## Oklahoma Joe Smoker/Grill General Policy & Guidelines Blue River-Kansas City Baptist Association 816-795-1822 jenniferh@kcbaptist.org

## **Availability**

The smoker/grill is available for use by churches, associations, and missions cooperating with the Blue River-Kansas City Baptist Association and the Missouri Baptist Convention for the purpose of evangelism and outreach.

## **Reserving the Trailer**

Reservations for the smoker can be made from our website (<u>www.blueriver-kansascity.org</u>). Please check the calendar on the website for availability before making your request. The smoker will be scheduled on a first-come, first-served basis. Requests will not be taken over one year in advance.

## **Fees**

<u>Rental Fee</u> - There is a user's fee for use of the smoker. The fee is \$25. The fee must be received within 7 days of making your reservation in order for your reservation to be considered "confirmed".

<u>Deposit</u> - In addition to the user's fee, a \$150 cleaning deposit is required to encourage the care and preservation of the smoker/grill. Once the reservations has been made, the deposit must be received within 7 days before the reservation is considered confirmed. The deposit will be returned after your event once the smoker has been returned and received in good, clean condition. If the smoker has not been cleaned, the deposit will not be returned and that money used to pay for the smoker to be cleaned.

If the user's fee and deposit are not received, the reservation will be cancelled and the date will be made available to other groups. Please make checks payable to the BRKC Baptist Association and mail to 4041 NE Lakewood Way, Suite 260, Lee's Summit, MO 64064. Please make these two separate checks so the deposit check can be returned after the smoker is returned and checked-in.

## Responsibility

- The user of the Oklahoma Joe Smoker assumes full responsibility for the trailer and its contents from pick up to return. Please complete and return the Hold Harmless Agreement located at the bottom of this document.
- All users must have liability insurance.

- The user must make sure the smoker is clean and ready for the next church to use.
- Report any damage or problems immediately upon return of the trailer.

#### Pick-Up/Return

- A regular size pick-up with 2" trailer ball is required to transport the trailer. Brake and turn signal lights require a flat 4-prong connector which must be hooked up and used.
- The smoker is kept at Country Meadows Baptist Church, 4901 Lee's Summit Road, Kansas City, MO 64136. The trailer is to be picked up and returned to the same location unless other arrangements have been made in advance. Normally, the trailer is available to pick up after 1:00 p.m. on the day of use, and must be returned by 11:00 a.m. the following day. Other arrangements can be made, but please contact the association office about these exceptions.

## **Contents/Supplies**

- The smoker/grill will have two 20 lb propane tanks; one already connected to the system and one spare. When you return the smoker, please inform the office staff at the Association the status of the tanks.
- The smoker comes with a built-in table which covers the wood box. The supporting leg for the table is located on the left side of the grill. Pull the pin at the bottom of the leg; pull the table out and loosen the twist bolt and the leg will drop down; then re-tighten the bolt to secure the table.
- In the wood box there will be a specially designed poker to be used for opening the firebox door and for stirring the wood or coals. THIS COOKING TOOL IS VERY IMPORTANT. DO NOT LET IT GET LOST OR STOLEN.

## Firing Up The Grill

- 1. If at all possible, place the smoker in a position to get the wind draft from firebox to the front of the smoker.
- 2. Remove the safety pin from the firebox and open the lid. Next, open the draft door at the rear of the smoker. **NOTE** please put the safety pin in a secure place if it gets lost you will have to replace it. This pin keeps the door from bouncing up and down during transport.
- 3. Turn the screw knob to the left on the propane tank that is attached to the smoker. Open it all the way. The propane tank sits on the front of the smoker next to the spare tire.
- 4. Make sure the grate is placed at the bottom of the firebox.
- 5. Stuff a sheet of newspaper, a napkin or paper towel under the grate. Light the paper. There is a safety propane valve on the right of the firebox. Turn it to the right. Propane will flow to the fire and it will start.
- 6. Place wood on the grate through the raised lid or through the draft door.
- 7. SOME PRECAUTIONS ABOUT THE FIRE:
  - a. Sometimes on windy days a back draft can cause the fire to go out, especially right after starting the fire. You will need to keep a close watch on this. If the fire goes out, the propane is still on. Turn the safety valve off. If you open the firebox lid or the grill lid, it

- can cause a sudden rush of air to the embers, and any propane left in the cooking cylinder will cause a backfire. **THIS IS DANGEROUS!** It is best to get the fire going good before you close the firebox lid or the draft door.
- b. If you must change the propane tank during cooking, turn the propane tank off at the source. Turn the knob to the right until closed. Remove the empty tank by turning the handle to the right. It has a reverse thread as a safety feature.
- 8. Open the lid on the smoke stack by moving it to the right or left. This device and the rotating firebox damper help to control the temperature to the cooking area.

## **Cooking Cylinder**

- 1. Pull the safety pin from the lids for the cooking chamber. Again, put the pin in a safe place. It serves the same function as the firebox pin by keeping the lids from bouncing up and down during transport.
- 2. Raise the lids. The grills will look black. This is natural.
  - a. Hamburgers: Cook them at the right end of the smoker/grill the point closest to the fire. They need to be cooked at a very high temperature 400 to 450 degrees near the fire.
  - b. Hot Dogs: These just have to be warm. Place some heavy duty foil on the grill at the left end of the grill. Poke holes in the foil so the moisture can drain into the bottom of the cooking cylinder. There is a drain opening on the right side of the smoker; it will dispose of any grease or water from the meat.
  - c. Expensive cuts of meat: You will need to remember the difference in the heat at each end of the grill.

## Clean Up

- 1. **NEVER**, **NEVER** pour water into the firebox to put out the fire or coals. This procedure only gums up the propane holes on the bottom of the fire tube at the bottom of the firebox. It is very expensive to replace a fire tube.
- 2. If the cooker is still hot when you clean it, place the #3 galvanized wash tub below the firebox door. Fill it with water; then take the special poker and drag the unburned wood or charcoal into the water.
- 3. If the cooker has cooled before you clean it, use the poker to remove the grate through the firebox door on the top of the smoker. Take the curved side of the poker and remove the ashes and coals as well as any unburned wood or charcoal from the bottom of the firebox.
- 4. Replace the grate in the firebox and secure the firebox door.
- 5. Secure the table and the cooking cylinders, as well as the firebox cover.
- 6. You can wash the outside of the smoker/grill with a hose but DO NOT get water on the inside
- 7. Please make sure you contact the association office with the amount of propane left in each tank.

# **Association Contact Information**

If you have any questions or problems, please contact

Jennifer Hutton 816-795-1822 jenniferh@kcbaptist.org

# HOLD HARMLESS AGREEMENT TO BLUE RIVER-KANSAS CITY BAPTIST ASSOCIATION and MISSOURI BAPTIST CONVENTION

Church or Group Name:	
Address:	
City, State, Zip:	
Telephone:	
Pastor:	
Coordinator:	
Use Date:to:	
In consideration of the use of the smoker/grill, user covenants and agrees to insure and hold harmle Blue River-Kansas City Baptist Association and the Missouri Baptist Convention from any and all liability in the movement, use by User and guests, etc., and the return of the said equipment to the River-Kansas City Baptist Association in the same condition as received.	-
USER Signature:	
PASTOR Signature:	
Telephone Number:	
COORDINATOR Signature:	
Telephone Number:	

Email:		