



MODEL 06701311 • PRODUCT GUIDE



FOR OUTDOOR USE ONLY.



WARNING



Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.



CAUTION



Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



DANGER



DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



WARNING



WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION



CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

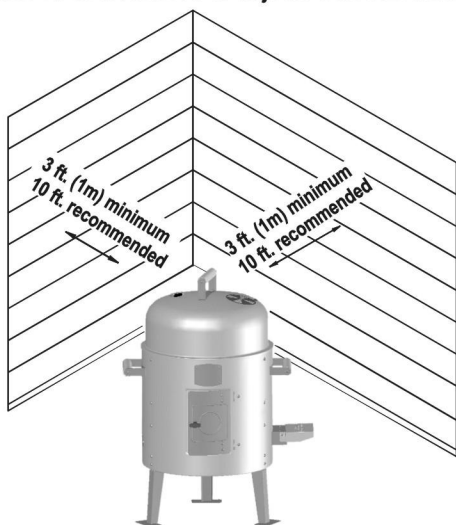
If you have questions or need assistance during assembly, please call 1-800-241-7548.

To insure your satisfaction and for follow-up service, register your grill online at www.grillregistration.com

WARNING

For safe use of your smoker:

- Do not let children play near or operate smoker.
- Keep smoker area clear and free from materials that burn.
- Use smoker only in well-ventilated space. NEVER use in enclosed space such as a carport, garage, porch, covered patio or under a surface that can catch fire.
- Use smoker at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire.



Use and Care

Important Safeguards:

- Watch water level. Always keep water in water pan (unless you wish to brown your food), Food can burn quickly if water completely evaporates. When using smoker, be very careful when adding water to hot smoker.
- Use cooking mitts at all times as smoker will become very hot. Avoid hot surfaces by using handles at all times.
- Do not move smoker while unit is hot. Hot water if spilled can cause serious bodily injury. Clean smoker only after completely cooled.

WARNING

DO NOT USE CHARCOAL. A charcoal fire will result and the smoker is not designed for charcoal. The fire will create an unsafe condition and damage the smoker.

Turning Smoker Off

- Turn controller knob fully counter-clockwise to OFF position.
- Unplug cord from outlet.
- Remove controller from smoker and store indoors.

DANGER

ELECTRIC SHOCK CAN KILL OR RESULT IN SERIOUS INJURY.

TO PREVENT ELECTRICAL SHOCK:

- Use only GFI (Ground Fault Interrupter) protected circuit.
- Do not use smoker when raining.
- To prevent smoker from being splashed or falling into water, do not use smoker within 10 feet of pool, pond or other body of water.
- Keep smoker and electric controller dry and out of rain at all times.
- When connecting controller to smoker, plug electric controller into smoker first, make sure controller is set to OFF, then plug into outlet. When unplugging, turn controller to OFF, disconnect from outlet, then remove controller from smoker.
- Unplug smoker when not in use and before moving.
- Do not operate smoker with an electric controller that a damaged cord, plug or metal probe. The electric controller is made specifically for this smoker, call Char-Broil for a replacement controller.
- Never remove grounding plug or use with an adapter to two prongs.
- Keep electric plugs off ground and dry.
- Never put controller, cord or heating element in water or any other liquid.
- Do not allow cord to touch the hot smoker.
- Store controller indoors when not in use.
- Do not use water or other liquid spray to clean product without first unplugging electric controller and removing heating element.

WARNING

Do not use 16 or 18 gauge extension cords. Damage to household wiring and/or fire could result.

Extension Cord Use and Safety

- For best smoker performance use of extension cord is not recommended.
- If you must use an extension cord for your safety:**
- Use only outdoor type with 3 prong grounding plug, rated for 15 amperes or more, approved by UL, marked with a W-A and with a tag stating "Suitable for Use with Outdoor Appliance".
 - Use the shortest length extension cord required. Do not connect 2 or more extension cords together. A 12 or 14 gauge extension cord of 50 ft. or less is acceptable.
 - Keep connections dry and off ground.
 - Do not let cord hang over edge of table top or other items where it can be pulled by children or tripped over.

