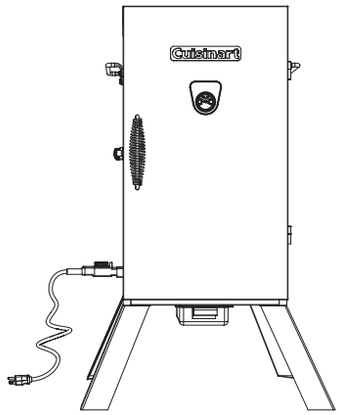
Cuisinart®

Outdoor Grilling Products

VERTICAL 30" ELECTRIC SMOKER

MODEL: COS-330
ASSEMBLY AND OPERATING INSTRUCTIONS



⚠ WARNING: FOR OUTDOOR USE ONLY

⚠ **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**

Note to installer: Leave this Owner's Manual with the consumer after delivery and/or installation.

Note to customer: Leave this Owner's Manual in a convenient place for future reference.

⚠ DANGER

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

⚠ WARNING

Do not use 16 or 18 gauge extension cords. Damage to household wiring and/or fire could result. DO NOT USE CHARCOAL. A charcoal fire will result and the grill is not designed for charcoal. The fire will create an unsafe condition and damage the smoker.

⚠ WARNING

CALIFORNIA PROPOSITION 65

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

Wash your hands after handling this product.

⚠ DANGER

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

⚠ DANGER

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

⚠ WARNING

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

1. **Never operate this appliance unattended.**
2. **Never operate this appliance within 10 feet (3.05m) of any other gas cylinder.**
3. **Never operate this appliance within 25 feet (7.5m) of any flammable liquid.**
4. **If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**
5. **Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115ºF (45ºC) or less.**

⚠ DANGER

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

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1. Warnings and Safety Instructions

If these instructions are ignored, there is a possibility of a hazardous fire or explosion which could result in physical injury or property damage! It is your responsibility to assemble, operate and maintain your gas smoker properly.

READ ALL WARNINGS AND INSTRUCTIONS PRIOR TO ASSEMBLING AND OPERATING YOUR SMOKER

WARNINGS:

⚠ **This smoker is for outdoor use only. It should NOT be used in a building, garage or any other enclosed area.**

⚠ **The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.**

⚠ **Do not leave the smoker unattended.**

⚠ **Keep children and pets away from the smoker at all times.**

⚠ **Do not use the smoker in high wind.**

⚠ **Do not use charcoal or lighter fluid.**

⚠ **Do not use gasoline, kerosene or alcohol for lighting.**

⚠ **Do not move appliance when in use. Allow the smoker to cool to 115 F° (45 C°) before moving or storing.**

⚠ **Do not use the smoker unless it is COMPLETELY assembled and all parts are securely fastened and tightened. If there are any missing or damaged parts, contact customer service for a replacement.**

⚠ **Do not alter the smoker in any manner.**

⚠ **This appliance is not intended to be installed in or on a boat or recreational vehicle.**

⚠ **Locate the smoker away from any combustible or non-combustible materials or construction by at least 24 inches (61cm) from the back and sides.**

⚠ **The appliance shall not be used under overhead unprotected combustible construction.**

⚠ **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 for protection from hot surfaces or splatter from cooking liquids.**

⚠ **This appliance is not intended for commercial use.**

⚠ **PROPOSITION 65 WARNING: Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm. (Wash hands after handling this product.)**

⚠ **This smoker is to be used outdoors only. Do not operate this smoker indoors or in an enclosed area.**

⚠ **Do not use this smoker in the rain or on wet surfaces. Do not immerse cord, plug or electric element in water or other liquids. Keep this smoker and all electrical appliances away from swimming pools, hot tubs, etc. Hazard of electrical shock if used on a wet surface, in the rain or if appliance has been exposed to moisture.**

⚠ **For household use only. Do not use this product for other than its intended purpose.**

1. Warnings and Safety Instructions (cont.)

⚠ To prevent accidental electrical shock, this smoker should always be used on a GFCI (Ground Fault Circuit Interrupter) outlet or circuit, do not plug this appliance into an indoor circuit.

