# 30” Digital Electric Smoker
## Owner’s Manual

**MODEL:**
PES23002

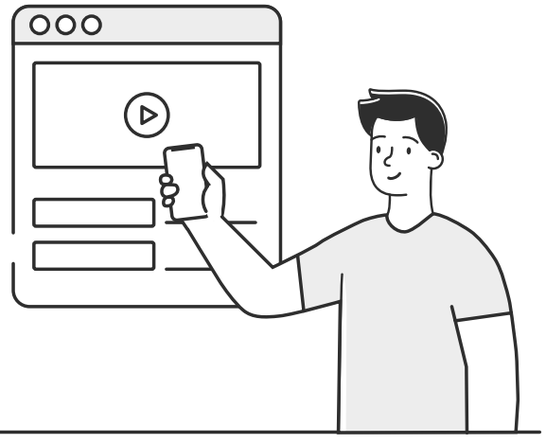



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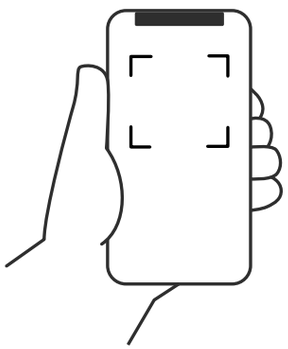
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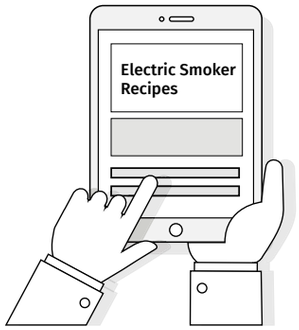
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Scan the QR code to access our official recipe collection.




## Questions? Comments? Reach out to us for expert support!



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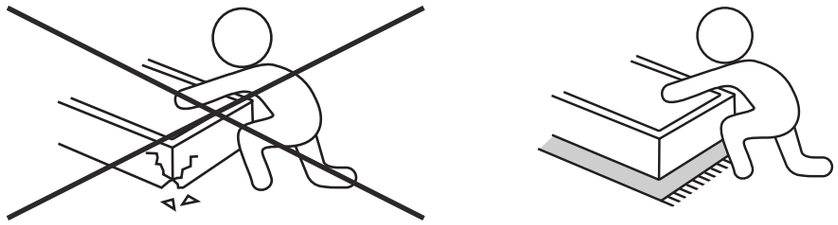
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## IMPORTANT INFORMATION

Please check all parts and components to ensure there is no damage or missing items before beginning assembly. If you encounter any issues or discover missing parts, contact our customer service at **support@eastoak.com.**

- Some parts may have sharp edges. Wear protective gloves if necessary during assembly.
- When using power tools, always set the gear to the lowest setting to avoid damaging components.
- Assemble on a soft surface such as a drop cloth or rug to prevent scratching.
- **The handle screws are pre-installed on the smoker body. Please check carefully when unpacking. If any screws are missing, contact customer service immediately.**



### ⚠ DANGER CARBON MONOXIDE HAZARD

- Burning wood releases carbon monoxide, which can be fatal.
- **DO NOT** burn wood chips indoors, including in homes, tents, garages, or other enclosed spaces.
- Use outdoors only, in a well-ventilated area.

### ⚠ CAUTION

- Do not use sharp or pointed tools to clean the smoker.
- Avoid abrasive cleaners, steel wool, or metal brushes on porcelain grates or smoker surfaces — these will damage the finish.
- Replace damaged parts only with components provided by the manufacturer. **Do not attempt to repair damaged parts.**



## ⚠ WARNINGS AND IMPORTANT SAFEGUARDS

**READ ALL INSTRUCTIONS BEFORE USE**

**General Safety Precautions**

**Setup**

- Do not plug in the smoker until it is fully assembled and ready for use.
- Do not use the smoker during an electrical storm.
- Keep children and pets away from the smoker at all times.
- Do not use accessories not recommended by the manufacturer — doing so may cause injury.
- Use the smoker only for its intended purpose. This unit is for **outdoor household use only and is not for commercial use.**
- This unit is not a space heater. (See carbon monoxide warning on page 2.)
- The smoker box is designed for wood chips only. **Do not use wood chunks or pellets. Never use charcoal** in the smoker or smoker box — this may cause fire, unsafe conditions, and damage the unit.

**Positioning**

- Do not place the smoker on or near hot gas or electric burners or in a heated oven.
- Do not use the smoker within 10 feet (3 meters) of a pool, pond, or other body of water.
- Never use indoors or in enclosed spaces such as garages or tents.
- Do not use under overhead structures like roof coverings, awnings, or carports.
- Always operate on a level, stable, non-combustible surface like concrete, dirt, or brick.
- **Always keep the smoker on the ground.** Do not place on tables or counters. Avoid rolling over uneven surfaces.
- Maintain at least **36 inches (92 cm)** of clearance from walls or railings.
- Do not use or store gasoline, kerosene, or other flammable liquids within **20 feet (6 meters)** of the unit.
- Keep the smoker and its electrical components **dry and out of the rain** at all times.

**Use**

- Surfaces may become hot. Avoid direct contact with your body.
- Use long barbecue utensils and heat-resistant gloves when adding or removing food.
- Never leave the smoker **unattended** while in operation.

# ⚠ WARNINGS AND IMPORTANT SAFEGUARDS

### General Use

- Do not use glass, plastic, or ceramic cookware inside the smoker.
- Do not leave wood ashes in the smoker box. Empty it after each use and dispose of cold ashes by placing them in aluminum foil, soaking them with water, and discarding them in a non-combustible container.

### Cords

- Use only with a GFI (Ground Fault Interrupter) protected circuit, and use only on a properly grounded outlet.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- To protect against electrical shock, do not immerse the cord, plugs, controller, or heating element in water or any other liquid. Keep the plug off the ground and dry.
- Do not let the cord hang over the edge of a table or counter, and do not let it touch hot surfaces.
- Never remove the grounding plug or use it with an adapter having only two prongs.
- To disconnect, turn the control panel "OFF" and remove the plug from the outlet.
- If a longer detachable power-supply cord or extension cord is used: (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the counter or portable top where it can be pulled by children or tripped over unintentionally. The extension cord must be a grounding-type 3-wire cord.

