

SMOKE HOLLOW

Outdoor Leisure Products

Assembly and owner's manual

Smoke Hollow Model
30168E



❖ Important safeguards	❖ Warning
<ul style="list-style-type: none">▪ Household type.▪ Do not immerse in water .▪ Unplug from outlet when not in use before cleaning.▪ Do not move smoker while unit is hot.	<ul style="list-style-type: none">▪ Outdoor use only.▪ Keep extension cord connection dry and off the ground.▪ Do not touch hot surfaces during use.▪ Do not use smoker when raining.▪ Read all of these instructions and keep them in a safe place for future reference.
<p>❖ Failure to follow these instructions could result in fire, electric shock, personal injury or death.</p>	



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8:30am to 4:30pm, Central Time
Monday through Friday

Save this manual and read all instructions and warnings!

❖ Warning

❖ Read and follow all assembly and operating, care and maintenance instructions in this manual to avoid personal injury or property damage. The purpose of this symbol(❖) is to call your attention to possible hazards as you assemble and use your smoker. Please pay close attention to the information that follows the symbol.

- This smoker is designed for outdoor use only. Do not operate this smoker indoors or in an enclosed area.
- Keep this smoker away from swimming pools, hot tubs, etc. Do not use this smoker in the rain or on wet surfaces. If the smoker has been exposed to moisture can result in electric shock.
- To protect against electrical shock do not immerse cord, controller, plug or heat element in water or any other liquid.
- Do not touch hot surfaces, Use handles or knobs, Do not leave smoker unattended when in use.
- Smoker should be placed in an area where children and pets cannot come into contact with it. When in use, close supervision should be used.
- To prevent accidental electric shock, this smoker should always be used on a GFCI (Ground Fault Circuit Interrupter) outlet or circuit. Do not plug this appliance into an indoor circuit.
- Always use a 3-wire grounded outlet wired for 120 volts which is GFCI protected at 15 or 20 amps. If in doubt, contact a qualified electrician. Do not operate any other appliances or electrical devices on the same circuit as the smoker.
- Proper clearance of 5 feet between the smoker and combustible material should be maintained at all times when this smoker is in use.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Use smoker on hard, level, non-combustible, stable surface (concrete, ground, etc.). Never use smoker on wooden or other surfaces that could burn.
- A drip pan, ash guard or mat designed for use with smokers for easy clean up of drippings that can cause discoloration or surfaces will not prevent fires from occurring on wooden or other combustible surfaces.
- For household use only. Do not use this product for other than its intended purpose.
- Before plugging unit into electric outlet, smoker should be completely set up with wood in place, liquid in water pan and food on grills. Always unplug the cord from the outlet when finished cooking.
- Smoker should be located in an outdoor area that is protected from the wind.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries
- Do not use an extension cord unless absolutely necessary. If you must use an extension cord, the following precautions should be used:
 - Use the shortest length possible 12/3 or 14/3 grounded-type extension cord with a rating of at least 15 amps.

Save this manual and read all instructions and warnings!

❖ Warning

- The cord should be marked with suffix letter “W-A” and with a tag stating “Suitable for Use with Outdoor Appliances.”
- Keep cord connection dry and off the ground. Do not allow cord to touch hot surfaces and place it in such a manner so it will not be tripped over or tugged on by children or pets.
- Do not operate this smoker if:
 - The cord or plug is damaged.
 - The electric element has been damaged in any manner.
 - The smoker has malfunctioned.
 - The smoker has been exposed to moisture or if grease and drippings were not cleaned from the element after each use. Refer to “Care and Maintenance” section of this manual.
 - The GFCI circuit trips when the electric element is plugged into the electric outlet.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Use caution when reaching into or under smoker. Always wear oven mitts/gloves to protect your hands from burns. Avoid touching hot surfaces.
- Use extreme caution when adding liquid to the water pan being careful not to spill any liquid onto the electric element. Follow instructions in “Adding Water During Cooking” section of this manual.
- Water pan should always be used when smoking. Do not allow liquid in water pan to completely evaporate. Check water pan periodically and add water if level is low. Follow instructions in “Adding Water During Cooking” section of this manual.
- Always attach plug to appliance first, then plug cord into the wall outlet, to disconnect, turn any control to “off”, then remove plug from wall outlet.
- Unplug the smoker from electric outlet when not in use. Allow smoker to cool completely before cleaning. Make sure embers, coals or ashes are completely extinguished in a non-combustible metal container.
- Do not use smoker if the electric element has been exposed to moisture. Do not clean electric element with a water spray or the like. Failure to adhere to this safety warning could result in the electric element shorting out and in some cases, exploding. Clean the electric element as instructed in the “Care and Maintenance” section of this manual.
- Use caution when assembling or operating your smoker to avoid cuts and scrapes from sharp edges of metal parts.
- Store the smoker indoors in a dry location that is out of the reach of children.
- Use caution when lifting or moving the smoker to avoid strains and back injuries.
- We recommend that you have a fire extinguisher designed for use with electrical appliances on hand. Consult your local authority to determine the proper size and type of fire extinguisher.
- **Failure to follow safety warnings and guidelines in this manual could result in personal injury or property damage.**