⚠ Always use a 3-wire grounded outlet wired for 120 volts which is GFCI protected at 15 or 20 amps. If in doubt, contact a qualified electrician. Do not operate this smoker with any other appliance or electrical device on the same circuit.

⚠ Always turn the unit “OFF” by unplugging cord from outlet on thermostat when adding water and wood or when finished cooking.

⚠ Do not use an extension cord unless absolutely necessary. If you must use one, the following care should be exercised:

a. Use the shortest length possible. Use a 12/3 or 14/3 grounded-type extension cord with a rating of at least 15 amps.

b. The cord should be marked with suffix letter “W-A” and with a tag stating “Suitable for Use with Outdoor Appliances”.

c. Keep cord connection dry and off the ground. Appliance and/or extension cord should be placed in such a manner so it will not be tripped over, tugged on by children or pets. Do not allow cord to touch hot surfaces.

⚠ Do not operate this smoker if:

a. The cord or plug is damaged.

b. The electric element has been damaged in any manner.

c. The smoker has malfunctioned.

d. The smoker has been exposed to moisture or if grease and drippings were not cleaned from element after each use. Refer to “Proper Care & Maintenance” section of this manual.

e. There is any damage to the smoker.

f. The GFCI circuit trips when the electric element is plugged into the electric outlet.

⚠ Proper clearance of 5 feet between the smoker and combustible construction should be maintained at all times when this product is in use.

⚠ In windy weather, this product should be located in an outdoor area that is protected from the wind.

⚠ Do not leave smoker unattended when in use.

⚠ Do not place smoker on or near a gas or electric burner, or a heated oven.

⚠ Do not store or use smoker near gasoline or other flammable liquids, gases or where flammable vapors may be present.

⚠ Use smoker only on a hard, level, noncombustible, stable surface (concrete, ground, etc.). Never use smoker on wooden or other surfaces that could burn.

⚠ A drip pan/ash guard will not prevent fires from occurring on a wooden or other combustible surface. A drip pan/ash guard is designed for use with a smoker for easy clean up of drippings that can cause discoloration of surface and to catch falling ashes and embers.

⚠ Smoker should be placed in an area where children and pets cannot come into contact with unit. Close supervision is necessary when this smoker is in use.

⚠ Use caution when reaching into or under smoker. Always wear oven mitts/gloves to protect your hands from burns. Avoid touching hot surfaces.

⚠ Do not wear loose clothing or allow hair to hang freely when operating smoker.

⚠ Always wear shoes when operating smoker.

⚠ When in operation, smoker contains hot liquid in water pan. Extreme caution should be used at all times. Do not move smoker when water pan contains hot liquids. Tilting or other slight movement could cause hot liquid to spill from water pan causing serious bodily injury.

⚠ When opening door, keep hands, face and body safe from hot steam or possible flame flare-ups . Do not use water to extinguish flames.

⚠ Use extreme caution when adding liquid to water pan being careful not to spill any liquid onto electric element. Always unplug smoker before adding water. Follow instructions in Step 8 of “Smoking” section of this manual.

⚠ Water pan should always be used when smoking. Do not allow liquid in water pan to completely evaporate. Check water pan every 2 hours and add water if level is low (a sizzling sound may indicate a need for water). Follow instructions in Step 8 of “Smoking” section of this manual.

⚠ Use caution when assembling or operating your smoker to avoid cuts or scrapes from sharp edges of metal parts.

⚠ Never add charcoal, lighter fluid, fuel or material of any kind, other than flavoring wood to the wood chip pan.

⚠ Unplug the smoker from electric outlet when not in use. Allow smoker to cool completely before cleaning. Make sure embers are completely extinguished. Dispose of remaining embers and ashes in a noncombustible container. Do not allow ashes to build up in smoker.

⚠ Do not use the smoker if the electric element has been exposed to moisture. Do not clean electric element with a water spray or the like. Failure to adhere to this safety warning could result in the electric element shorting out and in some cases, exploding. Clean the electric element as instructed in the “Care and Maintenance” section of this manual.

⚠ Store the smoker indoors in a dry location when not in use-out of the reach of children.

⚠ Accessory attachments not manufactured for use with this smoker are not recommended and may lead to personal injury or property damage.

