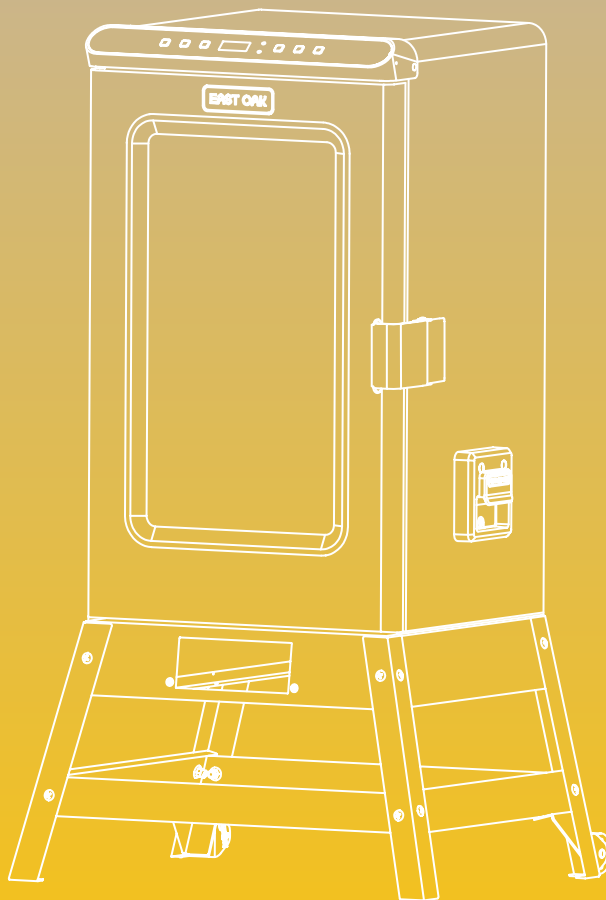


30" Digital Electric Smoker Pro Owner's Manual

MODEL:
PR30BK



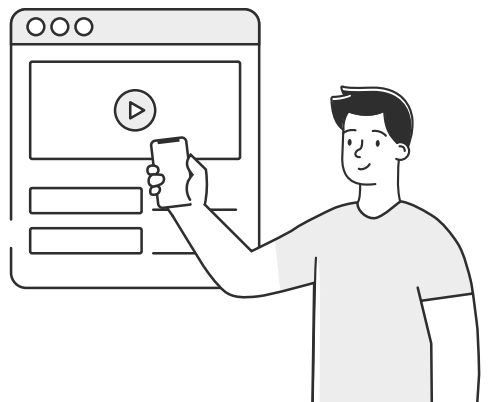
EAST OAK



Need help starting?
Scan the QR code for installation video guidance.



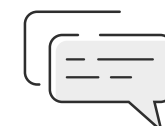
installation video



Uncover New Tricks & Join the Conversation!
Scan the QR code to access official recipes.



Questions? Comments?
Reach out to us for expert support!



✉ support@eastoak.com
🌐 eastoak.com
☎ 1-833-EAST-OAK (USA)
(1-833-327-8625) 9am-7pm EST Mon-Fri



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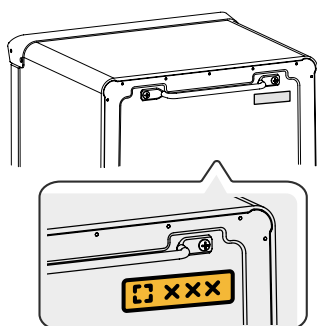
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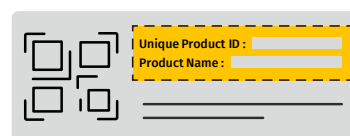
3-Y

Unlock all the perks!
Start the registration process now for a 3-year warranty.



Step 1:

Find the Unique Product ID on the product.



Step 2:

Scan the QR code within 90 days to access our registration page. Fill in the Unique Product ID and other required information as instructed.

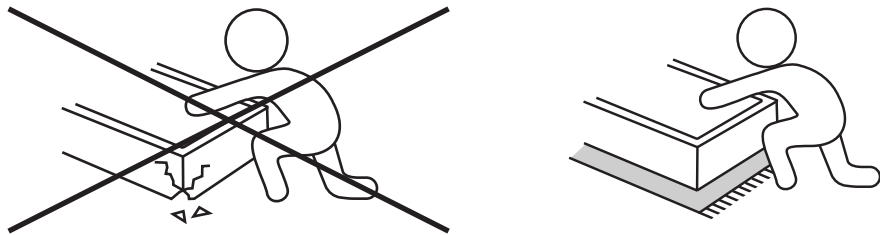
Complete the registration!



IMPORTANT INFORMATION

Please check all parts and components to ensure no damage or missing items before starting the product's construction. If you have any problems or discover any missing parts, please contact customer service at support@eastoak.com.

- Some parts may contain sharp edges. Wear protective gloves if necessary during assembly.
- Use the lowest power setting on power tools to avoid damaging parts.
- Assemble on a soft surface, like a drop sheet or rug, to prevent scratches.
- **If you find any screws missing, please contact customer service immediately.**



DANGER CARBON MONOXIDE HAZARD.

- Burning wood produces carbon monoxide, which can cause death.
- **DO NOT** burn wood chips inside homes, tents, garages, or any enclosed areas.
- Use only outdoors where it is well-ventilated.

CAUTION

- Do not use sharp or pointed tools to clean the smoker.
- Do not use abrasive oven cleaners, steel wool, or metal brushes to clean porcelain grates or smoker bodies. They will damage the finish.
- Only replace damaged parts with parts provided directly by the manufacturer. Do not attempt to repair damaged parts.

WARNINGS AND IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE

General Safety Precautions

Setup

- Do not plug in the smoker until fully assembled and ready for use.
- Do not use the smoker during an electrical storm.
- It is recommended to keep children and pets away from smokers.
- Using accessory attachments not recommended by the manufacturer may cause injury.
- Use this appliance only as intended. This unit is for OUTDOOR HOUSEHOLD use only and NOT for commercial use.
- This unit must not be used as a heater (see carbon monoxide warning on cover/page 2).
- The smoker box is designed for wood chips only. Do not use wood chunks or pellets. NEVER use charcoal inside the smoker or smoker box, as this can cause fire, unsafe conditions, and damage.

Positioning

- Do not place the smoker on or near a hot gas or electric burner or in a heated oven.
- To prevent splashing or falling into water, do not use the smoker within 10 feet of a pool, pond, or other body of water.
- Never use it inside enclosed areas, such as garages, buildings, or tents.
- Do not operate under overhead construction, such as roof coverings, carports, awnings, or overhangs.
- Use the unit on a level, non-combustible stable surface such as dirt, concrete, brick, or rock.
- The unit **MUST** be on the ground. Do not place it on tables or counters. Avoid moving it across uneven surfaces.
- Keep the unit at least 36" (92 cm) away from walls or railings.
- Do not use or store gasoline, kerosene, or other flammable liquids within 20' (6 m) of the smoker when in use.
- Keep the smoker and electric controller dry and out of the rain at all times.

Use

- **Surfaces may be hot; avoid touching hot surfaces with any part of your body.**
- Use long barbecue utensils and protective gloves when adding or removing food to avoid burns.
- Never leave the smoker unattended when it is on.



WARNINGS AND IMPORTANT SAFEGUARDS

- Do not use glass, plastic, or ceramic cookware inside the smoker.
- Do not leave wood ashes in the smoker box. Empty it after each use and dispose of cold ashes by placing them in aluminum foil, soaking them with water, and discarding them in a non-combustible container.

Cords

- Use only with a GFCI (Ground Fault Circuit Interrupter) protected circuit and only on a properly grounded outlet.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- To protect against electrical shock, do not immerse the cord, plugs, controller, or heating element in water or any other liquid. Keep the plug off the ground and dry.
- Do not let the cord hang over the edge of a table or counter, and do not let it touch hot surfaces.
- Never remove the grounding plug or use it with an adapter having only two prongs
- To disconnect, turn the control panel "OFF" and remove the plug from the outlet.
- If a longer detachable power-supply or extension cord is used: (1) the cord's marked electrical rating must be at least as high as the appliance's rating, and (2) the cord must be arranged to avoid draping over counters or portable surfaces where it can be pulled by children or cause trips. The extension cord must be a grounding-type 3-wire cord.

Other

- Do not use water or liquid sprays to clean the product without first unplugging the electric controller and removing the heating element.
- Keep a fire extinguisher accessible during operation.
- Allow it to cool before putting on or taking off parts.
- This smoker produces a lot of smoke when using wood chips. Smoke may escape through seams and blacken the smoker's interior. This is normal.

WARNING

- This manual contains important information necessary for the proper and safe use of this unit.
- Read and follow all warnings and instructions before using smoker and during use.
- Keep this manual for future reference. Some parts may have sharp edges—handle with care.
- Failure to follow all manufacturer's safeguards could result in serious personal injury or property damage.
- Read and follow all information and safeguards in this guide before assembling or operating the smoker.
- Roll the smoker only on smooth surfaces. Never roll it up or down stairs or on uneven ground, as this may damage the smoker or cause injury.



