



SOUTHERN COOKER™



Owner's Manual

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

MODELS: SC-01, SC-02 **CAPACITY:** 38 qt. **GRILL SURFACE:** 20.8" x 12.8" (53 cm x 32.5 cm)

When using electrical appliances, basic safety precautions should always be followed. Do not use the **Emeril Lagasse™ Southern Cooker™** until you have read this manual thoroughly.



IMPORTANT SAFEGUARDS

WARNING

PREVENT INJURIES! CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!

When using electrical appliances, basic safety precautions should be followed, including the following:

1. READ ALL INSTRUCTIONS.
2. Close supervision is necessary when any appliance is used by or near children.

Assembling the Appliance

3. Do not operate this appliance unless all parts are in place. The appliance must be properly assembled according to the assembly instructions in this manual. Improper assembly can be dangerous.
4. The use of alcohol or prescription or non-prescription drugs might impair the user's ability to properly assemble or safely operate the appliance.
5. The use of accessories not recommended in this manual might cause damage or injuries.

Where to Use the Appliance

6. Do not use indoors, including in a garage, building, breezeway, or any other enclosed area. This appliance is intended for outdoor use in a well-ventilated area. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
7. Do not use as a heater.
8. Always keep the appliance on a secure, level surface.
9. Do not place on a glass surface.
10. Do not operate this appliance within five feet of any combustible materials.
11. Do not use this appliance underneath any overhead combustible construction.
12. This appliance is not intended for use in or on recreational vehicles or boats.
13. Do not use during high winds.
14. Keep electrical wires and cords away from the appliance's hot surfaces and away from high-traffic areas.
15. Do not place on or near a hot gas or electric burner or in a heated oven.

Electrical Safety

16. To ensure continued protection against risk of electric shock, connect the Electrical Heating Element's power cord to a properly grounded three-prong GFI electrical outlet only. Do not use a two-prong adapter.
17. Do not expose the Electrical Heating Element to water or any other liquid in order to prevent electric shock, which can cause serious bodily injury or death.
18. Disconnect the Electrical Heating Element from the electrical outlet before performing maintenance or cleaning.
19. For protection against risk of electric shock, keep any extension cord connection dry and off the ground.
20. Do not clean the Electrical Heating Element with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
21. Before using the Electrical Heating Element, ensure that any leftover ash, charcoal, wood chips, and any other debris is cleaned out of the Charcoal Grilling Chamber. Do not use charcoal in the Charcoal Grilling Chamber when using the Electrical Heating Tray.
22. To protect against electric shock, do not immerse the Electrical Heating Element or its power cord and plug in water or other liquids.
23. Ensure the Electrical Heating Element is turned off and remove the plug from any electrical outlet when not in use, before putting on or taking off parts, and before cleaning.
24. Do not operate the Electrical Heating Element if its cord or plug is damaged, after the Electrical Heating Element malfunctions, or after the Electrical Heating Element is dropped or damaged in any manner. Contact Customer Service using the contact information on the back of this manual.
25. Do not let the power cord hang over the edge of a table or counter or touch hot surfaces.
26. Always attach the power cord to the Electrical Heating Element before plugging the cord into an electrical outlet. To disconnect, remove the plug from the wall outlet.
27. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
28. Outdoor extension cords should be used with outdoor use products and are surface marked with the suffix letter

IMPORTANT SAFEGUARDS

“W” and with a tag stating “Suitable for use with outdoor appliances.”

29. The connection to an extension cord should be kept dry and off the ground.
30. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
31. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
32. If a long detachable power-supply cord or extension cord is used:
 - a) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
 - b) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and
 - c) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

Fire/Heat Safety

33. When using charcoal in the grill, place it only in the Charcoal Tray or Charcoal Grilling Chamber.
34. Do not use gasoline, alcohol, or other volatile fluids to ignite charcoal. If using charcoal starter fluid (not recommended), remove any fluid that might have drained through the vents before igniting the charcoal.
35. Do not add charcoal starter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal. If you use starter fluid to light cold charcoal, cap the starter fluid after use and keep the starter fluid a safe distance from the appliance.
36. Keep the cooking area clear of flammable vapor and liquids, such as gasoline, alcohol, and other combustible materials.
37. Never use this appliance without the Tray or the Charcoal Grilling Chamber.