Electric Smoker Assembly Instructions

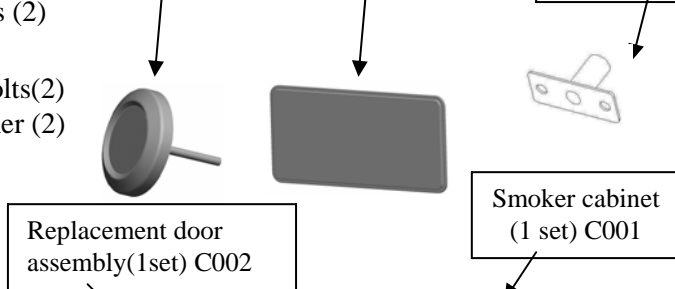
Assembly Step 1- Identifying 30166E parts

Check your package contents for these parts, make sure you have all of the parts listed below. If not, please call us at 866-475-5180

Hardware bags(30168E):

- A: 1/4-20x5/8" bolts(8) Part no: C016
 B: 10-24 x1" bolts(2) 10-24 flange nuts (2) Part no: C017
 C: 10-24x5/8" bolts(4) Part no: C018
 D: 10-24 x1/2" bolts(2) 10-24 flange nuts (2) Part no: C019
 E: 10-24 x3 1/4" bolts(2) 10-24 lock washer (2) Part no: C020

- Heat indicator(1set) C014
 Name plate(1set) C021
 Air vent tube (1 set) C015



- Side handles (2pcs) C003

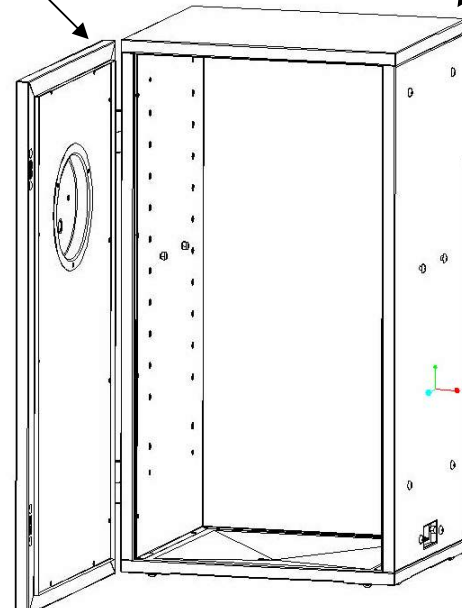
- Cooking grids (3pcs) 340400A

- Door handle and spacers (1set)C005

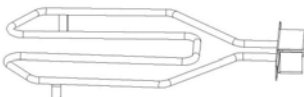
- Wood chip box with lid (1 set) C006

- Water pan (1pc) C007

- Protective mesh C008



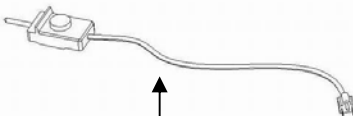
- Side rack supports (8pcs) 3A0800A



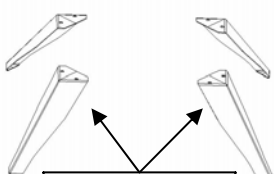
- Heat element (1 set) C010



- Grease cup (1pc) C012



- Controller (1 set) C009



- Legs (4pcs) C011

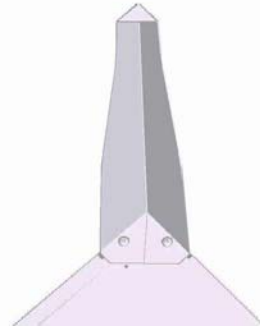
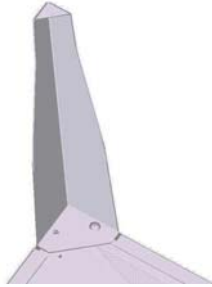
Electric Smoker Assembly Instructions

