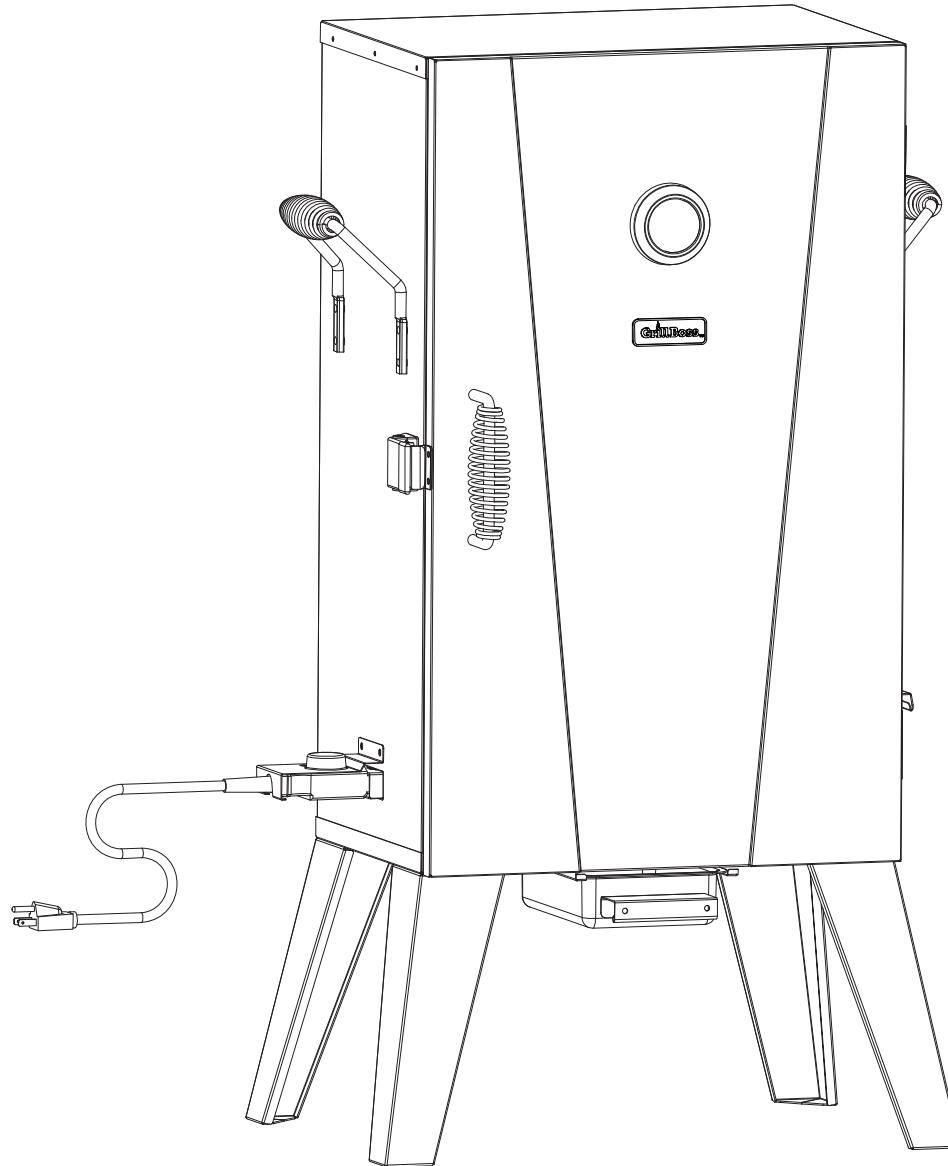


Electric Vertical Smoker

Model No. EBS24031M
(Manufacture Code: EBS24031)**WARNING****OUTDOOR HOUSEHOLD USE ONLY!****WARNING**

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
- Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
- Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury, or death.
- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.

**DANGER**

- Burning wood chips gives off carbon monoxide, which has no odor and can cause death.
- DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas. Use only outdoors where it is well ventilated.

**DANGER**

- Never operate this appliance unattended.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

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THIS INSTRUCTION BOOKLET CONTAINS IMPORTANT SAFETY INFORMATION. PLEASE READ AND KEEP FOR FUTURE REFERENCE.

If you are assembling this unit for someone else, give this manual to them to read and save for future reference.

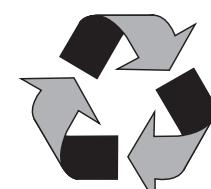
⚠ WARNING: This product can expose you to chemicals including carbon monoxide and soot, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.



Manufactured in China for: RevoAce Inc. Limited
Hong Kong, China • 1.800.694.0013 • service@revoace.com
8:00 am to 4:00 pm central time, Monday to Friday.

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Made from 75% Bagasse
(environmentally friendly sugar
cane pulp by-product)

EBS24031M-RA-E-OM-F100

Important Safeguards

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

▲ WARNINGS:

- ▲ Read and save all instructions.
- ▲ Do not touch hot surfaces. Use handles or knobs.
- ▲ To protect against electrical shock do not immerse cord, plugs or heating element in water or other liquids.
- ▲ 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. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- ▲ 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.
- ▲ Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the control to "OFF", then remove plug from wall outlet.
- ▲ Do not use appliance for anything other than intended use.
- ▲ Use only on properly grounded outlet.
- ▲ Fuel, such as charcoal briquettes, is not to be used with appliance.
- ▲ Longer detachable power-supply cords or a grounding type 3-wire extension cords are available and may be used if care is exercised in their use.
- ▲ If a longer detachable power-supply cord or a grounding type 3-wire extension cord is used:
 - a. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - b. The cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
 - c. The cord set or extension cord should be a grounding-type 3-wire cord.
- ▲ This smoker is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
- ▲ For residential use only. This smoker is NOT for commercial use.
- ▲ This smoker is not intended for and should never be used as a heater. Toxic fumes can accumulate and cause asphyxiation.
- ▲ Do not modify for use in any other location. Modification will result in a safety hazard.
- ▲ This smoker is safety certified for use in the United States only. Do not modify for use in any other location. Modification will result in a safety hazard.
- ▲ Apartment Dwellers: Check with management to learn the requirements and fire codes for using an electric smoker in your apartment complex. If allowed, use outside on the ground floor with a ten (10) foot (3.05 m) clearance from any structure. Do not use on or under balconies.
- ▲ This smoker is for use with electricity.
- ▲ This is not a tabletop smoker. Therefore, do not place this smoker on any type of tabletop Never surface.
- ▲ Do not use 16 gauge extension cords. Damage to household wiring and/or fire could result. The extension cord must be a grounding type 3-wire cord.
- ▲ **ELECTRIC SHOCK CAN KILL OR RESULT IN SERIOUS INJURY. TO PREVENT ELECTRICAL SHOCK:**
 - a. Connect only to a circuit that is protected by a listed Class A ground-fault circuit-interrupter (GFCI). Press the TEST button (then RESET button) every month to assure proper operation.
 - b. Do not use smoker when raining.
 - c. To prevent smoker from being splashed or falling into water, do not use smoker within ten (10) feet (3.05 m) of pool, pond or other body of water.
 - d. Keep smoker and electric controller dry and out of rain when not in use.
 - e. Do not operate smoker with an electric controller that has a damaged cord, plug, or metal probe. Use only the controller provided. The replacement controller shall be that specified by the manufacturer.
 - f. Never remove grounding plug, or use with an adapter to two prongs.
 - g. Keep electric plugs off ground, and dry.
 - h. In case of fire, turn controller OFF, unplug smoker from outlet and allow fire to burn out. Do not use water to put out a fire in this or any other electrical appliance.
- ▲ Do not use water or other liquid spray to clean smoker without first unplugging electric controller and removing heating element.
- ▲ Never use charcoal, lighter fluid, gasoline, kerosene or alcohol with this product.
- ▲ Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
- ▲ Do not use in an explosive atmosphere. Keep smoker area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ▲ If using flavored wood follow instructions on flavored wood packaging.
- ▲ Note: Most fruit or nut tree wood may be used for smoke flavoring, such as hickory, pecan, apple, cherry, or mesquite.
- ▲ Note: Unless the wood is still "green," soak the wood in water for 20 minutes prior to use, or wrap each piece in foil and tear several small holes in the top of the foil to produce more smoke and prevent the wood from burning too quickly.
- ▲ Minimum clearance from sides and back of unit to combustible construction is 36 inches (91.4 cm). Do not use this appliance under any type of overhang or roof.
- ▲ Do not alter smoker in any manner. Any alteration will void your warranty.
- ▲ Do not use the smoker unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
- ▲ Do not build this model of smoker in any built-in or slide in construction. Ignoring this warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
- ▲ This smoker should be thoroughly cleaned and inspected on a regular basis. Clean and inspect the temperature control assembly/electric cord before each use of the appliance. If there is evidence of abrasion, wear or cuts, the temperature control assembly/electric cord must be replaced prior to the appliance being put into operation.
- ▲ Use only the manufacturer's factory authorized parts. The use of any part that is not factory authorized can be dangerous and will void your warranty.
- ▲ Use only the controller provided. The replacement controller shall be that specified by the manufacturer.
- ▲ Do not operate this appliance without reading "Operating Instructions" in this manual.
- ▲ Do not touch metal parts of smoker until it has completely cooled (about 45 min.) to avoid burns, unless you are wearingl protective gear (pot holders, gloves, BBQ mittens, etc.).
- ▲ Never touch grates to see if they are hot.
- ▲ Do not install or use in or on boats or recreational vehicles. When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- ▲ Do not use smoker in high winds.
- ▲ Never lean over the smoker when lighting.
- ▲ Do not leave a lit smoker unattended, especially keep children and pets away from smoker at all times.
- ▲ Do not leave smoker unattended while preheating or burning off food residue on high. If smoker has not been cleaned, al grease fire can occur that may damage the product.
- ▲ Do not place empty cooking vessels on the appliance while in operation.
- ▲ Use caution when placing anything on the smoker while the appliance is in operation.
- ▲ Do not attempt to move smoker when in use. Allow the smoker to cool (about 45 min.) before moving or storing.
- ▲ Always open smoker lid carefully and slowly as heat and steam trapped within smoker can severely burn you.
- ▲ Do not use on wooden decks, wooden furniture or other combustible surfaces.
- ▲ Always place your smoker on a hard, non-combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- ▲ Keep all electrical cords away from a hot smoker.
- ▲ The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- ▲ After a period of storage and/or nonuse, inspect the controller and electrical cord for any abrasion, wear or cuts.
- ▲ Make sure electric pan is securely and completely in place before using the smoker.
- ▲ Do not move smoker while water pan contains liquid.

