

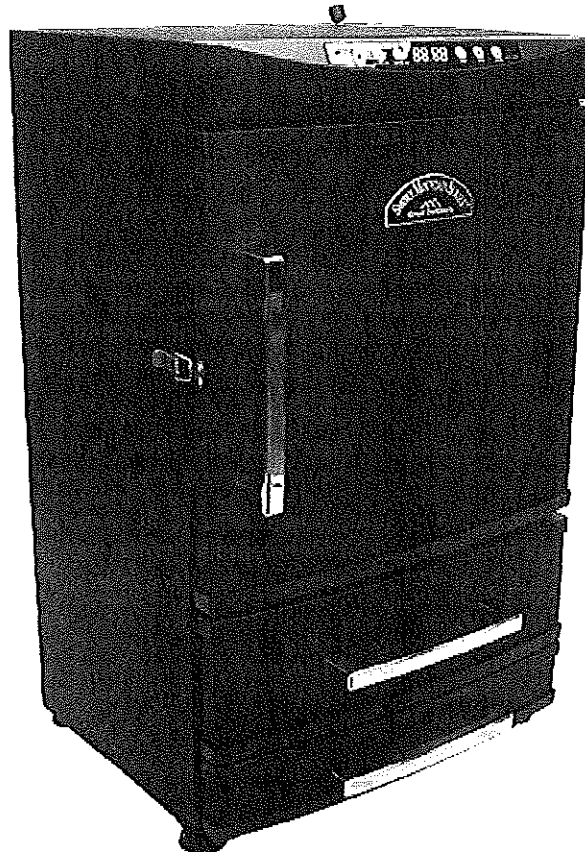


ELECTRIC SMOKER

MODEL #32901/ 32910

Français p. 21

Español p. 41



**THIS SMOKER IS FOR
OUTDOOR USE ONLY**

Assembly and Owner's Manual

ASSEMBLER / INSTALLER:

Leave these instructions with the consumer.

CONSUMER / USER:

This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using this appliance. Follow all warnings and instructions when using this appliance. Keep this manual for future reference.



**Failure to follow these instructions could result in fire, explosion or burn hazard,
which could cause property damage, personal injury or death.**

TABLE OF CONTENTS

Important Safeguards	3
Package Contents	5
Hardware Contents	7
Preparation	7
Assembly Instructions	8
Initial Use Instructions	11
Operating Instructions	12
Cooking Instructions	14
Care and Maintenance	15
Troubleshooting	16
Warranty	18
Replacement Parts List	18

IMPORTANT: For your future records, please fill:

Model Number _____

Serial Number _____

Date of Purchase _____

Place of Purchase _____

IMPORTANT SAFEGUARDS

Please read and understand this entire manual before attempting to assemble, operate or install the product. Read all instructions.