Ground Fault Interrupter

Since 1971 the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.

- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFI protection.
- Do not plug this appliance into an indoor circuit.



DANGER



- In case of fire turn controller to OFF, unplug smoker from outlet and allow fire to burn out. Do not use water to put out a fire in this or any electrical appliance.
- To avoid electrical shock disconnect electric cord and remove electric controller before removing heating element and cleaning smoker. Never immerse electric controller or heating element in any liquid.
- To avoid the possibility of burns be sure smoker is cool before removing and/or cleaning electric controller and heating element.

Cleaning Electrical Controller and Heating Element Bracket

- Clean controller case by wiping with a damp cloth using a mild detergent or hot soapy water.
- It is not necessary to clean the heating element. However, the element bracket may be cleaned with a damp cloth using a mild detergent or hot soapy water.
- Dry electrical controller and heating element before use.

REMEMBER:

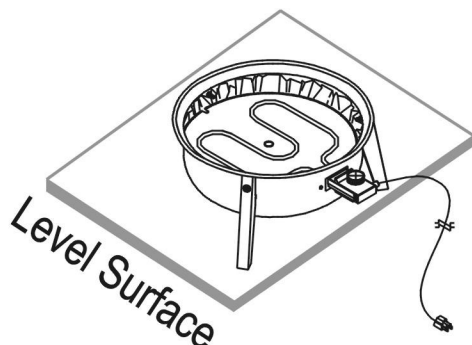
Before you set your smoker up for smoking, place it within reach of an electrical outlet.



CAUTION



Place smoker outdoors on a level, heat proof surface. If surface (wooden patio, deck or grass) is not heat proof, line the surface with a protective heat resistant pad of heavy duty aluminum foil. Do not place smoker on vinyl or Astroturf type materials.



Using Wood Chips Or Chunks

Dried aromatic wood chips or chunks need to be saturated with water, so that when placed on the reflector plate a smoldering smoke will result. Wood chips or chunks can be soaked too long; however, 2 hours is adequate. As a rule of thumb, use wood chunks for smoking 3 or more hours and wood chips when smoking less than 3 hours. Start with 3 wood chunks or 1-1/2 cups of wood chips.



Setup Instructions

Spray inside lid and body with nonstick vegetable oil based spray.

Place body onto base. Place water pan onto bottom brackets in body. Using a 4 quart (one gallon) container fill the water pan 2/3 full with hot tap water.

ADDING WATER DURING COOKING

Check the water level in water pan if the complete cooking process takes longer than 2 hours. A low water level can be detected by listening for the sound of water sizzling. Water can be added to the water pan through the top of smoker or side door. Use caution and follow instructions carefully.



WARNING



Do not spill water onto the electric element.

OPTION 1: Adding Water Through Top of Smoker

1. Unplug the smoker from electric outlet.
2. Lift the dome lid off the smoker body by tilting the dome lid toward you to allow heat and steam to escape away from your face. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Inspect the water level in pan.
3. If water level is low, add water to water pan. If food is on top cooking grill only, water may be added to the water pan by moving food aside on cooking grill and pouring water down through the cooking grill. Fill water pan to 1" below the rim. Pour slowly to avoid splashing or overfilling.

NOTE: If using both cooking grills, wear oven mitts to remove food and the top cooking grill. Move food aside on the lower cooking grill and pour water into water pan through the lower cooking grill. Pour slowly to avoid splashing or overfilling.

4. Set the top cooking grill on the upper support brackets and place food back on the cooking grill.
5. Place the dome lid on smoker body. Plug smoker back into electric outlet and allow food to continue cooking.

OPTION 2: Adding Water Through the Side Door

1. Unplug the smoker from electric outlet.
2. Stand back and carefully open side door. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Inspect the water level in pan.

(Continued on next page)

Adding Water Through the Side Door (continued)

3. If water level is low, add water to water pan. Stand back and carefully add water using a funnel or a container with a spout. Fill water pan to 1" below the rim. Pour slowly to avoid splashing or overflowing.
4. Close side door and plug smoker back into electric outlet. Allow food to continue cooking.

