smoke coming from the hopper?

A: There is smoke coming from the hopper due to a slight burn-back with the pellets down the auger tube. In order to solve this, set the controller to Standby (STBY) and push the "FEED" button for approx. 2 min. Afterwards, set the controller to the temperature you had originally desired or "OFF". This occurs usually when starting at a high temperature to low temperature too quickly.

Cleaning and Maintenance

It is important to regularly clean and maintain your Cletus Smoker. After each use the burn pot should be emptied and any grease build up should be removed. This will greatly reduce the chance for any unwanted flavors or tasted on your food and any flare ups or grease fires within your unit.

It is also important to clean regularly as to not void your 5-year warranty.

Your Cletus Smoker comes equipped with greased fittings on the fire box and the lid. These fittings should clean and re lubricated every few months.

Return Policy

If you need to make a return, please review our return + refund policies below.

Please note: We only accept returns for defective product within the manufacturer's warranty/expiration period, or within 90 days of order shipment, whichever is less. If you feel you qualify for a return, read the details below and email orders@brocmarbbq.com Please include your first/last name and order # so we can better assist you.

BINDING TERMS AND CONDITIONS OF SALE AND RETURN POLICY

The following are the terms and conditions ("Terms and Conditions") for the sale of products ("Products") by brocmarbbq.com, an interactive online store operated by BMSH Foods, LLC., to its Customers ("Customers" or "Customer"). These Terms and Conditions govern all transactions by and with the Customer.

1. ACCEPTANCE AND CANCELLATION OF ORDERS

All orders are subject to acceptance by BMSH Foods or a duly authorized agent of BMSH Foods and to completion of payment in full by the Customer. Orders accepted by BMSH Foods may only be cancelled by the Customer pursuant to the [Cancellation Policy](#) on this Website.

2. RETURNS

The Customer must contact BMSH Foods/Brocmarbbq.com for a Return Authorization and Approval, and receive the approval from Brocmarbbq.com, prior to any Return.

Returns are accepted only for defective product, though returns may potentially be accepted for other reasons if agreed to by BMSH Foods/Brocmarbbq.com. To request a return, email orders@brocmarbbq.com to start the process.

Authorized Returns must be made within the manufacturer warranty period, or within a maximum 90 days from the date of shipment, whichever is less. If product is returned without an email confirming the Return Authorization from BMSH Foods/Brocmarbbq.com ,it will not be accepted and no refund will be issued.

If BMSH Foods/Brocmarbbq.com agrees to accept a return, return freight charges must be prepaid by Customer. Addressing/shipping instructions will be provided by BMSH Foods/Brocmarbbq.com at the time of issuance of a Return Authorization.

BMSH Foods/Brocmarbbq.com will not accept COD shipments.

Some products may require return directly to the manufacturer.

After the expiration of the manufacturer warranty period, or after 90 days from the date of shipment, whichever is less, the product cannot be returned to BMSH Foods/Brocmarbbq.com and no returns will be accepted. Thereafter, any defective product issues must be raised directly with the manufacturer under any applicable warranty, if any.

All returns must be in the original packaging and will not be accepted without original packaging.

3. **RESTOCKING FEE AND REFUND**

If BMSH Foods/Brocmarbbq.com agrees to a return or refund, and an item is returned to BMSH Foods's warehouse for a refund or credit, **you will be assessed a 10% restocking fee (ten percent of the purchase price) before credit or refund is issued.**

The 10% restocking fee will be deducted from the refund to the credit card provided during registration and/or checkout, or the fee will be deducted prior to issuing a credit or refund. Customer is also responsible for all shipping/delivery charges to return the order to the BMSH Foods's warehouse.

Refunds do not include any original shipping fees, and **will include the purchase price of the product only.**

Returned items must be in original, brand-new condition, showing no signs of wear or use or scrapes or damage to the item or its collateral materials.

Returned Items must also include all original packaging, manuals, warranties and accessories. If the item is not returned in complete and new condition, your return may be rejected or will be subject to a return handling charge **in addition** to the 10% restocking fee.

Detailed additional return handling charges are described hereinbelow. Your refund will be processed upon evaluation of your returned item. Refunds are made for product value only, excluding shipping and handling charges.

4. **DETAILED RETURN HANDLING CHARGES**

If an item is returned damaged or missing collateral items or documentation, the return can be refused, or a handling charge in addition to the 10% restocking fee may be assessed per the following general guidelines.

Packaging damage: \$25.00; Manual \$10.00; missing or filled out and submitted warranty card \$50.00; missing collateral items and other issues: per BMSH Foods/Brocmarbbq.com evaluation and discretion.