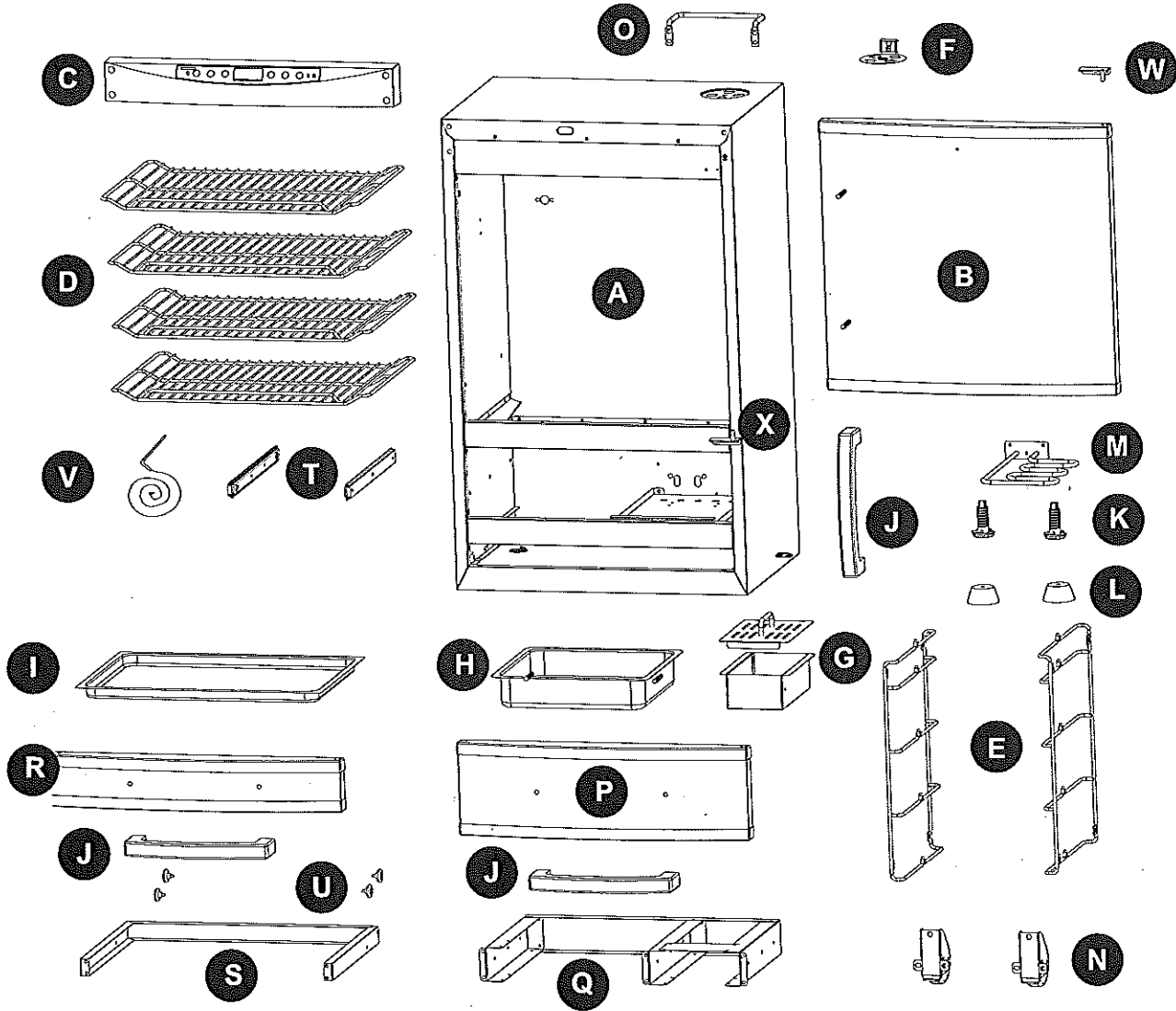
- **DO NOT** use appliance for other than intended. It is **NOT** intended for commercial use.
- This item is **NOT** intended to be installed or used in or on a recreational vehicle and/or boats.
- The smoker is **NOT** to be used as a heater.
- Use only on properly grounded outlet. Unplug from outlet when not in use and before cleaning. To disconnect, turn the control to OFF, then remove plug from wall outlet. Allow to cool before putting on or taking off parts.
- Make sure the smoker is completely assembled and ready for operation before plugging into electrical outlet. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to nearest authorized service facility for examination, repair or adjustment.
- To protect against electrical shock, do not immerse cord, plugs or electrical parts in water or other liquids. Smoker should **NOT** be exposed to water at any time.
- **DO NOT** operate smoker during rain or storms. If possible, disconnect from electrical source and move smoker to dry and protected location.
- Protect electrical cord from damage, hot surfaces and/or moisture. **DO NOT** let cord hang over edge of table or counter or touch hot surfaces.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble and safely operate this smoker.
- This smoker is for **OUTDOOR** use only, in a well-ventilated area. **DO NOT** operate the smoker indoors, in a garage, or in any other enclosed area or under overhead construction.
- Use caution when assembling and operating the smoker to avoid cuts and scrapes from rough or sharp edges.
- Use caution when lifting and/or moving the smoker to avoid strains or back injury. Two (2) people are recommended to lift the smoker. **DO NOT** move the smoker while it is in use. Allow the smoker to cool completely before moving or storing. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- **DO NOT** operate the smoker near or under flammable or combustible materials such as decks, porches or carports. The minimum clearance shall be at least 24 inches from any structure or combustible material.
- Operate the smoker only on stable, level, non-flammable surfaces such as asphalt, concrete or solid ground. **DO NOT** operate the smoker on flammable surfaces such as carpet or wood decks.
- **DO NOT** place or operate on tables or counters.
- **DO NOT** store the smoker near gasoline or other combustible liquids or where combustible vapors may be present.
- Store smoker indoors when not in use - out of reach of children. **DO NOT** store or operate the smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
- **DO NOT** leave the smoker unattended while it is in use. Close supervision is necessary when any appliance is used by or near children.
- **DO NOT** allow anyone to conduct activities around the smoker during or following its use until it has completely cooled. It is hot during operation and remains hot for a period of time.
- **DO NOT** leave hot ashes unattended until the smoker cools completely.
- **DO NOT** touch hot surfaces. Use handles or knobs. If you must handle the smoker when it is hot, **ALWAYS** use protective mitts or heat-resistant gloves.
- The water pan, wood chip box and grease pan should not be moved while the smoker is operating or until the smoker has cooled sufficiently. These will contain hot liquid, hot ashes and hot grease that may cause serious injury. If you must move these components, **ALWAYS** use protective oven mitts or heat-resistant gloves.

IMPORTANT SAFEGUARDS

- Dispose of cold ashes by wrapping them in heavy aluminum foil and putting them in a non-combustible container. Be sure there are no other combustible materials in or near the container. If you must dispose of ashes in less time than it takes for them to completely cool, remove the ashes from the smoker, keeping them in heavy aluminum foil and soaking them completely with water before disposing of them in a non-combustible container.
- **DO NOT** cover smoking racks with any type of metal foil as this may cause serious damage to the smoker.
- **DO NOT** obstruct the flow of combustion air and/or ventilation air for the smoker.
- Use **CAUTION** when operating. Tie back long hair while operating the smoker. **ALWAYS** wear fully-covering shoes while operating the smoker.
- **NEVER** use glassware, plastic or ceramic cookware on or in the smoker.
- **NEVER** operate the smoker without water in the water pan. **NEVER** allow the water to completely evaporate. **DO NOT** clean this product with a water spray or the like.
- Check the water level at least every 2 hours. A sizzling sound may indicate a low water level or billowing smoker may indicate no water in the water pan (grease from the meat will be falling on a hot, dry water pan). Use caution and follow the instructions in this manual for adding water while smoker is operating, as hot water may splash up and cause serious injury.
- When using flavoring wood, add a sufficient amount prior to operation to avoid having to add wood while smoker is operating.
- The use of accessory attachments, not recommended by the manufacturer may cause injuries.
- While the smoker is not in use, the electrical cord should be unplugged and stored in a safe, dry location.
- A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used: (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. Connection to an extension cord should be kept dry and off the ground.
- Outdoor extension cords should be used with outdoor use products and are surface marked with the suffix letter "W" and with a tag stating "Suitable for use with outdoor appliances".
- **DO NOT** use the smoker if the heating element fails to heat up. Under such conditions, the smoker should be turned to the **OFF** position and the electrical cord should be disconnected. Refer to TROUBLESHOOTING guide in this manual.
- **DO NOT** use the smoker if the power indicator light or LED display fails to function. Refer to TROUBLESHOOTING guide in this manual.
- Alternative fuels such as charcoal and wood pellets should **NOT** be used with this smoker or any of its accessories.
- Fuel, such as charcoal briquettes, is not to be used with appliance.
- **DO NOT** place on or near a hot gas or electric burner or in a heated oven.
- **DO NOT** place smoker cover on the smoker if it is still hot from use.
- All installations are to conform to local, state and federal fire codes.
- **KEEP** fire extinguisher accessible at all times.
- Burning wood gives off carbon monoxide which can cause death.
- **DO NOT** burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.

