



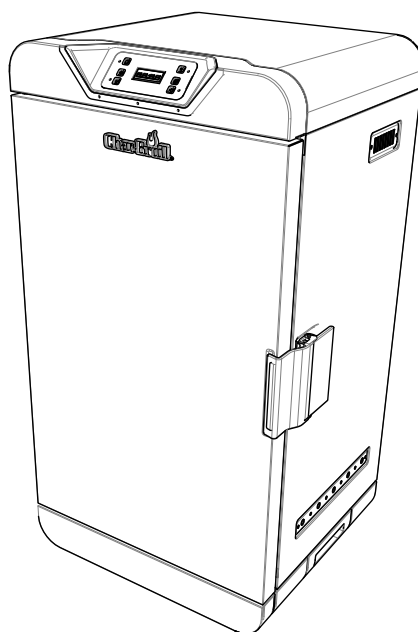
PRODUCT GUIDE

MODEL

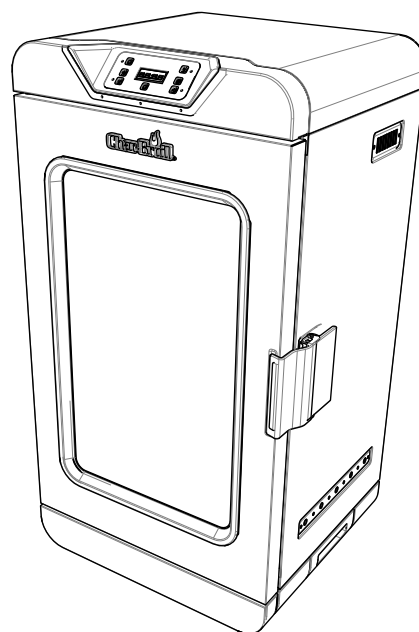
14202002

14202004

DIGITAL ELECTRIC VERTICAL SMOKER® 725



14202002



14202004

FOR OUTDOOR USE ONLY

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INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

This instruction manual contains important information necessary for the safe use of the appliance.

Follow all warnings and instructions when using the appliance.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



WARNING

WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

READ ALL INSTRUCTIONS

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, controller or heating element in water or any 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.
- 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.
- Do not use appliance for other than intended use.
- Use only with GFI (Ground Fault Interrupter) protected circuit.
- To prevent smoker from being splashed or falling into water, do not use smoker within 10 feet of a pool, pond or other body of water.
- Keep smoker and electric controller dry and out of rain at all times.
- Unplug smoker when not in use and before moving.
- Never remove grounding plug or use with an adapter to two prongs.
- Keep electric plugs off ground and dry.
- Do not use water or other liquid spray to clean product without first unplugging electric controller and removing heating element.
- Fuel, such as charcoal briquettes, is not to be used with appliance.
- Use only on properly grounded outlet.
- Do not use the appliance during an electrical storm.
- Keep a fire extinguisher accessible during operation.

SAVE THESE INSTRUCTIONS

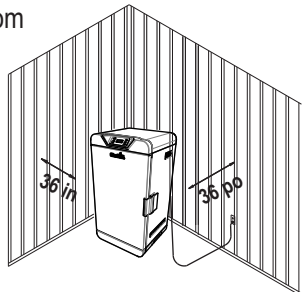


CAUTION

For residential use only. Do not use for commercial cooking.

General Safety

1. Do not touch hot surfaces with unprotected hands. Use rear handle provided for transportation. **NOTE:** Rear handle is not to be used for lifting the appliance.
2. Never leave smoker unattended when ON.
3. Keep children away from smoker both when hot and cold.
4. Use long barbecue utensils for cooking.
5. Allow smoker to cool before moving, cleaning or storing.
6. Do not cook under a roof.
7. Keep smoker 36" (36 po) away from walls and rails.
8. For outdoor household use only. Do not use indoors or for commercial cooking.
9. Do not use or store gasoline, kerosene or other flammable liquids within 20 feet of this smoker when in use.
10. Store smoker in weather protected area or use a cover when not in use.
11. Use only accessory attachments recommended by manufacturer.
12. It is the responsibility of the assembler/owner to assemble, install and maintain smoker.
13. Do not cover cooking rack with metal foil. This could lead to overheating and damage to the appliance.
14. Use the drip tray only as instructed. Do not place it on the cooking racks during operation.
15. Smoker box **MUST** be used at all times.
16. **DO NOT** leave old wood ashes in the smoker box. Empty smoker box after each use.
17. Dispose of cold ashes by placing them in a metal foil wrapper, soaking them in water overnight and discarding in a non-combustible container.



**WARNING**

Do not use 16 or 18 gauge extension cords. Damage to household wiring and/or fire could result.

Extension Cord Use and Safety

For best smoker performance use of extension cord is **not** recommended.

If you must use an extension cord for your safety:

- 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. A 12 or 14 gauge extension cord of 50 ft. or less is acceptable.
- Keep connections dry and off ground.
- Do not let cord hang over edge of 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.



Use and Care of Your Smoker

Before first use of smoker:



- Remove all packaging and sale labels from the smoker. Do not use sharp tools to remove stickers.
- Wash cooking grates with warm soapy water, rinse and dry thoroughly.

Before each use of smoker:

- Use smoker only on a firm and level surface to prevent tipping over. **DO NOT** move appliance across uneven surfaces.
- To prevent household circuit breakers from tripping, keep electric controller dry and do not use other electrical products on the same circuit.
- Check grease tray to make sure it is empty and is mounted properly prior to each use.
- For stick-free cooking, apply a thorough coating of vegetable oil or vegetable oil based spray to the cooking grate.
- **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.
- 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 Char-Broil certified replacement parts. Do not attempt to repair damaged parts.

