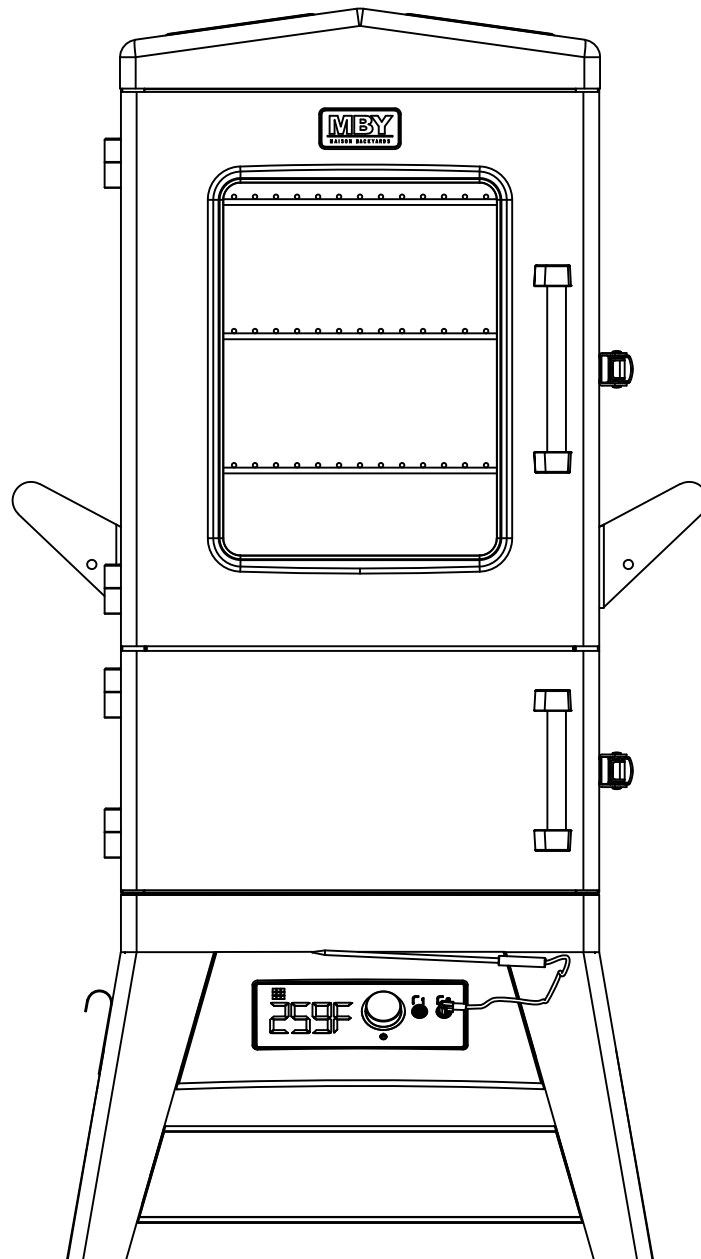




USER MANUAL

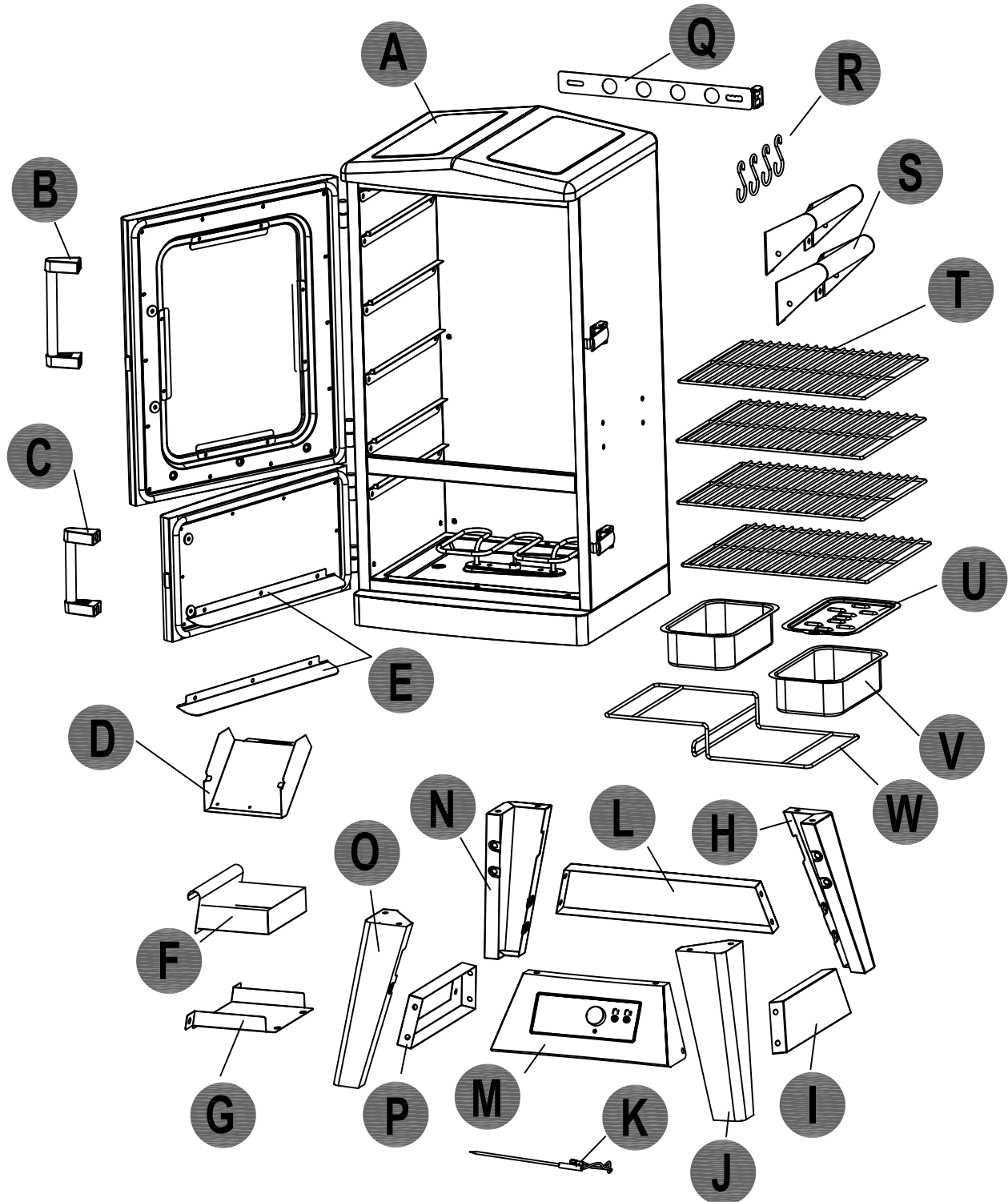
ELECTRIC SMOKER



SAFETY WARNING

- Read and follow all safety statements, assembly instructions, and use and care instructions before attempting to assemble and cook.
- Some parts may contain sharp edges! Wear protective gloves if necessary.
- Cooking grate handles are hot during use. Wait until the grill cools down before removing the cooking grate or use oven mitts to remove the cooking grate.
- DO NOT touch hot surfaces. Use handles or knobs.
- For residential use only. DO NOT use for commercial cooking.
- To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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.
- Never leave the smoker unattended when it is on.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.

