Congratulations and welcome to ownership of your Simple Smoker™ with SmartChef™. You now own the easiest to use and most intelligent smoker on the market. With the Simple Smoker’s intuitive design and the SmartChef monitoring and control capabilities, you’ll be a BBQ hero in no time, no matter what your skill level.

We suggest you take a few moments to read the Product Guide to gain a basic understanding of the Char-Boil SmartChef app and the components of the smoker to ensure that you are familiar with both its construction and operation before using.

We encourage you to check out our Char-Broil Community at charbroil.com/community. Here you can view recipes, insider tips and tricks, and sign up for our Char-Broil newsletter - designed to make you a master of outdoor cooking.

Don’t forget to register your product at support.charbroil.com/product-registration to activate the warranty. You can also mail the warranty card found on the last page of your Product Manual, if you prefer.

HAPPY COOKING!
# Table of Contents:

The Basics..........................................................................................................................1-2

Technical overview ...........................................................................................................3-6

Char-Broil App....................................................................................................................7

How to use your smoker ...............................................................................................7-13

   - **Cooking modes**.................................................................................................9-10

   - **Using the smoking basket**..............................................................................11-12

   - **Using the smoker box**...................................................................................12-13

General Info.....................................................................................................................14

Troubleshooting..............................................................................................................15-17
Basics on using your Simple Smoker...

Once your smoker is configured, using it is a snap.

1. Place the meat probe in the center of your prepared meat.

2. Put the meat in the smoker, add wood chips and connect to the app.

3. With SmartChef, you know exactly what’s happening in your smoker, anytime from anywhere, with updates on your phone.

4. Focus on the party, the big game or just relax worry-free - SmartChef notifies you when your meal is perfectly done and ready to eat.
How It Works

Because your smoker is Wi-Fi enabled, you can send and receive information to or from it anywhere you have an internet connection. Basically this is how it works:

1. Your smart device sends information through the cloud to your smoker.
2. Your smoker sends info back through the cloud to your smart device so you can see your cooking status/progress from anywhere.

Char-Broil’s SmartChef products use the DADO™ platform to connect your grill/smoker to the internet. The DADO™ button is used to establish a connection to your home Wi-Fi.

And because your smoker is connected to the internet, it can incorporate important real time information (such as outside temp in your area) into your estimated cook time for more accurate information.
TECHNICAL OVERVIEW

Smoker overview

Get familiar with the parts of your smoker.
The Simple Smoker has a unique control panel designed specifically to work with the Char-Broil app.

- Start/Stop button - initiates cook, once loaded from app
- Light ring - gives smoker status info to the user at a glance (See light ring quick guide)
- Meat probe port - plug integrated probe into this port
- Presets - cycle through 3 pre-loaded, locally stored cook profiles (see preset mode)
- DADO button - reset Wi-Fi broadcast/reset Wi-Fi credentials
Light Ring Quick Guide

The light ring on your smoker will give you a wealth of knowledge about the status of your cook:

**READY/ON**
Once the appliance is online and ready to accept a profile, the light should be **SOLID GREEN**.

This lets you know the appliance is on and ready.

**START COOKING**
After a profile has been added to appliance the green light should start **FLASHING**.

This should catch your eye, letting you know that something needs to be done.

**COOKING**
As food starts cooking, the first quadrant begins to **FLASH ORANGE**. This should continue through each quadrant as the cook progresses.

1 flash then solid, 2 flash then solid, etc.

You can see that your food is cooking and how far it is in the process from a glance.

**COOK IS DONE/WARMING**
When cook is complete it should change to a **FLASHING ORANGE** ring.

This will grab your attention that an action needs to be done.

**READY/ON**
Either after warming expires (15 Min) or if you remove food from the bin the light should go back to **SOLID GREEN**.

**ERROR**
**RED FLASHING**

Continued
DADO Button/Light

The DADO light will inform you of the connection and functional status of your smoker:

Here’s what the DADO button does:

**OFF**
Not connected to the Internet.

**ON/SOLID**
Connected to the Internet.

**ON/BLINKING (ONCE PER SECOND)**
Either needs to be paired to the home Wi-Fi network or (if that has already happened) you need to push the DADO button to try and reconnect.

**ON/BLINKING (TWICE PER SECOND “RAPID”)**
This should only happen when you have initiated a firmware update from the app. In this case the DADO button needs to be pushed.

**CLEANING**
Orange flashing propeller. Light up quadrants 2 & 4 (1 & 3 off), then quadrants 1 & 3 (2 & 4 off), repeat.

**RUNNING CHIP BURN**
Orange chasing. Light up quadrant 1 (2-4 off), then quadrant 2 (1, 3-4 off) and so on.

**READY/ON**
Once the appliance is online and ready to accept a profile, the light should be solid green. This lets the user know the appliance is on and ready.

**READY/ON**
Either after warming expires (15 min) or if the user removes food from the bin the light should go back to solid green.

**COOKING**
As a food starts cooking, the first quadrant begins to flash orange. This should continue through each quadrant as the cook progresses. 1 flash then solid, 2 flash then solid...

**START COOKING**
After a profile has been added to the appliance the green light should start flashing. This should catch the user’s eye, letting them know that something needs to be done.

**COOK IS DONE/WARMING**
When cook is complete it should change to a flashing orange ring. This will again, grab the users attention that an action needs to be done.

**ERROR**
Red flashing.
CHAR-BROIL APP

Using the Char-Broil App

The Char-Broil SmartChef tech uses an app on your smart device to control your cook.

1. Download Char-Broil App
The first step will be logging onto the App Store℠ (Apple® product) or Google Play™ (Android™ product) and download the Char-Broil app to your device.