### Other

- Do not use water or other liquid sprays to clean the product without first unplugging the electric controller and removing the heating element.
- Keep a fire extinguisher accessible during operation.
- Allow it to cool before putting on or taking off parts.
- This is a smoker, so there will be a lot of smoke produced when using wood chips. Smoke will escape through seams and turn the inside of the smoker black. This is normal. To minimize smoke loss around the door, you can adjust the door latch to further tighten the seal. Loosen the hex nut or latch, turn the hook clockwise to tighten, then re-tighten the hex nut firmly.



## ⚠ WARNING

- This manual contains important information necessary for the proper and safe use of this unit.
- Read and follow all warnings and instructions before using smoker and during use.
- Keep the manual for future reference. Some parts may have sharp edges. Handle with care and wear protective gloves if needed.
- Failure to follow all manufacturer's safeguards could result in serious personal injury and property damage.
- Read and follow all the information and safeguards in this product guide before attempting to assemble or operating this smoker.
- The smoker should only be rolled on a smooth surface. Never roll the smoker up or down stairs or on uneven surfaces, as this could potentially damage the smoker and hurt the user.



## ⚠ DANGER Extension Cord Use

DO NOT USE 16 OR 18 GAUGE EXTENSION CORDS.

MISUSE MAY DAMAGE HOUSEHOLD WIRING OR CAUSE A FIRE.

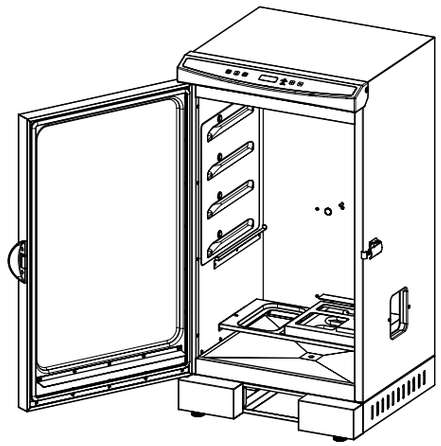
For best smoker performance, using an extension cord is not recommended. If you must use an extension cord, the following is required for your safety:

- Use only an outdoor type with a 3-prong grounding plug, rated for 15 amperes or more, approved by UL, marked with a W-A, and a tag stating "Suitable for Use with Outdoor Appliance".
- Use the shortest length extension cord required. Never connect multiple extension cords together.
- Keep connections dry and off the ground.
- Do not let the cord hang over the edge of a table top or other items where it can be pulled by children or tripped over.

### Ground Fault Interrupter:

- Since 1971 the National Electric Code (NEC) has required Ground Fault Interupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFl protection.
- Do not use this appliance with indoor-only circuits.

# PARTS LIST



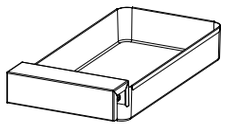
Smoker Assembly

**A X 1 PC**



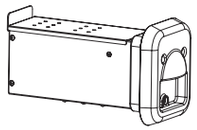
Back Handle

**B X 1 PC**



Grease Tray

**C X 1 PC**



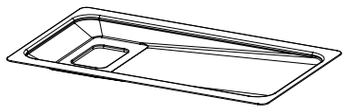
Smoker Box

**D X 1 PC**



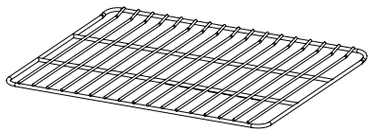
Water Pan

**E X 1 PC**



Drip Pan

**G X 1 PC**

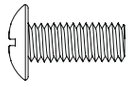


Cooking Rack

**F X 4 PCS**

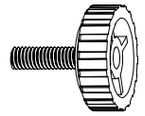


# PARTS LIST



M6*15 Screws

**L X 2 PCS**



Leg Boots

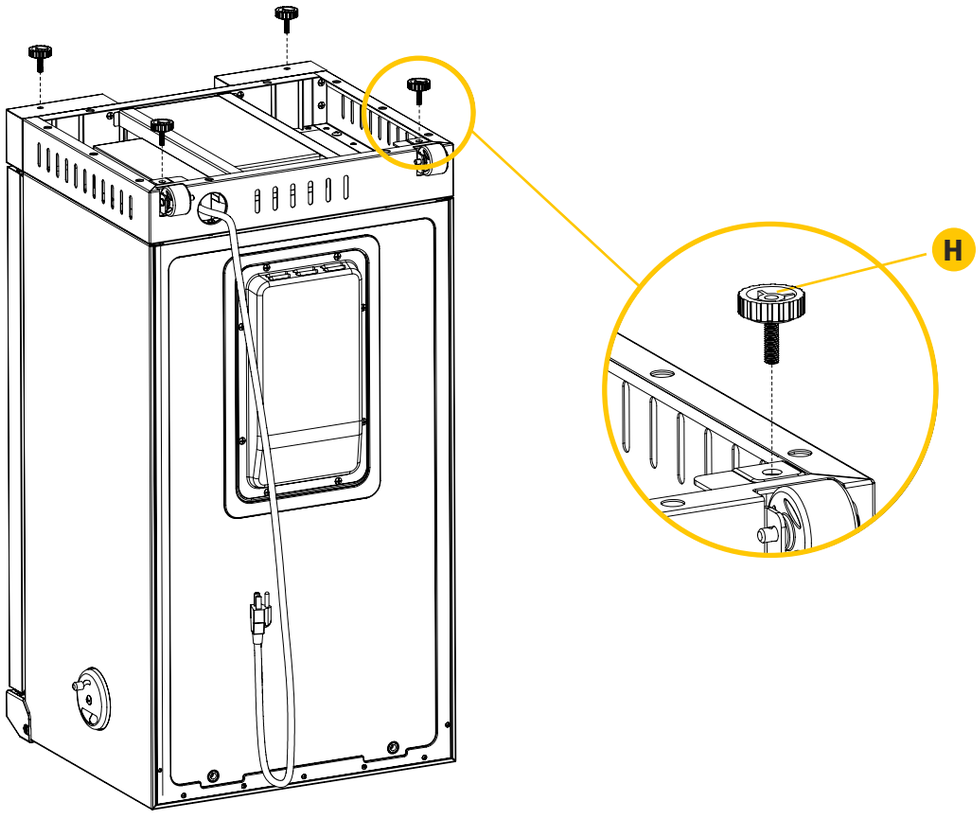
**H X 4 PCS**

# WHAT’S IN THE BOX

- 1 X Smoker Assembly
- 1 X Back Handle
- 1 X Grease Tray
- 1 X Smoker Box
- 1 X Water Pan
- 1 X Drip Pan
- 4 X Cooking Racks
- 2 X Screws
- 4 X Leg Boots
- 1 X Owner’s Manual