⚠ Use caution when lifting or moving smoker to prevent strains and back injuries.

⚠ We advise that you have a fire extinguisher designed for use with electrical appliances on hand. Refer to your local authority to determine proper size and type of fire extinguisher.

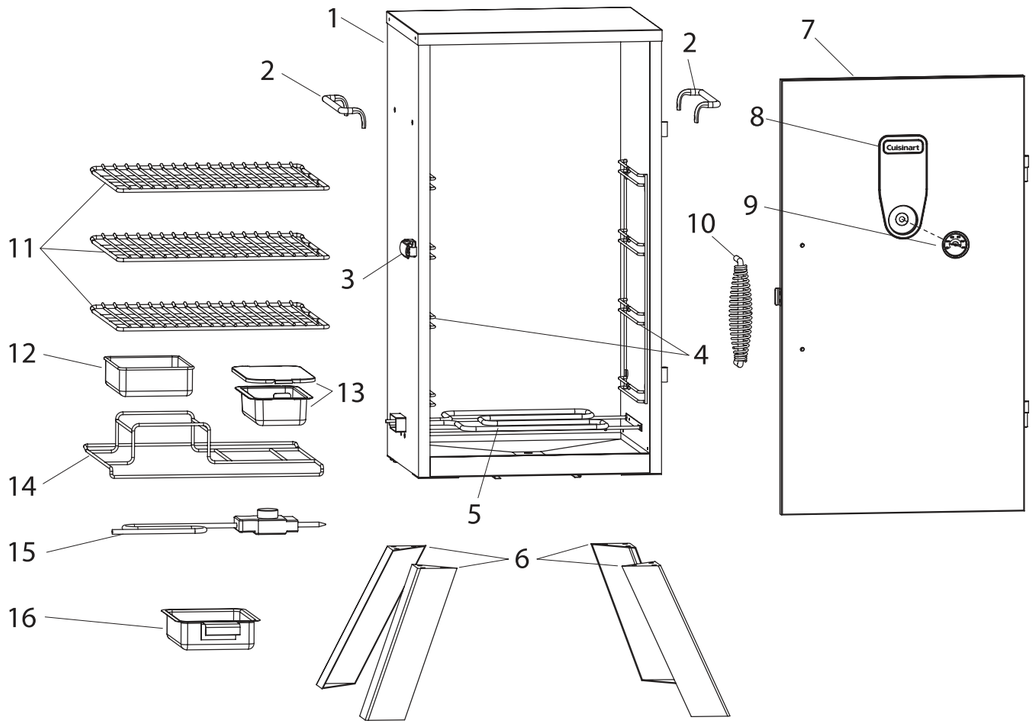
⚠ Do not attempt to service smoker other than normal maintenance as explained in “Care & Maintenance” section of this manual.

⚠ Properly dispose of all packaging material.

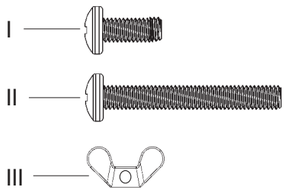
2. Exploded View

STOP

DO NOT RETURN TO RETAILER
For Assembly Assistance, Missing or Damaged Parts
Call: 1-866-994-6390



1	Smoker Chamber Body	7	Smoker Door	12	Water Pan
2	Side Handle	8	Logo Plate	13	Wood Chip Box w/Lid
3	Door Latch	9	Temperature Gauge	14	Wood Chip Grate
4	Cooking Grate Support	10	Door Handle	15	Thermostat Control
5	Heating Element	11	Cooking Grate	16	Drip Tray
6	Leg				



I	1/4-20xl/2 Phillips Hex Screw, Qty: 16
II	M6x38 Phillips Hex Screw, Qty: 2
III	Wing Nut (packed with temperature gauge), Qty: 1