DANGER **Extension Cord Use**

DO NOT USE 16 OR 18 GAUGE EXTENSION CORDS.

MISUSE COULD CAUSE DAMAGE TO HOUSEHOLD WIRING AND CAUSE A FIRE

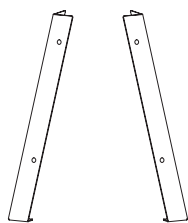
For best smoker performance, using an extension cord is not recommended. If you must use an extension cord, the following is required for your safety:

- Use only an outdoor type with a 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 two or more extension cords together.
- Keep connections dry and off the ground.
- Do not let the cord hang over the edge of a table top or other items where it can be pulled by children or tripped over.

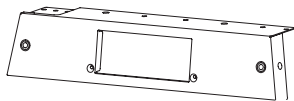
Ground Fault Interrupter:

- 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 GFI protection.
- Do not plug this appliance into an indoor circuit.

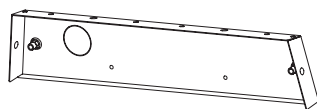
PARTS LIST



Front Legs
A X 2 PC



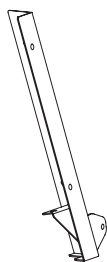
Front Panel
B X 1 PC



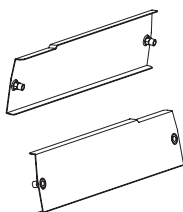
Rear Connecting Plate
C X 1 PC



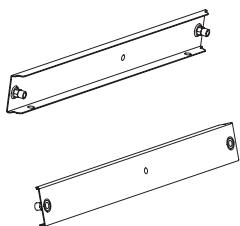
Left Rear Leg
D X 1 PC



Right Rear Leg
E X 1 PC



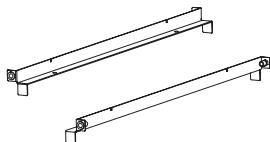
Left and Right Upper Bars
F X 2 PC



Left and Right Middle Bars
G X 2 PC



Front and Rear Middle Bars
H X 2 PC

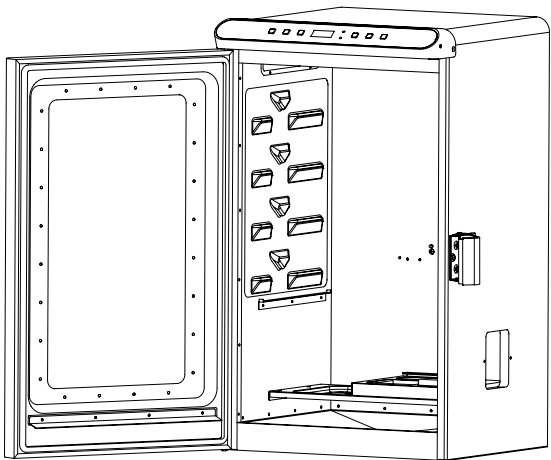


Left and Right oil box strips
I X 2 PC

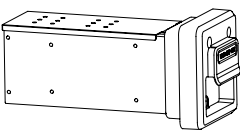


Oil Tank Baffle
J X 1 PC

PARTS LIST



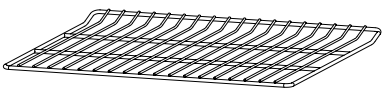
Smoker Assembly
K X 1 PC



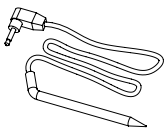
Smoker Box
O X 1 PC



Water Pan
P X 1 PC



Cooking Rack
R X 4 PCS



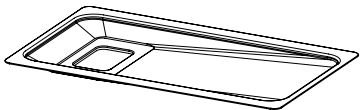
Meat Probe
W X 1 PC



Back Handle
L X 1 PC



Grease Tray
M X 1 PC



Drip Pan
Q X 1 PC

PARTS LIST



M6*16 Screw
1 X 24 PCS + Spare X 2



M6 Flange Nut
2 X 2 PCS



TM4*12 Screw
3 X 4 PCS



FM4*12 Screw
4 X 2 PCS



Axle Kit
5 X 2 PCS



Type B Pin
6 X 2 PCS

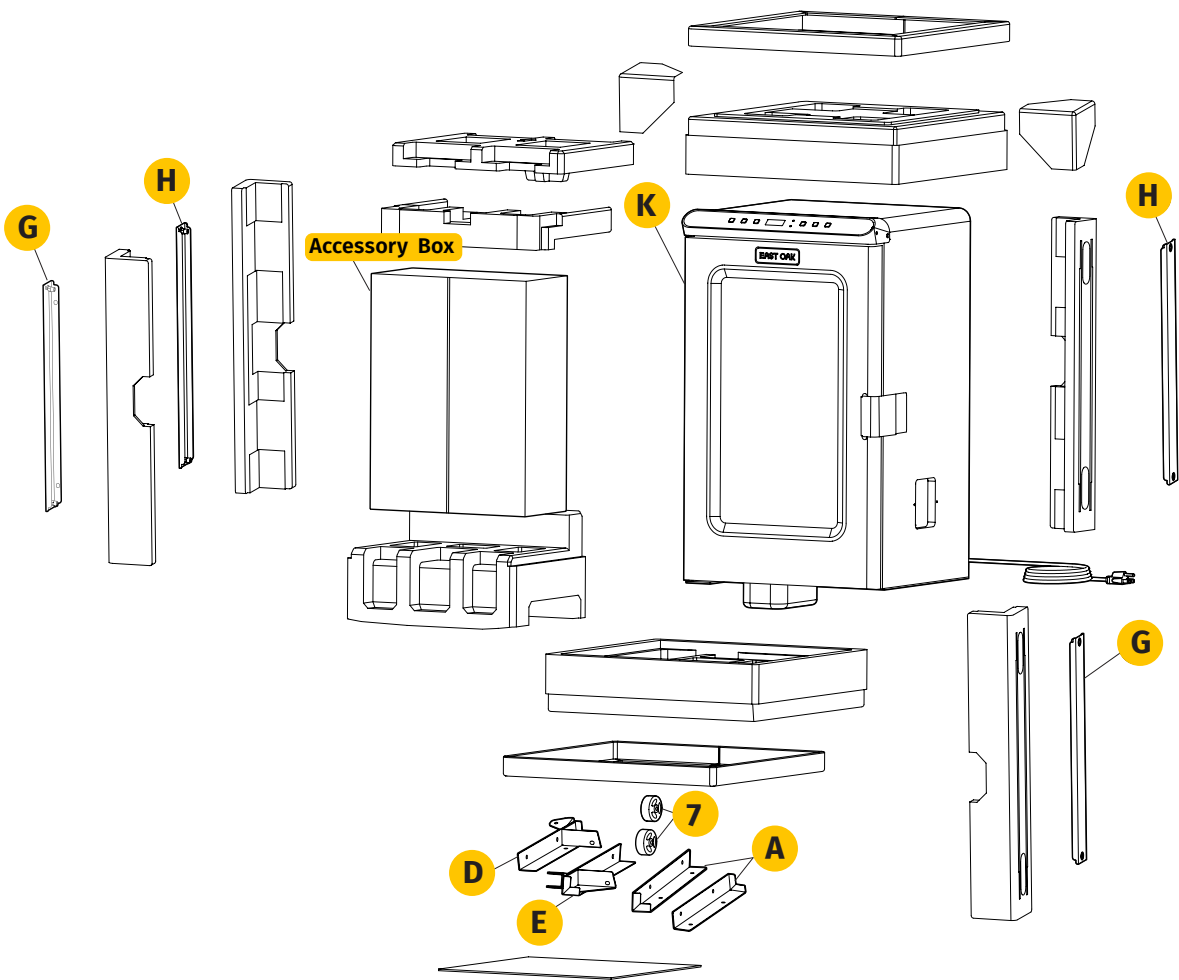


Wheel Kit
7 X 2 PCS

WHAT’S IN THE BOX

- 15 X Smoker Stand Assembly
- 1 X Smoker Assembly
- 1 X Back Handle
- 1 X Grease Tray
- 1 X Smoker Box
- 1 X Water Pan
- 1 X Drip Pan
- 4 X Cooking Racks
- 1 X Accessory Kit
- 1 X Owner’s Manual

PACKAGING DIAGRAM



ITEM NO.	QUANTITY	DESCRIPTION	ITEM NO.	QUANTITY	DESCRIPTION
G	2	Left and Right Middle Bar	D	1	Left Rear Leg
H	2	Front and Rear Middle Bar	7	2	Wheel Kit
/	1	Accessory Box	E	1	Right Rear Leg
K	1	Main Component	A	2	Front Leg

