

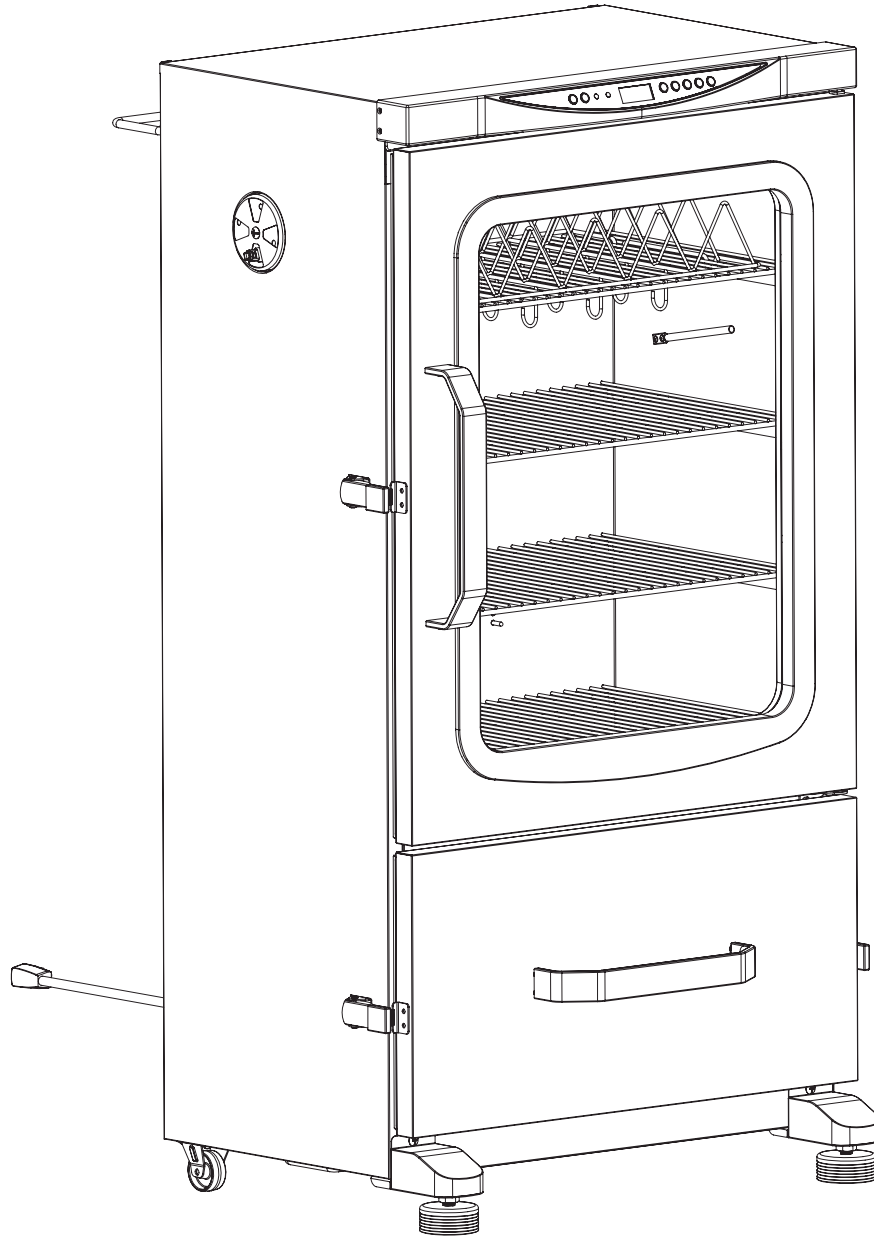


40" 2-Door Vertical Electric Digital Smoker

MODEL #DGU951SDE / DGU951SDE-D

Français p. 28

Español p. 55



**FOR OUTDOOR
USE ONLY**
Use only with Class A GFI
(Ground Fault Interrupter)

ATTACH YOUR RECEIPT HERE

Serial Number _____ Purchase Date _____



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-877-447-4768, 8:00 a.m. – 4:30 p.m. CST, Monday – Friday or e-mail us at customerservice@ghpgroupinc.com.



NO NEED TO RETURN TO THE STORE

Questions with The Assembly?
Require Parts Information?
Product Under Manufacturers Warranty?

Call Toll Free : 1-877-447-4768
8:00 a.m. – 4:30 pm CST, Monday – Friday

Retain This Owner's Manual And Proof Of Purchase For Future Reference

To help us help you

Fill in the information below:

Date of Purchase

Place of Purchase

Model Number

Product Serial No.