PACKING PARTS



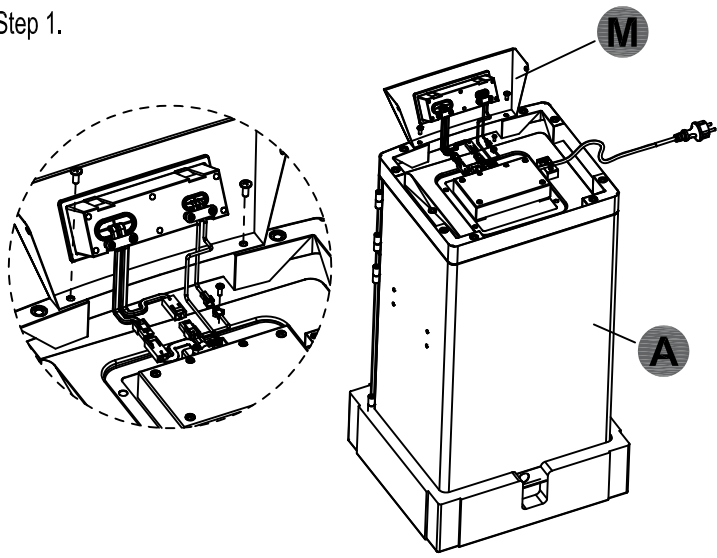
PACKING LIST

Part No.	Description	Qty.	Part No.	Description	Qty.
A	Housing	1	M	Front panel	1
B	Big handle	1	N	Rear leg (left)	1
C	Small handle	1	O	Front leg (left)	1
D	Cover	1	P	Left side panel	1
E	Oil deflector	2	Q	Damper	1
F	Grease tray	1	R	Hook	4
G	Grease tray bracket	1	S	Handle	2
H	Rear leg (right)	1	T	Grill Rack	4
I	Right side panel	1	U	Wood chips box's cover	1
J	Front leg (right)	1	V	Wood chips/water box	2
K	Probe	1	W	Box bracket	1
L	Rear panel	1			

HARDWARE CONTENTS

Part	Description	Qty.	Fig
AA	M6 x 15mm Bolt	34	
BB	M6 x 40 mm Bolt	4	
CC	Flat washer	4	
DD	M5 x 12mm Bolt (Silver)	6	
EE	M5 x 12mm Bolt (Black)	2	
FF	M5 x 12mm Step bolt	2	
GG	M4 x 12mm Bolt	1	

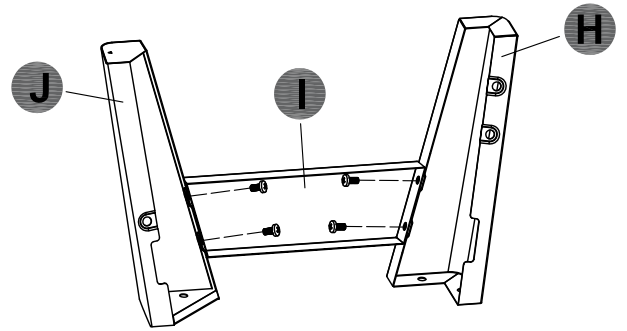
Step 1.



AA M6x15 Bolt Qty: 2 pcs

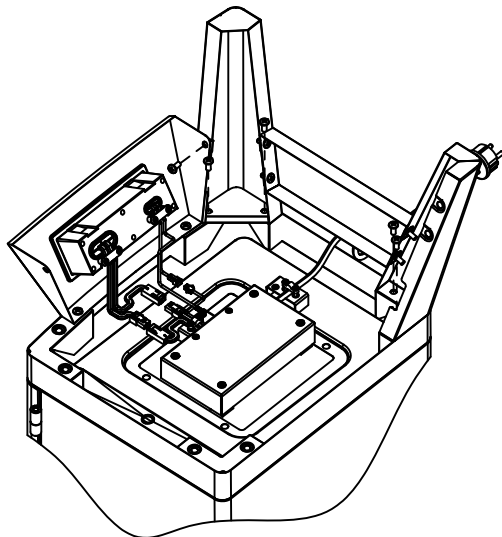
GG M4x12 Bolt Qty: 1 pc

Step 2.



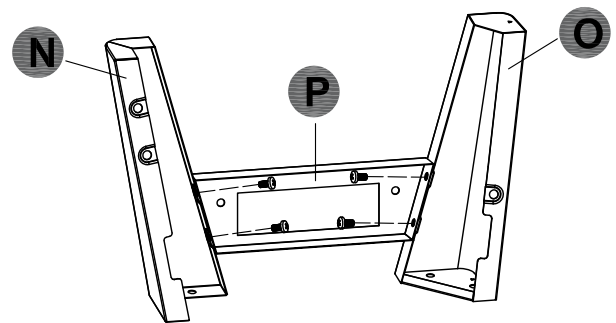
AA M6x15 Bolt Qty: 4 pcs

Step 3.



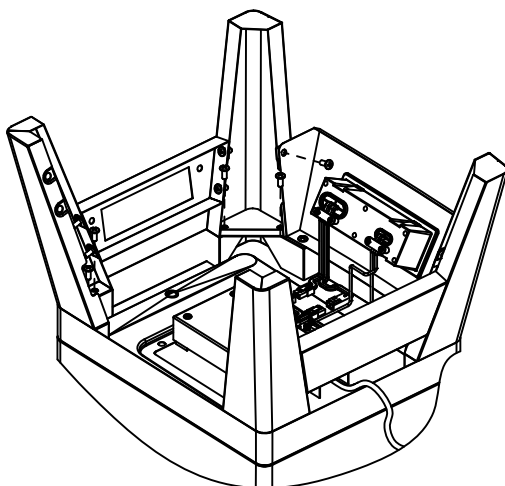
AA M6x15 Bolt Qty: 5 pcs

Step 4.



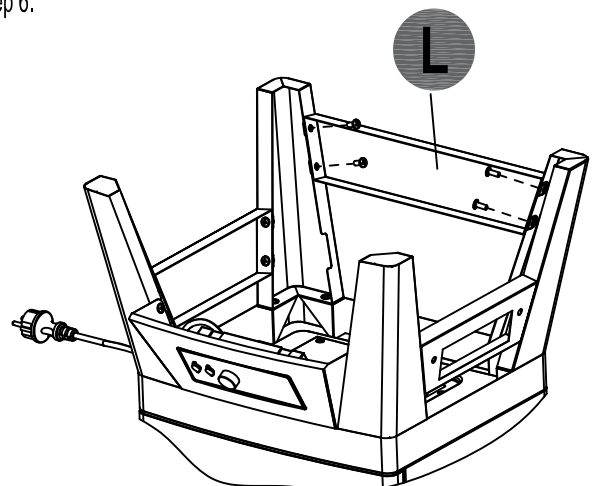
AA M6x15 Bolt Qty: 4 pcs

Step 5.



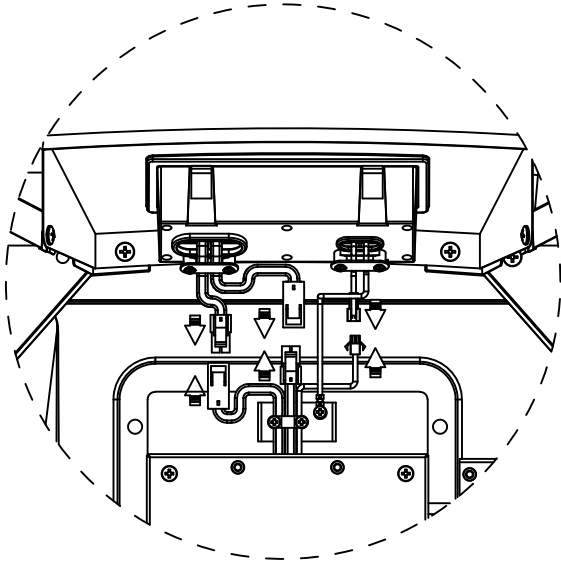
AA M6x15 Bolt Qty: 5 pcs

Step 6.

