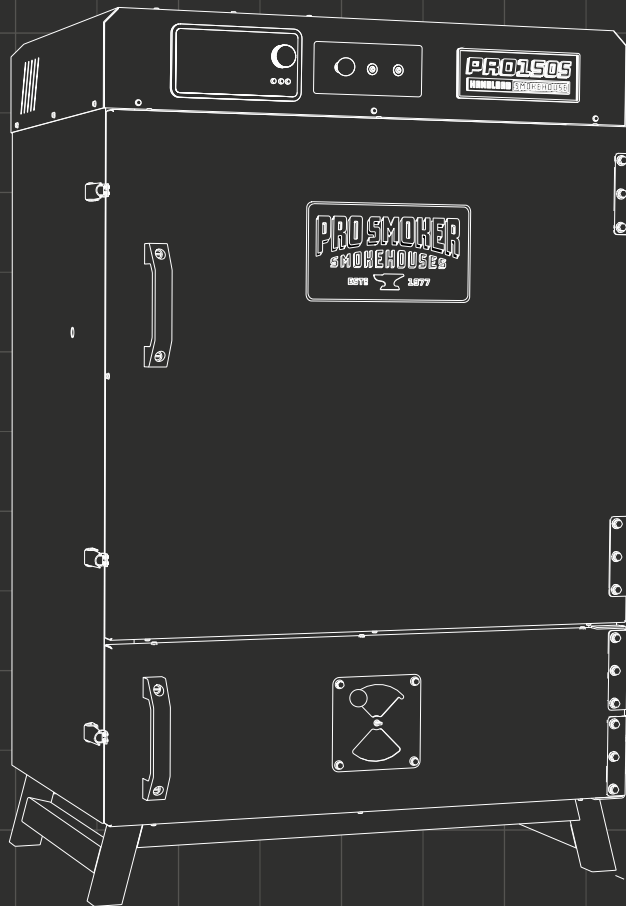


PRO SMOKER SMOKEHOUSES

ESTD  1977



1505 HANDLOAD SMOKER USER MANUAL

⚠ WARNING ⚠

Read Instruction Manual Before Attempting To
Assemble or Operate this Product

WELCOME TO THE PRO SMOKER FAMILY.

Congratulations on choosing Pro Smoker – we are thrilled to have you on board!

At Pro Smoker, your success is our priority. We are committed to supporting your craft with top-notch equipment and a dedicated team. Backed by three generations of expertise, Pro Smoker proudly manufactures high-quality, American-made smoker trusted by customers worldwide.

Whether you are experimenting with new flavors, perfecting your recipes, or expanding your business, we are here to assist you every step of the way.

Should you have any questions or need assistance, please do not hesitate to contact us at info@pro-smoker.com or call 1-800-874-1949.

Your success is our success, and we cannot wait to see the amazing things you will create with your Pro Smoker!

Keep Smokin’

⚠ WARNING ⚠

When you are operating your smoker you must follow these simple steps; failure to do so may result in a fire hazard, spontaneous combustion or other types of harm.

Important Safety Instructions

Read Before Use - DO NOT operate this smokehouse without thoroughly reading this user manual.

- **Placement:** Do not place the smoker on combustible surfaces.
- **Electrical Safety:** Use a properly grounded 30 amp breaker.
- **Heat Safety:** Do not touch hot accessories. Use hot pads or gloves.
- **Intended Use:** Use your smoker only as intended.
- **Movement:** Do not move your smoker while it is in use.
- **Accessories:** Use only manufacturer recommended attachments and accessories.
- **Servicing:** Other than cleaning, servicing should only be performed by authorized service technicians.
- **Power Disconnection:** Always disconnect power when not in use or during inspection.
- **Child Safety:** Replace shelves and accessories after cleaning to prevent children from entering the smoker.
- **Ash Disposal:** Always empty sawdust ash into a fire-proof container.
- **Fuel:** ONLY use fine sawdust, small wood chips or pellets available for purchase at pro-smoker.com or by calling 1-800-874-1949.
- **Drip Pan Maintenances:** Line the drip pan with aluminum foil and change after each use to prevent grease buildup and for easy cleanup.

TABLE OF CONTENTS

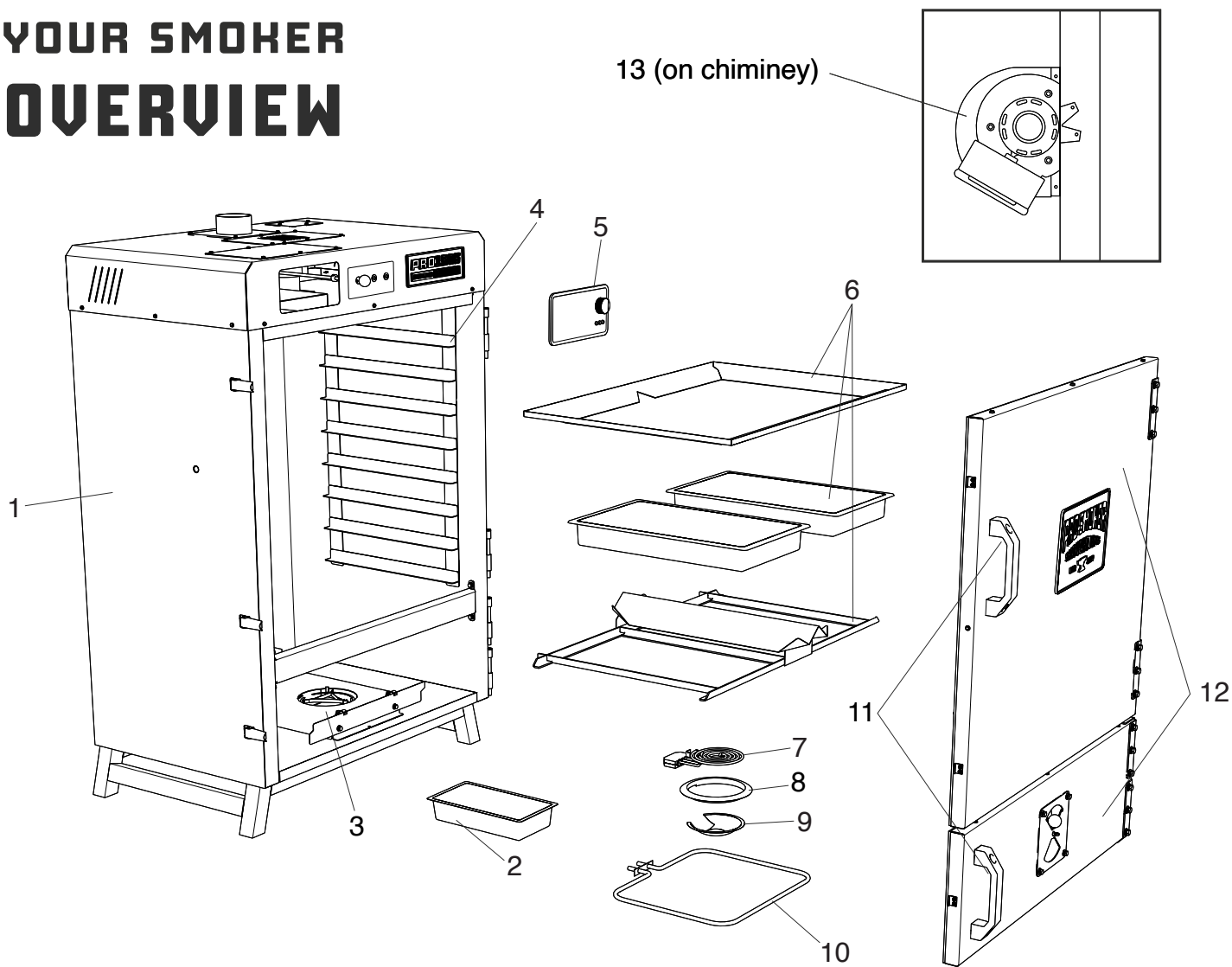
Your Smoker Overview	Page 4
Getting Started: Overview & Installation	Pages 5-6
Cleaning & Care	Page 7
Basic Operation: Dampers & Humidity	Page 8
Smoker Controller Operation	Pages 9-17
Best Practices	Pages 18-19
Troubleshooting	Pages 20-23
Recipes	Page 24
Pork Butt	Page 25
BBQ Ribs	Page 26
Smoked Salmon	Page 27
Brisket	Page 28
Beef Jerky	Page 29
Smoked Sausage	Page 30
Wieners	Page 31
Ring Bologna	Page 32
Summer Sausage	Pages 33-34
Snack Sticks	Pages 35-36
Ham	Page 37
Bacon	Page 38
Warranty	Page 39



Problems or Questions?

If you have questions during set up and start up, call Pro Smoker at 1-800-874-1949 (Hours of Operation: 8:00 am-4:30 pm CST) and ask for Support.

YOUR SMOKER OVERVIEW



Part #	Description	Qty	Part#	Description	Qty
1	Cabinet	1	8	Burner Support Ring (04-0140)	1
2	Water Pan (06-0162)	4	9	Smoke Burner Drip Pan (04-0139)	1
3	Element/Burner Holder Assembly	1	10	Main Heating Element 3800W (04-0147)	1
4	Interior Shelf Holder	2	11	Door Handles	2
5	Controller (07-0700)	1	12	Doors	2
6	Drip Pan Assembly (5pc)	1	13	Draft Inducer (04-0153)	1
7	Smoke Burner (04-0141)	1			

GETTING STARTED

INSTALLATION

When installing your smoker keep it at least 18" from combustible walls and material.