SAVE THESE INSTRUCTIONS

PARTS



PARTS DESCRIPTION

PART	DESCRIPTION	QUANTITY
A	Cabinet	1
B	Door (preassembled)	1
C	Control panel (preassembled)	1
D	Smoking rack	4
E	Smoking rack side support (preassembled)	2
F	Damper vent with guard	1
G	Wood chip box with lid	1
H	Water pan	1
I	Grease pan	1
J	Handle	3
K	Adjustable feet	2
L	Fixed feet	2
M	Heating element (preassembled)	1
N	Wheel assembly	2
O	Back handle	1
P	Top drawer front panel (preassembled)	2
Q	Top drawer support frame (preassembled)	1
R	Bottom drawer front panel (preassembled)	1
S	Bottom drawer support frame (preassembled)	1
T	Top drawer slides (preassembled)	2
U	Bottom drawer wheels	4
V	Meat temperature probe (preassembled)	1
W	Top door hinge (preassembled)	1
X	Bottom door hinge crossbar (preassembled)	1

HARDWARE CONTENTS (shown actual size)

AA



M5 x 12 mm
Short bolt

Qty: 13

BB



M5 x 50 mm
Long bolt

Qty: 4

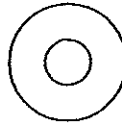
CC



Spring
washer

Qt: 13

DD



Flat
washer

Qty: 6

EE



M5 x 45 mm
Long bolt

Qty: 2

PREPARATION

Before beginning assembly of the product, make sure all parts are present. Compare parts with package contents list on page 5 and the hardware contents list on page 6. If any part is missing or damaged, do not attempt to assembly the product. Contact customer service for replacement parts.


Estimated Assembly Time: 15 - 20 minutes


Tool Required for Assembly (not included): Phillips screwdriver
Helpful Tools (not included): Level

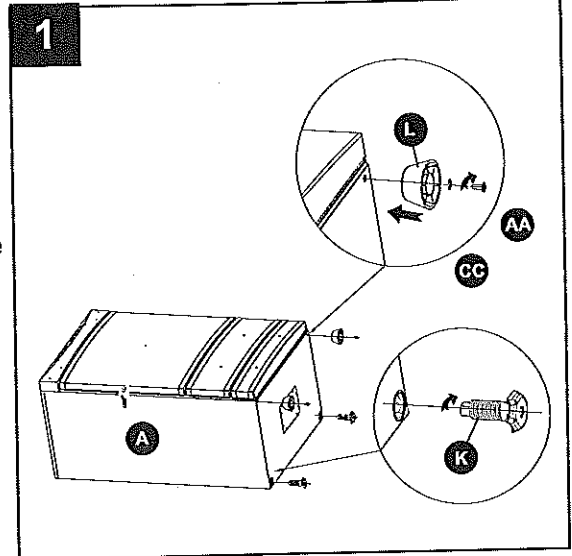
ASSEMBLY INSTRUCTIONS

- Carefully place the cabinet (A) on its back. First, insert both the fixed feet (L) into the front holes of the bottom of cabinet (A) with spring washer (CC) and short bolt (AA) and tighten. Second, insert both adjustable feet (K) into the back holes of the bottom of the cabinet (A) and tighten. Carefully stand the cabinet (A) upright. To level the cabinet (A), place a level (not included) on the side of the unit, adjust the adjustable feet (K) as needed so the cabinet (A) is level.

Hardware Used


AA M5 x 12 mm Short bolt  x 2


CC Spring washer  x 2

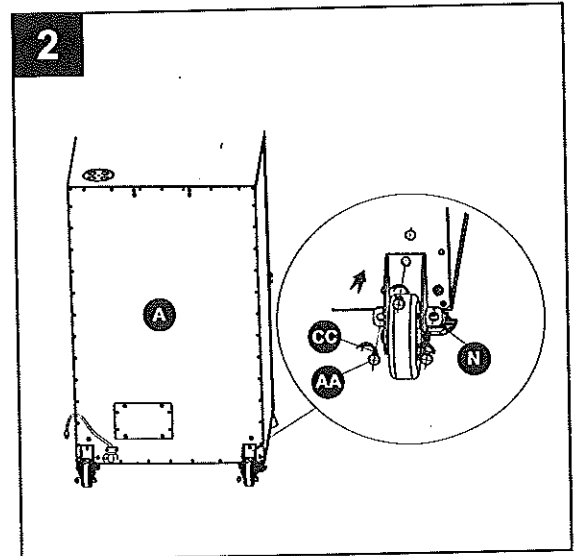


- With the cabinet (A) in an upright position, carefully attach each wheel assembly (N) to each side of the bottom of the cabinet (A) with spring washer (CC) and short bolt (AA) in each of the 3 bolt locations and loosely tighten. Once all 3 short bolts (AA) are adequately threaded, tighten securely.