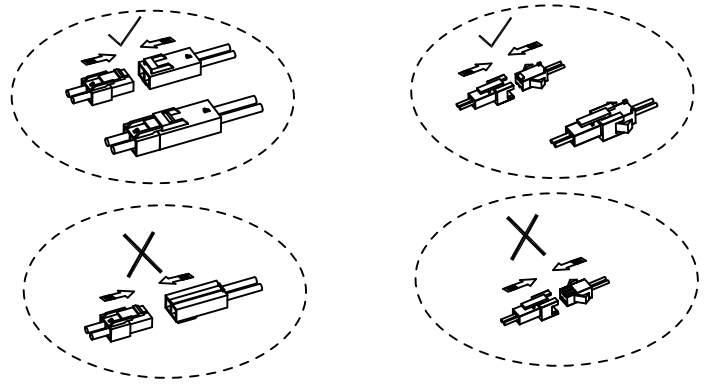


AA M6x15 Bolt Qty: 4 pcs

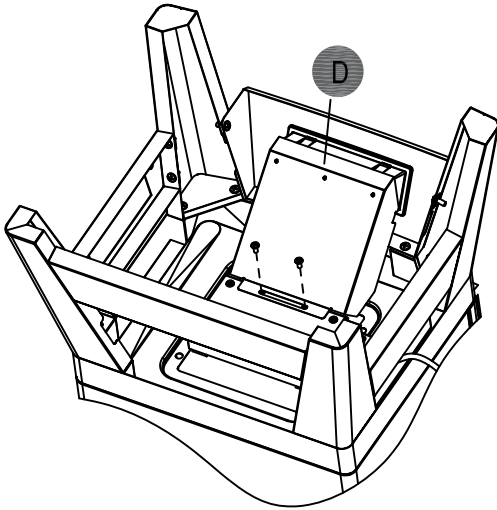
Step 7.



Step 8.

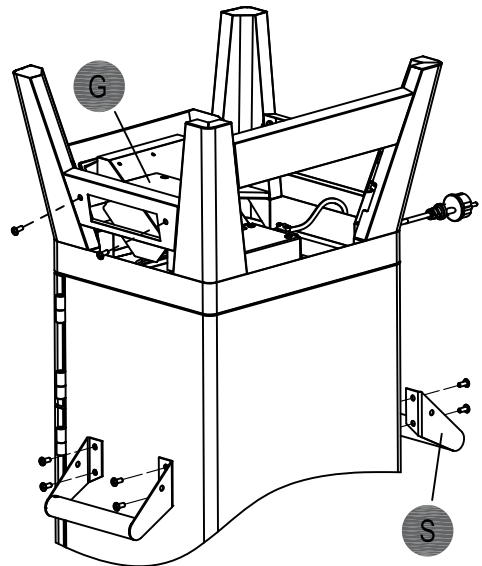


Step 9.



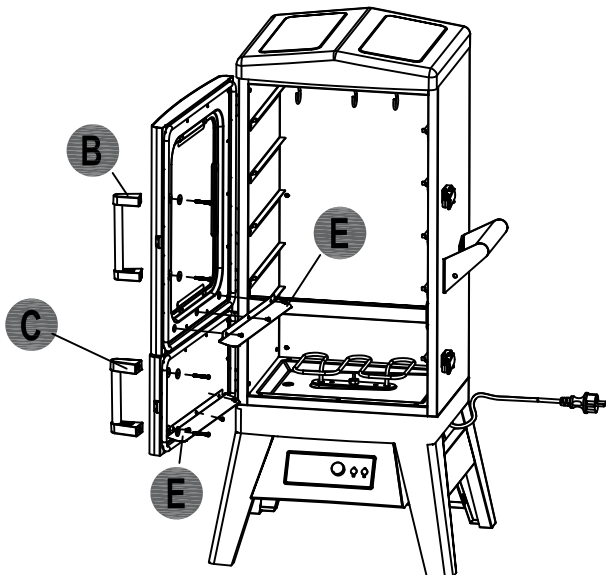
EE M5x12 Bolt (Black) Qty: 2 pcs

Step 10.



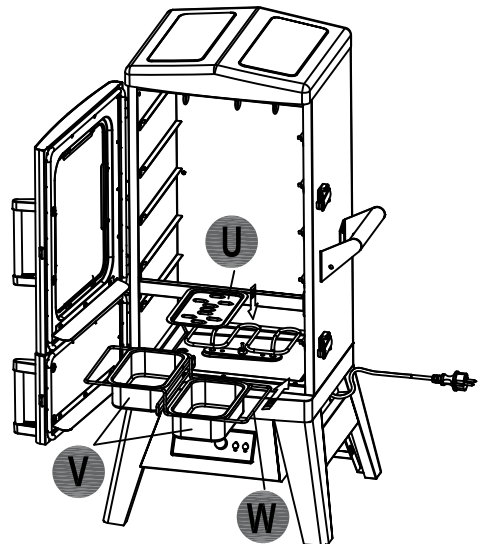
AA M6x15 Bolt Qty: 10 pcs

Step 11.

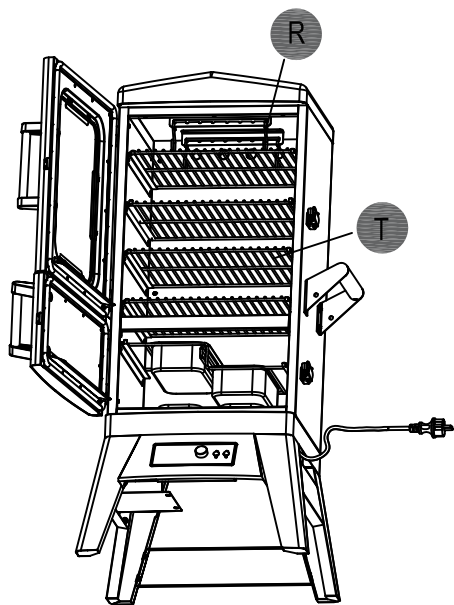


DD M5x12 Bolt Qty: 6 pcs (Silver)
 CC Flat washer Qty: 4 pcs
 BB M6x40 Bolt Qty: 4 pcs

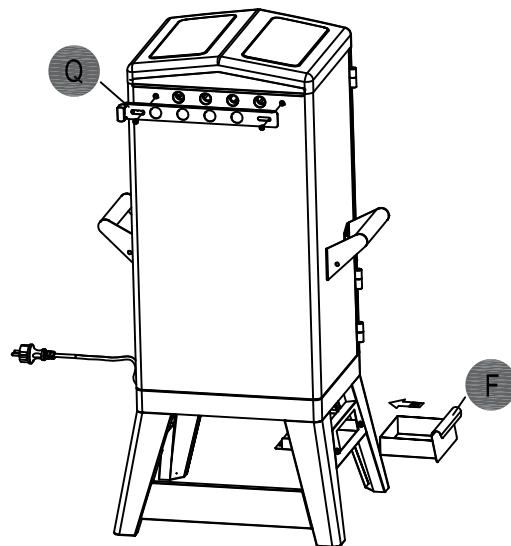
Step 12.



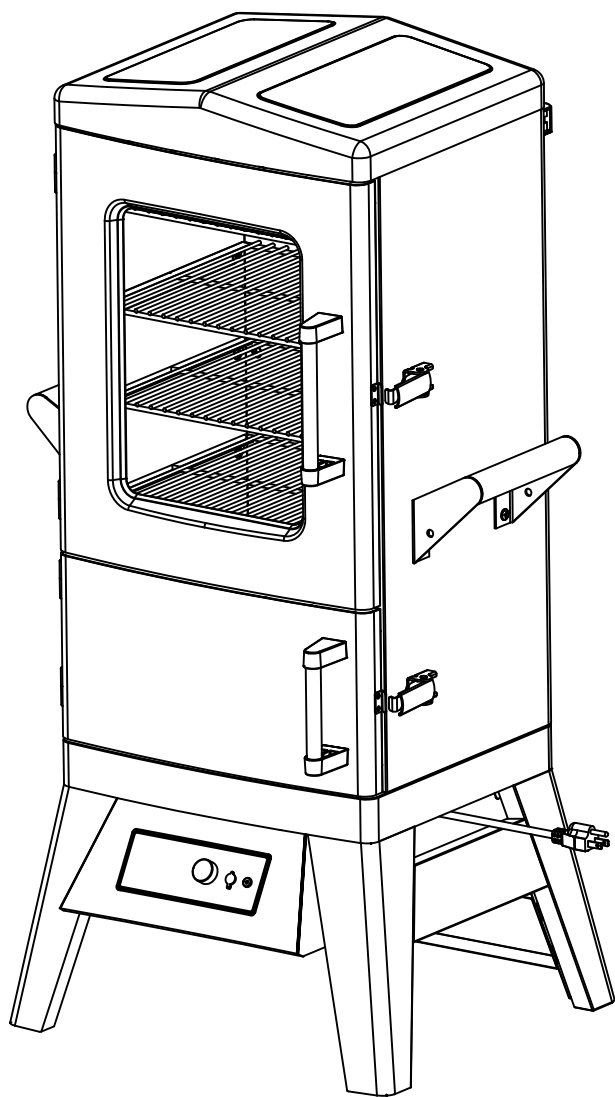
Step 13.