Important Safeguards (continued)

- ▲ Always use the water pan designed for this smoker.
- ▲ Do not allow water in water pan to completely evaporate while smoker is in use. Check water pan at least every 2 hours and add water if level is low. Add water per "Adding Additional Water" section in this manual.
- ▲ Do not remove water from water pan once food is removed. Allow smoker to cool and water to evaporate.
- ▲ Before smoker can be left unattended: a. Smoker must be cool.b. Temperature control assembly/electric cord must be OFF and unplugged from outlet.
- ▲ Use caution when lifting or moving cooled smoker to prevent strains and back injuries.
- ▲ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ▲ Use protective gloves when assembling this product.
- ▲ Do not force parts together as this can result in personal injury or damage to the product. Never cover entire cooking area with aluminum foil.
- ▲ Outdoor extension cords should be used with outdoor use products and are surface marked with suffix letters "W" and with a tag stating "Suitable for Use with Outdoor Appliances."
- ▲ Connections from your smoker to an extension cord should be kept dry and off the ground. Store products indoors when not in use - out of the reach of children.
- ▲ Do not clean this product with a spray water or the like.
- ▲ Never add water or other liquids into electric pan.
- ▲ Never use or connect smoker to electrical outlet when water or other liquids are in the electric pan.
- ▲ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- ▲ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instructions concerning the use of the appliance by a person responsible for their safety.
- ▲ Children should be supervised to ensure that they do not play with the appliance.
- ▲ **Outdoor electric smokers:**
 - a. Fuel, such as charcoal briquettes, is not to be used with appliance.
 - b. Use only on properly grounded outlets.
- ▲ Deaths, serious injury or damage to property may occur if the above is not followed exactly.
- ▲ Burning wood chips gives off carbon monoxide, which has no odor and can cause death.
- ▲ DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.
- ▲ Use only outdoors where it is well ventilated.
- ▲ Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury, or death.
- ▲ Unit is for OUTDOOR HOUSEHOLD USE ONLY.
- ▲ Never use inside enclosed areas such as patios, garages, buildings, or tents.
- ▲ Never operate unit under overhead construction such as roof coverings, carports, awnings, or overhangs.
- ▲ Never use unit as a heater.
- ▲ Maintain a minimum distance of 10 ft (3 m) from overhead construction, walls, rails, or other structures.
- ▲ Keep a minimum 10 ft (3 m) clearance of all combustible materials such as wood, dry plants, grass, brush, paper, or canvas.
- ▲ Keep appliance clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- ▲ Use unit on a level, non-combustible, stable surface such as dirt, concrete, brick, or rock.
- ▲ Unit MUST be on the ground. Do not place unit on tables or counters. Do NOT move unit across uneven surfaces.
- ▲ Do not use unit on wooden or flammable surfaces.
- ▲ Do not leave unit unattended.
- ▲ Never use unit for anything other than its intended use.
- ▲ Keep a fire extinguisher accessible at all times while operating unit.
- ▲ Use of alcohol, prescription, or non-prescription drugs may impair user's ability to properly assemble or safely operate unit.
- ▲ Keep children and pets away from unit at all times. Do NOT allow children to use unit. Close supervision is necessary should children or pets be in the area where unit is being used.
- ▲ Do NOT allow anyone to conduct activities around unit during, or following, its use until it has cooled. Avoid bumping or impacting unit.
- ▲ The unit is HOT while in use, and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.
- ▲ Do not touch HOT surfaces. Use handles or knobs.
- ▲ Do not use wood pellets.
- ▲ Never use glass, plastic, or ceramic cookware in unit. Never place empty cookware in unit while in use.
- ▲ Wood chip bowl is HOT when unit is in use. Use caution when adding wood.
- ▲ Be careful when removing food from unit. All surfaces are HOT and may cause burns. Use protective gloves, or long, sturdy cooking tools.
- ▲ Always use unit in accordance with all applicable local, state, and federal fire codes.
- ▲ Dispose of cold ashes by placing them in aluminum foil, soaking with water, and discarding in a non-combustible container.
- ▲ Do not store unit with HOT ashes inside unit. Store only when all surfaces are cold.
- ▲ Store product indoors when not in use, out of reach of children.
- ▲ When using electrical appliances, basic safety precautions should always be followed, including the following:
- ▲ Do not plug in electric smoker until fully assembled and ready for use.
- ▲ Use only approved grounded electrical outlet.
- ▲ Do not use during an electrical storm.
- ▲ Do not expose electric smoker to rain or water at anytime.
- ▲ To protect against electrical shock, do not immerse cord, plug, or control panel in water or other liquid.
- ▲ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ▲ Fuel, such as charcoal briquettes or heat pellets are not to be used in electric smoker.
- ▲ Always turn control knob to "OFF" before connecting to power outlet.
- ▲ To disconnect, turn control knob to "OFF", then remove plug from power outlet.
- ▲ Unplug from outlet when not in use and before cleaning. Allow unit to cool completely before adding/removing racks, grease tray or water bowl.
- ▲ Grease tray is only for the bottom of electric smoker. Do not put grease tray on rack. This may damage electric smoker.
- ▲ Do not cover racks with metal foil. This will trap heat and cause severe damage to electric smoker.
- ▲ Do not clean this product with a water sprayer or the like.
- ▲ Use only outdoors, do not expose to rain.
- ▲ Use approved grounded electrical outlet only.
- ▲ Caution: risk of electric shock. keep extension cord connection dry and off the ground.
- ▲ Protect against electric shock, do not immerse plug-in cord or control panel in water or any other liquid.
- ▲ Do not expose to rain or water.
- ▲ Caution-to ensure continued protection against risk of electric shock, connect to properly earthed outlets only.
- ▲ Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this appliance.
- ▲ IPX4.
- ▲ Keep dry unit must be on a level, stable surface on the ground.
- ▲ Do not place on tables or counters.
- ▲ Do not move unit while hot unplug from outlet before cleaning.
- ▲ Do not clean unit with a water spray or the like.
- ▲ Store unit indoors when not in use-out of reach of children.
- ▲ Do not immerse in water.
- ▲ The electric controller with this unit must be used. for electric controller replacement use part number: JTP-LC.
- ▲ The supply cord should be regularly examined for signs of damage and the appliance is not to be used if the cord is damaged.

SAVE THESE INSTRUCTIONS.



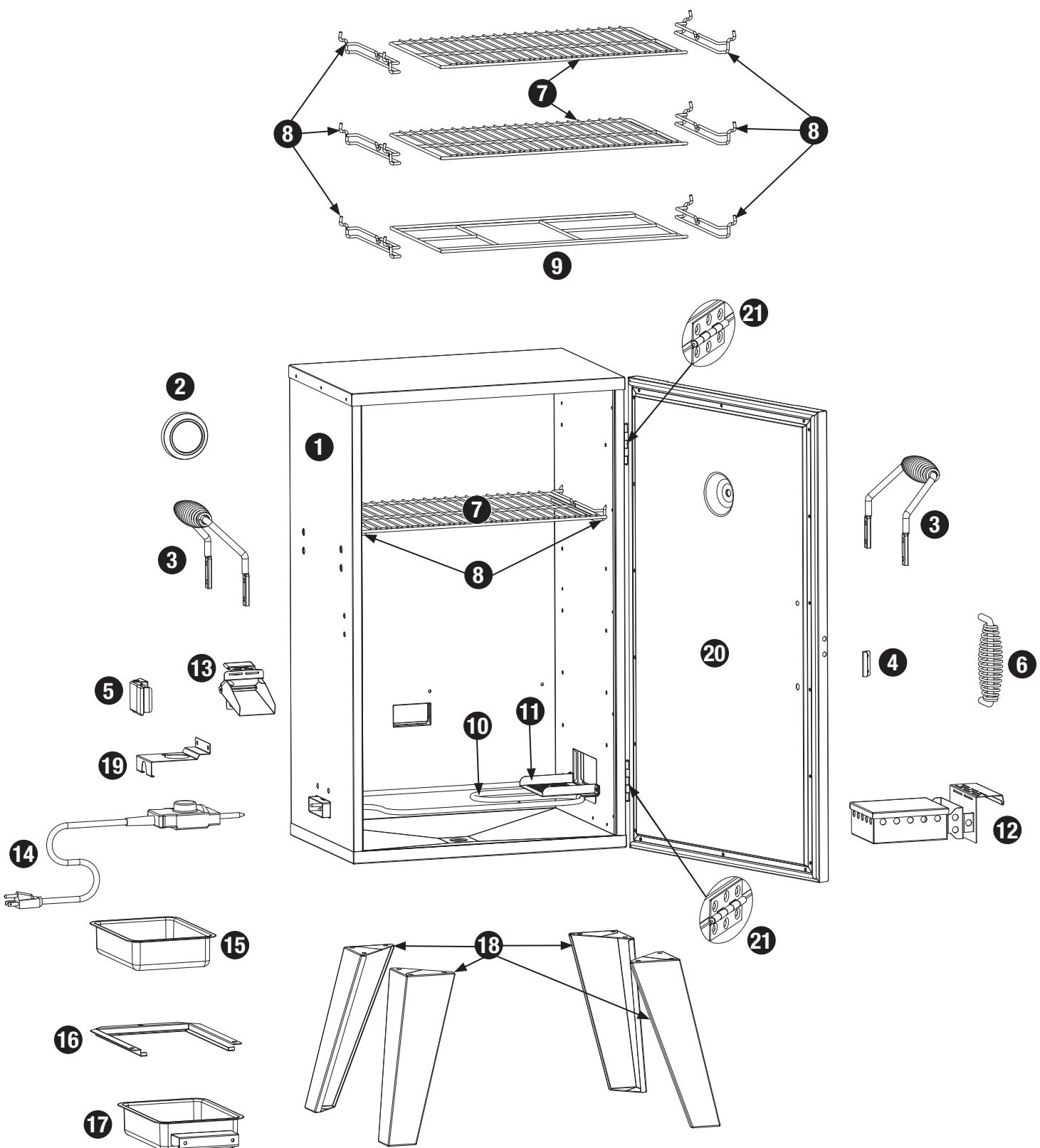
The symbol means "Caution: Hot surface". The external surface of the smoker (including the door, the walls and the covers) are hot during use. Risk of burns, don't touch hot surfaces, use handles or knobs.

Parts List

1	Smoker Body*	E24031-010
2	Temperature Gauge	B0104-C04
3	Side Handle(2)	E24031-020
4	Lock A	B0107-P17
5	Lock B	B0107-P16
6	Door Handle	E24031-030
7	Cooking Grid(3)	E24031-040
8	Cooking Grid Support(8)	E24031-050
9	Water Bowl Support	E24031-060
10	Heat Pipe Assembly*	E24031-070
11	Wood Chip Bowl Support*	E24031-080
12	Wood Chip Bowl	E24031-090
13	Water Deflector	E24031-100
14	Temperature Control Assembly / Electric Cord	B02-32-1500
15	Water Bowl	E24031-110
16	Grease Tray Support	E24031-120
17	Grease Tray	E24031-130
18	Leg(4)	E24031-140
19	Temperature Control Cover	E24031-150
20	Door*	E24031-01M
21	Door Hinge(2)*	E24031-170

* Pre-assembled

Expanded View



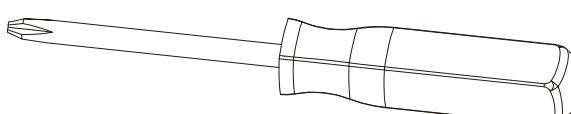
Hardware

A	Screw	M5x10	Organic Black Zinc Plated Phillips Truss Head	8 pcs
B	Screw	M6x16	Organic Black Zinc Plated Phillips Truss Head	15 pcs
C	Screw	M6x20	Organic Black Zinc Plated Phillips Truss Head	8 pcs
D	Screw	M6x40	Organic Black Zinc Plated Phillips Truss Head	2 pcs

Tools Required for Assembly (Included)

Phillips Head Screwdriver

1 pc



Assembly Instructions

1

DO NOT RETURN TO PLACE OF PURCHASE.

For assistance, call 1.800.694.0013 toll-free. Please have your owner's manual and model number available for reference.