ELECTRICAL

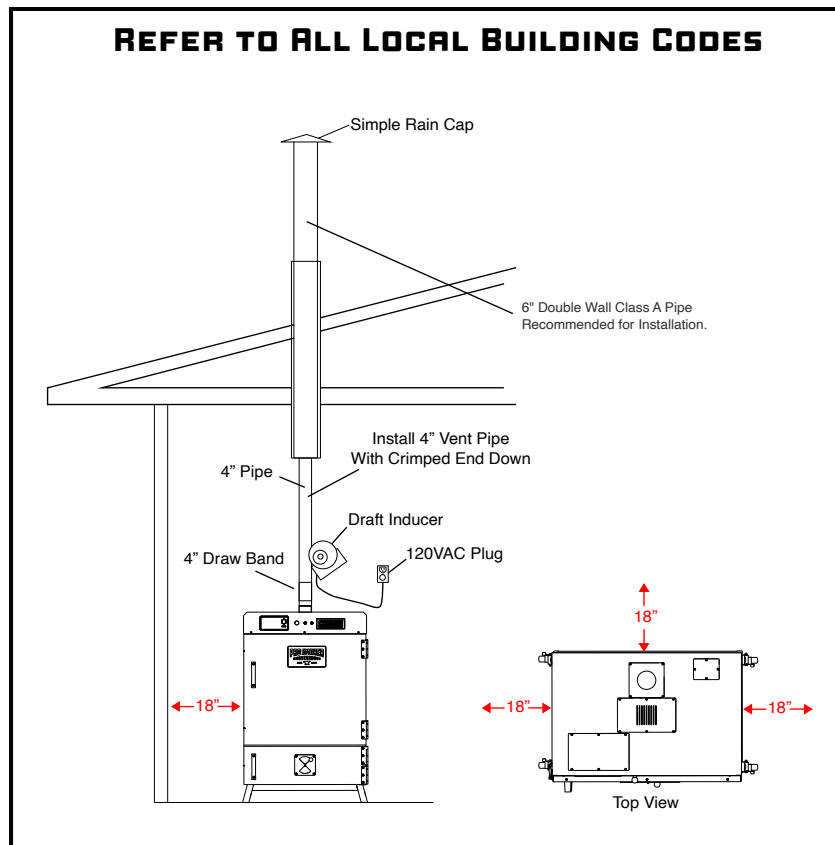
- 120/240 volts, 30 amps, single-phase wiring with a disconnect switch located no more than 3 feet from the unit.
- Be sure to check state and local electrical codes.

VENTING

- 4-inch draft inducer goes directly on top of the unit with airflow directed upward. It connects to the top of the smoker using a 4-inch draw band and plugs into a 120-volt, 15-amp outlet.
- Use a minimum 6-inch Class A vent pipe through the roof, and check with local inspectors for any specific venting requirements.
- The maximum thermostat setting is 300 degrees.

INSTALLATION

- Check with your local fire or building inspector regarding vent pipe clearance, as requirements may vary by state. Most areas require at least a 1-inch clearance around the vent pipe when passing through walls or ceilings.
- Run the vent pipe in reverse to ensure that any drippings flow down inside the pipe.



GETTING STARTED

SAFETY PRECAUTIONS

Read all instructions carefully.

- **Power Disconnection:** Always disconnect power to your Pro Smoker before cleaning.
- **Electrical Compliance:** Refer to all state and local electrical codes. Consult with your electrician, inspector, and local authorities to ensure compliance.
- **Heat Safety:** Avoid touching hot accessories; always use heat-resistant pads or gloves.
- **Intended Use:** User your Pro Smoker only for its intended purpose.
- **Avoid Movement:** Do not move your Pro Smoker while it is in use.
- **Approved Accessories:** Do not use attachments or accessories that are not recommended by the manufacturer.
- **Authorized Servicing:** Except for cleaning, all servicing should be performed only by an authorized service technician.
- **Ash Disposal:** Always dispose of ash in a fireproof container or soak it in a 5-gallon pail of water.

SMOKER MAINTENANCE

CLEANING & CARE

The smoker is designed to be low-maintenance and easy to clean, allowing you to spend less time cleaning and more time enjoying your smoked meats. Follow these cleaning tips to ensure your Pro Smoker runs smoothly:

General Care

- Before using the racks, spray them with a non-stick spray.
- Line the entire drip pan with aluminum foil and change it after each use for easy cleanup and to prevent grease buildup.
- Keep the door gasket oiled with mineral oil or cooking spray to prevent sticking.

Cleaning

- Disconnect from power before any cleaning or maintenance.
- Allow the smoker to cool completely before cleaning.
- Clean the smoker with hot soapy water or factory approved smoker cleaner.
- Remove the racks/sticks and the drip pan; clean them with factory approved smoker cleaner.
- Use soap-filled steel wool pads to remove baked-on grease and stains.
- Rinse, dry, and store racks and the pan inside the smoker.
- Allow the smoker to dry thoroughly before operating.

DO NOT spray water directly into the smoker or use excessive amounts of water on the inside.

Drip Pans & Excessive Grease Information

When cooking poultry, ham, or bacon, you may have more drippings than your drip pans can hold. Place a product screen one or two notches above the smoker drip pan assembly, then position additional drip pans on the screen.

Pro Tip

The drip pans will catch about 90% of the drippings, allowing you to use them for gravies or soups.

BASIC OPERATION

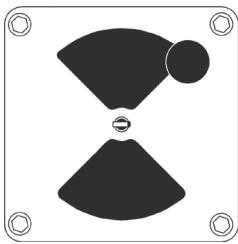
DAMPER AND HUMIDITY

Damper

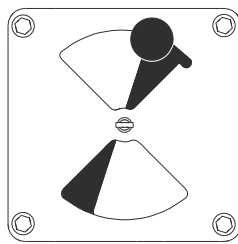
Your smoker is equipped with an upper and lower damper.

Upper Damper: Located inside the chimney pipe and controlled by the knob to the right of the controller.

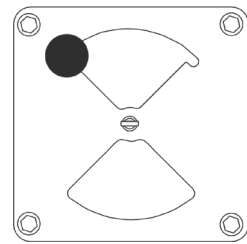
Lower Damper: Positioned in the lower door of the smoker. Proper positioning of the dampers is crucial for managing air circulation, which in turn affects temperature and smoke production. Follow these guidelines to determine the appropriate damper positions for your needs. Always close dampers when the smoker is not in use.



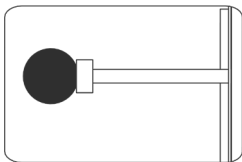
For Drying
Dampers Wide Open



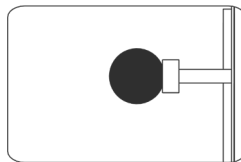
For Smoking
Dampers 1/4 Open



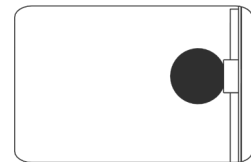
For Cooking
Dampers Closed



For Drying
Dampers Wide Open



For Smoking
Dampers 1/4 Open



For Cooking
Dampers Closed

Pro Tip: Looking to add smoke flavor to food without the drying step? Set and leave dampers at $\frac{2}{3}$ closed for optimal, labor-free results.

Humidity

After the drying stage, fill pan of water for sausages such as wieners, bologna, and Polish wieners, bologna, and Polish sausages. Place the pan on the drip pan or bottom screen to maintain humidity. Begin smoking, adjusting the temperature according to your recipe, and add water as needed.