Step 14.

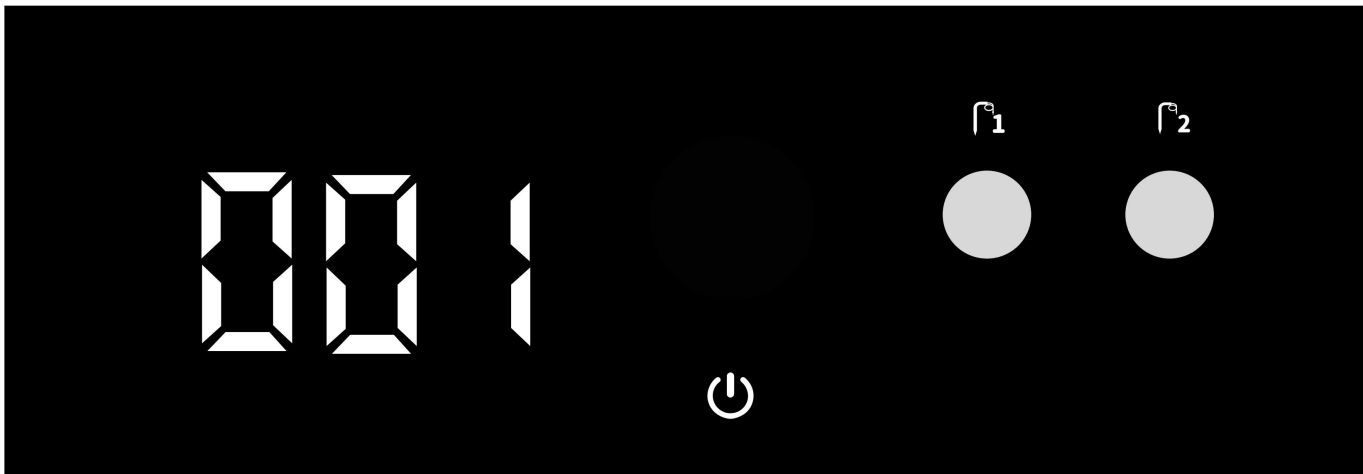


FF M5x12 Step bolt Qty: 2 pcs

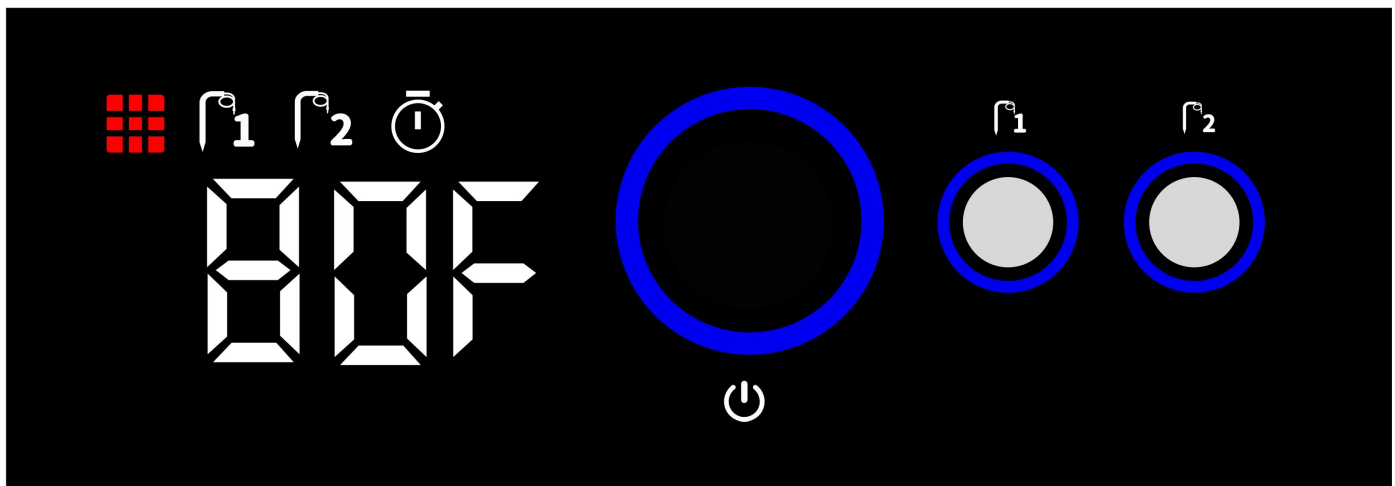


USING YOUR ELECTRIC GRILL

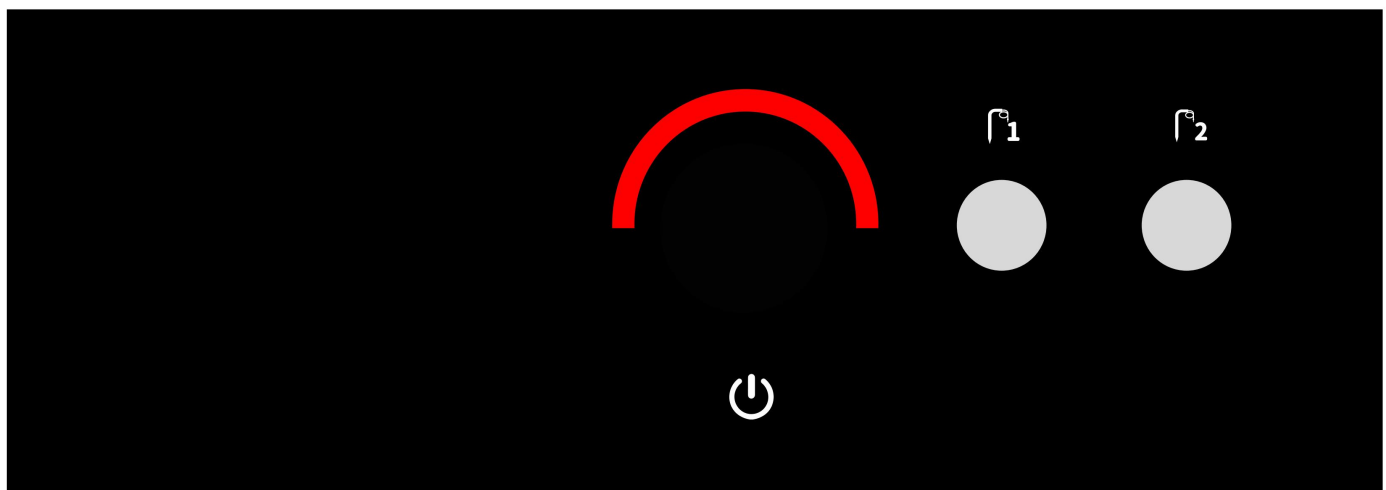
1. Plug your grill into an outdoor rated outlet. The software version will show for 3 seconds on the display before turning off.



