



Congratulations and welcome to ownership of your Digital Electric Smoker with SmartChef™ Technology. You now own the easiest to use and most intelligent smoker on the market. With the Digital Electric Smoker's intuitive design and the SmartChef system's monitoring and control capabilities, you'll be a BBQ hero in no time, no matter what your skill level.

We suggest you take a few moments to read the Product Guide to gain a basic understanding of the Char-Boil app and the components of the smoker to ensure that you are familiar with both its construction and operation before using.

Make sure to register your smoker so that we can be more helpful when you need us. Please complete the warranty registration process found in the Char-Broil app.

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

# HAPPY COOKING!





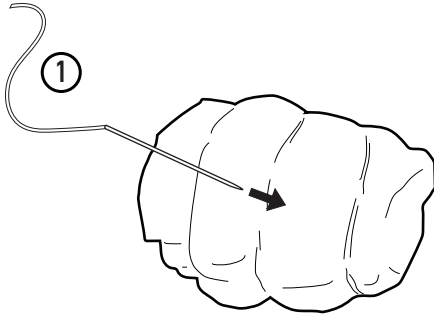
## Table of Contents:

The Basics.....	1-2
Technical overview .....	3-6
Char-Broil App.....	7-11
How to use your smoker .....	12-18
<i>Cooking modes</i> .....	13-15
<i>Using the smoking box</i> .....	16-18
<i>Using the water pan</i> .....	18
General Info.....	19
Troubleshooting.....	20



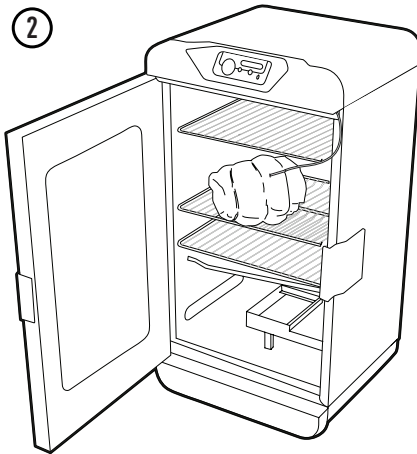
# Basics On Using Your Digital Electric Smoker...

Once your smoker is configured, using it is a snap.



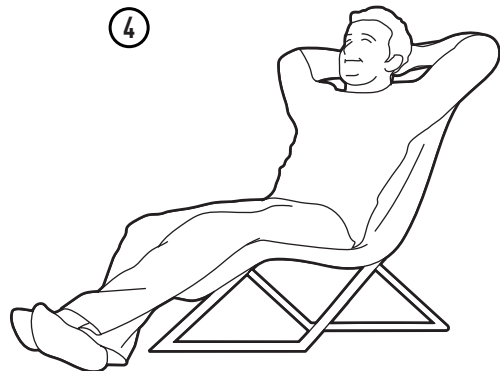
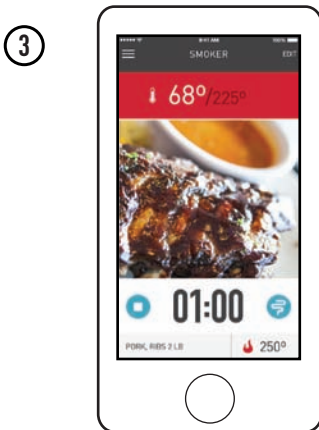
① Just put the meat probe in your prepared meat.

② Put the meat in the smoker, add wood chips and let the smoker do the rest!



③ With SmartChef technology, you know exactly what's happening in your smoker, anytime from anywhere, with updates on your phone.

④ Focus on the party, the big game or just relax worry-free - SmartChef technology notifies you when your meal is perfectly done and ready to eat.



