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Smoke Hollow ES3018M Owner's Manual

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Owner's Manual

30-Inch Electric Smoker

Model
ES3018M



**THIS INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION
NECESSARY FOR PROPER ASSEMBLY AND SAFE USE OF THE APPLIANCE.**

**READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE
ASSEMBLING AND USE OF THE APPLIANCE.**

**FOLLOW ALL WARNINGS AND INSTRUCTIONS WHEN USING THE APPLIANCE.
KEEP THIS MANUAL FOR FUTURE REFERENCE.**

CUSTOMER SERVICE: 1-866-475-5180 (Monday–Friday, 8:30 am–4:30 pm, CST)
www.olp-inc.com

FOR OUTDOOR USE ONLY

WARNING

THIS MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER AND SAFE USE OF THIS UNIT. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE USING SMOKER AND DURING USE.

**FAILURE TO FOLLOW THESE WARNINGS AND INSTRUCTIONS PROPERLY
COULD RESULT IN PERSONAL INJURY OR DEATH.**

CARBON MONOXIDE HAZARD

BURNING WOOD CHIPS GIVES OFF CARBON MONOXIDE, WHICH HAS NO ODOR AND CAN CAUSE DEATH. DO NOT BURN WOOD CHIPS INSIDE HOMES, VEHICLES, TENTS, GARAGES OR ANY ENCLOSED AREAS. USE ONLY OUTDOORS WHERE IT IS WELL VENTILATED.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

- Do not leave smoker unattended.
- Do not cover cooking racks with metal foil. This will trap heat and cause severe damage to the electric smoker.
- Drip tray is only for the bottom of electric smoker. Do not put drip tray on cooking rack as this may damage the electric smoker.
- The wood chip box is HOT when electric smoker is in use. Use caution when handling or adding wood.
- To disconnect, turn control panel "OFF" then remove plug from outlet.
- Unplug from outlet when not in use and before cleaning. Allow unit to cool completely before adding/removing grates, wood chip box or water pan.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Do not store the electric smoker with HOT ashes inside unit. Store only when all surfaces are cold.
- Accessory attachments or parts not supplied by Outdoor Leisure Products, Inc. are not recommended and may cause injury.
- Never use the electric smoker for anything other than its intended purpose. This unit is not for commercial use.
- Always use the electric smoker in accordance with all applicable local, state and federal fire codes.
- Longer, detachable power-supply cords or extension cords are available and may be used if care is exercised in their use, based on the following requirements.
- If a longer, detachable power-supply cord or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
- The extension cord must be a grounding -type 3-wire cord.
- Outdoor extension cords must be used with outdoor use products and are marked with suffix "W" and with the statement "Suitable for Use with Outdoor Appliances."
- CAUTION- To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- CAUTION - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- Do not clean this product with a water sprayer or the like.
- Do not use wood pellets or wood chunks.
- Store products indoors when not in use - out of reach of children.

**CONTINUED ON
NEXT PAGE...**

IMPORTANT SAFEGUARDS

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

- For outdoor use only. Do not operate in an enclosed areas (example, porch or garage).
- Unit **MUST** be on the ground. Do not place unit on tables or counters. Do **NOT** move unit across uneven surfaces.
- Do not plug in the electric smoker until fully assembled and ready for use.
- Use only an approved grounded electrical outlet.
- Do not use during an electrical storm.
- Do not expose the electric smoker to rain or water at anytime.
- **CAUTION-** To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- To protect against electrical shock do not immerse cord, plug or control panel in water or other liquid.
- Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or has been damaged in any manner. Contact OLPI Customer Service for assistance at 1-866-475-5180.
- Keep a fire extinguisher accessible at all times while operating the electric smoker.
- Do not let cord touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Keep children and pets away from electric smoker at all times. Do not allow children to use electric smoker. Close supervision is necessary should children or pets be in area where the electric smoker is being used.
- Fuel, such as charcoal briquettes or heat pellets, are not to be used in the electric smoker.
- Never use the electric smoker as a heater (READ CARBON MONOXIDE HAZARD ON PAGE 2).
- Use the electric smoker only on a level, stable surface to prevent tipping.
- The electric smoker is **HOT** while in use and will remain **HOT** for a period of time afterwards. Use caution.
- Do not touch **HOT** surfaces. Use handles or knobs.
- Do not allow anyone to conduct activities around the electric smoker during or following its use until the unit has cooled.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate the electric smoker.
- Avoid bumping or impacting the electric smoker.
- Never move the electric smoker when in use. Allow the smoker to cool completely before moving or storing.
- Be careful when removing food from the electric smoker. All surfaces are **HOT** and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Avoid using the smoker on wooden or flammable surfaces.
- Store products indoors when not in use - out of reach of children.

**SAVE THESE
INSTRUCTIONS**

WARNING

CALIFORNIA PROPOSITION 65

This product contains, or the use of this product releases, chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.
For more information go to www.P65Warnings.ca.gov.



Congratulations

on your purchase of your new
Smoke Hollow® Electric Smoker.

With proper set-up, operation and maintenance, this appliance will provide you with years of delicious food and cooking enjoyment.

IMPORTANT

When you un-pack your smoker, remove all parts and packaging material from the box and inside the smoker. Make sure you have all the items on the parts list. Carefully check the unit and make sure there is no damage.

**IF YOU HAVE ANY PROBLEMS WITH THIS PRODUCT OR THERE ARE MISSING OR DAMAGED PARTS , PLEASE CALL CUSTOMER SERVICE TOLL FREE
1-866-475-5180 (Monday–Friday, 8:30 am–4:30 pm, CST).**

**NOTE : DO NOT RETURN UNIT TO THE STORE BEFORE CALLING THE TOLL FREE NUMBER.
Do not dispose of your cartons until you are completely satisfied with your new Smoke Hollow smoker.**