Assembly Step 2- Legs

Locate these parts: The legs (4pcs), Hardware bag A;

Hardware bag A : 1/4-20x5/8" bolts(8pcs)

Tools: Phillips head screwdriver



1. With the cabinet in the upright position, begin by removing the door panel from the cabinet assembly by lifting it from the hinges. Set the door panel aside, this will make assembly much easier.

2. For each leg, line up the holes and insert the bolts, nuts are pre-welded to the cabinet.

3. Securely tighten the bolts.

4. Turn over the cabinet.

Assembly Step 3- Air vent tube

Locate these parts: Air vent tube (1 set), Hardware bag B;

Hardware bag B : 10-24 x1" bolts(2pcs)/10-24 flange nuts(2pcs)

Tools: Phillips head screwdriver/ 3/8" wrench



1. For air vent tube, line it up with back panel holes on the inside of smoker cabinet.

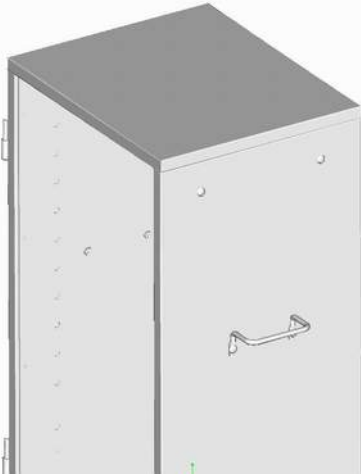
2. Insert two bolts from the outside of the cabinet.

3. From inside the cabinet, slide lock washers onto bolts and thread nuts onto bolts. Securely tighten nuts.

Electric Smoker Assembly Instructions

Assembly Step 4- Side handles

Locate these parts: Side handles (2pcs), Hardware bag C;
Hardware bag C : 10-24x1/2" bolts/ (4pcs)
Tools: Phillips head screwdriver/ 3/8" wrench



1. Line up the side handle with the corresponding holes on the side of the cabinet as shown. The handles must be positioned upright with the bolt holes on the side as shown.

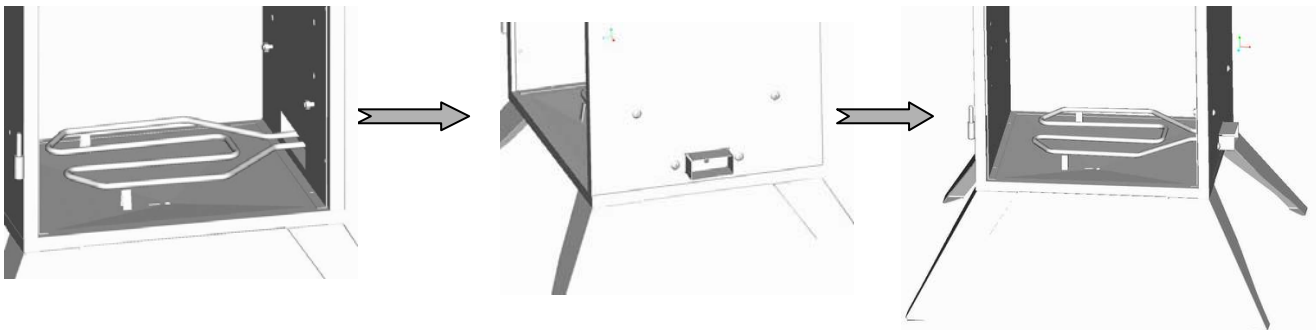
2. Insert the bolts from the outside and the lock washers and nuts from the inside of cabinet.