**MODEL NUMBER AND PRODUCT SERIAL NUMBER CAN BE FOUND ON
THE RATING LABEL OF YOUR SMOKER.**

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Assembler/Installer: This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using this appliance. **Leave these instructions with the consumer.**

Consumer/User: Follow all warnings and instructions when using this appliance.

SAVE THESE INSTRUCTIONS

SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, call our customer service department at 1-877-447-4768, 8:00 a.m.- 4:30 p.m. CST, Monday - Friday.

CAUTION

- When using electrical appliances, basic precautions should always be followed to reduce the risk of fire, electrical shock, and injury to persons.

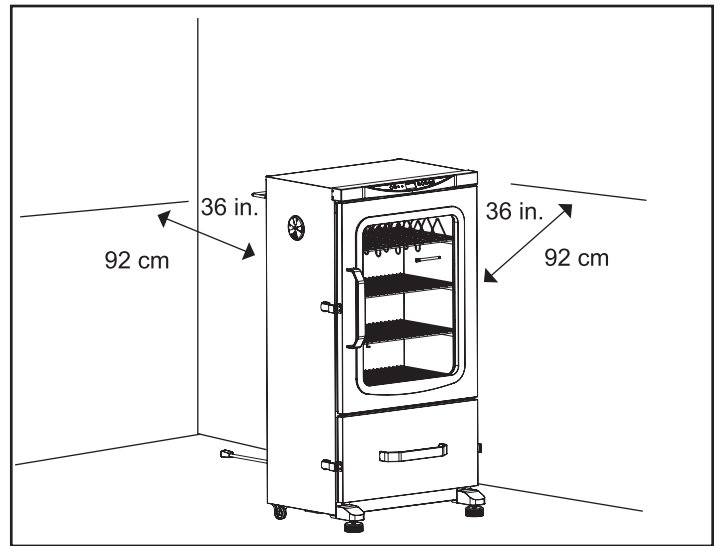
DANGER

- Failure to follow these instructions could result in fire or burn hazard which could cause property damage, personal injury or death.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS, PRIOR TO USING THIS SMOKER

- **DO NOT** use this product for anything other than its intended purpose. It is **NOT** intended for commercial use. It is **NOT** intended to be installed or used in or on a recreational vehicle and/or boat.
- **DO NOT** operate this smoker with a damaged cord or plug or after the smoker malfunctions, has been dropped, or is damaged in any manner. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.
- **DO NOT** use smoker within 10 ft. (3 m) of a swimming pool, puddle, pond or other body of water.
- Keep smoker and electric controller dry and out of rain at all times.
- A minimum clearance of 36 in. (92 cm) to combustible material is required on the front, sides and back. It is very important to always maintain proper clearances to combustibles.
- When using flavoring wood, add a sufficient amount at the start of the cooking process, in order to avoid re-adding wood during the cooking process. Adding wood while operating may splash hot water and cause serious injury.
- Check the water level at least every 2 hours. A sizzling sound may indicate a low water level. Follow instructions in this manual for adding water while operating (see Page 18).
- **DO NOT** use the appliance during an electrical storm.
- The appliance is to be connected to a socket-outlet having an earthing contact.
- The appliance should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA. Use only with Class A GFI (Ground Fault Interrupter) protected circuit.
- Arrange the power cord away from traffic areas to ensure that it is not tripped over.
- To disconnect the smoker, turn the smoker off by pressing and holding the Power button (⏻), and remove the plug from the outlet.
- **DO NOT** obstruct the flow of ventilated air for the appliance.
- **DO NOT** use metal foil on the cooking grates. Doing so may result in damage to the smoker.
- **DO NOT** use this appliance as a heater.
- **DO NOT** use charcoal or similar combustible fuels with this appliance. This appliance is not designed for use with charcoal and a fire will result if charcoal is used during operation. The fire will create an unsafe condition and damage the smoker.
- Use caution when opening the upper door and lower drawer of the smoker while in operation. Keep hands, face and body safe from hot steam or flare-ups. **DO NOT** inhale smoke.
- If you must dispose of ashes in less time than it takes for the ashes to completely cool down, then remove the ashes from the appliance using insulated oven mitts or gloves and completely soak the ashes with water before disposing of them in a noncombustible container.



