

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

www.smokin-it.com

Thank you for purchasing a Smokin-It® smoker. We sincerely appreciate your decision and trust our smoker will meet your expectations in both the quality of the results and the value of our product.

Please take a few minutes to read through all the instructions.

All tips below apply whether your smoker is a Smokin-It Analog or Smokin-It Digital or Digital-WiFi 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 (hickory) in 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°F and let your smoker run for three to four hours completely empty.



<u>PLEASE NOTE</u>: 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

Periodically clean the inside of your smoker to remove any grease build up this will prevent fires

We include cord hooks with all model smokers. You will need to attach these to the back of the smoker. The holes
are pre-drilled on both the cord hooks and the smoker; the screws are placed in the holes for packing.





Please note: the metal tag on the back of your smoker. The tag has important information on it. Please always check the tag (or your invoice) to confirm your smoker model # prior to ordering

- Regular cleaning of the removable shelves and side rails in a dishwasher is recommended
- 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. This will help your smoker stay clean and catch the dripping from your smoke. You will find a small drain hole located in the bottom of the smoker, do not cover or block the 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.
- <u>DO NOT</u> pre-heat your smoker, as the LED light <u>only</u> comes on when the heating element is on and it is normal
 to see the light cycle on and off during smoker use
- <u>DO NOT</u> 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/spray the wood box with water after removing from the smoker to insure the ashes are completely out. Never place hot ashes in the trash.
- Our electric smokers have a pressure applied latch system to close and is 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. When you open the smoker during the smoke process you will lose heat, smoke flavor and possibly increase your smoke time.
- 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.
- If you cannot locate information on the product(s) you have purchased please go to the website at www.smokin-it.com and click on the 'For the Customer' tab and all information/instructions are located there
- Please completely unpack your smoker to confirm you have received all your items and keep your packing list
 with your instructions so you can reference your order number if you have any questions in the future or when
 ordering accessories
- Some models are packed with long black bars on the top for protection during shipping, please recycle them
- If you notice any damage to your smoker while unpacking, please take photos and send to our customer service at smokin.it.info@gmail.com (do not text), please include your order number
- Please keep the wrench for the casters with your instructions as you will need it to remove the casters if
 you place your smoker on one of our carts/cabinets in the future
- Review the FAQ for information and tips for your smoker
- Read our 'Lazy Q' under the 'For the Customer' tab on our website for additional information
- Register your smoker at <u>www.smokin-it.com</u> at the bottom of the home page
- Join our customer forum for tips and information for a great smokin' experience
 - ~The Smokin-It Team

<u>Please note:</u> It is recommended to take photos of what you are doing when working on your smoker Check our FAQ, 'For the Customer' and the Smokin-It customer forum (<u>all</u> on our website) for additional information Please contact us at smokin.it.info@gmail.com if you have any questions or concerns







