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> Old Smokey Electric Smoker OSES Instruction Manual

## Old Smokey OSES

# Old Smokey Electric Smoker OSES Instruction Manual

Model: OSES

## INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Old Smokey Electric Smoker, Model OSES. Please read all instructions carefully before assembly and use to ensure proper function and longevity of the product. Retain this manual for future reference.

**WARNING: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).**

## IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- Do not operate the smoker indoors. Use only in well-ventilated outdoor areas.
- Ensure the smoker is placed on a stable, level, non-combustible surface.
- Keep children and pets away from the smoker during operation.
- Do not use an extension cord unless absolutely necessary, and ensure it is a heavy-duty, grounded outdoor-rated cord.
- Always unplug the smoker from the power outlet when not in use and before cleaning.
- Do not immerse the heating element or electrical components in water or other liquids.
- Use heat-resistant gloves when handling hot components.
- Never leave the smoker unattended during operation.

## PARTS LIST

Before assembly, ensure all parts are present and undamaged. Refer to the diagram below for component identification.



Image: Internal view of the Old Smokey Electric Smoker, showing the heating element at the bottom, a chip tray above it, and two cooking racks for food. The smoker has a flat top and side handles.

- Smoker Body (Cylinder)
- Lid with Handle
- Cooking Racks (2)
- Drip Pan
- Heating Element Assembly
- Wood Chip Tray
- Legs/Stand
- Hardware (screws, nuts, washers)

## SETUP AND ASSEMBLY

Follow these steps to assemble your Old Smokey Electric Smoker:

1. **Attach the Legs:** Securely attach the wire stand to the bottom of the smoker body using the provided hardware. Ensure all screws are tightened.
2. **Install Heating Element:** The heating element assembly is typically pre-installed. Ensure it is firmly in place at the bottom of the smoker.
3. **Place Wood Chip Tray:** Position the wood chip tray directly above the heating element.
4. **Insert Drip Pan:** Place the drip pan above the wood chip tray, resting on the designated supports.
5. **Position Cooking Racks:** Insert the two cooking racks above the drip pan, ensuring they are stable.
6. **Attach Lid Handle:** If not pre-attached, secure the handle to the lid using the provided screws.

**Initial Burn-In:** Before first use, operate the smoker empty for 30-60 minutes at a medium temperature setting to burn off any manufacturing oils or residues. This will help prevent unwanted flavors in your food.

## OPERATING INSTRUCTIONS

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### Preparing for Smoking

1. **Add Wood Chips:** Place your desired wood chips (e.g., hickory, mesquite, apple) into the wood chip tray. Do not soak wood chips for this electric smoker.
2. **Add Water/Liquid to Drip Pan:** For added moisture and flavor, you can add water, apple juice, or beer to the drip pan. This also helps catch drippings.
3. **Preheat Smoker:** Plug the smoker into a grounded outdoor electrical outlet. Set the thermostat to your desired cooking temperature. Allow 15-30 minutes for the smoker to reach temperature and for wood chips to begin smoking.

### Loading and Smoking Food

1. **Load Food:** Carefully place food on the cooking racks. Ensure there is adequate space between food items for proper smoke circulation.
2. **Close Lid:** Place the lid securely on the smoker. The flat top design helps juices drip back onto the food.
3. **Monitor Temperature:** The built-in thermostat controls the heat. For precise temperature monitoring, an external thermometer (not included) can be used. Avoid frequently opening the lid, as this releases heat and smoke, extending cooking time.
4. **Smoking Time:** Cooking times vary based on the type and size of food, external temperature, and desired doneness. Refer to a reliable smoking guide for specific recommendations.
5. **Adding More Chips:** If smoking for extended periods, you may need to add more wood chips. Carefully remove the lid and add chips to the tray, then quickly replace the lid.

### After Smoking

1. **Unplug:** Once cooking is complete, unplug the smoker from the power outlet.
2. **Cool Down:** Allow the smoker to cool completely before cleaning or moving.

## CARE AND MAINTENANCE

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Regular cleaning and maintenance will extend the life of your smoker.

1. **Cleaning After Each Use:**
  - Ensure the smoker is unplugged and completely cool.
  - Remove cooking racks, drip pan, and wood chip tray. Wash these components with warm, soapy water.
  - Wipe the interior of the smoker body with a damp cloth. Avoid harsh abrasives or chemicals.
  - Do not clean the heating element with water. Wipe it with a dry cloth if necessary.
2. **Exterior Cleaning:** Wipe the exterior with a damp cloth. For stubborn stains, a mild detergent can be used.
3. **Storage:** Store the smoker in a dry, protected area when not in use.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Smoker not heating	Not plugged in; power outlet issue; faulty heating element.	Check power connection; test outlet with another appliance; contact customer support if element is faulty.
Insufficient smoke production	Not enough wood chips; chips too wet; temperature too low.	Add more dry wood chips; increase temperature setting.
Temperature fluctuations	Frequent lid opening; extreme ambient temperature; faulty thermostat.	Minimize lid openings; use in a sheltered area; contact customer support.
Food drying out	No liquid in drip pan; cooking at too high a temperature for too long.	Ensure drip pan contains water or other liquid; adjust cooking temperature and time.

## SPECIFICATIONS

- **Model:** OSES
- **Brand:** Old Smokey
- **Power Source:** Electric
- **Color:** Grey
- **Outer Material:** Stainless Steel
- **Item Weight:** 24 Pounds (approx. 10.9 kg)
- **Product Dimensions:** 15.5"D x 15.5"W x 29"H (approx. 39.4 cm D x 39.4 cm W x 73.7 cm H)
- **Fuel Type:** Electric
- **Manufacturer:** Old Smokey Products Company
- **UPC:** 016063111003

## WARRANTY AND SUPPORT

For warranty information or technical support, please contact Old Smokey Products Company directly. Keep your purchase receipt as proof of purchase.

*Note: Specific warranty terms and conditions may vary and are subject to the manufacturer's policy at the time of purchase.*