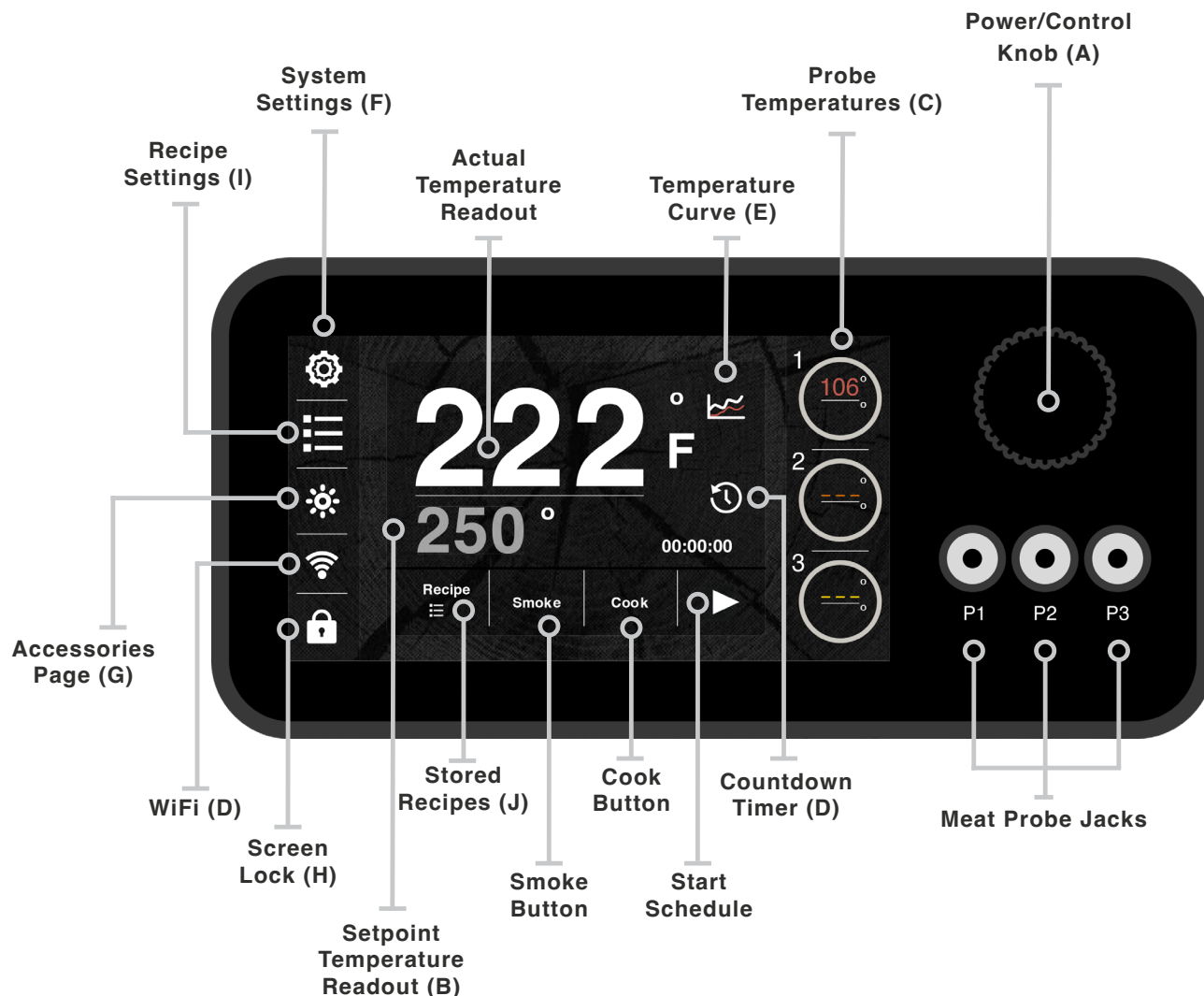
Pro Tip

Humidity pans also help retain moisture for briskets, hams, bacon, and roasts, ensuring tender results.

Note: Do not pour water into the grease drip pans.

YOUR SMOKER CONTROLLER

You can easily monitor the temperature and ensure that your meat is cooked to perfection every time.



Download The Pro Smoker App

Access your smoker controls via smartphone, monitor your smoke temperatures, discover recipes and more!

A. Power Button Knob

Press and hold the control knob for 3 seconds to turn on the controller. Once powered on, the display will light up. Tap the ► icon to begin cooking.

B. Setting Temperature

There are two ways to change the target smoker temperature

1. On the main page, rotate the knob to adjust the target temperature, then press OK to confirm.
2. Tap the current temperature display to enter the target temperature setting page. Here, you can slide up or down, click the arrows, or rotate the knob to set a new target value. Click “OK” to confirm and exit, or “Cancel” to exit without saving.

Temperature Range: 60-300°F

D. Setting Meat Probe Temperature

Tap the meat probe icon ⓘ to enter the setting page for that probe. There are two ways to set a new target temperature:

1. Connect the meat probe to the P1, P2, or P3 jack before adjusting the settings.
2. Rotate the knob to adjust the target value, then press OK to confirm.
3. Slide up or down, click the arrows, or rotate the knob to adjust the target value.

Note: The probe must be connected to the P1, P2, or P3 jack before adjusting the settings.

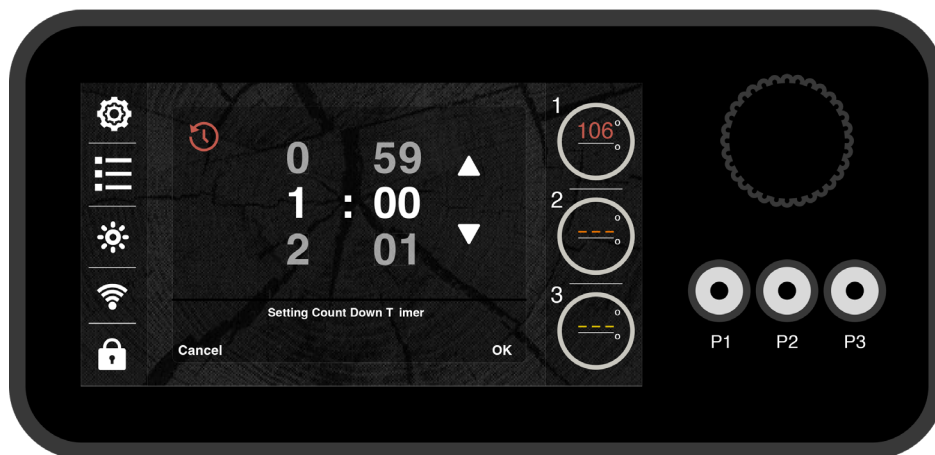


D. Setting Countdown Timer

Tap the countdown timer icon  to enter the setting screen. There are two ways to set the countdown timer:

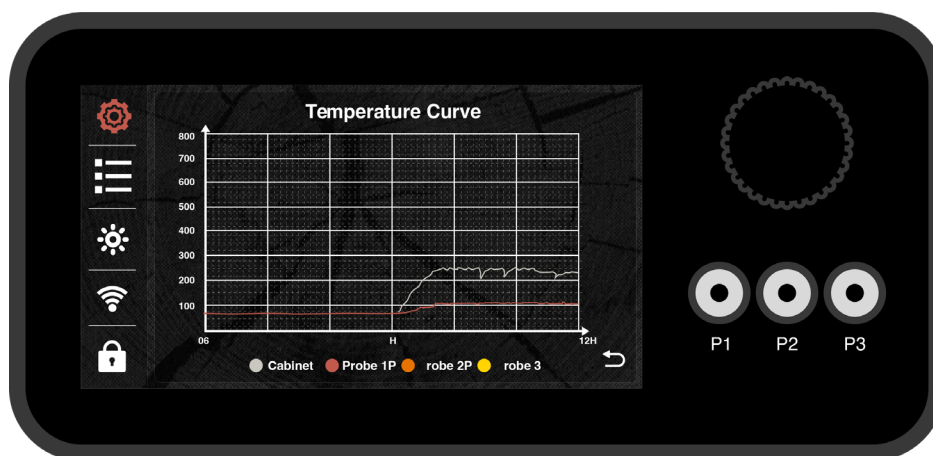
1. Rotate the knob to adjust the target value, then press OK to confirm.
2. Slide up or down, click the arrows, or rotate the knob to adjust the target value. The click OK to confirm setting.

The countdown timer will now begin running on the main page.



E. Temperature Curve

Tap the temperature graph icon  to show the temperature trends over time. This graph displays the fluctuations in the temperature of the smoker, allowing you to monitor its stability and make adjustments as needed. It provides a clear visual representation of how the temperature is performing during the cooking process.

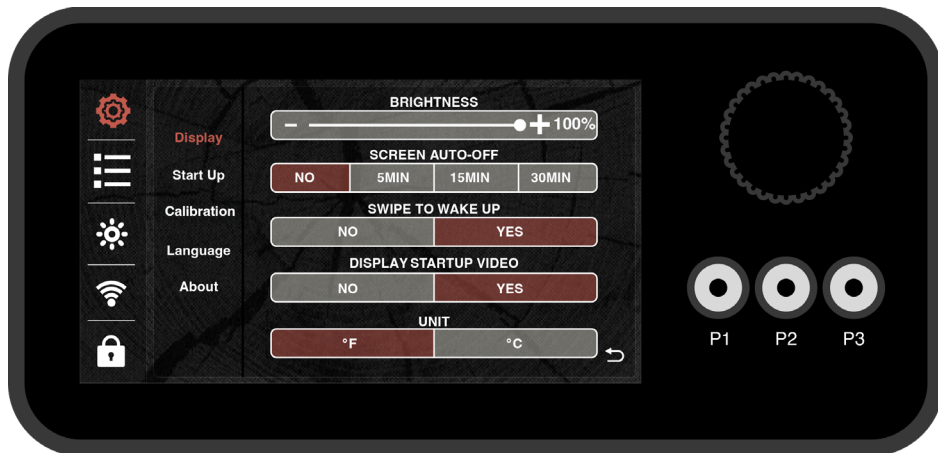


F. System Settings

Click the gear icon  to change the various system settings for your smoker.

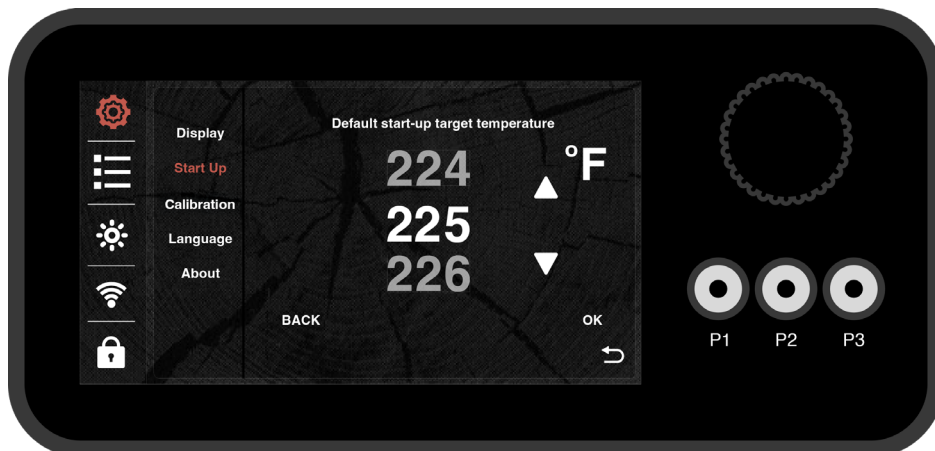
Display

You can adjust the brightness, set the screen auto-off time, enable or disable swipe-to-wake, and change the temperature unit.