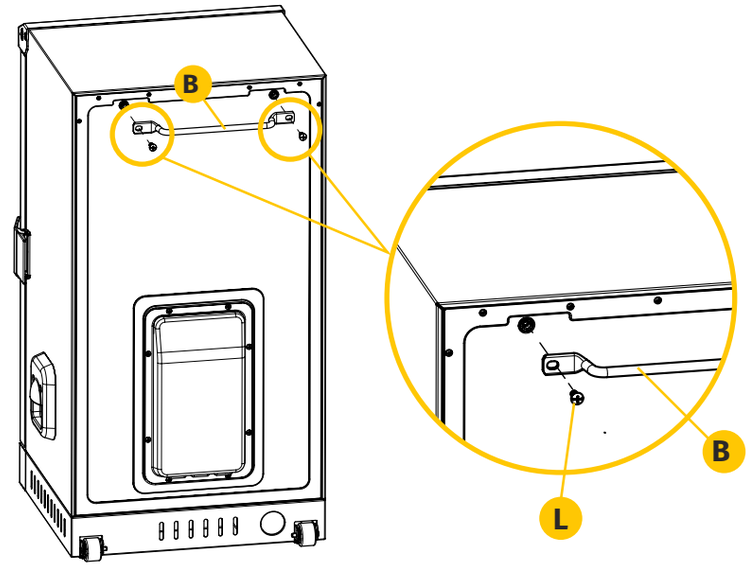
# ASSEMBLY INSTRUCTIONS

**1** Turn the smoker upside down and install the four leg boots (H) onto the base.

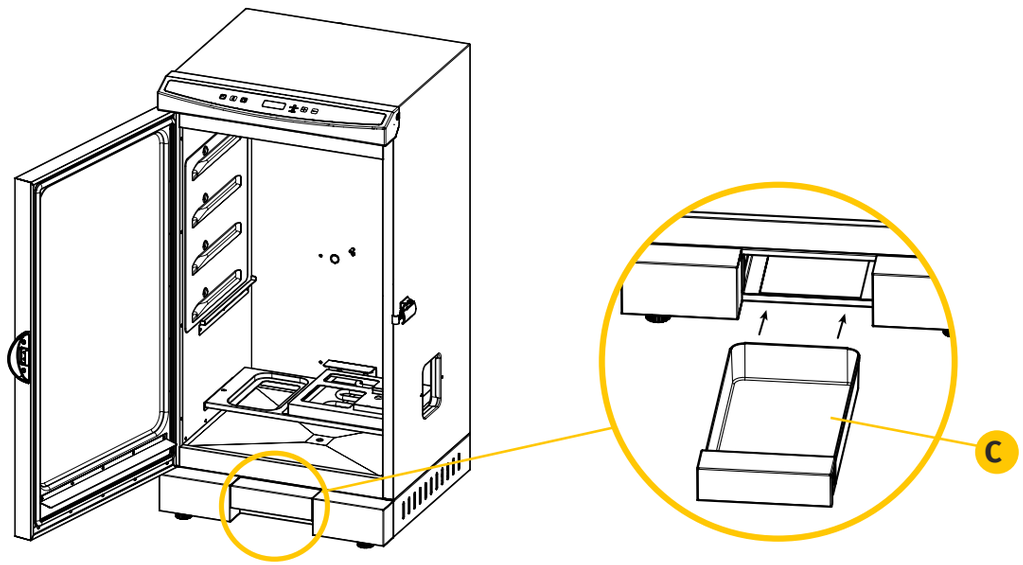



**2** Stand the smoker upright and install the handle (B) on the back of the smoker using the two M6*15 screws (L).

**TIP:** The two M6*15 screws (L) are pre-installed in the handle.

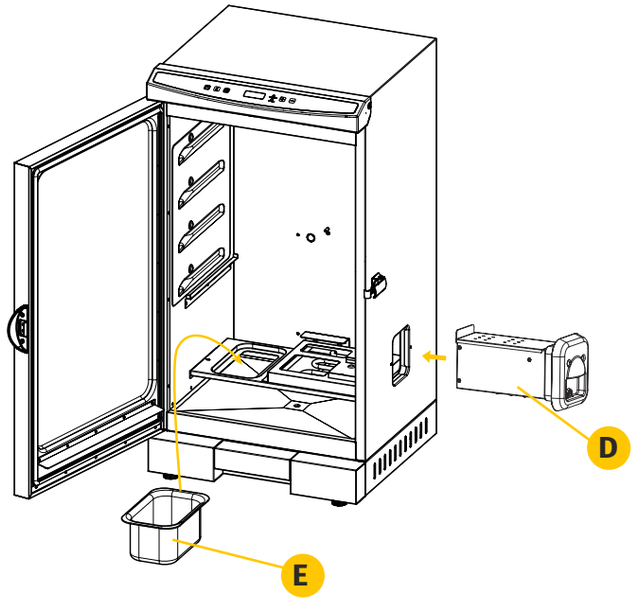



**3** Push the grease tray (C) between the right and left decorative plates. It should snap into place when fully inserted.



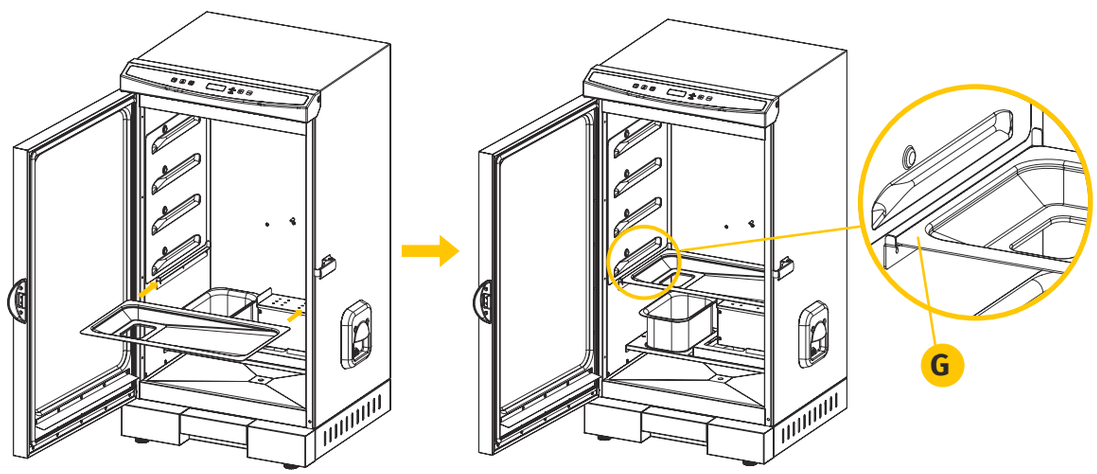
## 4

Place the water pan (E) and smoker box (D) into their designated positions inside the smoker.