Assembly Tips:

1. Select an area where you will assemble this product. To protect components, choose a smooth surface that's free of cracks or openings.
2. Spread out all parts.
3. Tighten all hardware connections by hand first. Then, before completing each step, go back and fully tighten all hardware. Be careful not to over-tighten. That could damage surfaces or strip threads.
4. For best results, complete each step in the order presented.

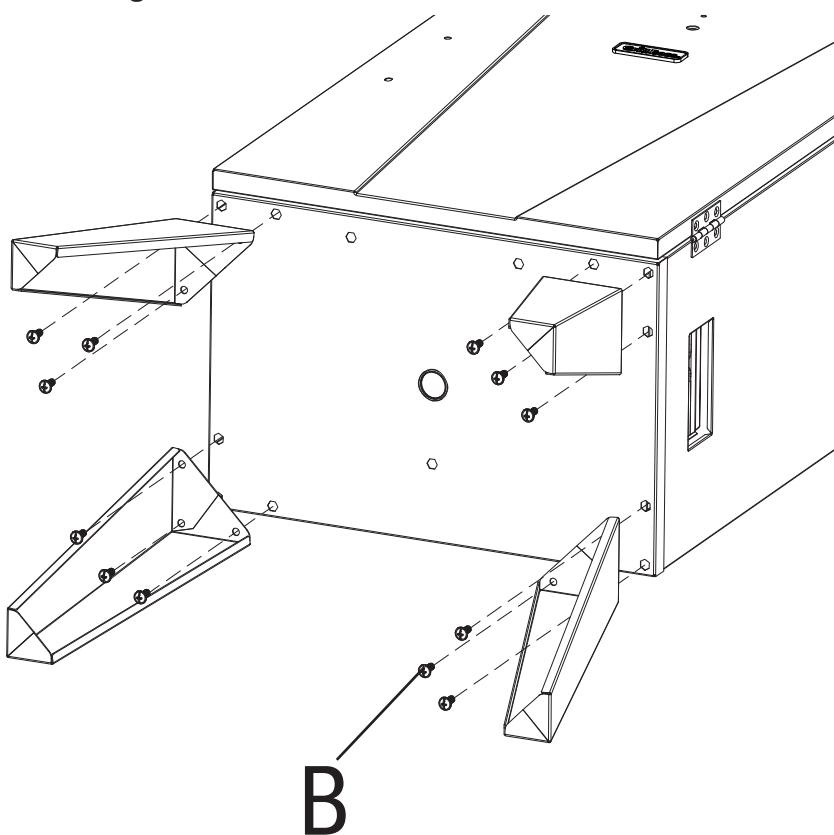
Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

Estimated assembly time: 25 minutes by one people.

Tools required for assembly: Philips screwdriver (included).

2

Attach Legs



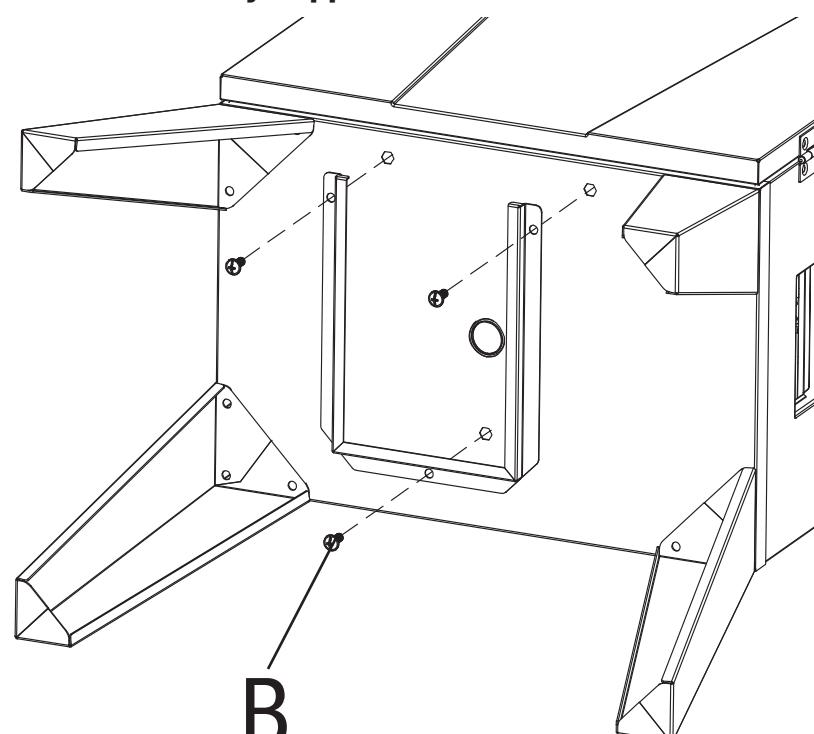
B



x 12

3

Attach Grease Tray Support



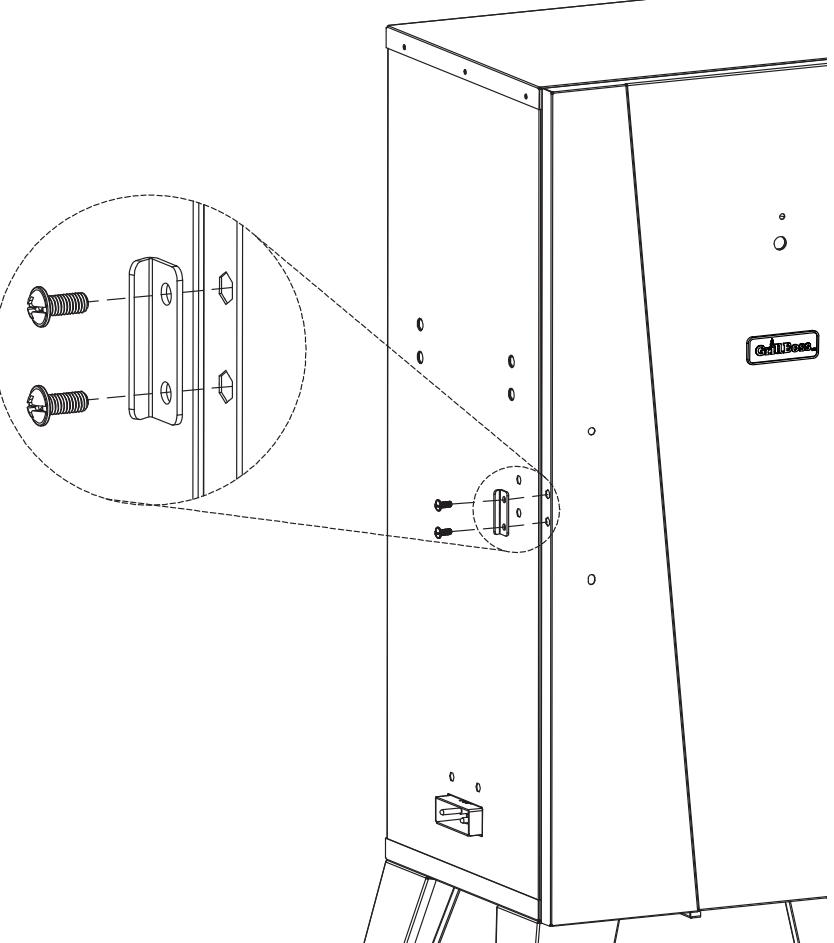
B



x 3

4

Attach Lock A



A

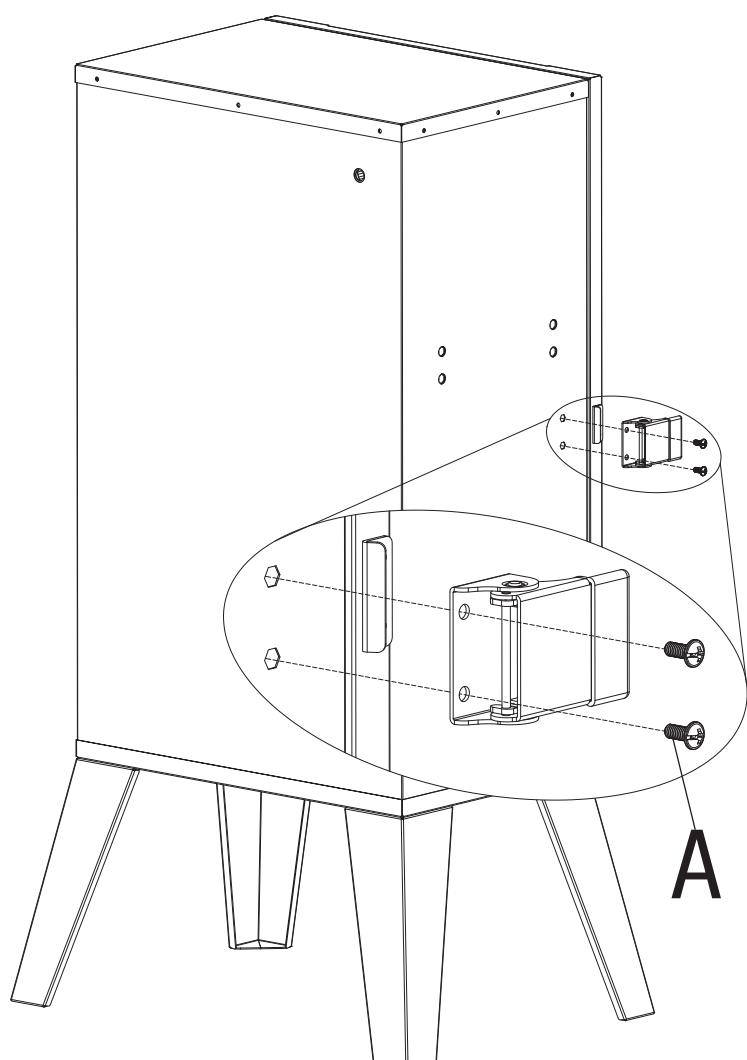


x 2

Assembly Instructions (continued)