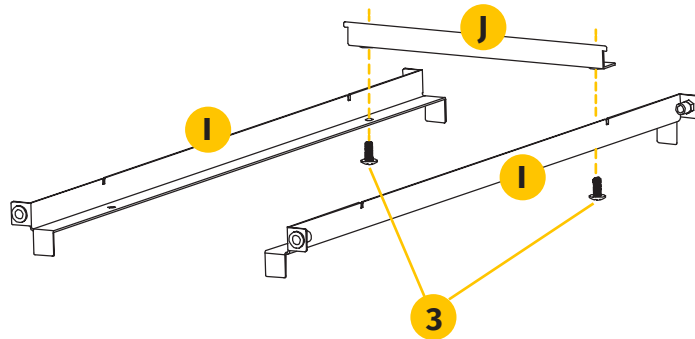


TIPS:

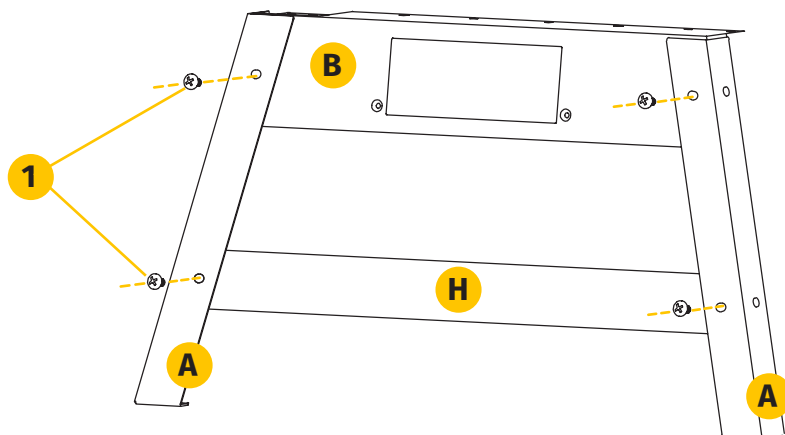
1. **Parts (G x2, H x2)** are located in the foam support bars on the sides.
2. **Parts (A x2, D, E, 8)** are located under the foam at the bottom of the box.
3. The rest are in the accessory box inside **the main body (K)**.

STAND INSTALLATION

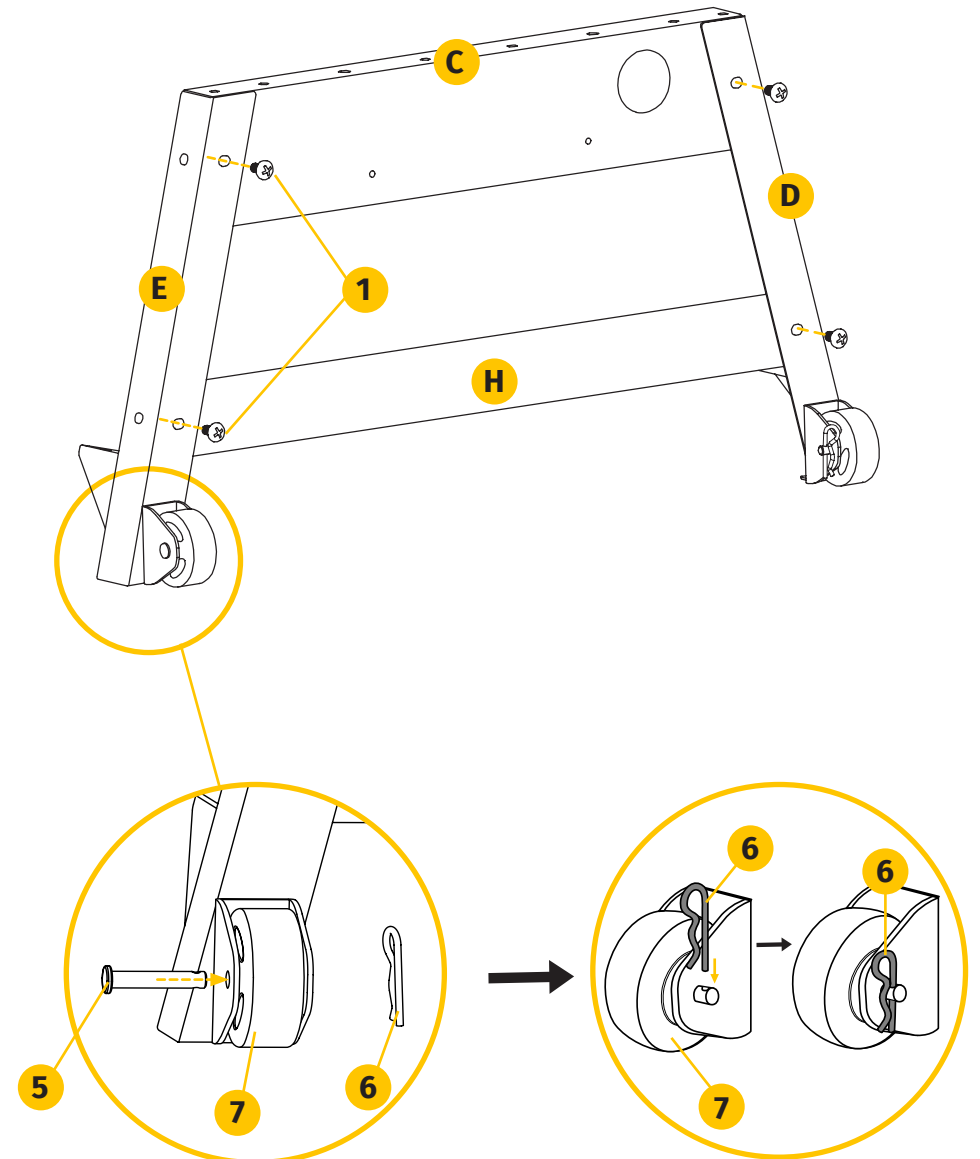
- 1 Secure the left grease tray strip and right grease tray strip (I) to the fuel tank baffle (J), and tighten screw ③ with a screwdriver.



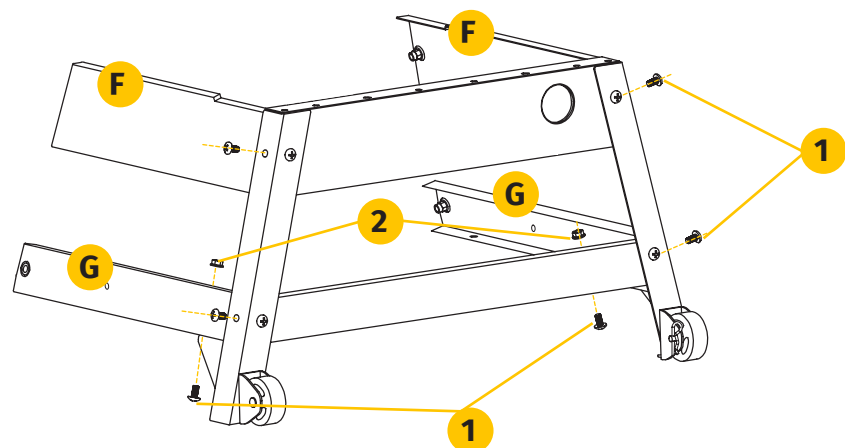
- 2 Secure the left front leg and right front leg (A) to the front panel (B) and front middle bar (H), then tighten screw ① with a screwdriver.



- 3 Secure the left rear leg (D) and right rear leg (E) to the rear connecting plate (C) and Rear Middle Bar (H) as shown in the illustration. Continue tightening screw ① with a screwdriver. Then proceed to install the wheel kit.

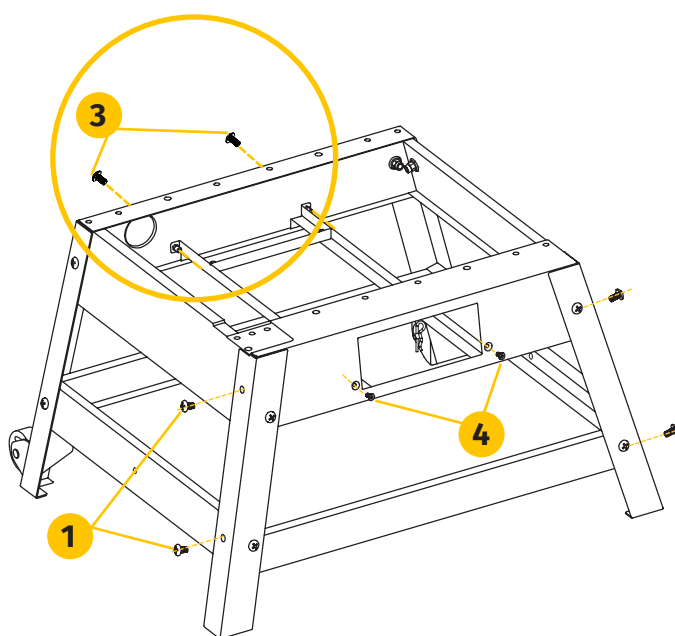


4 Place the Left Upper Bar and Right Upper Bar (E) onto the assembled parts, then secure the Left Center Side Bar and Right Center Side Bar (G) to the assembled parts as well. Use a screwdriver to tighten screws ① as shown in the figure to ensure the parts are securely connected.