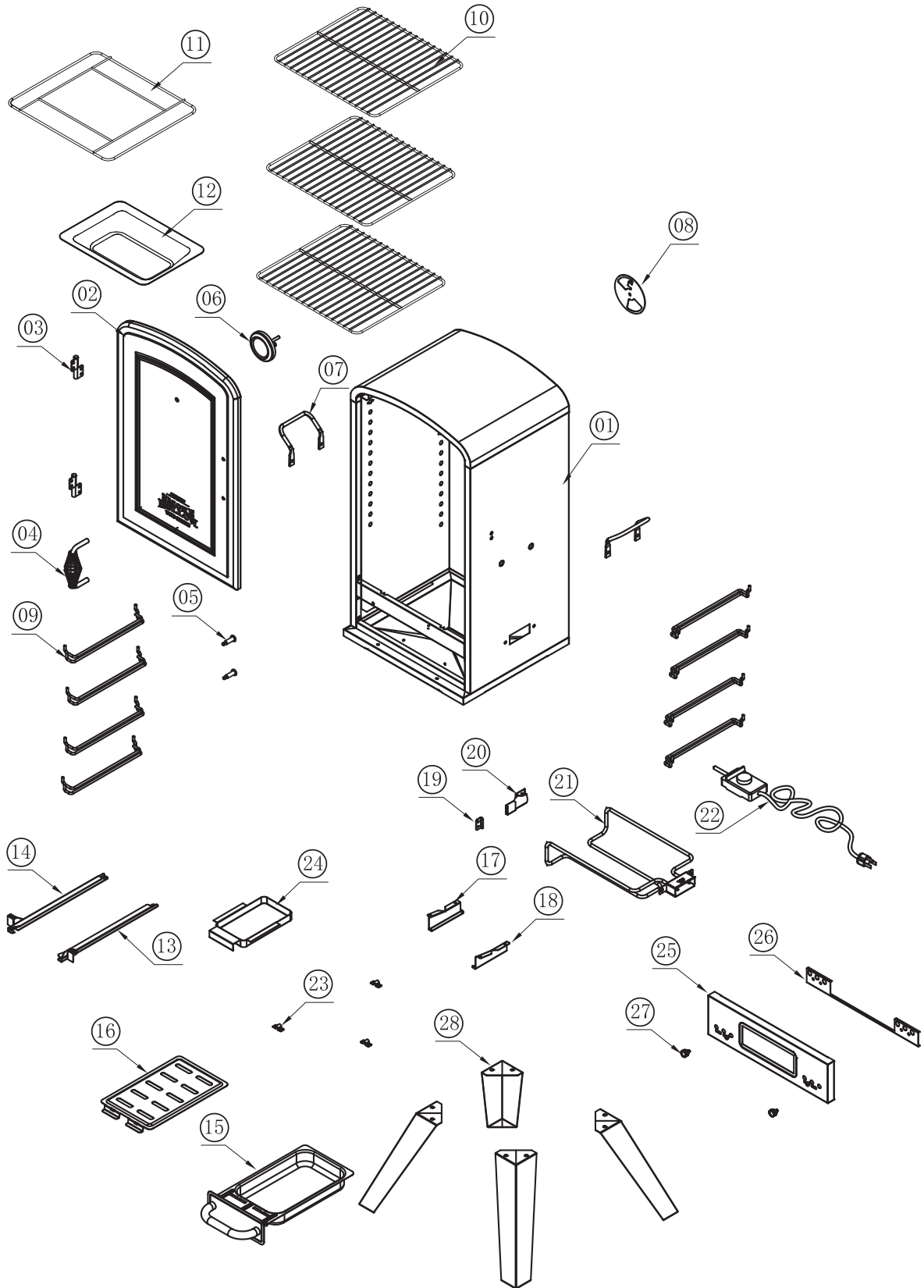
⚠ WARNING ⚠

CALIFORNIA PROPOSITION 65

This product contains, or the use of this product releases, chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Parts and Tool List

Note: For assistance, including missing or damaged parts, call toll free 1-866-475-5180 from 8:30 am - 4:30 pm Central Time, Monday - Friday



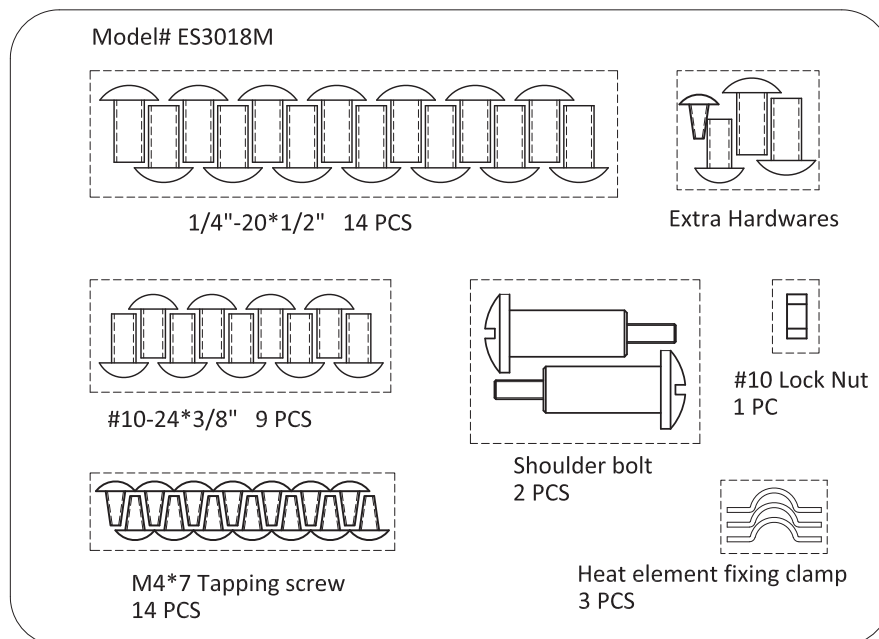
Parts and Tool List

Note: For assistance, including missing or damaged parts, call toll free 1- 866-475-5180 from 8:30 am - 4:30 pm Central Time, Monday - Friday

Key	Description	Qty.	Part #
1	Smoker Cabinet	1	ES3018M-01
2	Door	1	ES3018M-02
3	Door Hinge	2	ES3018M-03
4	Door Handle	1	44241-05
5	Shoulder Bolt	2	ES3018M-04
6	Temperature Gauge	1	442480-16
7	Side Handle	2	3A10000
8	Damper	1	3A02000
9	Cooking Grid Track	8	CGS001
10	Cooking Grid	3	340400A
11	Water Pan Rack	1	GS3018M-05
12	Water Pan	1	ES3018M-05
13	Wood Chip Tray Rail-L	1	ES3018M-06
14	Wood Chip Tray Rail-R	1	ES3018M-07

Key	Description	Qty.	Part #
15	Wood Chip Tray	1	ES3018M-08
16	Wood Chip Tray Lid	1	ES3018M-09
17	Grease Tray Rail-L	1	GS3018M-10
18	Grease Tray Rail-R	1	GS3018M-11
19	Door Latch Hook	1	GS3018M-07
20	Door Latch	1	GS3018M-01
21	Heat Element	1	ES3018M-10
22	Temperature Controller	1	26142E-4
23	Heat Element Fixing Clamp	3	ES3018M-04
24	Grease Tray	1	H4930-05
25	Control Panel	1	ES3018M-11
26	Air Intake Damper	1	ES3018M-12-1
27	Damper Knob	2	ES3018M-12-2
28	Leg	4	GS3018M-12

Hardware Pack (PART# ES3018M-04)



Note: Remove the packing materials and all the parts from inside the Cabinet. After unpacking all the parts, check to make sure you have all the parts. If anything is damaged or missing, contact our toll free number: 866-475-5180. Discard all packing material in a safe and recyclable manner. Save this Assembly Manual for future reference.

Tools Required: Phillips Head Screwdriver, Adjustable Wrench or Pliers

Smoker Assembly

Fig. 1B

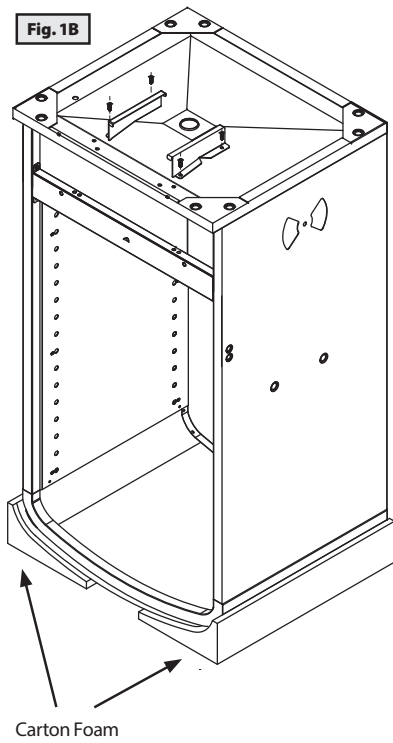
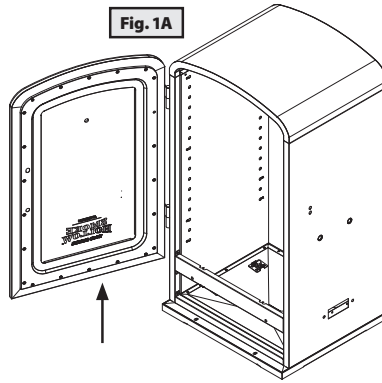


Fig. 1A



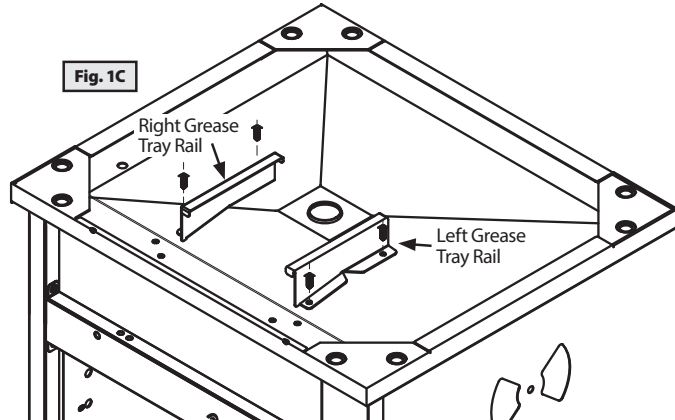
Hardware Needed:
(4) M4x17mm Tapping Screws

STEP 1:

First, remove the door from the cabinet (Fig. 1A).

