



MANUAL & STARTER GUIDE

READ THIS WHILE YOUR MEAT
SMOKES ITSELF



SMOKINTEX

ELECTRIC SMOKERS

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Welcome to the SmokinTex Family!

We're glad you're here. This guide was created just for you—to help you get the most out of your SmokinTex Legacy Series Electric Smoker. You're about to create some seriously great barbecue with less hassle and more flavor. This manual walks you through everything you need to know to get started and keep things running smoothly.

Before you fire it up, take a few minutes to read through the instructions—your best results come from knowing your smoker, using fresh ingredients, and following the time and temps in your recipe. SmokinTex is all about making smoking simple, but safe operation matters too—so please use your smoker responsibly and follow the steps in this guide to keep your warranty in place.

Have questions we didn't cover? Reach out any time—email us at sales@smokintex.com, call (888) 922-1511, or write to us at **6901 K Ave Suite 110, Plano, Texas 75074**. We're here to help you smoke like a pro, no matter your experience level.

RESIDENTIAL SMOKER GUIDE

IMPORTANT SAFEGUARDS

For household use only:

- Do not install wheels if you are going to set it up on a table or cart!
- To avoid electrical shock, do not immerse cord, plugs, or any part of unit in water or other liquid.
- Do not leave the hot oven unattended with the door open.
- Unplug when not in use and before cleaning. To disconnect, turn any controls to “OFF.” Remove plug from outlet. Allow to cool before putting on or taking off parts.
- Extreme caution must be used when moving your smoker while use due to hot grease and food.
- To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- To reduce the risk of electric shock, keep extension cord connection dry and off the ground. Store smoker unplugged when not in use – out of reach of children.



THE SET UP

Check the contents of your smoker. Be sure all packing materials have been removed from the interior of the smoker.

ELECTRICAL POWER CONNECTIONS

Your Legacy Series Smoker has a single heating element which uses 120V AC power. Connect the smoker to the power supply by plugging the power cord into a standard, 3-prong, 120V receptacle that is protected by a breaker or fuse rated at 15 amperes. A long or light-duty extension cord will reduce the efficiency of the heating element.

PREP YOUR SMOKERS

STEP 1

Remove all packaging, including the cardboard inside the smoker.

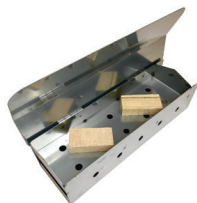


STEP 2

Make sure your smoker has plenty of ventilation, and plug it into an outlet.

STEP 3

Using the included pre-seasoning wood, place 1-2 blocks inside the smoke box.



STEP 4

Set the smoker temperature to 225°F and let it smoke for 4 hours.

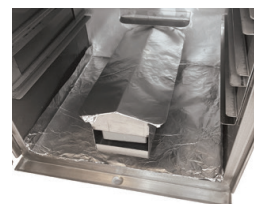
STEP 5

Discard any remaining pre-seasoning wood and **you're ready to get smokin'!**

HOW TO SMOKE

STEP 1

For easy cleanup, line the smoker bottom and top of the smoke box in foil.



STEP 2

Add 1/4 - 1/2 cup wood chips to your smoke box. A little goes a long way!



STEP 3

Place your food in the smoker, and insert a meat thermometer, if desired.

STEP 4

Slot the drip pan beneath the smoker; line it with foil as well for easy clean up!

STEP 5

Set the smoker temperature, and try to resist opening the door.

CAPACITY

Features	Lil' Tex	The OG	The Pit-Master	The XL
Chicken*	2	6	12	20
Briskets*	1	2	4	8
Racks of Ribs*	2	5	14	27
Heating Elements	1	1	1	2
Grill Rack Positions	3	5	7	9
Rack Size	12" x 13"	14.5" x 14.5"	14.5" x 17.5"	18" x 18"
Exterior Dimensions	14.75" x 18.75" x 21.25"	17.5" x 21" x 29"	20.5" x 20.5" x 35"	21" x 23" x 41"

SMOKINTEX TIPS

Tip #1 Proper Loading - Keep meat ½" away from the back and sides of the smoker walls. Close and lock the door before turning the temperature control knob to your desired setting. Heat-up time can take between 20 to 60 minutes, depending on the load and starting temperature of the food.