38. The appliance will be hot during cooking and should never be left attended.
39. Never move the appliance when it is hot or during operation.
40. Let the appliance cool before cleaning.
41. Keep children and pets away from the appliance.
42. Do not wear loose clothing while lighting or operating the appliance.
43. Never touch the cooking or charcoal grate, ashes, charcoal, or the appliance itself when hot.
44. Extinguish charcoal when you are done cooking. To extinguish, close all vents.
45. Do not use water to control flare-ups or to extinguish charcoal.
46. Do not store the appliance until ashes and charcoal are fully extinguished.
47. Do not move ashes until all the charcoal is completely burned out and fully extinguished and the grill is cool.
48. Never dump hot charcoal where it might be stepped on or be a fire hazard. Never dump ashes or charcoal before they are fully extinguished.
49. Do not lean on or overload the appliance.
50. Use heat-resistant mitts or gloves while cooking, adjusting air vents (dampers), adding charcoal, and handling the thermometer or lid.
51. Use proper tools with long, heat-resistant handles when operating this appliance.
52. Do not line any part of the appliance's interior with aluminum foil, which will obstruct air flow. Instead, use a drip pan to catch drippings.
53. Grill brushes should be checked regularly for loose bristles and excessive wear. Replace a brush with loose bristles.
54. Do not touch hot surfaces. Use handles or knobs.
55. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
56. SAVE THESE INSTRUCTIONS.

SAVE THESE INSTRUCTIONS – FOR HOUSEHOLD USE ONLY

Parts & Accessories

- 1. LID
- 2. LID HANDLE
- 3. CHARCOAL GRILLING CHAMBER
- 4. AIR VENTS
- 5. OVEN CHAMBER
- 6. SIDE HANDLES
- 7. LATCHES
- 8. FRONT DOORS
- 9. DOORKNOBS
- 10. TEMPERATURE GAUGE
- 11. BASE
- 12. FOLDING LEGS
- 13. LID HINGES
- 14. GRILL GRATE
- 15. OVEN RACKS
- 16. CHARCOAL TRAY
- 17. TRAY WITH ELECTRICAL HEATING*
- 18. POWER CORD*

* may be sold separately

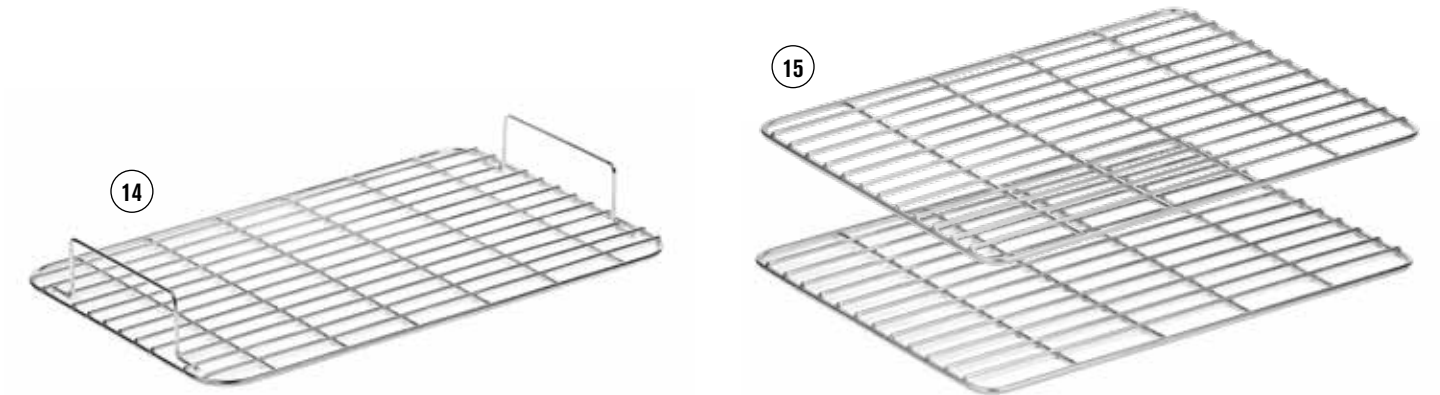


TEMPERATURE GAUGE



NOTE: Some accessories may not be included with purchase. Unpack all listed contents from the packaging. Contents vary by model. Please remove any clear or blue protective film on the components before use.