5

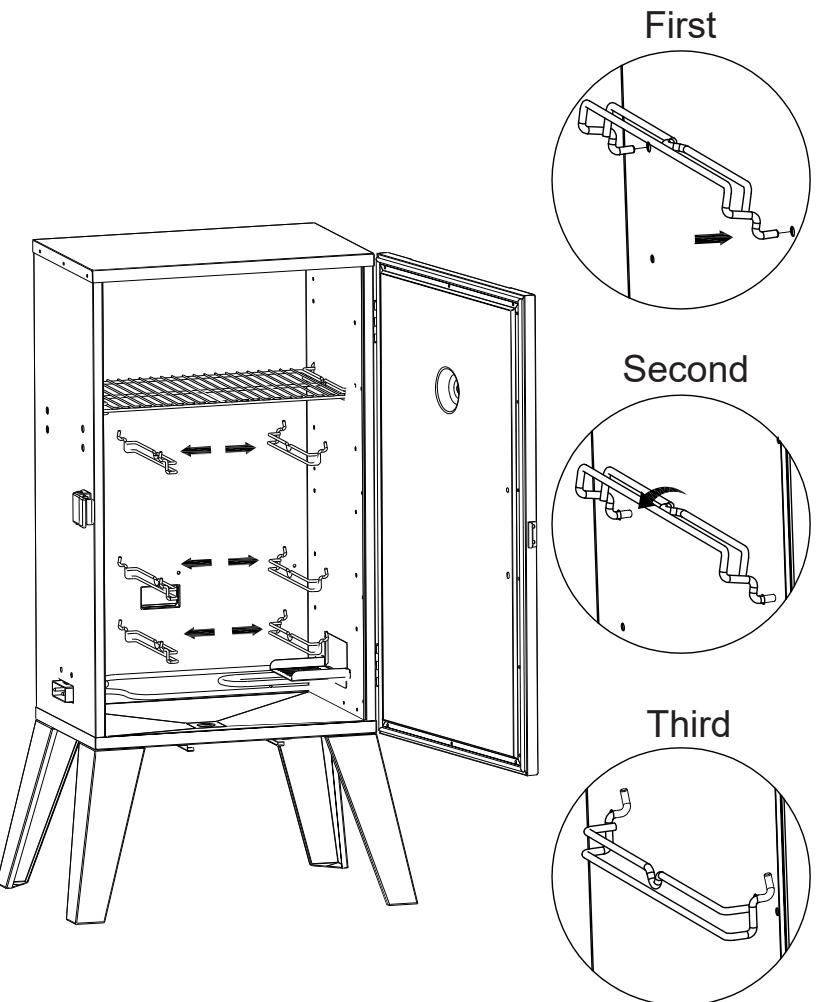
Attach Lock B



A  x 2

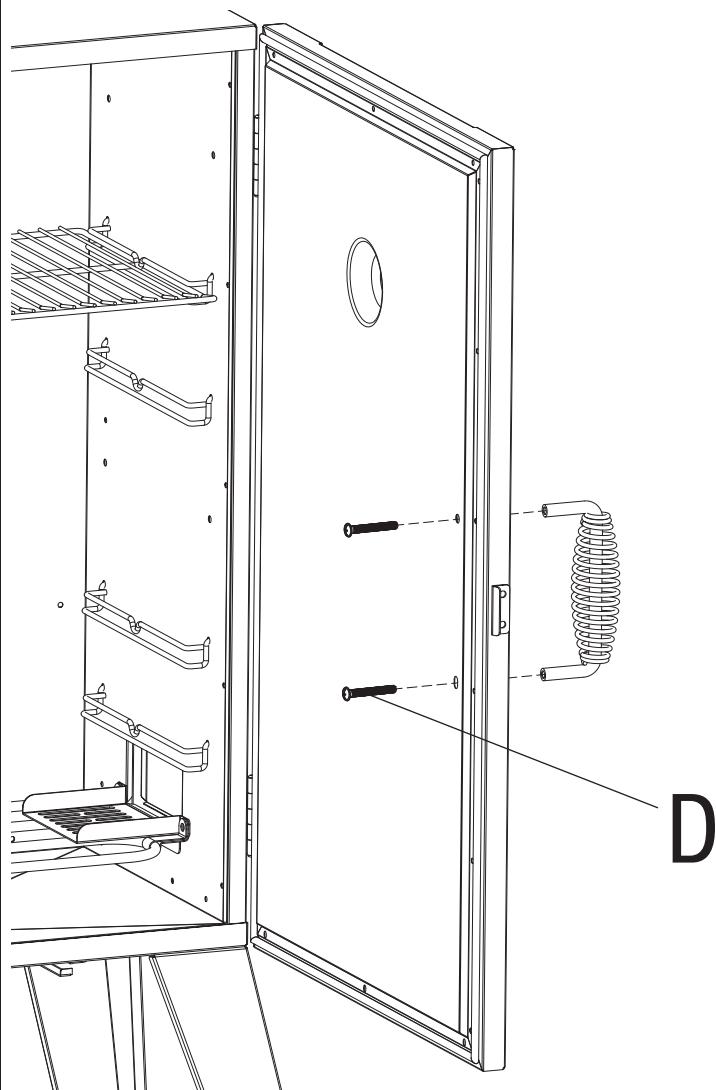
6

Attach Cooking Grid Supports



7

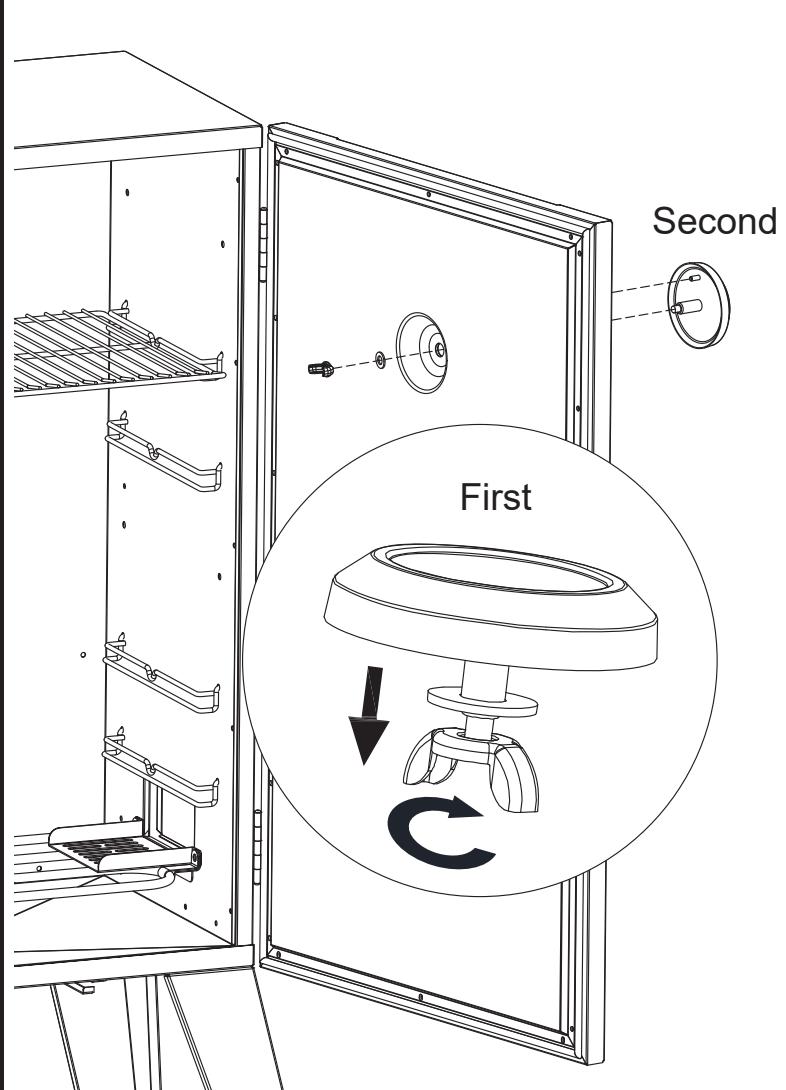
Attach Door Handle



D  x 2

8

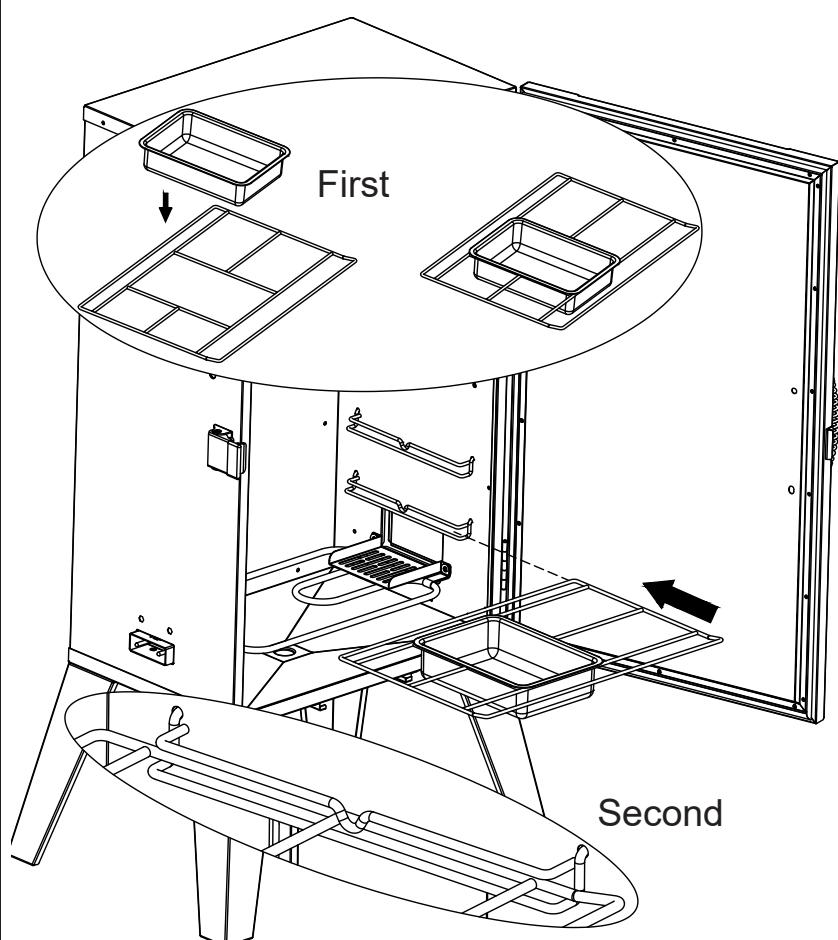
Attach Temperature Gauge



Assembly Instructions (continued)