Water or Juice?

Placing water alone in the water pan is adequate; however, it is not the only viable choice. Fruit juice, cola, beer, wine, drained marinades and even the water in which the wood has soaked make flavorful sources. In addition, celery stalks, onions, carrots, apples, peppercorns and bay leaves are just a few of the other popular flavor sources to add to the water pan. Before each use, inspect the interior lid and body surface areas for loose particle buildup. Clean away any loose or flaking residue so it will not fall into food while being cooked.

Before cooking, coat cooking grates with oil or with a vegetable oil based spray. Using oven mitts, carefully place lower cooking grate into smoker. Larger cuts of meat or food that cook for long periods of time should be placed on the lower cooking grate. If you are cooking foods with several pieces, such as racks of ribs or Cornish hens, be sure to allow adequate spacing for even heat circulation. Using oven mitts, carefully insert upper cooking grate into smoker. Smaller food items require less cooking time and should be placed on the upper cooking grate. Cover filled smoker with smoker lid and leave undisturbed until suggested minimum cooking time.

Meats that require more than 4 hours of cooking time to reach doneness may require additional water and charcoal. The initial amount of hot water added (4 quarts) should last 4-6 hours. After 4-6 hours, check water level and add more hot water as necessary.

Use a meat thermometer for measuring the internal heat of any food. The appearance of smoked foods resembles no other method of cooking, particularly in light colored meats such as pork, turkey, chicken and Cornish hens. The outside will be pinkish-red while the inside when cooked to perfection, is often pink. The juices from fully cooked poultry will run clear when pierced with a fork. Fish is done when it flakes easily when tested with a fork. Shrimp should be resilient to the touch when done. Remove foods from smoker before carving. To brown meats, cook for an additional ½ hour or more with no water in water pan.

Performances of the smoker is dependent on ambient temperature and wind conditions. With temperature below 60°F and winds of 5 MPH or more, the smoker can lose a significant amount of heat and it may not be possible to raise internal temperature of meat high enough to cook it in a reasonable time.

Save these instruction.

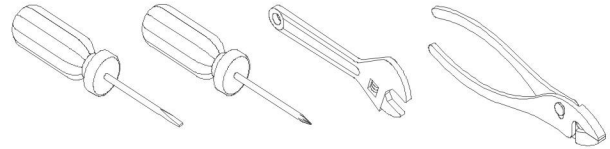
To insure your satisfaction and for follow-up service, register your product online at:
www.grillregistration.com

Before Beginning Assembly

Remove all contents from box.

Lay cardboard on the ground when unpacking, assemble smoker parts on the cardboard to avoid scratching surfaces.

Minimum tools for assembly of your smoker include screwdrivers (flathead and Phillips) wrench and pliers. A 3/8" nut driver would be ideal.



STOP!

**Missing a part?
No need to go back to the store!**

The store where you made your purchase does not stock parts for this item. If you need parts, whether they are missing or damaged, call the Customer Service toll free Help Line.