SAFETY INFORMATION

- **DO NOT** wear loose clothing while operating the smoker. Tie back long hair while operating the smoker.
- **ALWAYS** wear shoes that fully cover your feet while operating the smoker.
- **DO NOT** touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord or plugs in water or other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- **DO NOT** use indoors.
- **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- **DO NOT** use appliance for other than intended use.
- Use extreme caution when removing trays or disposing of hot grease.
- **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Fuel, such as charcoal briquettes, is not to be used with appliance.
- Use only on properly grounded outlet.
- Be sure that handles are assembled and fastened properly. See instructions regarding handles on Page 10-11.
- **SAVE THESE INSTRUCTIONS.**

WARNING

- **DO NOT** use 16 or 18 gauge extension cords. Damage to household wiring and/or fire could result.

THE USE OF AN EXTENSION CORD IS NOT RECOMMENDED.

READ ALL INSTRUCTIONS PRIOR TO USING AN EXTENSION CORD WITH THIS SMOKER

- Use only **OUTDOOR** type with 3 prong grounding plug, rated for 15 amperes or more, approved by UL, marked with a W-A and a tag stating “Suitable for Use with Outdoor Appliance”.
- Use the shortest length extension cord required. Do not connect 2 or more extension cords together.
- Do not let cord hang over edge of table top or other items where it can be pulled by children or tripped over.

SAFETY INFORMATION

Ground Fault Interrupter

- Since 1971, the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists.
- Do not use this appliance if the circuit does not have Class A GFI protection.
- Do not plug this appliance into an indoor circuit.

GENERAL SAFETY

READ ALL INSTRUCTIONS PRIOR TO USING THIS SMOKER

- This appliance is for outdoor use only in well-ventilated areas. **DO NOT** operate it under a roof, in a building, garage or any other enclosed area, or under overhead construction.
- Before each use, check that no dead leaves or debris are under the appliance.
- Keep a fire extinguisher near this product at all times.
- Always unplug the smoker when not in use.
- Allow the smoker and its components to cool completely before conducting any routine cleaning or maintenance.
- **DO NOT** use water or other liquid spray to clean the smoker without first unplugging the unit.
- Allow the smoker to cool to 115°F (45°C) before moving or storing. Use caution when lifting and moving the appliance to avoid back strain or back injury.
- **DO NOT** move the appliance while it is in use.
- When not in use, the smoker should be kept out of the elements or protected with a cover. Allow the smoker to completely cool before placing the cover. Store this appliance in a dry, protected location when possible.
- Use of accessory attachments not recommended by the appliance manufacturer may lead to injury or property damage.

WARNING

To avoid serious injury:

- While cooking, the smoker must be on a level, stable, noncombustible surface in an area clear of combustible material, including long or dry grass.
- The use of alcohol, prescription or nonprescription drugs may impair the user's ability to properly assemble and safely operate this appliance.
- **DO NOT** move the appliance while it is in use.
- **DO NOT** store and use this appliance near gasoline or other combustible liquids or where other combustible vapors may be present.
- The smoker should only be used in well-ventilated areas.
- **DO NOT** use this appliance as a heater.
- **DO NOT** leave the appliance unattended while in use. Keep children and pets away from the appliance at all times.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

CALIFORNIA PROPOSITION 65

WARNING

This product and the fuels used to operate this product (charcoal or wood), and the products of combustion of such fuels, can expose you to chemicals including carbon black, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.

For more information go to www.p65Warnings.ca.gov

DANGER

In case of fire, unplug smoker from outlet and allow fire to burn out. Do not use water to put out a fire in this or another electrical appliance.

To avoid electrical shock, disconnect electric cord before cleaning smoker. Never immerse electric controller or heating element in any liquid.

To avoid the possibility of burns, make sure the smoker is completely cooled before removing and/or cleaning electric controller and heating element.

DO NOT use steel wool or wire brushes to clean the inside of the appliance. Pieces can break off and touch electrical parts creating a risk of electric shock.

OPERATING INSTRUCTIONS

READ ALL INSTRUCTIONS PRIOR TO USING THE SMOKER FOR THE FIRST TIME

Before Initial Use:

Remove all packaging, hang tags, plastic straps, and sales stickers if present. Do not use sharp tools.

Wash cooking grates with warm, soapy water, rinse and allow to completely dry before placing them back into the smoker.

Prior to initial use, it is important to “season” your smoker. Seasoning helps eliminate potential factory residue that occurs during production and enhances flavoring, durability and overall performance. Refer to Page 17 and 18 for operating the time and cook temperature required for seasoning.

