

Smoker Box Accessory Instructions



351SMKR120

120V • 100W • 0.83 Amps • 60 Hertz

4.4 lbs. • 17.7" L x 4.72" W x 2.5" H

Congratulations on your purchase of the Cooking Performance Group Smoker Box Accessory! Please read the following instructions and warnings closely prior to use.

Warnings

- Ensure your oven is fully closed and locked into place when using the smoker box.
- While using the smoker box with your oven, it must be operated under a ventilation hood.
- Avoid opening the oven door frequently while smoking. The introduction of air can start a fire in the smoker box.
- Always use an oven mitt to remove the smoker box to check wood chips.
- When removing the smoker box from the oven, always place it onto a non-flammable surface.
- Do not dump burnt chips in the trash as it is a fire hazard. Soak used chips in water prior to disposal.
- Allow the oven and smoker box to cool down sufficiently prior to removing from the oven to store or clean.
- Always unplug the smoker box when it is not in use.
- Do not use cold water to cool down the smoker.
- Do not use abrasive chemicals to clean the smoker box.
- Do not submerge the smoker box in water during cleaning as it will damage the electrical connection.
- Please refer to your oven manual for further instructions on oven use.

Operation

1. Once you have unboxed the smoker and removed all packaging, clean the unit before first use.
2. Choose your desired wood chips. Ensure the wood chips at least cover the heating element in the smoker box. To have enough smoke for the entire cooking cycle, it is recommended to fill the box so that the lid can still be closed.

NOTE: Wood chips may be used soaked or dry. If soaking chips, ensure that there is no standing water in the bottom of the smoker box. Please note that dry chips will produce smoke faster than soaked chips. It is not recommended to use wood pellets with this smoker box.

3. Place the box into your oven.

NOTE: As smoke rises, it is recommended to place the smoker box on a low rack or on the floor of the oven cavity.

4. Close the oven door and make sure it latches properly.

NOTE: It is recommended to run the cord out of the bottom of the door. Ensure that the cord is kept away from the hinges and latching mechanism to allow the door to close properly. Gently make sure the door gasket is well sealed.

5. Lastly, plug in the smoker box and you are ready to begin smoking your product.

NOTE: It typically takes the smoker box around 30 minutes to produce smoke.

Smoke Adjustments

Many factors go into adjusting the quality and amount of smoke flavor, including the type of chips used, use of wet or dry chips, amount of chips, and length of time the smoker box is running. It's important to experiment with these various factors to find the smoke profile you most desire. The easiest way to adjust the amount of smoke is to adjust the quantity of chips and to simply unplug the unit after the desired length of time.

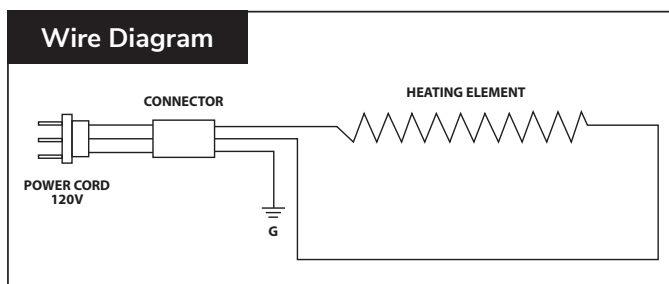
Cleaning

- It is recommended to clean the smoker box prior to first use and after each subsequent use.
- Use warm soapy water and a cloth.

WARNING: Do not submerge unit in water.

WARNING: Avoid abrasive chemicals and cleaning agents.

WARNING: Dry unit completely prior to next use. If wet, GFCI outlet may be tripped.



CONFORMS TO UL STD. 197
CONFORMS TO CSA C22.2 NO.109