Safety Tips

- If you have an appliance problem see the "Troubleshooting Section".
- Clean smoker often, preferably after each cookout. If a bristle brush is used to clean any of the smoker cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to cooking. It is not recommended to clean cooking surfaces while smoker is hot.
- **DO NOT** open the smoker door during operation, unless necessary. Opening the door will allow heat to escape, and slow the cooking time.
- **DO NOT USE CHARCOAL.** A charcoal fire will result and the smoker is not designed for charcoal. The fire will create an unsafe condition and damage the smoker. **Wood chips** must be used to create a smoked flavor.



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.

Cleaning your smoker:

Excess build up of burned grease and food particles will reduce the smoker's cooking performance. To obtain optimum performance:

- Clean the interior and exterior at least once a season, more often with heavy use.
- Best results are obtained by brushing particle buildup downward toward the bottom of smoker.
- Using a mild detergent or hot soapy water, moderately scrub interior surfaces of the smoker with a plastic or bristle brush.
- Clean cooking grates, water pan, meat probe, and drip pan regularly with warm soapy water or a baking soda and water solution. Use non-abrasive scouring powder for stubborn stains. If a bristle brush is used to clean any of the smoker cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to cooking. It is not recommended to clean cooking surfaces while smoker is hot.
- Clean the smoker with a non-abrasive cleaner.
- Clean cooking grates, water pan, meat probe, and drip pan regularly with warm soapy water or a baking soda and water solution. Use non-abrasive scouring powder for stubborn stains. If a bristle brush is used to clean any of the smoker cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to cooking. It is not recommended to clean cooking surfaces while smoker is hot.
- Clean the surface of the thermostats after each use. There are two thermostats located on the rear inside wall of the smoker.
- If your smoker is equipped with a window, do not use abrasive cleaners on the window. Use a cleaner approved for use on ceramic glass cooktops. Window is tempered and will not break under normal use.
- For smoker box, clean frequently to remove ash build up, residue and dust.
- Dispose of cold ashes by placing them in a metal foil wrapper, soaking them in water overnight and discarding in a non-combustible container.
- The door seal **MUST** be cleaned with a damp cloth after each use in order to keep the seal in proper working condition.



WARNING



For Safe Use of Your appliance and to Avoid Serious Injury:

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooking, the appliance must be on a level, stable surface in an area clear of combustible material.
- Do not leave appliance unattended. Keep children and pets away from the appliance at all times.
- Do not move the appliance when in use.
- This appliance is not intended for and should never be used as a heater.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves and long-handled barbecue utensils for protection from hot surfaces or splatter from cooking liquids.
- Keep appliance area clear and free from materials that burn.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Use appliance only in well-ventilated space.



WARNING



CALIFORNIA PROPOSITION 65

1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

Apartment Dwellers:

Check with management to learn the requirements and fire codes for using an electric smoker in your apartment complex. Use only as allowed.

Food Safety

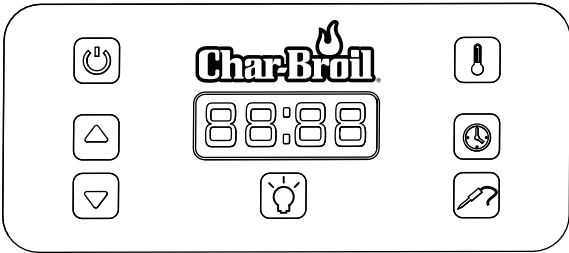
Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

- Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.
- Separate:** Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

- Meat and poultry cooked in the appliance often browns very fast on the outside. Use only thawed meat and a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- We recommend food to be at least 40°F before cooking in your appliance.
- Whole poultry should reach 165° F. Juices should run clear and flesh should not be pink.
- Beef, veal and lamb steaks, roasts and pork chops can be cooked to 160° F.
- NEVER partially cook meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- Use a meat thermometer to ensure proper internal food temperatures.

USDA Recommended	
Internal Cooking Temperatures	
Ground Meat	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
Fresh Beef, Veal, Lamb	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F
Poultry	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F
Duck & Goose.....	165°F
Fresh Pork	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F

Control Panel Operating Instructions



- Power Button** - Turns smoker on and off
- Up Button** - add to time/temp value
- Down Button** - subtract from time/temp value
- Temp Button** - switches input to adjust Cooking temp
- Time Button** - switches input to adjust Cooking time
- Meat Probe Button** - switches input to adjust target meat probe temp
- Chamber Light** - On/Off (Optional)

- 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.
- Press the **Power Button** once, and the appliance is now ready to receive input settings from the **Temp Button**, **Time Button** and/or **Meat Probe Button**.
- If appliance is powered on and left unattended for 19 hours, the appliance will automatically turn off.
- The controller reads and displays internal cook temperature setting in °F, time in 00:00 (hours:minutes) and meat probe temperature in °F. Temperature readings can be changed from °F to °C by pressing the “UP” and “DOWN” buttons simultaneously for a period of 3 seconds. The temperature readings can be changed back to °F from °C using the same method.
- The heating element will not begin to heat up until you input the **Temp** and **Time** or **Meat Probe** and **Temp** settings. **NOTE:** You must choose to cook by either time or meat probe target temp. These functions will not work simultaneously.
- If the meat probe is not connected to the smoker the meat probe function is disabled.