**Call us and we
will gladly ship
the part you need.**

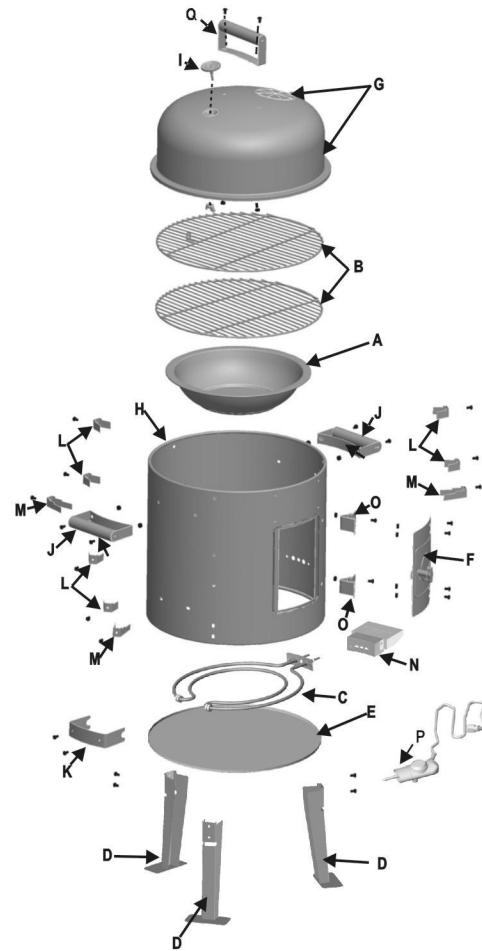
Call Our Help Line

1-800-241-7548

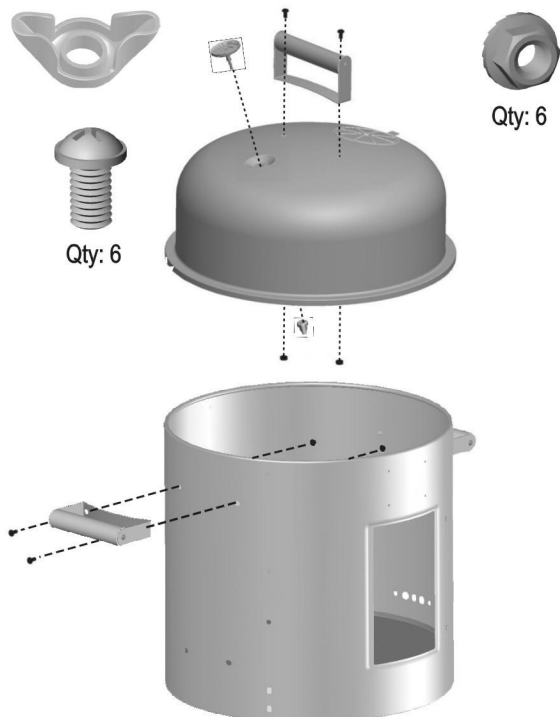
Char-Broil®

Parts List - Model 06701311

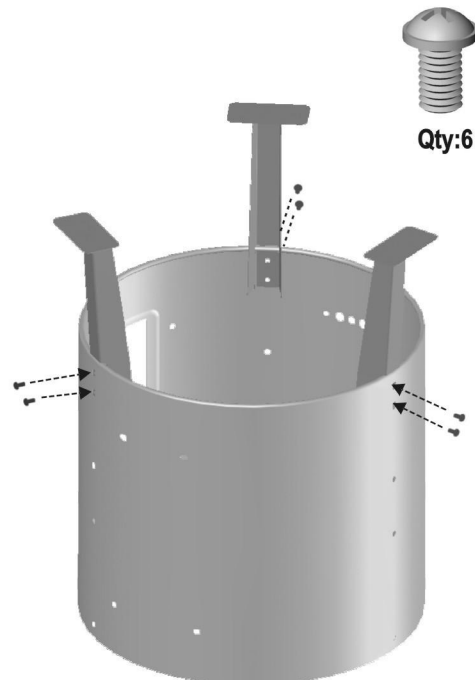
Key	Qty.	Description	Part #
A	1	Water Pan	29001297
B	2	Cooking Grates	29001296
C	1	Heat Element	55710280
D	3	Legs	55710281
E	1	Reflector Plate	29001300
F	1	Door W/Knob	55710284
G	1	Dome Lid Assembly	55710279
H	1	Body Assembly	29001295
I	1	Heat Indicator	55710286
J	2	Handle W/Steel Bracket	55710282
K	1	Heat Element Bracket	55710287
L	6	Short Brackets	55710289
M	3	Long Brackets	55710290
N	1	Thermostat Bracket	55710288
O	2	Hinges	55710285
P	1	Thermostat	29001299
Q	1	Handle F/Lid	55710283
--	1	Bolt Pack, Electric Smoker	29001307
--	1	Carton, Outer	29001318
--	1	Instruction	29001308