Turn Smoker Cabinet with the rounded top down and use the foam pieces from the carton to stabilize the Cabinet from moving (Fig. 1B). Attach the Right Grease Tray Rail and the Left Grease Tray Rail using (4) M4x7mm tapping screws as shown (Fig. 1C).

Fig. 1C



Hardware Needed:
(8) 1/4-20x1/2" Bolts

STEP 2:

Attach the Legs to the cabinet base as shown here (Fig. 2A).

Now flip Cabinet over and sit on the Legs. You can now reattach the door (Fig. 2B).

Fig. 2A

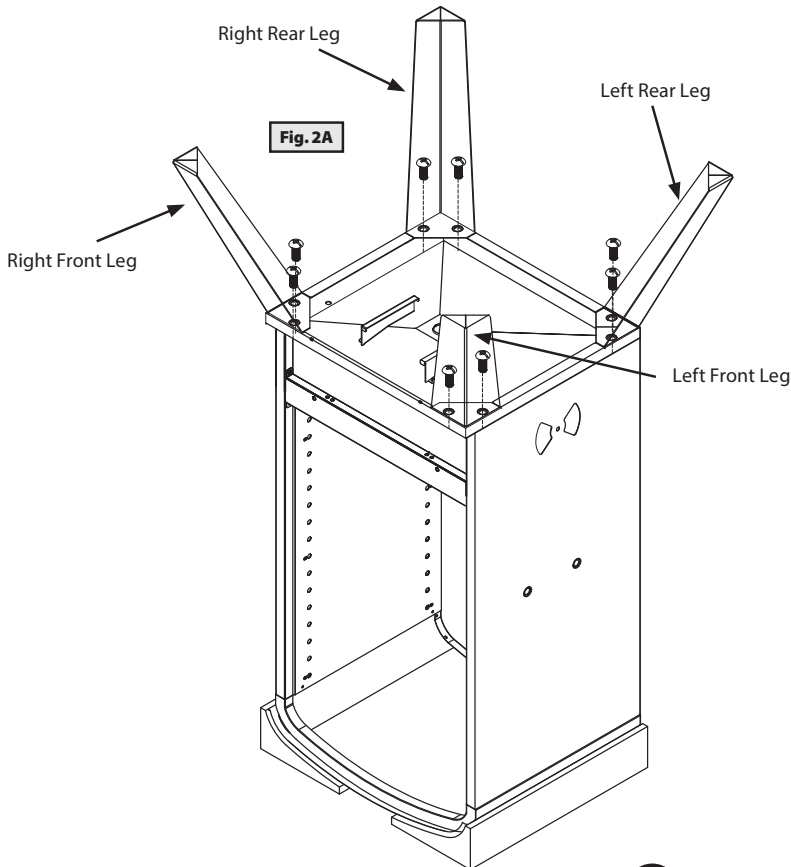
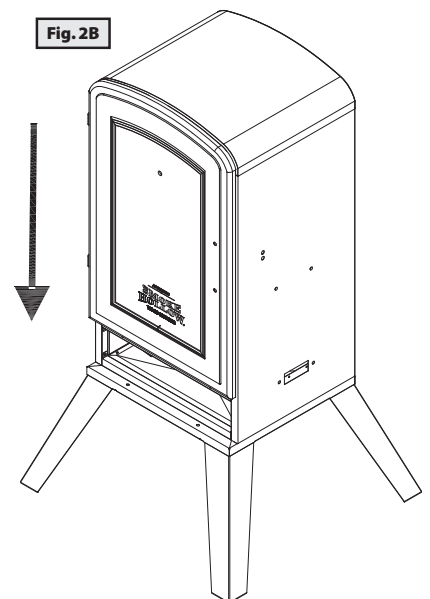


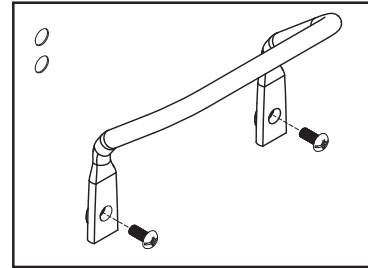
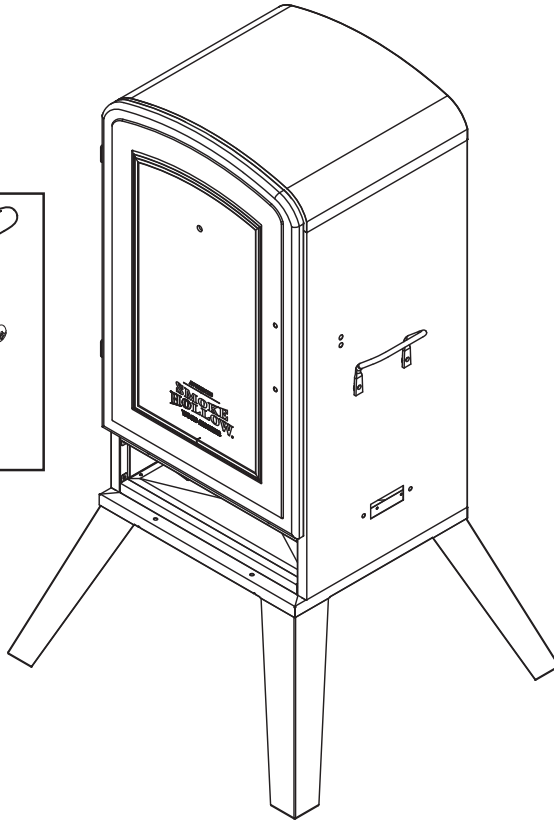
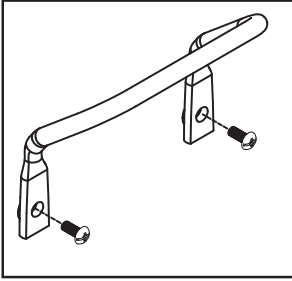
Fig. 2B