1) Seasoning Your Smoker

NOTE: Season your smoker before first cooking. Refer to page 6 for **Temp Button** and **Time Button** functions.

- a) Make sure water pan is in place with **NO WATER** and smoker box is in place with no wood chips.
- b) **Plug in the appliance.** The display will immediately have power. A beep is sounded when the unit is plugged in.
- c) Press the **Power Button** once, the control unit is now ready.

Control Panel Operating Instructions (Continued)

- d) Press the **Temp Button** and set temperature to **275°F (135°C)**, max. setting, using the **“UP”** or **“DOWN”** buttons.
- e) Press the **Time Button** and set the time to **2 hours** using the **“UP”** or **“DOWN”** buttons,
- f) Once 2 hours has elapsed, turn off smoker and allow to cool.
- g) After the seasoning process has completed, your smoker is now ready for use.

CAUTION: The smoker is **HOT** during use. Wear protective gloves when working inside the smoker.

Using the Smoker Box:

The smoker box is what will enable you to add smoke flavor to your foods. Simply fill the smoker box with wood chips to the desired level and slide it into place prior to preheating the smoker. The smoker box can be filled to varied levels to accommodate short and long cooks. There are many wood chip types that result in different flavors. For a chart listing estimated wood chip level to cook time ratios and smoke flavor details, please see grilling guide.

NOTE:

- The smoker box is designed for wood chips or pellets only, do not use wood chunks.
- Always operate smoker with smoker box in place regardless of whether or not you use wood chips. Never remove or refill the smoker box during cooking

Using the Water Pan:

Your appliance comes equipped with a water pan. The water pan can be used to keep meat moist while cooking. To use, fill the water pan with warm water (cold water can bring down the temp of the cooker) to the Max Water mark and slide into place. Do not overfill the water pan.

NOTE:

- Using water is not required for smoking.
- Always operate (including preheating) smoker with water pan in place regardless of whether or not you use water. Never remove the water pan during cooking.
- If water pan needs to be refilled during cooking, always fill through the hole in the drip pan assembly. Care should be taken when refilling water pan to avoid having any liquid coming in contact with the heating element. Serious damage to the heating element could result, including flare ups and electrical failure.

Cooking with your Smoker -

NOTE: Always preheat smoker with smoker box in place, including wood chips if being used.

1) Setting the Preheat Cycle

- a) Press the **Temp Button**.
- b) Press and hold the **“UP”** or **“DOWN”** button to raise or lower until the letters **“PH”** is displayed. Release the button. **“PH”** is blinking.
- c) Press the **Temp Button** again. The display will no longer blink indicating that the **“PH”** is set.
- d) The display will show **“PH”**, no temperature will be shown during the Preheat cycle.
- e) The appliance will automatically start the Preheating process.

Continued

- f) The Preheat cycle will run for 40 minutes.
- g) After the 40 minute preheat cycle ends:
 - The appliance will automatically reduce the interior temperature.
 - The display will blink **“00:00”** (no temp will be displayed)
 - An audible beep will sound - 3 beeps initially and then 3 beeps once every 30 seconds thereafter.
- h) You can then use the **Temp Button**, **Meat Probe Button** or **Time Button** to start using the smoker.

NOTE: The appliance will automatically turn off if 60 minutes has passed after the initial 40 minute Preheat cycle has been completed (40 minute Preheat + 1 hour = 100 total minutes)

IMPORTANT: Always cook with both the water pan and smoker box in place, whether or not they are filled.

2) Using the Temp Button

Display Range: 100°F - 275°F (38°C - 135°C)

- a) Press the **Temp Button**. The default temperature setting of 200°F (93°C) is shown.
- b) Press and hold the **“UP”** or **“DOWN”** button respectively to raise or lower the desired cooking temperature. (The display should automatically raise or lower when the button is pressed and stop when the button is released.)
- c) Press the **Temp Button** again after the desired temperature setting is entered. After the **Temp Button** is pressed the display should no longer blink indicating that it is set.

3) Using the Time Button

Display Range: 00:00 – 19:00 hours.

NOTE: The **Meat Probe** function will be disabled.

- a) Press the **Time Button**, and a blinking **“00:00”** is shown.
- b) Press the **“UP”** or **“DOWN”** button to raise or lower the hour (**“00:00”**) in 1 hour increments. (The display should still be blinking.) The display will raise or lower when the button is pressed and stop when the button is released.
- c) Press the **Time Button** again after the desired hour portion of the cook time setting is entered. After the **Time Button** is pressed the hour portion (**“00:00”**) should no longer blink indicating that it is set.
- d) The minute portion (**“00:00”**) will remain blinking at this point as it has not yet been set.
- e) Press the **“UP”** or **“DOWN”** button to raise or lower the minutes (**“00:00”**). The display should still be blinking.
- f) Press the **Time Button** again after the desired minute portion (**“00:00”**) of the cook time setting is entered. After the **Time Button** is pressed the minute portion (**“00:00”**) should no longer blink indicating that it is set.
- g) After pressing the **Time Button** in the previous step the time should begin to count down.
- h) When using the **Time** function, the display should show the Set Cooking Temperature and the actual elapsed Time (countdown). They should alternate every throughout the length of the cooking cycle.