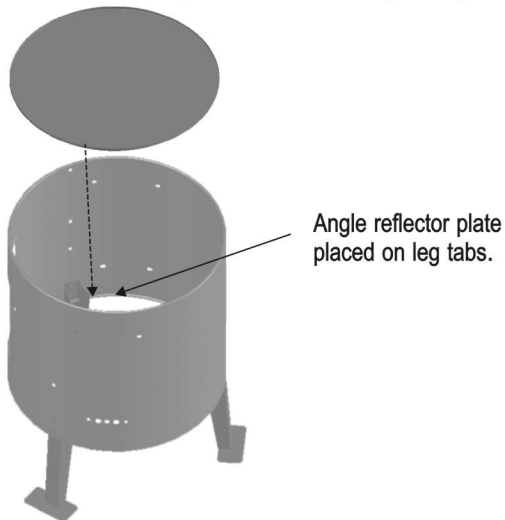
1 Place heat indicator onto dome lid. Attach with wing nut. Attach handles to lid and body with two screws and star nuts in each handle.



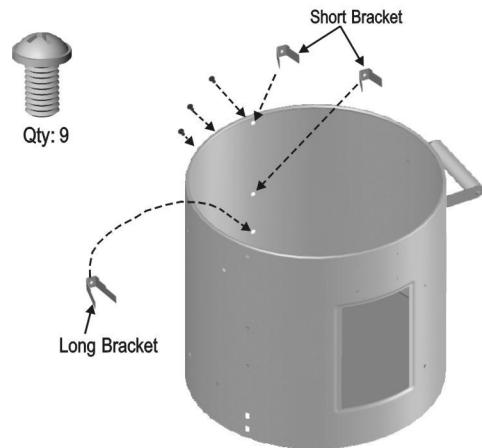
2 Attach three legs into two bottom holes using two screws for each leg.



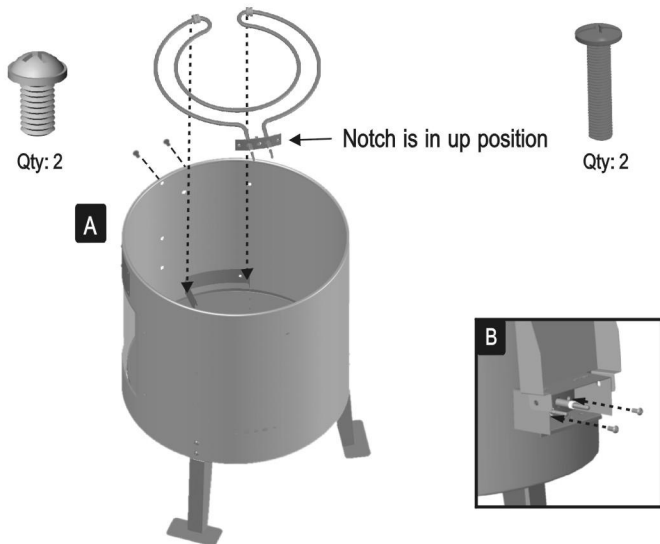
3 Hold reflector plate with slope and bead in down position. Reflector plate will rest on top of legs.



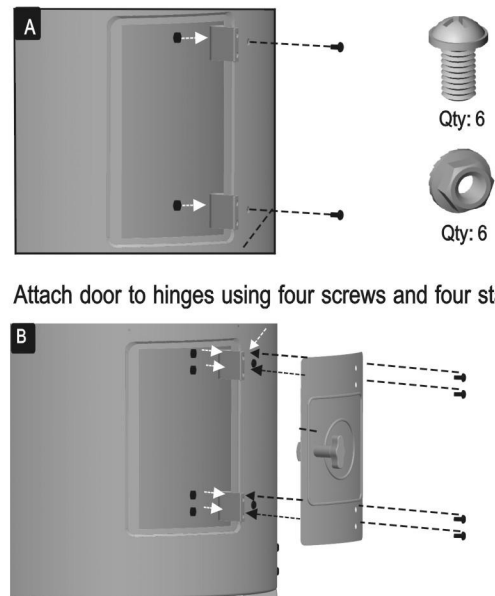
4 Attach short brackets into two upper holes on all three sides. Long bracket attaches in third hole from top on all three sides using nine screws. One per bracket.



5 Attach heat element bracket to side of body using two screws and place heat element onto heat element bracket as shown in figure (A). Attach heat element to body with two screws as shown in figure B.