Smoker Assembly

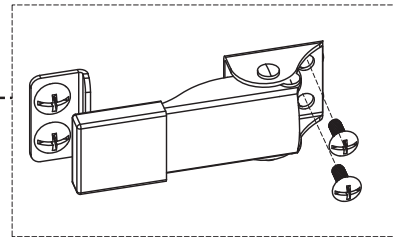
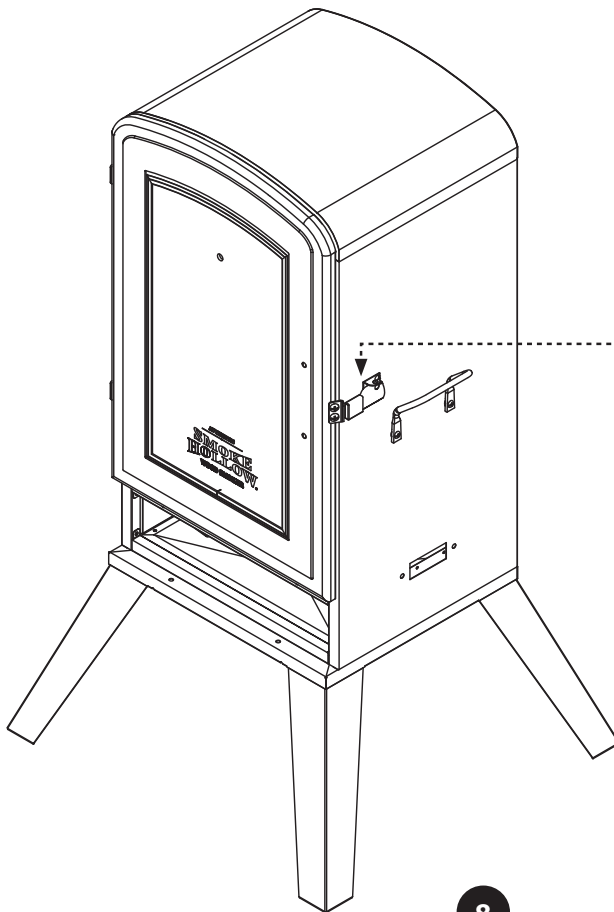
Hardware Needed:
(4) 1/4-20x1/2" Bolts

STEP 3:
Attach Side Handles to Smoker Cabinet as Shown.

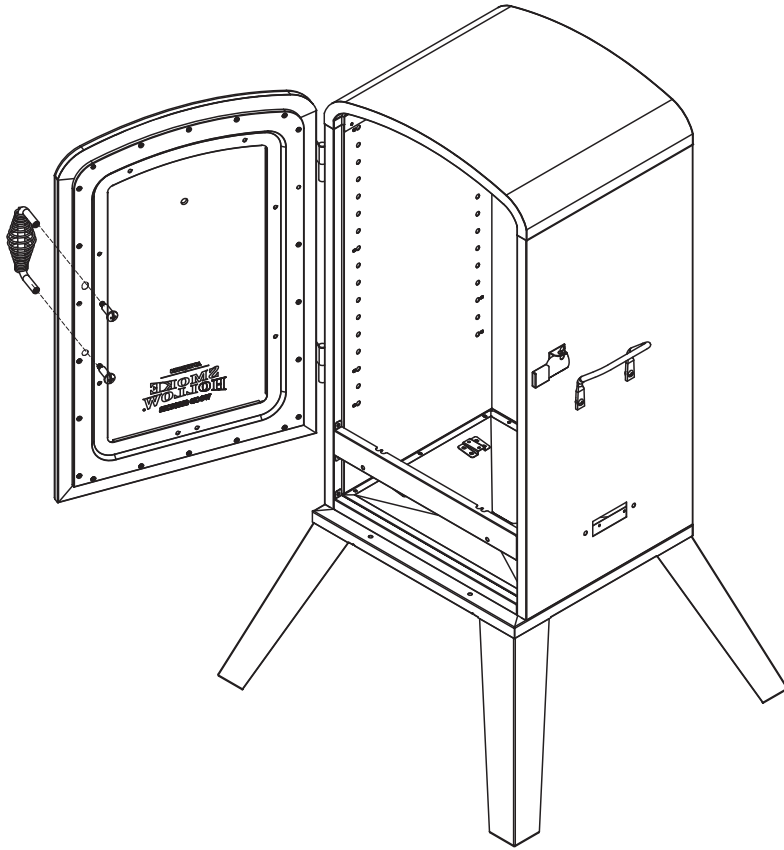


Hardware Needed:
(2) #10-24x3/8" Bolts

STEP 4:
Attach Door Latch to the right side of Cabinet as shown.

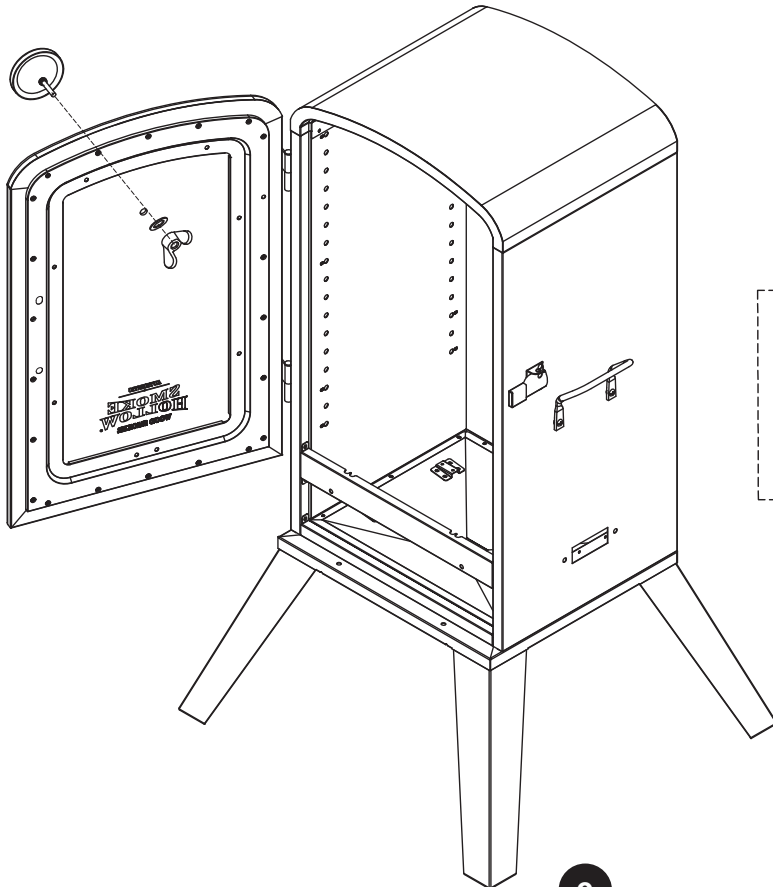
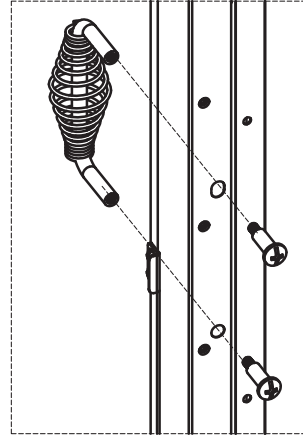