Control Panel Operating Instructions (Continued)

- i) Once the desired set time has elapsed:
- The controller will automatically reduce the appliance temperature to 120°F (49°C).
 - The display will alternate between 00:00 and 120°F (49°C) showing the set time has elapsed.
 - An audible beep will sound 3 beeps and then 3 beeps once every 30 seconds thereafter until the **Power Button** is pressed, or has reached the maximum 19 hour automatic shut-off.
- 4) **Meat Probe Button**
Display Range: 50°F to 225°F (-3.9°C to 107°C)
NOTE: The **Set Time** function will be disabled.
- a) Press the **Meat Probe Button**, and the default desired meat probe temperature setting of 145°F (63°C) is displayed and will blink.
- b) Press the “**UP**” or “**DOWN**” button to raise or lower the desired meat probe temperature setting.
- c) Press the **Meat Probe Button** again after the desired meat probe temperature setting is entered.
- d) After the **Meat Probe Button** is pressed the display should no longer blink indicating that it is set.
- e) When using the **Meat Probe** function, the display should show the Chamber Temperature and the actual Meat Probe Temperature. The display will alternate throughout the length of the cooking cycle.
- f) Once the desired meat probe temperature has been reached:
- The controller will automatically reduce the set temp to 120°F (49°C).
 - The display will alternate between the actual Meat Probe temperature and 120°F (49°C).
 - An audible beep will sound 3 beeps and then 3 beeps once every 30 seconds thereafter until the **Power Button** is pressed, or has reached the maximum 19 hour automatic shut-off.
- 5) The meat probe may be unplugged or removed from the food at any time. If the meat probe is not plugged in or does not reach the desired meat probe temperature setting, power to the heating element continues until the **Power Button** is pressed, or has reached the maximum 19 hour automatic shut-off.
- 6) **Optional LED Light Button:** This button turns on and off the chamber light, if equipped.
- 7) **Optional Remote Control:** If equipped with a remote control, please see “**Remote Control Operation**”.

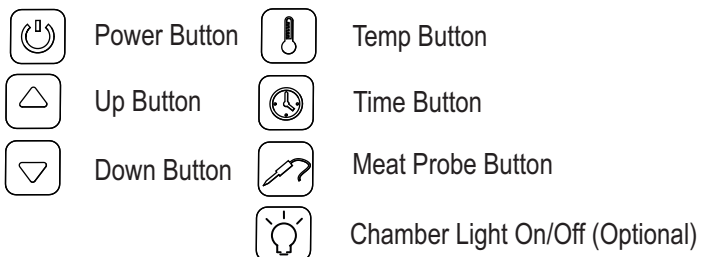
Remote Control Battery Requirements

Batteries Required: **2 each - AAA alkaline batteries.** (IEC - LR03, ANSI - 24A 1.5V DC)