Parts & Accessories



Tray: Model SC-01 only



Tray with Electric Heating Element: Model SC-02 only



IMPORTANT: Please make sure that your appliance has been shipped with the components that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact customer service using the number located on the back of this manual.

Appliance Specifications

| Model | Capacity | Weight | Appliance Dimensions | Temperature Range |
|-------|----------|--|---|-------------------------------|
| SC-01 | 38 Qt. | Grill/Slow Cooker Combo and Oven Configurations: 42.33 lb (19.2 kg) | Grill/Slow Cooker Combo and Oven Configurations: 24.37" x 17.68" x 31.05" (619 x 449 x 788.7 mm) | 100° F–700° F 38° C–371° C |
| | | Portable Charcoal Grill Configuration: 24.47 lb (11.1 kg) | Portable Charcoal Grill Configuration: 24.37" x 31.05" x 17.13" (619 x 449 x 435 mm) | |
| | | Grill Rack: 20.87" x 12.80" x 2.56" (530 x 325 x 65 mm) | | |

Assembly Instructions

IMPORTANT: Make sure the compartments are properly aligned and locked into place. Do not move compartments when the appliance has active heat.

Setting Up the Base and Tray

1. Place the Base on a flat, level, horizontal surface with the Folding Legs facing upward.
2. Unfold the four legs.
3. Flip the Base over.
4. Slide the Tray into the slot in the Base (see Fig. a).



Fig. a

Using the Handles

The Charcoal Grilling Chamber and Oven Chamber have handles on the sides that you should use whenever you need to move the appliance (see Figs. b and c). Always ensure that the appliance's segments are properly latched before moving the appliance. Do not move the appliance while it is hot.



Fig. b



Fig. c

Assembly Instructions

Latching the Segments

1. Use your finger to lower the latch on the top segment (see Fig. e).
2. Secure the latch's loop to the hook on the bottom segment (see Fig. f).
3. Release the latch.
4. Repeat the latching process for the latch on the other side of the appliance.



Fig. d



Fig. e



Fig. f

Attaching the Lid

1. Lower the Lid onto the Charcoal Grilling Chamber or Oven Chamber. Tilt the top cover (see Fig. g).
2. Slant the edge of the Lid to the edge of the edge of the Charcoal Grilling Chamber or Oven Chamber.
3. Close the Lid. Insert the Lid Hinges into the Lid Hinge Slots (see Fig. h).