Start Up

Set the default smoker temperature when powering on.

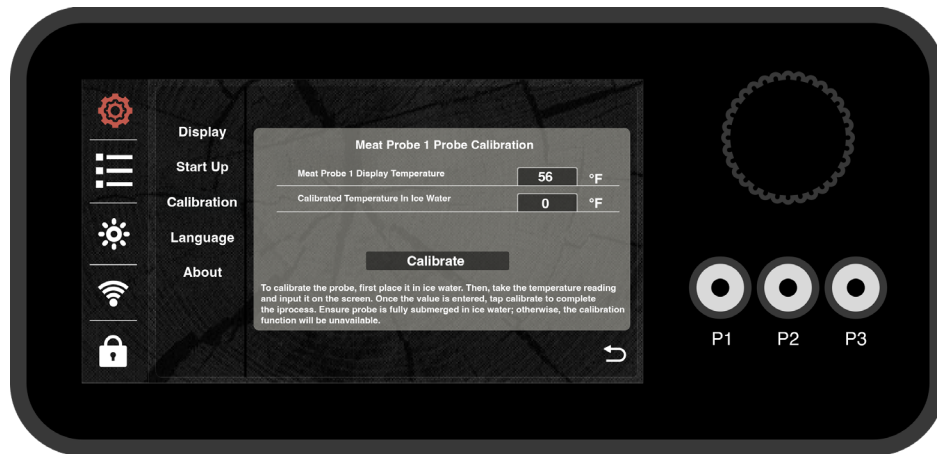


Probe Calibration

Follow these steps to ensure that your probes are calibrated correctly.

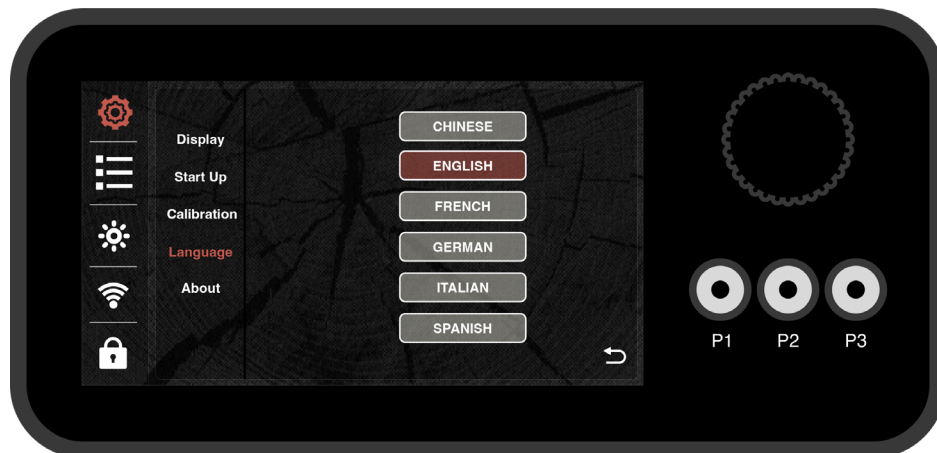
1. Place probe in ice water.
2. Take the temperature reading from the probe and enter it into the meat probe display.
3. Tap Calibrate.

Note: Probe calibration only works when the probe is in ice water. Do not remove the probe before tapping Calibrate.



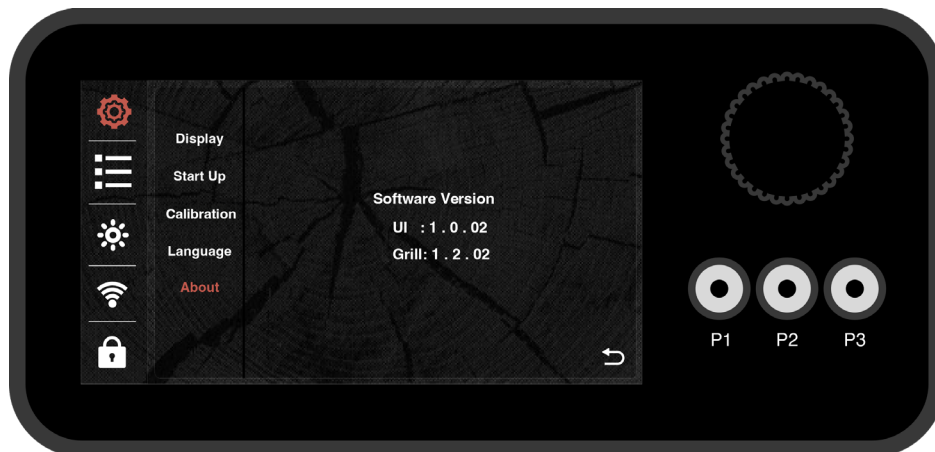
Language

Select your desired language.



About

Shows system information, such as hardware and software version.



G. Accessories Page

Click the display icon  to open the accessories page, where you can toggle the fan on or off.



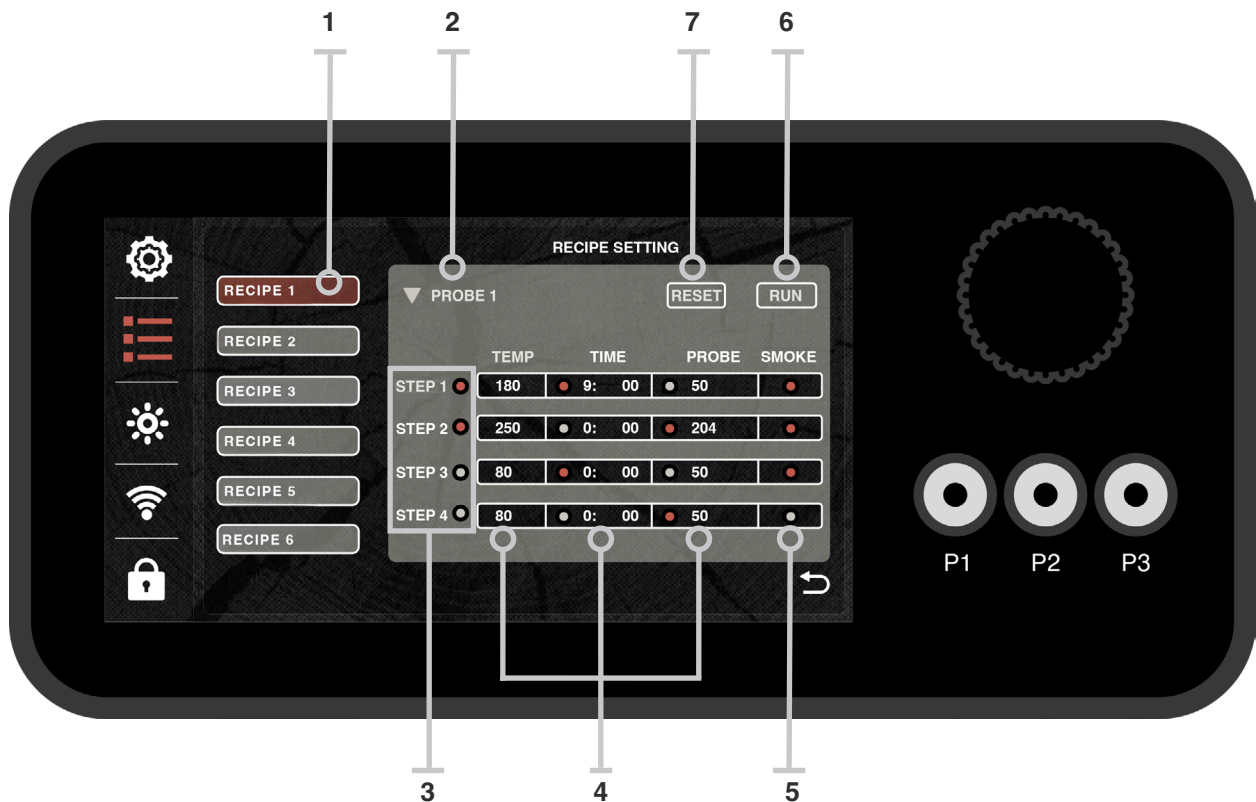
H. Screen Lock

Press and hold the lock icon  for 3 seconds to disable all other buttons. Press and hold it again to re-enable them.

Recipe Settings

Tap the recipe settings icon  to access the list of recipes stored in the controller. From here, you can create up to six custom recipes.

Note: Your smoker does not come with preprogrammed recipes.