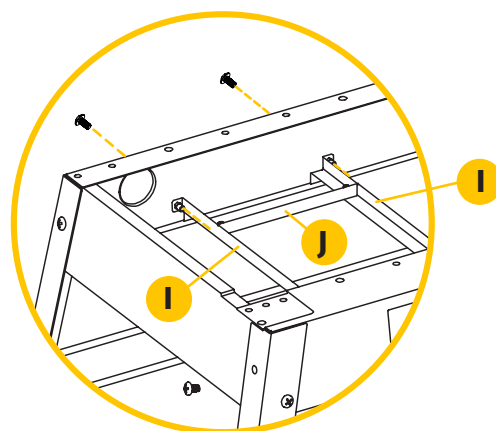


- ① X 6 PCS
- ② X 2 PCS

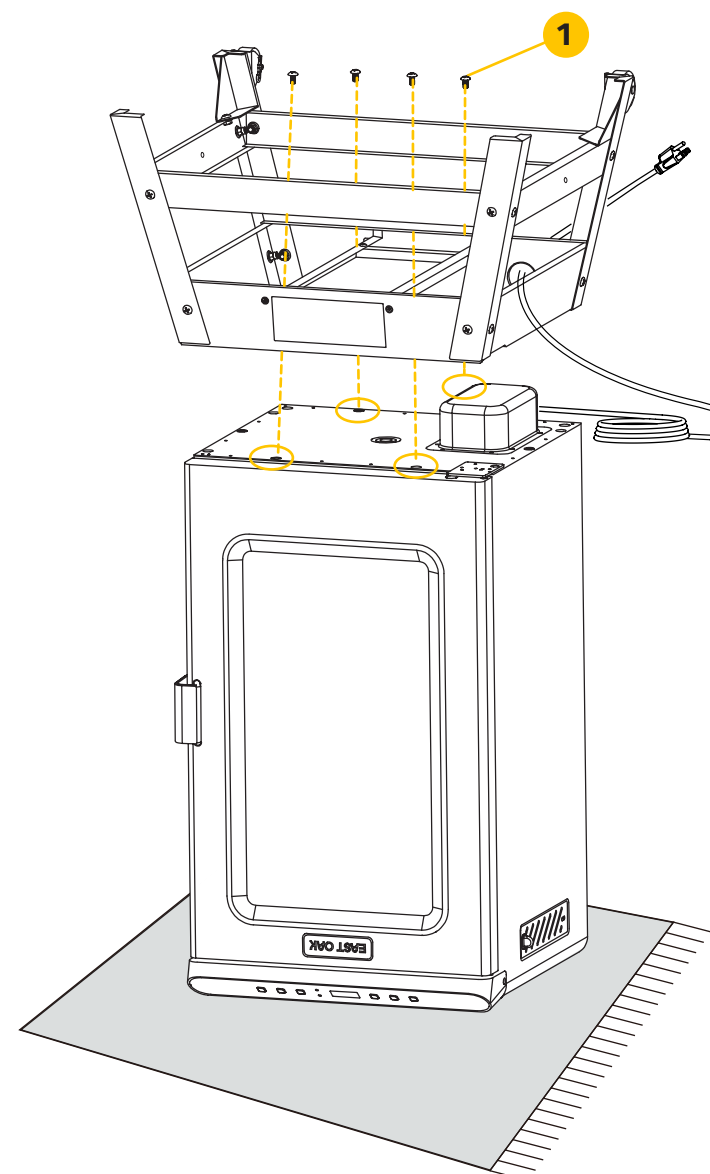
5 Assemble the components completed in Step 1 with those completed in Steps 2 and 4.



- ① X 4 PCS
- ④ X 2 PCS
- ③ X 2 PCS



6 After laying down cardboard or a mat on the ground, flip the entire machine 180 degrees. Align the smoker stand with the holes, and tighten the screws to secure it.

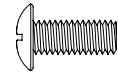


- ① X 4 PCS

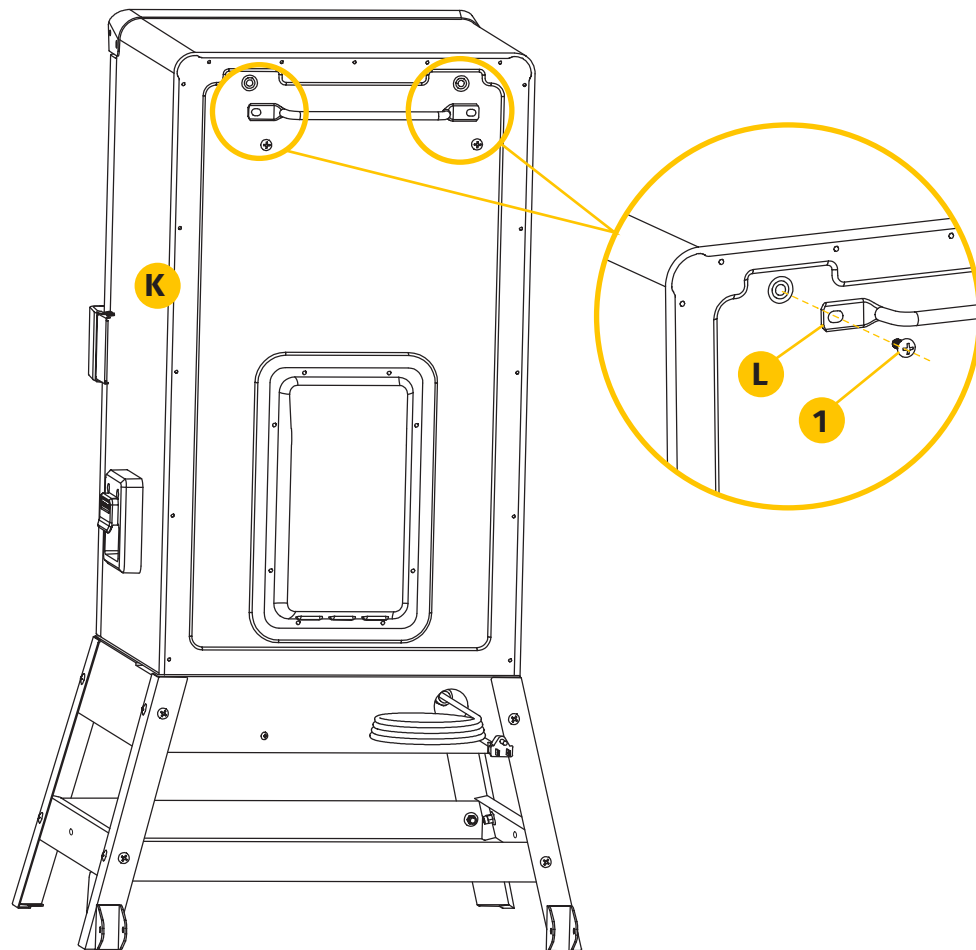
TIP: Before installing the tripod, thread the power cord through the hole in the Rear Connecting Plate.

SMOKER ASSEMBLY INSTRUCTIONS

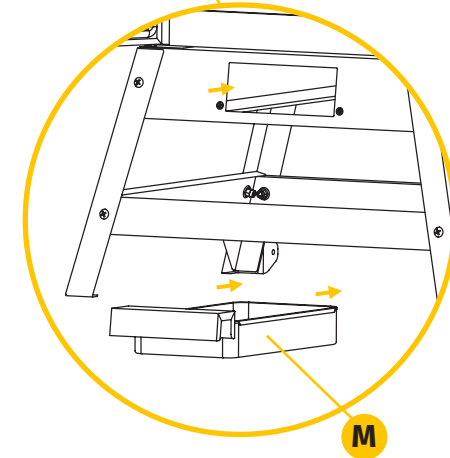
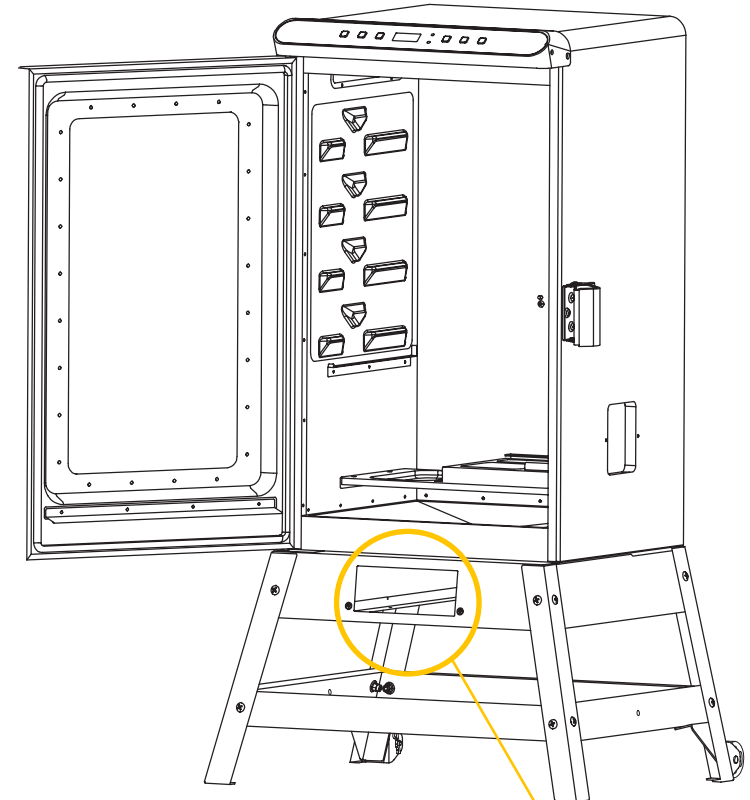
- 1 Stand the smoker upright, and install the handle (L) on the back of the smoker with two M6*16 screws (1).



