

Old Smokey[®]

Electric Smoker

OWNER'S MANUAL



ASSEMBLY INSTRUCTIONS

Your Old Smokey® Electric Smoker contains -

Barrel with leg band and heating element

Lid

Top handle (brackets are bent)

2 side handles (brackets are straight)

Top grill (large)

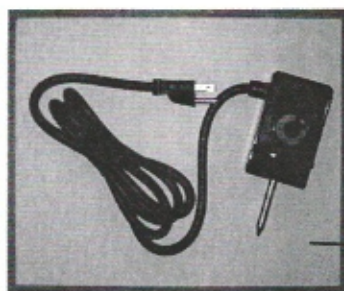
Bottom grill (small)

Drip pan

Wood chips

Chip tray

Grease absorbent (white granules)



Power cord with thermostat - insert in metal opening at bottom of barrel

HARDWARE

1 - lid hanging clip
4 - 1 3/4" screws
4 - 3/4" screws

2 - 1/2" screws
10 - hex nuts
10 - washers


ASSEMBLY INSTRUCTIONS

- 1) First, check to see that all the parts are there. If there are missing parts, please call Old Smokey Products Company at (800) 999-1923.
- 2) Insert the four longest (1 ¼") screws into the lower set of holes on the side of the barrel. Tighten each screw with a washer and hex nut (washer goes inside).
- 3) If side handles are not yet attached, use the four ¾" screws to attach the two side handles in the upper set of holes on the barrel. The side handles have brackets which are straight on the ends. Don't cover up the Old Smokey label – the handles won't fit that way. Tighten each screw with a washer and hex nut (washer goes inside).
- 4) Use the two ½" screws to attach the top handle to the lid. The top handle has brackets which are bent at the ends. The lid hanging clip goes under the lid and is used to hang the lid on the side of the smoker. Tighten each screw with a washer and hex nut (washer goes inside).
- 5) Insert the prong of the thermostat into the metal opening at the bottom of the barrel. Push it in as far as possible until the raised lip of the thermostat touches the metal.
- 6) Place a thin layer of grease absorbent at the bottom of the smoker.
- 7) Place the chip tray so it rests directly on top of the heating element.
- 8) Put the drip pan on the lower set of screws, then place the bottom grill directly on top of the drip pan.
- 9) Place the top grill on the upper set of screws.
- 10) Before using your smoker for the first time, you should "burn it in" for about 20 minutes to burn off any residue. Put the lid on, plug in the power cord and turn the thermostat knob clockwise to High. Don't use wood chips when you do this. Open the lid every few minutes to allow smoke to escape.

SAFETY INSTRUCTIONS

Please read carefully – improper use may result in serious personal injury or damage to property.

- * Old Smokey Electric Smoker is for outdoor use only.
- * Do not expose to rain.
- * Use with grounded outlets only.
- * Do not overload outlet or circuit. The smoker requires 1250 watts, or about 12 amps
- * Do not touch outside of smoker while it is cooking. It is hot! Use the handles.
- * When lifting lid to check on food, let steam and smoke escape before you look in.
- * Do not use near any flammable or combustible items.
- * After you turn the heat off, smoker will remain hot for about 30 minutes. Wait until smoker cools before storing.
- * Do not immerse electrical parts of your smoker in water.
- * Close supervision is necessary if using your smoker near children.
- * Always keep smoker unplugged when not in use.

 **WARNING:** This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

HOW TO USE YOUR OLD SMOKEY ELECTRIC SMOKER

- * Spread a thin layer of grease absorbent (the white granules) in the bottom of the smoker. This will keep the bottom of the smoker clean.
- * Place a handful of wood chips on the chip tray.
- * Plug in the cord and turn thermostat knob clockwise to High. The orange light by the knob will come on. Always use a grounded outlet.
- * When you are finished cooking, turn thermostat counterclockwise to Off and unplug. Wait for the smoker to cool, then store in a covered area with the lid off.

FOR RECIPES AND REPLACEMENT PARTS, PLEASE VISIT

www.oldsmokey.com

COOKING TIME AND TEMPERATURE

Because the smoker works outside, it is affected by the outside temperature and wind. Other factors which affect cooking times are your house current and if an extension cord is used (use a grounded cord only).

Here are the temperature ranges on the thermostat knob. These are based on a 72° F outside temperature. Wind and cooler outside temperatures will result in lower thermostat temperature and longer cooking times. Hotter outside temperatures will result in hotter thermostat temperature and shorter cooking times.

HIGH 300° F * MEDIUM 250° F * LOW 200° F

- * Cooking times may vary – how long it takes to cook your food depends on the quantity of food. It takes less time to cook a small roast than a large one, a thin roast than a thick one weighing the same, etc.

HELPFUL HINTS

Temperature Setting

Most cooking should be done on High. The lower settings are best used for keeping food warm or for very slow cooking.

Grease Absorbent

Replace grease absorbent every 5 or 6 times you cook. Don't use scented kitty litter or any other chemically treated material. Use granular oil absorbent (the material that soaks up oil on the floor of a garage). Replacement grease absorbent can be ordered from Old Smokey Products Company at www.oldsmokey.com

Drip Pan

The Old Smoker Electric Smoker is not a water smoker – you don't need to add water unless you want to steam your food. The drip pan catches the grease and drippings from whatever you are cooking.

Wood Chips

The smoke from the wood chips adds flavor to your food. You can use any kind of aromatic hardwood, like mesquite, hickory, pecan, cherry or apple. Wood chips work better than larger chunks. Use only a handful – too much smoke leaves a strong aftertaste.

Cleaning

Remove cord and thermostat from smoker before cleaning. Clean with a small amount of water and mild soap or baking soda, using a sponge or scrub brush. The grills and drip pan can be washed in the kitchen sink.

LIMITED WARRANTY

Old Smokey Products Company warrants the Old Smokey Electric Smoker against defects in materials and workmanship. This warranty is limited to one year from the date of purchase by the consumer. This warranty extends to the original purchaser only and is not transferable.

Old Smokey Products Company's sole obligation under this warranty shall be to repair or replace the parts which are defective. This warranty does not cover normal wear, rust or damage due to improper use. Surface scratches or heat damage to the finish are considered normal wear and are not covered by this warranty.

To make a claim under this warranty, please call us at (800) 999-1923 or (713) 227-5248.

Old Smokey Products Company requires a reasonable proof of purchase, so please keep your sales receipt.

Parts needing repair or replacement under this warranty should be returned to our factory at: 1620 Maury, Houston, Texas 77026.

THERE ARE NO OTHER WARRANTIES, EXPRESS OR IMPLIED, BY OPERATION OF LAW OR OTHERWISE, OF THE PRODUCTS SOLD BY OLD SMOKEY PRODUCTS COMPANY. OLD SMOKEY PRODUCTS COMPANY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. IN NO EVENT SHALL OLD SMOKEY PRODUCTS COMPANY BE LIABLE FOR ANY INCIDENTAL, INDIRECT, SPECIAL OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH OR ARISING OUT OF THE USE OR PURCHASE OF PRODUCTS FROM OLD SMOKEY PRODUCTS COMPANY.

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