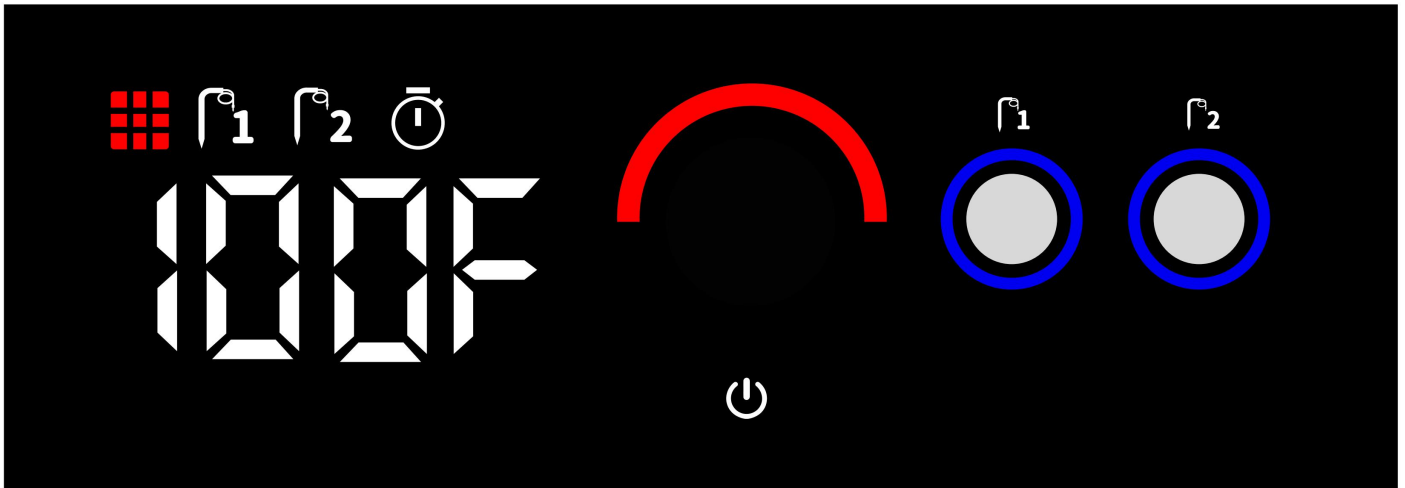
2. Press and hold the knob for 3 seconds to turn on the smoker. The current smoker temperature will be displayed. If a meat probe is inserted, the ring light of Probe 1 or Probe 2 will illuminate. If the current smoker temperature is below 100°F, the ring light will appear blue as shown in the image below.



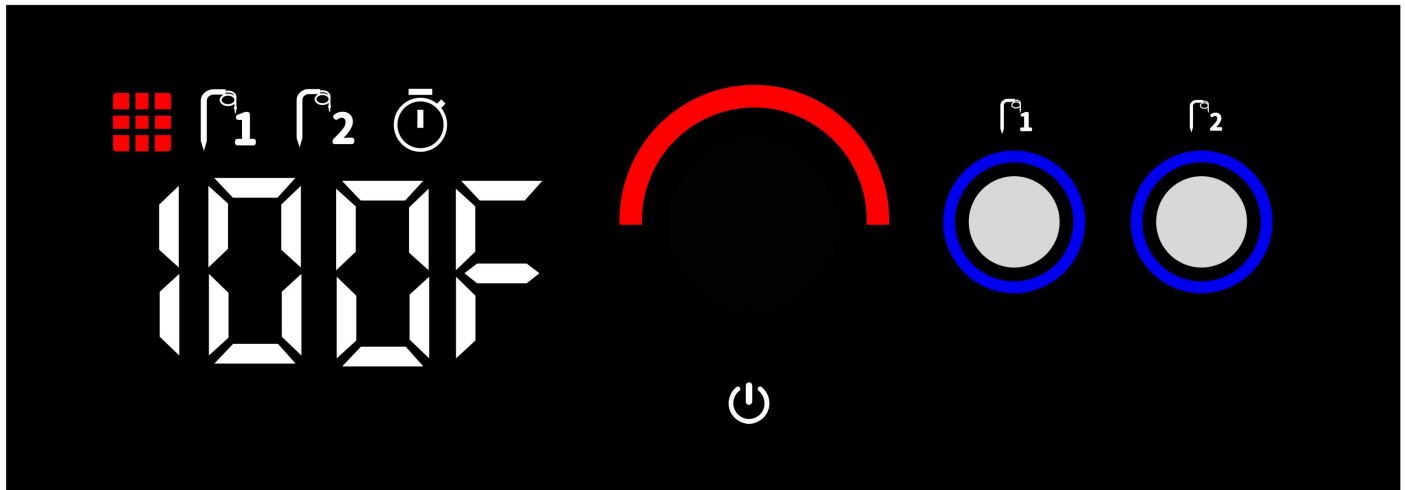
3. If the temperature of the grill is over 100°F, the knob ring light will be red. If the temperature of the grill is lower than 100°F, the knob ring light will be off.



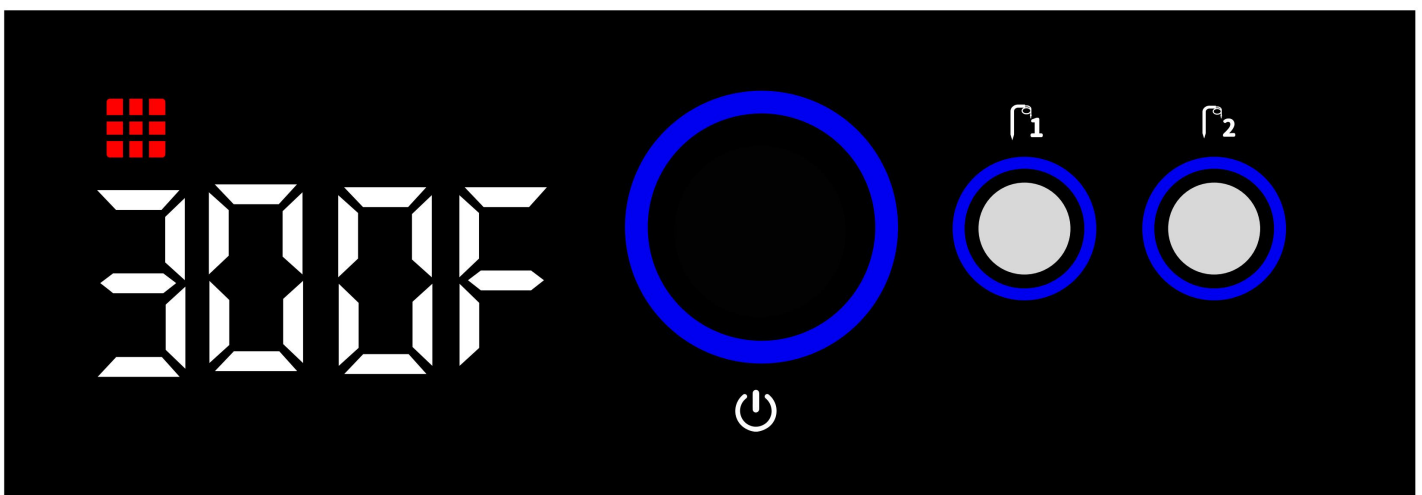
4. If the current smoker temperature exceeds 100°F, the upper half of the ring light will appear red, as shown in the image below.



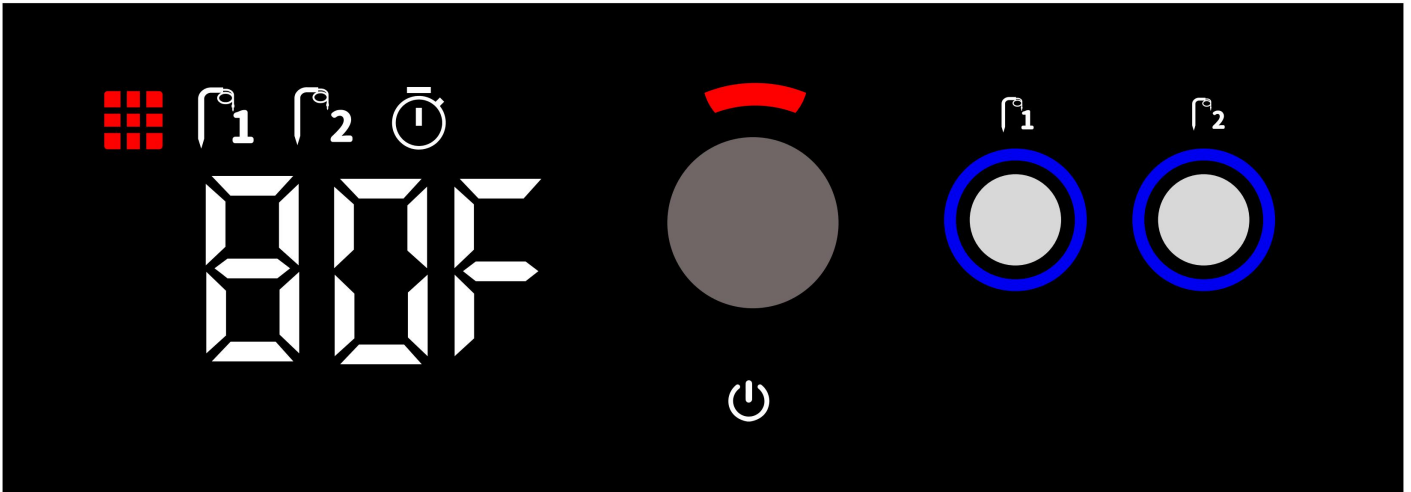
5. The numeric display area shows the smoker temperature by default. After any setting operation is completed, it will automatically return to displaying the smoker temperature.



