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Charbroil 14202002 Owner's Manual

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Congratulations and welcome to ownership of your Digital Electric Smoker. It is our sincere hope that by reading this guide, and with a little practice, you will come to fully enjoy the tender juiciness and delicious flavor of food you prepare with your new smoker.

We suggest you take a few moments to read the Product Guide and ensure your cooker is assembled correctly and completely and that you are familiar with both its construction and operation before using.

There are no hard and fast rules for cooking - just some basic facts about how the Digital Electric Smoker works. The Smart Smoking cooking system will help you prepare wonderful meals. Use this cooking guide as an introduction to cooking with the Digital Electric Smoker. It's filled with great tips, tricks and recipes.

The most important thing you can do first is register your cooker so that we can be more helpful when you need us. Please complete the warranty registration card found on the last page of your Product Guide or save a stamp and visit us at www.charbroil.com.

When you register, be sure to sign up for our free weekly E-mail newsletter. Each issue is packed with new tips, tricks, recipes, party ideas and exclusive subscriber offers. We never sell or distribute your contact information! We want your Char-Broil experience to be a great one and this is one way we can stay in touch.

HAPPY COOKING!



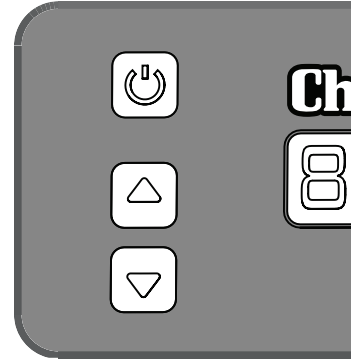









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Smoker Controls

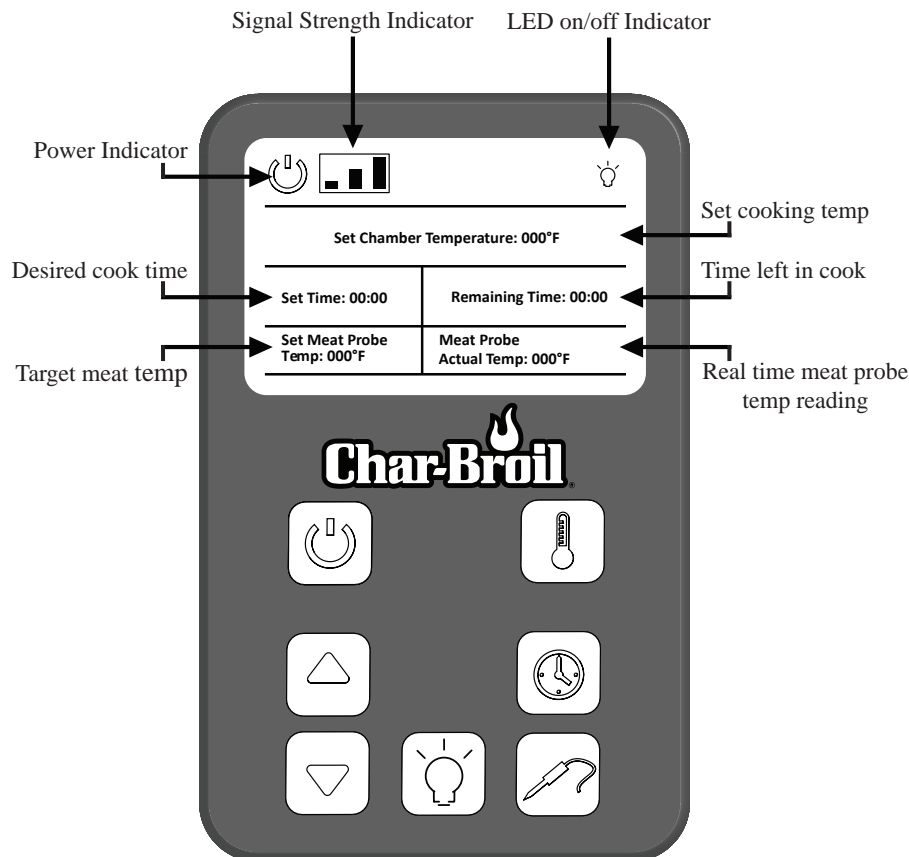
The Digital Smoker has intuitive controls. This section provides a moment to familiarize yourself with the controls.