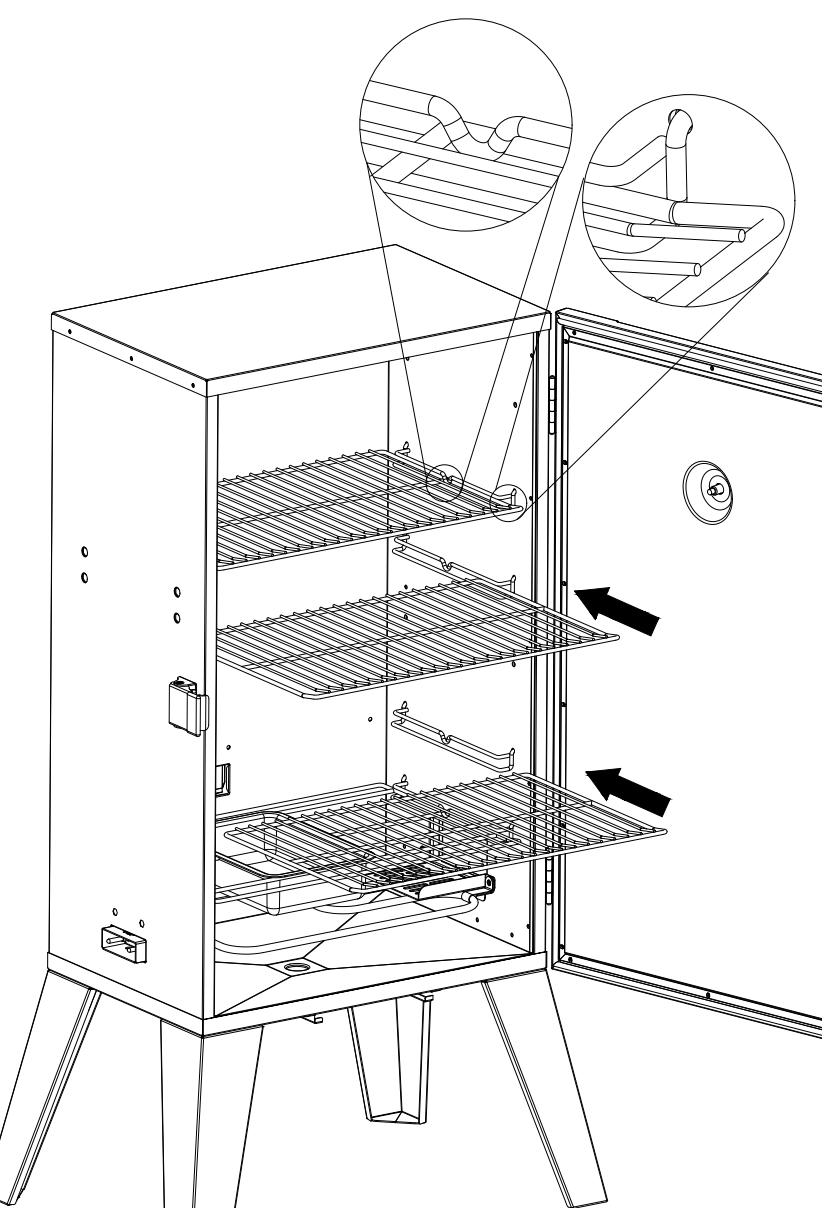
9

Attach Water Bowl and Water Bowl Support



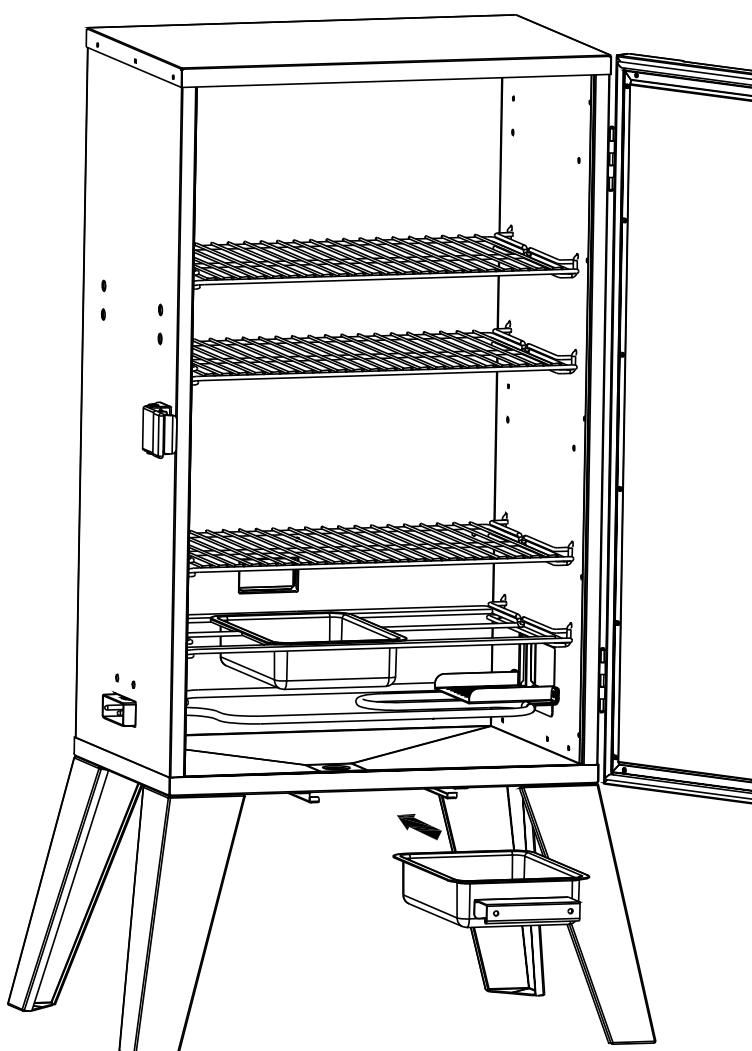
10

Attach Cooking Grids



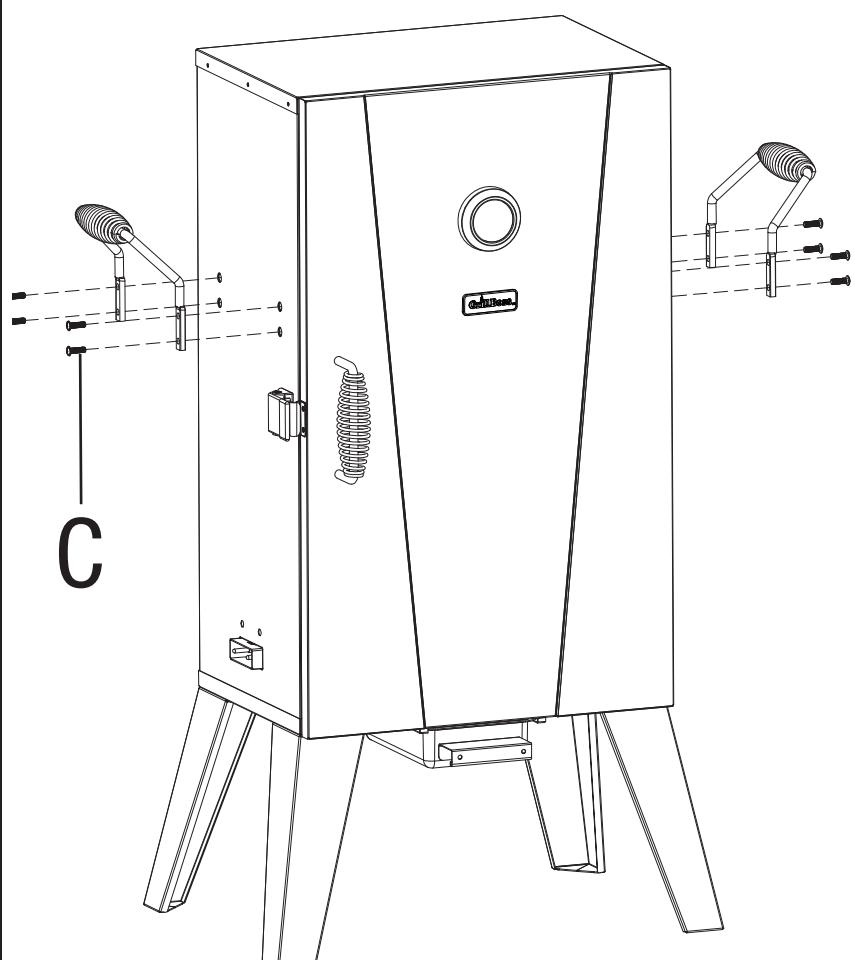
11

Insert Grease Tray



12

Attach Side Handles

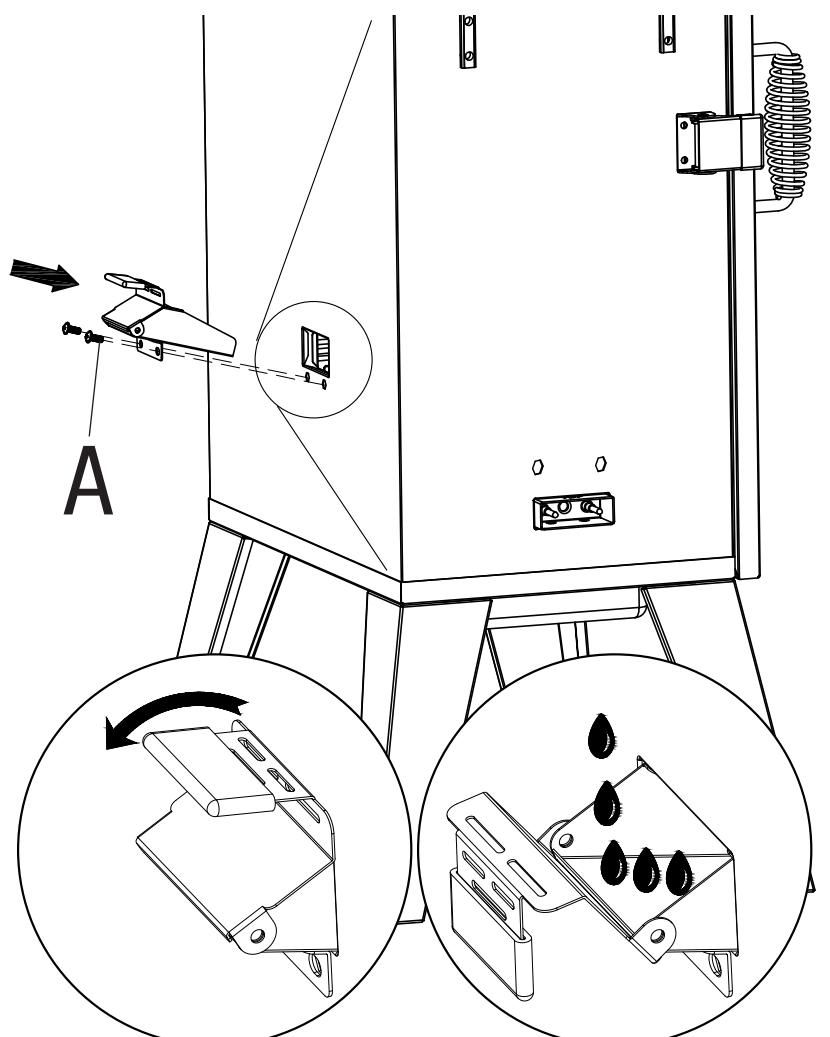


C x 8

Assembly Instructions (continued)