Fig. g



Fig. h



Assembly Instructions

Portable Charcoal Grill Configuration

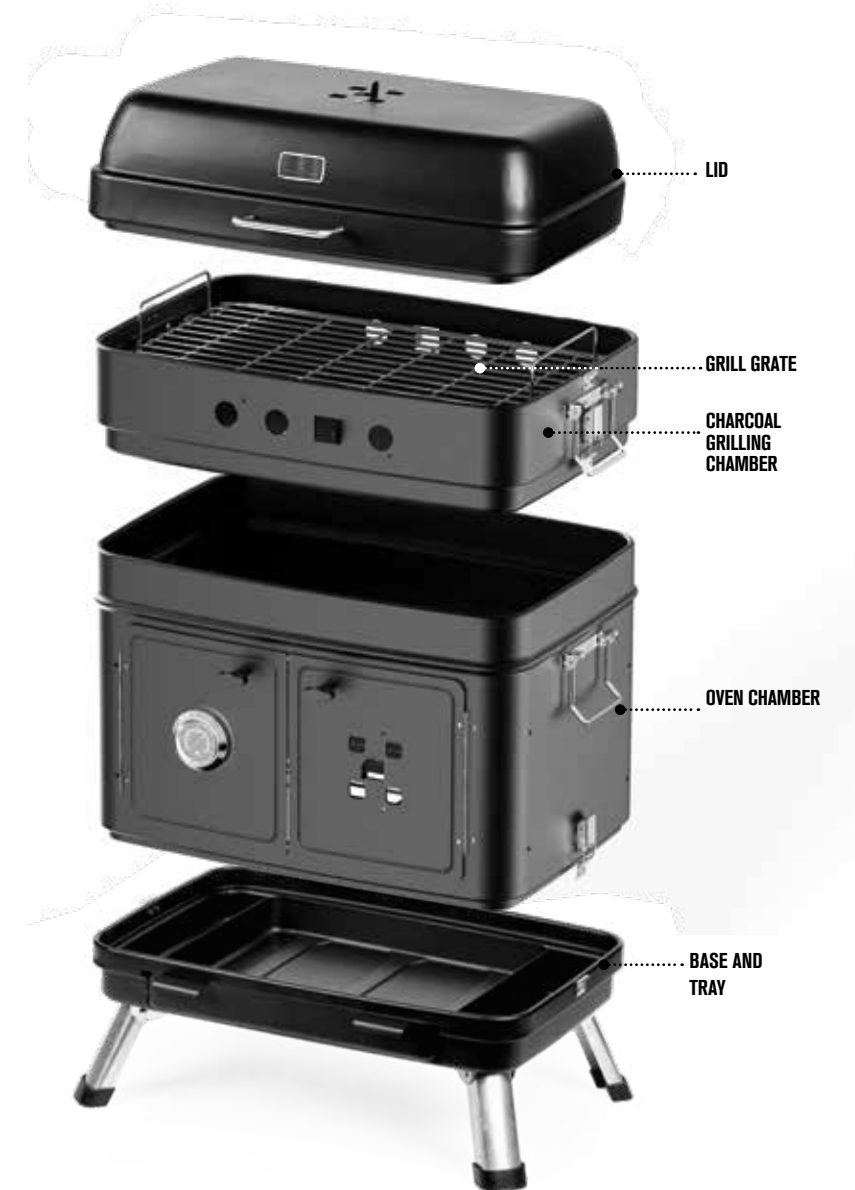
1. Unfold the Folding Legs.
2. Place the Base on a flat, level, horizontal surface.
3. Slide the Tray into the Base.
4. Lower the Charcoal Grilling Chamber onto the Base/Tray. Make sure the Lid Hinge Slots are facing backward (away from the Base/Tray). Latch the two pieces together (see the "Joining the Segments" section).
5. Lower the Lid onto the Charcoal Grilling Chamber. Attach the Lid Hinges to the Charcoal Grilling Chamber (see the "Attaching the Lid" section).
6. This configuration generates heat from charcoal in the Charcoal Grilling Chamber. When using this configuration, use charcoal in the Charcoal Grilling Chamber. Do not place charcoal in the Base.



Assembly Instructions

Grill/Slow Cooker Combo Configuration

1. Unfold the Folding Legs.
2. Place the Base on a flat, level, horizontal surface.
3. Slide the Tray into the Base.
4. Lower the Oven Chamber onto the Base. Latch the two pieces together (see the "Joining the Segments" section).
5. Lower the Charcoal Grilling Chamber onto the Oven Chamber. Latch the two pieces together.
6. Lower the Lid onto the Charcoal Grilling Chamber. Attach the Lid Hinges to the Charcoal Grilling Chamber (see the "Attaching the Lid" section).
7. This configuration generates heat from charcoal in the Charcoal Grilling Chamber. The Charcoal Grilling Chamber generates high heat to the grill on top of this configuration. The Charcoal Grilling Chamber also generates indirect heat in the Oven Chamber, which is great for slow cooking while you grill on top.
8. If you need more heat in the Oven Chamber, hot charcoal can be added to the Tray in the Base. The Tray slides out so that the charcoal can be loaded into the tray easily without having to open the oven doors. **WARNING:** Be very careful moving hot charcoal. Wear appropriate protection.