Smoker Assembly

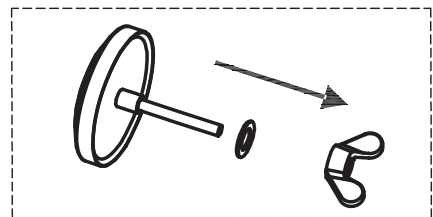


Hardware Needed:
(2) Shoulder Bolts

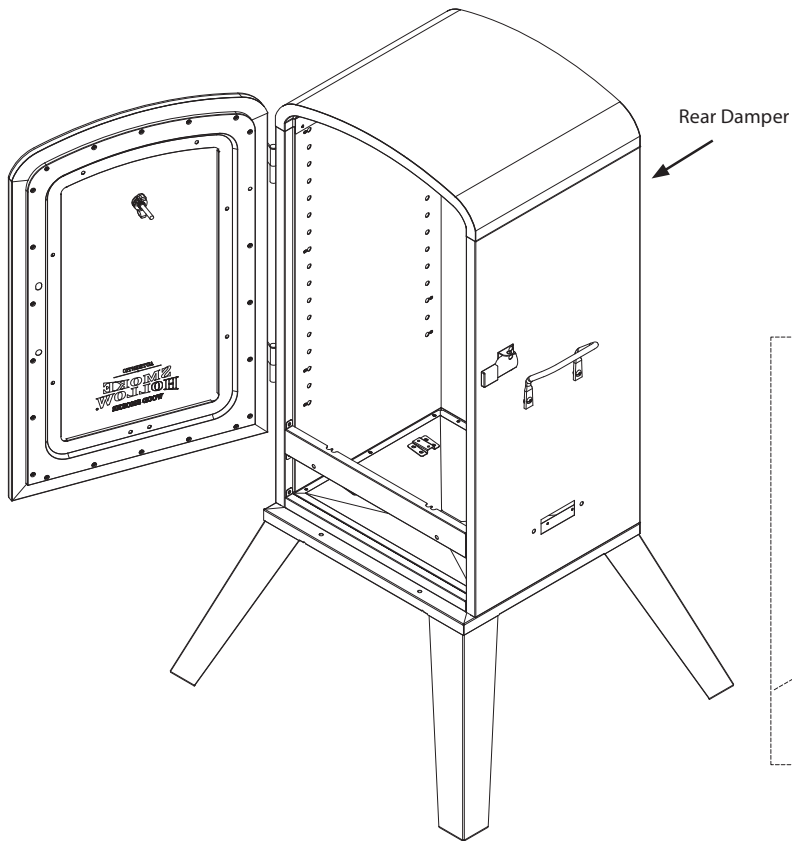
STEP 5:
Attach Door Handle to the Door with the (2) shoulder bolts as shown.



STEP 6:
Attach Temperature Gauge to the door.



Smoker Assembly

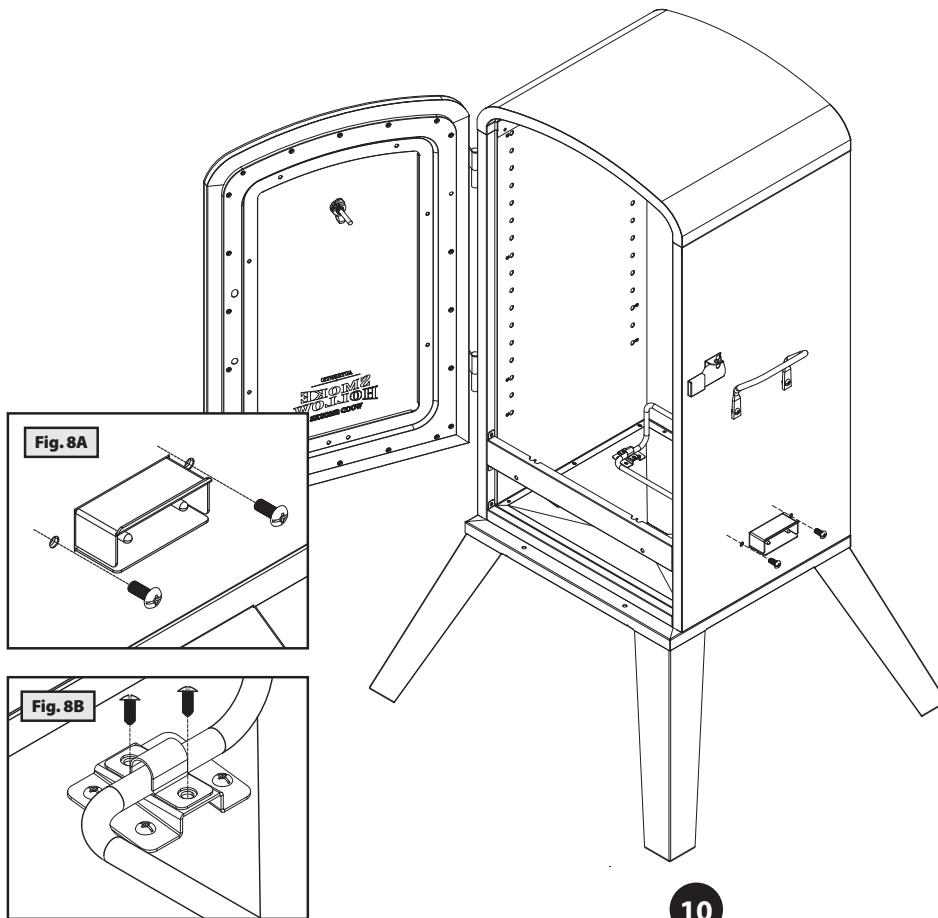
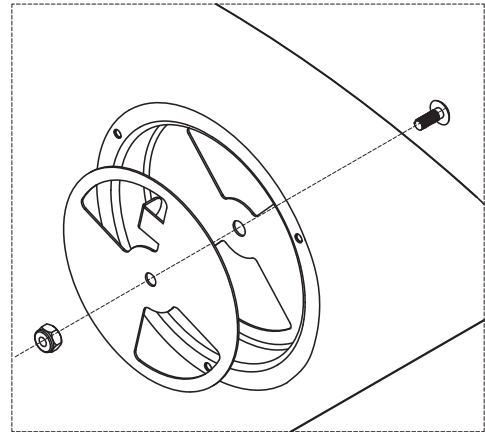


Hardware Needed:

- (1) #10-24x3/8" Screws
- (1) #10 Lock Nuts

STEP 7:

Attach Damper to the back of the Cabinet as shown here.



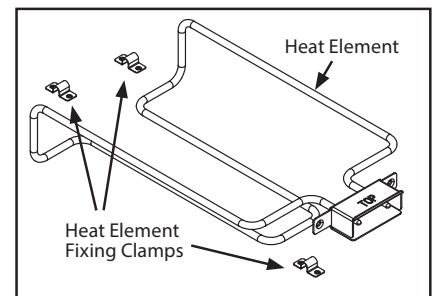
Hardware Needed:

- (6) M4x7mm Tapping Screws
- (2) 1/4-20x1/2" Screws

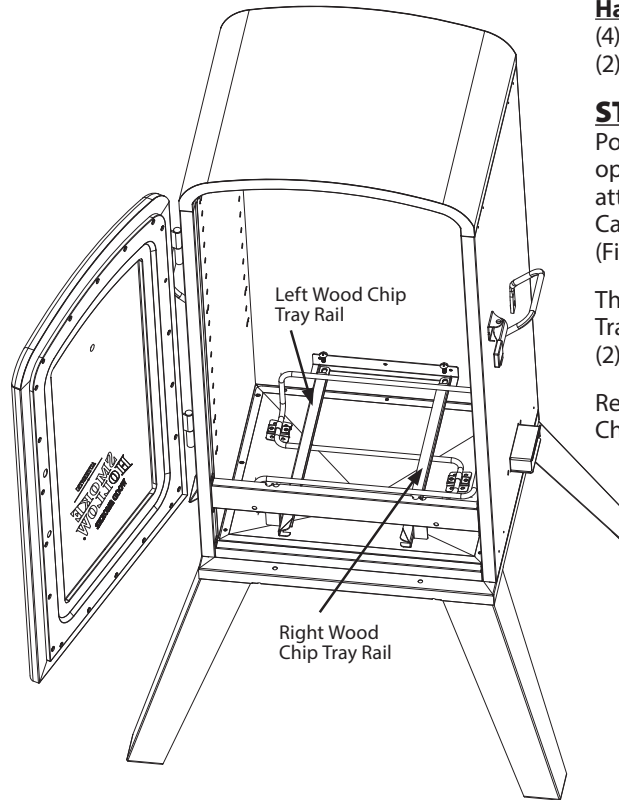
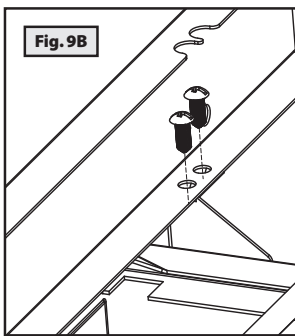
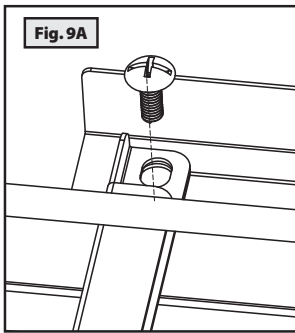
STEP 8:

Insert Heat Element into the bottom of the Cabinet and place end through hole in right side of Cabinet and attach with (2) 1/4-20x1/2" Screws as shown (Fig. 8A).