3. Securely tighten.

4. Complete steps for both sides of the cabinet assembly.

Assembly Step 5- Heat element

Locate these parts: Heat element (1 set), Hardware bag D;
Hardware bag D : 10-24 x1/2" bolts(2pcs)/ 10-24 flange nuts (2pcs)
Tools: Phillips head screwdriver/ 3/8" wrench



1. Position the heat element inside the cabinet and push the bracket through the opening in the right side panel.

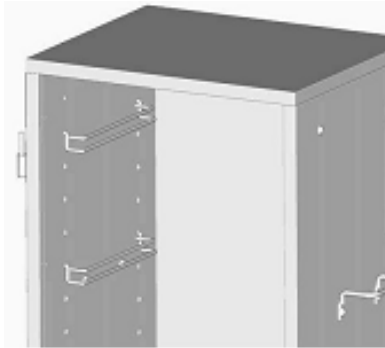
2. Insert two bolts from the outside of cabinet.

3. Apply flange nuts and securely tighten.

Electric Smoker Assembly Instructions

Assembly Step 6- Side racks

Locate these parts : side racks (6pcs)

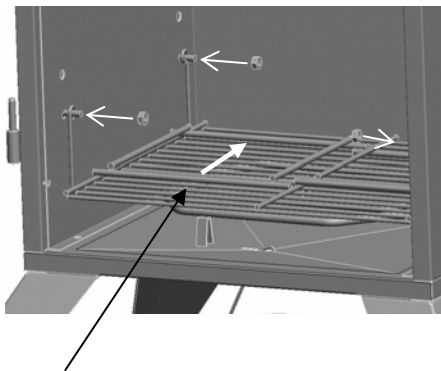


Insert the rack supports into the mounting holes inside the smoker cabinet as shown.

Assembly Step 7- Water pan/Wood chip box/Protective mesh

Locate these parts: water pan(1pc)/wood chip box with lid(1set)/Protective mesh (1pc)

Tools: Phillips head screwdriver/ 3/8" wrench

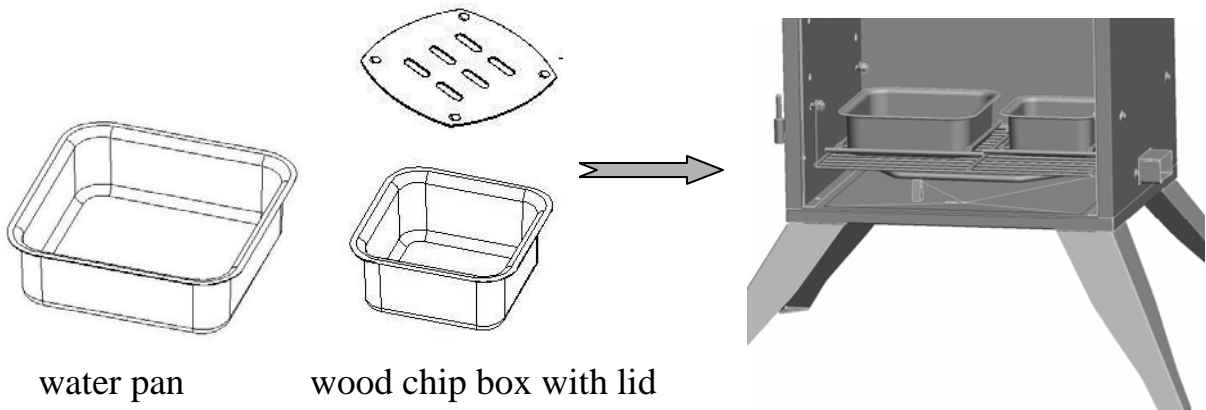


Protective mesh

1. Unscrew the bottom four bolts and put protective mesh into cabinet. Then mount the protective mesh into corresponding screws to tighten them.

2. Place water pan and wood chip box with lid on Protective mesh .

Warning: The water and wood chip pan should be placed on the protective mesh only and not on the heating element.