Assembly Instructions

Oven Configuration

1. Unfold the Folding Legs.
2. Place the Base on a flat, level, horizontal surface.
3. Slide the Tray into the Base.
4. Lower the Charcoal Grilling Chamber onto the Base. Latch the two pieces together (see the "Joining the Segments" section).
5. Lower the Oven Chamber onto the Charcoal Grilling Chamber. Latch the two pieces together.
6. Lower the Lid onto the Charcoal Grilling Chamber. Attach the Lid Hinges to the Charcoal Grilling Chamber (see the "Attaching the Lid" section).
7. This configuration generates heat from charcoal in the Charcoal Grilling Chamber. When using this configuration, use charcoal in the Charcoal Grilling Chamber. Do not place charcoal in the Base.
8. To add charcoal, unlatch and lift the Oven Chamber away from the Base. Add hot charcoal to the Charcoal Grilling Chamber. Replace the Oven Chamber over the Charcoal Grilling Chamber and latch into place.
WARNING: The Oven Chamber will be hot. Care must be taken to avoid burning yourself. Place the hot Oven Chamber on a noncombustible surface when you lift it away from the Base.



General Operating Instructions

Before First Use

1. Read all material, warning stickers, and labels.
2. Remove all packing materials, stickers, and labels from the appliance.
3. Before initial use, wipe the inside and outside of the appliance with a warm, moist cloth and mild detergent. Handwash all cooking accessories.
4. The Lid might need to be assembled. To assemble the Lid, close the lid (see the "Attaching the Lid" section) and screw the Lid Hinges into the Lid (see Fig. i).



Fig. i

General Operating Instructions

Using the Grill Grate and Oven Racks

The Grill Grate should only be used with the Charcoal Grilling Chamber. Lower the Grill Grate into the Charcoal Grilling Chamber.

The Oven Racks should only be used with the Oven Chamber. Slide the Oven Racks into the shelves in the Oven Chamber.

Adding Charcoal

See the charcoal manufacturer's instructions to determine the best method for preparing and lighting charcoal.

PORTABLE GRILL: Place charcoal in the Charcoal Grilling Chamber.

OVEN: Place charcoal and optional wood chips in the Charcoal Grilling Chamber.

SLOW COOKER/SMOKER COMBO: Place charcoal in the Charcoal Grilling Chamber. Additional charcoal and optional wood chips can be added to the Tray to add extra heat to the Oven Chamber. Alternatively, the Electric Heating Tray can be used in the Base.

Adding Charcoal to the Charcoal Tray

Use the handles on the Charcoal Tray to slide the Charcoal Tray out of the Base and add charcoal.

Recommended Charcoal Capacities

- **SLOW COOKING:** 3 lb
- **STANDARD GRILLING:** 6 lb
- **HIGH HEAT GRILLING:** 9 lb



General Operating Instructions

Using the Electrical Heating Element

The Electrical Heating Element can be used in place of charcoal in the Base (model SC-02 only).

The Electrical Heating Element should only be used with the Grill/Slow Cooker Combo configuration.

When using the Electrical Heating Element, the square hole in the Base should face the back of the appliance so that the Power Cord can come out of the back of the appliance.

NEVER USE CHARCOAL IN THE BASE OR TRAY WHEN USING THE ELECTRICAL HEATING ELEMENT. ALWAYS CLEAN CHARCOAL, ASH, OR DEBRIS FROM THE BASE BEFORE USING THE ELECTRICAL HEATING ELEMENT.

Installing the Electrical Heating Element

1. Place the Electrical Heating Element in the Tray. Use the brackets in the Tray to align the Electrical Heating Element's Power Cord connection point with the hole in the back of the Base/Tray.
2. Screw the Electrical Heating Element into place with the two screws on either side of the Power Cord connection point.
3. When you are ready to cook with the Electrical Heating Element, plug the Power Cord into the connection point and then into an electrical outlet. Turn the dial to adjust the heat.

