

STARTER TIPS

- **FOR BEST RESULTS, READ** the following start up tips before using this product. Remember this is an ELECTRIC unit and has different characteristics than a gas unit.
- **FOR SAFETY**, The smoker has a powerful heating element and may cause circuit breaker to trip. To minimize occurrences operate any additional appliances on separate circuit. Tripping circuit breaker will NOT damage unit or household electrical system.
- **PRE-SEASONING**, must be performed prior to using smoker for the first time.
 - Make sure grates, grease tray and water pan are in place with NO WATER.
 - Set temperature to 275°F (135°C) and run unit for 3 hours.
 - To complete the pre-seasoning, during last 45 minutes, add ½ cup of wood chips in wood chip loader and unload wood chips into the wood chip tray. This amount is equal to the contents of a filled wood chip loader.
 - Shut down and allow to cool.
- **PRE-HEAT** smoker for 30 minutes, or to set temperature before loading food and first round of wood chips.
- **WOOD CHIPS**, For best smoke quality, wood chips should be dry. Use only ½ cup every 45 minutes to 1 hour for at least 3 cycles. For stronger smoke flavor wood chips can be added throughout entire cooking period.
- **WATER** should be in water bowl to prevent food from drying out. Substitutes, such as apple juice can be used.
- **DOOR** should not be opened during cooking unless necessary. Opening smoker door causes heat to escape and may cause wood to flare up. Closing the door will re-stabilize the temperature and stop any possible flare up.
- **DAMPER** should be at least be a 3rd opened to allow old smoke and moisture to escape. When cooking seafood, open damper fully.