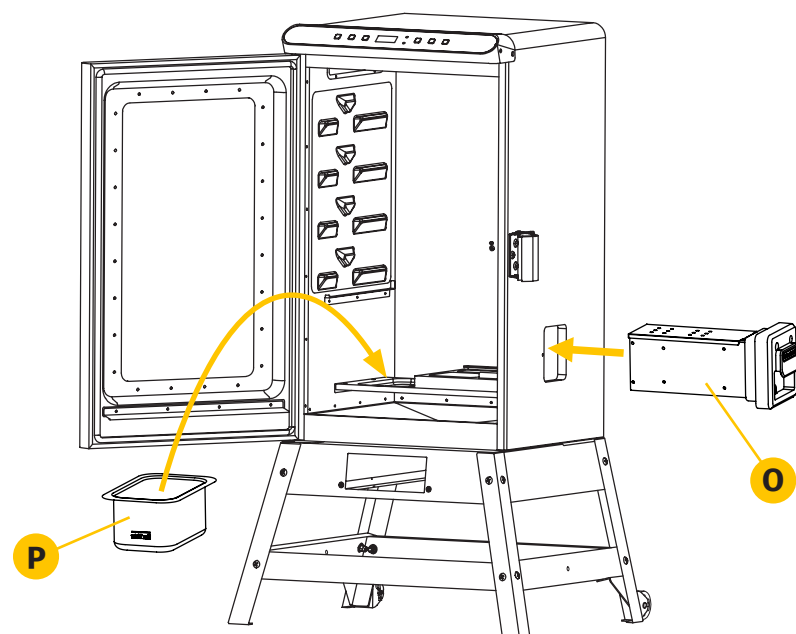
1 X 2 PCS



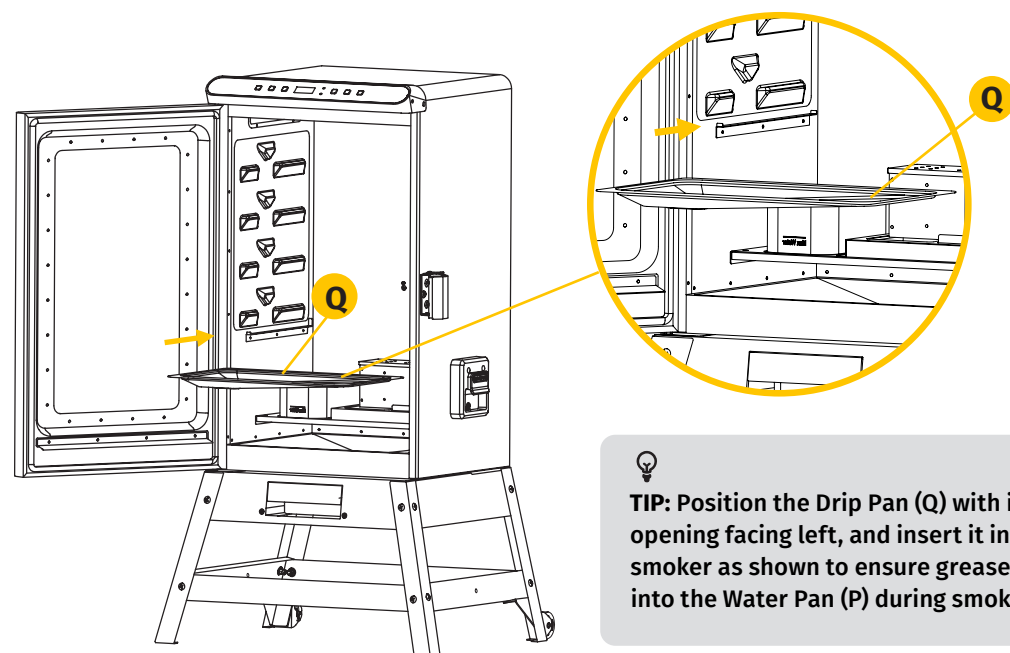
- 2 Push the grease tray into the installation position between the right and left decorative plates. The grease tray should snap into place when fully inserted.



3 Put the water pan and smoker box into the corresponding position.

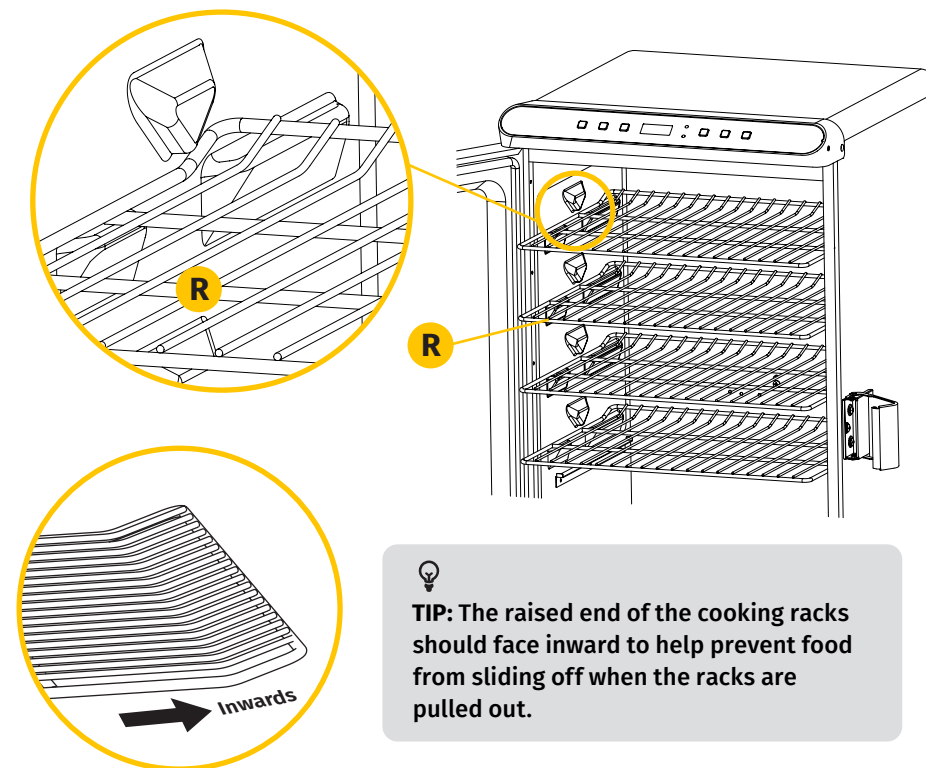


4 Put drip pan into the brackets on both sides of the smoker chamber.



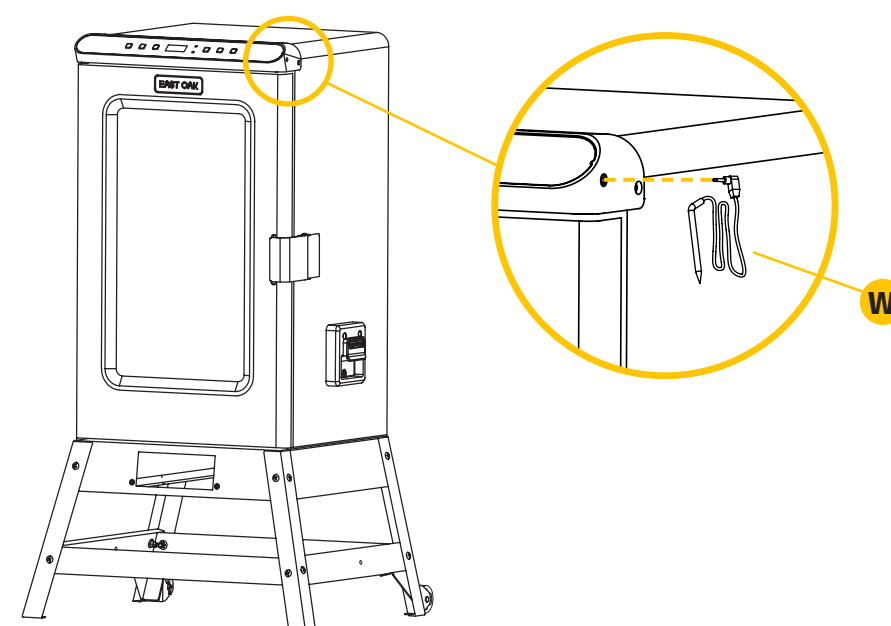
TIP: Position the Drip Pan (Q) with its opening facing left, and insert it into the smoker as shown to ensure grease drips into the Water Pan (P) during smoking.