Before Each Use:

READ ALL INSTRUCTIONS PRIOR TO USING THE SMOKER

- The smoker must be on a level, stable, noncombustible surface in an area clear of combustible material, including long or dry grass.
- Avoid moving the smoker over bumpy or uneven surfaces. Damage to the smoker may occur as a result.
- To prevent household circuit breakers from tripping, keep electric smoker controls and cord connections dry and do not use other electrical products on the same circuit.
- Make sure the grease tray, wood chip box and water bowl are clean and empty and placed back into the smoker according to the instructions.
- Lightly coat each cooking grate with vegetable oil or vegetable oil spray, to prevent foods from sticking to the grates during cooking.
- **DO NOT** cover the cooking grates with metal foil.

⚠ WARNING ⚠

Failure to follow all manufacturer’s instructions could result in serious personal injury and/or property damage.

Use care when operating your smoker.

To avoid possible flare-ups or grease fires, clean and empty the water bowl and grease pan before use.

Read and follow all the information and safeguards in this product guide before attempting to assemble or operating this smoker.

⚠ CAUTION ⚠

- **Do not use sharp or pointed tools to clean smoker.**
- **Do not use abrasive oven cleaners, steel wool or metal brushes to clean porcelain grates or smoker body. They will damage the finish.**
- **Replace damaged part(s) only with Dyna-Glo certified replacement parts. Do not attempt to repair damaged parts.**








OPERATING INSTRUCTIONS

Safety Guidelines

- Refer to the “Troubleshooting Section” on Pages 23 and 24 for operational problems.
- **DO NOT** open the smoker door while operating, unless it is necessary. Opening the door will allow heat to escape and prolong the cooking time.
- **DO NOT USE CHARCOAL.** This appliance is not designed for use with charcoal or similar combustible fuels and a fire will result if charcoal is used during operation. The fire will create an unsafe condition and damage the smoker.
- Although wood chips are not required for operating the smoker, they should be used during the cooking process to create the smoke needed for adding flavor.
- In order to maintain optimal performance, cleaning the smoker after each use is highly recommended. Wait until the smoker has completely cooled before cleaning. Refer to the Care and Maintenance section on Page 22.

CONTROL PANEL OPERATING INSTRUCTIONS



-  – Turns smoker on and off
 -  – Switches input to adjust cooking temperature.
 -  – Switches input to adjust cooking time. Switches between F and C when held for 5 seconds.
 -  – Displays the meat temperature, when pressed.
 -  – Indicates that the smoker is plugged in and ready to turn on, when lit.
 -  – Indicates the burner is ON, when lit.
 -  – Turns smoker cabinet light on and off.
- Press the **Power Button** (🔌) once (a beep should occur). The display will switch between 00:00 and the internal temperature (F or C) every few seconds until the control panel receives the input settings for **Temp Button** (🌡️) and/or **Time Button** (🕒).

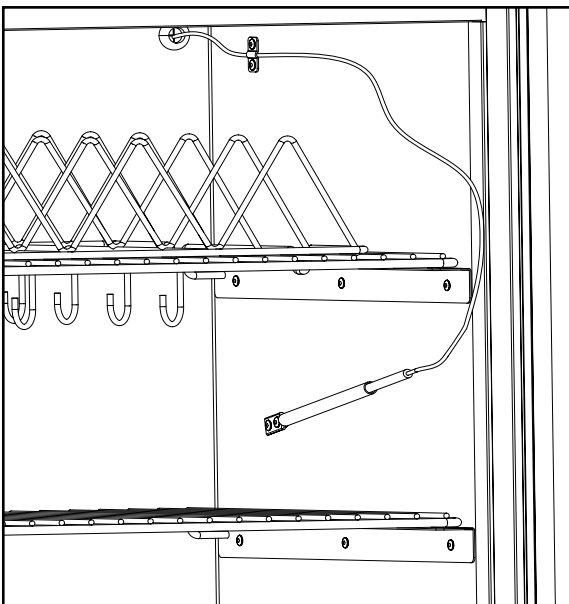
NOTE: Although water is not required during the cooking process, always leave the water bowl in place while operating the smoker. If additional water is needed during the cooking process, carefully pour water into the water bowl. **DO NOT** remove the water bowl to add water. Avoid splashing water onto the heating element. Serious damage to the heating element could result, along with flare-ups and electrical failure.