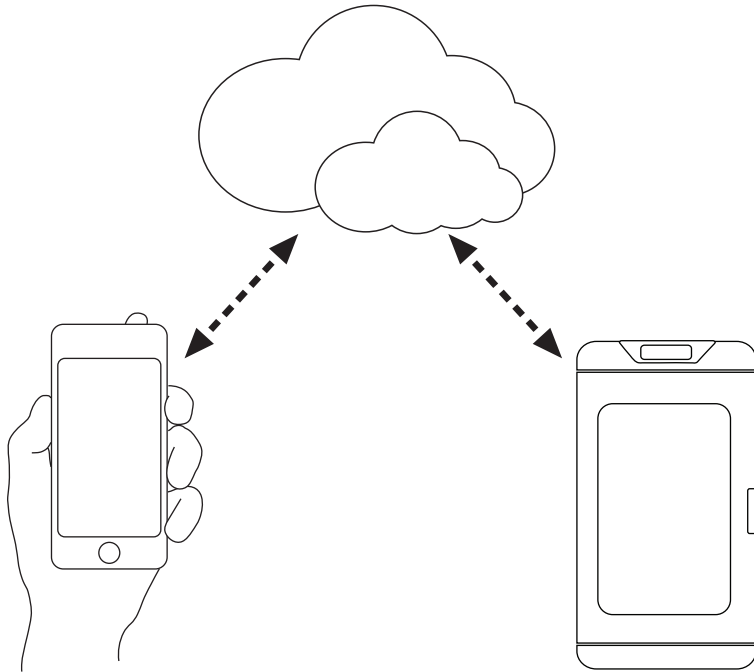


## How It Works

Because your smoker is Wi-Fi enabled, you can send and receive information to or from it anywhere you have an internet connection. Basically this is how it works:

1. Your smart device sends information through the cloud to your smoker.
2. Your smoker sends information back through the cloud to your smart device so you can see your cooking status/progress from anywhere.

Char-Broil's SmartChef products use the DADO™ platform to connect your grill/smoker to the internet.

