



THE SAUSAGE MAKER

Your Food. Your Way.



30 LB.
DIGITAL
SMOKER

OPERATING MANUAL
SKU #19-1011

the sausage maker
www.sausagemaker.com
made in usa



30LB. DIGITAL SMOKER

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CONTACT Us

Email : customerservice@sausagemaker.com

Phone: 716-824-5814

Web: www.sausagemaker.com



INTRODUCTION

Congratulations! You have purchased a smokehouse designed, engineered and constructed by a company with 30 years experience in creating products for making homemade sausage. The materials used will give you years of trouble-free service, provided that you carefully follow the use and maintenance instructions in this manual. Please remember that this smokehouse must always be monitored when in use. Like any piece of cooking equipment, it generates heat that, if not controlled, may lead to fires and possible injuries.

SMOKING MEAT

Smoking Meat can accomplish two things simultaneously: it can prepare meat for long term storage and impart unique flavor profiles depending on the ingredients and methods used. There are so many different recipes and methods that they cannot be adequately covered in this manual. We recommend that you purchase a complete book on sausage making to get the most out of this smokehouse. The most thorough text on this subject is *Great Sausage Recipes and Meat Curing* by Ryttek Kutas. This book is available on our website as well as through many bookstores and some local libraries.



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IMPORTANT SAFEGUARDS

1. Read ALL of these instructions thoroughly before using.
2. Save these instructions for future reference.
3. Never leave your smokehouse unattended.
4. Never use your smokehouse indoors.
5. Close supervision is necessary when this smokehouse is used near children. NOTE: This machine is not intended for use by children.
6. Smokehouses are major appliances and should only be used by a person that is familiar with smoking procedures.
7. This smokehouse operates at 110 volt, 9 amps and should be serviced only by a qualified electrician. Failure to do so may result in electrical shock, bodily injury or property damage.
8. As with any electrical appliance, basic safety precautions should always be followed. Your smokehouse is really a cooking utensil and needs your complete attention. It is no different from using an oven, barbecue grill or frying pan at home. We all know what can happen if they are left unattended for any length of time. Follow basic safety precautions and enjoy your smokehouse.
9. To protect against electrical shock, do not immerse cord, plugs or heating element in water or other liquid. Avoid using this smokehouse in the rain.
10. Unplug this smokehouse when not in use.
11. Unplug this smokehouse before cleaning or servicing.
12. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner.
13. Extreme caution must be used when moving any appliance. Do not move this smokehouse while operating.
14. If there are any questions about this appliance, contact the manufacturer.



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OPERATING INSTRUCTIONS

Our smokehouses are about as simple to operate as your kitchen stove. The proper and efficient operation of this smokehouse rests with you. This appliance is equipped with one control and thermostat sensor located on the internal back wall. Take extra care not to damage or The thermostat control has a range from 50° F to 250° F. The ideal temperature when smoking sausage is 165° F. This can be monitored by checking the displayed temperature on the control display. The 30 lb. capacity smokehouse is designed to hold 30 lbs. of meat (sausage, bacon, hams, hindquarters). If overloaded, the time from start to finish will greatly increase.

ONLY OPERATE THIS APPLIANCE AFTER YOU HAVE READ AND UNDERSTAND THESE INSTRUCTIONS. IF YOU HAVE ANY DOUBTS, CONTACT THE MANUFACTURER.

BASIC GUIDE FOR SMOKING PORK SAUSAGE

1. Fully open the damper located on the top of the smokehouse by turning the lever on the damper stack. Preheat the smokehouse to 130° F by holding down the 'P' Button (stands for Program) for no longer than 3 seconds, until the display blinks "SP" (Set Point) and a corresponding temperature begins blinking. Now press (or Hold for faster adjustment) the Up or Down Arrow Buttons, adjust the temperature to 130°F and press 'P' Button once more. This will initiate the heating element to your set temperature. It is normal for smoker to over-shoot set temperature during operation usually more so in early cycles.