5. **PRICES**

Orders are filled at the prices in effect at the time of the order and acceptance. The online product pages reflect the latest pricing information available. Prices are subject to change without notice. Prices are subject to increase in the event of an increase in BMSH Foods's costs or other circumstances beyond BMSH Foods's reasonable control. Prices are exclusive of taxes, impositions and other charges, including sales, use, excise, value-added and similar taxes or charges imposed by any government authority, international shipping charges, forwarding agent's and broker's fees, bank fees, consular fees, and document fees.

6. **TERMS OF PAYMENT**

All payments must be made in United States dollars, by credit card, PayPal. Credit cards accepted include MasterCard, VISA, Discover, and American Express. Credit Card billing information must be verified on new Customers prior to shipment of order. Customer agrees to pay by credit card the entire net amount

of each purchase from BMSH Foods at the time of placing the order, and the card will be charged and payment made and received at that time. If Customer fails to make payment when due, or consideration fails at a later time, BMSH Foods may pursue any legal or equitable remedies, in which event BMSH Foods will be entitled to reimbursement of costs for collection and reasonable attorneys' fees.

7. SALES TAX

US Shipments

When required by law BMSH Foods will collect Federal, State and/or Local sale, use, excise, and other taxes that apply to a Customer's shipment. These taxes are in addition to the purchase price of the Products subject to an order. Customer will remit the correct tax unless Customer is tax exempt and BMSH Foods has a valid signed tax exemption certificate on file.

INTERNATIONAL Shipments

All applicable VAT, PST, HST, and/or GST charges along with brokerage fees will be the responsibility of the Customer and due at the time of delivery.

8. DELIVERY AND TITLE

All shipments by BMSH Foods are either from its facility or drop shipped direct from the manufacturer. Shipping charges are to be paid by the Customer in advance, and at the time of placing the order. Delivery of the Products to the carrier by BMSH Foods or the manufacturer will constitute delivery to Customer and title and risk of loss will pass to Customer. Customer acknowledges that estimated delivery dates provided by BMSH Foods, if any, are estimates only and that BMSH Foods will not be liable for failure to deliver on such dates. Selection of the carrier will be made by BMSH Foods. BMSH Foods reserves the right to make deliveries in installments. Delay in delivery of one installment will not entitle Customer to cancel any other installment(s). Delivery of any installment of Products within thirty (30) days after the date requested will constitute a timely delivery. Delivery of a quantity that varies from the quantity specified shall not relieve Customer of the obligation to accept delivery and pay for the Products delivered.

9. BMSH FOODS/BROCMARBBQ.COM 'LIMITED WARRANTY

BMSH Foods agrees to transfer to Customer whatever transferable warranties BMSH Foods receives from the manufacturer of Products sold to Customer. BMSH Foods makes no other warranty, express or implied, with respect to the Products. **IN PARTICULAR, BMSH FOODS MAKES NO WARRANTY RESPECTING THE MERCHANTABILITY OF THE PRODUCTS OR THEIR SUITABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE OR USE.** BMSH Foods's liability arising out of any sale of products to Customer is expressly limited to either (1) Refund of the purchase price paid by Customer for such Products (without interest), or (2) Repair and/or replacement of such Products, at BMSH Foods's election, with such remedies exclusive and in lieu of all others. This warranty is in lieu of any and all other warranties, whether oral, written, expressed, implied or statutory. Implied warranties of fitness for a particular purpose and merchantability are specifically excluded and shall not apply. Customer's obligations and BMSH Foods's remedies with respect to defective or nonconforming products, are solely and exclusively as stated herein. Furthermore, no warranty will apply if the Product has been subject to misuse, neglect, accident, modification, sold to another party, or has been altered in any way.

10. LIMITATION OF LIABILITIES

IN NO EVENT SHALL BMSH FOODS BE LIABLE FOR ANY SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY NATURE including, but not limited to, damages resulting from loss of profit or revenue, recall costs, claims for usage interruptions, installation or removal costs, costs of substitute products, property damage, personal injury, death or legal expenses. Customer's recovery from BMSH Foods for any claim shall not exceed the purchase price paid by Customer for the goods, irrespective of the nature of the claim, whether in warranty, contract or otherwise.

9. PRODUCT SAFETY NOTICE

BMSH Foods does not determine the specifications or conduct any performance or safety testing of any Products that it sells. Specification and instruction sheets provided to Customers are produced by the manufacturer. BMSH Foods does not participate in any product safety engineering, product safety review or product safety testing. BMSH Foods cannot provide any safety testing, safety evaluation or safety engineering services.

11. STATEMENTS AND ADVICE

If statements or advice, technical or otherwise, are offered or given to Customer, such statements or advice will be deemed to be given as an accommodation to Customer and without charge. BMSH Foods shall have no responsibility or liability for the content or use of such statements or advice. BMSH Foods Customer support is provided by telephone and, therefore, extremely limited in scope which prevents us from the direct participation in the design and use of any Customer products. We do not conduct product suitability studies or engineering or safety reviews of products that we sell.