13

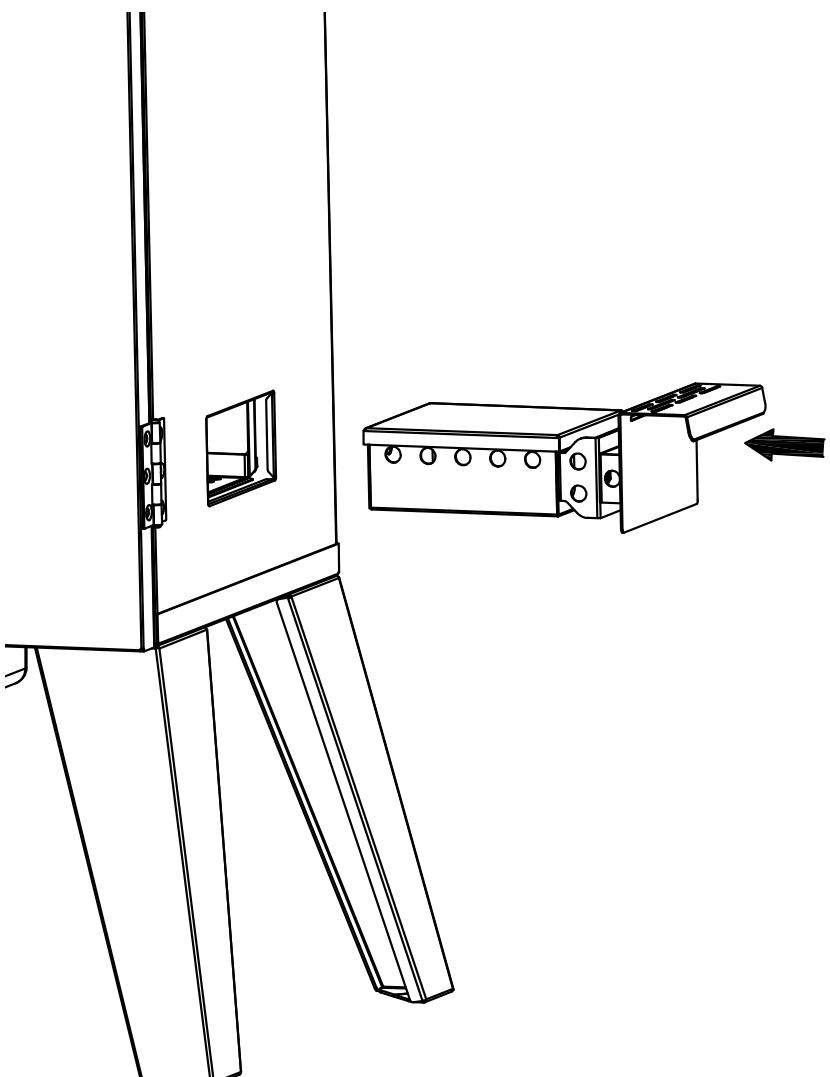
Attach Water Deflector



A x 2

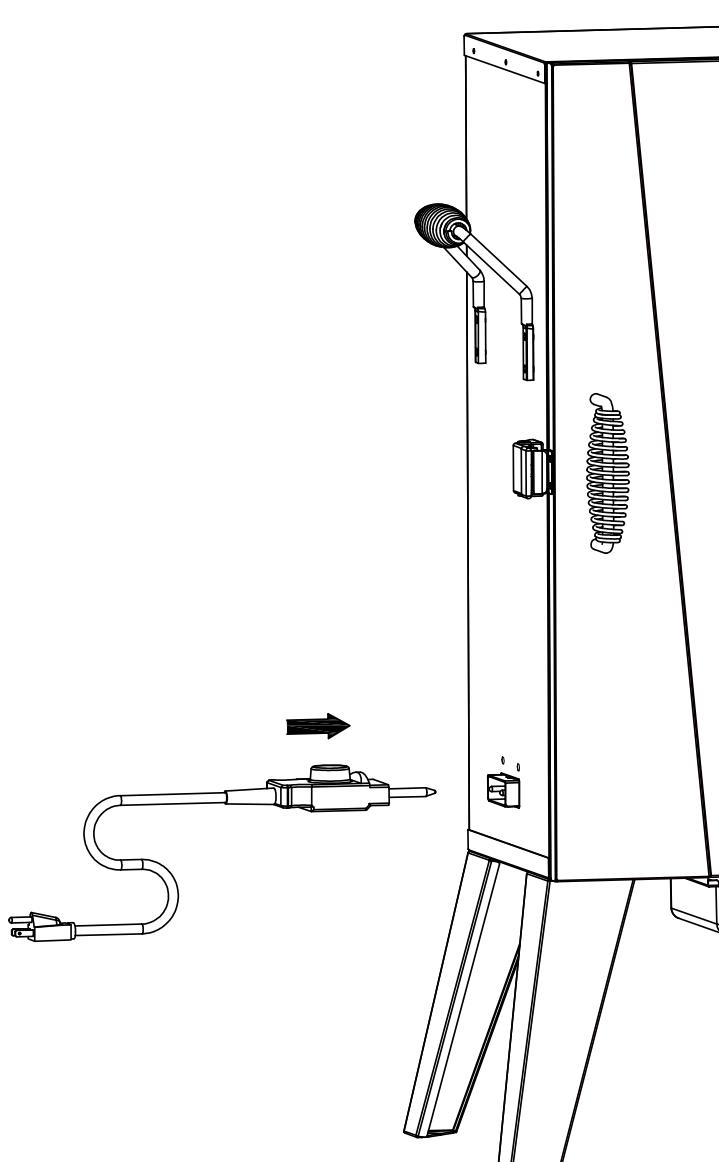
14

Attach Wood Chip Bowl



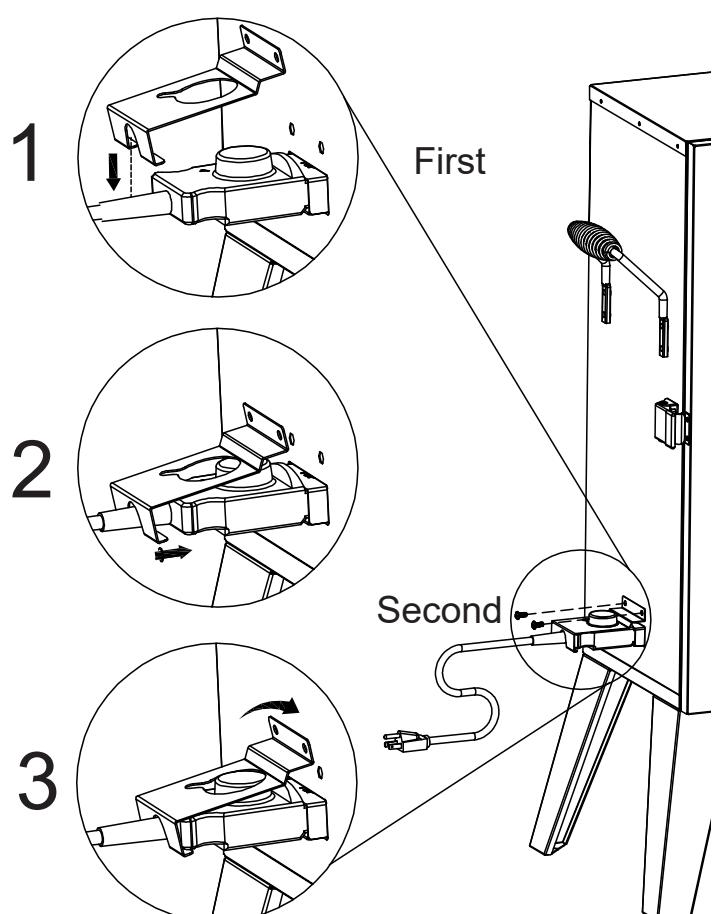
15

Insert Temperature Control



16

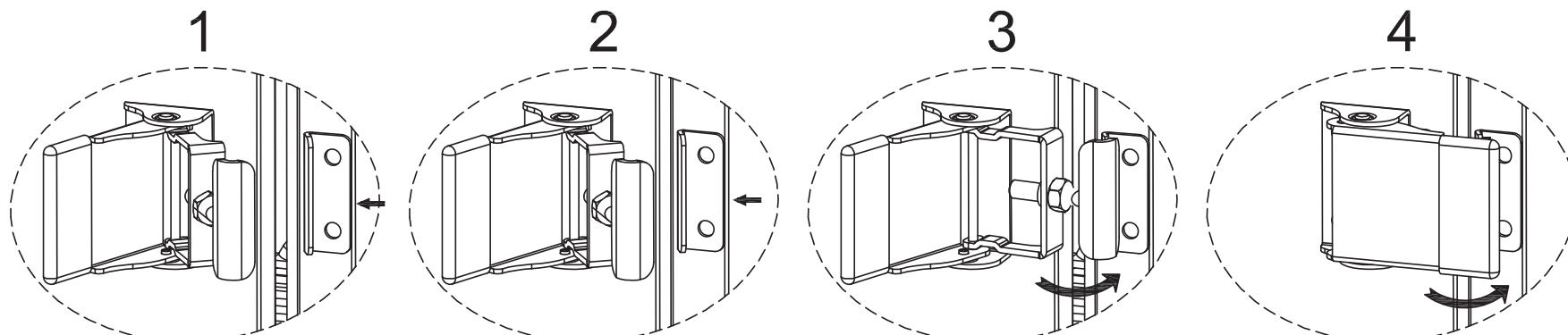
Temperature Control Cover



A x 2

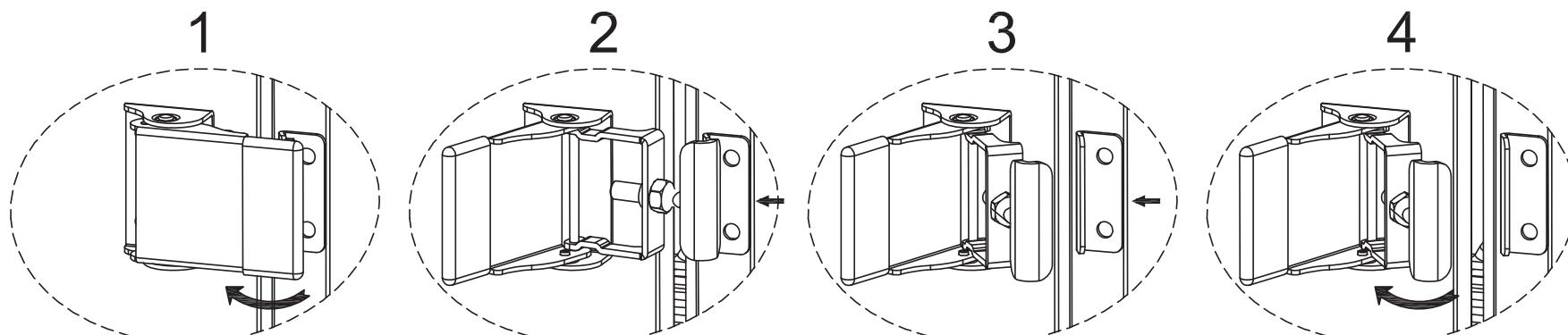
Assembly Instructions (continued)

Lock Door

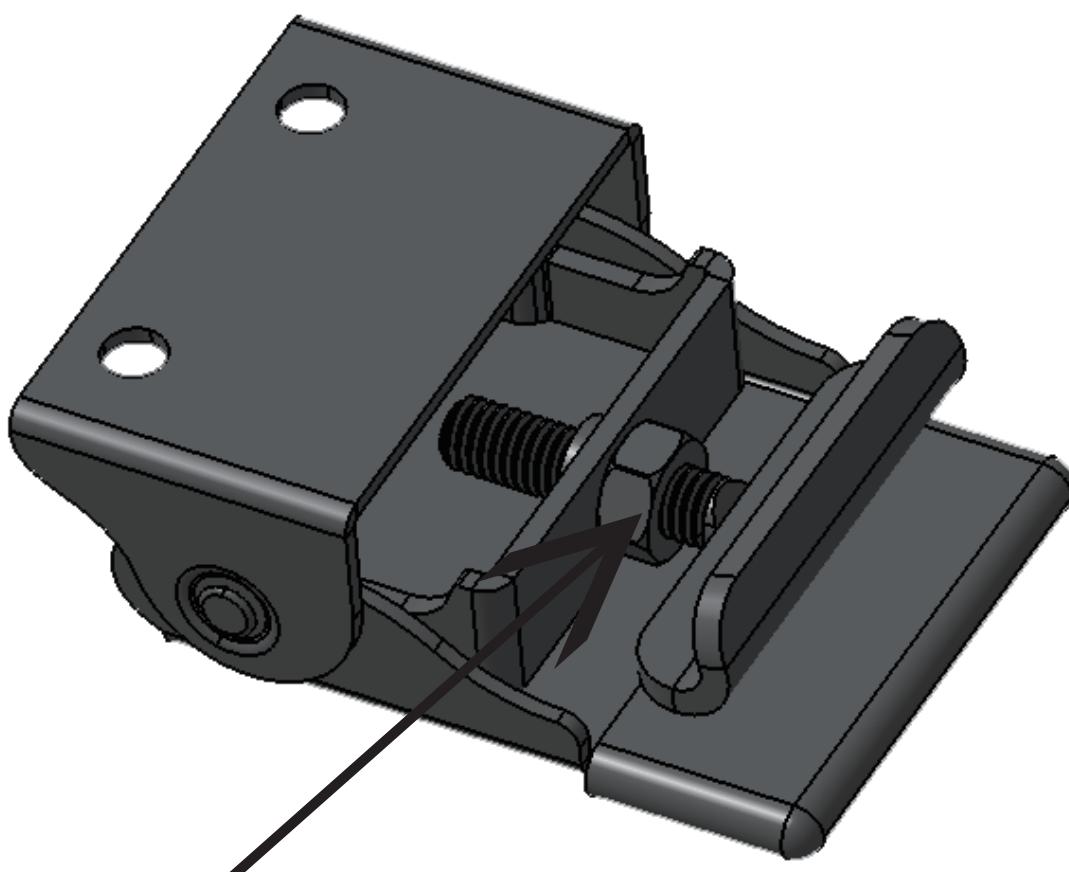


NOTE: To make it easier to lock the door, it is necessary to manually press the door against the door frame to ensure there are no gaps.