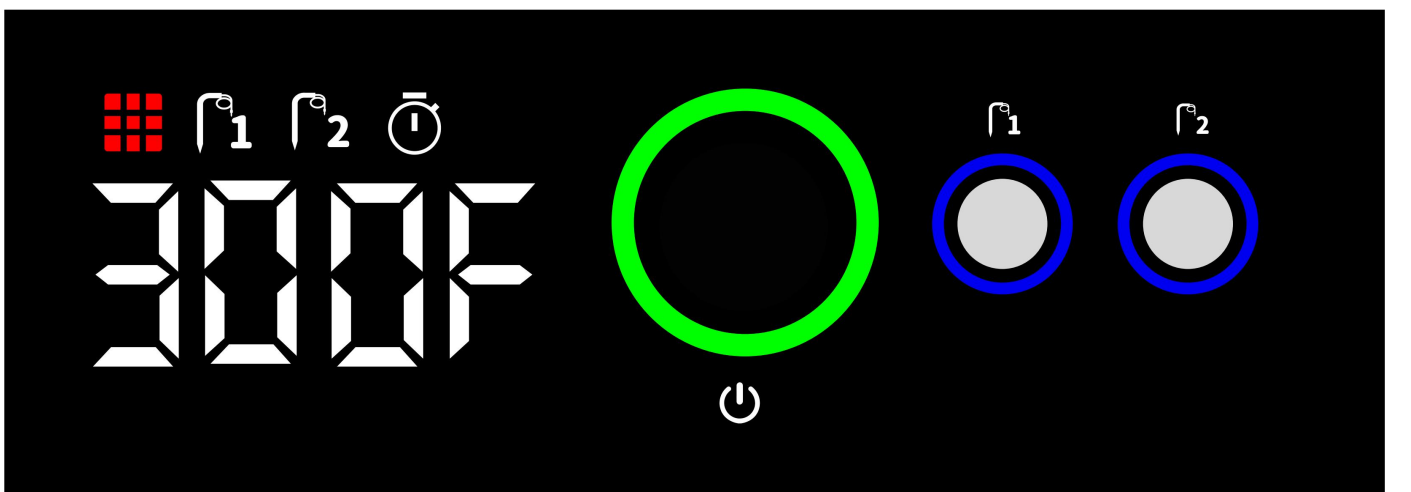
6. Rotate the knob to cycle through the smoker temperature, Probe 1, Probe 2, and timer icons. The selected icon will be highlighted in red. When the icon is red, press the knob once to enter the target temperature setting mode. The target temperature will start flashing, and you can rotate the knob to adjust the target temperature. Press the knob again to confirm the setting. The smoker temperature can be set between 100°F and 400°F. Once the smoker temperature is set, the heating element will start operating.



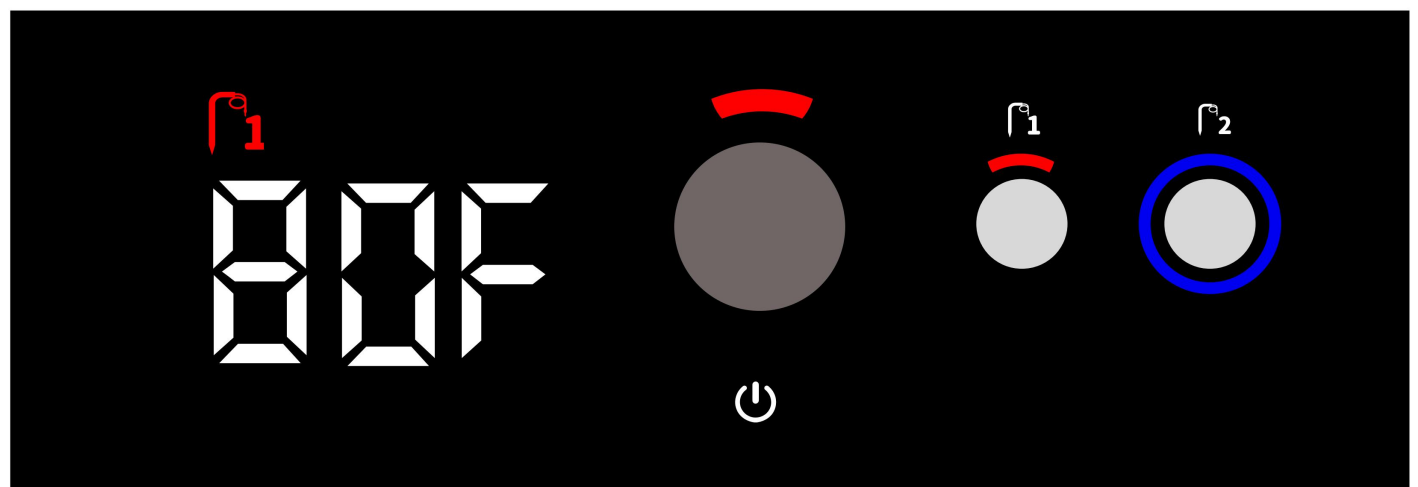
7. When the heater is operating, the ring light displays a rotating red arc.



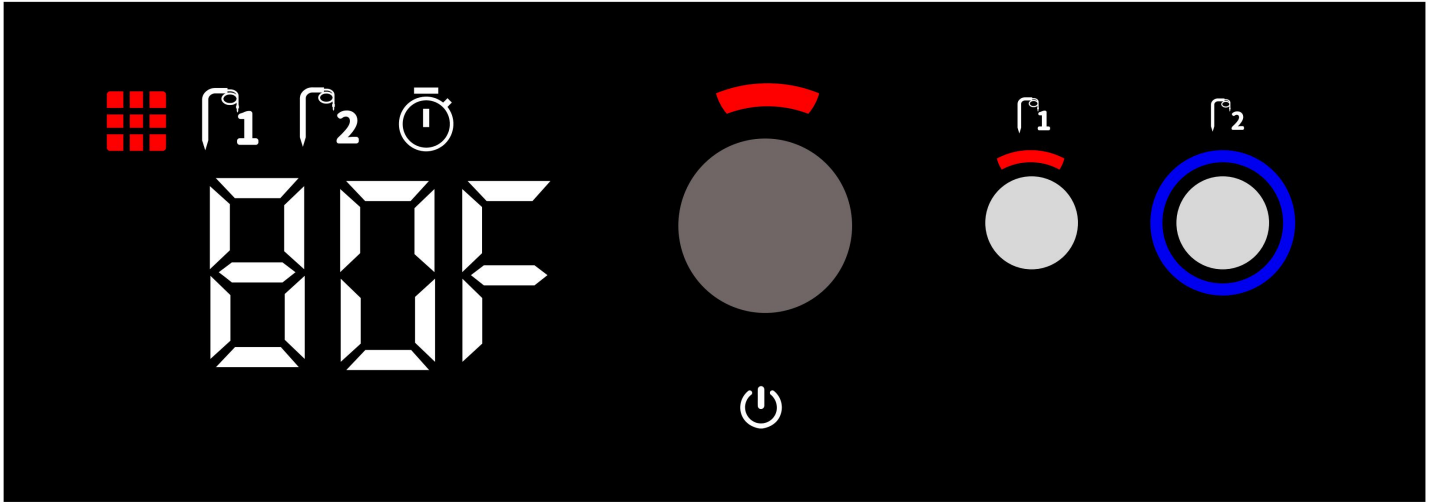
8. When the set temperature is reached, the ring light will turn green.