3. Assembly Instructions

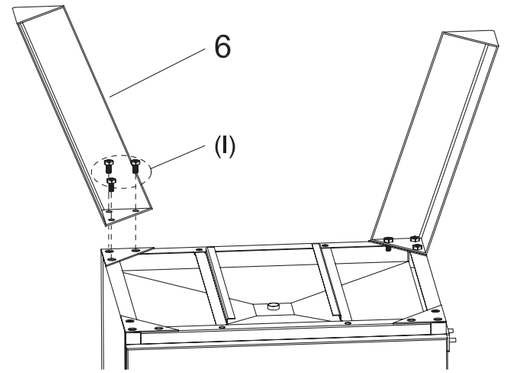
- **BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY**
- **ASSEMBLE UNIT ON A CLEAN, FLAT SURFACE**
- **TOOL NEEDED: PHILLIPS HEAD SCREWDRIVER**

⚠ **CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.**

Step 1:

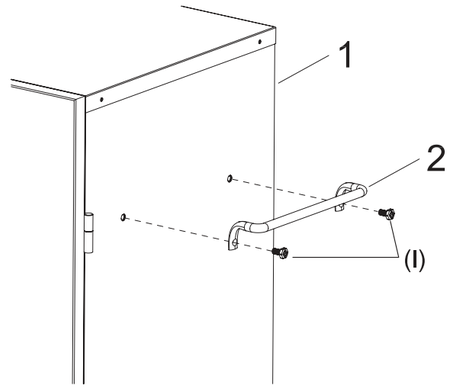
Carefully position grill as shown.

Attach leg (6) to bottom of smoker chamber body (1) using screws (I). Repeat step for remaining 3 legs.



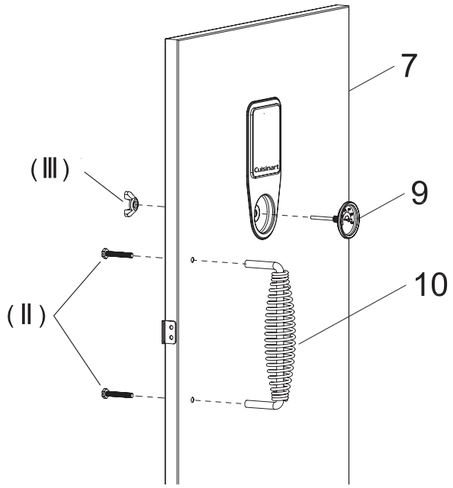
Step 2:

Mount side handle (2) to smoker Chamber body (1) using screws (I). Repeat step for opposite side.



Step 3:

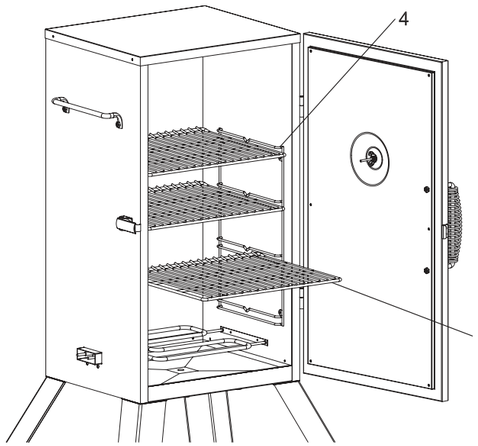
Insert temperature gauge (9) stem through hole in smoker door (7) as shown. Secure with wing nut (III). Mount door handle (10) to smoker door (7) using screws (II).



Step 4:

SOME PARTS NOT SHOWN FOR CLARITY.

Slide cooking grates (11) onto Cooking grate supports (4) inside smoker chamber body.

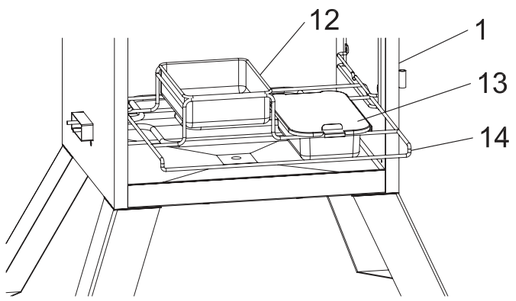


Step 5:

SOME PARTS NOT SHOWN FOR CLARITY.