-  Power Button - turns smoker on/off
-  Up Button - add to time
-  Down Button - subtract from time
-  Temp Button - switches between temperature and time
-  Time Button - switches between temperature and time
-  Meat Probe Button - switches between temperature and time
-  Chamber Light - On/Off

Remote Control (Optional)

The Digital Smoker comes equipped with a remote for monitoring and controlling your cook from a distance. It's buttons are identical to that of the control panel and it includes a status display that shows the following information:



A Few Notes First:

- The control panel temperature is set to 150°F (65°C) minus 10-15°F (5-8°C) as a safety feature. The cooking temperature setting is 150°F (65°C) for the smoker.
- Press the Power Button on the remote to receive input settings from the control panel or Meat Probe Button.
- If appliance is powered on, the control panel will automatically set the cooking temperature in °F, time in 00:00, and meat probe target temperature in °F. Temperature can be changed from °F to °C by pressing the Power Button simultaneously for a period of 5 seconds. Temperature readings can be changed by pressing the Meat Probe method.
- The heating element will not heat the smoker. 1) Cook time and cook temperature will be set and cook temp. NOTE: You can set cook time or meat probe target temperature simultaneously.
- If the meat probe is not connected, the meat probe function is disabled.

Before your first cook...

Your new smoker needs to be prepared before you prepares your smoker for cooking. Make sure the water pan is over from the manufacturing process.

Here's how:

- Make sure water pan is in place and the water pan box is in place with NO V

- Plug in the appliance. The display will immediately have power. A beep is sounded when the unit is plugged in.
- Press the Power Button once, the control unit is now ready.
- Press the Temp Button and set temperature to 275°F (135°C), max. setting, using the “UP” or “DOWN” buttons.
- Press the Time Button and set the time to 2 hours using the “UP” or “DOWN” buttons.
- Once 2 hours has elapsed, turn off smoker and allow to cool.
- After the seasoning process has completed, your smoker is now ready for use.

CAUTION: The smoker is HOT during use. Wear protective gloves when working inside the smoker.

Cooking with your Smoker

There are two methods of cooking with your new smoker:

- **By Time** - Cook your meat for a designated amount of time (see “cooking with the timer”)
- **By Meat Temperature** - Cook your meat until its internal temperature hits a designated temperature. (see “cooking with meat probe”)

Here, we will explain how to use these functions as well as explain a few basics of setting up your cook.

Preheating

Preheating warms up the chamber and gets your wood chips smoking so that your meat starts getting that delicious smoke flavor the second you put it in the smoker.

NOTE: Always preheat smoker with smoker box in place, including wood chips if being used.

Setting the Preheat Cycle

- Press the Temp Button.
- Press and hold the “UP” button until the letters “PH” is displayed and blinking.
- Press the Temp Button again, indicating that the “PH” is set.
- The display will show “PH” during the Preheat cycle.
- The appliance will automatically start the Preheat cycle.
- The Preheat cycle will run for 40 minutes.
- After the 40 minute preheat cycle:
 1. The appliance will automatically return to the set temperature.
 2. The display will blink.
 3. An audible beep will sound every 30 seconds.
- You can then use the Temp Button to start using the

NOTE: The appliance will automatically start the Preheat cycle after the initial 40 minute Preheat cycle (40 minute Preheat + 1 hour = 1 hour 40 minutes) has been started.

IMPORTANT:

Always cook with both the wood chips and the smoker box whether or not they are filled.

Setting the Cooking Temperature

No matter how you want to cook, you need to set your cooking temperature.



Using the Temp Button

Display Range: 100°F - 275°F (38°C - 135°C)

- Press the Temp Button. The default temperature setting of 200°F (93°C) is shown.
- Press and hold the “UP” or “DOWN” button to adjust the desired cooking temperature.
- Press the Temp Button again after the desired temperature setting is entered. After the Temp Button is pressed the display should no longer blink, indicating that cook temperature is set.

Cooking With The Timer

When cooking with timer function, your smoker will run until the timer hits zero.

