

Weston 03-2500-W

WESTON BRANDS 2-in-1 Indoor Electric Smoker & Programmable Slow Cooker

Model: 03-2500-W

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1. INTRODUCTION

The Weston 2-in-1 Indoor Electric Smoker & Programmable Slow Cooker is designed to bring authentic smokehouse flavor to your kitchen year-round. This versatile appliance functions as both an indoor electric smoker and a 6-quart slow cooker, capable of holding a 6 lb. chicken or a 4 lb. roast. It offers three smoking methods: hot smoke, cold smoke, and combo mode, providing flexibility for various food types and cooking preferences. The unit features digital controls for ease of use and a patented temperature probe for consistent results.



2. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged from the power outlet before cleaning or when not in use.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Exercise extreme caution when operating the appliance, especially when handling hot surfaces, the heating element, wood chips, or the lid and ring. These components can become very hot during and after operation.
- Keep hands and face away from the steam vent during operation.
- Ensure proper ventilation when smoking indoors. Using the appliance under a stove hood with the fan on is recommended to manage any minimal smoke seepage.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Always place the appliance on a stable, heat-resistant surface.

3. PACKAGE CONTENTS

Carefully unpack all components and check for any damage. Ensure all items listed below are present:

- Main Unit with Digital Control Panel
- 6-Quart Nonstick Cooking Vessel
- Tempered Glass Lid with Gasket Seal
- 3-Tier Smoking Rack with Handles
- Patented Temperature Probe
- Wood Chip Box/Holder
- Wood Chip Plate



Figure 3.1: All components included with your Weston 2-in-1 Smoker & Slow Cooker.

4. SETUP

4.1 Initial Preparation

1. Before first use, wash the nonstick cooking vessel, glass lid, smoking rack, and wood chip holder in warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. Place the main unit on a clean, dry, stable, and heat-resistant surface. Ensure there is adequate clearance around the unit for ventilation.

4.2 Assembling for Smoking

1. Place the wood chip plate on the heating element at the bottom of the main unit.
2. Fill the wood chip holder with your desired wood chips (not included). Do not overfill.
3. Place the filled wood chip holder onto the wood chip plate.
4. For easier cleanup, consider lining the bottom of the main unit with aluminum foil, ensuring it does not obstruct the heating element or wood chip holder.

2-IN-1 SMOKER DOUBLES AS A 6 QUART SLOW COOKER

HOLDS A 6 LB CHICKEN
OR 4 LB ROAST



Figure 4.1: Placing wood chips into the wood chip holder for smoking.

5. OPERATING INSTRUCTIONS

5.1 Digital Controls Overview

The appliance features an intuitive digital control panel. Familiarize yourself with the buttons:

- **ON/OFF:** Powers the unit on or off.
- **PROGRAM/PROBE:** Toggles between program settings and probe temperature display.
- **PROBE TEMP/SET:** Displays probe temperature or sets cooking parameters.
- **UP/DOWN Arrows:** Adjusts time, temperature, or navigates settings.
- **SLOW COOK:** Activates slow cooking mode (Low/High/Warm).
- **SMOKE:** Activates smoking mode (Cold/Hot/Combo).
- **KEEP WARM:** Automatically switches to warm setting after slow cooking.



EASY TO USE WITH DIGITAL CONTROLS

Figure 5.1: The digital control panel for easy operation.

5.2 Smoking Function

The smoker offers three distinct smoking methods:

- **Hot Smoke:** Ideal for smaller cuts of meat, infusing flavor while cooking.
- **Cold Smoke:** Adds smoky flavor without cooking, suitable for items like cheese, nuts, or fish. The unit will turn off automatically when cold smoking is complete.
- **Combo Mode:** Begins with cold smoking and then transitions to hot smoking, perfect for larger cuts of meat that require both flavor infusion and thorough cooking.

To smoke, ensure the wood chip holder is in place with wood chips. Place food on the smoking rack or directly in the cooking vessel if applicable. Select your desired smoke mode using the SMOKE button and set the timer as needed. The tempered glass lid with its gasket seal helps retain heat and smoke for efficient operation.

QUICKLY SMOKES FOOD INDOORS

SMOKE MEAT, FISH, POULTRY,
VEGETABLES AND CHEESE



Figure 5.2: The smoker infuses meat, cheese, and vegetables with authentic smokehouse flavor.

5.3 Slow Cooker Function

To use as a slow cooker, ensure the nonstick cooking vessel is placed inside the main unit. Add your ingredients to the cooking vessel. Select the SLOW COOK button and choose between Low or High settings. The unit will automatically switch to the 'Keep Warm' setting once the cooking cycle is complete.



Figure 5.3: The 6-quart capacity is ideal for slow cooking dishes like stews and roasts.

5.4 Using the Temperature Probe

The patented temperature probe allows for continuous monitoring of internal food temperature, ensuring consistent and safe cooking results. Insert the probe into the thickest part of the food, avoiding bone. Connect the probe to the designated port on the unit. Use the PROBE TEMP/SET button to view the current internal temperature.

CONSISTENT RESULTS

WITH PATENTED TEMPERATURE PROBE
AND GASKET-SEALED LID



Figure 5.4: Monitoring internal food temperature with the patented probe.

5.5 Smoking Rack Usage

The 3-tiered smoking rack with handles allows you to smoke larger quantities of food efficiently. Place food evenly on the tiers to ensure proper smoke circulation and even cooking.



Figure 5.5: The 3-tiered smoking rack allows for smoking large quantities of food.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your appliance.