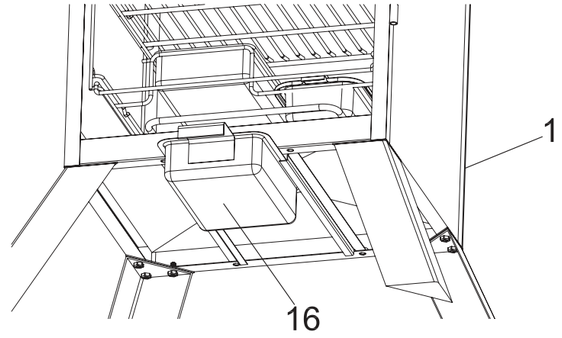
Place wood chip box (13) and water pan (12) into wood chip grate (14) as shown.

Note: Wood chip bowl and water bowl MUST be in place when using smoker. This minimizes the chance of wood flare ups.



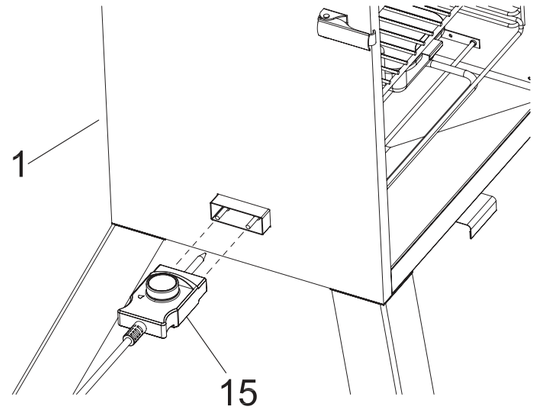
Step 6:

Slide drip tray (16) onto grooves under smoker chamber body (1).



Step 7:

Insert thermostat control (15) into side of smoker chamber body (1) as shown.



4. Operating Your Smoker

⚠ WARNING

PLACE THE SMOKER OUTDOORS ON A HARD, LEVEL, NON-COMBUSTIBLE SURFACE AWAY FROM ROOF OVERHANG OR ANY COMBUSTIBLE MATERIAL. NEVER USE ON WOODEN OR OTHER SURFACES THAT COULD BURN. PLACE THE SMOKER AWAY FROM OPEN WINDOWS OR DOORS TO PREVENT SMOKE FROM ENTERING YOUR HOUSE. IN WINDY WEATHER, PLACE THE SMOKER IN AN OUTDOOR AREA THAT IS PROTECTED FROM THE WIND.

READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE OPERATING YOUR SMOKER.

CURING

Before first use, cure your smoker to minimize damage to the exterior finish as well as rid the smoker of paint odor that can impart unnatural flavors to the first meal prepared.

STEP 1
Remove water pan from smoker and do not use flavoring wood while curing your smoker.

STEP 2
Coat all interior surfaces of the smoker cabinet, side rack and cooking grill with vegetable oil or vegetable oil spray.

⚠ WARNING: DO NOT coat the electric element and the controller.

STEP 3
Plug the smoker into electric outlet.

STEP 4
Cure smoker for two hours, then unplug smoker from electric outlet. Allow smoker to cool completely. It is important that the exterior of the smoker is not scraped or rubbed during the curing and cooling process.

NOTE: Cure your smoker before first use. After cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surfaces, smoker body, cooking grids and water pan. This simple process will help reduce interior rusting. DO NOT apply oil to electric element or controller.

SMOKING

STEP 1
Open door and remove wire rack that supports the wood chip pan and water pan.

STEP 2
To get the most smoke, soak wood chips in water for 30 minutes. Remove lid from the wood chip pan and add wood chips. We recommend the use of wood chips, not wood chunks. Replace the wood chip pan lid and slide rack into smoker.

STEP 3
Carefully fill water pan with warm water or your choice of marinade to 1 inch below the rim. Do not fill completely or water may overflow during use.

⚠ WARNING: DO NOT spill water, marinade or any liquid onto the electric element and controller.

STEP 4
Remove cooking grids and adjust the wire cooking grid support brackets to the desired height for the items you are smoking.

STEP 5
Place food on cooking grid(s) in a single layer and leave room between each piece to allow smoke and moisture to circulate evenly. Slide cooking grid into the wire cooking grid support brackets. Repeat steps for each cooking grid that is used.