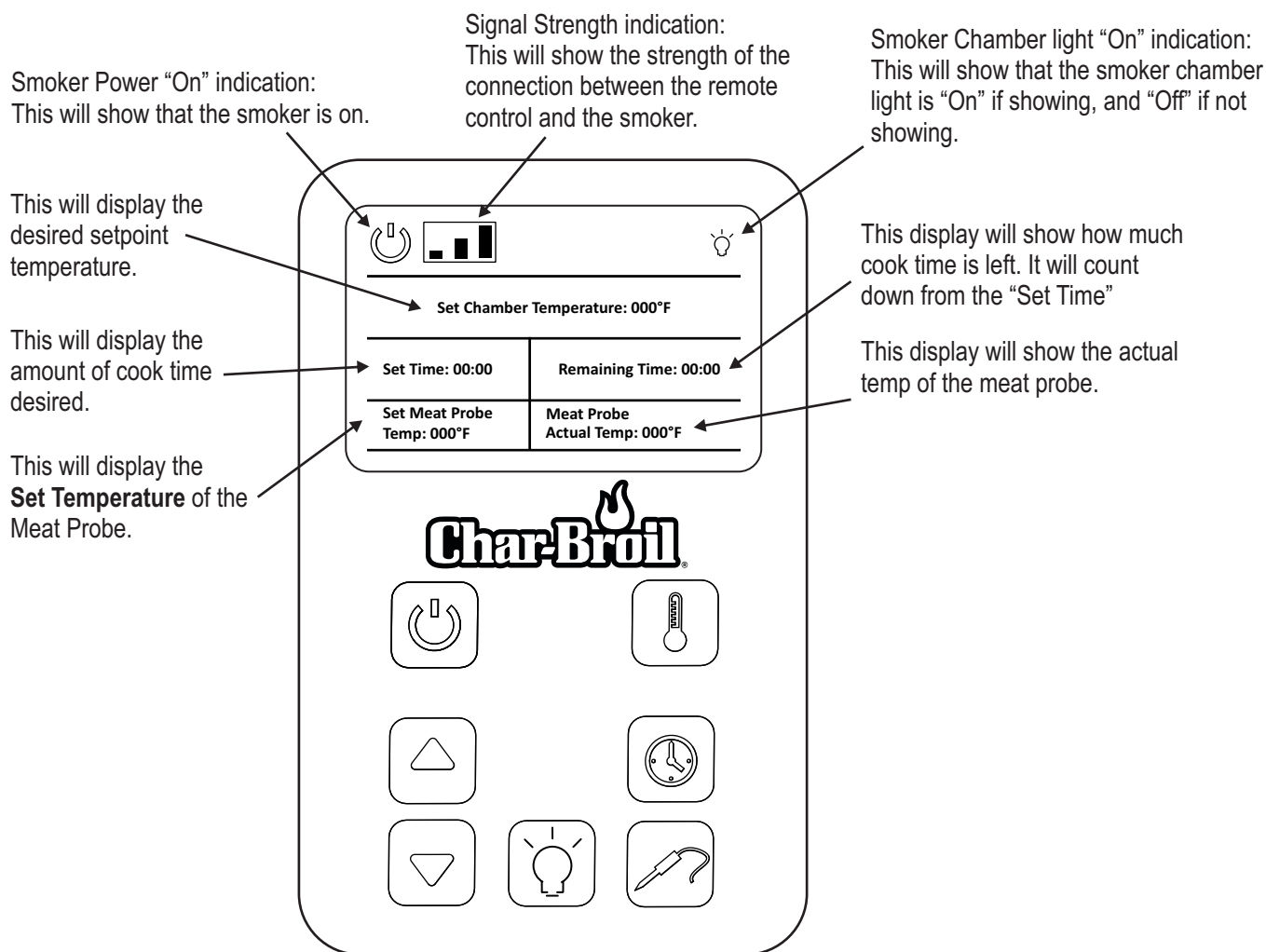
Tips for proper battery care and use

- Use the correct size and type of battery specified.
- Avoid mixed use of batteries, i.e. new, used or different types of batteries.
- Keep battery contact surfaces and battery compartment contacts clean.
- Remove batteries from the remote control when it is not expected to be in use for several months.
- Make sure that you insert batteries into the remote control properly, with the + (plus) and – (minus) terminals aligned correctly.
- Rechargeable batteries are not recommended.
- Keep batteries out of reach of small children. Should a child swallow a battery, consult a physician immediately.
- Always remove exhausted batteries from the remote control and dispose of properly.

Remote Control Operating Instructions



NOTE: The buttons on the remote control will function exactly the same as the buttons on the smoker control panel. Refer to pages 5 & 6 for button function and operation.



Remote Control Operation (If Equipped)

Insert two "AAA" batteries into your remote before beginning the Sync operation.

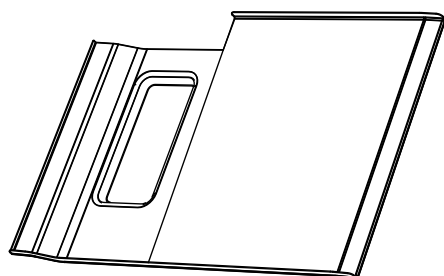
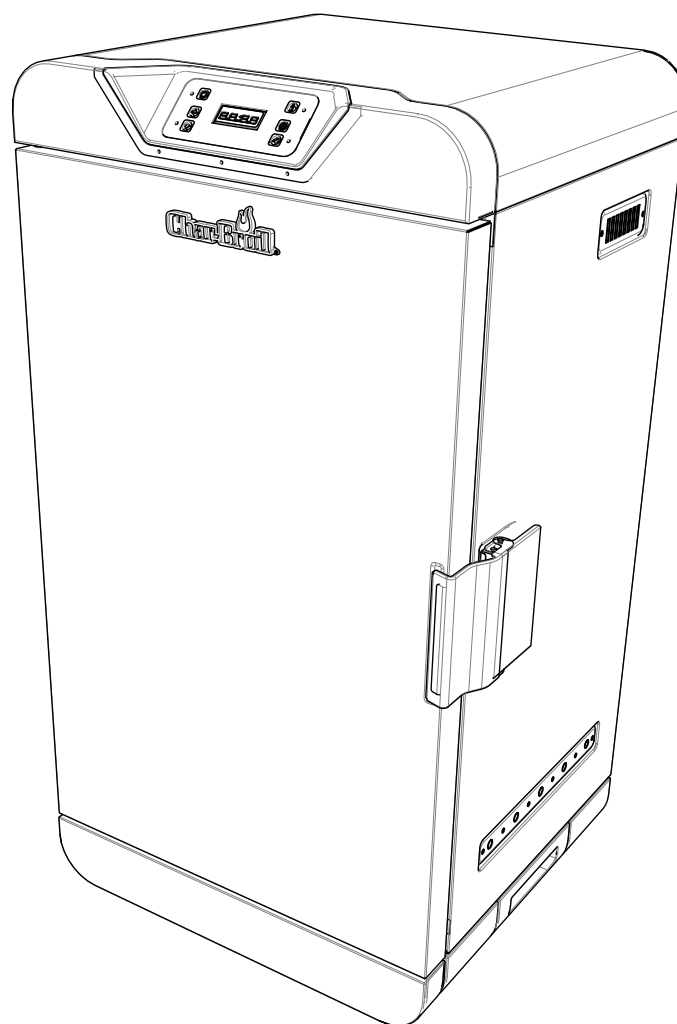
1) Syncing your remote with the Smoker Control Panel.

- Press the **Power** button twice on the Remote. The smoker control panel will be ready to accept commands from the remote.
- Set the smoker Preheat cycle using the remote.

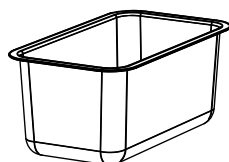
NOTE: The Preheat cycle cannot be overridden by the remote. If you have engaged the preheat cycle, only the smoker control panel can be used to make changes. The remote can be used to start the Preheat cycle.

- When the preheat cycle has completed, "**PH**" will blink.
- Go to the smoker control panel, set the smoker to cook using the desired method of cooking - **Time** and **Temp** or **Meat Probe** per instructions on page 5-6.
- Your remote will now display the settings you have entered on the smoker control panel. You now have control of the smoker using the remote. Each button on the remote will function the same as the buttons on the smoker control panel.