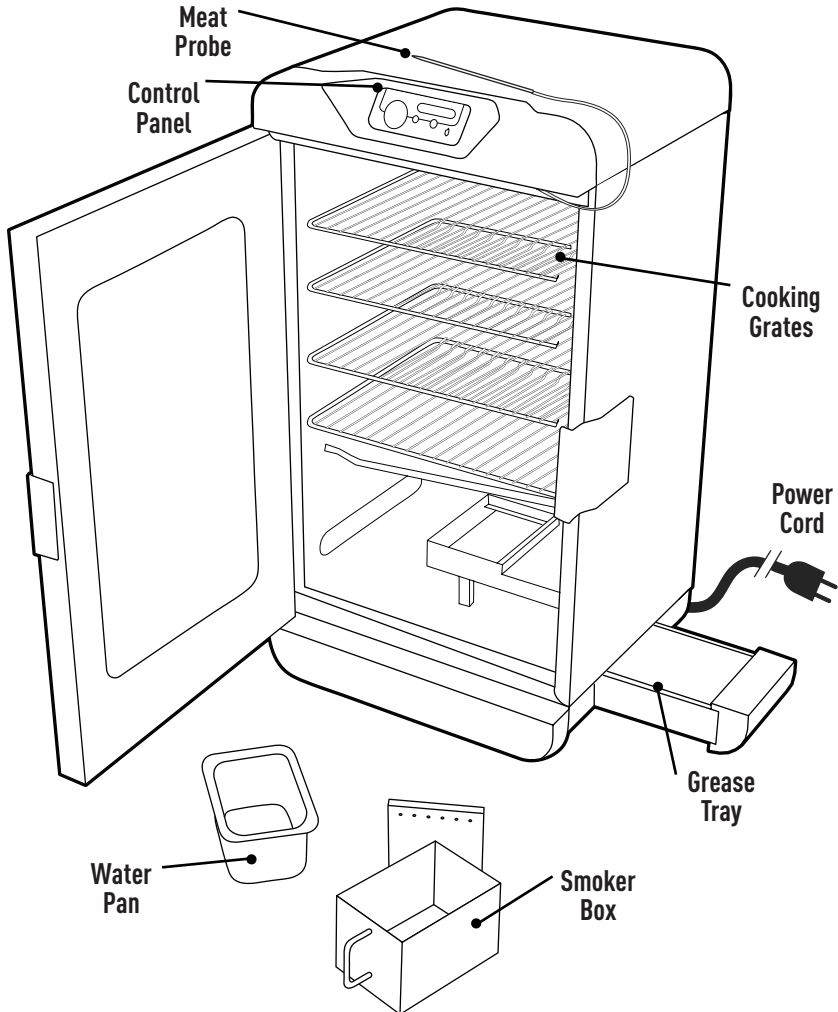




# TECHNICAL OVERVIEW

## Smoker overview

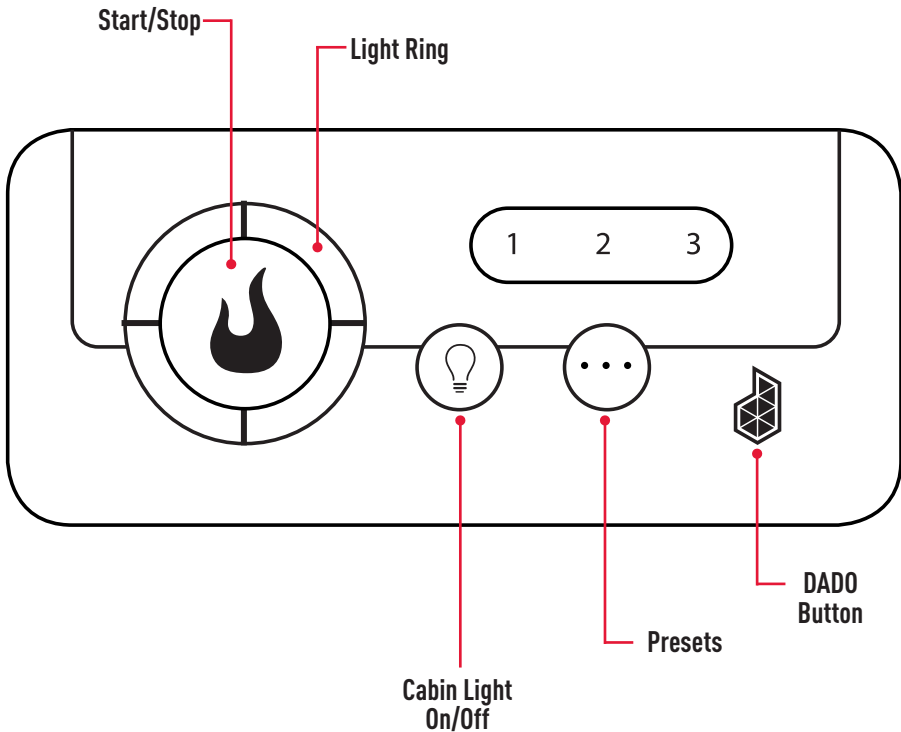
Get familiar with the parts of your smoker.





## Control Panel

The Digital Electric Smoker has a unique control panel designed specifically to work with the Char-Broil app.



- Start/Stop button - initiates cook once loaded from app
- Light ring - gives smoker status info to the user at a glance. (See light ring quick guide)
- Presets - cycle through 3 preloaded, locally stored cook profiles (see preset mode)
- DADO button - reset Wi-Fi broadcast/reset Wi-Fi credentials





# Light Ring Quick Guide

The light ring around the start button on your smoker will give you a wealth of knowledge about the status of your cook:



### READY/ON

Once the appliance is online and ready to accept a profile, the light should be **SOLID GREEN**.

This lets you know the appliance is on and ready.



### START COOKING

After a profile has been added to appliance the green light should start **FLASHING**.

This should catch your eye, letting you know that something needs to be done.



### COOKING

As food starts cooking, the first quadrant begins to **FLASH ORANGE**. This should continue through each quadrant as the cook progresses. 1 flash then solid, 2 flash then solid, etc.

You can see that your food is cooking and how far it is in the process from a glance.



### COOK IS DONE/WARMING

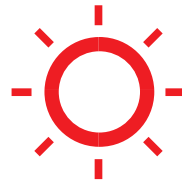
When cook is complete it should change to a **FLASHING ORANGE** ring.