2. While you are waiting for the smokehouse to preheat, dampen the sawdust. Do not soak it or get it too wet or it will create extra moisture that will condense on the inside of the smokehouse. On the other hand, if it is too dry, it may create an open flame which may scorch the meat and/or damage the smokehouse. There are three ways to check if your sawdust has reached the proper dampness:

- a. There should be no visible water collecting in the bottom of the sawdust pan;
- b. All of the sawdust should now be a darker color;
- c. When you pick up a little more than a pinch of sawdust and squeeze it in your fingers, water should not drip out. The amount of sawdust used greatly depends upon individual taste. Using one full pan is a good place to start. Set it aside for Step 4.



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OPERATING INSTRUCTIONS CONTINUED:

3. After approximately 15 minutes (or until preheated), place the product you will be smoking in the smokehouse. Take the Meat Thermometer probe (attached with cable), bring it through the chimney or through door, and insert it into the center of the largest diameter sausage in your smokehouse, this will allow you to monitor the meat temperature externally throughout the process. Close the door and let the product dry for 30 minutes to 1 hour. Your product should be at least 6" above the smoke/heat diffuser (to prevent product burning).

4. Pack the dampened sawdust in the pan before inserting it onto the hot plate. This will help to keep a more uniform smoke. Open the smokehouse door and carefully place the sawdust pan onto the heating element (directly underneath smoke/heat diffuser). Close the door, close damper to 1/2-open and adjust the temperature to 150°F.

5. Raise the temperature 10°F every consecutive hour until the smokehouse temperature reaches 165-170° F. Hold at this temperature until the internal temperature of the product you are smoking reaches the proper cooked temperature for your product:

Whole Beef/Pork: >145°F
Sausage Beef/Pork: >155°F
Game/Poultry: >165°F

6. When cooked temperature is reached, turn off the smokehouse and carefully remove sausage.

7. Rinse with cold water until the internal temperature reaches 120° F.

8. Refrigerate sausage overnight. Product is now ready to eat or freeze.



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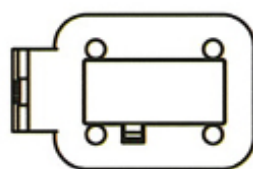
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BLUETOOTH THERMOMETER INSTRUCTIONS

This smoker comes with a mountable/removable BlueTooth Thermometer (150 ft range) for testing and monitoring meat temperatures inside the smoker. One or both thermometer probes may be used at a time, fed through the chimney or through the door. The LED Display will show one (if one thermometer is used) or flash between two (if both thermometers are used) readings. If you do not have a smartphone or do not wish to use it with the free app described below, the thermometer will still operate without pairing it with a phone. Needs 2 AAA batteries (included).

Put in the battery

Two AAA size batteries are needed for this device. Make sure they are put in the right direction by following the icons on the unit.



- ❶ Open the battery cover.
- ❷ Put in batteries, noticing the icons that show directions.

- ❸ Lock the battery cover.

Download the APP

Search the keyword 'bbq go' in Appstore or Google Play, or scan the following QR code with your phone. Download and install it for free.

Make sure your phone meet the requirements:

iPhone 4S, and later models;

iPod touch 5th, ipad 3rd generations and later models, all ipad mini;

Android devices running version 4.4 or later, with blue-tooth 4.0 module.



BBQ GO APP



Android



IOS



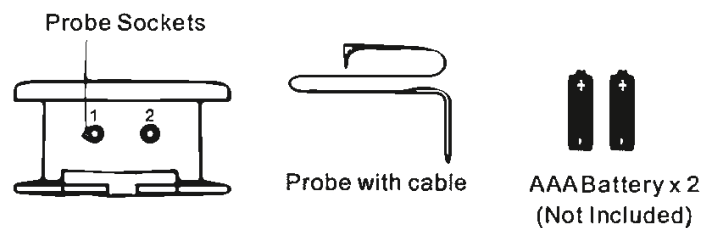
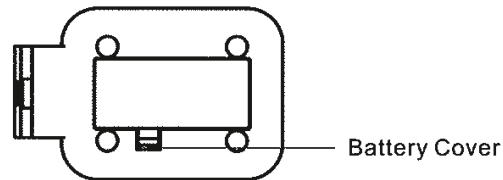
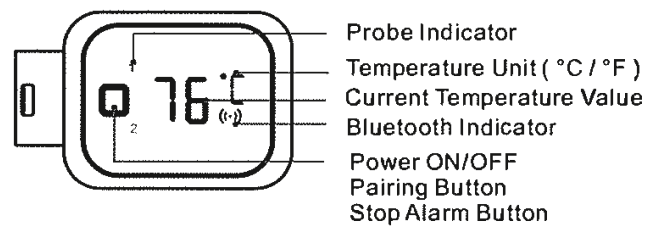
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GET TO KNOW THE DEVICE