Uninstalling the Electrical Heating Element

1. Unplug the Power Cord from the electrical outlet. Unplug the Power Cord from the Electrical Heating Element's Power Cord connection point.
2. Let the Electrical Heating Element cool for at least 30 minutes after use before uninstalling the Electrical Heating Element.
3. Remove the two screws on each side of the Power Cord connection point.
4. Remove the Electrical Heating Element from the Base.
5. Clean the inside of the Base and Tray to remove any grease or debris that may have accumulated during use.



Cooking Guidelines & Tips

Tips

- When using the Charcoal Grilling Chamber, start cooking with the Air Vents open. Opening the vents increases air flow to add heat. Closing the vents slows air flow to reduce heat.
- Foods like burgers, hot dogs, and brats cook best at moderate heat. A single layer of charcoal across the bottom works well. Searing steaks requires a hot fire with double or triple the layer of charcoal used.
- When cooking for a few hours, such as slow cooking, you will need to shovel ash out of the Grilling Chamber and Tray before adding more charcoal.
- When using the Portable Charcoal Grill or Grill/Slow Cook Combo Configurations, simply open the lid and remove the Grill Grate to access the charcoal.
- When using the Oven Configuration, carefully unlatch and remove the Oven Chamber to access the charcoal in the Grilling Chamber.
- Lighting charcoals with a charcoal chimney or stacking the coal under paper are easy ways to get charcoal hot. Wait for the charcoal briquette to get gray and hot (about 15–20 minutes) before cooking.
- Lump wood charcoal is made from natural wood, which is easy to light, burns with a high temperature, and burns quicker than briquettes. Lump wood charcoal is good for searing steaks and burgers. Charcoal briquettes are made from wood that is compressed into consistent shapes. They usually have a longer burn time and are ideal for long, low-heat slow cooking because they make controlling temperature easier.

Choosing Wood

- Smoke from the wood is meant to enhance the food's flavor, not overpower it.
- Use dry, hard woods.
- Mix in the dry, hard wood with your preferred charcoals to create some smoke during your cooking cycle.
- Use fruit woods, like cherry or apple, for light meats, like poultry, or fish. Use wood like hickory, oak, or mesquite for meats like beef and pork.

Cooking Guidelines & Tips

Internal Temperature Meat Chart

Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

†For maximum food safety, the U.S. Department of Agriculture recommends 165° F/74° C for all poultry; 160° F/71° C for ground beef, lamb, and pork; and 145° F/63° C, with a 3-minute resting period, for all other types of beef, lamb, and pork. Also review the USDA Food Safety Standards.

| Food | Type | Internal Temperature [†] |
|------------------|---------------------------------|-----------------------------------|
| Beef & Veal | Ground | 160° F (71° C) |
| | Steaks, roasts: medium | 145° F (63° C) |
| | Steaks, roasts: rare | 125° F (52° C) |
| Chicken & Turkey | Breasts | 165° F (74° C) |
| | Ground, stuffed | 165° F (74° C) |
| | Whole bird, legs, thighs, wings | 165° F (74° C) |
| Fish & Shellfish | Any type | 145° F (63° C) |
| Lamb | Ground | 160° F (71° C) |
| | Steaks, roasts: medium | 140° F (60° C) |
| | Steaks, roasts: rare | 130° F (54° C) |
| Pork | Chops, ground, ribs, roasts | 160° F (71° C) |
| | Fully cooked ham | 140° F (60° C) |

Cleaning and Storage

Dishwasher Safe

Only the Grill Grate and Oven Racks are dishwasher safe. Although these components are dishwasher safe, we recommend cleaning by hand. Hand-washing preserves the life of the cookware and helps to maintain its appearance. All other parts must be hand-washed.

- We recommend using a non-lemon detergent.
- To protect yourself from electric shock, NEVER immerse the device, or the Power Cord in water or other liquids.

Hand-Washing

1. Disassemble the components on an outdoor surface.
2. Hose down the components.
3. Wash with warm, soapy water. Rinse with a hose.
4. Dry all parts to prevent rusting.