5 Put cooking racks into the brackets on both sides of the smoker.

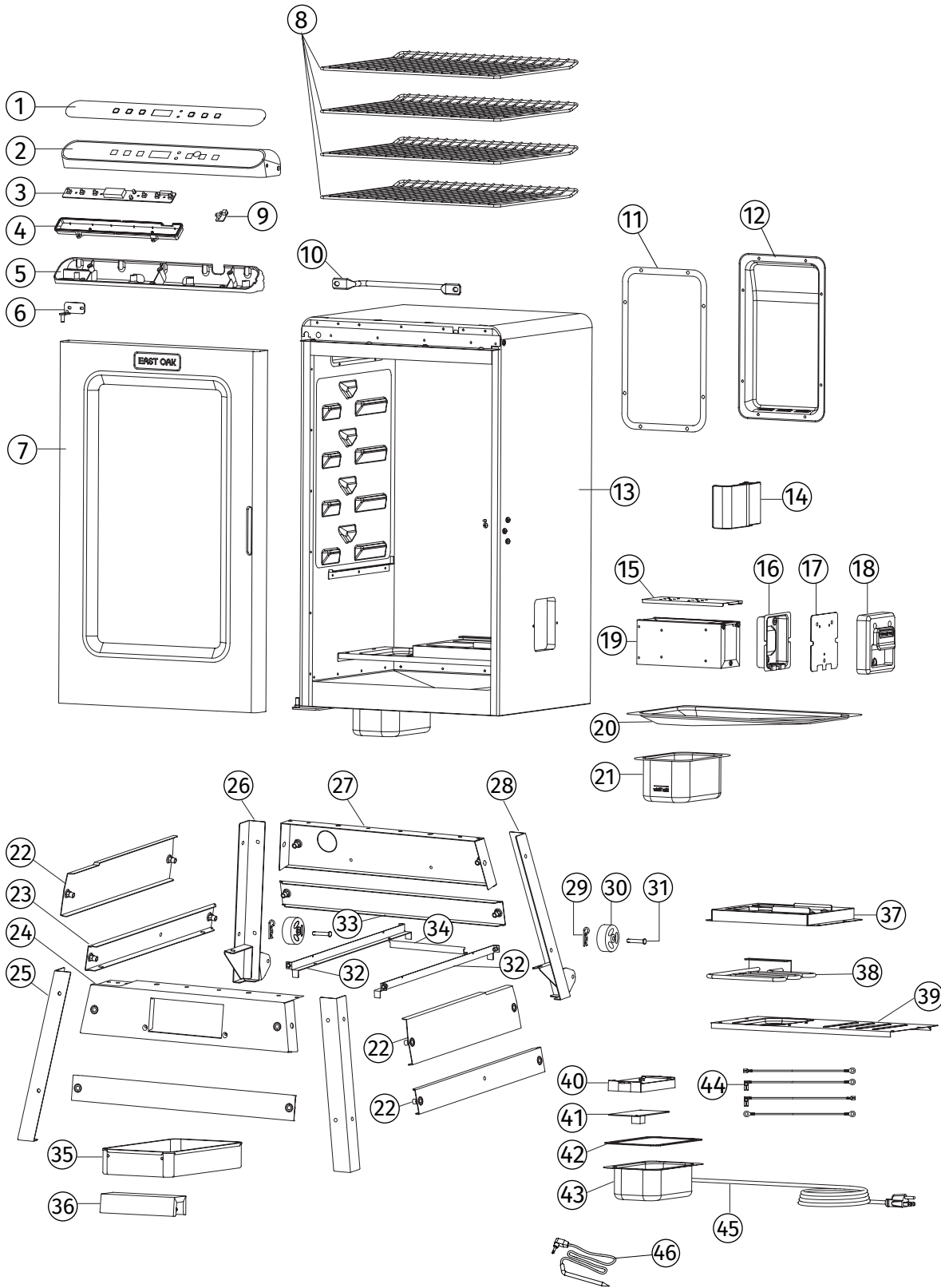


TIP: The raised end of the cooking racks should face inward to help prevent food from sliding off when the racks are pulled out.

6 Insert the meat probe into the jack, pressing firmly to ensure it is properly inserted.



PARTS DIAGRAM



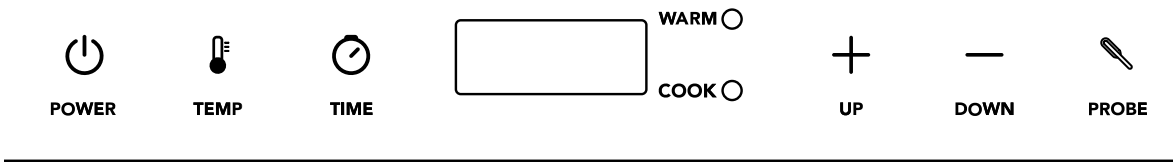
PARTS LIST

ITEM NO.	QUANTITY	DESCRIPTION
1	1	Control Panel Fascia Kit
2	1	Control Panel Fascia Kit
3	1	Display Board
4	1	Control Panel Housing
5	1	Control Panel Bottom Plate
6	1	Door Top Hinge Bracket Kit
7	1	Door Components
8	4	Cooking Rack
9	1	Meat Probe Connection Female Plug Kit
10	1	Back Handle
11	1	Rear Cover Gasket
12	1	Rear Cover Of Heating Element
13	1	Main Component
14	1	Door Latch Kit
15	1	Smoker Box Lid
16	1	Smoker Box Connectors
17	1	Right End Heat Insulation Cover
18	1	Smoker Box Handle
19	1	Smoker Box
20	1	Drip Pan
21	1	Water Pan
22	2	Upper Left Bar / Upper Right Bar
23	2	Left Middle Bar / Right Middle Bar
24	1	Front Panel
25	2	Left Front Leg / Right Front Leg
26	1	Left Rear Leg
27	1	Rear Connecting Plate
28	1	Right Rear Leg
29	2	Wheel Pin
30	2	Wheel Kit
31	2	Axle Kit
32	2	Left Oil Box Strip / Right Oil Box Strip
33	2	Rear Middle Bar
34	1	Oil Tank Baffle
35	1	Oil Box

PARTS LIST

ITEM NO.	QUANTITY	DESCRIPTION
36	1	Oil Box Handle
37	1	Leg Boot
38	1	Heating Element
39	1	Heating Element Reflector
40	1	Power Board Gasket
41	1	Power Board Kit
42	1	Power Board Housing Gasket
43	1	Power Board Housing
44	1	Internal Wiring
45	1	Power Supply Cord Kit
46	1	Meat Probe

CONTROL PANEL OPERATING INSTRUCTIONS



-  **Power Button** - Turns smoker on and off
-  **Temp Button** - Adjusts cooking temperature
-  **Time Button** - Adjusts cooking time
-  **Meat Probe Button** - Press and hold to display internal temperature of meat
-  **Up Button** - Adds to time/temp value
-  **Down Button** - Subtracts from time/temp value

Display: The digital control panel shows the temperature setting and actual chamber temperature, the cooking time setting, the remaining countdown time, and any error codes.

Power indicator light: This green LED light indicates the control program is in “heat preservation and temperature control” mode.

Heating indicator light: This red LED light indicates the control program is in “heating” mode.

GENERAL OPERATION INSTRUCTIONS

Display

1. Press the Power Button once to prepare the device to receive inputs for the Temp/Time settings.
2. Time is displayed in 00:00 (HH:MM) with a range of 00:00 – 12:00 hours.
3. Temperature can be displayed in °F or °C, with the default set to °F. The cooking temperature range is 100°F to 275°F (38°C to 135°C), and the Meat Probe temperature range is 32°F to 302°F (0°C to 150°C). To switch between °F and °C, simultaneously press the UP and DOWN buttons for 3 seconds after powering on and before any operation. Once the settings for Temp, Time, and Meat Probe are adjusted, switching is no longer possible.
4. The heating element will not begin to heat up until the Temp and Time settings are input. If the meat probe is not connected to the smoker, the meat probe function is automatically disabled.
5. If no operation is performed for 12 hours, the unit will automatically shut down and the display screen will turn off.
6. During cooking, the display will alternate between the actual smoker temperature and the actual time elapsed.
7. Once the set time has finished, the temperature of the device will be automatically reduced to 120°F (49°C) and the display will alternate between 00:00 and 120°F. An audible beep will sound three times, then three beeps every 30 seconds until the power button is pressed. If no operation is performed for 12 hours, the device will automatically shut off.

Temp Button

1. Press the Temp Button to initiate temperature selection. The default setting will show 210°F (99°C) and blink to indicate the temperature is ready to be adjusted.
2. Press and hold the Up or Down button to raise or lower the desired cooking temperature, then release the button when the desired temperature is shown.
3. Press the Temp Button again to fix the setting. The display will no longer blink.