Get to know the device



This device provides 2 sockets for probes, which enable you to monitor 2 items at same time. If you need another probe besides the one in the standard package, please contact the dealer.



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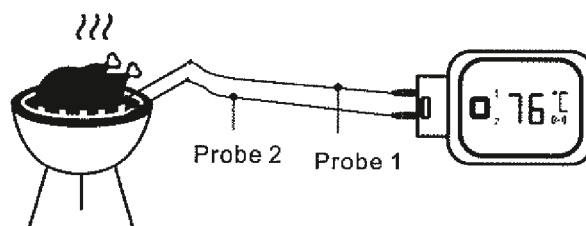
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INSTALL THE PROBES

Install the probes

The device will keep scanning the sockets when its power is switched on, the Probe Indicators will blink one by one from 1 to 2 where probes are plugged in.

Then insert the probes into the food, make sure the front tip of the probe is in the center of the food to get accurate temperature.



Pair with your phone

Bluetooth Indicator

- 1 Press and hold the power button on the device for 3 seconds to power it on. **No Icon**
- 2 Keep the bluetooth switch of your phone on.
- 3 Launch the app, and follow the instructions in the app to pair and activate the device. **Icon Blinking**
- 4 Connected successfully. **Icon Fixed**

Once paired the device with your phone, you don't need to do it again, unless you change to other phones.



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ENJOY YOUR BARBECUE TIME

Enjoy your barbecue time

Choose the food type and preference for the food where each probe is inserted, the app and the device will display its current and target temperature.

When the food is ready, the app and the device will alarm.



The user interface of the app may be changed when upgraded. Please follow the instructions in the app.

Power ON/OFF

Power ON:

Press and hold the power button for 3 seconds.

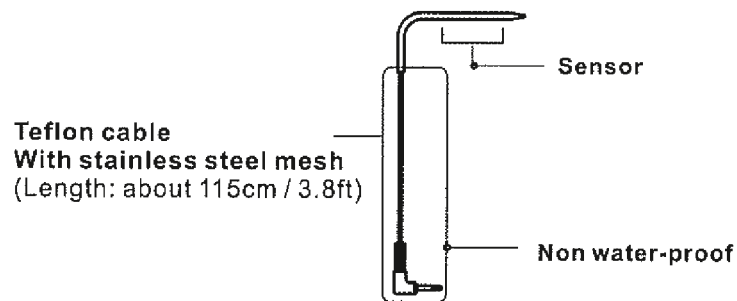
Power OFF:

- Press and hold the power button for 3 seconds.
- Auto-off after 8 hours out of connection with phone.

WARNING

Warning

- The max temperature is **0-300 °C/32° F ~ 572 ° F (Short-time measurement)**; **0-250°C/ 32° F~ 482 ° F (continuous monitoring)**,if exceed this temperature, the probe and the wire be burned-out. Especially,do not directly put the wire or the probe in the burning flame or heating tube
- **Do not** submerge the probe and the wire in water for a long time, which may cause the inaccurate temperature measuring.
- **Do not** strongly squeeze the probe and the wire, which may break the plastic covered wire on it and cause the short circuit on the polarity.



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HOW TO CLEAN A DIGITAL ELECTRIC SMOKER

Excess buildup of burned grease and food in your Digital Electric Smoker will reduce the smoker's cooking performance over time. Keeping it clean, with just a few easy steps, will ensure it remains in top working condition. Remember to use only non-abrasive cleaners; mild dish detergent works great.

