

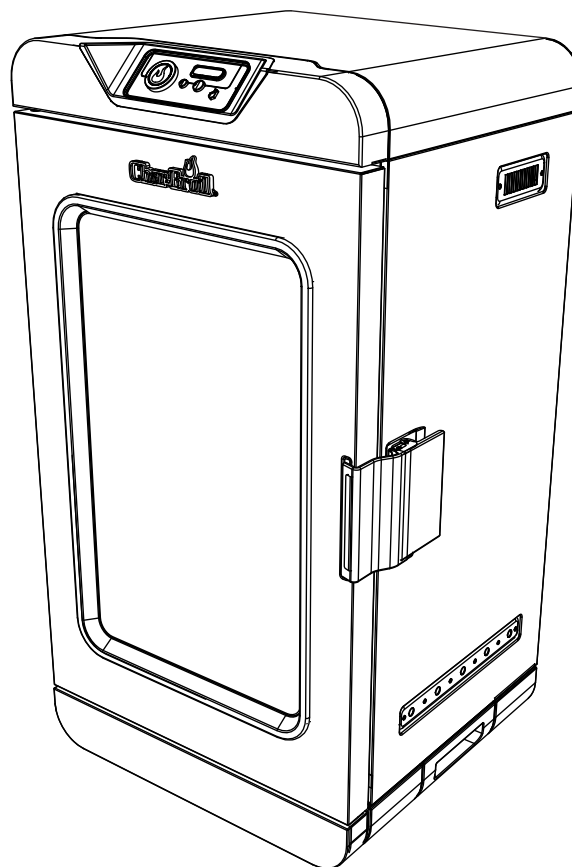


PRODUCT GUIDE

MODEL

15202043

Digital Electric Smoker™ with SmartChef™



FOR OUTDOOR USE ONLY

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INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

This instruction manual contains important information necessary for the safe use of the appliance.

Follow all warnings and instructions when using the appliance.

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



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



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

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 appliance 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 appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance 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 an appliance containing hot oil or other hot liquids.
- Do not use appliance 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 and removing heating element.
- Fuel, such as charcoal briquettes, is not to be used with appliance.
- Use only on properly grounded outlet.
- Do not use the appliance during an electrical storm.
- Keep a fire extinguisher accessible during operation.

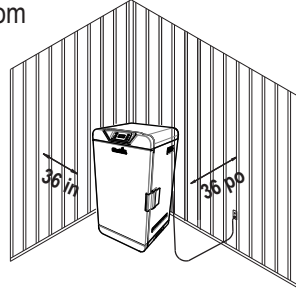
SAVE THESE INSTRUCTIONS



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

General Safety

1. Do not touch hot surfaces with unprotected hands. Use rear handle provided for transportation. **NOTE:** Rear handle is not to be used for lifting the appliance.
2. Keep children away from smoker both when hot and cold.
3. Use long barbecue utensils for cooking.
4. Allow smoker to cool before moving, cleaning or storing.
5. Do not cook under a roof.
6. Keep smoker 36" (36 po) away from walls and rails.
7. For outdoor household use only. Do not use indoors or for commercial cooking.
8. Do not use or store gasoline, kerosene or other flammable liquids within 20 feet of this smoker when in use.
9. Store smoker in weather protected area or use a cover when not in use.
10. Use only accessory attachments recommended by manufacturer.
11. It is the responsibility of the assembler/owner to assemble, install and maintain smoker.
12. Do not cover cooking rack with metal foil. This could lead to overheating and damage to the appliance.
13. Use the drip tray only as instructed. Do not place it on the cooking racks during operation.
14. Smoker box **MUST** be used at all times.
15. **DO NOT** leave old wood ashes in the smoker box. Empty smoker box after each use.
16. Dispose of cold ashes by placing them in a metal foil wrapper, soaking them in water overnight and discarding in a non-combustible container.



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.
- **DO NOT** cover the cooking grates with metal foil.

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".
- 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.



WARNING



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

Extension Cord Use and Safety

For best smoker performance use of extension cord is **not** recommended.