12. **FORCE MAJEURE**

BMSH Foods will not be liable for delays in delivery or for failure to perform its obligations due to causes beyond its reasonable control including, but not limited to, product allocations, material shortages, labor disputes, transportation delays, unforeseen circumstances, acts of God, acts or omissions of other parties, acts or omissions of civil or military authorities, Government priorities, fires, strikes, floods, severe weather conditions, computer interruptions, terrorism, epidemics, quarantine restrictions, riots or war. BMSH Foods's time for delivery or performance will be extended by the period of such delay or BMSH Foods may, at its option, cancel any order or remaining part thereof, without liability by giving notice to Customer.

13. **GENERAL**

The Terms and Conditions may not be modified or cancelled without BMSH Foods's written agreement. Accordingly, goods furnished by BMSH Foods are sold only on the Terms and Conditions stated herein. The sale of Products hereunder will be governed by the Terms and Conditions, notwithstanding contrary or additional terms and conditions in any order purchase order, planning schedule, acknowledgment, confirmation or any other form or document issued by either party affecting the purchase and/or sale of Products. Notwithstanding any terms and conditions on Customer's order, the Terms and Conditions on this Website control and all different or additional terms and conditions contained in any Customer Documents are hereby objected to by BMSH Foods. BMSH Foods's performance of any contract is expressly made conditional on Customer's agreement to BMSH Foods's Terms and Conditions of Sale, unless otherwise specifically agreed upon in writing by BMSH Foods. In the absence of such agreement, commencement of performance and/or delivery shall be for Customer's convenience only and shall not be deemed or construed to be acceptance of Customer's terms and conditions or any of them. If a contract is not earlier formed by mutual agreement in writing, acceptance by Customer of any goods or services shall be deemed acceptance by Customer of the terms and conditions stated herein. No rights, duties, agreements or obligations hereunder, may be assigned or transferred by operation of law, merger or otherwise, without the prior written consent of BMSH Foods. The obligations, rights, terms and conditions hereof will be binding on the parties hereto and their respective successors and assigns. The waiver or breach of any term, condition or covenant hereof, or default under any provision hereof, will not be deemed to constitute a waiver of any other term, condition, or covenant contained herein, or of any subsequent breach or default of any kind or nature. Any provision hereof which is prohibited or unenforceable in any jurisdiction shall, as to such jurisdiction, be ineffective to the extent of such prohibition or unenforceability without invalidating the remaining provisions hereof in that jurisdiction, or affecting the validity or enforceability of such provision in any other jurisdiction. The Terms and Conditions will be governed by and construed in accordance with the laws of the state of Pennsylvania and the applicable laws of the United States. To request a return, email orders@brocmarbbq.com to start the process.

Tips and Techniques

Follow these helpful tips and techniques, passed on from friends, our staff, and customers just like you, to become more familiar with your smokers / grill.

1. **FOOD SAFETY**

- Keep everything in the kitchen and cooking area clean. Use different platters and utensils for the cooked meat than the ones you used to prepare or transport the raw meat out to the grill. This will prevent cross contamination of bacteria. Each marinade or basting sauce should have its own utensil.
- Keep hot foods hot 140F, and keep cold foods cold 37F
- A marinade should never be saved to use at a later time. If you are going to use it to serve with your meat, be sure to bring it to a boil before serving.


































- Cooked foods should not be left out in the heat for more than an hour. Do not leave hot foods out of refrigeration for more than two hours.
- Defrost and marinate meats by refrigeration. Do not thaw meat at room temperature or on a counter top. Bacteria can grow and multiply rapidly in warm, moist foods. Wash hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish and poultry.

2. COOKING PREPARATION

- When switching from a high temperature to a low temperature, lift the lid and leave it open until the actual temperature is close to your desired temperature. This speed up the process and ensures the fire will not go out.
- Be prepared This refers to preparing the cooking recipe, fuel, accessories, utensils, and all ingredients you require at grill side before you start cooking. Also, read the entire recipe, start to finish, before lighting the grill.
- A BBQ floor mat is very useful. Due to food handling accidents and cooking spatter, a BBQ floor mat would protect a deck, patio, or stone platform from the possibility of grease stains or accidental spills.