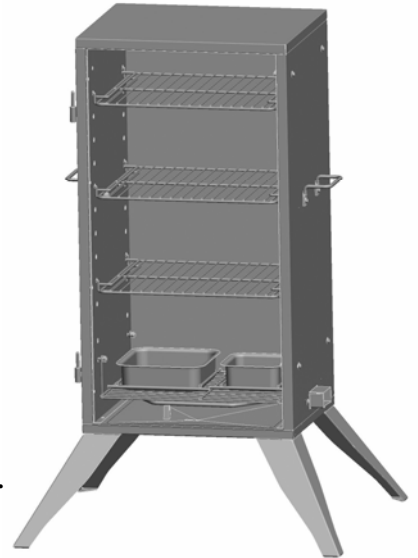
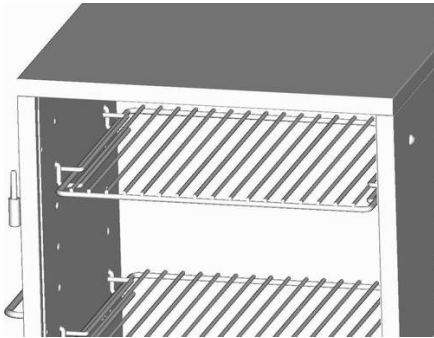
water pan

wood chip box with lid

Electric Smoker Assembly Instructions

Assembly Step 8- Cooking grids

Locate these parts : cooking grids (3pcs)

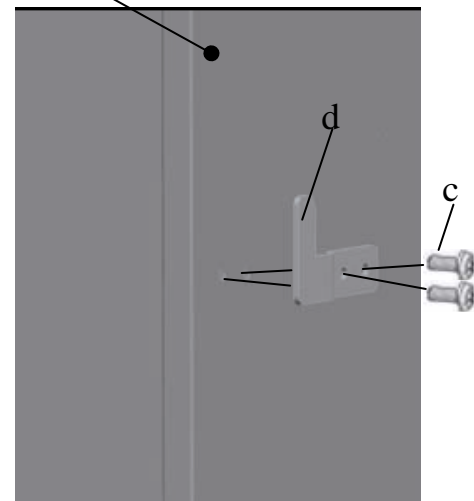
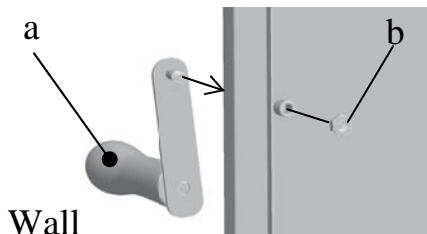


1. Insert the cooking grids into rack supports as desired.
2. Make sure all cooking grids are level.

Assembly Step 9- Door handle

Locate these parts: Door handle (1set), Hardware bag E;

Tools: Phillips head screwdriver and Wrench



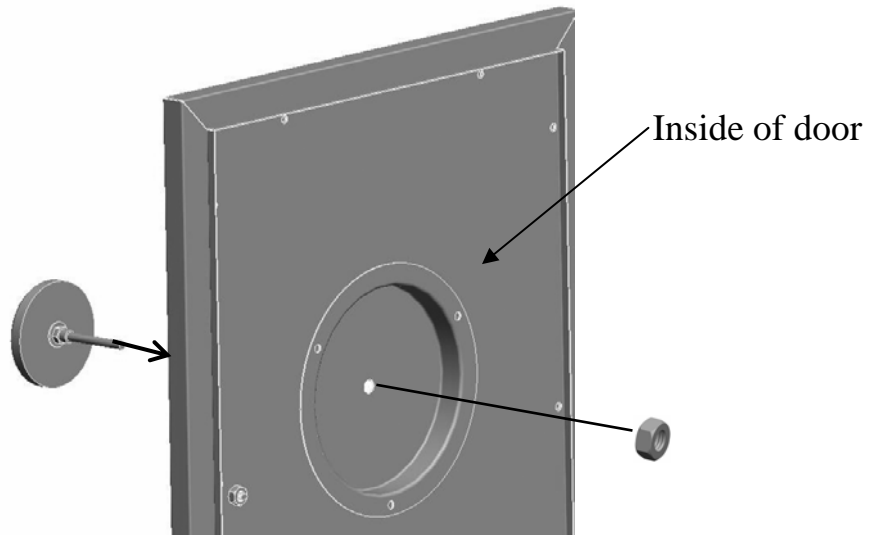
1. Re-mount the door panel by sliding the door's hinge pin into the cabinet's hinge seats.
2. Assemble the door handle components.
3. First, insert handle kit screw(a) into the door from the outside. Then put one locknut(b) on the screw from the inside and use a wrench to tighten the locknut. Securely give a good screw.
- 4 Put the handle splint(d) onto wall using two corresponding hole and use a screwdriver to tighten them by two supplied screws(c).
5. Securely tighten two bolts.