Hardware Used

AA M5 x 12 mm Short bolt  x 3


CC Spring washer  x 3

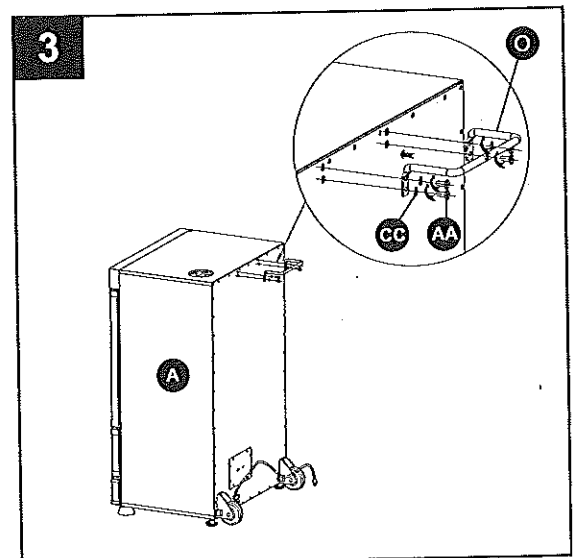


- With the cabinet (A) still in the upright position, carefully insert spring washer (CC) and short bolt (AA) into each of the back handle (O) bolt holes and loosely tighten. Once all 4 short bolts (AA) are adequately threaded, tighten securely.

Hardware Used

AA M5 x 12 mm Short bolt  x 4

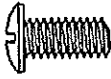

CC Spring washer  x 4

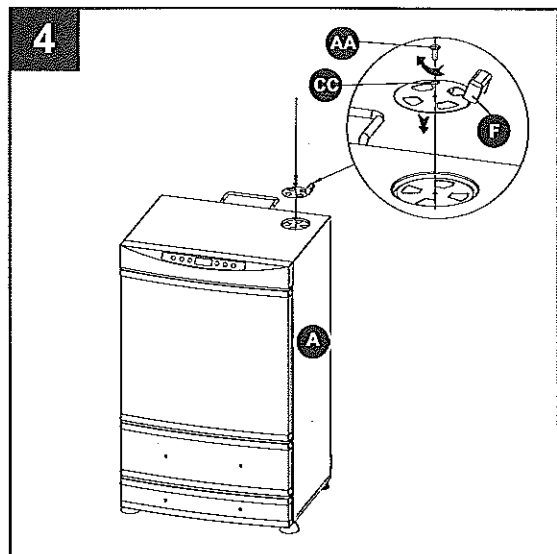


ASSEMBLY INSTRUCTIONS

4. Place spring washer (CC) and short bolt (AA) through center hole of the damper vent with guard (F) and attach to top of the cabinet (A) and tighten. Be sure not to overtighten damper vent with guard (F) as it must be able to turn for adjustment.


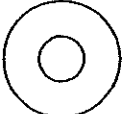
Hardware Used

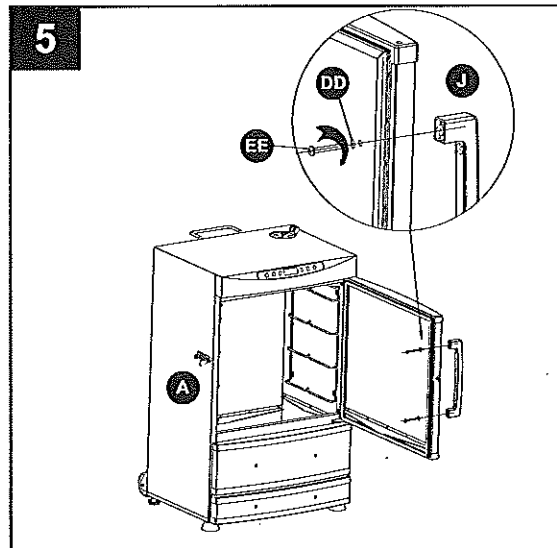
- AA** M5 x 12 mm Short bolt  x 1
- CC** Spring washer  x 1



5. Insert the flat washer (DD) and long bolt (EE) through the door (B) and partially fasten to handle (J). Once fastened, securely tighten both long bolts (EE).



Hardware Used

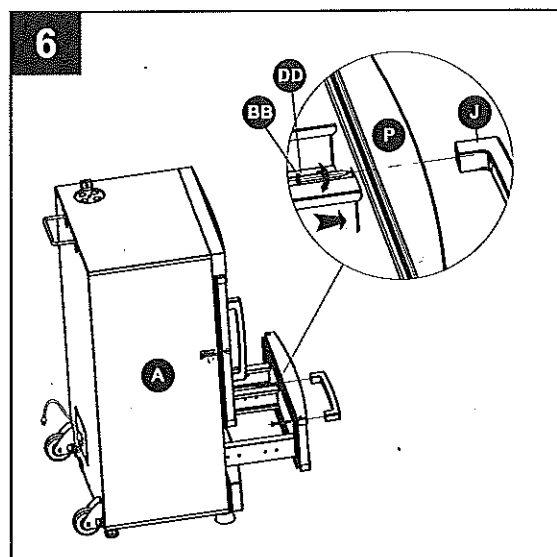
- EE** M5 x 45 mm Long bolt  x 2
- DD** Flat washer  x 2



6. Insert the flat washer (DD) and long bolt (BB) through the top drawer front panel (P) and partially fasten to handle (J). Once fastened, securely tighten both long bolts (BB). Insert the flat washer (DD) and long bolt (BB) through the bottom drawer front panel (R) (not shown) and partially fasten to handle (J). Once fastened, securely tighten both long bolts (BB).