Time Button

1. Press the Time Button to initiate time selection. The default setting will show 00:00 and blink to indicate the time is ready to be adjusted.
2. Hours and minutes are adjusted independently. Press and hold the Up or Down button to adjust the hour setting, release to stop.
3. Press the Time Button again to switch to minutes and repeat the process for minutes.

4. Once set, press the Time Button one final time to begin cooking. The blinking will stop, and the time will begin to count down indicating the cooking has begun.
5. During the "Time setting" process, if no input is made within 10 seconds, the program automatically exits the setting mode, keeping the current displayed time.
6. If the time value is greater than "00:00", the heating will be turned on.

Meat Probe Button

1. Insert the meat probe into the center of the meat for the most accurate reading.
2. Press and hold the Meat Probe button to display the internal temperature of the meat.
3. Once the Meat Probe button is released, the display will return to the set temperature or time.

Smoker Box

The Smoker Box is where wood chips are added to bring smoke flavor to your food.

1. The Smoker Box is designed for wood chips. Do not use wood chunks or pellets. NEVER use charcoal inside the smoker or Smoker Box as it will cause a fire, create unsafe conditions, and damage the smoker.
2. Before smoking, the wood chips need to be soaked for 30 minutes in advance to better bring out their flavor.
3. If wood chips are not being used as part of the cooking process, it is still required to have the Smoker Box inserted during the entire cooking process.
4. Please wear heat-resistant gloves to prevent burns when adding wood chips during the cooking process.



Notes: Please add wood chips according to taste. Fill 1/3 for soft smoke flavor, 2/3 for medium smoke flavor, or full for strong smoke flavor.

Water Pan

The Water Pan can be used to retain moisture inside the smoker to help keep meat moist while cooking. It is not required to add extra water during a smoke.

1. Fill the Water Pan with warm water to the max line prior to pre-heating and cooking. Do not overfill the Water Pan. Never remove or refill the Water Pan while cooking.
 2. Never let any liquid come into contact with the heating element to avoid severe damage, including injury, flare-ups, and electrical failure.
- ALWAYS wear anti-scalding gloves when opening and working in the smoker after turning it on.

Cleaning the Smoker (First-Time Use)

Prior to the smoker's first use, and after completing the assembly instructions, the smoker must be seasoned to remove any residue (such as oil and dust) that may have been left over from the manufacturing process. Please follow the instructions below:

1. Using a damp sponge and mild detergent, carefully wipe down all interior surfaces of your smoker, including trays and racks, ensuring not to scratch any surfaces. Rinse off any soapy residue with water and allow the unit to air dry with the smoker door open.
2. Apply a light coating of cooking oil spray or a small amount of cooking oil on a cloth and wipe down the inside of the smoker. Only wipe the flat smoker surfaces; do not wipe the smoker box, heating element, grease tray, or water pan.
3. Insert the water pan without water and insert the smoker box without wood chips for the cleaning process. Open the vent fully and keep it open during the cleaning process.
4. Plug in the appliance; the display will power up immediately and emit a beep sound.
5. Press the Power Button once to activate the control unit.
6. Press the Temp Button and set the temperature to 275°F (135°C), the maximum setting.
7. Press the Time Button and set the time to two hours.
8. After two hours have passed, power off the smoker and allow it to cool down.
9. After completing the cleaning process and ensuring the smoker has cooled down, it is ready for use.



The smoker is always TOO HOT to touch when in use or for at least 1–2 hours after being switched off. Please remember always to wear protective gloves when operating the smoker.

Preheating the Smoker



Preheat the smoker for 60–75 minutes (to max temp) before cooking. Always add water before preheating.

1. Press the Temp Button and set the temperature to 275°F (135°C), the max setting.
2. Press the Time Button and set the time to 60–75 minutes.
3. After the smoker has reached the max temperature, it is ready for use.

Cooking With the Smoker

1. After cleaning (if first-time use) and preheating the smoker as described above, it is now ready for use. Remember, as part of the preheating setup, ensure that wood chips and water are already inserted into the Smoker Box and Water Pan.
2. Carefully insert the meat into the preheated smoker, using protective gloves and ensuring not to overfill the space. Maintaining space between the meat and around the edges of the racks ensures proper air circulation.
3. Set the cooking temperature using the Temp Button and then set the cooking time using the Time function. Refer to the operating instructions in the related sections on page 14 for each function.
4. Once the internal temperature of the meat meets or exceeds the recommended USDA guidelines displayed earlier in this manual, power off the device. Remove the meat from the smoker and enjoy your perfectly cooked meal!

Never rely solely on cooking time. Always ensure food reaches the minimum internal temperature recommended by the USDA for safe consumption.

Food Safety

Safe handling, cooking, and storage steps are vital for preventing foodborne illness. Harmful bacteria that can cause illness are invisible, odorless, and tasteless. At every stage of food preparation, it's crucial to follow the four guidelines to keep food safe:

- **Clean**—Wash hands and surfaces often.
- **Separate**—Keep raw meat separate from other foods.
- **Cook**—Ensure food is cooked to the right temperature.
- **Chill**—Refrigerate food promptly.

USDA Recommended Internal Cooking Temperatures

- Meat and poultry cooked on a grill may brown quickly on the outside but could remain undercooked inside. Avoid partially grilling meat or poultry with the intention of finishing cooking later. Color alone is not a reliable indicator of safety and doneness. Always use a food thermometer to ensure the food reaches a safe minimum internal temperature. Insert the thermometer into the thickest part of the food, avoiding contact with bone, fat, or gristle. Remember to wash the food thermometer thoroughly with hot, soapy water before and after each use.
- When checking the temperature of ground beef or poultry burgers, insert the food thermometer through the side of the patty until the probe reaches the center to detect any cold spots. Ground beef burgers should reach 160°F, while ground poultry burgers should reach 165°F for safe consumption.
- Cook all food to these minimum internal temperatures as measured with a food thermometer before removing food from the heat source. For reasons of personal preference, consumers may choose to cook food to higher temperatures.

PRODUCT	MINIMUM INTERNAL TEMPERATURE & REST TIME
Beef, Pork, Veal & Lamb Steaks, Chops, Roasts	145° F (62.8°C) and allow to rest for at least 3 minutes
Ground Meats	160°F (71.1°C)
Ground Poultry	165°F (73.9°C)
Ham, fresh or smoked (uncooked)	145° F (62.8° C) and allow to rest for at least 3 minutes
Fully Cooked Ham (to reheat)	Reheat cooked hams packaged in USDA-inspected plants to 140°F (60°C) and all others to 165°F (73.9°C)
All Poultry (breasts, whole bird, legs, thighs, wings, ground poultry, giblets, and stuffing)	165°F (73.9°C)
Eggs	160°F (71.1°C)
Fish & Shellfish	145°F (62.8°C)
Leftovers	165°F (73.9°C)
Casseroles	165°F (73.9°C)

Visit <https://www.fsis.usda.gov> for more information on Food Safety.

Care Instructions

- Clean rack supports, racks, water bowl, and drip pan with mild dish detergent. Rinse and dry thoroughly.
- Clean the interior frame, door glass (if featured), meat probe, and exterior of the smoker with a damp cloth only. If necessary, use a neutral and mild cleaning agent, then rinse off any soapy residue with water and allow the unit to air dry with the smoker door open. Dry thoroughly.
- After each use, clean the door seal and the corresponding inside seam with a damp cloth to preserve the life of the seal.
- Always take care not to scratch any surfaces inside or outside the unit to reduce the chance of rust or corrosion.
- Avoid cleaning any smoker surfaces while hot.
- The Smoker Box should be cleaned frequently to remove ash, residue, and dust.



HELPFUL TIPS

- Avoid covering racks with aluminum foil, as it may inhibit proper heat circulation.
- In cooler outdoor temperatures below 65°F (18°C) and/or at altitudes above 3,500 feet (1,067 m), additional cooking time may be necessary.
- Avoid overloading the smoker with food. Ensure there is space between food items and around the edges of the rack to facilitate heat circulation.



HELPFUL TIPS

- Refrain from overpacking the Smoker Box with wood chips, and do not exceed the max fill line when filling the Water Pan.
- When cooking, always ensure the Water Pan and Smoker Box are inserted, regardless of whether they are filled or not.
- Minimize opening the smoker door during operation, as it can lead to heat loss and prolong cooking times.
- Excessive food in the smoker can disrupt heat convection due to the bottom placement of the heat source. This may lead to uneven heat distribution within the chamber, causing the actual temperature to deviate from the set temperature. To ensure proper heat circulation and convection, it's advisable to use an appropriate amount of food, allowing sufficient space between items.