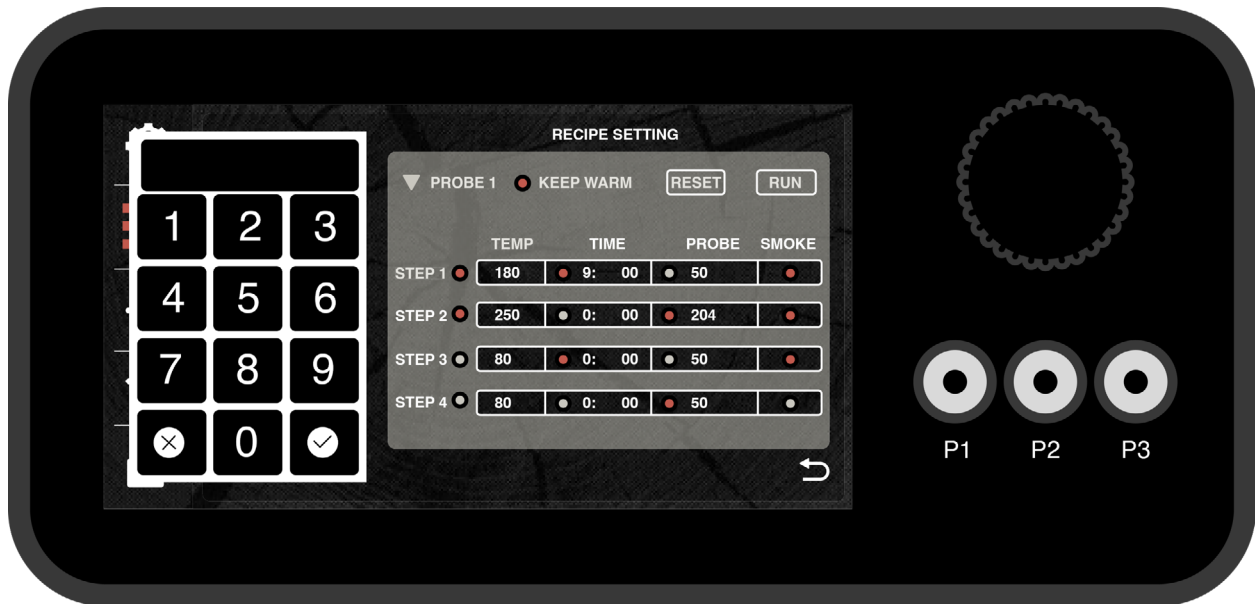


To create a custom recipe:

1. Tap the recipe name on the left to change the settings for that recipe.
2. You can assign this recipe to a specific probe. To change the probe, tap "Probe 1" in the upper left of the settings box and select the desired probe.
3. You can program up to four steps in the smoke cycle. Tap the radio button  next to each step to activate it. If the radio button is not selected, that step will be skipped.

4. You can adjust the temperature, time, and probe settings. To change a setting, tap it, then modify the time or temperature on the number pad and tap the check mark when done.

Note: Time is set in hours and minutes.



5. The last setting indicates whether to turn on the smoke burner. Tap the radio button to activate. Burner will stay on for 1 hour.
6. Once all your steps are set, tap RUN to start the program. You will be redirected to the home screen, where you can track which step of the process you are on.
7. Alternatively, to start fresh, tap the reset button to begin again.

J. Stored Recipes

On the home screen you can access the preprogrammed list of recipes by tapping the stored recipes icon.  From there you can choose the recipe and tap run.



SMOKING TECHNIQUES

The information below is a general guide to help you begin the smoking process. Results may vary depending on product and desired outcome. For more details, refer to the recipes in this manual, or the Pro Smoker App. Reach out to our technical support team at 1-800-874-1949 for any questions.

	Drying	Smoking	Cooking
House Temp	100-130	130-170	170-190
Upper Damper Position	Open	1/2-1/8 Closed	Closed
Lower Damper Position	Open	3/4 Closed	Closed
Time	45-90 Minutes	Until desired external color is reached, roughly 1 - 6 hours.	Until desired internal temperature is reached.

Pro Tip: Looking to add smoke flavor to food without the drying step? Set and leave the dampers at 2/3 closed for optimal, labor-free results.

OPERATING YOUR SMOKER

BEST PRACTICES

Drying

Dry whole muscle meats before smoking to create a tacky layer that enhances flavor and texture, and reduces surface moisture for even smoke penetration.

Drying time varies by casing diameter and water content: 45 minutes for small items, up to 1.5 hours for larger items.

Smoking

Smoking enhances flavor, tenderizes meat, and helps preserve meat by forming a protective crust and introducing bacteria-inhibiting compounds.

Apply smoke when the product reaches 100°F or feels tacky.

Apply smoke until the product is a mahogany color, checking every 30 minutes for larger or high-fat items.

Adjust smoke times to your desired liking.

Cooking

Cooking ensures safety and improves flavor, texture, and tenderness.

Gradually increase the temperature by 10°F every 15 minutes until reaching 180°F.

Adding water to the drip pan accessory increases humidity, improves cook times, and enhances yields.

Pro Tip: Take flavors further with a variety of sawdust, woodchips or pellets available on our website at pro-smoker.com

Pro Smoker's Suggested Internal Finished Cooking Temperatures (°F)

It is essential to cook meat to the proper internal temperature to ensure harmful bacteria and parasites are eliminated, reducing the risk of foodborne illness.

- 160°F: For any product containing wild game.
- 152–158°F: For any ready-to-eat products containing non-wild game (e.g., wieners, bologna, snack sticks, summer sausage).
- 165°F: For all fully cooked, ready-to-eat poultry products including wild fowl (e.g., wieners, bologna, luncheon meats, whole birds).

Check the USDA website's (usda.gov) safety recommendations for internal temperatures.

Product Shower

- After removing ring bologna, sausages, or snack sticks from the smoker, immediately cool them with a cold water bath for 3–5 minutes to stop the cooking process. Then, air dry until they reach room temperature.
- Refrigerate once room temperature is reached.

Note: Products generally not showered include hams, bacon, and whole birds.

Packaging

Do not package the product until its internal temperature reaches 40°F.

Products smoked or cooked for extended periods should include nitrate, nitrite, or Prague Powder (such as pink cure or freeze-em pickle) to inhibit hazardous bacterial growth. For usage amounts contact PS Seasoning at 1-800-874-1949 for more information.

Capacity for the 150S Smoker	
Total Cook Space	4025 sq. in. (28 sq. ft) - 5 racks
Summer Sausage in 3 1/2 lb. casings	245 lbs.
Snack Sticks	95 lbs.
Smoked Sausage	100 lbs.
Ring Bologna	140 lbs.
Wieners	100 lbs.
Ham	200 lbs.
Bacon	230 lbs.
Jerky	30 lbs.

Jerky generally weighs about 50% less than wieners, depending on slice thickness. The provided numbers are guidelines, but exceeding recommended capacity may cause issues. Weight can vary based on factors such as casing size, stuffing practices, and the size, shape, and thickness of the product.

TROUBLESHOOTING



WARNING



Always unplug your smoker before making any repairs.
Repairs should be made by trained personnel only.

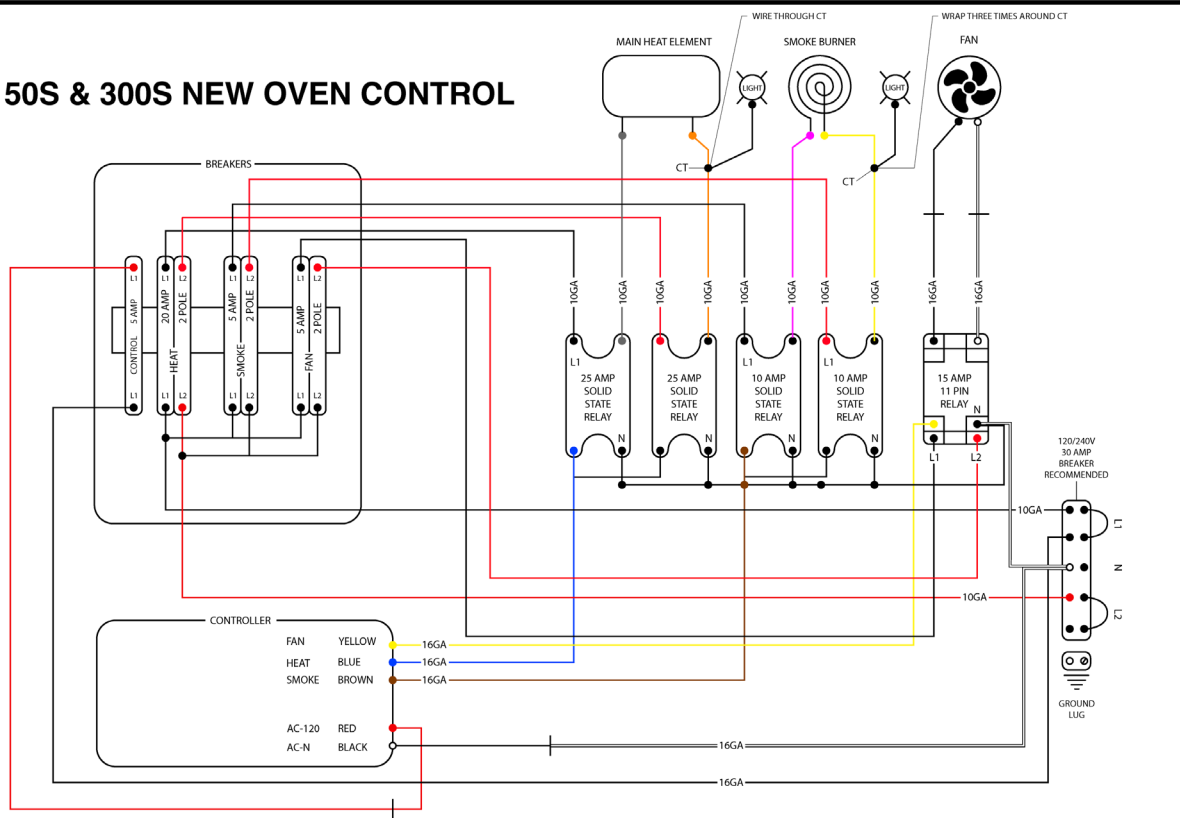
Problem	Possible Cause	Solution(s)
Controller does not come on.	Smoker is not plugged in.	Ensure smoker is plugged in.
	No power from outlet.	Check outlet for power.
Controller is on but burner/heating element does not heat.	Breaker has tripped	Check and reset breaker.
	Wire has shorted out.	Repair wiring connection.
	Burner/heating element is burned out.	Replace burner/heating element.
	Control is malfunctioning.	Replace controller.
Door leaks smoke at door edges.	Door gasket is bad.	Replace door gasket.
	Latches loose.	Tighten latches.
	Door hinges loose.	Tighten door hinges.
The smoker keeps tripping the GFCI.	Insufficient power to smoker.	Use a grounded 30AMP outlet.
	Extension cord is too long or wire gauge is too small.	Use a shorter heavy-duty extension cord.
	Element or wiring shorted.	Replace element or wiring.
	Corrosion in controller.	Replace corroded components.