Here’s how to set it up:

Display Range: 00:00 – 19:00 hours.

NOTE: The Meat Probe function will be disabled.

- Press the Time Button, and a blinking “00:00” is shown.
- Press the “UP” or “DOWN” button to adjust the hour in 1 hour increments. (The display should still be blinking.)
- Press the Time Button again after the desired hour portion of the cook time setting is entered. After the Time Button is pressed, the hour portion should no longer blink indicating that it is set.
- The minute portion will remain blinking at this point as it has not yet been set.
- Press the “UP” or “DOWN” button to adjust the minutes. The display should still be blinking.
- Press the Time Button again after the desired minute portion of the cook time setting is entered. After the Time Button is

pressed the minute portion that it is set.

- After pressing the Time Button, the display should begin to count down.
- When using the Time function, the Set Cooking Temperature (countdown). They should be used for the cooking cycle.
- Once the desired set time is reached:
 1. The controller will alert you with a temperature to 120°F.
 2. The display will alternate between showing the set time and the remaining time.
 3. An audible beep will sound every 30 seconds thereafter until the timer is pressed, or has reached its shut-off.

Cooking With The Meat Probe

When cooking with the meat probe function, the smoker will run until the meat hits a desired temperature.

Good Meat Probe Etiquette

- Insert the probe into the meat, avoiding bone, fat or gristle before the meat is in place you cook in the smoker.
- After cooking, check the temperature to ensure the food is evenly heated.
- Make sure to clean your probe with hot soapy water before and after each use in the dishwasher.
- Compare your thermometer to a known accurate one on page 13 to determine accuracy.



temperature and visit www.isitdoneyet.gov for more information on food safety.

- Use only the included meat probe.

Here's how to set it up:

Display Range: 50°F to 225°F (10°C to 107°C)

NOTE: The Set Time function will be disabled.

- Press the Meat Probe Button, and the default desired meat probe temperature setting of 145°F (63°C) is displayed and will blink.
- Press the “UP” or “DOWN” button to adjust the desired meat probe target temperature setting.
- Press the Meat Probe Button again after the desired meat probe target temperature setting is entered.
- After the Meat Probe Button is pressed the display should no longer blink indicating that it is set.
- When using the Meat Probe function, the display should show the Cooking Temperature and the actual Meat Probe Temperature. The display will alternate throughout the length of the cooking cycle.
- Once the desired meat probe target temperature has been reached:
 1. The controller will automatically reduce the set temp to 120°F (49°C).
 2. The display will alternate between the actual Meat Probe temperature and 120°F (49°C).
 3. An audible beep will sound 3 beeps and then 3 beeps once every 30 seconds thereafter until the Power Button is pressed, or has reached the maximum 19 hour automatic shut-off.

Using the Smoker Box:

The smoker box is what enables you to add delicious smoke flavor to your foods. Simply fill the smoker box with wood chips to the desired level and slide it into place prior to preheating the smoker.

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How Much Wood Should I Use?

The smoker box can be filled for short and long cooks. Use the chart below for what level you need to fill for. These numbers are just a guide. More smoke time (flavor, size of chip, etc.) based on your actual experience.

Smoke Box Fill Level	1/4
Smoke Time	2-4 Hours

What Flavor Should I Use?

There are many wood chip types. Choosing a particular flavor is important. The chart below explains which wood chip flavor and which will provide a good starting point on your grill.

Heavy
Light

NOTE:

- You do not need to soak wood chips. Soaking the wood chips will only lengthen the time before they are ready to use.



- The smoker box is designed for wood chips or pellets only, do not use wood chunks.
- Always operate smoker with smoker box in place regardless of whether or not you use wood chips. Never remove or refill the smoker box during cooking.

Using the Water Pan:

Your Digital Smoker comes equipped with a water pan. The water pan can be used to keep meat moist while cooking. To use, fill the water pan with warm water (cold water can bring down the temp of the cooker) to the Max Water mark and slide into place. Do not overfill the water pan.