Then secure the Heat Element to the Cabinet with (3) Heat Element Fixing Clamps and (6) M4x7mm Tapping Screws as shown (Fig. 8B).



Smoker Assembly



Hardware Needed:

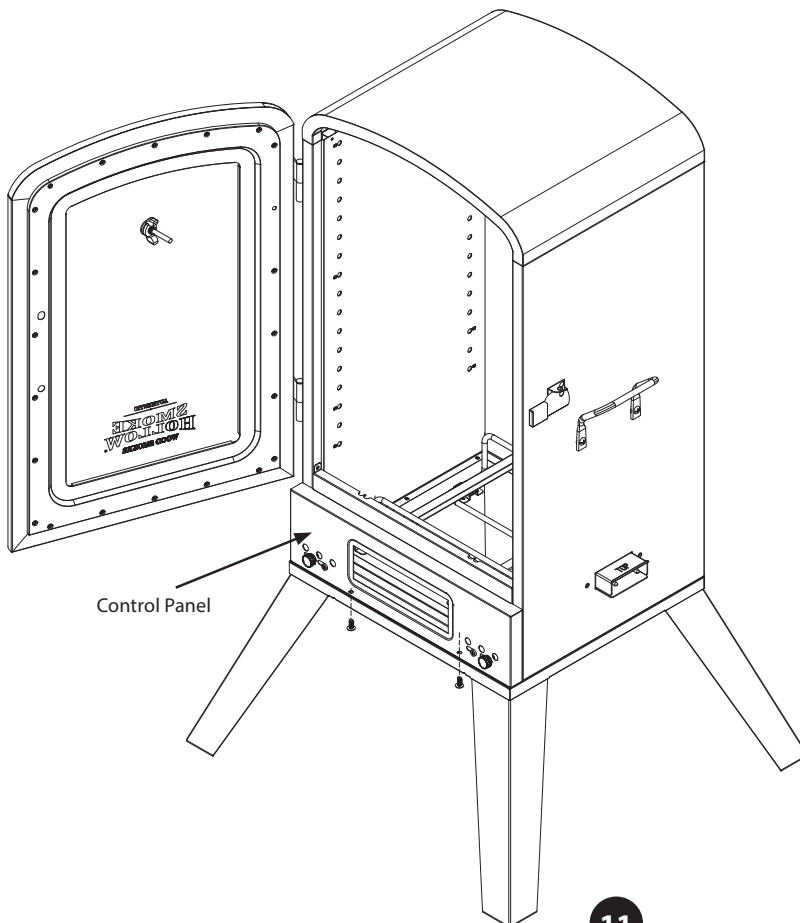
- (4) M4x7mm Tapping Screws
- (2) #10-24x3/8" Screws

STEP 9:

Position Left Wood Chip Tray Rail so opening is facing inwards and then attach to bracket on back wall of Cabinet with (1) #10-24x3/8" Screw (Fig. 9A).

Then attach front of Left Wood Chip Tray Rail to Cabinet Front Panel with (2) M4x7mm Tapping Screws (Fig. 9B).

Repeat steps for attaching Right Wood Chip Tray Rail.

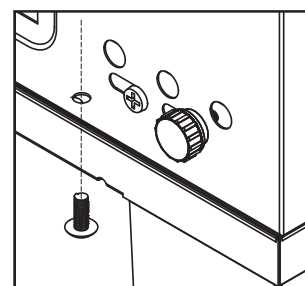
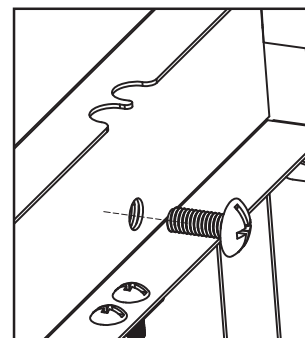


Hardware Needed:

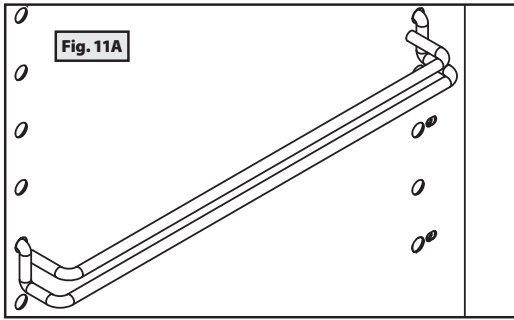
- (4) #10-24x3/8" Screws

STEP 10:

Attach the Control Panel to the Front of Smoker in position shown with (4) #10-24x3/8" Screws.