If you must use an extension cord for your safety:

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

Ground Fault Interrupter

- Since 1971 the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFI protection.
- Do not plug this appliance into an indoor circuit.



DANGER



In case of fire, turn controller **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 racks.
- Store in dry location.
- Cover Smoker if stored outdoors. Choose from a variety of covers offered by the manufacturer.



DANGER



In case of fire, 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 smoker. Never immerse electric controller or heating element in any liquid.

Cleaning your smoker:

Excess build up of burned grease and food particles will reduce the smoker's cooking performance. To obtain optimum performance:

- Clean the interior and exterior at least once a season, more often with heavy use.
- Best results are obtained by brushing particle buildup downward toward the bottom of smoker.
- Using a mild detergent or hot soapy water, moderately scrub interior surfaces of the smoker with a plastic or bristle brush.
- Clean cooking grates, water pan, meat probe, and drip pan regularly with warm soapy water or a baking soda and water solution. Use non-abrasive scouring powder for stubborn stains. 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.
- Clean the smoker with a non-abrasive cleaner.
- Clean cooking grates, water pan, meat probe, and drip pan regularly with warm soapy water or a baking soda and water solution. Use non-abrasive scouring powder for stubborn stains. 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.
- Clean the surface of the thermostats after each use. There are two thermostats located on the rear inside wall of the smoker.
- If your smoker is equipped with a window, do not use abrasive cleaners on the window. Use a cleaner approved for use on ceramic glass cooktops. Window is tempered and will not break under normal use.
- For smoker box, clean frequently to remove ash build up, residue and dust.
- Dispose of cold ashes by placing them in a metal foil wrapper, soaking them in water overnight and discarding in a non-combustible container.
- The door seal **MUST** be cleaned with a damp cloth after each use in order to keep the seal in proper working condition.



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. 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.



WARNING



CALIFORNIA PROPOSITION 65



1. **Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.**
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.**

Wash your hands after handling this product.

Apartment Dwellers:

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

	WARNING	
<ul style="list-style-type: none"> • Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage. • Use care when operating your smoker. • Read and follow all the information and safeguards in this product guide before attempting to assemble or operating this smoker. 		

	CAUTION	
<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 porcelain grates or 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>		

Safety Tips

- If you have an appliance 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** open the smoker door during operation, unless necessary. Opening the door will allow heat to escape, and slow the cooking time.
- **DO NOT USE CHARCOAL.** A charcoal fire will result and the smoker is not designed for charcoal. The fire will create an unsafe condition and damage the smoker. **Wood chips** must be used to create a smoked flavor.
- Make sure water pan is always in place when cooking **WITH OR WITHOUT WATER.**
- 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. The Smoker Box Lid must always be used.

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:

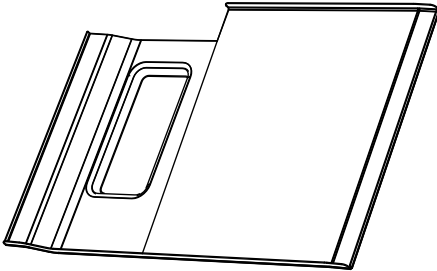
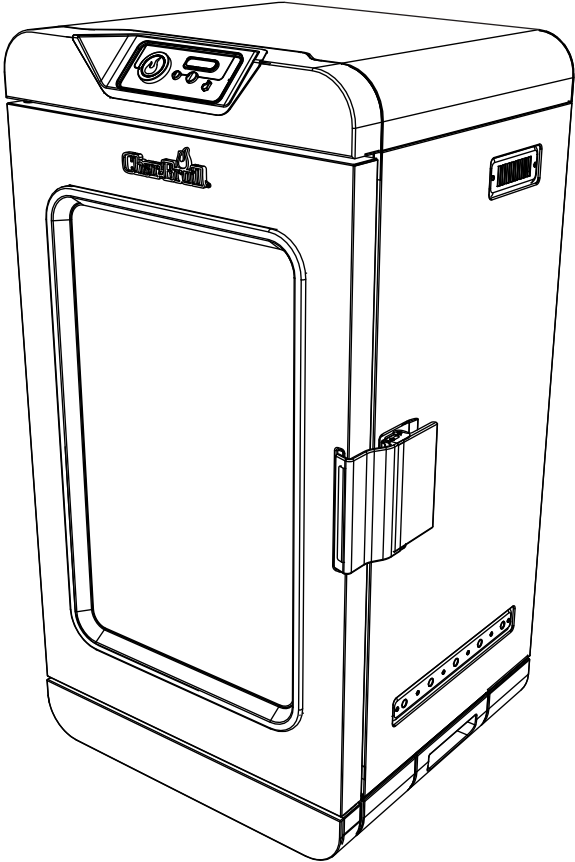
- Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.
- Separate:** Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