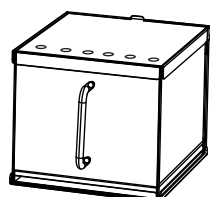
A. Smoker Assembly



B. Drip Pan

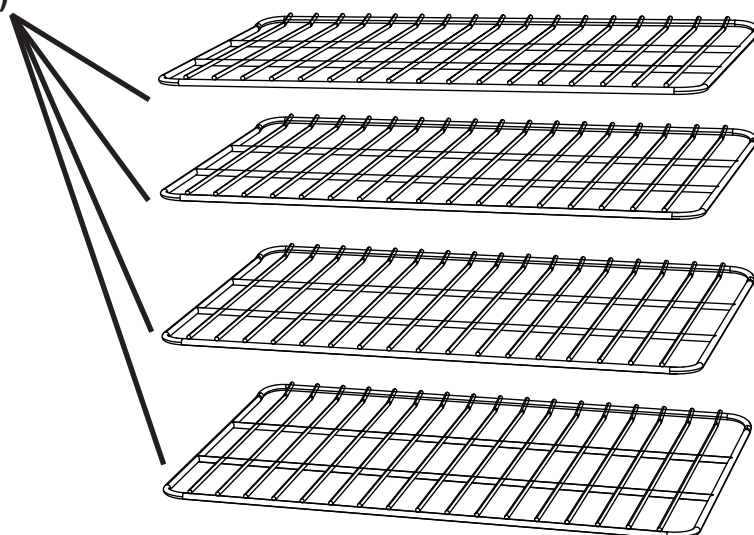


C. Water Pan



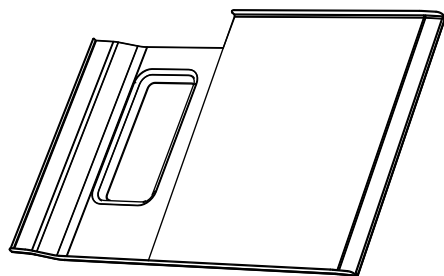
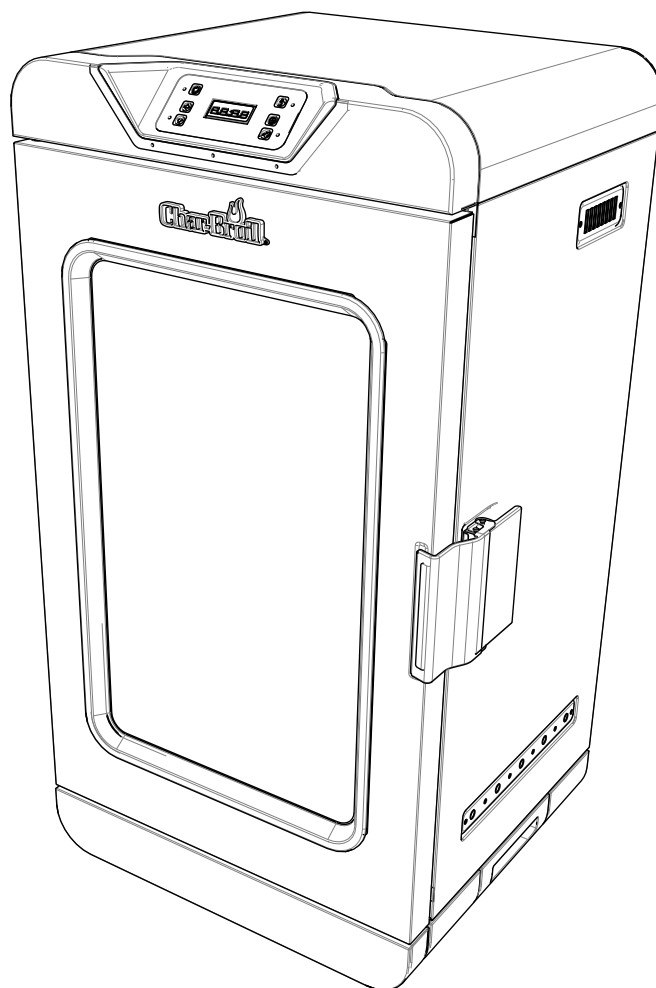
D. Smoker Box