This will grab your attention that an action needs to be done.



### READY/ON

Either after warming expires (15 Min) or if you remove food from the smoker the light should go back to **SOLID GREEN**.



### ERROR RED FLASHING

Continued →





### CLEANING

**ORANGE FLASHING** propeller. Light up quadrants 2 & 4 (1 & 3 off), then quadrants 1 & 3 (2 & 4 off), repeat.

### RUNNING CHIP BURN

**ORANGE CHASING.** Light up quadrant 1 (2-4 off), then quadrant 2 (1, 3-4 off) and so on.

## DADO Button/Light

The DADO light will inform you of the connection and functional status of your smoker:

Here's what the DADO button does:



### OFF

No light. Check distance to the router, making sure it's within range of your Wi-Fi and/or check your router's settings



### ON/SOLID

Connected to the Internet.



### ON/BLINKING (ONCE PER SECOND)

Either needs to be paired to the home Wi-Fi network or (if that has already happened) you need to push the DADO button to try and reconnect.



### ON/BLINKING (TWICE PER SECOND "RAPID")

This should only happen when you have initiated a firmware update from the app. In this case the DADO button needs to be pushed.







# CHAR-BROIL APP

## Using the Char-Broil App

The Char-Broil SmartChef tech uses an app on your smart device to control your cook.

### 1. Download Char-Broil App

The first step will be logging onto the App Store<sup>SM</sup> (Apple<sup>®</sup> product) or Google Play<sup>TM</sup> (Android<sup>TM</sup> product) and download the Char-Broil app to your device.

### 2. Configure Char-Broil App

1. Open app and create a user login.
2. Once you are logged in, you will be able to configure your device for use.

### 3. Use Char-Broil App

The app will guide you through the rest of the process.

## WiFi Network Guidelines

The control and monitoring features of your new SmartChef Technology enabled smoker depend on a good, stable connection to your home's WiFi network. This is why it is important to consider the setup of your network and placement of your smoker before you start using it. Please reference the following guidelines when getting set up to use.





## WiFi Set-Up

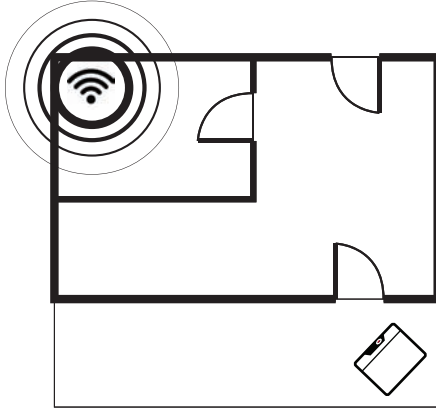
Try to keep the distance between the router and the smoker around 30-40 ft with as few walls/obstructions in the way as possible.



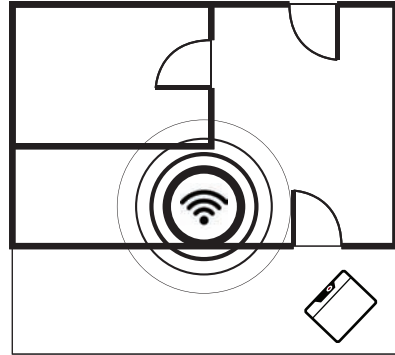
Wi-Fi Router



Digital Electric Smoker



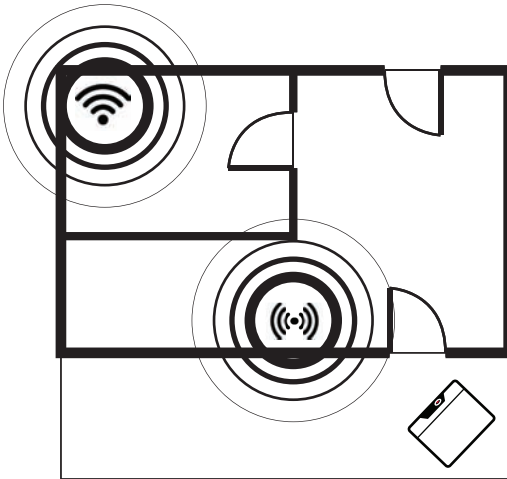
Router too far from smoker



Recommended configuration

## WiFi Extender/Repeater

If you do not want to move your router, a WiFi extender/repeater can be used to expand the reach of your network.