Electric Smoker Assembly Instructions

Assembly Step 10- Heat indicator

Locate these parts: Heat indicator (1 set)

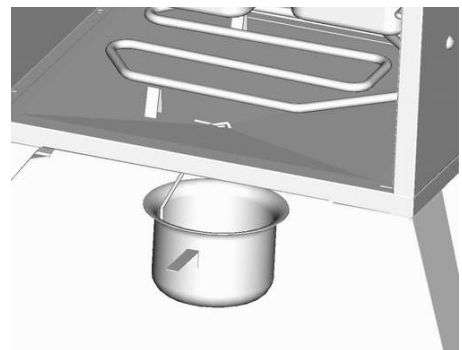
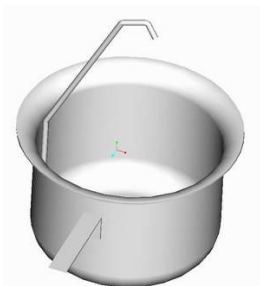
Tools: Wrench



1. Insert heat indicator probe through the mounting hole in the front of the door.
2. From the inside of the door panel, place nut onto the mounting thread pole and tighten firmly.

Assembly Step 11- Grease cup

Locate these parts : Grease cup (1set)



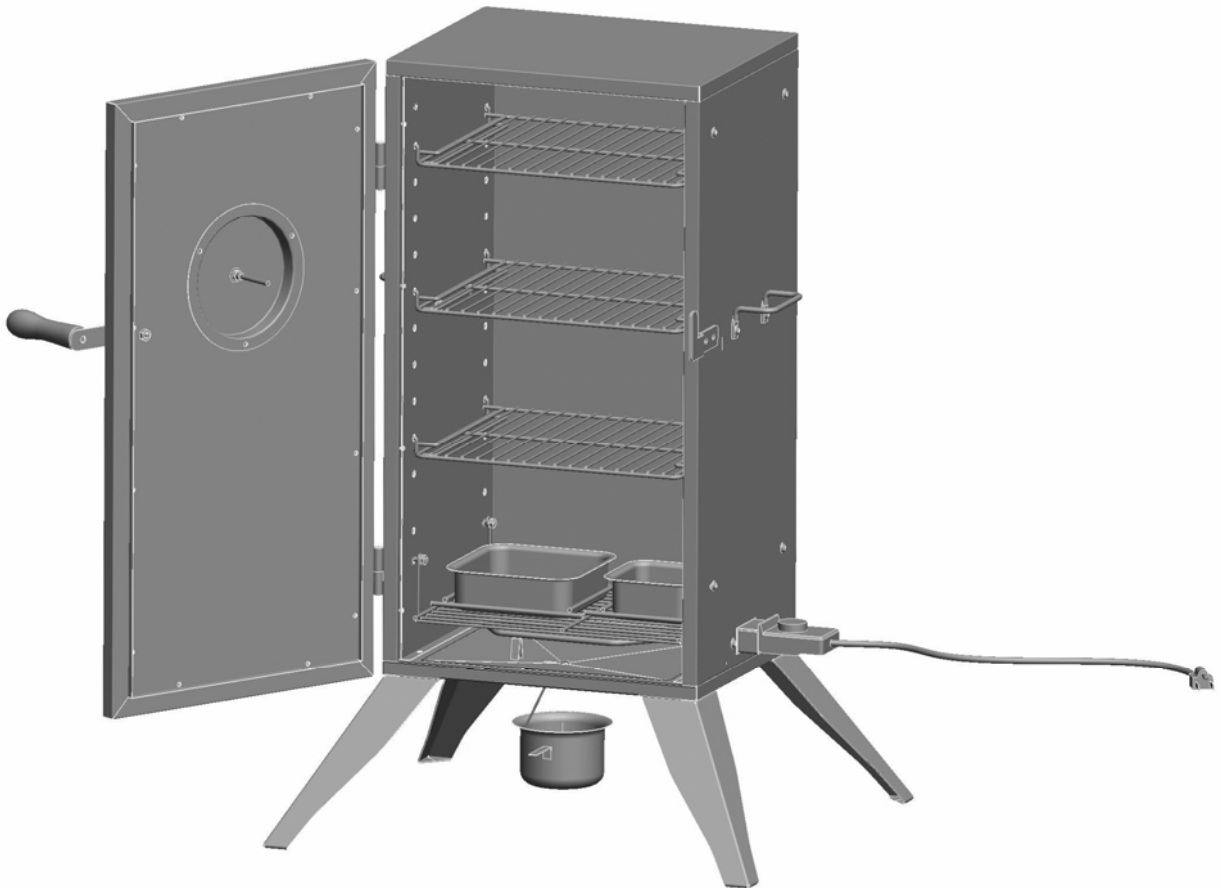
1. Hook grease cup to bottom panel as shown.