E. Cooking Grates (4)

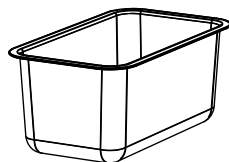


F. Meat Probe

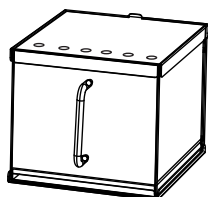
A. Smoker Assembly



B. Drip Pan

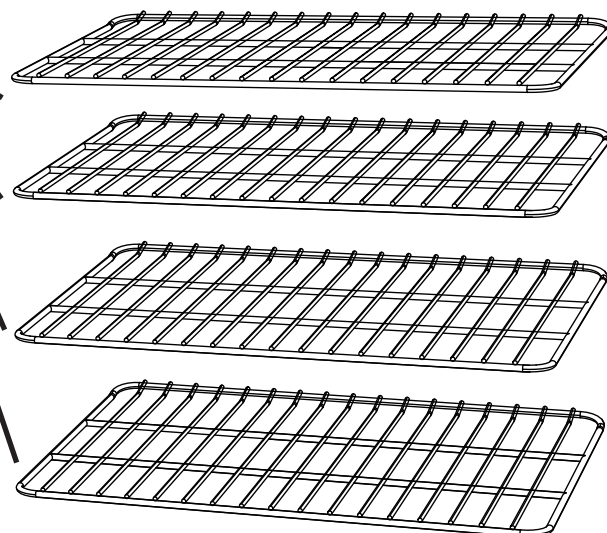


C. Water Pan

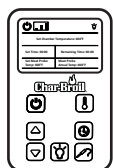


D. Smoker Box

E. Cooking Grates (4)

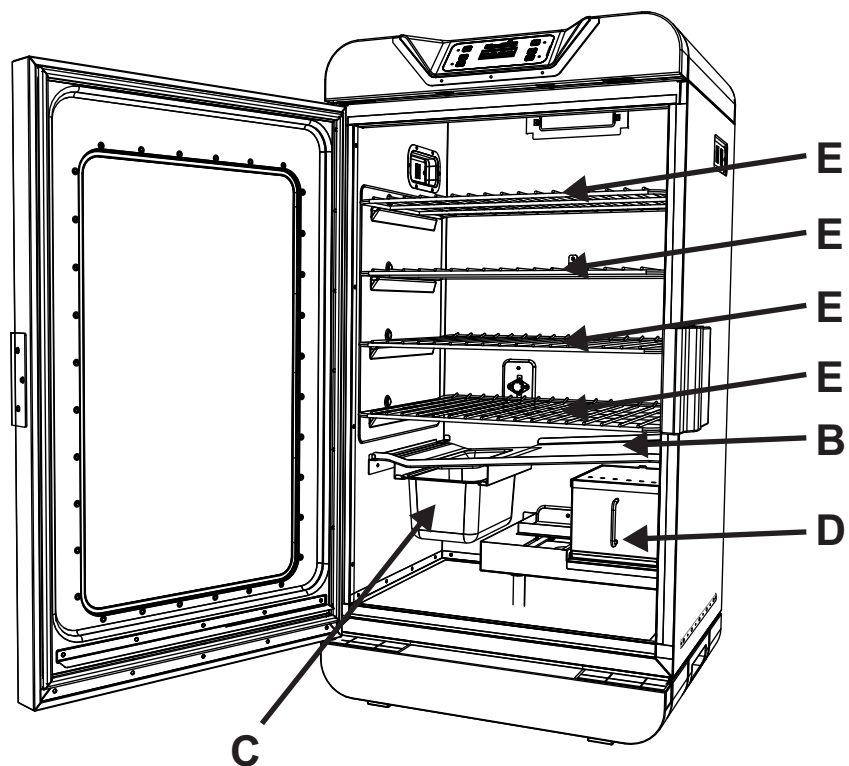
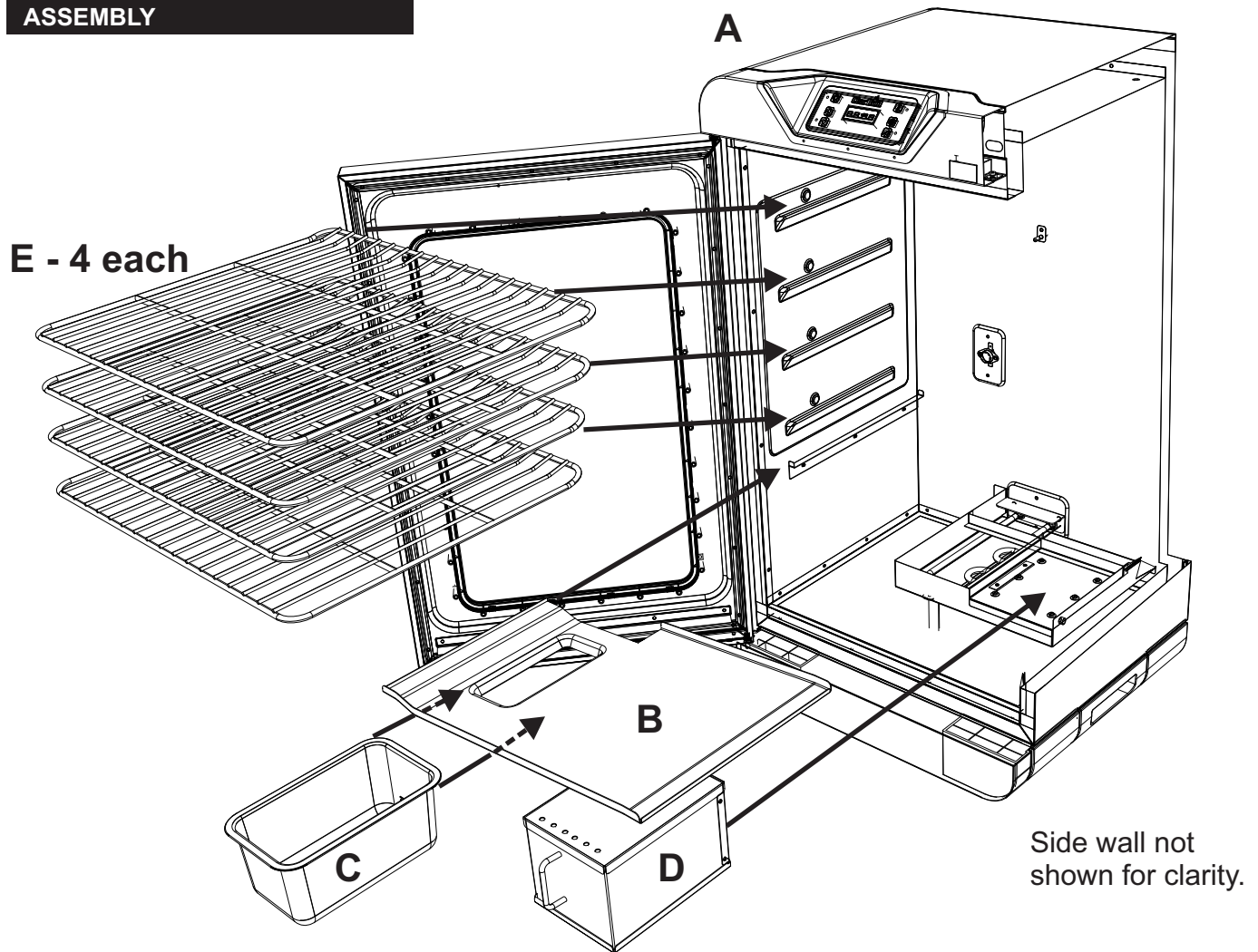