NOTE:

- Using water is not required for smoking.
- Always operate (including preheating) smoker with water pan in place regardless of whether or not you use water. Never remove the water pan during cooking.
- If water pan needs to be refilled during cooking, always fill through the hole in the drip pan assembly. Care should be taken when refilling water pan to avoid having any liquid coming in contact with the heating element. Serious damage to the heating element could result, including flare ups and electrical failure.

Cooking Info

Lets get to the cooking! But cooking times so you can be

Meat	Meat Cut	C
Pork	Butt (Pulled)	2
	Butt (Sliced)	2
	Spare Ribs	2
	Baby Back Ribs	2
Beef	Brisket (Pulled)	2
	Brisket (Sliced)	2
	Ribs	2
Poultry	Chicken (Whole)	2
	Turkey (Whole)	2
Fish		2

Remember, these are just est make sure you cook to the in

Meat
Beef, Veal, Lamb Steaks & Roasts (with a 3 minute
Fish
Pork (with a 3 minute
Beef, Veal, Lamb Ground
Turkey, Chicken &

For more info visit www.IsItDone.com
ENJOY YOUR SMOKER!





Pork Recipes

Easy BBQ

Set cooking temp to 225 °F

Ingredients:

- 3-7 lb pork roast or Boston Butt
- Dry Rub Seasoning
- BBQ Sauce

Directions:

Season the entire cut of meat using your favorite BBQ dry rub. Place on to smoking rack and cook until the internal temperature is 145° F for serving cubed or sliced.

To serve 'pulled pork', cook until the internal temperature reaches 190°-200° F. Once the internal temperature reaches 145° F, you may choose to remove the pork, cover with your favorite BBQ sauce, and wrap with two layers of heavy-duty aluminum foil, before returning it to the smoking rack for the additional cook time. This additional cook time from 145° F to 190°-200° F will require the same amount of time as the pork required to reach 145° F. When done, remove the basket from the cooking chamber and allow the BBQ to rest for 10-15 minutes while the aluminum foil cools. Place in a large tray, unwrap, and then shred with forks.

Pork Tenderloins

Set cooking temp to 225 °F

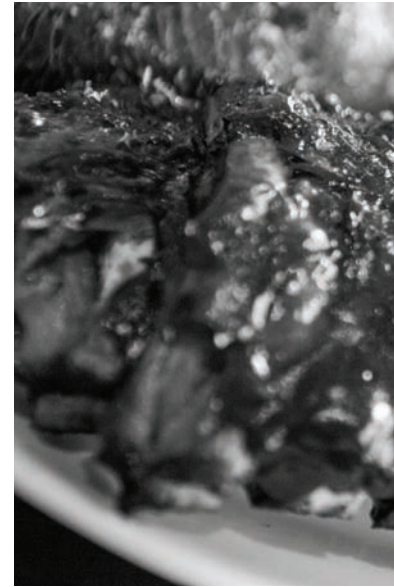
Ingredients:

- 2 Pork Tenderloins
- Kosher salt
- Fresh cracked pepper

Directions:

Season the tenderloins using kosher salt and fresh cracked pepper. Place onto the smoking rack and cook until the internal temperature reaches a minimum of 160° F. Tenderloins will cook fast. Check internal temperature after 30 minutes. Allow the tenderloins to rest for 10-15 minutes. Cut tenderloins in ½ inch slices and serve with favorite sauce and side dishes.

Baby Back Ribs



Set cooking temp to 225 °F

Ingredients:

- 1 Rack of Baby Back Ribs
- Dry Rub Seasoning
- BBQ Sauce

Directions:

Season ribs using your favorite BBQ dry rub. Place on to smoking rack and cook until the internal temperature reaches 145° F. Remove, cover with your favorite BBQ sauce, and wrap with two layers of heavy-duty aluminum foil. Place the ribs on the smoking rack and allow them to cook for the additional time. Remove the basket and allow the ribs to rest for 10-15 minutes while the aluminum foil cools.

Pro Tip: Want to cook more ribs? Place them vertically in the smoker!





St. Louis-Style Ribs

Set cooking temp to 225 °F

Ingredients:

- 2 racks of St. Louis style ribs
- Salt
- Your favorite rub
- Your favorite BBQ sauce (optional)

Directions:

Skin the membrane off the backs of the two slabs of St. Louis-style ribs.