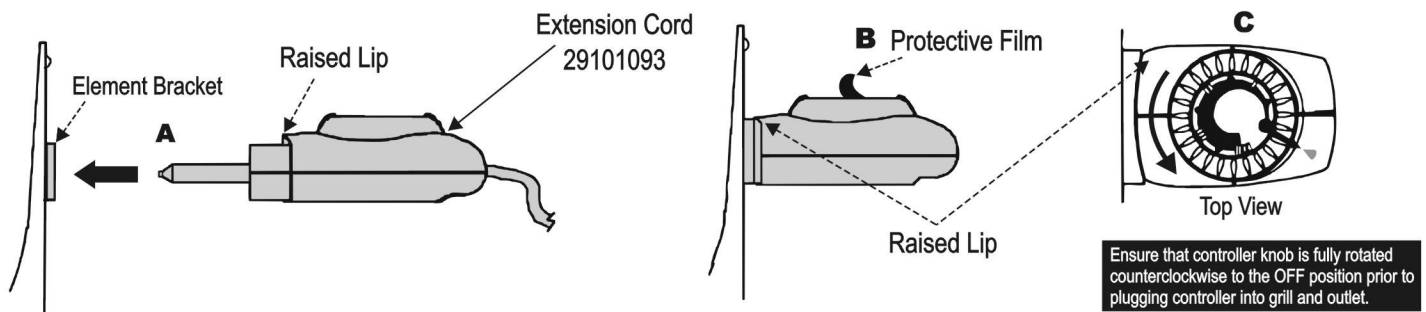


6 Attach hinges from inside body two screws and two star nuts. Hinges face outside of body.



7 Items to Assemble:
1 Extension Cord (29101093)

A Insert controller into element bracket.
B Remove protective film from controller prior to use.
C Raised lip of controller should be inserted until it is snug against element bracket.



Congratulations, you have now completed the assembly of your grill. You can now look forward to hours of enjoyable cooking. For your safety and optimum grill performance finish reading the instructions on the following pages before using your new grill.

LIMITED WARRANTY

Manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase.

The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid, by the consumer, for review and examination.

90 Day LIMITED Warranty

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts listed below which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs. **The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.**

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice and register your new product immediately. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. Register online at <http://www.charbroil.com> or complete and return via mail the Product Registration Card located on the last page of the Use & Care manual included with this product and retain your sales receipt for proof of purchase.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces.

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Service calls to your home.
2. Repairs when your product is used for other than normal, single-family household or residential use.
3. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
4. Any food loss due to product failures.
5. Replacement parts or repair labor costs for units operated outside the United States or Canada.
6. Pickup and delivery of your product.
7. Repairs to parts or systems resulting from unauthorized modifications made to the product.
8. The removal and/or reinstallation of your product.
9. Shipping cost, standard or expedited, for warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defect parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above.

Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. **This warranty only applies to units purchased from an authorized retailer and or re-seller.**

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Char-Broil Consumer Relations

P. O. Box 1240

Columbus, GA 31902-1240

Consumer returns will not be accepted unless a valid Return Authorization is first acquired by calling 1-800-241-7548 and then clearly marked on the outside of the package and the package is shipped freight/postage pre-paid to the address above.

Certified Grill Parts And Accessories®, Char-Broil and Design®, Char-Broil (Gas Grill Briquettes)®, Char-Diamonds®, Cooking Zone and Design®, Diamond Flame®, Executive Chef®, Faststart®, Flare Fighter®, FlavorMaster®, Gas Grill Silhouette and Design®, H2O Smoker®, Lava Flame®, MasterFlame®, MasterFlame Precision Cooking System®, PowerSpark®, Quantum®, PrecisionFlame and Design®, Sierra® and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermos® is a registered trademark of the Thermos Company and its affiliates.

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Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,173,644; 6,279,566; 6,397,731; 6,418,923; 6,439,222; 6,523,461; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D463,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; D449,492; D451,759; D456,202S; D460,313; D461,359 and D477,501. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending. ©2006 W. C. Bradley Co., All Rights Reserved.

