



**Mission Statement:**  
To provide the best product at the best price and provide superior customer service for all your Smokin-It® needs  
Innovative products  
No retail mark ups or middleman

## Smokin-It® Digital Model User Guide & Instructions

*(for models prior to 3<sup>rd</sup> Generation 4.20.19)*

*(Model #2D, #3D, #3.5D, #4D & #5D)*



**Model #2D**



**Model #3D**



**Model #3.5D**



**Model #4D**



**Model #5D**



## **SAFETY WARNINGS**

- **Do not** place any objects on the top of controller surface which is used to vent excess heat during its operation
- The maximum electric current the controller can handle is 15 amps. For 120-volt AC in US and Canada, this limits the heater power to 1800 watts.
- If an abnormal display or noise is observed, turn the controller off, unplug the power cord and contact the manufacturer before using it again
- Clean the controller **only** when it is cool and unplugged
- **Do not** allow children to operate the controller
- Meat probe **must** be plugged in to the PID controller as well as what you are smoking to utilize food temperature programming options
- **Do not** let anything come in contact with the internal air temperature probe as it will cause incorrect readings
- **ALWAYS** secure and protect the smoker with a cover after each use
- **DO NOT** immerse the meat probe in any type of liquid as it will cause the probe to fail and is not covered by warranty

### **Specifications**

Number of storable recipes	6
Number of steps in each recipe	6
Input voltage	100 to 240 VAC, 50/60 Hz
Output voltage	The same as the input
Maximum Current	15A for 120V AC, 12A for 240V AC, 5A for the smoke generator output
Controller Mode	PID, PI, PD or P
Output switching device	Built-in optically isolated solid-state relay with zero voltage crossing switching
Sensor type	PT1000 RTD sensor
Control probe dimension	4 mm diameter x 40 mm long.
Food internal temp probe dimension	4 mm diameter x 150 mm
Probe cable length	5 ft. (1.5 meter) (both probes)
Timer range	6 steps with 0.1 to 99.9 hours for each step
Temperature resolution	1 °C or 1 °F
Temperature display unit	Celsius or Fahrenheit
Temperature display range	-40-400 °C, or -40-750°F
Minimum Control Temperature	5 °C (9 °F) above ambient with smoker generator off, 22 °C (40 °F) above ambient with smoker generator on
Maximum Control Temperature	325 °F
Temperature accuracy	+/-3°C

**\*\* DO NOT operate smoker above 325° \*\***

**\*You can damage the box and increase the risk of fire!\***



[www.smokin-it.com](http://www.smokin-it.com)

**Thank you for your smoker purchase!! With very little maintenance and knowledge of common features, your new smoker will last you many trouble-free years of enjoyment. Please review the information below for a list of simple recommendations for successfully operating the smoker.**

- It is recommended to season your new smoker before the first use. This will improve your cooking experience and the desired taste of the food. Remove all packing materials from inside and outside of the smoker.
- Place two pieces of the sample wood into the wood box. Completely close the wood box lid and slide over the heating element (It will only slide back in the smoker one way).
- Remove the shelves, then close and latch the door of the smoker. It is recommended to cover the top of the wood box lid with aluminum foil and also the bottom of the smoker. Set the temperature control to 250° and let your smoker run for three to four hours completely empty.