Season the bone side with salt and the rub.

Flip over and season the meat side with the salt and the rub.

Place the ribs in the smoker preheated to 225 F.

At 90 minutes, sauce the bone side and then flip over and sauce the meat side (optional as you could serve the sauce on the side).

Re-sauce every 30 minutes until the rib meat pulls back from the bones 1/4 - 1/3 of an inch (about 2.5 - 3 hours).

Remove from the smoker, slice and serve.

Beef Recipes

Beef Roast

Set cooking temp to 225 °F

Ingredients:

- 3-5 lb beef roast
- Kosher salt
- Fresh cracked pepper

Directions:

Prepare a 3-5 lb beef roast for cooking. Season outside with salt and pepper or a Creole rub for added spice. Place beef roast on bottom rack in the center of smoking chamber. Cook beef until the internal temperature reaches a minimum of 145° F.

Large cuts of meat can typically be removed a few degrees prior to the desired internal temperature. When internal temp reaches your target temperature, remove and place on plate or tray and cover with aluminum foil. Allow the roast to rest for 10-20 minutes while the internal temperature continues to rise. Always check the internal temperature before serving to insure it has reached desired temperature. Slice and enjoy!

Texas Style Beef Brisket



Set cooking temp to 225 °F

Ingredients:

- 1 lb (5 to 7 pound) beef brisket
- ½ cup prepared barbecue sauce
- 2 Tbsp ground chili powder
- 1 cup hot sauce of your choice
- 1 cup beer or non-alcoholic malt
- 1 cup barbecue sauce

Directions:

1. Ask your butcher to prep the brisket, but do not trim the fat, not all.
2. Mix chile powder, hot sauce, and beer to make a marinade.
3. Place the meat in a shallow pan and coat with the marinade.
4. Cover and place in refrigerator overnight.
5. Remove from fridge about 1 hour before cooking.
6. Rinse and pat dry.
7. Season with your favorite rub.
8. Fill smoker box with desired wood chips.
9. Cook meat, for 6 to 7 hours (at 225° F temperature).
10. Baste with mop sauce once.
11. To make Smoke House Brisket, mix 1/2 cup barbecue sauce, butter and remaining marinade. Brush on until slightly thickened.
12. Slice meat against the grain.



Char-Broil's Favorite Prime Rib Roast



Set cook temp to 225 °F

Ingredients:

- 3-5 lb rib roast
- 1 Tbsp garlic powder
- 1 Tbsp sea salt
- 1 Tbsp onion powder
- 2 tsp cayenne pepper
- 2 tsp of each: dried rosemary, thyme

Directions:

Mix all dry ingredients together in large mixing bowl - using fork or whisk. Place rib roast in bowl and use hands to work rub into all areas of meat (Note: rubber gloves can come in handy). Large cuts of meat can typically be removed a few degrees prior to the desired internal temperature. When internal temp reaches your target temperature, remove and place on plate or tray and cover with aluminum foil. Allow the roast to rest for 10-20 minutes while the internal temperature continues to rise. Always check the internal temperature before serving to insure it has reached desired temperature. Slice and enjoy!

Poultry Recipes

Cherry-Smoked Chicken

Set cook temp to 250 °F

Ingredients

For chicken:

- 1 whole chicken (2-3 pounds)
- 2 Tbsp oil
- 1 Tbsp poultry seasoning
- 1 tsp ground cumin
- 1 tsp ground coriander
- Salt and pepper
- Cherry wood chips for smoking

For tacos

- 1 Taco Kit (taco shells)
- Shredded chicken
- 2 avocados, chopped
- 1 cucumber, de-seeded and chopped
- 1 red bell pepper, de-seeded and chopped
- 1 small head of red cabbage, thin sliced
- 1-2 cups of Queso Fresco, crumbled
- Salsa
- Sour cream (optional)
- Hot sauce (optional)

Directions for chicken:

1. Prep chicken for cooking. Wash and rinse inside and outside of bird. Wash and rinse inside and outside of bird.
2. Rub bird with oil, then season with poultry seasoning, cumin, coriander and salt.
3. Place the chicken in the cooking basket.
4. Cook until the internal temperature reaches 165°F, approximately 30 minutes.
5. The outside of the bird should be dark and glistening.
6. Allow the bird to cool for 10-20 minutes.
7. Let chicken rest for an additional 10-20 minutes before serving with the ingredients.
8. Remove skin and cut chicken into small pieces.
9. Shred meat using two forks.
10. Assemble tacos with chicken, shells, and toppings.