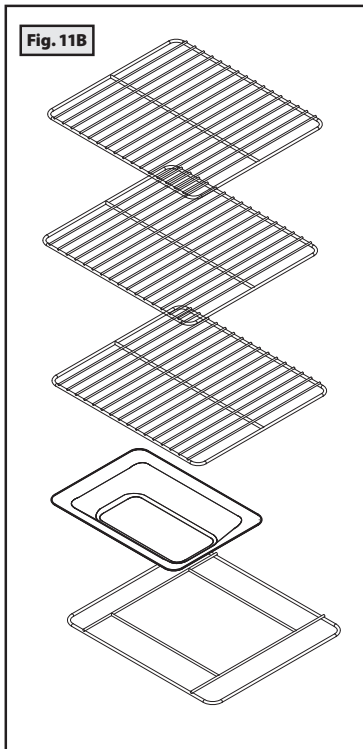
Smoker Assembly



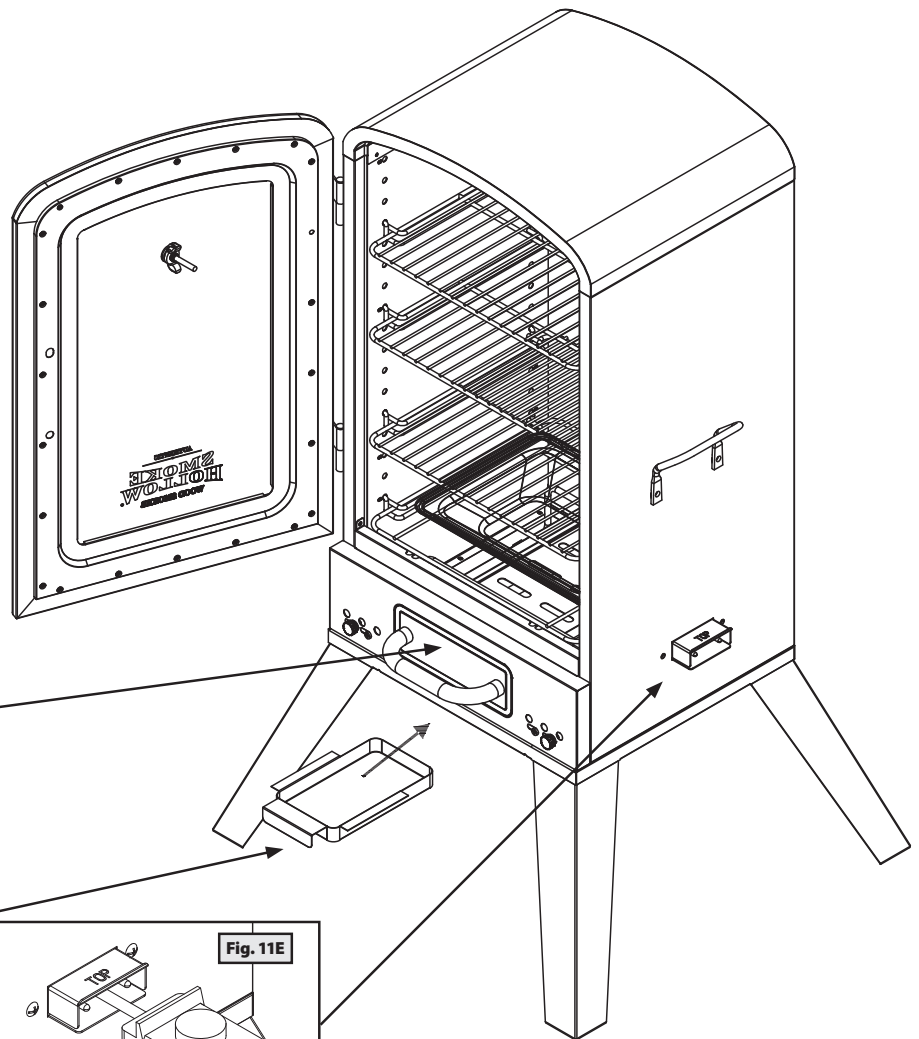
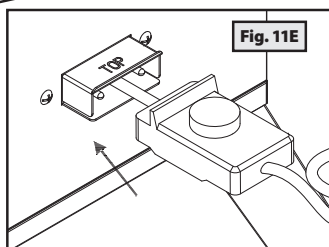
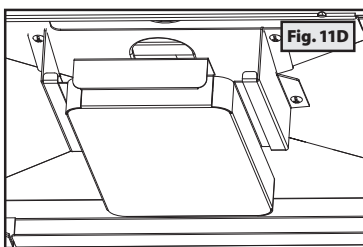
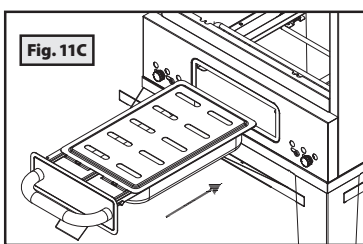
STEP 11:

Insert (8) Cooking Grid Tracks into holes along the inside walls of Cabinet. (4) on each side, making sure they are the same height across from each other (Fig.11A).

Then insert the (3) Cooking Grids into the top (3) Tracks. Insert the Water Pan Rack into the bottom Tracks and place Water Pan into the slot inside the Water Pan Rack (Fig.11B).



Insert the Wood Chip Tray, Grease Tray and Element Controller into their proper locations as shown here (Fig. 11C), (Fig.11D) and (Fig.11E).



Smoker Assembly

**ASSEMBLY OF YOUR SMOKER
IS NOW COMPLETE.**



FOR YOUR SAFETY, FOLLOW ALL SAFE
GUARDS AND INSTRUCTIONS.

**To order a cover for your smoker, please visit
our website at www.olp-inc.com.**

Operating Instructions

READ ALL SAFETY WARNINGS AND INSTRUCTIONS BEFORE OPERATING YOUR SMOKER.

SMOKER IS INTENDED FOR OUTDOOR USE ONLY AND SHOULD BE USED ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANGS AND/OR ANY COMBUSTIBLE MATERIAL. DO NOT USE SMOKER ON A WOODEN SURFACE OR ANY OTHER SURFACE THAT COULD BURN. PLACE THE SMOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND AND KEEP THE SMOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOME.

Seasoning Instructions

SEASON YOUR SMOKER PRIOR TO ITS FIRST USE. SOME SMOKE MAY APPEAR DURING THIS TIME. THIS IS NORMAL DURING THE SEASONING PROCESS.

1. Remove water pan from smoker and do not use flavoring wood while seasoning your smoker.
2. Coat all interior surfaces of the smoker cabinet, side rack and cooking grill with vegetable oil or spray. Note: DO NOT coat the electric element and the controller.
3. Plug the smoker into electric outlet.

⚠ WARNING: Always use a 3-wire grounded outlet wired for 120 volts which is GFCI protected at 15 or 20 amps. If in doubt, contact a qualified electrician. Do not operate any other appliances or electrical devices on the same circuit as the smoker.

⚠ WARNING: 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.

4. Using your desired flavoring woods and water/marinades, burn your smoker at approximately 300 degrees Fahrenheit for 45-60 minutes. Let the smoker cool and then clean out the used water/marinade and wood.

Operating Instructions

1. Before starting the unit, pull wood chip tray from smoker, lift the lid and fill the wood chip tray with wood chips. Close lid and slide back into slot in smoker.
2. Carefully fill water pan with warm water or your choice of marinade to 1/2 inch below the rim. Do not fill completely or water may overflow during use.

▲ WARNING: Do not spill water, marinade or any liquid onto the electric element and controller.

3. Remove cooking grids and adjust the wire cooking grid support brackets to the desired height for the items you are smoking.
4. Place food on cooking grid(s) in a single layer and leave room between each piece to allow smoke and moisture to circulate evenly. Slide cooking grid into the wire cooking grid support brackets. Repeat steps for each cooking grid that is used.
5. Close door and plug the smoker into electric outlet.

▲ WARNING: Always use a 3-wire grounded outlet wired for 120 volts which is GFCI protected at 15 or 20 amps. If in doubt, contact a qualified electrician. Do not operate any other appliances or electrical devices on the same circuit as the smoker.

▲ WARNING: 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.

6. Adjust the electric controller to the high position and allow the smoker to heat up. The desired temperature for smoking is between 220°F and 250°F. The heat indicator on the front of the unit will let you know when the smoker is near the desired temperature and you can adjust the controller accordingly.
7. Allow food to cook approximately 30-45 minutes per pound. Check the water level periodically and add water if needed. When adding water, wear an oven mitt and slide the water pan rack slightly toward the door opening, add water and slide the rack back into place. You can add additional wood chips by following the same procedure.
8. Use a meat thermometer to check the temperature of your food. The heat indicator on the door will provide the approximate temperature inside the smoker but you should use a meat thermometer to ensure that your food is fully cooked.
9. After you are finished smoking, turn the controller knob to the off position and always unplug the smoker from the electric outlet and allow the smoker to cool.

Note: Performance of the smoker is dependent on ambient temperatures and wind conditions.

How to Use the Wood Chip Tray

1. Before starting the unit, pull wood chip tray out of smoker, open the lid and fill the wood chip tray with wood chips.

▲ Caution: Never overfill the wood chip tray. Make sure the wood chip tray lid closes completely on the wood chip tray.

2. Never use wood chunks or wood pellets in the wood chip tray.
3. Insert the wood chip tray into the opening in the smoker.
4. Check the wood chip tray periodically to see if the wood has burned down by sliding the wood chip tray out about half way and looking through the slots in the wood chip tray lid to see if the wood has burned down.
5. If the wood chips have completely burned in the wood chip tray, remove the tray from the smoker.

▲ Caution: The wood chip tray and lid will be HOT, even if the handle is not.

6. Dump the burned wood chips from the wood chip tray. The wood chip tray lid will stay attached to the wood chip tray during this process. Always dump the burned wood chips in a metal pan with water to extinguish the wood chips.
7. With the wood chip tray lid open, fill the wood chip tray with wood chips. Close the lid.

▲ Caution: Never overfill the wood chip tray. Make sure the wood chip tray lid closes completely on the wood chip tray.

8. Insert the wood chip tray into the opening in the smoker

▲ CAUTION:

- Keep the smoker door closed when dumping or adding wood chips.
- The wood chip tray and lid will be HOT even if the handle is not.
- Never use wood pellets or wood chunks.
- When door is opened a flare up may occur. Should wood chips flare up, immediately close door, wait for wood chips to burn down, then open door again. Do not spray with water.