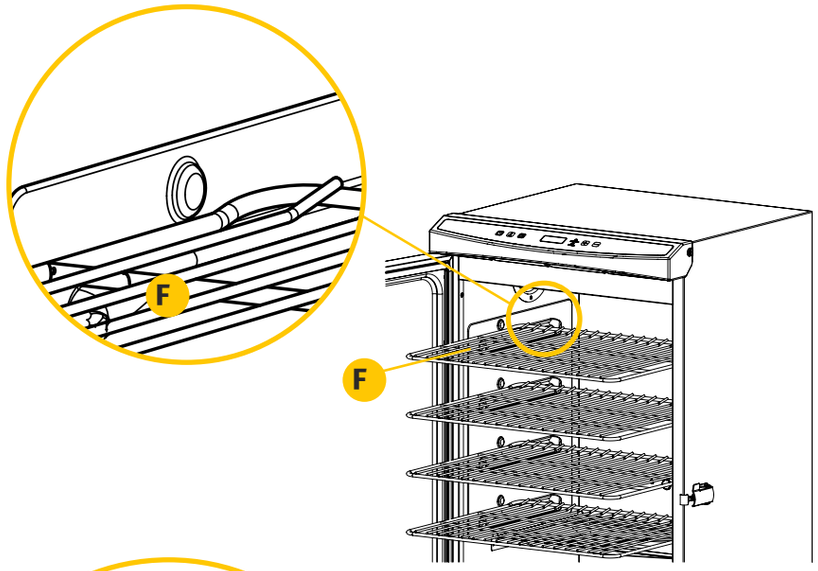

## 5

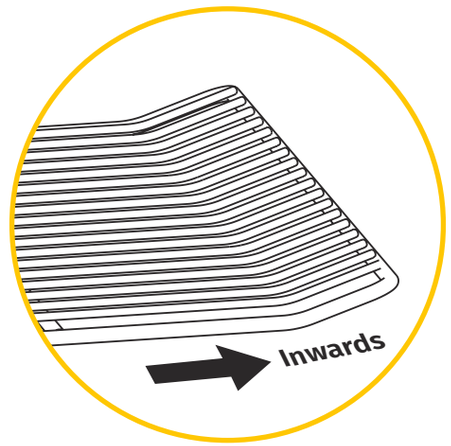
Place the drip pan (G) into the brackets on both sides of the smoker chamber.




## 6

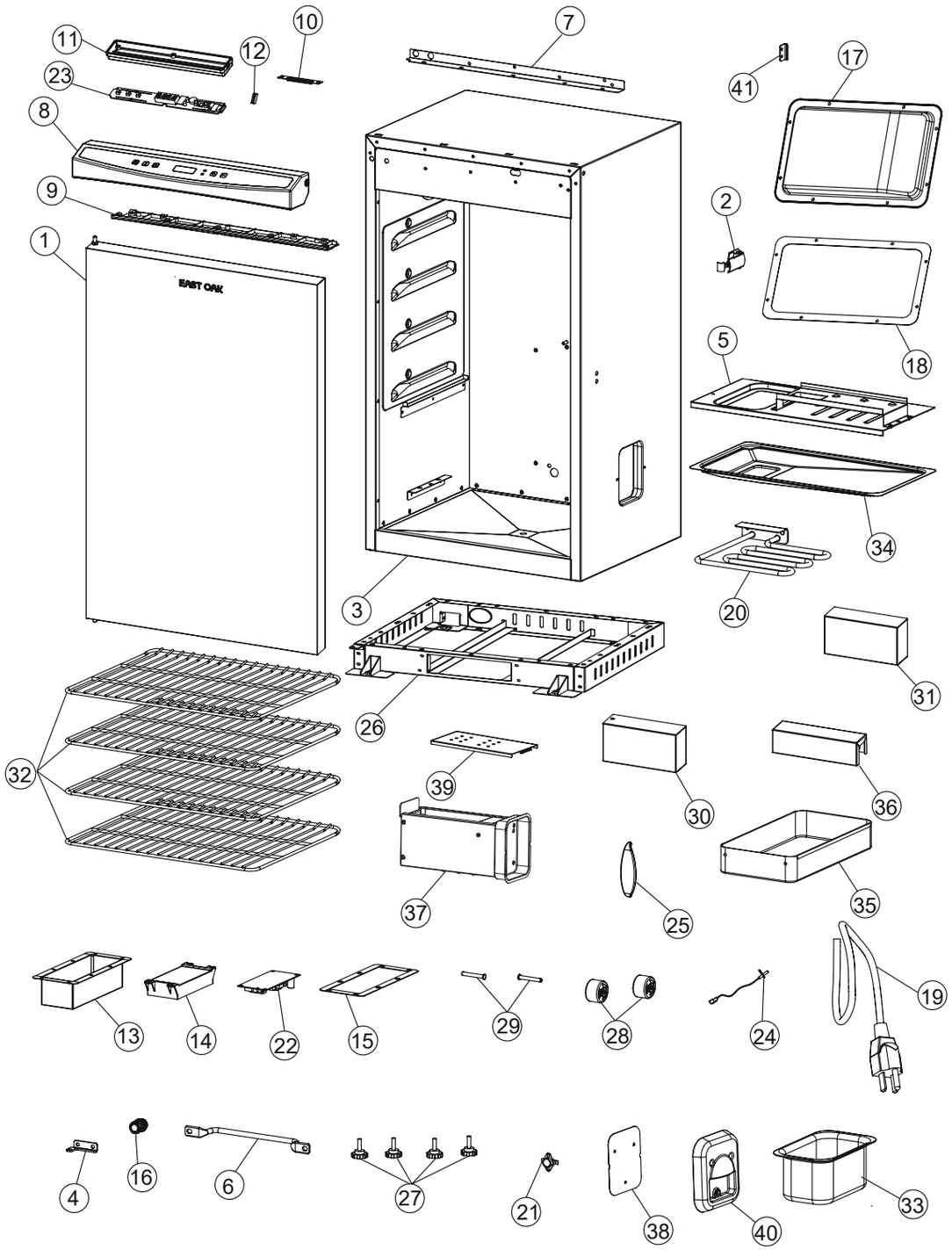
Insert the cooking racks (F) into the brackets on both sides of the smoker.