OPERATING INSTRUCTIONS

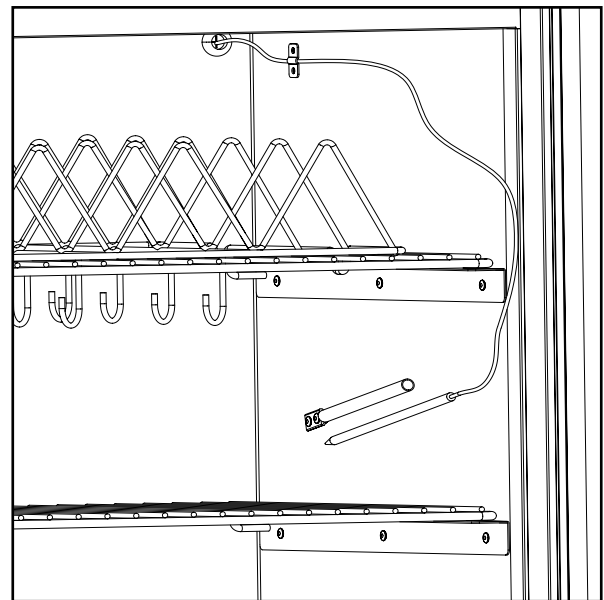
Using the Meat Thermometer:

The meat thermometer measures the internal temperature of the meat and is useful for indicating when food has reached the recommended temperature for safe consumption. Refer to the chart on Page 21 for proper food temperatures. For proper placement, remove the probe from the holster and push the end of the thermometer towards the center of the thickest part of the meat. This portion of the meat will require the longest cook time. If your meat has a bone, avoid touching the end of the thermometer to the bone while cooking. If the thermometer is not used during the cooking process, it should be kept inside the holster. For more information on food safety call: USDA Meat and Poultry Hotline at 1-888-MPHOTLINE (888-674-6854) In Washington, DC
Or E-mail: mpholine.fsis@usda.gov
Or visit the USDA website at www.fsis.usda.gov

Meat Probe in the holster



Meat Probe out of the holster



Using the Smoker Cabinet Light:

When additional light is needed inside the smoker cabinet, press the Light Button (☼) and carefully open the cabinet door. Illuminating the smoker cabinet is most useful when the door is open.

⚠ CAUTION ⚠

The smoker becomes HOT during use. Use heat resistant gloves while accessing the inside of the smoker.

OPERATING INSTRUCTIONS

COOKING WITH THE SMOKER:

A. Using the **Time Button** (🕒)

Display Range: 00:00 – 24:00 hours.

1. Plug in the smoker and press the **Power button** (🔌) once (a beep should occur).
2. Press the **Time button** (🕒) to display "00:00". The hour side will blink on and off.
3. Press the **"UP"** or **"DOWN"** button to raise or lower the hour in 1 hour increments. (The display will continue to blink). Hold down the button to automatically increase or decrease the time and release the button when the desired cooking time setting is reached. NOTE: If the **"UP"** or **"DOWN"** buttons are not pushed within 5 seconds, the time setting will default back to "00:00" and the **Time button** (🕒) must be pushed again to restart the time setting process.
4. Press the **Time button** (🕒) again to complete the hour setting. The minute side will now blink on and off.
5. Press the **"UP"** or **"Down"** button to raise or lower the minutes. The display will continue to blink.
6. Press the **Time button** (🕒) again to complete the minute setting. The time display will stop blinking and the "Heating" indicator light will turn on. Cooking temperature is now ready to set.

NOTE: The default temperature is set to 180° F (82° C).

NOTE: To switch between Fahrenheit (F) and Celcius (C), press and hold the Time (🕒) button for 5 seconds. A beep will occur and the display will switch between the new temperature reading and the cook time.

B. Setting the **Cooking Temperature** (🌡️)

1. Press the **Temp button** (🌡️). The display will blink to indicate that temperature is ready to set.
2. Press and hold the **"UP"** or **"DOWN"** button to automatically increase or decrease the temperature setting and release the button when the desired cooking temperature setting is reached. NOTE: If the **"UP"** or **"DOWN"** buttons are not pushed within 5 seconds, the temperature will default back to the original setting of 180° F (82° C). and the Temp button must be pushed again to restart the temperature setting process.
3. Press the **Temp button** (🌡️) again to complete the temperature setting. The display will no longer blink.

NOTE: The heating process will not start until the cook time has been set. The cooking timer will begin counting down, once the desired cooking temperature is set and the "Heating" indicator light will turn off, when the desired internal cooking temperature is reached.

- The display will continue to alternate, every few seconds, between remaining cook time and internal temperature reading.
- The smoker will beep 3 times when the cooking timer reaches "00:00".
- Time and temperature settings can be adjusted any time during the cooking process.

IMPORTANT: Always cook with both the water bowl and wood chip box in place, regardless of whether or not they are filled.