STEP 6
Close door and plug the smoker into electric outlet.

⚠ **WARNING**: Always use a 3-wire grounded outlet wired for 120-volts that is GFCI protected at 15 or 20 amps. If you are not sure the outlet is suitable, contact a qualified electrician. Do not operate this smoker on the same circuit with any other appliance or electrical device.

⚠ **WARNING**: When connecting controller to smoker, plug electric controller into smoker first, make sure controller is set to OFF, then plug into outlet. When unplugging, turn controller to OFF, disconnect from outlet, then remove controller from smoker.

STEP 7
Adjust the electric controller to the high position and allow the smoker to heat up. The desired temperature for smoking is between 220°F and 250°F. The heat indicator on the front of the unit will let you know when the smoker is near the desired temperature and you can adjust the controller accordingly.

STEP 8
Allow food to cook approximately 30-45 minutes per pound. Check the water level periodically and add water if needed. When adding water, wear an oven mitt and slide the wood chip pan/water pan rack slightly toward the door opening, add water and slide the rack back into place. You can add additional wood chips by following the same procedure.

STEP 9
Use a meat thermometer to check the temperature of your food. The heat indicator on the door will provide the approximate temperature inside the smoker but you should use a meat thermometer to ensure that your food is fully cooked.

STEP 10
After you are finished smoking, turn the controller knob to the off position and always unplug the smoker from the electric out let and allow the smoker to cool. Once the smoker has cooled, follow the instructions in the “Care and Maintenance” section of this manual.

NOTE: Performance of the smoker is dependent on ambient temperature and wind conditions.

5. Care And Maintenance

STEP 1
Water pan, wood chip pan and cooking grids should be washed with hot, soapy water then rinsed and allowed to dry. Cooking grids can be lightly coated with vegetable oil or cooking spray to prevent food from sticking.

STEP 2
A light coating of vegetable or cooking spray may also be applied to the inside of the smoker to prevent rusting.

STEP 3
If rust appears on the exterior of the smoker, clean the affected area with steel wool and apply a high-temperature resistant paint.

STEP 4
Do not apply additional paint to the interior surface of the smoker. If rust develops, use steel wool to remove and then coat with vegetable oil or cooking spray.

STEP 5
After the electric element has completely cooled, clean with a damp cloth after each use.

6. Storage

BEFORE STORING YOUR SMOKER:

- Clean all surfaces.
- When cool and not in use, store your smoker indoors in a dry location to protect against rusting.
- If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

7. FAQ and Troubleshooting

Frequently Asked Questions

Should I use wood chips or wood chunks?
You can use wood chips or wood chunks. Wood chunks will take longer to produce smoke.

Should I presoak the wood chips or use them dry?
Both are acceptable options. The dry chips will burn faster with a more intense smoke. The pre-soaked chips will burn slower.

Is it O.K. to use the smoker with no water in the water bowl?
Yes. But, water will help control the temperature and the steam from the water will keep the food moist. Filling the water bowl with cold water will help lower the smoker temperature.

Can I use the smoker in my garage?
No. Do not use smoker in any enclosed or covered areas. Keep smoker 10+ feet from any building.

8. Warranty and Replacement Parts

This warranty covers defects in parts and workmanship for a period of 3 years from the original purchase date. Any damage claim regarding the enameling must be submitted within 30 days of purchase to be covered by the warranty.

The following conditions are NOT covered by this warranty:

- Unevenness and color variations in the coated surfaces.
- Damage caused by improper assembly or disregard of the manual.
- Use of spare parts not supplied by manufacturer.
- Damage resulting from modifications or inappropriate use.
- Abuse of the smoker
- Damage caused by improper maintenance or repairs by an unauthorized person.

Limitations and exclusions:

1. This warranty applies only to the original purchaser and may not be transferred.
2. If you cannot verify the purchase date of the smoker the warranty period will begin on the date the smoker was manufactured.
3. Replacement or repair parts are warranted for the remaining period of the original part warranty.

NOTES

For troubleshooting, FAQs or customer service, visit us at www.cuisinartgrilling.com or contact us by phone at 1-866-994-6390 or email at grilling@thefulhamgroup.com

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