**TIP:** The raised end of the cooking racks should face inward to help prevent food from sliding off when the racks are pulled out.

# PARTS DIAGRAM




# PARTS LIST

| ITEM NO. | QUANTITY | DESCRIPTION |
|---|---|---|
| 1 | 1 | DOOR ASSEMBLY |
| 2 | 1 | DOOR LATCH KIT |
| 3 | 1 | SMOKER BODY ASSEMBLY |
| 4 | 1 | DOOR TOP HINGE BRACKET KIT |
| 5 | 1 | HEATING ELEMENT REFLECTOR |
| 6 | 1 | BACK HANDLE |
| 7 | 1 | CONTROL PANEL FRAME BRACKET |
| 8 | 1 | CONTROL PANEL FASCIA KIT |
| 9 | 1 | CONTROL PANEL BOTTOM PLATE |
| 10 | 1 | LIGHT COVER |
| 11 | 1 | CONTROL PANEL HOUSING |
| 12 | 1 | CONTROL PANEL HOUSING OUTLET SEALING |
| 13 | 1 | GASKET |
| 14 | 1 | POWER BOARD GASKET |
| 15 | 1 | POWER BOARD HOUSING GASKET |
| 16 | 1 | POWER CORD METAL LOCK |
| 17 | 1 | REAR HEATING ELEMENT COVER |
| 18 | 1 | REAR HEATING ELEMENT COVER GASKET |
| 19 | 1 | POWER SUPPLY CORD KIT |
| 20 | 1 | HEATING ELEMENT |
| 21 | 1 | THERMOSTAT KIT |
| 22 | 1 | POWER BOARD KIT |
| 23 | 1 | CONTROL PANEL DISPLAY KIT |
| 24 | 1 | CHAMBER TEMPERATURE PROBE KIT |
| 25 | 1 | DOOR HANDLE |
| 26 | 1 | BASE WELDING ASSEMBLY |
| 27 | 4 | LEG BOOT |
| 28 | 2 | WHEEL KIT |
| 29 | 2 | AXLE KIT |
| 30 | 1 | LEFT DECORATIVE PANEL |
| 31 | 1 | RIGHT DECORATIVE PANEL |
| 32 | 4 | COOKING RACK |
| 33 | 1 | WATER PAN |
| 34 | 1 | DRIP PAN |
| 35 | 1 | GREASE TRAY |

## PARTS LIST

| ITEM NO. | QUANTITY | DESCRIPTION |
|---|---|---|
| 36 | 1 | GREASE TRAY HANDLE |
| 37 | 1 | SMOKER BOX |
| 38 | 1 | RIGHT END HEAT INSULATION COVER |
| 39 | 1 | SMOKER BOX LID |
| 40 | 1 | SMOKER BOX HANDLE |
| 41 | 1 | DOOR LATCH BRACKET KIT |

## CONTROL PANEL OPERATING INSTRUCTIONS




**Power Button - Turns smoker on and off**

**Temp Button - Adjusts Cooking temperature**

**Time Button - Adjusts Cooking time**

**Up Button - Increases time or temperature**

**Down Button - Decreases time or temperature**

**Display:** The digital control panel shows the set temperature, the actual temperature inside the chamber, the set cooking time, the remaining countdown time, and any error codes.

**Keep Warm indicator light:** This green LED light turns on when the smoker enters the “heat preservation and temperature control” mode.

**Working indicator light:** This red LED light turns on when the smoker enters the active “heating” state.

# GENERAL OPERATION INSTRUCTIONS

Insert the power plug into a properly rated socket, then turn on the power. The controller on the smoker will power on immediately and emit a long beep, indicating that it has entered standby mode. You can now operate the control panel.

## ON/OFF Operation

a. Press the “power on/off” button once to turn on the control panel. The display will show its initial state: the screen will alternate between 00:00 and the internal temperature reading.

• A 12-hour auto-shutdown timer will begin counting down.

• If there is no user input within 12 hours, the unit will shut off automatically and the display will turn off.

b. At any time while the unit is powered on, press the “power on/off” button again to shut it down.

## Temperature Unit Conversion

By default, temperature is shown in Fahrenheit (°F). To switch to Celsius (°C):

• Press and hold both the “+” and “–” buttons for more than 3 seconds while in the initial state after powering on.

• Press them again to switch back from °C to °F.

This setting must be changed before adjusting any other function.

## Cooking Temperature Setting

a. When powered on and in the initial state, press the “Temperature Setting” button.

The display will flash, showing the current set temperature (default: 210°F / 99°C).

b. Use the “+” or “–” buttons to adjust the temperature. Once set, press the “Temperature Setting” button again to confirm.

## Timing Setting

a. Press the “Timing Setting” button to enter the hour selection mode.

The display will flash and show the default hour value (00:00).



b. Use the “+” or “–” buttons to set the hour value.

Press “Timing Setting” again to move to the minute setting.

• The display will flash the minutes; use “+” or “–” to adjust.

• Press “Timing Setting” once more to confirm and exit.

Once confirmed, the unit will begin heating.

The heating indicator will turn on, and the timer will start.

## Working State and Keep Warm Mode

**When heating, the display will alternate every 5 seconds between the real-time internal temperature and the remaining countdown timer.**

After the timer reaches 00:00:

1. The smoker automatically reduces its set temperature to 120°F (49°C) for warming.
2. The Keep Warm indicator turns on.
3. The buzzer will beep every 30 seconds for 5 minutes, unless you press a button.
4. The smoker will automatically shut off after 12 hours if no action is taken.

## Buzzer

a. A beep sounds whenever the unit powers on or a valid input is registered.

b. When the timer reaches 00:00, the buzzer will beep every 30 seconds until the power is turned off or 12 hours have elapsed.

c. If the heating system fails, the buzzer will emit a fault alarm sound (see troubleshooting section for details).

## Smoker Box

**The Smoker Box is where wood chips are added to infuse smoky flavor.**

1. Only use wood chips. Do not use wood chunks or pellets.

Never use charcoal — it can cause a fire or damage the unit.