Hardware Used

- BB** M5 x 50 mm Long bolt  x 2
- DD** Flat washer  x 2

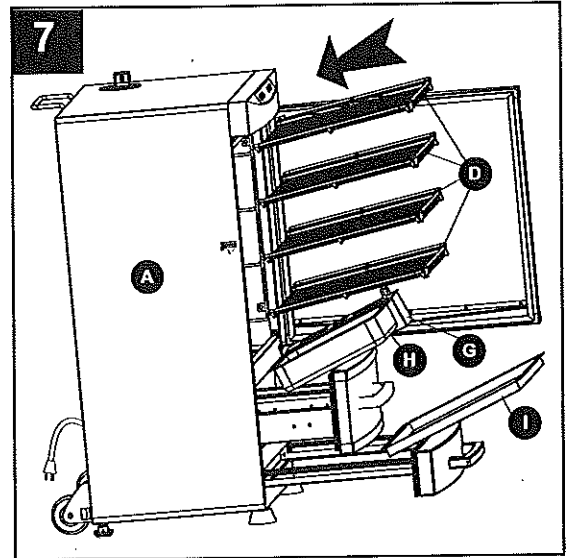


ASSEMBLY INSTRUCTIONS

7. With the top drawer completely open, carefully place the water pan (H) in the water pan frame (left side of drawer). Repeat same steps for placing wood chip box with lid (G) in the wood chip box frame (right side of the drawer)

With the bottom drawer completely open, carefully place the grease pan (I) in grease pan frame.

Insert each smoking rack (D) into the associated rack positions. It is recommended to keep these racks inside the smoker when NOT in use. For use, only use the number of racks required to hold the meat.



INITIAL USE INSTRUCTIONS

Before you cook food in the smoker, it is important to prepare the smoker.

The below procedure is designed to clean and prepare the smoker for its initial smoking. Set the temperature of the smoker to 225°F and the time to run between 2 and 3 hours (see control panel operating instructions, page 12).

For this procedure,

- (1) The water pan should be in its drawer position with **NO WATER** in the pan.
- (2) The wood chip box and lid should **NOT** be in its drawer position.
- (3) **DO NOT** place any food in the smoker during this procedure.

At the second hour, add wood to the wood chip box, open top drawer and **CAREFULLY** insert wood chip box with lid into its drawer position. Allow the wood to burn for the remaining hour (60 minutes).

When this procedure is completed, allow the smoker to cool and remove the wood ashes and residue from a cool or cold wood chip box. Also make sure the adjacent water pan is also cool or cold when performing this clean out.

OPERATING INSTRUCTIONS



Control Panel: Push **ON/OFF** button and the LED display will show the temperature setting. The smoker is ready to set the temperature and smoking time. Note: The smoker will not start heating until both the temperature and smoking times are set.

Setting the Smoking Temperature:

1. Push the **TEMP** button to start the temperature setting.
2. Use the **INCREASE** and **DECREASE** buttons to set the smoker at the desired smoking temperature. Note: The maximum temperature this smoker is capable of is 275°F.
3. Once the desired temperature setting is reached, push the **TEMP** button once to lock in the temperature.

Setting the Smoking Time:

1. Push the **TIME** button to start the smoking timer.
2. LED display should display a time reading of hours and minutes.
3. Use the **INCREASE** and **DECREASE** buttons to set the smoker timer to the desired smoking time. Note: The maximum time allowed on this smoker is 24 hours.
4. Once the desired smoking time is reached, push the **TIME** button once to set the timer. Note: This smoker has an automatic shut-off feature when the time reaches 00:00. If the smoking is not completed, reset timer for the remaining smoking time desired.

Checking the Meat Temperature Probe:

1. Optimally, the meat temperature probe (V) should be inserted in the meat prior to starting the smoker.
2. With the meat temperature probe (V) in the meat, the interior temperature of the meat will be displayed on the LED display when the **MEAT** button is pushed. Push the **MEAT** button again to return the LED display back to the original temperature and time settings.

Once started, the temperature and time on the LED display will alternate every 5 seconds.

If the control panel shows an error message, turn the smoker off and unplug it from the electrical source; wait 10 seconds, plug the smoker back in to the electrical source; and turn the smoker on. This will reset the control panel.

OPERATING INSTRUCTIONS

Adding water and wood to the smoker:

1. Open top drawer for access to the water pan and wood chip box.
2. Add water to water pan and fill up to 1 in. below the rim.
3. To add wood, lift the wood chip box lid completely off and add wood to the box.
Note: The amount and type of wood used is entirely up to you. It is recommended to start with small amounts of wood initially.
4. Once the water and wood is added, **SLOWLY** and **STEADILY** push the top drawer closed until it comes to a complete stop. Then set the temperature and timer to begin smoking.

Note: **DO NOT** set temperature and timer until the water and wood are loaded and both drawers and door are completely closed.