- Always unplug the unit and allow it to cool completely before cleaning.
- The nonstick cooking vessel and glass lid are dishwasher safe. For best results, hand wash to preserve the nonstick coating.
- The smoking rack and wood chip holder should be cleaned thoroughly after each use to remove food and smoke residue. A good scrubbing may be required.
- The main unit, which contains integrated electronics, cannot be immersed in water. Wipe the interior and exterior with a damp cloth and mild detergent. Dry thoroughly.
- For drippings and residue in the main unit, especially after smoking, wipe up the mess with a paper towel or cloth. Using aluminum foil to line the bottom during smoking can significantly ease cleanup.
- Clean the temperature probe with warm, soapy water and dry completely.
- The rubber seal on the lid should be cleaned to prevent stickiness from smoke residue.

7. TROUBLESHOOTING

If you encounter issues with your appliance, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Smoke escaping from lid/unit during operation.	Normal seepage, or lid not seated properly.	This is normal for indoor smokers. Use the appliance under a stove hood with the fan on. Ensure the lid is properly seated and the gasket seal is clean.
Cold smoke function heats too high.	Ambient temperature or specific food type.	The unit is designed to add smoke flavor without cooking. If the temperature rises beyond desired cold smoke levels, ensure the wood chip quantity is appropriate and the unit is not in a confined, warm space.
Food not cooking evenly.	Overcrowding or hot spots.	Avoid overcrowding the smoking rack. If not using the rack, consider placing aluminum foil on the bottom rack to help disperse heat and prevent hot spots directly above the heating coil.
Difficulty cleaning the main unit.	Drippings and residue accumulation.	Line the bottom of the main unit with aluminum foil before smoking to catch drippings. Clean immediately after the unit cools to prevent residue from hardening.

8. SPECIFICATIONS

Feature	Detail
Brand	Weston
Model Number	03-2500-W
Capacity	6 Quarts
Color	Black
Material	Plastic
Product Dimensions	12"D x 16.77"W x 17"H
Item Weight	7.36 Pounds
Wattage	370 watts
Voltage	220 Volts
Control Method	Touch
Control Type	Digital
Dishwasher Safe Parts	Yes (Cooking Vessel, Lid)



2-IN-1 ■ INDOOR 6 QUART SMOKER & SLOW COOKER

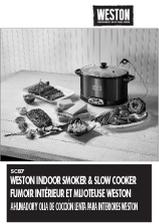
Figure 8.1: Product dimensions for the 6-quart model.

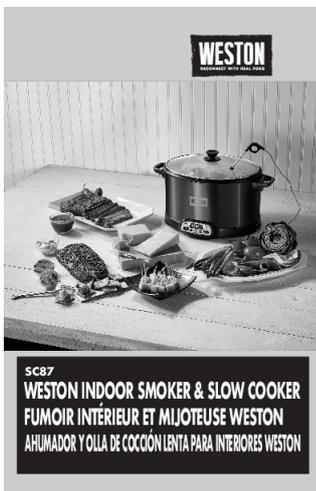
9. WARRANTY AND SUPPORT

Weston products are manufactured to high-quality standards. For specific warranty details and terms, please refer to the warranty card included with your product or visit the official Weston website. Keep your purchase receipt as proof of purchase for any warranty claims.

Customer Support

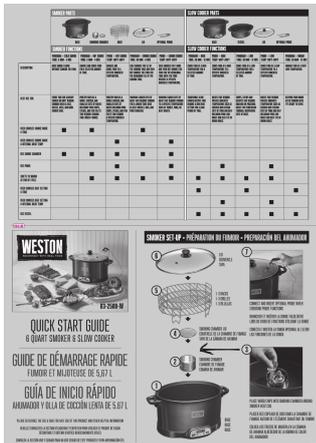
For technical assistance, troubleshooting not covered in this manual, or parts inquiries, please contact Weston customer support. Contact information can typically be found on the manufacturer's website or on the product packaging. You can also visit the official Weston Store for more information and products: [Weston Store on Amazon](#)

	<p>Weston SC87 Indoor Smoker & Slow Cooker User Manual</p> <p>Comprehensive user manual for the Weston SC87 Indoor Smoker & Slow Cooker, detailing safety precautions, parts, operating instructions for slow cooking and smoking, cleaning, and troubleshooting.</p>
	<p>Weston #5 Electric Meat Grinder & Sausage Stuffer User Manual</p> <p>Comprehensive user manual for the Weston #5 Electric Meat Grinder & Sausage Stuffer (Model 82-0301-W), detailing safety instructions, assembly, operation, cleaning, and food safety guidelines.</p>
	<p>Weston PRO-2500 Chamber Vacuum Sealer: Use and Care Manual</p> <p>This manual provides comprehensive instructions for operating and maintaining the Weston PRO-2500 Chamber Vacuum Sealer, covering setup, usage, safety guidelines, and troubleshooting for effective food preservation.</p>
	<p>Weston Pro Series Electric Meat Grinder and Sausage Stuffer User Manual</p> <p>This comprehensive user manual guides you through the safe and effective operation of the Weston Pro Series Electric Meat Grinder and Sausage Stuffer. It covers essential information for models #8, #12, #22, and #32, ensuring you can maximize the performance and longevity of your appliance.</p>



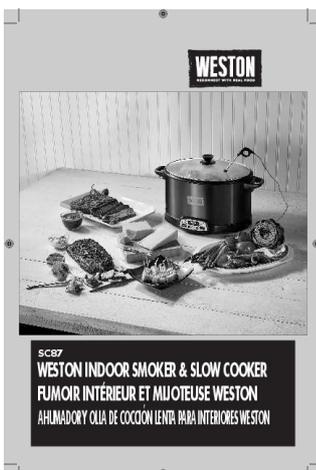
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 Guadalajara, Jalisco, C.P. 44660 Tel: 33 3825 3480 Modelo: **03-2500-W** Tipo: SC87
 Caractersticas Elctricas: 120 V 60 Hz 370 W Los modelos incluidos en el instr...
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