**PLEASE NOTE: Make sure the wood box lid is completely closed prior to smoker use**

***Never use the smoker without the wood box completely inserted into position over the heating element***

- Before loading the smoker with food, we recommend you cover the top of the wood box lid with aluminum foil and also the bottom of the smoker. You will find a small drain hole located in the bottom of the smoker, **do not cover or block this drain hole**. It is important to keep this drain hole open so drippings will drain out into the drip pan.
- You will need to attach the casters prior to sliding the drip pan in place under the smoker. You should remove the foil and replace with new foil after each use. Remove any grease or scale from the interior of your smoker on a regular basis to prevent flare-ups or fire.
- Regular cleaning of the removable shelves and side rails in a dishwasher is recommended.
- **DO NOT** pre-heat your smoker, as the LED light **only** comes on when the heating element is on. It is normal to see the light cycle on and off during smoker use.
- **DO NOT** use an extension cord as it can compromise the performance of the smoker
- Be careful when you are emptying the wood box, it is extremely hot and could cause severe burns. Always douse the wood box with water after removing from the smoker to insure the ashes are completely out. Never place hot ashes in the trash as this could cause a fire.
- Our electric smokers have a pressure applied latch system to close and are extremely efficient. In most cases you will notice more smoke coming from the vent on top of the smoker in the first hour of use, this is normal. The amount of smoke will diminish the longer you are smoking.
- Once you have started the smoker **DO NOT** try to add more wood during the smoking process. **NOTE:** the wood box is extremely hot and can cause a serious burn if touched.
- As a rule...use ***LESS*** wood versus ***MORE*** when loading the wood box. Too much wood can cause your food to be over smoked, leaving it with a bitter or burnt taste. Yes, your new smoker is just this easy to use and enjoy!!
- Set the controller to run at **250°**, for 4 hours:
  - ✓ Power-up the unit (plug it in)
  - ✓ Press **Set** once
  - ✓ Use the **+/-** button to set "250" in the right window
  - ✓ Press **Set** again, and use the **+/-** button to select **t** in the right window
  - ✓ Press **Set** again, and use the **+/-** button to select **4.0** in the right window
  - ✓ Continue pressing **Set** to cycle through steps C02-C06. When the two windows show a temperature and time, the program is running. Look for the green light, above the right window to be lit.
  - ✓ You should see smoke begin in 10-15 minutes
- Please note, green lite indicates heating element is on, red light indicates how much time has elapsed in right screen

~The Smokin-It Team

## Programming the Controller

The PID controller is a little more complicated than just a simple on/off, set the temp controller. It is more complex, but that makes it much more **capable** than a simple one-button-type controller. You have eight pre-programmed settings, or recipes, for various types of meat. Plus, you can set up to six individual “steps” for each program.

The program steps are three questions:

- What box **temperature** do you want to cook at?
- What “**trigger**” do you want to use to move to the next step (**time** or **internal temperature of the meat**)?
- **How long** (time), or **what temperature**, do you want to cause the change to the next step?

The following tutorial, by Ben Hamel (The Smokin-It “IT Guy”), shows the programming process. It uses a different model than yours, but the button functions are just the same.

## Programs

There are **six** programs “steps” that can be run on the Auber PID. They are identified with a capital **C** in the left window when you hit the set button and the desired temperature of the cabinet in the right window. For example, when you hit the set button the first time you will see the following:



This shows program one and the desired cooking temp is 120°F

The next time you hit the set button you will see the step screen. This step is identified by a capital **E** in the left windows (E01 goes with C01 etc.), and the “type” of measurement you want for the program in the right window (t = time & f = degrees). For example, when you hit the set button after selecting the cooking temp in step one you will see the following:



This shows the step is set for time

If the step is set for time the next time you hit the set button you will see the time, measured in the hours you want to run this cooking cycle



This shows the time for cycle one is set for two hours

The next time you hit the set button you will see the next cycle screen



This shows program two and the desired cooking temp is 190°F

The next time you hit the set button you will see the next step screen



This shows for step two is set temp.

If the step is set for temp the next time you hit the set button you will see the desired food temperature as measured by probe

This will be measured in degrees Fahrenheit



This shows the desired internal food temp is 161°F

Continue setting cycles for how you want your smoker to operate and then set the rest of the cycles to zero. Setting the cycle to zero will make it skip that cycle and proceed to the next. I have provided an example below of a full set of cycles including holding the smoker at 130°F after the cooking is complete.

Here is an example of a complete program:

**Table 1 - Initial program setting**

Step #	Temp (F)	Step #	F or t	Step #	value	
C01	225	E01	t	t01	2.0	after 2hours it will go to cycle 2
C02	225	E02	F	F02	195	after internal temp of 195 go to cycle 3
C03	130	E03	t	t03	30	smoker will go to 130°for 30hr then cycle 4
C04	0	E04	t	t04	0.0	skip then cycle 5
C05	0	E05	t	t05	0	skip then cycle 6
C06	0	E06	t	t06	0	skip & end

When this is complete both windows will flash END showing the cooking is finished and it has shut off the heating element

Got it? Don't fear – you will! Once you start actually punching the set button, you'll see how it makes sense. The program is always as simple as:

- a) What box temp?
- b) What trigger? (Time or temperature)
- c) What time or temperature desired?

As you cycle through each of the 6 steps, it will start to make sense.

Remember: If your program fits in the first 2 or three (or one) step, make sure the remaining steps are set to **t** (time) and **0.00**. This way, they will do nothing when the program is done.