- 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.

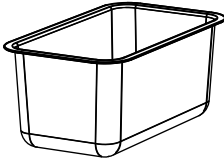
USDA Recommended	
Internal Cooking Temperatures	
Ground Meat	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
Fresh Beef, Veal, Lamb	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F
Poultry	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....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

What's in the Box -

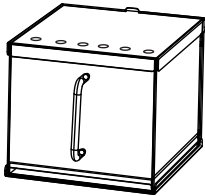
A. Smoker Assembly



B. Drip Pan

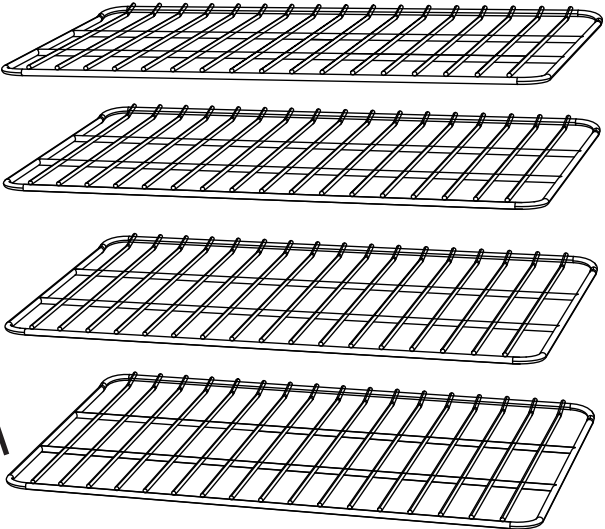


C. Water Pan



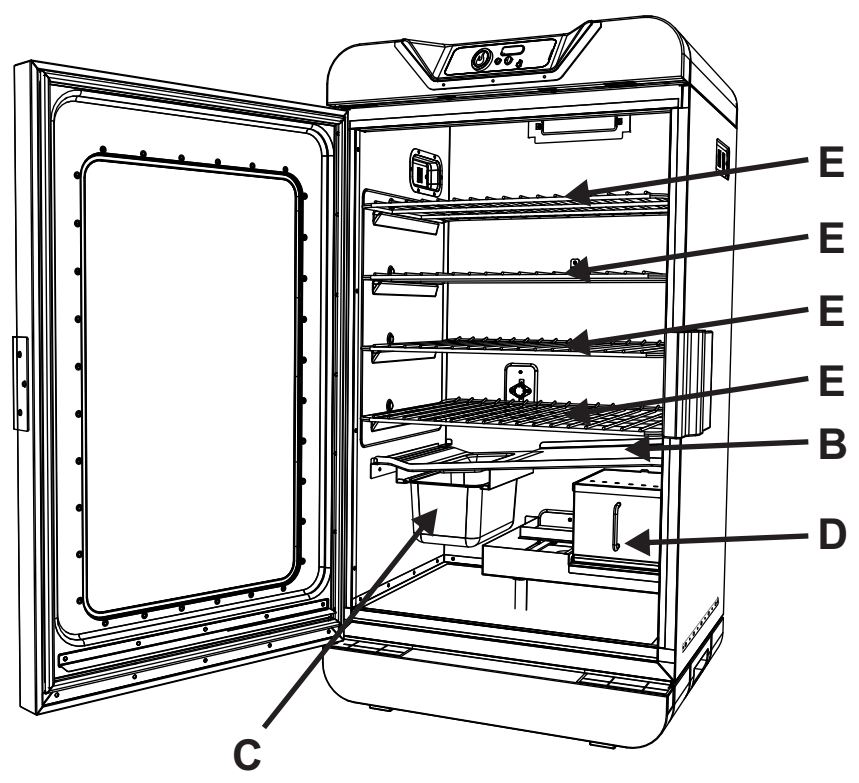
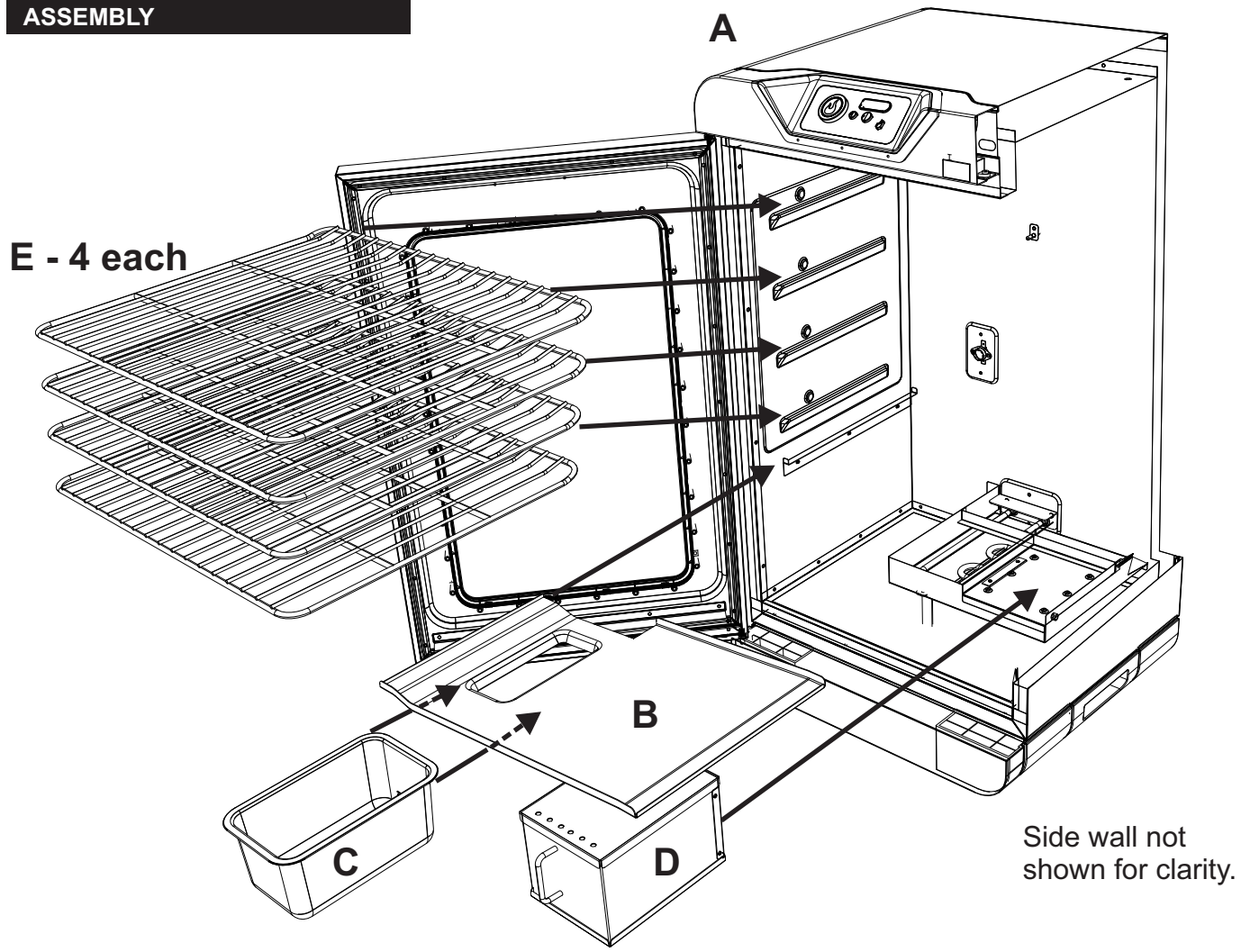
D. Smoker Box