C. Using the **Meat Probe Button** (🍖)

Insert the meat probe into the meat. Press and hold the **Meat Probe button** (🍖) to display the temperature of the meat. The display will revert back to the internal temperature of the smoker after the **Meat Probe button** (🍖) is released.

Refer to Page 21 for suggested smoking and meat temperatures.

OPERATING INSTRUCTIONS

NOTE: If appliance is powered on and left unattended for 19 hours, the appliance will automatically turn off.

The control panel temperature reading may fluctuate plus or minus 10-15° F (5-8° C) as the appliance cycles to maintain correct cooking temperature setting.

Seasoning the Smoker (Before Initial Use)

To season your smoker, follow these steps WITHOUT the use of food:

1. Place desired flavoring woods in wood chip box and fill to 3/4 full. DO NOT put water in water bowl.
2. With the smoker door closed, turn the smoker on by pressing the **Power button** (⏻).
3. Press the **Temperature button** (📏) and use the "**UP**" or "**DOWN**" to set the cook temperature to 275° F (135° C).
4. Press the **Timer button** (🕒) and use the "**UP**" or "**DOWN**" buttons to set the time to 2 hours (02:00).
5. Once seasoning is complete, the smoker's interior will have a durable, seasoned coating.
6. Allow the ashes to completely cool before cleaning out the wood chip box.

⚠ CAUTION ⚠

The smoker becomes HOT during use. Use heat resistant gloves while accessing the inside of the smoker.

Using the Wood Chip Box:

The wood chip box is designed to provide a sustainable amount of smoke and flavor during the cooking process. Fill the box at least 1/2 to 3/4 full with desired wood chips or wood pellets. Anything more or less than this amount may not create the appropriate amount of smoke for adding flavor. Refer to Page 20 for the types of wood chips that are recommended for various foods. To add more wood chips or pellets during the cooking process, unlatch the bottom drawer and slowly pull out the drawer until the wood chip box is accessible. The amount of new wood chips will depend on cooking time and the amount remaining in the wood chip box. Using heat-resistant gloves, place enough wood chips to fill the box 3/4 full. Do not remove the burnt chips or ashes until after the cooking process is complete. Do not over fill the box. Slowly close the drawer and secure with both latches. Do not use wood chunks or charcoal. **NOTE:** The use of wood chips or wood pellets is not required during the cooking process.

NOTE: Always operate the smoker with the wood chip box in place – regardless of whether or not wood chips are used.

Using the Water Bowl:

The use of water in the bowl is not required, but the water bowl **MUST** be in place during operation. To use the bowl, fill with **NO MORE THAN 24 ounces (710ml)** of warm water, before turning on the smoker. Cold water may prolong the cooking process. Do not overfill the water bowl. Doing so may cause the water to splash inside the smoker. **IMPORTANT:** Always cook with both the water bowl and wood chip box in place, regardless of whether or not they are filled.

⚠ CAUTION ⚠

- Do not use sharp or pointed tools to clean smoker.
- Do not use abrasive oven cleaners, steel wool or metal brushes to clean porcelain grates or smoker body. They will damage the finish.
- Replace damaged part(s) only with Dyna-Glo certified replacement parts. Do not attempt to repair damaged parts.

- In order to maintain optimal performance, cleaning the smoker after each use is highly recommended.
- Wait until the smoker has completely cooled before cleaning.
- Plastic or bristle brushes may be used for cleaning stubborn stains.
- **DO NOT** use steel wool or wire brushes. Pieces can break off and touch electrical parts creating a risk of electric shock.
- Clean the controller casing and heating element by wiping with a damp cloth. Use a mild detergent.
- Completely dry the controller casing and heating element before use. Failure to do so, may cause damage to the controller and prevent the smoker from working properly.
- Clean the cooking grates with warm soapy water or with a water & baking soda solution. Non-abrasive scouring powder can be used for stubborn stains.
- Clean the grease tray and water bowl with a damp cloth and warm soapy water. Allow the liquids inside the water bowl and grease tray to cool completely before cleaning.
- Avoid cleaning the cooking surfaces, while the smoker is still hot.
- Follow all warnings and safety precautions before removing meat from smoker or preparing the unit for storage.

TIPS ON SMOKING

Pairing wood chips with a specific type of food will depend on the preferences of the user. This page can be used as a general guideline for acquiring the ideal flavor.