Open Door



NOTE: To easily unlock the latch and open the door, press the door against the door frame to ensure there are no gaps.



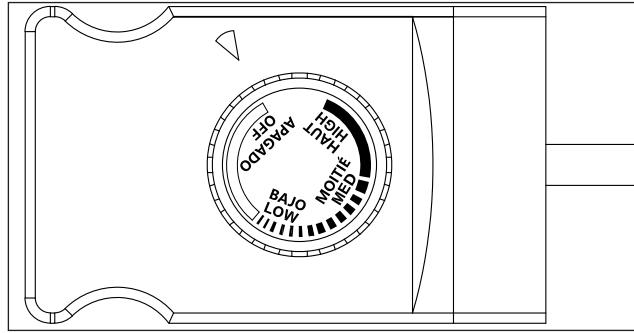
NOTE: If you notice any gaps when locking the door, you can adjust the nut inside the lock to ensure a snug fit against the door frame.

Operating Instructions

Tips For Using Temperature Controller:

- Step 1: Plug power cord into an outlet. Refer to "IMPORTANT SAFEGUARDS" section of manual.
- Step 2: Turn dial to set temperature. Ready light will turn off when unit has reached set temperature and is ready for use.
- Step 3: When cooking time has elapsed, and food is done, turn dial to OFF and unplug power cord from outlet.

*Allow excess grease to drain into grease tray.



Tips For Successful Smoking:

- This is a slow smoker... allow sufficient time for cooking.
- Pre-season smoker prior to first use. See PRE-SEASON INSTRUCTIONS.
- Pre-heat smoker for 30 to 45 minutes at max temperature before loading food.
- DO NOT cover racks with aluminum foil as this will not allow heat to circulate properly.
- Do not overload smoker with food. Extra large amounts of food may trap heat, extend cooking time and cause uneven cooking. Leave space between food on racks and smoker sides to ensure proper heat circulation. If utilizing cooking pans, place pans on center of rack to ensure even cooking. Never use glass, plastic or ceramic cookware in unit.
- Extreme cold temperatures may extend cooking times.
- Check grease tray often during cooking. Empty grease tray before it gets full. Grease tray may need to be emptied periodically during cooking.
- Do not open smoker door unless necessary. Opening smoker door causes heat to escape and may cause wood chip to flare up. Closing the door will stabilize the temperature and stop flare up.
- When outside temperature is cooler than 65°F (18°C), and / or altitude is above 3,500 feet (1067 m), additional cooking time may be required. To insure that meat is completely cooked, use a meat thermometer to test internal temperature.
- CLEAN AFTER EVERY USE. This will extend the life of your smoker and prevent mold and mildew. See HOW TO CLEAN AND STORE SMOKER instructions.

⚠ CAUTION:

When door is opened, a flare up may occur. Should wood chips flare up, immediately close door and vent, wait for wood chips to burn down, then open door again. Do not spray with water.

Tips For Using Wood Chips:

- There can be a lot of smoke produced when using wood chips. Smoke will escape through seams and turn the inside of smoker black. This is normal.
- Wood chips must be used in order to produce smoke and create the smoke flavor. Never use more than 1 cup of wood chips at a time. Never use wood chunks.
- Wood chips should be level with top rim of wood chip bowl.
- You may use dry or pre-soaked wood chips in your smoker. Dry chips will burn faster and produce more intense smoke. Chips pre-soaked in water (for approximately 30 minutes) will burn slower and produce a less intense smoke.
- If wood chips do not smoke on low setting, increase temperature. After 8 to 10 minutes or when wood chips begin to smolder, reduce temperature to desired low setting.
- Check wood chip bowl periodically to see if wood has burned down. Add more chips as needed.
- Do not leave old wood ashes in the wood chip bowl. Once ashes are cold, empty bowl. Bowl should be cleaned out prior to, and after each use to prevent ash buildup.

How To Use Water Bowl

- Wait until smoker reaches desired temperature.
- Fill water bowl with water, or liquids like apple or pineapple juice.
- You can also add slices of fruit, onions, or fresh dried herbs into the water to blend subtle flavors into your smoked food.

Tip: For chicken, or other foods high in moisture, little or no liquid is needed.

PRE-SEASON INSTRUCTIONS

PRE-SEASON SMOKER PRIOR TO FIRST USE. Some smoke may appear during this time, this is normal.

- Make sure water pan is in place WITHOUT WATER.
- Set temperature to MED, and run unit for 3 hours.
- To complete pre-seasoning, during last 45 minutes, add 1 cup of wood chips in wood chip bowl.
- Shut down and allow to cool. Some smoke may appear during this time. This is normal.

⚠ CAUTION:

- Do not use water on an oil/grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.
- Do not leave smoker unattended while preheating, cooking or burning off food residue. If smoker has not been cleaned, an oil/grease fire can occur that may damage the product.
- When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.

Smoking Recipes

- Cooking with a MEAT THERMOMETER ensures food is fully cooked. Insert thermometer into the thickest part of the meat, not touching bone, and allow 1 to 1 1/2 minutes to register temperature.
- USDA Safe Minimal Temperature is 165°F for chicken / poultry.
- USDA Safe Minimal Temperature is 145°F for Beef, Pork, Veal & Lamb (Steaks, chops, roasts).

Operating Instructions (continued)

SMOKED MAC AND CHEESE

An all-time family favorite, this Smoked Mac & Cheese recipe elevates stovetop or oven baked mac & cheese with flavors sure to keep your smoker fired up.

Ingredients:	Instructions:
1 Package of Elbow Macaroni ½ Stick of Butter ¼ Cup of All Purpose Flour 1 Cup of Heavy Cream 1 Cup of Milk 2 Cups of Cheddar Cheese (Shredded) 1 Cup of Gouda Cheese (Shredded) 1 Cup of Colby Jack Cheese (Shredded) ½ Cup of Cream Cheese 2 Tbsp of Black Pepper 1 Tsp of Cayenne Pepper 1 Large Cast Iron Skillet	<ol style="list-style-type: none"> Boil elbow macaroni according to package instructions for al dente. Preheat the smoker to 225°F using a fruity hardwood like apple or cherry in the Side Fire Box. <p>Tip: If your grill does not have the Side Fire Box attachment, easily turn it into a smoker by arranging coals / wood opposite of where you place the mac and cheese pan. If you place the pan on the right side of the grates, simply place wood on the right side for an indirect cooking experience.</p> <ol style="list-style-type: none"> Heat the cast iron skillet over medium heat, then melt butter and whisk in flour. While continuing to whisk, add milk and heavy cream bringing to a boil. Reduce to low-medium heat and whisk in cream cheese until smooth. Whisk in the rest of the cheeses continuing to stir until melted and smooth Turn off the heat then stir in macaroni noodles until thoroughly mixed with cheese sauce Place the entire skillet in the smoker and cook for 1-2 hours until desired doneness. Keep in longer for more smoky flavor. Serve hot.

SMOKED CHICKEN PARTS AND HALVES

Instructions:
<ol style="list-style-type: none"> Rinse pieces in cold water and pat dry with paper towels. Brush each piece with Olive Oil and season to taste with salt and pepper. Brown pieces directly above coals with lid open and grill on high or medium heat for several minutes. Then place pieces on cooking grate in indirect cooking area. With the grill on low heat, cook with lid down for 55 to 60 minutes or until done. Do not use Olive Oil or salt and pepper if using marinade.

“CERTIFIED” PORK BUTT

A great pork butt recipe perfect for beginners and pitmasters alike. This slow smoked pork butt recipe is great shredded and piled high with coleslaw for a sandwich or eaten on its own straight out of the pan!

Instructions:	Preparing the Meat:	Cooking Directions:
2 Pork Butts (6-10 lbs. each) Apple juice Your favorite rub/seasoning Mustard	<ol style="list-style-type: none"> Remove the pork butt from the plastic wrap & pat dry using a paper towel. <p>Tip: Choose a pork butt with a full fat cap. This helps the meat while it's smoking for a long period of time.</p> <ol style="list-style-type: none"> Trim the excess fat that is loose and pulls up easily. Score the fat cap 1/8 to 1/4-inch-deep diagonally, spaced out 1/2 to 1 inch apart. <p>Tip: Scoring the meat allows the seasoning and smoke to penetrate into the pork butt.</p> <ol style="list-style-type: none"> Fill the marinade injector with apple juice and inject into the top and sides of the meat. Spread a coating of mustard using a basting brush all over the pork butt. <p>Tip: This allows the rub to stick to the pork butt.</p> <ol style="list-style-type: none"> Generously season the pork butt on all sides with your favorite rub. <p>Tip: After seasoning, wrap in Saran Wrap and store in the refrigerator overnight or 8-10 hours. This allows the rubs to penetrate and apple juice to tenderize the pork butt.</p>	<ol style="list-style-type: none"> Ignite charcoal and preheat the smoker to 225°F. Add boiling water to the drip pan and place under the grill grate. <p>Tip: This will add moisture for the cook and collect the drippings.</p> <ol style="list-style-type: none"> Smoke the pork butts for 2 hours per pound at 225°F, until the meat reaches an internal temperature of 160°F. <p>Tip: Maintain a 225°F temperature, check fire hourly or when needed. Also spritz with apple juice every time you add fuel to your fire. Spritzing adds moisture and flavor. It prevents the pork butt from drying out and helps to create the bark. Monitor the temperature using a folding probe thermometer and/or remote thermometer.</p> <ol style="list-style-type: none"> Remove the pork butts from the smoker and double wrap in foil. Before closing the wrap, add 1 Cup of apple juice and 1 stick of butter for each pork butt, more seasoning and BBQ sauce, to taste. Place back in the smoker and cook until the pork butt reaches an internal temperature of 199°F, then remove from the smoker. <p>Tip: Wrap pork butt in a large towel and place in a cooler or just set to the side for a minimum of 1-2 hours for resting. This allows the meat to cook down and stop cooking and is a major key in the process.</p> <ol style="list-style-type: none"> After resting, remove the towel and foil. Pull apart the pork using two forks or meat claws. Make pulled pork sandwiches and endless pulled pork dishes. Enjoy!

BRISKET

The brisket recipe is a traditional take on the smoked classic, promising tender, smoky results.