Extender expands the network to reach outside



Wi-Fi Router



Digital Electric Smoker



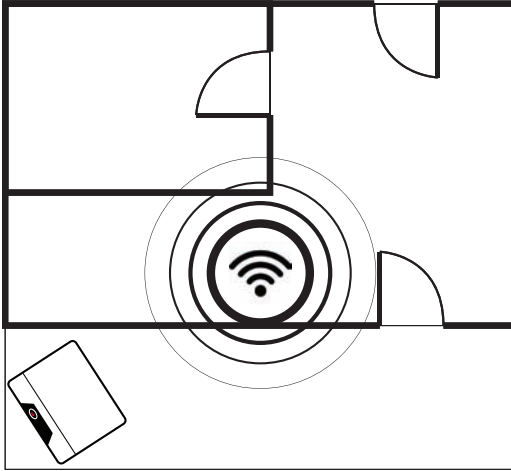
WiFi Extender/  
repeater



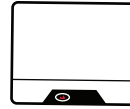


## Smoker Positioning

To allow your WiFi enabled smoker to get the best possible connection to your WiFi network, position the smoker so that the control panel faces towards the location of the WiFi router in your home.

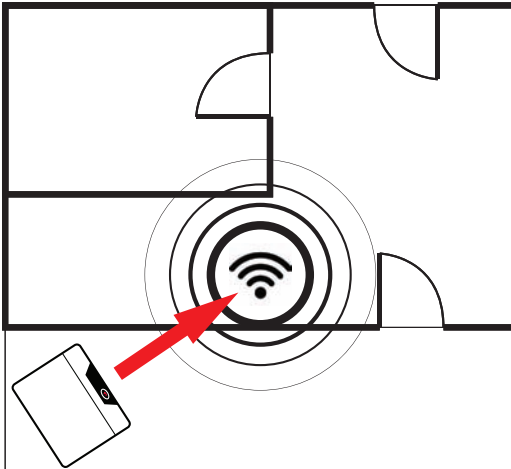


WiFi Router



Digital Electric Smoker

NOT Recommended - Control panel facing away from router



Recommended positioning - control panel facing router





## Remember...

Just because your smart device has a WiFi signal, that doesn't necessarily mean your smoker will be getting that same strength signal.

If you are experiencing set up or connection difficulties, try repositioning your set up according to these guidelines. For additional information, visit [CharBroil.com/help/smartchef](http://CharBroil.com/help/smartchef).

## Pairing your SmartChef Smoker

Once you follow the process in the Char-Broil app to configure your smoker to your home network, it will be permanently associated, or "paired" with your username. If family or friends want to join in on the fun and monitor the cook with you, they can simply log into the Char-Broil app on their smart device using your username and password. This will let them see the cook status from anywhere just like you can.

If you or your friends want to make changes to the cook settings, they can do so within the app, overriding the previous settings.

## Changing your Network

If you go to a friend's house or change your network settings, you will have to reconfigure the network credentials for the smoker to correspond to the new location/settings. This can be done through the app, following the same process as the initial network configuration. This will give your smoker access to the cloud and ensure fully-featured operation with its new settings.

Only one set of network credentials can be stored at anytime. This means you will need to reconfigure when returning home, as well.



## Resetting the Smoker



DADO button

Network reset: This will remove the current network information from the smoker. The smoker will remain paired to current username.

Press and hold the Start/Stop button for 10 seconds. The smoker will reset and need to be reconfigured to your new network settings.



Start/stop  
button

Factory reset: This will remove the current network information and user pairing from the smoker. After factory resetting the smoker can be paired to a new user name.