Meat Smoking Flavor Profiles & Pairings

WOOD	STRENGTH	RECOMMENDED PAIRING
Hickory	Intense	Beef, Pork
Mesquite	Intense	Beef, Pork
Oak	Medium	Pork, Beef, Poultry
Maple	Mild	Poultry, Vegetables, Cheese
Apple	Mild	Pork, Poultry, Fish
Cherry	Mild	Pork, Poultry, Beef, Lamb, Duck

Note: Occasionally, condensation may form on the glass door—this is normal. Factors like smoker placement, outdoor weather, water levels in the pan, venting, and lower cooking temperatures can cause this. If you see liquid at the bottom of the unit, it's likely condensation, not oil or grease. Always use this appliance outdoors in a secure area away from children and animals.

Note: You can use either dry or pre-soaked wood chips in your smoker. Dry chips burn faster, giving a stronger smoke flavor. Pre-soaked chips (soaked about 30 minutes) burn slower, producing a milder smoke flavor.

TROUBLESHOOTING		
ISSUE	POSSIBLE CAUSE	RECOMMENDED PAIRING
Smoker no heating	Smoker is not plugged in fully.	Remove plug from outlet and plug in again.
	No power.	Turn the smoker OFF and unplug it from the outlet. Check or replace in this order: • Check for tripped household circuit breakers or Ground Fault Circuit Interrupter (GFCI). Reset or replace if necessary using a GFCI rated for 15 amperes or more. • Test a known working appliance in the outlet to ensure the outlet is functioning properly. • Try using a different outlet, preferably on a different circuit, to rule out electrical issues. • Disconnect and reconnect the thermostat connections. Replace the Thermostat Kit if needed. • Disconnect and reconnect the control panel connections. Consider replacing the Control Panel Display Kit if the issue persists. • If necessary, disconnect and reconnect the power board connections. Replace the power board kit if the problem persists.
	Faulty heating element.	Turn the Smoker OFF and unplug from outlet. Check or replace in this order: • Unplug heating element connections and reconnect. • Replace the heating element. • Replace the Thermostat kit. • Replace the Control Panel Display Kit. • Replace the Power Board Kit.
Circuit breaker trips or fuse blows	Another appliance plugged into same circuit as the smoker.	Remove all other electrical appliances on the same circuit, then try again.
	Faulty heating element.	Remove all other electrical appliances on the same circuit, then try again.
	Poor electrical connections.	Turn the smoker OFF and unplug it from the outlet. Check or replace in this order: • Unplug thermostat connections and reconnect. Replace the thermostat Kit if necessary. • Replace the Power Supply Cord Kit.
No display	Faulty control panel.	Turn the smoker OFF and unplug it from the outlet. Check or replace in the following order: • Unplug the smoker and plug it back into the outlet (a beep will sound when plugged in). • Unplug thermostat connections and reconnect. Replace Thermostat Kit if necessary. • Unplug control panel connections and reconnect. Replace the control panel display kit if necessary. • Unplug power board connections and reconnect. Replace the power board kit if necessary.
Smoker will not cook properly	Door of smoker is left open.	Keep the smoker door closed while cooking to prevent rapid heat loss. Opening the door allows heat to escape quickly, which can prolong the cooking time needed to properly cook your food.
	Insufficient preheat.	Always use the controller PH (preheat) setting before starting cooking.
	Inappropriate extension cord.	Use only outdoor extension cords with a 3-prong grounding plug rated for 15 amperes or more and approved by UL. Look for cords marked with a 'W-A' and a tag stating 'Suitable for Use with Outdoor Appliance.' Use the shortest length extension cord necessary and avoid connecting two or more cords together. For optimal safety, use a 12 or 14 gauge extension cord that is 50 ft. or shorter.
Flare-ups	Excess fat in meat.	Trim fat from meat before cooking.
	Excessive cooking temperature.	Adjust (lower) temperature as needed.
	Grease build up.	Clean smoker, cooking grates, drip pan, grease tray and water pan.
Persistent grease fire	Grease trapped by food build up.	Turn the Smoker OFF and unplug from outlet, keep door open and let fire burn out.
		Do not apply water to fire. Personal injury may result.
		After the smoker cools, clean the smoker, cooking grates, drip pan, grease tray, and water pan.

ERROR CODES		
ERROR CODES	ISSUE	RECOMMENDATION
Err1	Alarm sounding with 3 beeps every 30 seconds and will only stop when the Power Button is turned to off. Blinking "Err1" appears when you press the Power Button when starting your smoker. Blinking "Err1" appears when you press the Temp Button on your smoker. Blinking "Err1" appears when you press any buttons on your smoker. Refer to the online electrical replacement manual for instructions on removal and replacement.	Turn Smoker OFF and unplug from outlet, Replace Thermostat Kit.
Err2	Alarm sounding with 3 beeps every 30 seconds and will only stop when the Power Button is pressed Blinking "Err2" appears when you press the Power Button when starting your smoker. Blinking "Err2" appears when you preheat your smoker.	Turn Smoker OFF and unplug from outlet Check or replace in this order 1. Replace Thermostat Kit. 2. Replace Control Panel Display Kit. 3. Replace Power Board Kit.
Err4	Blinking "Err3" appears when you press the Meat Probe Button after starting your smoker. Blinking "Err3" appears when you press the Meat Probe Button when you want to check the food temperature.	Turn Smoker OFF and unplug from outlet Check or replace in this order 1. Replace Meat Probe. 2. Replace Meat Probe Housing. 3. Replace Control Panel Display Kit.
Err5	After starting your smoker. Blinking "Err4" appears when you press the Meat Probe Button when you want to check the food temperature. Blinking "Err4" appears when you press the Meat	Turn Smoker OFF and unplug from outlet Check or replace in this order 1. Replace Meat Probe. 2. Replace Meat Probe Housing.

This device complies with Part 15 of the FCC and RSS Rules.

Operation is subject to the following two conditions:

1. This device is designed not to generate harmful interference.
2. This device is required to accept any interference received, including interference that may cause undesired operation.

WARNING:

- Any alterations or modifications to this unit that have not been expressly approved by the responsible party for compliance may void the user's authority to operate this equipment.
- This equipment has undergone testing and complies with the standards for a Class B digital device, as outlined in Part 15 of the FCC Rules. These standards are intended to offer reasonable protection against harmful interference in residential installations.
- This equipment utilizes and emits radio frequency energy, and if not installed and operated in accordance with the manufacturer's instructions, it may cause interference that disrupts radio communications.
- While efforts have been made to minimize interference, there is no guarantee that interference will not occur in certain installations. If this equipment disrupts radio or television reception, the user is advised to attempt corrective measures, including:
 - Adjusting or relocating the receiving antenna.
 - Increasing the distance between the equipment and receiver.
 - Connecting the equipment to a different electrical circuit than the one used by the receiver.
 - If issues persist, it is recommended to seek assistance from the dealer or a qualified radio or TV technician.

LIMITED WARRANTY

- The manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below, beginning on the date of purchase. The manufacturer reserves the right to require that defective parts be returned, with postage and/or freight prepaid by the consumer, for review and examination.
- **The original recipient will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.**
- This limited warranty is applicable in the United States and Canada only, is available only to the original owner of the product, and is not transferable.
- **The manufacturer requires proof of your date of purchase.**
- This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosion, or discoloration caused by heat, abrasive and chemical cleaners, or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Paint is not warranted and will require touch up. **Rust is not considered a manufacturing or materials defect.**
- **This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury, or property damage.**

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts.
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES AND LIMITATION OF REMEDIES

- Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.
- The manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than the manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation, or installation not in accordance with local codes or printed manufacturer instructions.
- This limited warranty is the sole express warranty given by the manufacturer. No product performance specification or description wherever appearing is warranted by the manufacturer except to the extent set forth in this limited warranty. Any implied warranty protection arising under the laws of any state, including implied warranty of merchantability or fitness for a particular purpose or use, is hereby limited in duration to the duration of this limited warranty.
- **Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above.** Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original recipient.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty. Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number, and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

FEATURES

- The East Oak Smoker features an exclusive patented design optimized for low-temperature cooking.
- Simple setup and assembly can be completed in minutes.
- The digital display prominently shows cooking temperature and time, enhancing user convenience and control.
- With an 800W heating tube and a temperature setting range of 100°F to 275°F (38°C to 135°C), its spacious interior can accommodate 2 turkeys, 4 pork shoulders, 4 racks of ribs, or 6 chickens.
- Equipped with a side wood chip loading box, the smoker can sustain smoke for 4-6 hours without frequent refills, ensuring consistent flavor infusion.
- Featuring a double-layer iron plate and internal foam filling, this design effectively isolates the body, maintaining internal heat and preventing smoke from escaping.
- 4 layers of chrome-plated grill racks provide a generous barbecue area totaling 725 square inches, ample space for all your grilling needs.

WARRANTY POLICY

GUARANTEED 3-YEAR WARRANTY

Thank you for choosing East Oak. This product is covered by our company warranty for up to 3 years from its original purchase date.

CLAIM WARRANTY

If you'd like to claim your product's warranty, register your new product on our website at www.eastoak.com/warranty.

WARNING

Cancer and Reproductive Harm
www.P65Warnings.ca.gov.

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