2. Make sure the connection is secure and the grease cup sits level.

Electric Smoker Assembly Instructions

Assembly Step 12- Controller

Locate these parts : Controller (1set)



Locate the controller and insert the probe into the bracket of the heat element as shown. make sure the connection is secure and tight.

Assembly is now complete! Please follow all instructions and safeguards in this manual during operation and storage.

Electric Smoker Operating Instructions

- ❖ **Smoker is intended for outdoor use only and should be used on a hard, level, non-combustible surface away from roof overhangs and/or any combustible material. Do not use smoker on wooden surface or any other surface that could burn. Place the smoker in an outdoor area that is protected from the wind and keep the smoker away from open windows or doors to prevent smoke from entering your home.**
- ❖ **Curing Your Smoker:**

Before first use, cure your smoker to minimize damage to the exterior finish as well as rid the smoker of paint odor that can impart unnatural flavors to the first meal prepared.

 1. Remove water pan from smoker and do not use flavoring wood while curing your smoker.
 2. Coat all interior surfaces of the smoker cabinet, side rack and cooking grill with vegetable oil or vegetable oil spray.

Note: DO NOT coat the electric element and the controller.
 3. Plug the smoker into electric outlet.
- ❖ **Warning:** Always use a 3-wire grounded outlet wired for 120 volts which is GFCI protected at 15 or 20 amps. If in doubt, contact a qualified electrician. Do not operate any other appliances or electrical devices on the same circuit as the smoker.
- 4. Cure smoker for two hours, then unplug smoker from electric outlet. Allow smoker to cool completely. It is important that the exterior of the smoker is not scraped or rubbed during the curing and cooling process.
- ❖ Cure your smoker before first use. After cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surfaces, smoker body, cooking grids and water pan. This simple process will help reduce interior rusting. DO NOT apply oil to electric element or controller.
- ❖ **Read all safety warnings and instructions before operating your smoker.**
 1. Open door and remove wire rack that supports the wood chip pan and water pan.
 2. Remove lid from the wood chip pan and add wood chips. We recommend the use of wood chips, not wood chunks. Replace the wood chip pan lid and slide rack into smoker.
 3. Carefully fill water pan with warm water or your choice of marinade to ½ inch below the rim. Do not fill completely or water may overflow during use.
- ❖ **Warning:** Do not spill water, marinade or any liquid onto the electric element and controller.
- 4. Remove cooking grids and adjust the wire cooking grid support brackets to the desired height for the items you are smoking.