Cleaning Tips

- **DO NOT** use any petroleum products, which will damage the appliance.

Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure the appliance is clean and dry.
3. Place the appliance in a clean, dry place.

Storage Tips

- **DO NOT** use/store any flammable, acid, or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration (fire) when the device is turned on.
- **DO NOT** stack heavy objects on top of the appliance. Excessive weight could possibly damage the appliance.

Any other servicing should be performed by an authorized service representative.

Frequently Asked Questions

1. **What cooking methods does the Southern Cooker handle best?**
The Emeril Lagasse Southern Cooker works best as a grill, slow cooker, smoker, and oven.
2. **How much food can it cook at once?**
In the Southern Cooker, you can grill up to 15 full-size burgers, 14 pork chops, 6 full racks of ribs, 2 full-size turkeys, or 12 steaks. Plus, you can cook different two ways at once – grill the main course while slow cooking.
3. **How hot can the Southern Cooker get?**
Depending on where you arrange the heat source, the Southern Cooker can reach up to 600° F/315° C.
4. **Is the Southern Cooker portable?**
Yes. Use it in your backyard, on your patio, for tailgating, and more.
5. **What are the dimensions?**
The Emeril Lagasse Southern Cooker has three possible configurations depending on how you arrange the components. The two larger configurations are 24.37" x 17.68" x 31.05". The smaller configuration is 24.37" x 31.05" x 17.13".



SOUTHERN COOKER™

90-Day Money-Back Guarantee

The **Emeril Lagasse™ Southern Cooker™** is covered by a 90-day money-back guarantee. If you are not 100% satisfied with your product, return the product and request a replacement product or refund. Proof of purchase is required. Refunds will include the purchase price, less processing and handling. Follow the instructions in the Return Policy below to request a replacement or refund.

REPLACEMENT GUARANTEE POLICY

Our products, when purchased from an authorized retailer, include a 1-year replacement guarantee if your product or component part does not perform as expected, the guarantee extends only to the original purchaser and is not transferable. If you experience an issue with one of our products within 1 year of purchase, return the product or the component part for replacement with a functionally equivalent new product or part. The original proof of purchase is required, and you are responsible to pay to return the appliance to us. In the event a replacement appliance is issued, the guarantee coverage ends six (6) months following the receipt date of the replacement appliance or the remainder of the existing guarantee, whichever is later. HPC BRANDS reserves the right to replace the appliance with one of equal or greater value.

RETURN POLICY

If, for any reason, you would like to replace or return the product under the money-back guarantee, your order number can be used as the return merchandise authorization number (RMA). If the product was purchased in a retail store, return the product to the store or use "RETAIL" as the RMA. Return your product to the address provided below for a replacement, which will incur no additional processing and handling fees, or for the refund of your purchase price, less processing and handling. You are responsible for the cost of returning the product. You can locate your order number at www.customerstatus.com. You can call customer service at 973-287-5132 for any additional questions. Pack the product carefully and include in the package a note with (1) your name, (2) mailing address, (3) phone number, (4) email address, (5) reason for return, and (6) proof of purchase or order number, and (7) specify on the note whether you are requesting a refund or replacement. Write the RMA on the outside of the package.

Send the product to the following return address:

Emeril Lagasse™ Southern Cooker™
HPC Brands, LLC
500 Returns Road
Wallingford, CT 06495

If the replacement or refund request has not been acknowledged after two weeks, please contact Customer Service at 973-287-5132.

REFUND

Refunds requested within the money-back guarantee timeframe will be issued to the payment method used at purchase if the item was purchased directly from HPC BRANDS. If the item was purchased from an authorized retailer, proof of purchase is required, and a check will be issued for the item and sales tax amount. Processing and handling fees are non-refundable.



SOUTHERN COOKER™

We are very proud of the design and quality of our
Emeril Lagasse Southern Cooker™.

This product has been manufactured to the highest standards. Should you have any questions, our friendly customer service staff is here to help you.

To contact us, call us at 973-287-5132.

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