Please register your product online at:

www.grillregistration.com

(If you register online, you do not need to send in this registration card.)

PLEASE FILL OUT THIS CARD AND RETURN IT *WITHIN 10 DAYS OF PURCHASE. FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE. FOR WARRANTY SERVICE PROOF OF PURCHASE WILL BE REQUIRED. PLEASE KEEP YOUR SALES RECEIPT. THIS WARRANTY IS NON-TRANSFERABLE.*

LLENE ESTA TARJETA Y DEVUELVALA DENTRO DE LOS 10 DIAS DE LA COMPRA. *SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTIA. PARA EL SERVICIO DE GARANTIA ES NECESARIO QUE PRESENTE SU COMPROBANTE DE COMPRA. CONSERVE LA FACTURA. ESTA GARANTIA ES INTRANSFERIBLE.*

VEUILLEZ COMPLETER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT. *LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ETRE AFFECTEE SI VOUS NE LE FAITES PAS. POUR OBTENIR LE SERVICE SOUS GARANTIE, UNE PREUVE D'ACHAT DOIT ETRE PRESENTEE. VEUILLEZ CONSERVER VOTRE FACTURE. LA PRESENTE GARANTIE N'EST PAS TRANSFERABLE.*

1 First Name/Nombre/Prénom _____ Initial/Inicial/Initiale _____ Last Name/Apellido/Nom de famille _____

Address (number and street)/Dirección (número y calle)/Adresse (numéro et rue) _____ Apt Number/N° de apart./N° d'appt. _____

City/Ciudad/Ville _____ State/Estado/Province _____ Zip Code/Código zip/Code postal _____

2 E-mail Address/Dirección de correo electrónico/Adresse électronique

If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you.

Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle.

Si vous choisissez de nous fournir votre adresse électronique, vous nous donnez la permission de l'utiliser pour vous faire part d'offres spéciales susceptibles de vous intéresser.

_____ (Example: your name @ your host.com) (Ejemplo: su nombre@su host.com) (Exemple : votre nom@votre hôte.com)

3 Phone Number/Número telefónico/Numéro de téléphone

6 Date of Purchase/Fecha de compra/Date de l'achat

4 **IMPORTANT! ¡IMPORTANTE! IMPORTANT!**

Write Serial Number and Model Number in spaces below.

Escriba en los espacios de abajo el número de serie y el número de modelo.

Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

7 Store Name/Nombre de la tienda/Nom du magasin

8 Purchase Price/Precio de compra/Prix d'achat

\$ _____ .00

5 Your Gender/Sexo/Sexe :

1. Male/Masculino/Masculin

2. Female/Femenino/Féminin

9 Which product are your registering?

¿Qué producto está registrando?

Quel produit enregistrez-vous?

1. Gas Grill/Parrilla a gas/Gril au gaz

2. Electric Grill/Parrilla eléctrica/Gril électrique

3. Smoker/Ahumador/Fumoir

4. Charcoal Grill/Parrilla a carbón/Barbecue au charbon

5. Charcoal Smoker/Ahumador a carbón/Fumoir au charbon

6. Outdoor Fireplace/Chimenea para exteriores/Foyer extérieur

7. Cooker/Fryer / Cocina/freidora / Cuisneur/Friteuse

8. Other/Otro/Autre

Mail to: / Envíelo a:

Consumer Warranty Service

P. O. Box 1240

Columbus, GA 31902-1240

Thank you for completing this questionnaire. Your answers will help us and other companies reach you with offers that may interest you. If you prefer not to receive these offers, please check here .

Gracias por completar este cuestionario. Sus respuestas nos ayudarán, a nosotros y a otras compañías, a llegar a usted con ofertas que puedan resultarle de interés. Si prefiere no recibir estas ofertas, por favor marque aquí .

Merci d'avoir bien voulu remplir ce questionnaire. Vos réponses nous aideront et aideront d'autres compagnies à vous communiquer des offres spéciales susceptibles de vous intéresser. Si vous préférez ne pas recevoir d'informations concernant ces offres spéciales, veuillez cocher ici .