Tip #2 No Preheating Needed - There's no need to preheat the smoker. Simply follow the recommended time and temperature in any recipe, but avoid temperatures above 250°F.

Tip #3 Adjust for Higher Temperatures - If a recipe requires a higher temperature, increase the cooking time accordingly. For best results, use a temperature probe to measure the internal temperature, especially when cooking something for the first time. SmokinTex offers temperature probes for convenience.

Tip #4 Safety Precautions - Never leave the smoker unattended with the door open. Always unplug the smoker when you're done. Be cautious when emptying the wood box, as it can remain very hot. It's best to remove the box and douse the contents with water. Never discard hot ashes in the trash can to prevent fire hazards.

Tip #5 Regular Cleaning - Keep your SmokinTex smoker clean, just like your oven. Regularly remove loose grease and scale to prevent build-up. However, avoid trying to return your smoker to a brand-new state; natural seasoning can enhance its performance.

Tip #6 Maintain Seasoning - For optimal performance, leave the seasoning on the walls of the smoker. You can clean shelves and side rails in your dishwasher or by hand for easy maintenance.

COMMERCIAL SMOKER GUIDE

SPECIFICATIONS

Capacity:

- 90 lbs Heavy Cuts Per Load - Ribs 54 lbs per load

Cabinet Materials:

- All stainless steel, inside and out

Electrical:

- 2-700 watt heating elements. 1400 watts, 15 amp
120v, single phase

Shelves:

- There are 9 shelf positions.
- The smoker comes with (6) 18" x 18" heavy duty stainless steel shelves

Outside Dimensions:

- 21"x 23" x 41" high
- Weight: 149 lbs boxed
- Wheels: Heavy Duty Commercial Included

IMPORTANT SAFEGUARDS

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- Do not leave the hot oven unattended with the door open.
- Unplug when not in use and before cleaning. To disconnect, turn any controls to "OFF." Remove plug from outlet. Allow to cool before putting on or taking off parts.
- Extreme caution must be used when moving your smoker while use due to hot grease and food.
- To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- To reduce the risk of electric shock, keep extension cord connection dry and off the ground. Store smoker unplugged when not in use – out of reach of children.



OPERATING

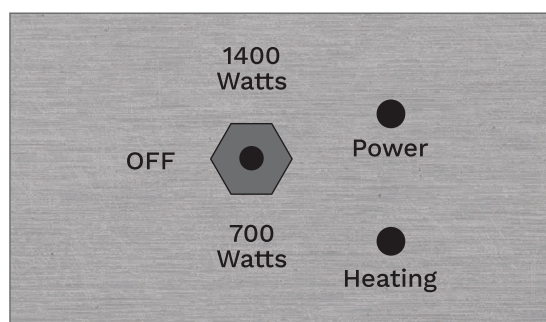


There is 1 switch. Center Off. Up Both Heating Elements On. Down One Heating Element On 2 (left side). There are 2 lights. 1. Power on light. 2 Heating Element on light. The power on light tells you there is power to the smoker. The heating element on switch tells you there is power to the heating element this light will go on and off during the smoking/cooking cycle as the thermostat turns on and off the power to the heating element or elements depending if you are using 1 or both elements.

Controls
Center Off

Switch Up
Both Elements ON
1400 Watts

Switch Down
One Element ON
700 Watts



Top Light ON
AC Power ON

Bottom Light ON
One or Both Elements
Heating

PREP YOUR SMOKERS

STEP 1

Remove all packaging, including the cardboard inside the smoker.

STEP 2

Make sure your smoker has plenty of ventilation, and plug it into an outlet.