Problem	Possible Cause	Solution(s)
The heating element or burner heats up, but the light does not turn on.	Wiring connection has shorted out.	Repair wiring.
	Light is burned out.	Replace light.
Smoke comes out bottom door.	Smoke damper closed too far.	Open damper until smoke stops coming out of the bottom door.
	Draft inducer on top of smoker not working.	Replace draft inducer.

Note: Repairs should only be made by trained personnel.

ELECTRICAL WIRING DIAGRAM

150S & 300S NEW OVEN CONTROL



PARTS LIST

For replacement parts, visit pro-smoker.com or contact Pro Smoker sales for assistance.

04-0128	Set of 2 Hi-Temp Wires with Hi-Temp Ring Terminals 36" Each (for Heating Element)
04-0129	250V Indicator Light
04-0137	Set of 2 Hi-Temp Wire with Hi-Temp for Terminals 36" each (For Smoke Burner)
04-0139	Smoke Burner Drip Pan
04-0140	Smoke Burner Support Ring
04-0141	Smoke Burner 1250W
04-0147	Heat Element Heavy Duty 3800W (Square)
04-0153	Draft Inducer 4" OD x 24" L
04-0178	SS Element Burner Holder Assembly - Model 150
04-0227	Relay 11 Pin Cube
04-0230	Relay - 11 Pin Base
04-0231	SS Element Burner Holder Assembly - Model 300
04-0247-C	Oven Temperature Probe
04-0265	Capacitor for Multi-Fin Blade Motor
04-0267	Fan Blade Multi-Fin
04-0269	4" Draw Band
04-0270-1	Prime Coat for 732 & 736 Silicone
04-0271	Silicone Sealant 732 Aluminum
04-0272	Silicone Sealant 736 Orange
04-0279	Caster Heavy Duty 5"
04-0311	Element Loop Clamp 5/8"
04-0645	Door Gasket Orange 1/2" x 1" sold by the foot
04-0922	Breaker - 2P 20A
04-0926	Breaker - 2P 5A
05-0440	Relay - Solid State 10A
05-0441	Relay - Solid State 25A
07-0603	Draw/Latch Kit
07-0700	Control Handload 7" WiFi
08-0330	Main Door Hinges
08-0334	Lower Door Hinge (Upper)
08-0335	Lower Door Hinge (Lower)



The Official

SMOKER RECIPE COOKBOOK

Let's Get Smoking!

Now that you have mastered operating your smoker, it is time to get smoking! We have compiled a collection of our time-tested, favorite recipes to get you started. We cannot wait to see your delicious creations.

GIVE US A SHOUT

Did you make something in your smoker that is too good to keep to yourself? Tag us @PROSMOKERWI in your next social media post to share your masterpiece.

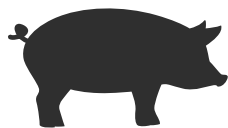


STOCK UP ON SUPPLIES

Need seasoning, casings, or other supplies for your next creation? We have got you covered. Scan this QR code or visit psseasoning.com to find everything you need.

SMOKER RECIPE

PORK BUTT



Type:
Pork



Max Capacity:
170 lbs.



Total Time:
14-20 Hours

Ingredients

- 10 – Pork Shoulder or Butts (8-10 lb average)
- 3 Cups – Mustard
- 16 Cups – Seasoning

Pro's Choice: PS Seasoning

- Brew City Mustard
- Notorious PIG Rub

Preparation

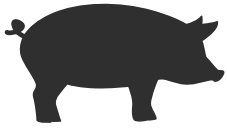
1. Pat pork dry with a paper towel and trim as needed.
2. Score the fat cap in a crosshatch pattern.
3. Slather the pork with mustard and season generously on all sides.
4. Let pork rest at room temperature for 45 minutes while the smoker preheats.
5. Line the smoker drip tray with fresh aluminum.

Smoking Procedure

1. **Preheat** the smoker to 180°F with dampers closed.
2. Place pork butts, fat cap up, in a foil pan inside the smoker. Insert a meat probe to monitor the internal temperature.
3. Once smoker has preheated, fill a pan $\frac{3}{4}$ full with dampened sawdust, shape into a funnel, and place on the smoke burner. Set both dampers to $\frac{1}{4}$ open.
4. **Smoke** the pork for 5–8 hours at 180°F until the internal temperature reaches 165°F.
5. When the pork reaches 165°F, remove it from the smoker, wrap it tightly in butcher paper, place it back in the smoker, and reinsert the meat probe.
6. After putting the wrapped pork in the smoker, remove the sawdust pan and increase the smoker temperature to 250°F and close the dampers.
7. **Cook** for 8–10 hours at 250°F until the internal temperature reaches 200°F.
8. Remove the pork and let it rest before shredding.

SMOKER RECIPE

BBQ RIBS



Type:
Pork



Max Capacity:
56 Racks



Total Time:
5-7 Hours

Ingredients

- 56 Racks – Pork Back Ribs
- 4 Cups – Mustard
- 14 Cups – Seasoning
- 3 ½ Cups – Apple Cider Vinegar
- 14 Cups – BBQ Sauce

Pro's Choice: PS Seasoning

- Brew City Mustard
- Blue Ribbon Rib Rub
- Cherry Bomb BBQ Sauce

Preparation

1. Pat ribs dry with a paper towel and remove the membrane.
2. Coat the ribs with mustard and season generously on all sides.
3. Let the ribs rest at room temperature while the smoker preheats.
4. Line the smoker drip tray with fresh aluminum.

Smoking Procedure

1. **Preheat** the smoker to 180°F on Smoke mode with dampers closed.
2. Arrange ribs bone side down on racks and place them in the smoker.
3. Once smoker has preheated, fill a pan ¾ full with dampened sawdust, shape into a funnel, and place on the smoke burner. Set both dampers to ⅔ closed.
4. **Smoke** the ribs for 2 hours at 180°F.
5. After 2 hours, remove the sawdust pan and increase smoker temperature to 250°F with both dampers ⅛ open.
6. **Cook** ribs for 3–5 hours at 250°F until tender (internal temperature of 195°F–205°F).
7. Once ribs are tender, lightly baste ribs with Cherry Bomb BBQ Sauce and return to the smoke for 20 minutes.
8. After 20 minutes, remove ribs, let rest for 10 minutes, and serve.

Pro Tip: Spritz ribs with apple cider vinegar every hour to maintain moisture.

SMOKER RECIPE

SMOKED SALMON



Type:
Fish



Max Capacity:
80 lbs.



Total Time:
6-8 Hours

Ingredients

- 60 lbs. – Salmon Filets
(About 28 sides, scaled and de-boned)
- 2 Cups – Mustard
- 8 Cups – Seasoning

Curing Solution

- 5 Gallons – Ice Cold Water
- 5 lbs. – Fish Cure

Pro's Choice: PS Seasoning

- Buzzed Hot Honey Mustard
- Hot Honey Bee Sting Rub
- #338 Fish Cure

Instructions for Curing

1. Dissolve Fish Cure #338 thoroughly in ice-cold water.
2. Submerge fish pieces in the curing solution in a plastic or stainless steel pan, using weights to keep them fully submerged.
3. Cure fish for 4–6 hours.
4. Remove fish, rinse thoroughly, and let dry for several hours before smoking.

Preparation after Curing

1. Pat the salmon dry with a paper towel.
2. Coat each filet with 2 tablespoons of mustard and season generously.
3. Let the salmon rest at room temperature while the smoker preheats.
4. Line the smoker drip tray with fresh aluminum.

Smoking Procedure

1. **Preheat** the smoker to 130°F with dampers fully open.
2. Arrange fish on racks or in stockinettes and baste with vegetable oil.
3. Once smoker has preheated, place fish in the smoker and **dry** for 30 minutes at 130°F.
4. After drying, fill pan $\frac{2}{3}$ full with dampened sawdust, shape into a funnel, and place on smoke burner. Adjust the top damper to $\frac{1}{8}$ open and the bottom damper to $\frac{1}{4}$ open.
5. **Smoke** the fish for 4 hours at 130°F until internal temperature reaches 160–165°F.
6. Once internal temperature is reached, remove fish from the smoker and cool in an empty cooler until it reaches 100°F.

SMOKER RECIPE

SMOKED BRISKET



Type:
Beef



Max Capacity:
140 lbs.



Total Time:
6-8 Hours

Ingredients

- 10 Beef Briskets
(10-15lbs. Average)
- 2 ½ Cups – Mustard
- 12 ½ Cups – Seasoning

Pro's Choice: PS Seasoning

- Brew City Mustard
- The General SPG Rub

Preparation

1. Pat the brisket dry with a paper towel.
2. Trim the brisket as needed, bringing the fat cap down to ¼".
3. Coat the brisket with mustard, then season generously on all sides.
4. Let the brisket rest at room temperature for 45 minutes while the smoker preheats.
5. Line the smoker drip tray with fresh aluminum.