**Programmed Recipes:**

Your smoker has eight pre-programmed “**recipe**” settings, for quick access.

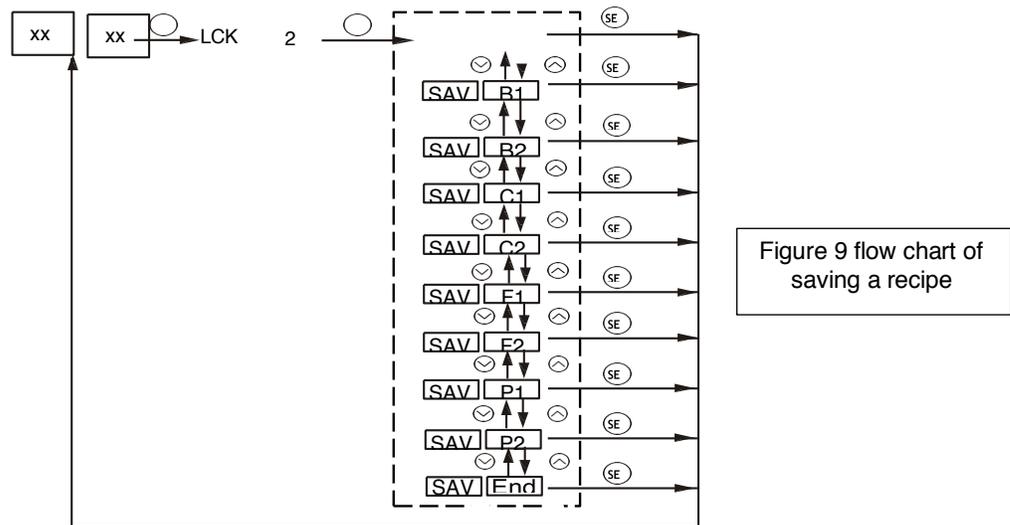
**WARNING:** Your current program will be **overwritten** by the saved recipe. Please write it down somewhere.

This controller can save up to eight smoking recipes (programs). Each recipe file can have up to six steps (C-1 to C-6). For convenience, we have pre-named these eight pieces of recipe files as **B1** (beef), **B2**, **C1** (chicken), **C2**, **F1** (fish), **F2**, **P1** (pork), and **P2**. These **recipe** files are all the same except their names, so you can store your special recipe to any of them. These recipes can be stored in the memory of the controller even when it is powered off. You can overwrite the exist recipe with a new one.

## Save a recipe

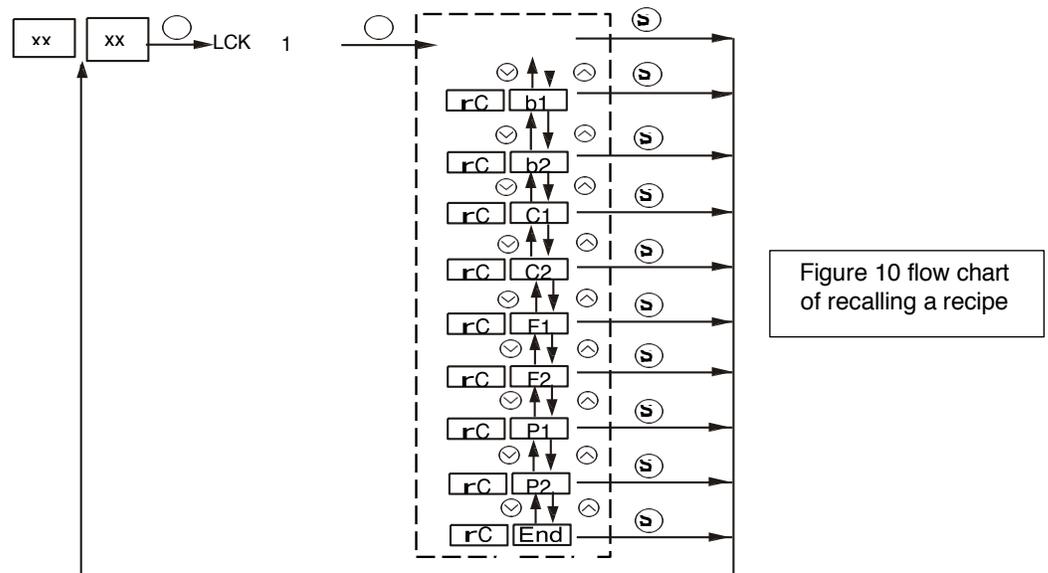
After a program has been entered, the user can save this current program as a recipe for future use. Under the normal operating mode, press and hold **SET** key for 2 seconds until the left window shows **LCK**. The right window will show **0**. Use the “+” or “-” key to **adjust the value to “2”** (the passcode for saving the program) and then press **SET** key to confirm. Then **SAV** will be shown on the left window and **End** on right window.