CLEAN THE INSIDE COOKING CHAMBER

1. To clean the interior chamber of the smoker let it cool completely. Remove the racks, water pan, drip tray and smoker box. Brush any particle buildup downward toward the bottom of the smoker. Sweep all residue out of the chamber.
2. Using warm, soapy water, gently scrub the interior surfaces of the smoker with a sponge or a plastic bristle brush. Do not use metal. Wipe it dry. If using a bristle brush, make sure no loose bristles remain on any of the cooking surfaces prior to cooking.
3. Wash the cooking racks, water pan and drip tray with warm soapy water, rinse and dry. For stick-free cooking and easy cleaning, apply a coat of vegetable oil or vegetable oil-based spray to the cooking racks before each use.

CLEAN OUTSIDE OF SMOKER

1. Clean the exterior control panel on top of the smoker by wiping with a damp cloth using warm soapy water. Wipe dry.
2. Make sure to wipe the door seal with a damp cloth to get rid of the smoke residue that builds up after each use.

CLEAN THE THERMOSTATS & TEMPERATURE PROBES

1. With a damp cloth using soapy water, clean the surface of the thermostats and wipe dry.
2. Clean the meat probe with a damp cloth using soapy water and wipe dry. Do not place under running water, immerse or soak in water.

Smokehouse Cleaner and Degreaser

If you haven't cleaned your smoker in a while, you may need to use an Industrial strength cleaner degreaser. Cleaner and degreasers are specially made for loosening and helping eliminate tough caked-on grease.



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SPECIFICATIONS/PARTS LIST

- Phase 1 Power
- Amps: 10
- 110 Volt, 1000 Watt Heating Element
- Inside Dimensions: 15" D x 16 1/2" W x 24 1/2 H min., 34 1/2" H max
- Outside Dimensions: 17 1/2" D x 19" W x 48 1/2" H

EQUIPPED WITH:

- Stainless Steel Construction
- 1" Non-sagging Insulation
- Stainless Steel Smokestack with Damper
- 4 Shelves
- 3 Birch Hardwood Dowels
- Stainless Steel Sawdust Pan

OPTIONAL EQUIPMENT:

- Stainless Steel Shelves
- Smokehouse Cleaner & Degreaser
- USDA Approved Hickory Smoking Sawdust



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LIMITATIONS AND LIABILITY

The remedies of the user set forth under the provisions outlined above are exclusive and the total liability of The Sausage Maker, Inc. or its distributors with respect to this sale of the equipment and service furnished hereunder, in connection with the performance or breach thereof, or from the sale, delivery, installation, repair or technical direction covered by or furnished under this sale, whether based on contract, warranty, negligence, indemnity, strict liability or otherwise shall not exceed the purchase price of the unit of equipment upon which such liability is based.

The Sausage Maker, Inc. and its Distributors shall in no event be liable to the user, any successors in interest or any beneficiary or assignee relating to this sale for any consequential, incidental, indirect, special or punitive damages arising out of this sale for any breach thereof, or any defects in, or failure of, or malfunction of the equipment under this sale whether based upon loss of use, lost profits or revenue, interest, lost goodwill, work stoppage, impairment of other goods, loss by reason of shutdown or non-operation, increased expenses of operation, cost of purchase or replacement power claims of user or customers of the user for service interruption whether or not such loss or damage is based on contract, warranty, negligence, indemnity, strict liability or otherwise.

SHIPPING DAMAGE

Should this product have suffered damage that has hindered its performance or aesthetic appearance, please call Customer Care 1-716-824-5814 and we will arrange product pickup and replacement. If shipping box remains structurally sound, it may be used to return product in, otherwise please use another suitable box, for more questions regarding shipping damage please call Customer Care 1-716-824-5814.