Smoking Procedure

1. **Preheat** the smoker to 180°F with dampers closed.
2. Place briskets on separate racks, fat cap up, and insert meat probes to monitor the temperature.
3. Once smoker preheats, **cook** for 2–4 hours at 180°F with dampers ⅔ closed, until the internal temperature reaches 90°F.
4. Once internal temperature reaches 90°F, fill a pan ¾ full with dampened sawdust, shape into a funnel, and place on smoke burner.
5. **Smoke** briskets for 3–5 hours at 180°F until the internal temperature reaches 165°F.
6. Once internal temperature is reached, remove briskets from the smoker, wrap tightly in butcher paper, and return them to the smoker.
7. Increase the smoker temperature to 225°F and close the dampers.
8. **Cook** until the briskets reach an internal temperature of 190–195°F.
9. Once internal temperature is reached, remove briskets from the smoker and let them rest in an empty cooler for 1–3 hours before serving.

SMOKER RECIPE

BEEF JERKY



Type:
Beef



Max Capacity:
30 lbs.



Total Time:
4-6 Hours

Ingredients

- 20-25 lbs. – Lean Beef
- Jerky Seasoning & Cure - per package instructions.
- 3 ½ Gallons – Distilled Water

Pro's Choice: PS Seasoning

- Cracked Pepper & Garlic Jerky *or*
- Buttery Prime Rib Jerky *or*
- Maple Jalapeno Jerky

Preparation

1. Mix jerky seasoning and cure with 1 cup of water until well combined.
2. Slice the beef against the grain into ¼" to 3/8" slices (using a meat slicer yields the best results).
3. Toss the sliced meat with the jerky marinade in a bowl until well coated.
4. Transfer the meat to a resealable plastic bag and refrigerate for 5 hours.
5. After 5 hours, remove the jerky from the fridge, rinse it, and pat it dry.
6. Arrange the meat on racks in a single layer and let it rest at room temperature while the smoker preheats.
7. Line the smoker drip tray with fresh aluminum.

Smoking Procedure

1. **Preheat** the smoker to 110°F with dampers open.
2. Once smoker preheats, place the jerky on racks and into the smoker and **dry** for 1 hour at 110°F.
3. After 1 hour, increase the smoker temperature to 165°F and smoke for 4 ½ to 6 hours, adjusting or desired dryness.
4. Fill a pan ¾ full with dampened sawdust, shape into a funnel, and place it on the smoke burner for the first 3 ½ hours.
5. Once desired dryness is reached, remove jerky from the smoker and let it cool to room temperature.
6. Package the jerky once its temperature drops below 40°F.

SMOKER RECIPE

SMOKED SAUSAGE



Type:
Sausage



Max Capacity:
100 lbs.



Total Time:
4-6 Hours

Ingredients

- 45 lbs. – Pork Butts
- 25 lbs. – Trimmed Beef Chuck
- Seasoning - per package instructions.
- 2-3 Cups – Distilled Water
- Casings

Pro's Choice: PS Seasoning

- Blue Ribbon Brat Seasoning *or*
- Smoked Kielbasa Seasoning *or*
- Fresh Pork Sausage Seasoning

Preparation

1. Cut the meat into grinder-sized pieces.
2. Grind the meat using a ½" plate.
3. Grind the meat again using a ⅜" plate.
4. Mix the meat, seasoning, and distilled water thoroughly.
5. Stuff the sausage into casings.
6. Link the sausages in 6-8" sections.
7. Hang the sausages on smoke sticks, leaving 1-2" of space between links for proper air circulation.
8. Line the smoker drip tray with fresh aluminum.

Smoking Procedure

1. **Preheat** the smoker to 110°F with dampers closed.
2. Once smoker preheats, open the dampers and **dry** the sausage for 30-60 minutes, until the casings are tacky.
3. Insert meat probes to monitor the internal temperature.
4. After drying, fill a pan ¾ full with dampened sawdust, shaping it into a funnel, and place on smoke burner.
5. **Smoke** at 110°F for 1 ½-2 hours with the top damper ¼ open and the bottom damper ¾ open.
6. After 2 hours, remove the sawdust pan and increase the smoker temperature to 195°F.
7. **Cook** at 195°F until the internal sausage temperature reaches 156°F.
8. Once internal temperature is reached, place the sausage in an ice bath to cool rapidly to 100°F.
9. After the cold-water bath, hang the sausage at room temperature for 1-2 hours to develop a bloom.
10. Transfer the sausage to a cooler for storage.

SMOKER RECIPE

WIENERS



Type:
Sausage



Max Capacity:
100 lbs.



Total Time:
4-6 Hours

Ingredients

- 35 lbs. – 90% Lean Beef Trims
- 25 lbs. – 85% Lean Pork Trims
- 2-3 Cups – Distilled Water
- 1 ½ lbs. – Binder Flour
- Seasoning & Cure - per package instructions.
- Casings

Pro's Choice: PS Seasoning

- Blue Ribbon Wiener Seasoning *or*
- Wiener Seasoning

Preparation

1. Rinse and soak casings in warm water for 30 minutes.
2. Grind beef and pork through a ¾" plate, then re-grind through a ⅜" plate. *Optional: For a finer, more traditional texture, re-grind through a ⅛" plate.*
3. Add seasoning and mix for 2 minutes until fully incorporated.
4. Mix cure with water, then add to meat mixture.
5. Continue mixing until the meat becomes tacky.
6. Stuff the meat into casings and tie the ends.
7. Link hot dogs into 7" sections.
8. Line the smoker drip tray with fresh aluminum.

Smoking Procedure

1. **Preheat** the smoker to 130°F with dampers closed.
2. Once smoker preheats, hang wieners in the smoker, ensuring pieces do not touch.
3. Insert meat probes to monitor the internal temperature.
4. Open dampers and **dry** wieners at 130°F for 1 hour.
5. After 1 hour, fill a pan ¼ full with dampened sawdust, shape it into a funnel, and place on smoke burner.
6. Increase smoker temperature to 190°F with top damper ⅛ open and bottom damper to ¾ open.
7. **Smoke** at 190°F until the internal temperature reaches 158°F.
8. Once internal temperature is reached, transfer wieners to a cold-water bath for 20 minutes, cooling them to 100°F.
9. After cold-water bath, **dry** wieners at room temperature before storing or serving.

SMOKER RECIPE

RING BOLOGNA



Type:
Sausage



Max Capacity:
140 lbs.



Total Time:
4-6 Hours

Ingredients

- 55 lbs. – 90% Lean Beef Trims
- 55 lbs. – 85% Lean Pork Trims
- 4 ½ Cups – Distilled Water
- 3 lbs. – Binder Flour
- Seasoning & Cure - per package instructions.
- Casings

Pro's Choice: PS Seasoning

- Blue Ribbon Bologna Seasoning *or*
- Red Barn Bologna Seasoning *or*
- Bologna Seasoning

Preparation

1. Rinse and soak casings in warm water for 30 minutes.
2. Grind beef and pork together through a ¾" plate, then again through a ⅜" plate.
3. Add seasoning to the meat and mix until fully incorporated.
4. Dissolve cure in water, then add to the meat mixture and mix until tacky.
5. Stuff the meat mixture into casings and tie ends.
6. Line the smoker drip tray with fresh aluminum.

Smoking Procedure

1. **Preheat** the smoker to 120°F with dampers closed.
2. Once smoker preheats, hang bologna in the smoker, ensuring pieces do not touch.
3. Insert meat probes to monitor internal temperature.
4. Open dampers and **dry** bologna at 120°F for 1 hour.
5. After drying, increase smoker temperature to 170°F and open top damper to ¼ open.
6. Fill a pan ¾ full with dampened sawdust, form it into a funnel, place it on smoke burner.
7. **Smoke** bologna for 3 hours at 170°F.
8. After 3 hours, remove the sawdust pan, increase the temperature to 185°F, and close the dampers completely.
9. **Cook** at 185°F until the internal temperature reaches 158°F.
10. Once internal temperature is reached, immediately transfer bologna to a cold-water bath for 20 minutes, cooling it to 110°F.
11. After the cold-water bath, **dry** bologna at room temperature.
12. Store finished bologna in a cooler.

SMOKER RECIPE

SUMMER SAUSAGE



Type:
Sausage



Max Capacity:
245 lbs.



Total Time:
8-10 Hours

Ingredients

- 75 lbs. – 90% Lean Beef Trims
- 50 lbs. – 85% Lean Pork Trims
- 4 Cups – Distilled Water
- Seasoning & Cure - per package instructions.
- Casings

Pro's Choice: PS Seasoning

- Blue Ribbon Garlic Summer Sausage Seasoning *or*
- Jalapeño Summer Seasoning

Preparation

1. Rinse casings and soak in warm water for 30 minutes.
2. Grind beef (or venison) and pork together through a $\frac{3}{8}$ " plate and through a $\frac{3}{16}$ " plate.
3. Add seasoning and mix until incorporated.
4. Mix cure with water, then combine with meat.
5. Continue mixing until the meat becomes tacky.
6. Stuff the meat into casings and tie off and the ends.
7. Line the smoker drip tray with fresh aluminum.