Checking water and wood during operation:

- To check water while the smoker is in operation and **HOT, SLOWLY** open the top drawer to prevent any splashing of remaining water in water pan. Replenish water as need - **BE CAREFUL NOT** to touch any part of the interior of the drawer or door, the wood chip box or the water pan with bare skin. Then **SLOWLY** and **CAREFULLY** push the top drawer closed until it comes to a complete stop.
- To check wood while the smoker is in operation and **HOT, SLOWLY** open the top drawer to prevent any splashing of remaining water in water pan. Use a heat-resistant oven glove or mitt to **CAREFULLY** open the wood chip box lid. Once the lid is open, using a long-handle utensil, stir the remaining wood ashes flat and carefully add wood. **BE CAREFUL NOT** to touch any part of the interior of the drawer or door, the wood chip box or the water pan with bare skin. Then **SLOWLY** and **CAREFULLY** push the top drawer closed until it comes to a complete stop.

Damper vent adjustments:

The key to effective smoking is via temperature maintenance that is controlled by a steady temperature setting and by applying different damper vent adjustments.

- Damper vent with guard (F) helps to exhaust both heat and smoke.
- Damper vent with guard (F) **SHOULD NEVER BE COMPLETELY CLOSED** during the smoker operation. Completely closing the damper vent with guard (F) can cause a dangerous build up of pressure inside the cooking chamber.
- To maintain lower temperatures, keep damper vent with guard (F) partially to fully open. Note that this will allow the heat and the smoke to escape at the same time.
- To maintain high temperatures, damper vent with guard (F) should be positioned from its smallest opening to partially open. This will keep in both heat and smoke during the operation.

COOKING INSTRUCTIONS

IMPORTANT: Before use, clean and inspect the entire smoker.

Place and fill the wood chip box with flavoring wood chips and place the wood chip box with lid in the appropriate location of the water pan/wood chip box drawer as instructed in the assembly section of this instruction manual. The amount and type of wood(s) you use is entirely up to you. Checking and adding wood to the wood chip box is covered on page 13 of this manual.

Place the water pan inside the water pan/wood chip box drawer as instructed in the assembly section of this instruction manual. Carefully fill the water pan with water (or similar liquid like beer or apple juice) up to 1 in. below the water pan rim.

DO NOT overfill or allow water to overflow from the water pan. A full water pan should last for approximately 3 or more hours. Checking and adding water to the water pan is covered on page 13 of this manual.

Insert or adjust the smoking racks to the desired positions. For better access to the food with tongs or spatulas, (1) use only the smoking racks needed for your smoking and (2) be sure the grids of the smoking racks run front-to-back as shown in the assembly section. Smoking tip: Coating the smoking rack(s) with cooking oil or spray before placing meat will help in after use clean up.


Place the food on the smoking racks in a single layer with space between each piece. This will allow smoke and hot moisture to circulate evenly around the food pieces.

Depending on the meat and size, smoking for 2 to 3 hours at the ideal constant cooking temperature of 225° to 250°F will get the best results. For more tender and heavily smoked meat, a temperature of 220° to 240°F and smoking 4 to 6 hours (or longer) may be preferred. If time is critical, a higher temperature range is recommended. One common time measurement used is to allow 45-60 minutes smoking time per pound of meat. Note this will vary for bone-in and boneless meats.

Flavoring wood tips:

- Small wood chips work best inside the wood chip box.
- Use dry hardwoods such as hickory, pecan, apple, cherry or mesquite.
- Most fruit wood and nut trees produce an excellent smoke flavoring.
- **DO NOT** use resinous woods such as pine. These usually produce an unpleasant flavoring.
- Let your taste be your guide - experiment with different types and quantities of wood chunks, chips or sticks. You may also mix different woods together.
- To produce longer smoking and prevent faster burning, pre-soak the wood in water for at least 30 minutes. [See wood chip manufacturer's instructions]
- Most smoking flavor occurs within the first few hours of smoking. Adding wood chips after this is typically not necessary unless extra-heavy smoking flavor is desired.

CARE AND MAINTENANCE

 **CAUTION:** All care and maintenance procedures are to be performed only while the smoker is turned off, completely cooled and unplugged from the electrical source.

To clean, remove the water pan, wood chip box with lid, grease pan and cooking racks from the smoker. Clean with hot, soapy water and rinse and dry thoroughly. To make cleaning easier, you may prefer to coat the cooking racks lightly with a cooking oil or cooking spray before each use.

To clean the inside and outside of the smoker cabinet, simply use a damp cloth. Spray washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stay inside or on top of the smoker.

After the ashes are completely cool, remove the wood chip box with lid and thoroughly clean out all wood ashes and unburned wood, and wipe the box clean of any residue.

Make sure the grease in the grease pan is completely cool before removing the grease pan for cleaning. Dispose of the grease and wash thoroughly.

Frequently inspect and clean the smoker for insects and insect nests.

Inspect the electrical cord before each use to make sure it is in good condition. If there are signs of cuts or damage, **DO NOT** use the electrical cord.

To protect your smoker from weather and other elements, it is recommended to keep your smoker covered when not in use and stored in dry area.

It is recommended that this electric smoker is **NOT** stored outside or in an area where outside elements may have a detrimental effect on the smoker and its operation.