If you press **SET** key now, you will exit this mode without overwriting any existing programs. Use “+” or “-” key to select the name of recipe to which you want to store the program. If you press “+” (or “-” key) repeatedly, you will see “End”, “B1”, “B2”, “C1”, “C2”, “F1”, “F2”, “P1”, “P2” one by one. Press the SET key again to store your current program under the selected recipe name. This process will overwrite the current recipe data to the saved recipe data. Figure 9 shows the flow chart of how to save a recipe.



## Recall a recipe

To recall a recipe, press and hold **SET** key for 2 seconds until the left window shows **LCK** and then release the **SET** key. The right window will show **0**. Use **+** key to adjust the number to **1**, and then press **SET**. “**rC**” (**recall**) will be shown on the left window and **End** in the right window. This can prevent your current program being accidentally overwritten by a recalled program. Use “+” or “-” key to locate the recipe you want to recall. If you press “+” key repeatedly, you will see **End**, B1, B2, C1, C2, F1, F2, P1, and P2 one by one. After you locate the recipe that you want to recall, press the **SET** key to select it. The current program will be overwritten by the selected program. Figure 10 shows the flow chart of how to recall a recipe



## **Pre-programmed Recipes:**

### **B1: Brisket profile**

C01 225      E01 F      F01 195

C02 140      E02 t      t02 4.0

C03-C06: All zeroes, with **time** as the trigger

This will bring the brisket to 195°, smoking at 225°. When the internal temp triggers step 2, it will drop the box temp to 140° to hold it (if not removing right away).

### **B2: Low and Slow Sirloin Tip Roast or Prime Rib**

C01 205      E01 F      F01 130

C02-C06 All zeroes, with **time** as the trigger

This will slowly smoke a sirloin tip roast, or prime rib, until it hits medium-rare. Remove meat, rest, and reverse-sear in a hot oven or grill to finish the outside and make a crust.

### **C1: Whole chicken profile:**

C01 275      E01 F      F01 165

C02-C06 All zeroes, with **time** as the trigger

This will smoke a whole chicken, or turkey, to an internal temp of 165°. Remove the bird when internal temperature is reached.

### **C2: Poultry 2**

C01 350      E01 F      F01 165

C02-C06 All zeroes, with **time** as the trigger

For those of you who want crispier poultry skin, you can use this setting.

### **F1 and F2: Fish**

#### **P1: Pork butt for Pulled Pork:**

C01 235      E01 F      F01 195

C02 140      E02 t      t02 4.0

C03-C06 All zeroes, with **time** as the trigger

Similar to the brisket profile. Will smoke until 195 internal temp, then hold.

#### **P2: "No Peek" Ribs!**

C01 235      E01 t      t01 6.5

C02-C06 All zeroes, with **time** as the trigger

Ribs take 5-6 hours and must be checked for doneness. These are one of the few "time-based" cooks so no programming needed; just a constant set temp. Use a flavor saver, on the floor of the smoker, and do not open the door until at least 4 hours into the smoke. No foil needed; just moist, tender ribs, every time.

A good way to check ribs is to use a wooden toothpick. Poke the toothpick in between the bones. If it goes in very easy, you are good. Now, pull the toothpick sideways, away from the bone. If the meat "gives," without breaking the toothpick, the ribs are done. If the meat still feels "tough," close the door, then give them another 20-30 minutes and check again.

Ribs are one of the meats you will learn to smoke by "feel." There is no set formula to perfect ribs. It all depends on the meat you are using, and your personal preference for chew or "fall-off-the-bone" tenderness.

***Check our FAQ, 'For the Customer' and the Smokin-It customer forum ([all on our website](#)) for recipes and information  
Please contact us at [smokin.it.info@gmail.com](mailto:smokin.it.info@gmail.com) if you have any questions or concerns***