Press and hold the start/stop button for 10 seconds. The smoker will reset and need to be reconfigured to your new username and network settings.



# HOW TO USE YOUR SMOKER

## Before your first cook...

Your new smoker needs to be seasoned before use. Seasoning prepares your smoker for cooking by burning off any residues left over from the manufacturing process.

### Here's how:

- Make sure water pan is in place with NO WATER and smoker box is in place with NO WOOD CHIPS.
- Run a seasoning cycle through the app.

## On to the cooking!

This section will teach you how to cook with your new SmartChef smoker.

**Cooking With SmartChef** - The SmartChef system uses changing meat temperature to attain real time information about your cook which it then relays to you via the Char-Broil app. The way it learns that information is through an integrated meat probe that remains inside the meat throughout the cook. That means it is important to properly place the meat probe to get as accurate a reading as possible, which leads us to...

### Good Meat Probe Etiquette:

- Insert the probe into the thickest part of the food - not touching bone, fat or gristle before placing meat in the smoker. Once the meat is in place you can connect the meat probe jack to the smoker.
- After cooking, check the temperature in several places with the probe and watch the reading on the status screen to make sure the food is evenly heated.





- Make sure to clean your food thermometer with hot, soapy, water before and after each use. Do not immerse or wash in the dishwasher.
- Use only the included meat probe.

## COOKING MODES

There are three different modes to cook in when using your Digital Electric Smoker:

1. Guided - Follow a guided path to choose, prepare and cook a meal.
2. Manual - Select custom parameters to run your cook.
3. Presets - Preset cooks are preloaded into your smoker's memory.

For details on using wood chips for smoke, see “using the smoker box”

### IMPORTANT:

No matter what mode you choose, you will need to be physically present with the smoker to start cooking. You cannot remotely start a cook.





**1. Guided Cook** — Use this mode if you're new to smoking, want a little guidance, or just don't know exactly what you want to make. When you choose this mode, you will be taken through a guided process in which you will indicate specifics of what you want to cook such as type of meat, how it will be prepared, and weight of meat. Once the app knows the details it will give you preparation instructions and estimated cook time. Simply add the recipe to the smoker and hit the start button on your smoker to get started.

### Note:

Just because you don't see the exact weight you are preparing in the food selections, doesn't mean you can't cook that cut you bought. The weight selections help the app determine the estimated cook time for that particular type of meat. If your meat weight differs from the app selection, you can still cook it using the same process. Choose the closest weight to what you have and simply assume more or less time depending if your meat is heavier or lighter than the selection, respectively. As long as your meat type matches the meat type selection within the app, the cooker will know when to stop cooking regardless of the meat's weight.

**2. Manual Cook** — Use this mode if you know exactly how you want to cook. Manual mode works by cooking to custom parameters that you set for the smoker. These parameters include target meat probe temperature, chamber temperature, and cook time. This allows you to cook how you want, while giving you all the monitoring and control capabilities unique to our SmartChef system. Next, add your parameters to the smoker and hit the start button on control panel to get the cook started.







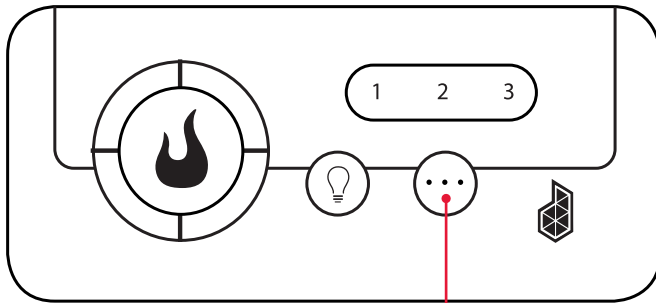
**3. Preset cook** — Use this mode if you want to quickly start a cook or you don't have access to a Wi-Fi network. Preset mode works by using parameters that are preprogrammed into your smoker. These cook profiles will cook to a specified internal meat temp at a specified chamber temp.