Safety, Care and Maintenance

SAFETY WARNING:

- Always allow the smoker and all components to completely cool before handling or cleaning.
- Before storing smoker or leaving unattended, remaining embers, hot coals, and ashes must be removed. Be careful to protect yourself and your property. Any remaining embers, hot ashes or hot coals should be placed in a non-combustible metal container and completely saturated with water. Leave ashes and water in the metal container for 24 hours before you dispose of them.
- Place extinguished embers, coals and ashes a safe distance from any combustible materials.
- Once smoker has cooled, remove electric cord and controller and store the unit indoors in a dry location. Electric cord and controller should also be stored in a dry location that is out of the reach of children.
- Do not operate smoker with an electric controller that has a damaged cord, plug or metal probe. The electric controller is made specifically for this smoker, call us for a replacement controller.
- Never immerse electric controller or heating element in any liquid.

CARE AND MAINTENANCE:

- Water pan, wood chip pan and cooking grids should be washed with hot, soapy water then rinsed and allowed to dry. Cooking grids can be lightly coated with vegetable oil or cooking spray to prevent food from sticking.
- A light coating of vegetable or cooking spray may also be applied to the inside of the smoker to prevent rusting.
- If rust appears on the exterior of the smoker, clean the affected area with steel wool and apply a high-temperature resistant paint.
- Do not apply additional paint to the interior surface of the smoker. If rust develops, use steel wool to remove and then coat with vegetable oil or cooking spray.
- When cool and not in use, store your smoker indoors in a dry location to protect against rusting.
- After the electric element has completely cooled, clean with a damp cloth after each use.

Electrical Specifications

Voltage:	120 VAC	Amperage:	13.75 A
Watts:	1650W	Hertz:	60 HZ

Smoking Tips

Types of wood to use for smoke:

- Always use a hardwood that has been seasoned for at least 6 months.
- We recommend using Pecan, Hickory, White Oak, Apple, Alder or Mesquite.
- Never use any resin woods like Pine or Cedar.

Note: It is not necessary to soak the wood prior to smoking because hard woods have natural moisture in the wood that will release in the smoker as it heats up. In a gas smoker, soaking the wood chips may prolong the life of the wood chips but it will also take longer to produce smoke so we will leave that decision up to you.

What you need to smoke meats:

Internal Meat Thermometer

An internal meat thermometer is a must to cook large pieces of meat to make sure it is done internally.

Internal Temperatures for Select Meats

- Cooked Ham -140 degrees
- Ham, Beef-Med, Ground Beef - 160 degrees
- Veal, Lamb, Pork, Beef-Well done - 170 degrees
- Poultry - 180 degrees

Good Tongs or Meat Hook

Use a heavy-duty set of tongs to rotate meat in the smoker because in some cases you may be smoking a very large cut of meat. I prefer a meat hook for ease of use and it does not knock any rub or sauce off of the meat.

Good Oven Mitts

Heavy-duty mitts will assist you in moving hot smoker racks and large pieces of meats and assist in adding water and wood chips.

Aluminum Foil

When the outside color of your meat product is at your desired color or look to suit your taste, wrap meat product in aluminum foil to keep any more wood resins from turning your meat any darker. Also it will saturate fats from your meat product.

Temperature Chart - Refer to this USDA Standard chart for properly cooked meat temperature.

IMPORTANT: Measure the meat temperature using a meat probe thermometer. The temperature gauge on the smoker gives the heat temperature inside the smoker cabinet, but is not an accurate measurement of the meat temperature.

	Fahrenheit (°F)	Celsius (°C)
Beef		
Rare	120°F - 125°F	45°C - 50°C
Medium-Rare	130°F - 135°F	55°C - 60°C
Medium	140°F - 145°F	60°C - 65°C
Medium-Well	150°F - 155°F	65°C - 70°C
Well Done	160°F - Higher	70°C - Higher
Lamb		
Rare	135°F	60°C
Medium-Rare	140°F - 150°F	60°C - 65°C
Medium	160°F	70°C
Well Done	165°F - Higher	75°C - Higher
Poultry		
Chicken	165°F - 175°F	75°C - 80°C
Turkey	165°F - 175°F	75°C - 80°C
Pork		
Fresh Pork (Raw)	160°F - 170°F	65°C - 70°C
Ham (Pre-Cooked)	140°F	60°C
Ham (Un-Cooked)	160°F	70°C
Fish		
(Cook until opaque and flaky)		

Smoking Techniques

Smoked Pork Tenderloin

Take outside wrapper off of meat and wash thoroughly in cold water. Place tenderloin on a paper towel to soak up excess water. Rub your favorite pork rub on the loin (we recommend Head Country Pork seasoning). Preheat smokers to 225 degrees and place loin in the center of the smoker. Cook until internal meat temperature reaches 165 degrees. Take out of smoker and let stand on the cutting platter until meat reaches 170 degrees serving temperature. Slice like bread in ¼" pieces and it will melt in your mouth.

Smoked Beef Brisket

Select a 6 to 8 lb. packer trimmed brisket that has a little marble to it but not too much. Feel free to trim as much fat as desired. Use your favorite beef rub (we recommend using Head Country All-Purpose rub) and rub it on liberally. Heat the smoker to 225 degrees and place the brisket in the smoker for 3 hours. Place brisket in an aluminum foil pan and pour approximately 8oz. of Allegro over the brisket. Cover the pan tightly with aluminum foil and continue cooking until internal meat temperature reaches 165 to 170 degrees. Take pan out of the smoker and let brisket stand. Remove brisket from pan and cut ¼" slices against the grain. Use juice from pan to pour over sliced meat or for dipping.

Smoked Halibut

Select a nice fresh ¾" thick filet. Wash filet thoroughly in cold water and lay on paper towel until water is not visible. Melt a whole stick of butter in the microwave and sprinkle a liberal amount of Dill weed in the melted butter. Lay filets on aluminum foil and fold a lip around edges to contain the butter. With a basting brush, brush melted butter and dill weed mixture on both sides of the fish filet. Preheat smoker to 225 degrees and place fish in the smoker. Check the filets every 15 minutes for visible moist look on filets. Brush with butter and dill weed mix when needed. Fish should start to flake in about 45 minutes. When fish flakes very easy take out of smoker and serve.

Smoked Chicken

Chicken breasts and thighs are my favorite. Take chicken parts out of package and wash thoroughly and place on paper towel to dry. Sprinkle Head Country Original rub on both sides of chicken parts. Preheat smoker to 225 degrees and place chicken parts in smoker. After ½ hour turn chicken over. With your internal temperature gauge, check internal temperature by pushing temperature probe into the meat nearest the bone. When temperature reaches 180 degrees chicken is done. You may brush your favorite BBQ sauce on the chicken during the last 15 minutes of your cooking process to spice it up.

Limited Warranty

This Smoke Hollow® smoker is guaranteed against broken or damaged parts at time of purchase. All parts carry a 1-year limited warranty. Paint is guaranteed to be free of defects for 90 days except for rust, which may appear after repeated use.



This warranty does not cover damage or issues related to neglect, abuse, or modifications to the product. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no-charge via the discretion of the Customer Service Department (ground shipments, US Mail, or Parcel Post Only). Any special handling charges (i.e. Second Day, Overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to our address without first obtaining a return authorization number from our customer service.

This service is available by calling 866-475-5180, 8:30am to 4:30pm, Central Time, Monday through Friday, or write to Outdoor Leisure Products, Inc., 5400 Doniphan Drive, Neosho, MO 64850.

This warranty may give you specific legal rights that vary by state.

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