2. Even if you’re not adding chips, the Smoker Box must remain inserted throughout the entire cooking process.

3. Always wear heat-resistant gloves when adding wood chips to avoid burns.

## Water Pan

**The Water Pan helps keep meat moist by retaining moisture inside the smoker during cooking. It is not required to add extra water during a smoke. If not using water, it is still required to have the water pan in place while cooking.**

1. Fill the Water Pan with warm water to the max line prior to pre-heating and cooking. Do not overfill the Water Pan. Never remove or refill the Water Pan while cooking.
2. It is very important not to let any liquid come into contact with the heating element to avoid serious damage including injury, flare ups, and electrical failure. ALWAYS wear anti-scalding gloves when opening and working in the smoker after it is turned on.

## Cleaning the Smoker (First-Time Use)

**Prior to the smoker's first use, and after completion of the Assembly Instructions, the smoker must be seasoned to remove any residue: (such as oil and dust) which may have been left over from the manufacturing process. Please follow the instructions below:**

1. Using a damp sponge and mild detergent, carefully wipe down all interior surfaces of your smoker, including trays and racks, ensuring not to scratch any surfaces. Rinse off any soapy residue with water and allow the unit to air dry with the smoker door open.
2. Apply a light coating of cooking oil spray or a small amount of cooking oil on a cloth and wipe down the inside of the smoker, excluding the smoker box, heating element, grease tray, and water pan.
3. Ensure the water pan is in place without water and the smoker box is in place without wood chips. Open the vent fully and keep it open during the cleaning process.
4. Plug in the appliance; the display will power up immediately and emit a beep sound.
5. Press the Power Button once to activate the control unit.
6. Press the Temp Button and set the temperature to 275°F (135°C), the maximum setting.
7. Press the Time Button and set the time to two hours.
8. Once two hours have passed, power off the smoker and allow it to cool down.
9. After completing the cleaning process and and once the smoker has cooled down, it's ready to use.



**The smoker is TOO HOT to touch during use. Please remember to wear protective gloves before use.**

## Preheating the Smoker

**Preheat the smoker for 60-75 minutes (to max temp) before cooking. Always make sure the water pan is filled before preheating.**

1. Press the Temp Button and set the temperature to 275°F (135°C), the max setting.
2. Press the Time Button and set the time to 60-75 minutes.
3. After the Smoker has reached the max temperature, it is ready for use.

## Cooking With the Smoker

1. After cleaning (if first-time use) and preheating the smoker as described above, it is now ready for use. Remember, as part of the preheating setup, ensure that wood chips and water are already inserted into the Smoker Box and Water Pan.
2. Carefully insert the meat into the preheated smoker, using protective gloves and ensuring not to overfill the space. Maintaining space between the meat and around the edges of the racks ensures proper air circulation.
3. Set the temperature at which to cook by using the Temp Button and then choose to either cook by Time function. Refer to the operating instructions in the related sections on page 16 for each function.
4. Once the internal temperature of the meat meets or exceeds the recommended USDA guidelines displayed earlier in this manual, power off the device. Remove the meat from the smoker and enjoy your perfectly cooked meal! **Reminder: Never rely solely on cooking time. Always ensure food reaches the minimum internal temperature recommended by the USDA for safe consumption.**

## Food Safety

Safe handling, cooking, and storage steps are vital for preventing foodborne illness. Harmful bacteria that can cause illness are invisible, odorless, and tasteless. At every stage of food preparation, it's crucial to follow the four guidelines to keep food safe:

- **Clean** — Wash hands and surfaces often.
- **Separate** — Keep raw meat separate from other foods.
- **Cook** — Ensure food is cooked to the right temperature.
- **Chill** — Refrigerate food promptly.

**USDA Recommended Internal Cooking Temperatures**

• Meat and poultry cooked on a grill may brown quickly on the outside but could remain undercooked inside. Avoid partially grilling meat or poultry with the intention of finishing cooking later. Color alone is not a reliable indicator of safety and doneness. Always use a food thermometer to ensure the food reaches a safe minimum internal temperature. Insert the thermometer into the thickest part of the food, avoiding contact with fat, gristle, or bone. Remember to wash the food thermometer thoroughly with hot, soapy water before and after each use.

• When checking the temperature of ground beef or poultry burgers, insert the food thermometer through the side of the patty until the probe reaches the center to detect any cold spots. Ground beef burgers should reach 160°F, while ground poultry burgers should reach 165°F for safe consumption.

• Cook all food to these minimum internal temperatures as measured with a food thermometer before removing food from the heat source. For reasons of personal preference, consumers may choose to cook food to higher temperatures.

**• THE FOOD THERMOMETER IS NOT INCLUDED. IF YOU NEED ONE, PLEASE PURCHASE IT SEPARATELY.**

| PRODUCT | MINIMUM INTERNAL TEMPERATURE & REST TIME |
|---|---|
| Beef, Pork, Veal & Lamb Steaks, Chops, Roasts | 145° F(62.8° C) and allow to rest for at least 3 minutes |
| Ground Meats | 160°F(71.1°C) |
| Ground Poultry | 165°F(73.9°C) |
| Ham, fresh or smoked (uncooked) | 145° F(62.8° C) and allow to rest for at least 3 minutes |
| Fully Cooked Ham (to reheat) | Reheat cooked hams packaged in USDA-inspected plants to 140°F(60'C) and all others to 165°F(73.9°C) |
| All Poultry (breasts, whole bird, legs, thighs, wings,ground poultry, giblets, and stuffing) | 165°F(73.9°C) |
| Eggs | 160°F(71.1°C) |
| Fish & Shellfish | 145°F(62.8°C) |
| Leftovers | 165°F(73.9°C) |
| Casseroles | 165°F(73.9°C) |

**Visit https://www.fsis.usda.gov for more information on Food Safety.**

## Care Instructions

• Clean rack supports, racks, water bowl, and drip pan with mild dish detergent. Rinse and dry thoroughly.

• Clean the interior frame, door glass (if present), meat probe, and exterior of the smoker with a damp cloth only. If necessary, you can use a neutral and mild cleaning agent and then rinse off any soapy residue with water and allow the unit to air dry with the smoker door open. Dry thoroughly.



• After each use, clean the door seal and the corresponding inside seam with a damp cloth to preserve the life of the seal.