- Hardwoods such as hickory, pecan, apple, cherry or mesquite typically burn slower and produce more smoke over longer periods of time.
- To prolong the burn cycle for wood chips, pre-soak them in a separate bowl of water for at least 30 minutes, and/or wrap the chips in perforated aluminum foil.
- Most smoke flavoring occurs within the first hour of cooking. **Adding wood chips after the first hour is typically not necessary unless extra smoke flavoring is desired.**

Here's a list of the most popular smoking woods and a little information about each.

Type of Wood	Suggested Food	Comments
Apple	All meats	Mild and sweet flavor with a slight hint of fruity flavor. Each species of apple wood should offer a slightly different flavor. Apple smoke produces an attractive browning effect.
Almond	All meats	Produces a sweeter smoke with a natural nutty flavor.
Ash	Fish and red meat	Very light flavor.
Citrus	Pork and chicken	Lemon and orange wood produce a light but fruity flavor.
Cherry	Pork and Beef	Light and fruity flavor.
Fruitwood	Pork, poultry and fish	Woods such as peach, pear and plum produce a mild but sweet smoke with a hint of fruity flavor.
Grapevine	Poultry, game and lamb	Grapevine wood produces a lot of smoke. A little wood goes a long way. It produces a tart flavor that has a hint of fruit.
Hickory	Pork and beef	Hickory is arguably the favorite wood for smoking. Hickory produces a very strong flavor so we recommend starting slow with this wood.
Maple	Pork and Poultry	Light and sweet.
Mesquite	Beef, chicken and fish	This wood burns very hot so be aware. Much like hickory, mesquite produces a strong flavor.
Oak	Red meats, game, ribs and fish	Another wood that produces a heavy smoke. Start slow with this wood.
Pecan	Ribs and red meat	Produces a light smoke that offers a sweet and nutty flavor.

SUGGESTED SMOKING AND MEAT TEMPERATURES

	Suggested Smoking Temperatures	Safe Minimum Food Temperatures
Meat, Poultry, Fish		
Beef, veal and lamb (pieces and whole cuts)		
Medium-rare	225° F (107.2° C)	145° F (63° C)
Medium	225° F (107.2° C)	160° F (71° C)
Well done	225° F (107.2° C)	170° F (77° C)
Pork (ham, pork loin, ribs)		
Pork (pieces and whole cuts)	225 - 240° F (107.2 - 115.6° C)	160° F (71° C)
Ground meat and meat mixtures (burgers, sausages, meatballs, meatloaf, casseroles and mechanically tenderized beef)		
Beef, veal (including mechanically tenderized), lamb and pork	250 - 275° F (121 - 135° C)	160° F (71° C)
Poultry (chicken & turkey)	250 - 275° F (121 - 135° C)	165° F (74° C)
Poultry (chicken, turkey, duck)		
Pieces	250° F (121° C)	165° F (74° C)
Whole	250° F (121° C)	165° F (74° C)
Seafood		
Fish	225 - 240° F (107.2 - 115.6° C)	158° F (70° C)
Shellfish (shrimp, lobster, crab, scallops, clams, mussels and oysters)	225 - 240° F (107.2 - 115.6° C)	165° F (74° C)
Since it is difficult to use a food thermometer to check the temperature of shellfish, discard any that do not open when cooked.		

	Suggested Smoking Temperatures	Safe Minimum Food Temperatures
Game		
Chops, steaks and roasts (deer, elk, moose, caribou/reindeer, antelope and pronghorn)		
Well done	225° F (107.2° C)	170° F (77° C)
Large Game		
Bear, bison, musk ox walrus, etc.	250 - 300° F (121 - 149° C)	165° F (74° C)
Small game		
Rabbit, muskrat, beaver, etc.	225 - 240° F (107.2 - 115.6° C)	165° F (74° C)
Ground Meat		
Ground meat and meat mixtures	250 - 300° F (121 - 149° C)	165° F (74° C)
Ground venison and sausage	250 - 300° F (121 - 149° C)	165° F (74° C)
Game birds/waterfowl (wild turkey, duck, goose, partridge and pheasant)		
Whole	250° F (121° C)	165° F (74° C)
Breasts and roasts	250° F (121° C)	165° F (74° C)
Thighs, wings	250° F (121° C)	165° F (74° C)
Stuffing (cooked alone or in a bird)	250° F (121° C)	165° F (74° C)