F. Meat Probe




G. Remote Control -
14202004 only.

ASSEMBLY



Troubleshooting

Problem	Possible Cause	Prevention/Solution
Smoker not heating	<ul style="list-style-type: none"> Smoker is OFF. No Power Faulty controller or heating element. 	<ul style="list-style-type: none"> Turn on the Smoker Check for tripped household circuit breakers or GFI (Ground Fault Interrupter). Reset or replace if necessary. Try a known, working appliance in the outlet. Try a different outlet, preferably on a different circuit. Replace controller or heating element.
Circuit breaker trips or fuse blows	<ul style="list-style-type: none"> Another appliance plugged into same circuit as smoker. Moisture or water in controller or electrical connections. Damaged cord or electrical connections. 	<ul style="list-style-type: none"> Do not use other electrical appliances on the same circuit. Keep all electrical connections dry. Do not operate unit when raining. Replace damaged controller or extension cord.
Smoker will not cook properly	<ul style="list-style-type: none"> Door of smoker is left open. Insufficient preheat or temperature set too low. Inappropriate extension cord. 	<ul style="list-style-type: none"> Close door on smoker while cooking. Preheat 15-20 minutes. Increase controller setting. Replace with appropriately rated cord (15 amps).
Flare-ups	<ul style="list-style-type: none"> Excess fat in meat. Excessive cooking temperature. Grease build up. 	<ul style="list-style-type: none"> Trim fat from meat before cooking. Adjust (lower) temperature as needed. Clean smoker.
Persistent grease fire	<ul style="list-style-type: none"> Grease trapped by food build up. 	<ul style="list-style-type: none"> Turn to Smoker OFF. Keep door open and let fire burn out. After smoker cools, clean insulation bowl. Do not apply water to fire. Personal injury may result.
Remote control is unresponsive	<ul style="list-style-type: none"> The remote control is not sync'd to the smoker 	<p>Reset the Remote Control:</p> <ul style="list-style-type: none"> Main Control: press Temp button and hold for 3 seconds until it beeps. Remote Control: Press Temp button and hold for 3 seconds until it beeps <p>The Remote control is now sync'd to the smoker.  indicates remote is sync'd with the smoker.</p>
<p>Error Codes:</p> <p>ERR1 - Cabinet Temperature Sensor</p> <p>ERR4 - Meat probe damaged</p>	<ul style="list-style-type: none"> Meat Probe is not plugged in. Wires damaged or chafed. 	<ul style="list-style-type: none"> Plug in the Meat Probe. Replace the Meat Probe.
No Display	<ul style="list-style-type: none"> Thermostat is damaged / Bad 	<ul style="list-style-type: none"> Replace the Thermostat

LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. 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, postage and or freight pre-paid by the consumer for review and examination.

<u>SCOPE OF COVERAGE</u>	<u>PERIOD OF COVERAGE</u>	<u>TYPE OF FAILURE COVERAGE</u>
All Parts	1 year from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

*Note: A dated sales receipt WILL be required for warranty service.

The original consumer-purchaser 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 only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrossions or discoloring 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.

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 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 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 consumer.

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.

PARTS LIST

Key	Qty	Description
1	1	DOOR ASSEMBLY
2	1	LED LIGHT KIT (FOR MODEL 14202004 ONLY)
3	2	DOOR HINGE BRACKET KIT
4	1	MEAT PROBE HOUSING
5	1	DOOR LATCH ASSEMBLY
6	1	SMOKER BODY ASSEMBLY
7	1	LEFT LEG
8	1	GREASE TRAY ASSEMBLY
9	1	WATER PAN
10	1	SMOKER BOX
11	1	DRIP PAN ASSEMBLY
12	2	WHEEL KIT
13	4	COOKING GRATE
14	1	CONTROL PANEL DISPLAY KIT
15	1	HEATING ELEMENT REFLECTOR SUPPORT
16	1	HEATING ELEMENT
17	1	MEAT PROBE
18	1	THERMOSTAT KIT
19	1	HEATING ELEMENT BACK HOUSING KIT
20	1	FRONT FASCIA, LOWER
21	1	RIGHT LEG, FRONT
22	1	RIGHT LEG, REAR
23	1	CONTROL PANEL FASCIA KIT
24	1	HEATING ELEMENT REFLECTOR
25	1	POWER BOARD KIT
26	1	POWER BOARD HOUSING
27	1	POWER SUPPLY CORD KIT
28	1	CONTROL PANEL DISPLAY HOUSING KIT

NOT Pictured

...	1	ASSEMBLY MANUAL, ENGLISH, FRENCH, SPANISH
...	1	TROUBLESHOOT GUIDE (ONLINE ONLY)
...	1	REMOTE CONTROL (FOR MODEL 14202004 ONLY)

WARRANTY PARTS DIAGRAM

