

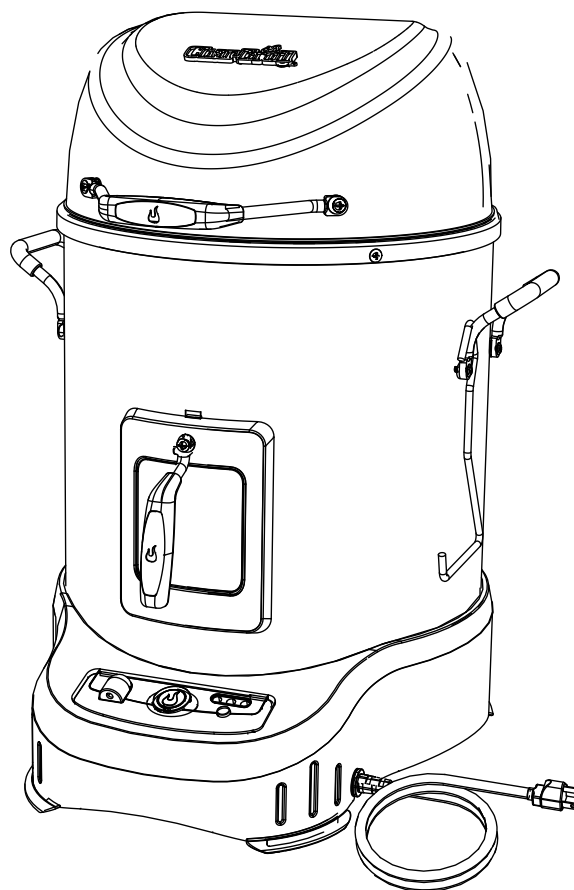


# PRODUCT GUIDE

MODEL

**15102042**

Simple Smoker™ with SmartChef™



**FOR OUTDOOR USE ONLY**

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**This instruction manual contains important information necessary for the proper assembly and safe use of the smoker.**  
**Follow all warnings and instructions when using the smoker.**

### 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.

**CAUTION**

**For residential use only. Do not use for commercial cooking.**

# IMPORTANT SAFEGUARDS

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

## READ ALL INSTRUCTIONS

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, controller or heating element in water or any other liquid.
- Close supervision is necessary when any smoker is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any smoker with a damaged cord or plug or after the smoker malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the smoker manufacturer may cause injuries.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving a smoker containing hot oil or other hot liquids.
- Do not use smoker for other than intended use.
- Use only with GFI (Ground Fault Interrupter) protected circuit.
- To prevent smoker from being splashed or falling into water, do not use smoker within 10 feet of a pool, pond or other body of water.
- Keep smoker and electric controller dry and out of rain at all times.
- Unplug smoker when not in use and before moving.
- Never remove grounding plug or use with an adapter to two prongs.
- Keep electric plugs off ground and dry.
- Do not use water or other liquid spray to clean product without first unplugging electric controller.
- Fuel, such as charcoal briquettes, is not to be used with smoker.
- Use only on properly grounded outlet.

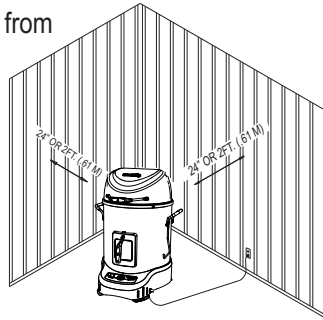
## SAVE THESE INSTRUCTIONS

**CAUTION**

**Risk of Electric Shock. Cook Only in Cooking Chamber.**

## General Safety

1. Do not touch hot surfaces with unprotected hands. Use handles and knobs provided for operation.
2. Keep children away from smoker both when hot and cold.
3. Allow smoker to cool before moving, cleaning or storing.
4. Do not cook under a roof.
5. Keep smoker 24" (2 feet) away from walls and rails.
6. For outdoor household use only. Do not use indoors or for commercial cooking.
7. Do not use or store gasoline, kerosene or other flammable liquids within 20 feet of this smoker when in use.
8. Store smoker in weather protected area or under smoker cover when not in use.
9. Use only accessory attachments recommended by manufacturer.
10. It is the responsibility of the assembler/owner to assemble, install and maintain smoker.
11. Not for use on table tops or other elevated surfaces.



## 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 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 smoker if the circuit does not have GFI protection.
- Do not plug this smoker into an indoor circuit.



## WARNING

Use care when operating your smoker. Be sure you read and understand all the information and safeguards in this product guide before operating this smoker.

## Use and Care of Your Smoker

### Before first use of smoker:

- Refer to Cooking Guide for important instructions before first use.
- Remove all packaging and sale labels from the smoker. Do not use sharp tools to remove stickers.
- Wash cooking baskets and half racks with warm soapy water, rinse and dry thoroughly.

### Before each use of smoker:

- Use smoker only on a firm and level surface to prevent tipping over. Not for use on table tops or other elevated surfaces.
- To prevent household circuit breakers from tripping, keep electric controller dry and do not use other electrical products on the same circuit.
- Check grease tray to make sure it is empty and is properly installed.
- For stick-free cooking, apply a thorough coating of vegetable oil or vegetable oil based spray to the cooking baskets and racks.