### To use preset cooks:

1. Place meat probe into meat you want to cook.
2. Put meat into the digital electric smoker, then plug the meat probe connector into the meat probe port.
3. Push the preset button to cycle through your options. Stop pushing when the number preset you want to run is lit up.
4. Push the start button to initiate the cooking process.

#### Note:

Preheat does not automatically run so smoke may take longer to develop.



#### PRESET PARAMETERS:

- ① Pulled Pork - Cook meat to 205 degrees @225 degrees
- ② Beef Brisket - Cook meat to 200 degrees @225 degrees
- ③ Smoked Fish - Cook meat to 150 degrees @ 225 degrees





# USING THE SMOKER BOX:

The smoker box is what enables you to add delicious smoke flavor to your foods.

## Preheating

To get the smoke flowing, you will need to run a preheat cycle before you put your meat in the smoker. A 45 min preheat will initiate a high temp cycle which will fire up your chips and get your smoke going.

### IMPORTANT:

- The app will take you through this process.
- You should not add your meat until the preheat is complete!

## To Preheat Your Wood Chips

Load up your smoker box with wood before you start. The preheat will begin automatically when you start the cooking process - this will be indicated in the status screen and by the flashing pattern of the light ring (see light ring quick guide). You should wait to add your meat until the preheat is complete, the smoke is flowing, and your smoker is back down to the proper cooking chamber temp- the app will send you a notification when preheat is over and its time to put your meat in the smoker.





## How Much Wood Should I Use?

The smoker box can be filled to varied levels to accommodate short and long cooks. Use this chart to determine a rough estimate for what level you need to fill the smoke box. Please note: These numbers are just a guide. Many factors can influence your actual smoke time (flavor, size of chips, etc.), so please adjust your times based on your actual experiences.

Smoke Box Fill Level	1/4	1/2	3/4	1
Smoke Time	2-4 Hours	3-5 Hours	4-6 Hours	6-8 Hours

## What Flavor Should I Use?

There are many wood chip types that result in different flavors. Choosing a particular flavor may take some trial and error but the chart below explains which woods will provide a more heavy, full flavor and which will provide a more mild, light flavor. This is a good starting point on your way to choosing your favorite flavors.

	Wood Flavor
Heavier	Hickory
	Oak
	Pecan
	Mesquite
Lighter	Alder
	Maple
	Apple
	Cherry





## NOTE:

- You do not need to soak the wood chips in water before use. Soaking the wood chips will not extend the smoking time; only lengthen the time before they start to smoke.
- The smoker box is designed for wood chips or pellets only, do not use wood chunks.

## USING THE WATER PAN:

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

## NOTE:

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



# GENERAL INFO

Lets get to the cooking! But first, here's a quick guide to estimate cooking times so you can better plan out your cooking:

Meat	Meat Cut	Cooking Temp	Estimated Cook Time	Target Temp
Pork	Butt (Pulled)	225 °F	90-120 Mins Per Pound	200 °F
	Butt (Sliced)	225 °F	90-120 Mins Per Pound	180 °F
	Spare Ribs	225 °F	5-7 Hours (Total)	190 °F
	Baby Back Ribs	225 °F	4-6 Hours (Total)	190 °F
Beef	Brisket (Pulled)	225 °F	70-90 Mins Per Pound	200 °F
	Brisket (Sliced)	225 °F	70-90 Mins Per Pound	190 °F
	Ribs	225 °F	3-4 Hours (Total)	175 °F
Poultry	Chicken (Whole)	250 °F	30-45 Mins Per Pound	165 °F
	Turkey (Whole)	250 °F	30-45 Mins Per Pound	165 °F
Fish		225 °F	40-60 Mins Per Pound	150 °F

Remember, these are just estimates to help you plan by. Always make sure you cook to the internal temperature listed in this chart:

Meat	USDA RECOMMENDED SAFE MINIMUM INTERNAL TEMPERATURES
Beef, Veal, Lamb Steaks & Roast (with a 3 minute rest)	145 °F
Fish	145 °F
Pork (with a 3 minute rest)	145 °F
Beef, Veal, Lamb Ground	160 °F
Turkey, Chicken & Duck	165 °F