STEP 3

Using the included pre-seasoning wood, place 1-2 blocks inside the smoke box.

STEP 4

Set the smoker temperature to 225°F and let it smoke for 4 hours.

STEP 5

Discard any remaining pre-seasoning wood and **you're ready to get smokin'!**

HOW TO SMOKE

STEP 1

Remove all packaging, including the cardboard inside the smoker.

STEP 2

Add 1/4 - 1/2 cup wood chips to your smoke box. A little goes a long way!

STEP 3

Place your food in the smoker, and insert a meat thermometer, if desired.

STEP 4

Slot the drip pan beneath the smoker; line it with foil as well for easy clean up!

STEP 5

Set the smoker temperature, and try to resist opening the door.

WOOD, WOOD, EVERYWHERE

WHICH TO USE FOR WHAT?

Alder: The hickory of the West Coast. Alder's delicate sweet flavor enriches all fish, seafood, and meats.

Apple: Slightly sweet, fruity smoke that's mild enough for chicken or turkey. Great with all pork.

Cherry: Cherry produces a similar taste to apple - it produces a very mild and fruity flavor. Great with chicken, turkey, and fish or flavoring ham.

Hickory: In the southern barbecue belt, a lot of folks think this is the only wood to use. For everything. Most BBQ places use nothing else. The strong, hearty taste is perfect for brisket, ribs, and pork shoulder. Also great with any red meat or poultry.

Maple: Mildly smoky and sweet, maple goes well with poultry, ham, and vegetables. Try with brisket.

Mesquite: The wood of Texas, it's great for grilling but not great for smoking. It burns very hot and can make your food taste bitter. Get your smoker smoking really well, turn it off, and put in a few steaks. Smoke for 10 minutes, then finish on a hot grill. Great flavor!

Oak: It's the most versatile of the hardwoods, blending well with a wide range of foods. Gives a great flavor to brisket.

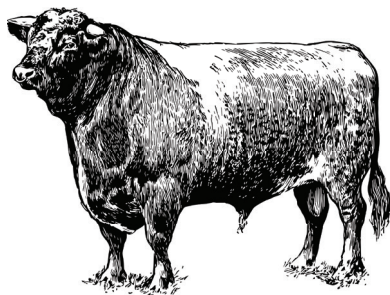
Pecan: Preferred wood by a lot of non-BBQ restaurants. Pecan burns cooler and offers a subtle richness of character. Often referred to as a mellow version of hickory.



**PURCHASE
WOODCHIPS AT
SMOKINTEX.COM**

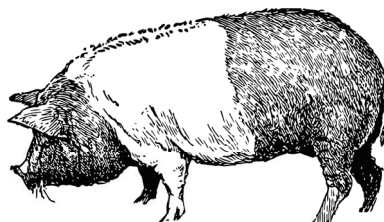
INTERNAL TEMPERATURE CHART

Looking for a good thermometer? Check out our favorites at SmokinTex.com



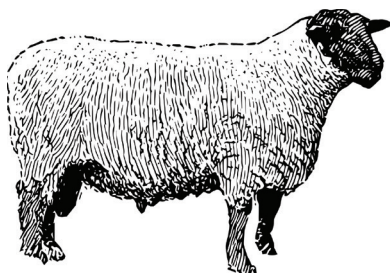
BEEF

Rare 115-120°F
Medium Rare 125°F
Medium 136°F
Medium Well 143°F
Well done 154°F



PORK

145°F



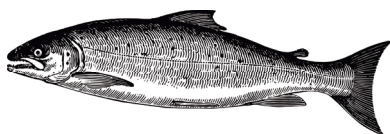
LAMB

Rare 115-120°F
Medium Rare 125°F
Medium 130°F
Medium Well 145°F
Well Done 150°F



POULTRY

All poultry smoke
cook to 165°F



SEAFOOD

145°F



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www.SmokinTex.com

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