Electric Smoker Operating Instructions

5. Place food on cooking grid(s) in a single layer and leave room between each piece to allow smoke and moisture to circulate evenly. Slide cooking grid into the wire cooking grid support brackets. Repeat steps for each cooking grid that is used.
6. Close door and plug the smoker into electric outlet.
- ❖ **Warning:** Always use a 3-wire grounded outlet wired for 120-volts that is GFCI protected at 15 or 20 amps. If you are not sure the outlet is suitable, contact a qualified electrician. Do not operate this smoker on the same circuit with any other appliance or electrical device.
- ❖ **Warning:** When connecting controller to smoker, plug electric controller into smoker first, make sure controller is set to OFF, then plug into outlet. When unplugging, turn controller to OFF, disconnect from outlet, then remove controller from smoker.
7. Adjust the electric controller to the high position and allow the smoker to heat up. The desired temperature for smoking is between 220F and 250F. The heat indicator on the front of the unit will let you know when the smoker is near the desired temperature and you can adjust the controller accordingly.
8. Allow food to cook approximately 30-45 minutes per pound. Check the water level periodically and add water if needed. When adding water, wear an oven mitt and slide the wood chip pan/water pan rack slightly toward the door opening, add water and slide the rack back into place. You can add additional wood chips by following the same procedure.
9. Use a meat thermometer to check the temperature of your food. The heat indicator on the door will provide the approximate temperature inside the smoker but you should use a meat thermometer to ensure that your food is fully cooked.
10. After you are finished smoking, turn the controller knob to the off position and always unplug the smoker from the electric outlet and allow the smoker to cool. Once the smoker has cooled, follow the instructions in the “Safety, Care and Maintenance” section of this manual.

Notes: Performance of the smoker is dependent on ambient temperature and wind conditions.

◆ Temperature chart

Here is a chart for measuring properly cooked meat temperature(USDA standard)

- | | | | |
|---|----------------------|--------------------|----------------------|
| ◆Turkey-- 180 ° F | ◆Pork--160 ° F | ◆Chicken-- 180 ° F | ◆Fresh Lamb--160 ° F |
| ◆Duck-- 180 ° F | ◆Fresh Veal--160 ° F | ◆Beef- 160 ° F | ◆Fresh Ham-- 180 ° F |
| ◆Fish—Cook until opaque and flakes easily | ◆Shrimp- Until pink | | |

Note: These temperatures are measured with a meat probe thermometer. The heat indicator on the door of the smoker is not an accurate meat temperature reading.

Safety, Care and Maintenance

❖ Safety Warning :

- Always allow the smoker and all components to completely cool before handling or cleaning.
- Before storing smoker or leaving unattended, remaining embers, hot coals, and ashes must be removed. Be careful to protect yourself and your property. Any remaining embers, hot ashes or hot coals should be placed in a non-combustible metal container and completely saturated with water. Leave ashes and water in the metal container for 24 hours before you dispose of them.
- Place extinguished embers, coals and ashes a safe distance from any combustible materials.
- Once smoker has cooled, remove electric cord and controller and store the unit indoors in a dry location. Electric cord and controller should also be stored in a dry location that is out of the reach of children.
- Do not operate smoker with an electric controller that has a damaged cord, plug or metal probe. The electric controller is made specifically for this smoker, call us for a replacement controller.
- Never immerse electric controller or heating element in any liquid.

❖ Care and Maintenance

- Water pan, wood chip pan and cooking grids should be washed with hot, soapy water then rinsed and allowed to dry. Cooking grids can be lightly coated with vegetable oil or cooking spray to prevent food from sticking.
- A light coating of vegetable or cooking spray may also be applied to the inside of the smoker to prevent rusting.
- If rust appears on the exterior of the smoker, clean the affected area with steel wool and apply a high-temperature resistant paint.
- Do not apply additional paint to the interior surface of the smoker. If rust develops, use steel wool to remove and then coat with vegetable oil or cooking spray.
- When cool and not in use, store your smoker indoors in a dry location to protect against rusting.
- After the electric element has completely cooled, clean with a damp cloth after each use.

Electrical specifications

Voltage:	120VAC	Amperage:	12.5A
Watts:	1500W	Hertz :	60 HZ

Limited Warranty

This Smoke Hollow™ Smoker is guaranteed against broken or damaged parts at time of purchase. All parts carry a 1-year limited warranty with the exception of the water bowl, which is guaranteed to be free of defects for 90 days. Paint is guaranteed to be free of defects for 90 days except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse or modifications to the product. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no-charge via the discretion of the Customer Service Department (ground shipments, US Mail or Parcel Post ONLY). Any special handling charges (i.e. Second Day, Overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to our address without first obtaining a return authorization number from our Customer Service Department.

This service is available by calling 866-475-5180, 8:30am to 4:30pm, Central Time, Monday through Friday, or by writing to Outdoor Leisure Products, Inc., 5400 Doniphan Drive, Neosho, MO 64850.

This warranty may give you specific legal rights that vary by state.

SMOKE HOLLOW

Outdoor Leisure Products

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