Smoking Procedure

1. **Preheat** the smoker to 100°F with dampers closed.
2. Once smoker preheats, hang summer sausage in the smokehouse, ensuring no pieces are touching.
3. Insert meat probes to monitor temperature.
4. Open dampers completely and **dry** the sausage for 1 hour at 100°F.
5. After an hour, fill a pan $\frac{2}{3}$ full with sawdust, dampen thoroughly, and form it into a funnel shape. Place it on the smoke burner.
6. Raise the smoker temperature to 110°F with top damper $\frac{1}{8}$ open and bottom damper to $\frac{3}{4}$ open.
7. **Smoke** for 4 hours at 110°F.
8. After 4 hours, remove the sawdust pan and add a new one, filling it $\frac{2}{3}$ full. Raise the temperature to 170°F.
9. Continue smoking at 170°F until the internal temperature reaches 158°F.
10. Once internal temperature is reached, immediately transfer the sausage to a cold-water bath for 20 minutes, cooling it to 110°F.
11. After cold-water bath, **dry** at room temperature.
12. Store finished summer sausage in a cooler.

SMOKER RECIPE

SUMMER SAUSAGE

Smoking Procedure for Fermented Sausage

If you are using encapsulated citric acid in a shelf-stable, fermented sausage product, follow the smoking procedures below.

1. **Preheat** the smoker to 100°F with dampers closed.
2. **Dry** for 1 hour at 100°F with dampers open.
3. **Smoke** overnight at 100°F with $\frac{2}{3}$ pan of moistened sawdust and small pan of water for humidity. Top damper should be $\frac{1}{8}$ open and bottom damper $\frac{3}{4}$ open.
4. **Smoke/Cook** at 170°F with $\frac{2}{3}$ pan of moistened sawdust until internal temperature reaches 158°F. Top damper should be set to $\frac{1}{8}$ open and bottom damper $\frac{3}{4}$ open.
5. Once internal temperature is reached, remove summer sausage and place in a **cold water bath** for 20 minutes.
6. **Dry** at room temperature and then store in cooler.

SMOKER RECIPE

SNACK STICKS



Type:
Sausage



Max Capacity:
95 lbs.



Total Time:
8-10 Hours

Ingredients

- 75 lbs. – 90% Lean Beef Trims
- 4 Cups – Distilled Water
- Seasoning & Cure - per package instructions.
- Casings

Pro's Choice: PS Seasoning

- Mild Beef Snack Stick Seasoning *or*
- Honey BBQ Snack Stick Seasoning

Preparation

1. If using sheep casings, rinse and soak in warm water for 30 minutes.
2. Grind beef (or venison) and pork through a $\frac{3}{8}$ " plate and again through a $\frac{3}{16}$ " plate.
3. Add seasoning and mix until fully incorporated.
4. Mix cure with water, then add to the meat.
5. Continue mixing until the meat becomes tacky.
6. Stuff the meat block into casings.
7. Line the smoker drip tray with fresh aluminum.

Smoking Procedure

1. **Preheat** the smoker to 100°F with dampers closed.
2. Once smoker is preheated, hang snack sticks in the smokehouse, ensuring no pieces are touching.
3. Insert meat probes to monitor temperature.
4. Open dampers fully and **dry** the snack sticks for 1 hour at 100°F.
5. After 1 hour, fill a pan $\frac{2}{3}$ full with sawdust, dampen thoroughly, and form it into a funnel shape. Place it on the smoke burner.
6. Raise the temperature to 125°F with the top damper $\frac{1}{8}$ open and the bottom damper to $\frac{3}{4}$ open.
7. **Smoke** for 5 hours at 125°F.
8. After 5 hours, remove the sawdust pan and raise the temperature to 170°F, closing the dampers.
9. **Cook** until the internal temperature reaches 158°F.
10. Once internal temperature is reached, immediately transfer to a cold-water bath for 10 minutes, cooling to 100°F.
11. After cold-water bath, **Dry** at room temperature.
12. Store the finished snack sticks in a cooler.

SMOKER RECIPE

SNACK STICKS

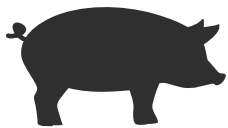
Smoking Procedure for Fermented Sausage

If you are using encapsulated citric acid in a fermented snack stick product, follow the smoking procedures below.

1. **Preheat** smoker to 100°F with dampers closed.
2. **Dry** for 1 hour at 100°F with dampers open.
3. **Smoke** at 150°F with $\frac{3}{4}$ pan of moistened sawdust until internal temperature reaches 140°F. Top damper should be $\frac{1}{8}$ open and bottom damper $\frac{3}{4}$ open.
4. **Smoke/Cook** at 170°F with $\frac{1}{2}$ pan of moistened sawdust until internal temperature reaches 158°F. Both dampers should be set to $\frac{1}{8}$ open.
5. Once internal temperature is reached, remove snack sticks and place in a **cold water bath** for 10 minutes.
6. **Dry** at room temperature and store in a cooler.

SMOKER RECIPE

WHOLE HAM



Type:
Pork



Max Capacity:
200 lbs.



Total Time:
4-5 Days

Ingredients

- 170-180 lbs. – Whole Hams (uncured)
- Cure – Pre-measured for weight of ham
- Seasoning, if desired

Pro's Choice: PS Seasoning

- Speed Cure *or*
- Maple Meat Cure and Brine Mix
- Apple Pie Rub

Preparation

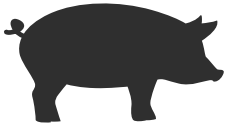
1. Pat the ham dry with a paper towel.
2. Follow the curing instructions specific to your cure, adjusting based on the weight of the meat.
3. After curing, remove the ham from the brine and rinse thoroughly with cold water.
4. Pat dry and refrigerate overnight to allow the ham to dry out.
5. Remove the ham from the fridge, season it on all sides, and let it rest at room temperature while the smoker preheats.
6. Line the smoker drip tray with fresh aluminum.

Smoking Procedure

1. **Preheat** smoker to 130°F with dampers closed.
2. Once smoker preheats, hang hams in stockinettes, ensuring they are not touching.
3. Insert meat probes to monitor temperature.
4. Fill a pan $\frac{2}{3}$ full with sawdust, dampen thoroughly, and form it into a funnel shape. Place it on the smoke burner.
5. Raise temperature to 125°F with dampers wide open, and **smoke** for 6 hours.
6. After 6 hours, remove sawdust, add another pan $\frac{2}{3}$ full, and set top damper $\frac{1}{8}$ open and bottom $\frac{3}{4}$ open.
7. Increase temperature to 150°F and **smoke** for 5 hours.
8. After 5 hours, remove sawdust, increase temperature to 180°F, and **cook** until internal temperature reaches 150-155°F with dampers closed.
9. Once internal temperature is reached, remove from smoker and cool at room temperature.
10. Store finished hams in a cooler.

SMOKER RECIPE

BACON



Type:
Pork



Max Capacity:
230 lbs.



Total Time:
8-10 Hours

Ingredients

- 120 lbs. – Pork Belly
- Bacon Cure
- Seasoning, if desired

Pro's Choice: PS Seasoning

- Maple Meat Cure (wet) *or*
- PS Bacon Dry Rub Cure (dry)
- Big Kahuna Rub *or*
- Hot Honey Bee Sting Rub

Preparation

1. Pat the pork belly dry with a paper towel.
2. Follow the curing instructions provided with your bacon cure. Note that wet and dry curing methods have different processes but both yield excellent results.
3. Once cured, rinse the pork belly with cold-water and pat dry with a paper towel.
4. Place the pork belly on a rack-lined tray and refrigerate overnight to dry out.
5. Remove the pork belly from the fridge and allow it to rest at room temperature. Apply a topical rub if desired.
6. Line the smoker drip tray with fresh aluminum

Smoking Procedure

1. **Preheat** smoker to 100°F with dampers closed.
2. Once smoker preheats, hang pork belly in the smokehouse, ensuring pieces are not touching.
3. Insert meat probes to monitor temperature.
4. Fill a pan $\frac{2}{3}$ full with sawdust, dampen thoroughly, and form it into a funnel shape. Place it on the smoke burner.
5. Raise temperature to 110°F with dampers $\frac{3}{4}$ open, and **smoke** for 5 hours.
6. After 5 hours, remove sawdust, add another pan $\frac{2}{3}$ full, and set dampers $\frac{1}{4}$ open.
7. Increase temperature to 130°F and **smoke** for 5 hours.
8. After 5 hours, remove sawdust, continue smoking with dampers closed until internal temperature reaches 140°F.
9. Once internal temperature is reached, remove from smoker and cool at room temperature.
10. Place finished bacon in a cooler for 12 hours before slicing.

LIMITED WARRANTY

Pro Smoker warrants to the original customer that all equipment and parts it manufactures are free from material and workmanship defects.

Models 150S and 300S Handload Smoker

- Two-year limited warranty on parts only (when used as intended).
- 90-day warranty on electrical components (parts only).
- No warranty on paint, gaskets, or damage caused by corrosion.

All warranties begin on the date of the final invoice to the dealer or the date of warranty registration, whichever is earlier. Pro Smoker's obligations shall be limited to repair, replacement, or refund and shall not include the cost of labor to diagnose, remove, or replace the defective part or to transport the part and equipment to and from Pro Smoker. This warranty shall not apply to equipment or parts that have been repaired or altered by anyone other than Pro Smoker, or that, in Pro Smoker's judgment, have caused damage, been subjected to negligence, accident, damage from circumstances beyond Pro Smoker's control, or improper operation, maintenance, or storage, or have been used in anything other than normal use or service. This warranty does not apply to equipment or parts not manufactured by Pro Smoker; the original equipment manufacturer's warranty will apply.

The foregoing warranty is in lieu of any other warranty, expressed or implied, and Pro Smoker makes no warranty of merchantability of the equipment and parts or their fitness for a particular purpose.

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