



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

Heat Troubleshooting for Analog Smokers

Below are some heat control questions and comments we have received from customers. Please review them for any concerns you may have regarding the control of your Smokin-It smoker's heat/temperature.

Make sure the smoker is not connected to any power when completing troubleshooting

Why is there such a swing in the temperature?

- Our smokers have a rheostat, not a thermostat to control the heat of the unit
- The temperature can sway +/-25° either way from the set point. This is caused by heat still being produced by the wood box after the rheostat has been turned off. This is normal in any electric smoker.
- It is also normal to see a difference from the temperature set point vs. the actual air temperature as the smoker is trying to raise the temperature of the food inside the smoker
- It is normal to see a difference from the set point vs. the internal air temp of the smoker when it is loaded with product. This difference will decrease as the meat gains temp itself.

Can the temperature range be adjusted if the black knob has moved over time?

- Re-positioning the location of the black control knob will correct this in most cases
- You can adjust the temp settings up or down on a Smokin-It smoker
 - ✓ Remove the thin cap off the black temperature control knob by using a thin screwdriver
 - ✓ Remove the black control knob from the smoker by lifting straight up
 - ✓ The black control knob has a knurled center part you can push out by using a flat head screwdriver
 - Please note this part has a small arrow indicator on it to show its current position before you remove it**
 - ✓ By rotating this part to the right or counter clockwise it will increase the temps
 - ✓ Start with moving it around 90 degrees and placing it back into the knob
 - ✓ Place the black control knob back on the smoker, check the temp to see how close to the set point it is
 - ✓ No need to replace the top thin cap until you have it adjusted to your liking



The internal air temperature is fluctuating?

- Do not check the internal air temp close to any foil wrap as the foil can deflect the heat from the heat sensor and not read correctly
- It is normal to see some difference in the set point temp vs. the actual air temp with the standard analog controls
- In cold weather you can place a flat washer on the vent hole to retain heat and help maintain temperature. This makes the vent hole smaller and not as much heat is released.
- ***NEVER*** cover or block the vent hole completely
- If the smoker is loaded with meat it is normal to see a difference in the internal box temperature vs. the set point of the smoker. This is because the smoker is trying to raise the temperature of the meat itself and the cold meat will affect the internal temps as it gains in temperature
- The best way to check internal temperature is without any meat inside the smoker
- It is normal to see a difference between the set point and the internal air temp of the smoker because the smoker is trying to raise the temperature of the meat inside of it
- The greater the amount of meat placed inside the larger the difference, as the meat gains temperature the difference will decrease in time

The smoker will not turn on?

- Check to make sure you have the smoker plugged in to a good plug
- Confirm the GFCI has not tripped
- Plug the smoker directly into the plug, do not use an extension cord
- Make sure the heat control knob has not been turned to far and needs readjusted
- Take off the back panel to check all wiring connections are attached and clean

Make sure the smoker is not connected to any power when completing troubleshooting

***Please note: 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 ([all](#) on our website) for additional information
Please contact us at smokin.it.info@gmail.com if you have any questions or concerns***