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WARRANTY

The Sausage Maker, Inc warrants this product for 1 (one) year against manufacture's defects in workmanship and material from the date of purchase if used and maintained in accordance with the instructions outlined in this user manual. Warranty is void if product is used for purposes outside of manufacturer's intended and instructed usage. The Sausage Maker, Inc is not liable for lost profits or damages done to property or person due directly or indirectly to misuse, abuse, negligence or accidents with this product. The Sausage Maker, Inc. will repair or replace (at its discretion) the product and return ship free of charge to the customer if it is determined that the product is in fact defective in labor or material, within the warranty period. Warranty covers only the product and its components and not the food with which the product was processed. The product must be shipped either in its original box and packaging material or in equally protected box and packaging with a clearly marked Return Authorization Number printed on the box, this number is obtained by calling Customer Care at 1-716-824-5814. It is the customer's sole responsibility to ensure secured packaging to prevent shipping damage, The Sausage Maker, Inc, is not liable for damages attributed to return shipping; cost of shipping damages will be invoiced to the customer.

NON-WARRANTY REPAIRS

In our continuing efforts to be your #1 choice for all your top quality food processing supplies, we are offering FREE REPAIRS of all products we manufacture at The Sausage Maker, Inc. should they become damaged or have defect t that you want repaired after the product is past its warranty period. We will gladly help because even after the warranty is over. You would cover the shipping cost (both ways) and parts that need to be replaced (only if necessary). We cover all the work involved in returning your TSM product back to you in superior working order. Not all damages are repairable, to qualify for this industry-first offer, you must first call Customer Care 1-716-824-5814 and speak with a Sausage Maker Customer Care Associate to determine eligibility.



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RECIPES

GREAT SAUSAGE RECIPES AND MEAT CURING BY RYTEK KUTAS

SMOKED POLISH SAUSAGE

Ingredients for 25 Lbs.:

- 2/3 cups salt
- 2 1/2 Tb. sugar
- 3 Tb. fresh garlic
- 2 1/2 Tb. coarse black pepper
- 2 1/2 Tb. marjoram
- 5 cups ice water
- 25 lbs. boneless pork butts
- 5 cups soy protein concentrate or non-fat dry milk
- 5 tsp. Instacure No. 1

Grind all of the pork butts through a 1/4" or 3/8" grinding plate and place meat in the mixing tub. Add all of the ingredients and mix well until spices are evenly distributed. Deliver to the stuffer and stuff into 38-42mm hog casings. Then place the sausage on the smokehouse sticks, spacing it properly.

To smoke the sausage, place it into a preheated smokehouse at 130° F with dampers wide open. Keep this temperature until the casings are dry. Gradually increase the temperature of the smokehouse to 160-165° F with dampers 1/4 open. Apply heavy smoke and keep in the smoker until the internal temperature of the sausage reaches 152° F. Remove from the smokehouse and shower with cold tap water until the internal temperature is reduced to 110° F. Allow the sausage to hang at room temperature for about 30 minutes or until the desired bloom is obtained. Place in a cooler at 38-40° F overnight.



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SMOKED TURKEY

Brine Ingredients:

5 gallons water

1 ½ lbs. powdered dextrose

2 lbs. salt

1 lb. Insta Cure No. 1

Dissolve all ingredients in water chilled to 38-40° F. Wash the cavity of the turkey very well and bring the internal temperature of the turkey to 38-40° F before placing into the brine. Turkey should be submerged in the brine for 4 days at 38-40° F. Larger turkeys should be cured for 5 days.

Thoroughly wash the cured turkey with cold water and place into a 130° F preheated smokehouse. Smoke at this temperature for 1 hour with dampers wide open. Close damper to ¼ open and apply smoke for 5 hours at 130° F. Raise temperature to 140° F and hold for 4 hours. Finally, raise temperature to 165° F and hold until an internal temperature of 160° F is obtained. Test the temperature close to the ball-and-socket joint of the thigh. Remove the turkey from the smokehouse and allow the internal temperature to drop to 100° F before placing in the cooler.



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1500 CLINTON STREET
BUILDING 123
BUFFALO, NEW YORK 14206
USA
716-824-5814
WWW.SAUSAGEMAKER.COM