Instructions:	Instructions:
10 ½ lb. beef brisket ½ Cup paprika ¼ Cup packed light brown sugar 3 Tbsp. salt 3 Tbsp. coarse black pepper 3 Tbsp. Chili powder Apple juice Water	<ol style="list-style-type: none"> Using a sharp knife, trim the fat from the brisket leaving an even, thin layer on the top.. In a medium bowl, combine paprika, light brown sugar, Chili powder, salt and pepper and mix well to make rub seasoning. Using your hands, or a shaker, generously apply rub all over. Wrap the brisket in plastic wrap and refrigerate for at least 12 hours. When setting up the grill, add wood chips/chunks to charcoal and add Smokin' Stone with an aluminum pan on top. Pour apple juice and water into the pan, about halfway full. Place a temperature probe at grate level and heat grill to 220°F. Place brisket on grates, fat side up, and allow to smoke for 5 hours. After 5 hours, wrap the brisket in butcher paper and return to grill at 220°F. Brisket is done when the internal temperature reaches 195°F. Allow the brisket to rest for 1 hour. Slice, serve and enjoy!

Operating Instructions (continued)**3-2-1 RIBS**

The 3-2-1 rib method might be something you have seen thrown around on social media. It's a popular technique for smoking ribs that are tender, juicy, and come clean off the bone. Simple and easy to follow, this is a surefire way to guarantee your ribs are finger lickin' good. The 3-2-1 Method is a process that involves smoking the ribs for three hours, wrapping them in foil and braising for two hours, and the smoking unwrapped for one hour. This not only helps the ribs cook faster, it ensures an even smoke ring, and more tender meat.

Ingredients:	Instructions:
4 Racks of Ribs 2 Cups of Apple Cider, 2 Additional Cups in Spray Bottle 8 Tbsp of Salted Butter 1 Cup of Favorite BBQ Sauce 1 Cup Dark Brown Sugar Char-Griller Rib Rub 4 Tbsp Honey	<ol style="list-style-type: none">1. Prepare your Offset Smoker for smoking by starting half a chimney starter of charcoal and adding it to the Side Fire Box. Alternatively, prepare your grill for the indirect method with coals arranged opposite where you plan to place the ribs. Tip: Add about half a chimney of unlit charcoal to the Side Fire Box close to the barrel before adding the lit charcoal next to it. The lit charcoal will gradually light the unlit charcoal to help maintain temperature for longer.2. Add three to four chunks of Apple Wood and close the lid.3. Allow the grill to heat up to about 200°F.4. Remove the membrane from the ribs. Tip: Start at the narrower end of the rack, carefully work a paring knife under the membrane to get it started, and remove the membrane using a paper towel.5. Liberally season both sides of the ribs with Rib Rub.6. Open the grill and raise the adjustable fire grate to the top level. This ensures even smoke distribution.7. Place a drip pan(s) full of water under the grates and on top of the fire grate in the main barrel.8. Place ribs bone side down on the grates, close the lid and allow to smoke for three hours. Tip: Place the exposed bone side of the rib rack towards the Side Fire Box to get the meat to pull away from the bone better. If using the indirect method, place ribs opposite the coals.9. Periodically check the temperature to ensure it is holding steady at 200°F. If you have to add charcoal, only add lit charcoal.10. Every 30 minutes, spray the ribs with Apple Cider and move the rib rack that is closest to the Side Fire Box to the side of the grill that is furthest from the Side Fire Box and move the other rib racks closer to the Side Fire Box to accommodate. Repeat the spray and rotate method every 30 minutes.11. Remove ribs from the grill after three hours.12. Tear off a large sheet of heavy-duty aluminum foil. (One for each rack of ribs.)13. Place one rack of ribs bone side up on each piece of aluminum foil.14. Coat the bone side of ribs with brown sugar, honey, and four pats of butter.15. Pour over ½ cup of apple cider.16. Fully crimp the edges of the foil together to cover the ribs.17. Fully crimp the edges of the foil together to cover the ribs.18. Repeat with the other three racks of ribs.19. Transfer ribs back to the smoker and increase the temperature to 225°F.20. Do this by opening the dampers a little more and adding another half a chimney of lit charcoal if needed.21. Allow ribs to braise for two hours.22. Continue to rotate the ribs as outlined in step 8b to ensure that all of the racks get time close and far away from the fire.23. Remove the ribs from the grill and foil. Place back on the grill bone side down.24. Brush ribs with your favorite BBQ sauce and cook for one hour at 225°F.25. Remove and enjoy!

SMOKED TURKEY

Instructions:
<ol style="list-style-type: none">1. Empty cavity rinse and pat dry with paper towel.2. Tuck wing tips under the back and tie legs together.3. Place in center of cooking grate directly above foil drip pan of water.4. Smoke for 12 minutes per pound. Allow several extra minutes per pound if stuffed to allow for expansion.5. Use a meat thermometer for best results (190°F internal).

Operating Instructions (continued)

SMOKED BAKED HAM

You can smoke fully cooked canned ham or smoked and cured whole ham or shank or butt portion.

Ingredients:	Instructions:
1 cup of Light Brown Sugar, firmly packed 1/2 cup Orange Juice 1/2 cup Honey	<ol style="list-style-type: none"> 1. Combine sugar, juice and honey. Let glaze sit for at least 4 hours. 2. Remove rind and score fat diagonally to give a diamond effect. 3. Insert a whole clove into the center of every diamond. 4. Place ham with fat side up in center of cooking grate. Close lid. 5. About 9 minutes per pound is suggested for fully cooked hams. Smoked or cured ham, which is not fully cooked, should be cooked to an internal temperature of 160°F. 6. Baste with ham glaze 3 or 4 times during last 30 minutes of cooking time. 7. Garnish with pineapple rings about 15 minutes before end of cooking time.

SMOKED VENISON WITH BACON

You can smoke fully cooked canned ham or smoked and cured whole ham or shank or butt portion.

Ingredients:	Instructions:
Venison Marinade 1 cup Balsamic or Red Wine Vinegar 1 cup Olive Oil 2 oz. Worcestershire 1/2 oz. Tabasco 2 Tbsp. Seasoning Salt 1-2 Chopped Jalapeños 3 oz. Soy Sauce Bacon Marinade 2 oz. Red Wine Vinegar 2 oz. Worcestershire 4 dashes Tabasco	<ol style="list-style-type: none"> 1. Place leg of venison in a container and marinate for 2-4 days, turning daily. 2. Leave bacon to marinate overnight. 3. Remove leg from refrigerator at least an hour before cooking. 4. Season generously with seasoned salt and coarse ground black pepper. 5. Wrap 1 lb. bacon over the top of the leg, and smoke 20-25 minutes per pound, or until tender. 6. Do not overcook.

Marinades

CHICKEN MARINADE

Ingredients:	Instructions:
1/2 Cup Soy Sauce 1/4 Cup Olive Oil 1/4 Cup Red Wine Vinegar 1 Tsp Oregano 1/2 Tsp Sweet Basil 1/2 Tsp Garlic Powder with Parsley 1/4 Tsp Pepper	<ol style="list-style-type: none"> 1. Pour over chicken pieces in non-metal dish. 2. Cover and refrigerate overnight, turning occasionally. Use marinade to baste chicken while cooking.

MEAT MARINADE:(FOR STEAKS, CHOPS, AND BURGERS)

Ingredients:	Instructions:
1/4 Cup Soy Sauce 2 Large Onions 2 Garlic Cloves, crushed 2 Tsp Salt 2 Tsp Paprika 1 Tsp Fresh Ground Pepper	<ol style="list-style-type: none"> 1. Combine ingredients in an electric blender, cover, and process at high speed 1 minute or until mixture is very smooth. 2. Allow meat to stand in marinade at room temperature for 2 hours or refrigerate up to 24 hours in a covered dish. 3. Bring meat to room temperature before cooking.

SHISH KABOB MARINADE

Ingredients:	Instructions:
1 Cup Soy Sauce 1/2 Cup Brown Sugar 1/2 Cup White Vinegar 1/2 Cup Pineapple Juice 2 T sp Salt 1/2 Tsp Garlic Powder	<p>Mix all ingredients together. Marinate beef in mixture a minimum of 4 hours.</p>

Operating Instructions (continued)

Enhance Flavor

WOOD PAIRING GUIDE

NOTE: Different wood varieties possess different flavors and we recommend pairing your woods with the meats you intend to cook.

WOOD	FLAVOR	BEEF	PORK	POULTRY	SEAFOOD	VEGGIES
ALDER	MILD			●	●	
MAPLE	MILD			●		●
CHERRY	MILD		●	●	●	
APPLE	MEDIUM	●	●	●	●	
PECAN	MEDIUM	●	●	●	●	●
OAK	MEDIUM	●	●	●	●	●
HICKORY	STRONG	●	●			
MESQUITE	STRONG	●	●			

USDA SAFE MINIMAL INTERNAL TEMPS

FISH & SHELLFISH: 145°F	BEEF OR PORK STEAKS OR CHOPS: 145°F	GROUND BEEF OR PORK: 160°F	CHICKEN: 165°F
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Care And Maintenance

How To Clean And Store Smoker

1. Be sure to clean smoker after each use. Make sure your smoker is unplugged and completely cool.
2. For rack supports, racks, water bowl, and grease tray, use a mild dish detergent. Rinse and dry thoroughly.
3. For wood chip bowl, clean frequently to remove ash build up, residue, and dust.
4. Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a noncombustible container.
5. For the interior and exterior of smoker, simply wipe down with a damp cloth. Do not use a cleaning agent. Make sure to dry thoroughly.
6. After cleaning, store smoker in a covered, dry area.
7. When not in frequent use, and when using a cover, remember to check your smoker periodically to avoid possible rust and corrosion due to moisture buildup.

Troubleshooting

Symptom	Possible Cause	Prevention/Cure
Ready light won't come on	Not plugged into wall	Check wall connection.
	Circuit breaker tripped	Make sure other appliances are not operating on the same electrical circuit. Check circuit breakers.
	Controller malfunctioning	Contact at 1.800.694.0013
Unit takes excessive amount of time to heat up	Unit plugged into an extension cord	Set unit so an extension cord does not have to be used.
	Door not closed properly	Open, then shut door firmly.
	Controller malfunctioning	Contact at 1.800.694.0013
Grease is leaking out of smoker	Grease tray not in place	Reposition so grease tray aligns to drain hole in bottom of unit.
	Excess grease or oil build-up in unit	Clean unit.
No smoke	No wood chips	Add wood chips.
Temperature rapidly decreased, or shut down, after few hours of use	Faulty control unit	Contact at 1.800.694.0013
Ready light is on, unit isn't heating	Controller/unit malfunctioning	Contact at 1.800.694.0013
Controller does not adjust heat	Controller/unit malfunctioning	Contact at 1.800.694.0013

For more assistance, please call 1.800.694.0013

Product Registration

For faster warranty service, please register your product immediately. To register, call 1.800.694.0013.

Replacement Parts

For replacement parts, call 1.800.694.0013.

Limited Warranty

RevoAce Inc. Limited ("manufacturer") warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled, maintained, and operated in accordance with the printed instructions accompanying it, then for a period of five (5) years for the burners and one (1) year for all remaining parts from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Manufacturer may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which manufacturer shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact manufacturer's Customer Service Department using the contact information listed below. If manufacturer confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if manufacturer approves the claim, manufacturer will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. manufacturer will return replacement parts to the original retail purchaser, freight or postage prepaid. This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

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This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to everyone. manufacturer does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on manufacturer.

RevoAce Inc. Limited
Hong Kong, China
service@revoace.com
1.800.694.0013
8:00 am to 4:00 pm central time, Monday to Friday.



Electric Vertical Smoker
Model No. EBS24031M