3. GRILLING TIPS AND TECHNIQUES

- To infuse more smoke flavor into your meats, cook longer and at lower temperatures (also known as low and slow). Meat will close its fibers after it reaches an internal temperature of 120 degrees F. Misting, or mopping, are great ways to keep meat from drying out.
- While searing your meats, cook with the lid down. Always use a meat thermometer to determine the internal temperature of the foods you are cooking. Smoking foods with hardwood pellets, charcoal or wood splits will turn meats and poultry pink. The band of pink (after cooking) is referred to as a smoke ring and is highly acknowledged by pit masters and chefs alike
- Sugar-based sauces are best applied near the end of cooking to prevent burning and flare-ups.
- Leave open space between the foods and the extremities of the barrel for proper heat flow. Food on a crowded grill will require more cooking time.
- Use a set of long-handled tongs for turning meats, and a spatula for turning burgers and fish. Using a piercing utensil, such as a fork, will prick the meat and allow the juices to escape.
- Foods in deep casserole dishes will require more time to cook than a shallow baking pan.
- It's a good idea to put cooked food onto a heated platter, keeping the food warm. Red meats, such as steak and roasts, benefit from resting for several minutes before serving. It allows the juices that were driven to the surface by heat to ease back to the center of the meat, adding more flavor.

 		<i>There are all types of wood for great BBQ! at Brocmar Smokehouse we recomand</i>						
	Beef	Chicken	Pork	Lamb	Seafood	Veggie	Wild Game	
Hickory								
Pecan								
Oak								
Apple								
Cherry								
Jack Daniel's Tennessee Whiskey								
Master Your Beef (blend of Oak, Pecan, Sugar Maple, and Black Walnut)								

MEAT TEMPERATURE CHART

*Holy Smoke!
That's Good.*



TYPES OF MEAT	COOKING TEMPERATURE	INTERNAL TEMPERATURE	LENGTH OF COOK
BRISKET	225-275	195- 205	1.5 HOURS PER POUND
PULLED PORK	220-300*	200-210*	8-12 HOURS
TURKEY	250-300*	165*	2.5- 3 HOURS
CHICKEN	250-300*	165*	1- 2 HOURS
STEAKS	350- 500*	RARE- 125* MED. RARE- 135* MED.- 145* MED. WELL- 155* WELL- 165*	

Warranty

BMSH Foods Cletus Five (5) Year
Non- Transferable Limited Warranty

This limited warranty covers the Brocmars Smokehouse Cletus Line of Pellet / Combination smoker / grill manufactured by BMSH Foods, LLC. The Brocmars Smokehouse Cletus Line of Pellet / Combination smoker / grill carries a five (5) year limited warranty from the date of purchase by the original owner against defects in material and workmanship when subjected to normal residential use. Limited warranty does not apply to paint, grill cover, or damage caused by corrosion.

Conditions of Limited Warranty

1. During the term of the limited warranty, BMSH Foods, LLC obligation shall be limited to replacement of covered, failed components. BMSH Foods will repair or replace parts returned to BMSH Foods, freight paid if the part(s) are found by BMSH Foods to be defective upon examination. BMSH Foods shall not be liable for transportation, charges labor cost or export duties.
2. BMSH Foods takes every precaution to utilize materials that prevent rust including the use of high temperature paint. In some cases with these procedures in place, the protective coatings can be damaged by various substances and conditions outside the control of BMSH Foods. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the items that can affect paint and metal coatings. For these reasons, the limited warranties DOES NOT COVER RUST OR OXIDATION.
3. The warranty is based on residential use. Warranty coverage does not apply to products used in commercial applications.

Exceptions to the Limited Warranty

There is no written or implied performance warranty on the Brocmar Smokehouse Cletus Line of Pellet / Combination smoker / grill. The manufacture has no control over the installation, operations, cleaning and maintenance, or type of fuel burned in the units. This limited warranty will not apply or nor will BMSH Foods assume responsibility if your product has been installed, operated, cleaned and maintained in strict accordance with the manufacture's instructions. The warranty does not cover damage or breakage due to misuse, improper handling or modifications. Neither the manufacture, nor the suppliers to the purchaser accepts responsibility, legal or otherwise, for the incidental or consequential damage to the property or persons resulting from the use of this product. Any warranty implied by law, including but not limited to implied warranties of merchantability or fitness, shall be limited to two (2) years from the date of the original purchase. Whether a claim is made against the manufacture based on breach of this warranty or any other type of warranty expressed or implied by law, manufacture shall in no event be liable for any special, indirect, consequential or other damages of any nature whatsoever in excess of the original purchase price of this product. All warranties by manufacture are set forth herein and no claim shall be made against manufacture or any oral warranty or representation.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitation of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

The limited warranty for five (5) years is in lieu of all other warranties expressed or implied, at law or otherwise, and BMSH Foods does not authorize any person or representative to assume BMSH Foods any obligation or liability in connection with the sales of this product. This means that no warranties, either expressed or implied, are extended to persons who purchase the product from anyone other than BMSH Foods or an authorized BMSH Foods distributor.

Procedure for Warranty Parts / Service

Please fill out and return inserted warranty card within 90 days from time of purchase or warranty is voidable.

Call BMSH Foods at 1.888.487.1223 and press 3 or send us an email to order@brocmarbbq.com for repair or replacement parts.

We will request the following information;

Purchaser's name, model and serial number of the grill and date of purchase

An accurate description of the problem.