• Always take care not to scratch any surfaces inside or outside the unit to reduce the chance of rust or corrosion.

• Avoid cleaning any of the smoker surfaces while hot.

• The Smoker Box should be cleaned frequently to remove ash, residue, and dust.

## HELPFUL TIPS

**• Avoid covering racks with aluminum foil, as it may inhibit proper heat circulation.**

**• Both dry and pre-soaked chips are suitable for use in the smoker. Dry chips are preferred as they burn faster, producing a more intense smoke. Pre-soaked chips (approx. 30 min) burn slower and produce milder smoke.**

**• In cooler outside temperatures below 65°F (18°C) and/or at altitudes above 3,500 feet (1,067m), additional cooking time may be necessary.**

**• Avoid overloading the smoker with food. Ensure there is space between the food items and around the edges of the rack to facilitate heat circulation.**

**• Refrain from overpacking the Smoker Box with wood chips, and do not exceed the max fill line when filling the Water Pan.**

**• Always use the Water Pan and Smoker Box, regardless of whether they are filled, during cooking.**

**• Minimize opening the smoker door during operation, as it can lead to heat loss and prolong cooking times.**

**• Excessive food in the smoker can disrupt heat convection due to the bottom placement of the heat source. This may lead to uneven heat distribution within the chamber, causing the actual temperature to deviate from the set temperature. To ensure proper heat circulation and convection, it's advisable to use an appropriate amount of food, allowing sufficient space between items.**

## Meat Smoking Flavor Profiles & Pairings

| WOOD | STRENGTH | RECOMMENDED PAIRING |
|---|---|---|
| Hickory | Intense | Beef, Pork |
| Mesquite | Intense | Beef, Pork |
| Oak | Medium | Pork, Beef, Poultry |
| Maple | Mild | Poultry, Vegetables, Cheese |
| Apple | Mild | Pork, Poultry, Fish |
| Cherry | Mild | Pork, Poultry, Beef, Lamb, Duck |

**Note:** Occasionally, condensation may accumulate on the door, which is a normal occurrence. Factors such as smoker placement, outdoor temperature, water levels in the pan, venting, and lower cooking temperatures can contribute to this effect. If you notice liquid seeping from the bottom of the unit, it's likely just condensation, not oil or grease. Please remember to use this appliance only outdoors in a secure area away from children and animals.

**Note:** You have the option to use either dry or pre-soaked wood chips in your smoker. Dry chips will burn faster, resulting in a more intense smoke flavor. On the other hand, chips that have been pre-soaked in water for approximately 30 minutes will burn more slowly, producing a milder smoke flavor.



| TROUBLESHOOTING | | |
|---|---|---|
| **ISSUE** | **POSSIBLE CAUSE** | **RECOMMENDED PAIRING** |
| Smoker not heating | Smoker is not plugged in fully. | Remove plug from outlet and plug in again. |
| | No power. | Turn the Smoker OFF and unplug from outlet, Check or replace in this order:<br>• Check for tripped household circuit breakers or Ground Fault Circuit Interrupter (GFCI). Reset or replace if necessary using a GFCI rated for 15 amperes or more.<br>• Test a known, working appliance in the outlet to ensure there is no issue with the outlet itself.<br>• Try using a different outlet, preferably on a different circuit, to rule out electrical issues.<br>• Disconnect and reconnect the thermostat connections. Replace the Thermostat Kit if needed.<br>• Disconnect and reconnect the control panel connections. Consider replacing the Control Panel Display Kit if the issue persists.<br>• If necessary, disconnect and reconnect the power board connections. Replace the Power Board Kit if the problem persists. |
| | Faulty heating element. | Turn the Smoker OFF and unplug from outlet. Check or replace in this order:<br>• Unplug heating element connections and reconnect.<br>• Replace the heating element.<br>• Replace the Thermostat kit.<br>• Replace the Control Panel Display Kit.<br>• Replace the Power Board Kit. |
| Circuit breaker trips or fuse blows | Another appliance plugged into same circuit as the smoker. | Remove all other electrical appliances on the same circuit, then try again. |
| | Faulty heating element. | Remove all other electrical appliances on the same circuit, then try again. |
| | Poor electrical connections. | Turn the Smoker OFF and unplug from outlet. Check or replace in the following this order:<br>• Unplug thermostat connections and reconnect. Replace the Thermostat Kit if necessary.<br>• Replace the Power Supply Cord Kit. |
| No display | Faulty control panel. | Turn the Smoker OFF and unplug from outlet. Check or replace in the following this order:<br>• Unplug the smoker and plug it back into the outlet (a beep will sound when plugged in).<br>• Unplug thermostat connections and reconnect. Replace Thermostat Kit if necessary.<br>• Unplug control panel connections and reconnect, Replace the Control Panel Display Kit if necessary.<br>• Unplug power board connections and reconnect. Replace the Power Board Kit if necessary. |
| Smoker will not cook properly | Door of smoker is left open. | Keep the smoker door closed while cooking to prevent rapid heat loss. Opening the door allows heat to escape quickly, which can prolong the cooking time needed to properly cook your food. |
| | Insufficient preheat. | Always use controller PH (preheat) setting before starting a cooking. |
| | Inappropriate extension cord. | Use only outdoor extension cords with a 3-prong grounding plug that are rated for 15 amperes or more and approved by UL. Look for cords marked with a "W-A" and a tag stating "Suitable for Use with Outdoor Appliance." Use the shortest length extension cord necessary and avoid connecting two or more cords together. For optimal safety, use a 12 or 14 gauge extension cord that is 50ft. or shorter. |
| Flare-ups | Excess fat in meat. | Trim fat from meat before cooking. |
| | Excessive cooking temperature. | Adjust (lower) temperature as needed. |
| | Grease build up. | Clean smoker, cooking grates, drip pan, grease tray and water pan. |
| Persistent grease fire | Grease trapped by food build up. | Turn the Smoker OFF and unplug from outlet, Keep door open and let fire burn out. |
| | | **Do not apply water to grease fire.** Doing so may cause the fire to spread or result in injury. |
| | | After smoker cools, clean smoker, cooking grates, drip pan, grease tray and watelpan. |