E. Cooking Grates (4)



F. Meat Probe

ASSEMBLY



Troubleshooting

Problem	Possible Cause	Prevention/Solution
Smoker not heating	<ul style="list-style-type: none"> • Smoker is OFF. • No Power • Faulty controller or heating element. 	<ul style="list-style-type: none"> • Turn on the Smoker • Check for tripped household circuit breakers or GFI (Ground Fault Interrupter). Reset or replace if necessary. • Try a known, working appliance in the outlet. • Try a different outlet, preferably on a different circuit. • Replace controller or heating element.
Circuit breaker trips or fuse blows	<ul style="list-style-type: none"> • Another appliance plugged into same circuit as smoker. • Moisture or water in controller or electrical connections. • Damaged cord or electrical connections. 	<ul style="list-style-type: none"> • Do not use other electrical appliances on the same circuit. • Keep all electrical connections dry. Do not operate unit when raining. • Replace damaged controller or extension cord.
Smoker will not cook properly	<ul style="list-style-type: none"> • Door of smoker is left open. • Insufficient preheat or temperature set too low. • Inappropriate extension cord. 	<ul style="list-style-type: none"> • Close door on smoker while cooking. • Preheat 15-20 minutes. Increase controller setting. • Replace with appropriately rated cord (15 amps).
Flare-ups	<ul style="list-style-type: none"> • Excess fat in meat. • Excessive cooking temperature. • Grease build up. 	<ul style="list-style-type: none"> • Trim fat from meat before cooking. • Adjust (lower) temperature as needed. • Clean smoker.
Persistent grease fire	<ul style="list-style-type: none"> • Grease trapped by food build up. 	<ul style="list-style-type: none"> • Unplug the Smoker. Keep door open and let fire burn out. After smoker cools, clean insulation bowl. • Do not apply water to fire. Personal injury may result.

LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

<u>SCOPE OF COVERAGE</u>	<u>PERIOD OF COVERAGE</u>	<u>TYPE OF FAILURE COVERAGE</u>
All Parts	1 year from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

*Note: A dated sales receipt WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrossions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Paint is not warranted and will require touch up. **RUST is not considered a manufacturing or materials defect.**

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

ITEMS MANUFACTURER WILL NOT PAY FOR:

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

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

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

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

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

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

PARTS LIST

Key	Qty	Description
1	1	DOOR ASSEMBLY
2	1	LED LIGHT KIT
3	2	DOOR HINGE BRACKET KIT
4	1	MEAT PROBE HOUSING
5	1	DOOR LATCH ASSEMBLY
6	1	SMOKER BODY ASSEMBLY
7	1	LEFT LEG
8	1	GREASE TRAY ASSEMBLY
9	1	WATER PAN
10	1	SMOKER BOX
11	1	DRIP PAN ASSEMBLY
12	2	WHEEL KIT
13	4	COOKING GRATE
14	1	CONTROL PANEL DISPLAY KIT
15	1	HEATING ELEMENT REFLECTOR SUPPORT
16	1	HEATING ELEMENT
17	1	MEAT PROBE
18	1	THERMOSTAT KIT
19	1	HEATING ELEMENT BACK HOUSING KIT
20	1	FRONT FASCIA, LOWER
21	1	RIGHT LEG, FRONT
22	1	RIGHT LEG, REAR
23	1	CONTROL PANEL FASCIA KIT
24	1	HEATING ELEMENT REFLECTOR
25	1	POWER BOARD KIT
26	1	POWER BOARD HOUSING
27	1	POWER SUPPLY CORD KIT

NOT Pictured

...	1	ASSEMBLY MANUAL, ENGLISH, FRENCH, SPANISH
...	1	OPERATION GUIDE - ENGLISH, FRENCH, SPANISH

REPLACEMENT PARTS DIAGRAM