Weather-resistant covers for this smoker are available for purchase.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Power indicator light does not illuminate	<ol style="list-style-type: none"> 1. Electrical cord not plugged into outlet 2. Main house fuse has been tripped 3. Wire connection on control panel is not properly connected to the cabinet 4. Control panel has malfunctioned 	<ol style="list-style-type: none"> 1. Check outlet connection 2. Check house fuses. Do not operate other appliances on same electrical circuit 3. Remove control panel and to check all wire connections 4. Do not use the smoker and contact the manufacturer
Longer than normal heating time	<ol style="list-style-type: none"> 1. Door not closed completely 2. Control panel has malfunctioned 3. Use of extension cord 	<ol style="list-style-type: none"> 1. Close door securely 2. Do not use the smoker and contact the manufacturer 3. Discontinue use of extension cord
No smoke	<ol style="list-style-type: none"> 1. No wood in wood chip box 2. Heating element is not functioning 	<ol style="list-style-type: none"> 1. Add wood to wood chip box 2. Do not use the smoker and contact the manufacturer
Control panel displaying error message	<ol style="list-style-type: none"> 1. Control panel has malfunctioned 	<ol style="list-style-type: none"> 1. Do not use the smoker and contact the manufacturer
Power indicator light is on but the smoker is not heating.	<ol style="list-style-type: none"> 1. Control panel has malfunctioned 	<ol style="list-style-type: none"> 1. Do not use the smoker and contact the manufacturer
Control panel does not adjust heat or time.	<ol style="list-style-type: none"> 1. Control panel has malfunctioned 	<ol style="list-style-type: none"> 1. Do not use the smoker and contact the manufacturer
Meat Probe does not show temperature on display.	<ol style="list-style-type: none"> 1. Meat probe not properly installed in back panel of cooking cabinet 2. Meat probe is damage 3. Control panel has malfunctioned 	<ol style="list-style-type: none"> 1. Reinstall and test 2. Do not use the probe Contact manufacturer for replacement probe 3. Do not use the smoker and contact the manufacturer
Temperature decreases sharply or shuts down prematurely	<ol style="list-style-type: none"> 1. Control panel has malfunctioned 	<ol style="list-style-type: none"> 1. Do not use the smoker and contact the manufacturer

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Gap between the door and the cabinet	<ol style="list-style-type: none">1. Door is out of alignment2. Door seal is damaged	<ol style="list-style-type: none">1. Check outlet connection2. Do not use the smoker and contact the manufacturer
Excessive smoke is escaping through door	<ol style="list-style-type: none">1. Door is out of alignment2. Door seal is damaged	<ol style="list-style-type: none">1. Check door hinge bolts to make sure they are tight2. Do not use the smoker and contact the manufacturer
Grease leaking from cabinet	<ol style="list-style-type: none">1. Grease pan is not properly positioned2. Grease pan is filled up with grease and is overflowing	<ol style="list-style-type: none">1. Reposition grease pan2. Empty grease pan

WARRANTY

This electric smoker is warranted to be free from defects in material and workmanship when properly assembled, used and cared for as directed in these instructions for one (1) year from the date of original retail purchase. Painted surfaces are guaranteed to be free of defects for 90 days from the date of original retail purchase (except for rust, which may appear from repeated use). This warranty does not cover damage or issues related to neglect, abuse, accident, transportation damages, commercial use or ANY modifications made to this product. Repair labor is not covered. This warranty is the only warranty offered and is in lieu of all other warranties, whether expressed or implied, which includes implied warranty, merchandising or use for a particular purpose.

REPLACEMENT PARTS LIST

For replacement parts, call our customer service department at 1-800-963-0211, 8 a.m. - 6 p.m., EST, Monday-Thursday, 8 a.m. - 5 p.m., Friday.

PART	DESCRIPTION	PART #
A	Cabinet	ES0001
B	Door	ES0002
C	Control panel	ES0003
D	Smoking rack	ES0004
E	Smoking rack side support	ES0005
F	Damper vent with guard	ES0006
G	Wood chip box with lid	ES0007
H	Water pan	ES0008
I	Grease pan	ES0009
J	Handle	ES0010
K	Adjustable feet	ES0011
L	Fixed feet	ES0012
M	Heating element	ES0013
N	Wheels assembly	ES0014
O	Back handle	ES0015
P	Top drawer front panel	ES0016
Q	Top drawer support frame	ES0017
R	Bottom drawer front panel	ES0018
S	Bottom drawer support frame	ES0019
T	Top drawer slides	ES0020
U	Bottom drawer wheels	ES0021
V	Meat temperature probe	ES0022
W	Top door hinge	ES0023
X	Bottom door hinge	ES0024
AA	M5 x 12 mm Short bolt	ES0030
BB	M5 x 50 mm Long bolt	ES0031
CC	Spring washer	ES0032
DD	Flat washer	ES0033
EE	M5 x 45 mm Long Bolt	ES0034

**FOR ILLUSTRATIONS OF THE
PARTS AND HARDWARE THAT
ARE AVAILABLE TO ORDER
REFER TO PAGE 5, 6 AND 7
OF THIS INSTRUCTION MANUAL**

Printed in China

FOOD TEMPERATURE CHART

Here is a chart for measuring properly cooked meat temperature:
(USDA Standard)

CAUTION

The below temperatures are measured with a meat probe thermometer. The heat indicator on the door of the smoker **SHOULD NOT** be used as an accurate meat temperature reading.

