

Smokehouse 9900-000-0000

Smokehouse Little Chief Front Load Smoker Instruction Manual

Model: 9900-000-0000

1. INTRODUCTION

The Smokehouse Little Chief Front Load Smoker is designed for low to mid-temperature smoking, ideal for a variety of foods including fish, jerky, cheese, and sausage. This electric smoker maintains a steady temperature of approximately 165 degrees Fahrenheit, providing consistent results for infusing rich, smoky flavor into your favorite meats and other items. Its simple operation and generous capacity make it suitable for both novice and experienced smokers.

For your safety, please read all instructions carefully before operating the smoker. This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

2. INCLUDED COMPONENTS

Your Smokehouse Little Chief Front Load Smoker package includes the following items:

- Smoker Unit (Main Cabinet)
- Electric Power Cord
- Flavor Pan (for wood chips)
- Drip Pan
- Four (4) Grills/Racks
- Handles (for top and door)
- Recipe and Operating Instructions Booklet
- Bag of Alder Wood Chips





Image: All components of the Smokehouse Little Chief Front Load Smoker, including the main unit, power cord, flavor pan, drip pan, racks,

3. SETUP AND ASSEMBLY

Follow these steps to assemble your smoker before first use:

1. **Attach Handles:** Secure the provided handles to the top of the smoker unit and to the front door using the included bolts and nuts. Ensure they are firmly attached for safe handling.
2. **Insert Drip Pan:** Place the drip pan onto the lowest shelf inside the smoker cabinet. This pan collects any drippings from the food during the smoking process.
3. **Position Grills:** Insert the four grills into the desired slots within the smoker. The Little Chief Smoker offers five possible locations for the grills, allowing for flexible arrangement based on the size and quantity of food being smoked.
4. **Connect Power Cord:** Firmly plug the electric power cord into the receptacle located at the back of the smoker unit.



Image: The Little Chief Smoker with its front door open, revealing the multiple rack positions and the drip pan at the bottom.

Your browser does not support the video tag.

Video: A detailed demonstration of assembling the Little Chief Front Load Smoker, including attaching handles, placing the drip pan, and inserting the grills.

4. OPERATING INSTRUCTIONS

The Little Chief Smoker is designed for straightforward operation. Once assembled and plugged in, the heating element

will begin to warm up.

- **Temperature:** The smoker maintains a consistent low temperature of approximately 165 degrees Fahrenheit, which is ideal for smoking without cooking.
- **Adding Wood Chips:** Fill the flavor pan with your preferred Smokehouse wood chips. Slide the flavor pan into the designated slot at the bottom front of the smoker, above the heating element. The wood chips will smolder and produce smoke.
- **Loading Food:** Place your prepared food items on the grills. The smoker can accommodate up to 25 pounds of meat or fish. Common items include salmon, beef jerky, cheese, and sausage.
- **Smoking Duration:** For most items, smoke for no more than two hours to infuse flavor. Foods like fish or jerky may require longer smoking times. For items that require cooking, such as poultry or larger cuts of meat, it is recommended to finish the cooking process in an oven or on a grill after smoking.



Image: The Little Chief Smoker in operation, showing different food items like peppers, fish, and sausages on its internal racks, with smoke visible.



Image: Close-up view of a hand sliding the removable flavor pan, filled with wood chips, into the designated slot at the base of the smoker.

Your browser does not support the video tag.

Video: A short video showcasing the Little Chief Smoker's features, including its capacity to smoke up to 25 lbs of meat and fish, and the easy-to-use removable flavor pan.

5. MAINTENANCE AND CARE

Proper maintenance ensures the longevity and optimal performance of your smoker:

- **Cleaning Grills and Drip Pan:** After each use, allow the smoker to cool completely. Remove the grills and drip pan and wash them with warm, soapy water. Rinse thoroughly and dry.
- **Cleaning Interior:** Wipe down the interior of the smoker cabinet with a damp cloth. For stubborn residue, a mild, non-abrasive cleaner can be used. Ensure the interior is completely dry before storage.
- **Exterior Care:** Clean the exterior with a soft, damp cloth. Avoid abrasive cleaners or scouring pads that could damage the aluminum finish.
- **Storage:** Store the smoker in a dry, protected area when not in use to prevent rust or damage.

6. TROUBLESHOOTING

If you encounter issues with your smoker, consider the following common solutions:

- **No Heat/Smoke:**
 - Ensure the power cord is securely plugged into both the smoker and a functioning electrical outlet.
 - Verify that the wood chips in the flavor pan are dry and properly placed directly above the heating element.
 - Check your household circuit breaker.
- **Insufficient Smoke:**
 - Ensure the wood chips are fresh and not overly damp.
 - Confirm the flavor pan is correctly positioned.
 - The smoker operates at a low temperature; heavy smoke is not always indicative of proper function. A light, consistent smoke is normal.
- **Food Not Smoking Evenly:**
 - Avoid overloading the smoker. Ensure adequate space between food items for proper smoke circulation.
 - Rotate grills periodically if necessary, especially for larger batches.

7. SPECIFICATIONS

Attribute	Detail
Brand	Smokehouse
Model Name	LITTLE CHIEF FRONT LOAD
Model Number	9900-000-0000
Power Source	AC/DC Electric
Outer Material	Aluminum
Inner Material	Stainless Steel
Item Weight	12.2 Pounds
Product Dimensions (D x W x H)	11.5"D x 11.5"W x 24.5"H
Manufacturer	Smokehouse Products
Manufacture Year	1968

8. WARRANTY AND SUPPORT

For detailed warranty information, please refer to the official user manual provided with your product. For further assistance, recipes, or information regarding your Smokehouse Little Chief Front Load Smoker, please contact Smokehouse Products customer support. You can also find additional resources and videos on the official Smokehouse Products YouTube channel.

Official User Manual (PDF): [Download Here](#)

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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