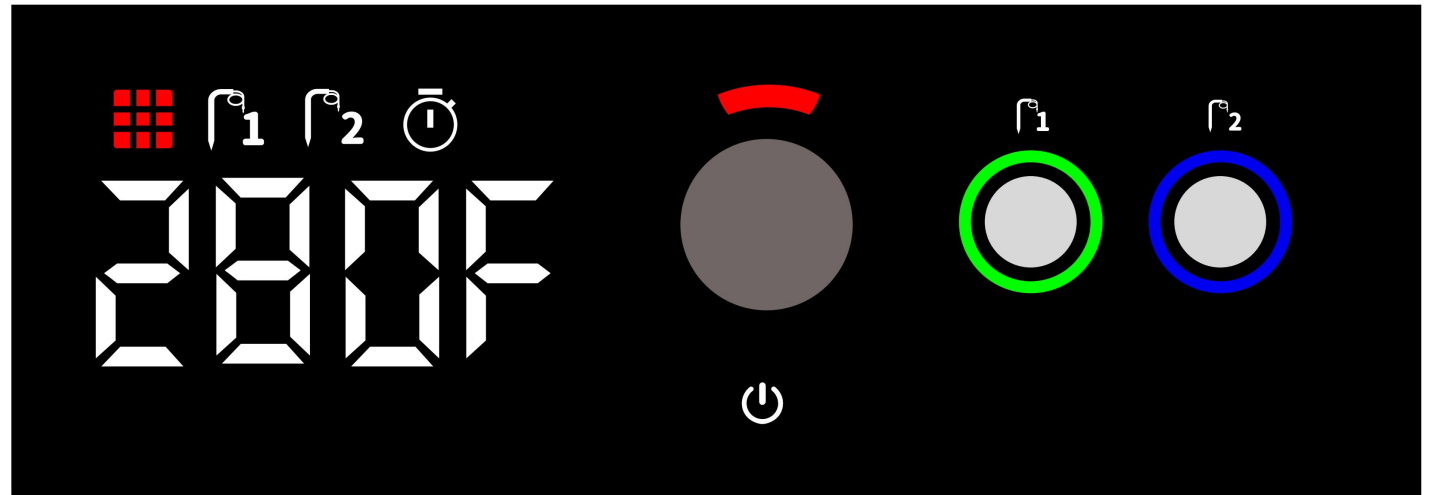
9. When switched to Meat Probe 1 or Meat Probe 2, press the knob – the meat probe icon will flash red, and the target temperature will also flash. Turn the knob to adjust the target temperature. Press the knob again to confirm the target value. The display will then automatically return to the smoker temperature.



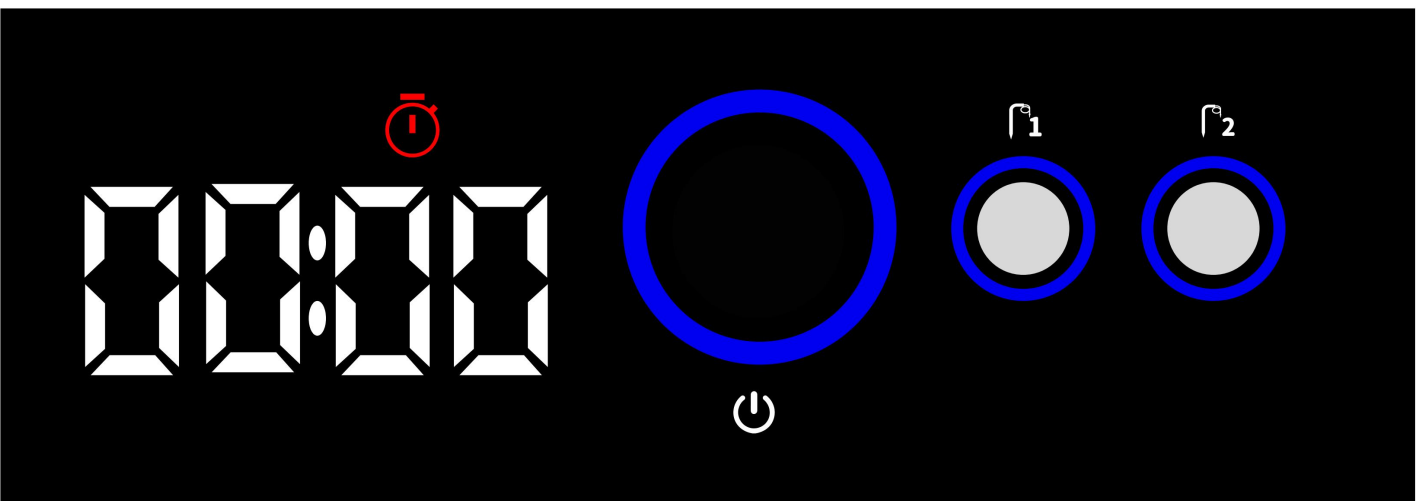
10. If a target temperature is set for a meat probe, the corresponding probe's ring light will display a rotating red arc.



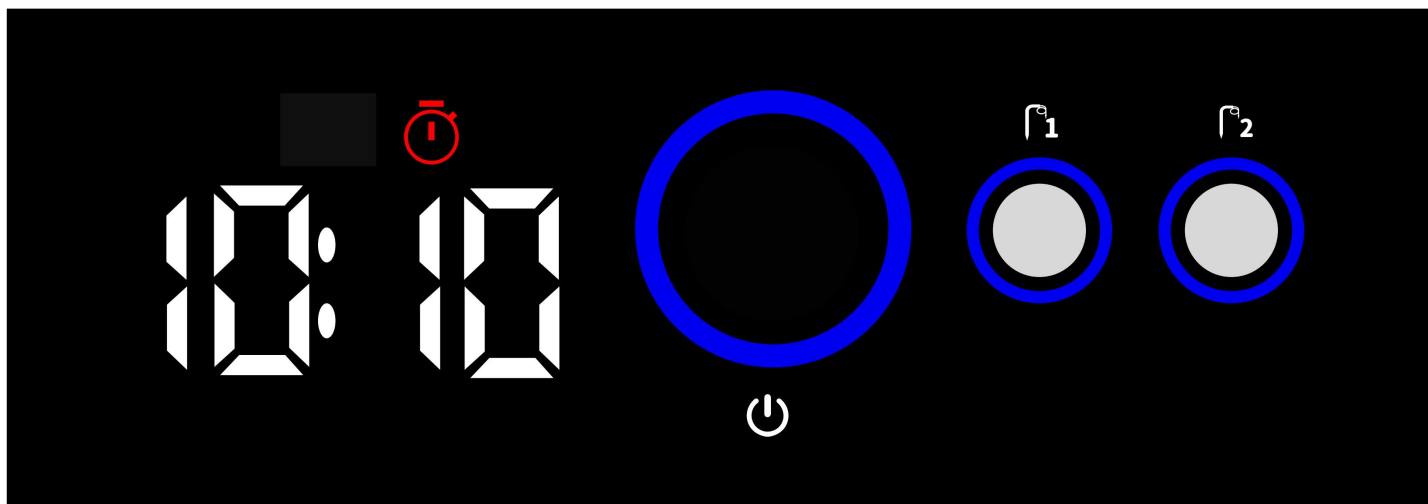
11. When the meat probe temperature reaches the target value, the corresponding probe's ring light will turn green, and the buzzer will sound 10 times.