### Turn smoker on:

- Plug power supply cord into a properly grounded, GFI protected outlet. If extension cord must be used, refer to "Extension Cord Use and Safety" on page 3.
- Press the Power Button. Follow instructions in Cooking Guide.

**NOTE:** Before cooking on your Smoker for the first time, refer to the separate Cooking Guide on how to prepare the Smoker for cooking. It is recommended that you season your Smoker prior to cooking.

- Once seasoning is complete, the Smoker is ready for use. The cooking chamber will continue to darken with use. This will inhibit rusting along with improving the performance of the infrared cooking system.



## DANGER

In case of fire, turn controller **OFF** by pressing the **Power Button**. Unplug smoker from outlet and allow fire to burn out. Do not use water to put out a fire in this or another electrical appliance.

To avoid electrical shock disconnect electric cord before cleaning your smoker.

### Turn Smoker off:

- Unplug the unit from the power source.

### Cleaning electrical controller

- Clean controller case by wiping with a damp cloth using a mild detergent or hot soapy water.
- Dry electrical controller before use.
- Clean digital food thermometer with a damp cloth using hot soapy water and wipe dry. Do not immerse or soak in water. Do not place under running water or in a dishwasher.

### Storing Your Smoker

- Clean cooking basket.
- Store in dry location.
- Cover Smoker if stored outdoors. Choose from a variety of covers offered by the manufacturer.

### Controlling grease fires:

To aid in controlling grease fires use the following precautions:



- Keep smoker free from grease; chance of fire is greatly increased by grease buildup.
- Trim excess fat off meat and use less fatty cuts of meat to reduce chance of grease fires.
- If flare-up occurs during cooking reduce controller setting.
- If flare-up continues turn controller **OFF** and unplug the power cord.



### Safety Tips



- The grease tray **must** be inserted into smoker and emptied after each use.
- If you have a smoker problem see the "*Troubleshooting Section*".
- Clean smoker often, preferably after each cookout. If a bristle brush is used to clean any of the smoker cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to cooking. It is not recommended to clean cooking surfaces while smoker is hot.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. When removed from the unit, the roasting basket may be cleaned with metal scouring pads.

### General Smoker Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors surfaces should not be painted. Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of smoker lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.** A black surface improves the smokers performance.
- **Plastic parts:** Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Painted surfaces:** Wash with mild detergent or non-abrasive cleaner and warm soapy water. Wipe dry with a soft non-abrasive cloth.
- **Stainless steel surfaces:** To maintain the high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

	<h2>CAUTION</h2>	
<p>Do not use sharp or pointed tools to clean smoker.</p> <p>Do not use abrasive oven cleaners, steel wool or metal brushes to clean smoker body. They will damage the finish.</p> <p>Replace damaged part(s) only with Char-Broil certified replacement parts. Do not attempt to repair damaged parts.</p>		

	<h2>WARNING</h2>	
<p><b>CALIFORNIA PROPOSITION 65</b></p> <p><b>1. This product is produced with or contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.</b></p> <p><b>2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.</b></p> <p><b><u>Wash your hands after handling this product.</u></b></p>		


	<h2>WARNING</h2>	
<p><b>Burning wood gives off carbon monoxide which can cause death.</b></p> <p><b>DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.</b></p> <p><b>Use only outdoors where it is well ventilated.</b></p>		

### INSTALLER/ASSEMBLER:


Leave this manual with consumer.

### CONSUMER:

Keep this manual for future reference.



WARNING




**For Safe Use of Your appliance and to Avoid Serious Injury:**


- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooking, the appliance must be on a level, stable surface in an area clear of combustible material.
- Keep children and pets away from the appliance at all times.
- Do not move the appliance when in use.
- This appliance is not intended for and should never be used as a heater.
- This appliance will be hot during and after use. Ideally, use the lifting tool supplied with your smoker to lift the cooking basket from the unit. Alternately, use insulated oven mitts or gloves and long-handled barbecue utensils for protection from hot surfaces or splatter from cooking liquids.
- Keep appliance area clear and free from materials that burn.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Use appliance only in well-ventilated space.

• **Apartment Dwellers:**

Check with management to learn the requirements and fire codes for using an electric grill in your apartment complex. Use only as allowed.



CAUTION



- **Putting out grease fires by closing the lid is not possible. This appliance is well ventilated for safety reasons.**
- **Do not leave appliance unattended while burning off food residue. If appliance has not been regularly cleaned, a grease fire can occur that may damage the product.**

**Food Safety**

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

**Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

**Separate:** Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

- Meat and poultry cooked in the appliance often browns very fast on the outside. Use only thawed meat and a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- We recommend food to be at least 40°F before cooking in your appliance.
- Whole poultry should reach 165° F. Juices should run clear and flesh should not be pink.
- Beef, veal and lamb steaks, roasts and pork chops can be cooked to 160° F.
- NEVER partially cook meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- Use a meat thermometer to ensure proper internal food temperatures.

USDA Recommended Internal Cooking Temperatures	
<b>Ground Meat</b>	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
<b>Fresh Beef, Veal, Lamb</b>	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F
<b>Poultry</b>	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F
Duck & Goose.....	165°F
<b>Fresh Pork</b>	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F