Ground Meats & Meat Mixtures:

Turkey	165°F (74°C)
Veal, Lamb	160°F (71°C)
Beef, Pork	160°F (71°C)

Fresh Beef:

Medium Rare	145°F (63°C)
Medium	160°F (71°C)
Well Done	170°F (77°C)

Fresh Lamb:

Medium Rare	145°F (63°C)
Medium	160°F (71°C)
Well Done	170°F (77°C)

Fresh Beef:

Medium Rare	145°F (63°C)
Medium	160°F (71°C)
Well Done	170°F (77°C)

Fresh Pork:

Medium	160°F (71°C)
Well Done	170°F (77°C)

Ham:

Fresh (raw)	160°F (71°C)
Pre-cooked	140°F (60°C)

Poultry:

Chicken (whole)	180°F (82°C)
Turkey (whole)	180°F (82°C)
Breasts, roast	170°F (77°C)
Thighs, wings	180°F (82°C)
Duck and Goose	180°F (82°C)

Fish:

Cook until opaque and flakes easily

RECIPES:

GLAZED PORK RIBS:

Ingredients:

Meat:	3 lbs Pork Spare ribs	Wood Chips:	Mesquite or Applewood
RUB:		GLAZE:	
1/3 cup black pepper		1/4 cup unsalted butter	2 tbsp Worcestershire sauce
2 tbsp white sugar		1/4 cup vegetable oil	1/2 tsp salt
1 tbsp salt		2/3 cup Ketchup	1 cup minced onions
1 tbsp garlic powder		1/2 cup vinegar	
1 tbsp Lawry Salt		1/2 cup maple syrup	

Melt butter and add ingredients and cook at low heat for 30 minutes until it thickens. Stir often.

Using half of the rub mix, rub the ribs the night before and place in plastic bag and refrigerate. Before smoking, remove ribs from bag, apply remaining rub and let ribs come up to room temperature (roughly 30 minutes).

Remove cooking racks and pre-heat smoker to 225°. Add cooking racks needed (coating racks with cooking oil or cooking spray before placing ribs) and carefully place ribs on racks.

Smoke ribs for approximately 3 hours. Brush on Glaze and let smoke 30 minutes and then brush on 2nd coat of Glaze. Test ribs in 30 minutes for proper internal temperature (160°+) If done, remove the ribs from the smoker and allow to sit 15 minutes and then serve.

THANKSGIVING TURKEY:

Ingredients:

Meat:	12-15 lb turkey (maximum size)	Wood chips:	Your favorite flavoring
RUB:		BASTE:	
2 tbs Black Pepper		1 cup melted unsalted butter	
2 tbsp Salt		Any preferred seasoning can be added to baste	
2 tbsp Garlic Powder		(if more baste is desired, increase butter	
2 tbsp Sage		and seasoning)	
2 tbsp Accent			

Rub mix on all exposed parts of the turkey. Rub can also be added in cavities. Allow turkey to come up room temperature (roughly 30 minutes)

Remove cooking racks and pre-heat smoker to 225°. Center cooking rack to the chamber to allow enough room for the turkey (coating rack with cooking oil or cooking spray before placing turkey) and carefully place turkey on rack with breast side down.

Allow approximately 45 minutes smoking time per turkey pound. Baste turkey every 60-90 minutes and turn turkey slightly for every basting. When turkey internal temperature at thickest part reaches 170°-175°, it should be completely cooked. Test several areas of the turkey to be sure. Remove turkey from the smoker and allow to sit 15 minutes before carving.

RECIPES:

SMOKED BOSTON BUTT

Ingredients:

Meat: 6-8 lb. Boston (Pork) Butt (or similar roast) – bone-in or boneless

Wood Chips: Mesquite or Applewood

RUB:

1/3 cup black pepper

2 tbsp white sugar

1 tbsp salt

1 tbsp garlic powder

1 tbsp Lawry Salt

1 tbsp Accent

INJECTION:

3/4 cup unsalted butter (melted)

1 tbsp garlic powder

Using half of the rub mix, rub the butt the night before and wrap in plastic wrap and refrigerate. Before smoking, remove butt from wrap, apply remaining rub and let Butt come up to room temperature (roughly 30 minutes). Carefully inject the butter mix into several areas deep inside the butt.

Remove cooking racks and pre-heat smoker to 235°. Center cooking rack to the chamber to allow enough room for the Butt (coating rack with cooking oil or cooking spray before placing butt) and carefully place Butt on the rack.

Allow approximately 45-60 minutes smoking time to Butt pounds. When butt internal temperature at thickest part reaches 165°+, it should be complete cooked. Test several areas of the Butt to be sure. Remove Butt from the smoker and allow to sit 15 minutes before carving.

SMOKED SALMON

Ingredients:

Meat: 4 lbs Salmon

Wood Chips: Hickory, Applewood, Alder

BRINE:

1 to 2 gallons cold water

2-3 cups granulated white sugar (or 2 cups granulated brown sugar)

Non-iodized salt (you can use kosher or pickling salt)

Additional flavoring like garlic or onion powder, hot sauces, lemon or soy juice, Worcestershire sauce, etc. can be added to brine.

Mix water and salt together in glass or plastic bowl, then add sugar and other flavorings. Completely immerse the salmon in brine skin side up for 2-3 hours. The thicker the filet, the more brine time required. When brine time is done, remove filet and thoroughly rinse with cold water and pat dry with paper towels. Salmon should have glossy look when finished with brine(referred to as Pellicle).

Remove cooking racks and pre-heat smoker to 220°. Use proper number of cooking racks for filets (coating rack with cooking oil or cooking spray before placing butt) and carefully place Salmon on the racks. You can place Salmon on individual heavy duty aluminum foil sheets. Be sure that (1) sheets are strong enough to lift Salmon, (2) sheets are greased with cooking oil, and (3) that there is room between individual Salmon sheets to allow proper airflow in the smoker chamber.

Allow approximately 45 minutes smoking time per pound. The Salmon should be done when white film comes to the surface, feels firm and has a golden glaze on the surface.