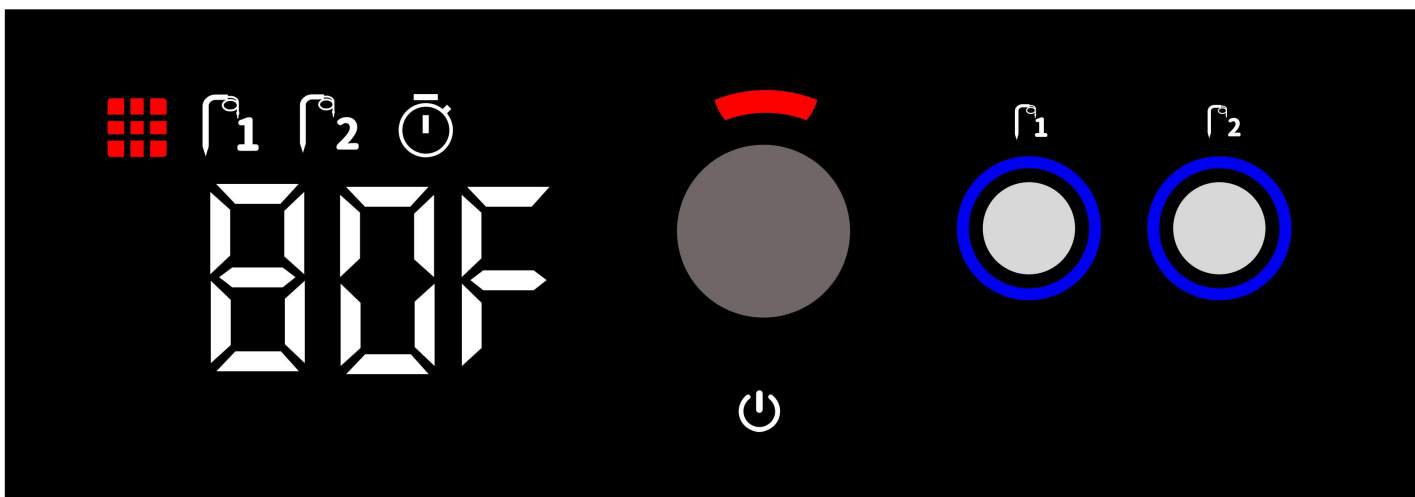
12. When the knob is turned to the timer icon, press the knob to display the time format in the numeric display area. Press the knob again to enter the setting mode.



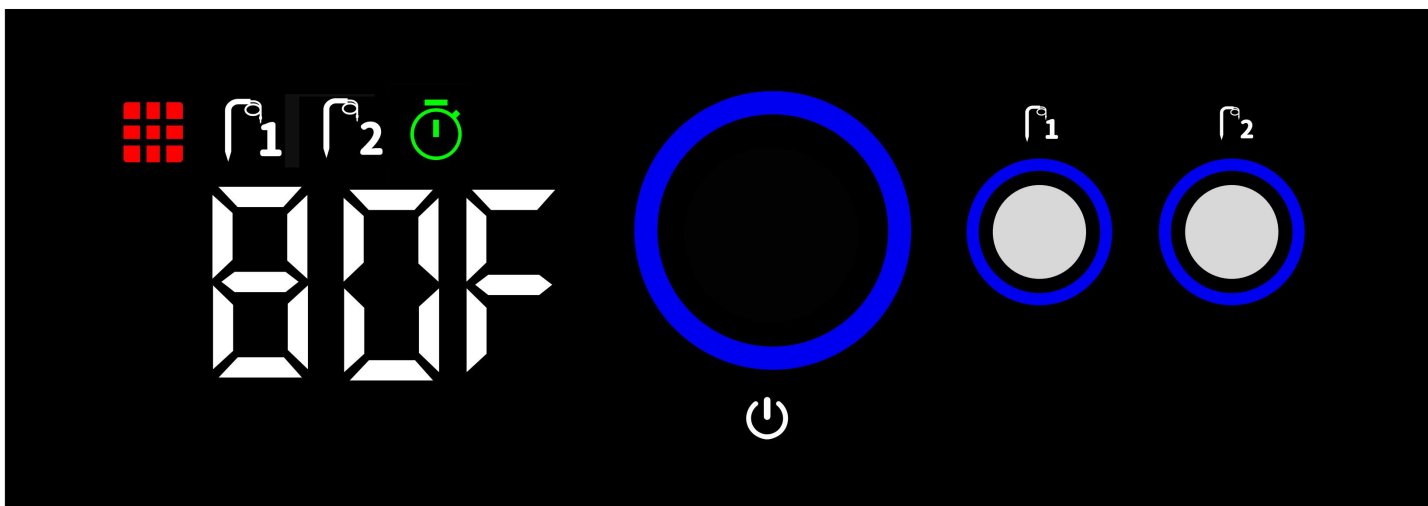
13. When the hour digits are flashing, rotate the knob to set the hour value. Press the knob to confirm the hour value and enter the minute setting. When the minute digits are flashing, rotate the knob to adjust the minute value. Press the knob again to confirm the minute value, and the countdown will begin.



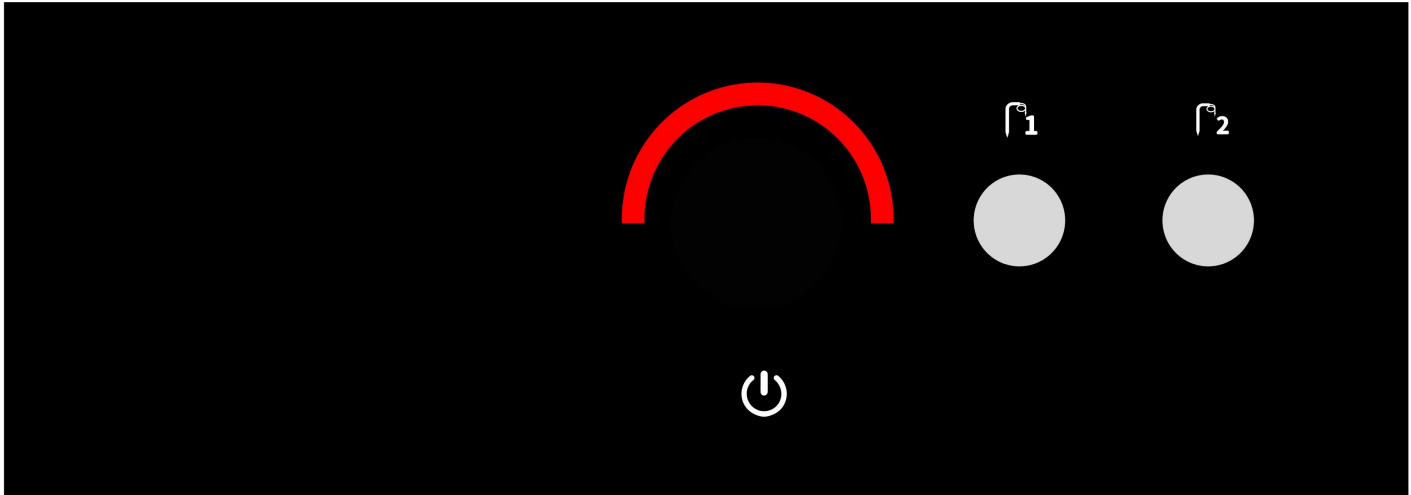
14. When the timer is counting down, the clock icon blinks slowly.



15. After the countdown ends, the buzzer will sound 10 times, the timer icon will turn green, and the timer value will flash.



16. In the powered-on state, press and hold the power knob for 3 seconds to turn off the smoker.



ERROR

ERROR	CAUSE	SOLUTION
Er1	The smoker RTD is not making the connection well or short circuit fault. (RTD(Resistance Temperature Detector))	Check if the RTD wires are properly connected or replace a new RTD.
Er2	High temperature protection (the temperature is above 500°F).	Power off, it will automatically contact alarm after the temperature has decreased.
Er3	The temperature does not exceed 150°F after 30 minutes of operation.	Replace the new RTD
Er4	Heating tube is not making the connection well.	Check if the heating tube wires are properly connected or replace with a new heating tube.

ABOUT US

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Response time: 24-48 hours