Hickory Smoked Garlic Chicken



Set cook temp to 250 °F

Ingredients:

- 1 4 lb chicken
- 4 cloves of garlic
- 1/4 tsp of onion powder
- 1/3 cup softened butter
- 1/2 small yellow onion
- Coarse salt and cracked black pepper to taste
- Hickory wood chips (pecan, apple, cherry wood chips work well too)

Directions:

1. Rinse the chicken and pat it dry with paper towels.
2. Combine 2 minced cloves of garlic, 1/4 teaspoon onion powder and butter together.
3. Loosen the skin on breast of chicken.
4. Place 1/3 of the butter mixture under the skin on one side of breast. Press the top of the skin to evenly distribute the butter.
5. Place another 1/3 of the butter under the skin on the second side of the breast.
6. Place the onion and 2 cloves of garlic into the bird cavity.
7. Spread remaining 1/3 of butter mixture on the outside of the whole bird.
8. Season with coarse salt and cracked black pepper.
9. Place seasoned chicken into smoker.
10. Smoke chicken until it reaches an internal temperature of 165 degrees.
11. Let chicken rest 20 minutes before slicing.

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Fish Recipes

CB's EZ Smoked Salmon



Set cook temp to 250 °F

Ingredients:

- 1 (3-5 lb) Salmon Filet (1" thick)
- 2 cups brown sugar
- 1/2 cup pickling salt
- 1 3 oz Bag of commercially prepared

Directions:

1. Have fish monger remove skin from the filet (Cut off the last 1/2 inch - use them in soup or other dishes).
2. Rinse the salmon filet under cold water and pat dry with a paper towel.
3. Combine brown sugar, pickling salt and crab boil bag into bowl and mix together.
4. Add enough water to these ingredients to make a thick slurry - just beyond the thick consistency.
5. Place salmon filet in large ziploc bag and coat the filet with the slurry.
6. Cover the dish tightly with plastic wrap and refrigerate overnight (8+ hours).





7. 2 hours before you are ready to smoke the fish, remove from refrigerator.
8. Scrape off the slurry mixture and place into wire sieve to drain... the desired outcome is to save all of the little pieces of crab boil.
9. Place salmon filet flesh side up on baking sheet and pat dry. (Do not rinse).
10. Spread the remaining bits and pieces of crab boil on the fish flesh.
11. With great restraint carefully criss-cross a very thin line of black strap molasses on the salmon flesh over the top of the crab boil pieces.
12. At this point you have two choices:
 - A. Allow the toppings on the fish to dry naturally until 'tacky' to the touch - this takes quite a while and not recommended.
 - B. Use a hair dryer or a fan on low setting to speed up the drying process until the toppings on the fish are 'tacky to the touch.
13. Prepare your smoker to a temperature of approximately 250°F degrees. For this dish I recommend alder, cherry, apple or other soft woods or a combination. This is a good dish to use the water pan in your smoker.
14. Use your hands placed in support under the fish filet to lift and place flesh-side down on the grates so the grates cross the fish side-ways (not length-wise).
15. Smoke for between 1 - 2 hours depending upon the heat of your smoke, the number of filets you are smoking and the thickness of the fish - a good target for the internal temperature of the fish is 130°F - 140°F degrees, this will ensure the meat is cooked and produce a soft (not gravlox!) yet firm texture.
16. Remove grate from smoker (use gloves to protect from heat!) with fish still on it and place a baking pan on the top of the fish then 'flip' the fish and grate so the baking sheet is on the bottom.
17. Remove the grates from fish the grates will have heated and 'split' the fish giving an appearance of having scored the flesh with a knife.
18. Place in refrigerator to hold until ready to serve with dark breads, sliced red onions, cream cheese, lemon wedges, capers, etc.

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