CARE AND MAINTENANCE

AFTER USE SAFETY AND MAINTENANCE

⚠ WARNING ⚠

- Use caution when lifting and moving the smoker to avoid strain injuries. Two people are recommended to lift or move the smoker.
- **DO NOT** store the smoker near gasoline or other combustible liquids or where combustible vapors may be present. Keep the area around the smoker clear and free of combustible materials and vapors.
- **DO NOT** store this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location.
- **DO NOT** allow anyone to conduct activities around the smoker following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- **DO NOT** leave hot ashes unattended until the smoker cools completely.
- The smoker becomes extremely hot. Allow the smoker to cool completely before handling. Allow the smoker to cool before removing and cleaning the grease pan.
- Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and placing them in a noncombustible container. If you must dispose of the ashes in less time than it takes for them to completely cool, remove the wood chip box from the smoker with heat resistant gloves, place the ashes in heavy-duty foil and soak them completely with water before disposing of them in a noncombustible container. Always use protective oven mitts or heat resistant gloves when accessing the inside of the smoker during and after use.

⚠ CAUTION ⚠

All care and maintenance procedures are to be performed while the smoker is turned off and cooled.

To clean the inside and outside of the smoker cabinet, simply use a damp cloth. Spray-washing with a water hose is not recommended. Moisture should be wiped away and not allowed to stand inside or on top of the smoker. Once cleaned, you may prefer to lightly coat the interior of the smoker cabinet with cooking oil or cooking spray.

If rust is present on the **exterior** surface of the smoker, clean the area with steel wool or emery cloth and use heavy-duty, heat-resistant paint.

NEVER apply additional paint to the **interior** of the smoker.

TROUBLESHOOTING

If you have any questions regarding the product, please call customer service at 1-877-447-4768, 8:00 a.m. – 4:30 p.m., CST, Monday – Friday.

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
<p>No heat from smoker.</p>	<ul style="list-style-type: none"> • Smoker is turned off. • No power. • Faulty controller or heating element. 	<ul style="list-style-type: none"> • Turn on the smoker. • Check for any tripped circuit breakers and reset the breaker, if needed. • Check for faulty or tripped GFI (Ground Fault Interrupter) at the outlet. Reset the GFI or replace, if needed. • If breaker or GFI continues to trip, use a different outlet on a separate breaker circuit. • Try another working appliance in the outlet. • Replace controller or heating element.
<p>Circuit breaker trips or fuse blows.</p>	<ul style="list-style-type: none"> • Another appliance is plugged into the same circuit as the smoker (too many appliances using the same circuit). • Moisture or water in the controller, cord connection or outlet connection. • Damaged or frayed cord. • Damaged electrical connection. 	<ul style="list-style-type: none"> • Find another outlet on a separate circuit. • Keep all connections dry and free from moisture. DO NOT use this appliance in the rain or when snow is falling. • Turn the smoker off, unplug the smoker and check the cord for damage. Replace, if needed. • Replace controller .
<p>Smoker does not generate enough heat.</p>	<ul style="list-style-type: none"> • Smoker was not pre-heated sufficiently or temperature was set too low. • Upper door or bottom drawer open or unlatched. • Improper extension cord. 	<ul style="list-style-type: none"> • Pre-heat for 15-20 minutes. Increase temperature settings via controller. • Close the upper door and/or lower drawer and secure with latches. • Use cord rated for outdoor use at 15 amps.
<p>Very little or no smoke coming from smoker.</p>	<ul style="list-style-type: none"> • Not enough wood chips. • Wood chips are too small. 	<ul style="list-style-type: none"> • Check wood chip level. Wood chip box should be at least 3/4 full. • To generate proper amounts of smoke, wood chips should be at least 1 in. - 3 in. (2.5 cm - 7.6 cm) and no thicker than 1/4 in. (0.6 cm). Wood shavings and wood chunks are not recommended. DO NOT use charcoal.

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<p>Flare-ups.</p>	<ul style="list-style-type: none"> • Meat contains excessive amounts of fat. • Cooking temperature is too high. • Grease build-up. 	<ul style="list-style-type: none"> • Trim the appropriate amount of fat before cooking. • Lower the temperature as needed. • Clean the smoker, according to the instructions.
<p>Persistent grease fire.</p>	<ul style="list-style-type: none"> • Too much build-up on grease drip tray and/or grease cup. 	<ul style="list-style-type: none"> • Turn off the smoker and carefully open the upper door and carefully remove the bottom drawer to allow the fire to burn out. DO NOT use water to extinguish the fire. Personal injury my result. Allow the smoker to completely cool before cleaning the tray and cup.
<p>Control Panel Error Code (E1, E2, E3 or E4).</p>	<ul style="list-style-type: none"> • Circuit failure in firebox temp sensor or meat probe temp sensor. 	<ul style="list-style-type: none"> • Contact Dyna-Glo customer service for parts repair or replacement options.