| ERROR CODES | | |
|---|---|---|
| **ERROR CODES** | **ISSUE** | **RECOMMENDATION** |
| Err1 | Alarm sounding with 3 beeps every 30 seconds and will only stop when the Power Button is turned to off.<br>Blinking "Err1" appears when you press the Power Button when starting your smoker.<br>The "Err1" code blinks when pressing the Temp Button on your smoker.<br>Blinking "Err1" appears when you press any buttons on your smoker.<br>Refer to online Electrical Replacement Manual for instructionson removal and replacement. | Turn Smoker OFF and unplug from outlet, Replace Thermostat Kit. |
| Err2 | Alarm sounding with 3 beeps every 30 seconds and will only stop when the Power Button is pressed Blinking "Err2" appears when you press the Power Button when starting your smoker.<br>Blinking "Err2" appears when you preheat your smoker. | Turn Smoker OFF and unplug from outlet<br>Check or replace in this order<br>1. Replace Thermostat Kit.<br>2. Replace Control Panel Display Kit.<br>3. Replace Power Board Kit. |
| Er°F orEr°C | Blinking Er °F (or Er °C) appears in the **Set Chamber Temperature** bar of your remote control. | Turn Smoker OFF and unplug from outlet<br>Check or replace in this order<br>1. Replace Thermostat Kit.<br>2. Replace Control Panel Display Kit.<br>3. Replace Power Board Kit. |

## FCC Notice

This device complies with Part 15 of the FCC and RSS Rules.

Operation is subject to the following two conditions:

1. This device is designed not to generate harmful interference.

2. This device is required to accept any interference received, including interference that may cause undesired operation.

## WARNING:

• Any alterations or modifications to this unit that have not been expressly approved by the responsible party for compliance may void the user's authority to operate this equipment.

• This equipment has undergone testing and complies with the standards for a Class B digital device, as outlined in Part 15 of the FCC Rules. These standards are intended to offer reasonable protection against harmful interference in residential installations.

• This equipment utilizes and emits radio frequency energy, and if not installed and operated in accordance with the manufacturer's instructions, it may cause interference that disrupts radio communications.

• While efforts have been made to minimize interference, there is no guarantee that interference will not occur in certain installations. If this equipment disrupts radio or television reception, the user is advised to attempt corrective measures, including:

- Adjusting or relocating the receiving antenna.

- Increasing the distance between the equipment and receiver.

- Connecting the equipment to a different electrical circuit than the one used by the receiver.

- If issues persist, it is recommended to seek assistance from the dealer or a qualified radio or TV technician.

## LIMITED WARRANTY

• • The manufacturer warrants to the original consumer-purchaser that this product will be free from defects in workmanship and materials after proper assembly and under normal use, for the period specified below, beginning on the date of purchase. The manufacturer reserves the right to require that defective parts be returned—postage and/or freight prepaid by the consumer—for review and examination.

**• The original recipient is responsible for all shipping charges for parts replaced under the terms of this limited warranty.**

• This warranty is valid only in the United States and Canada and applies only to the original owner. It is not transferable.

**• Proof of purchase is required.**

• This limited warranty covers only the product's functionality. It does not cover cosmetic issues such as scratches, dents, corrosion, or discoloration caused by heat, abrasives, or chemicals used during assembly or installation. Surface rust and stainless steel discoloration are also excluded. Paint and rust are not covered.

**Rust is not considered a manufacturing or materials defect.**

**• This limited warranty does not cover inconvenience, food loss, personal injury, or property damage.**

## ITEMS NOT COVERED BY WARRANTY:

1. Shipping costs (standard or expedited) for warranty or replacement parts.
2. Service calls to your home.
3. Repairs when the product is used outside of normal, single-family household use.
4. Damage or failure caused by accident, alteration, careless handling, misuse, abuse, fire, floods, acts of God, improper installation or maintenance, or installation not in line with local electrical or plumbing codes or manufacturer instructions.
5. Food loss due to product failure.
6. Replacement parts or labor for units used outside the U.S. or Canada.
7. Pickup and delivery of the product.
8. Repairs to parts or systems altered or modified in any way.
9. Removal and/or reinstallation of your product.



## DISCLAIMER OF IMPLIED WARRANTIES AND LIMITATION OF REMEDIES

• • Under this limited warranty, the replacement or repair of defective parts is your sole remedy. If identical parts are unavailable, substitutes of equal value may be provided.

• The manufacturer is not responsible for any incidental or consequential damages, including but not limited to those caused by acts of God, misuse, abuse, commercial use, improper installation or maintenance, tampering, or use in hostile environments (e.g., severe weather). Damage from non-compliance with local codes or manufacturer instructions is also excluded.

• This is the only express warranty provided by the manufacturer. No performance specifications or product descriptions, whether oral or written, shall be considered a warranty unless specifically stated herein.

**• Neither dealers nor retailers selling this product have the authority to offer additional warranties or alter these terms.**

Manufacturer's **maximum liability** shall not exceed the purchase price paid by the original buyer.

**NOTE:**

Some states do not allow exclusions or limitations on incidental or consequential damages, so these limitations may not apply to you. This warranty grants you specific legal rights, but you may also have additional rights that vary by state.

In California:

• If the product is not commercially practical, the manufacturer will refund the purchase price (less any amount attributable to the consumer's use) prior to discovering the issue.

• Alternatively, you may return the product to the retailer to obtain performance under this warranty.

**Returns will only be accepted with a valid Return Authorization (RA) number.** Write the RA number clearly on the outside of the package. Shipments must be prepaid. Returns that do not meet these standards will be refused.

## FEATURES

• Features an exclusive patented exterior design optimized for low-temperature smoking. Assembly takes just minutes.
• The digital control board prominently displays cooking temperature and time, enhancing convenience and control.
• With an 800W heating tube and a temperature range from 100°F to 275°F (38°C to 135°C), the spacious interior can accommodate 2 turkeys, 4 pork shoulders, 4 racks of ribs, or 6 chickens.
• A side wood chip loading box allows this smoker to produce steady smoke for 4–6 hours without refilling, ensuring rich flavor throughout.
• The double-layer iron plate and internal foam insulation help retain heat and minimize smoke loss.
• Four chrome-plated grill racks offer a generous 725 square inches of cooking space — perfect for all your barbecue needs.

## WARRANTY POLICY

### GUARANTEED 3-YEAR WARRANTY

Thank you for choosing East Oak. This product is backed by our company warranty for up to 3 years from the original purchase date.

### CLAIM WARRANTY

To claim your warranty, register your new product at: **www.eastoak.com/warranty**.

## ⚠ WARNING

Cancer and reproductive harm:
**www.P65Warnings.ca.gov.**

# EAST OAK

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