2. Configure Char-Broil App
   1. Open app and create a user login.
   2. Once you are logged in, you will be able to configure your device for use.

3. Use Char-Broil App
The app will guide you through the rest of the process.

Before Your First Cook...

You will find that most of the product assembly has been completed for you at the factory. Complete any remaining steps and reference all safety and usage information found in the Product Guide. Make certain that the holes in the cooking chamber are positioned towards the front of the unit. This will align the holes in the cooking chamber with the holes in the smoker box so that smoke flows properly during use.

Just like grandma’s cast iron skillet, the stainless steel Cooking Chamber must be seasoned prior to use. This is most important as it will allow the cooking chamber to work properly. In addition, it will make cleaning easier and inhibit rusting. Coat all interior
surfaces of the cooking chamber with vegetable oil. If you use a vegetable spray, wipe down the cooking chamber after spraying to ensure an even coat. Boot up the Char-Broil SmartChef app on your smart device and run a cleaning cycle (found in the maintenance section of the app), close the lid and allow it to heat until the vegetable oil burns off and stops smoking. The shiny finish of the stainless steel cooking chamber should now have a very dark brown or bronze color.

You are now ready to cook. The more you use your Simple Smoker, the better it will cook. The darker, more-seasoned, the cooking chamber becomes the hotter and the more evenly it will cook. A light coat of vegetable oil before each use will keep the surfaces seasoned and help prevent any rusting – again, just like grandma’s cast iron skillet.

On to the cooking!
This section will teach you how to cook with your new Simple Smoker using SmartChef technology.

Cooking With SmartChef - The SmartChef system uses changing meat temperature to attain real-time information about your cook, which it then relays to you via the Char Broil app. The app learns this temperature information through an integrated meat probe that remains inside the meat throughout the cook. That means it is important to properly place the meat probe to get as accurate a reading as possible, which leads us to...

Good Meat Probe Etiquette:
• Insert the probe into the thickest part of the food - not touching bone, fat or gristle before placing meat in the smoker. Once the meat is in place you can connect the meat probe jack to the smoker.
• After cooking, check the temperature in several places with the probe and watch the reading on the status screen to make sure the food is evenly heated.
• Make sure to clean your food thermometer with hot, soapy, water before and after each use. Do not immerse or wash in the dishwasher.
• Use only the included meat probe.

**COOKING MODES**

There are three different modes to cook in when using your SmartChef smoker:
1. Guided - Follow a guided path to choose, prepare and cook a meal
2. Manual - Select custom parameters to run your cook
3. Presets - Preset cooks are preloaded into your smoker’s memory.

For details on using wood chips for smoke, see “using the smoker box”.

1. **Guided Cook**— Use this mode if you’re new to smoking, want a little guidance, or just don’t know exactly what you want to make. When you choose this mode, you will be taken through a guided process in which you will indicate specifics of your cook such as type of meat, how it will be prepared, and weight of meat. Once the app knows the details it will give you preparation instructions and estimated cook time. Simply add the recipe to the smoker and hit the start button on your smoker to get started.

2. **Manual Cook**— Use this mode if you know exactly how you want to cook. Manual mode works by cooking to custom parameters that you set for the smoker. These parameters include target meat probe temperature, chamber temperature, and cook time. This allows you to cook how you want, while giving you all the monitoring and control capabilities unique to our SmartChef system. Next, add your parameters to the smoker and hit the start button on control panel to get the cook started.
3. Preset cooks—Use this mode if you want to quickly start a cook or you don’t have access to a Wi-Fi network. Preset mode works by using parameters that are preprogrammed into your smoker. These cook profiles will cook to a specified internal meat temp at a specified chamber temp. You will be able to monitor progress via the light ring on your smoker’s control panel.

To use preset cooks:

1. Place meat probe into meat you want to cook
2. Put meat in smoking basket, then the basket into the easy smoker, then plug the meat probe connector into the meat probe port.
3. Push the preset button to cycle through your options. Stop pushing when the number preset you want to run is lit up.
4. Push the start button to initiate the cooking process.
5. During the cook, pushing the preset button again will initiate the wood chip smoke cycle. (See “using the smoke box”)

Monitor cook progress by watching light ring

<table>
<thead>
<tr>
<th>PRESET PARAMETERS:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Pulled Pork – Cook meat to 205 degrees @ 225 degrees</td>
</tr>
<tr>
<td>2 Beef Brisket – Cook meat to 200 degrees @ 225 degrees</td>
</tr>
<tr>
<td>3 Roasted Chicken/Turkey – Cook meat to 165 degrees @ 525 degrees</td>
</tr>
</tbody>
</table>
Using The Smoking Basket

No matter how you choose to cook or what you are cooking, always use the basket to hold your meat. Half shelves are included to allow various setups. See the below images for some configurations:

### Large cuts of meat

For large cuts such as boston butts or briskets, use the two half shelves to form a full shelf, in order to raise the meat to about the halfway point of the smoker.

![Large cuts of meat setup](image)

### Large poultry

For turkeys or large chickens, remove the tie that binds the legs and place in the basket vertically. Opening the legs will allow the bird to cook evenly and maintain its position. Always position breast at the top.

![Large poultry setup](image)

### Small meat or poultry

When cooking smaller items use the half shelves to stagger the pieces of meat on each side of the basket. This will ensure even cooking.

![Small meat or poultry setup](image)
Tips on the basket...

• Allow a good 10-15 minutes for the basket to cool after it comes out of the smoker. This will allow you to remove the meat from the basket safely and easily.
• The secondary basket can be filled with side items such as vegetables and stacked on the main smoking basket so that they cook simultaneously.
• Always use the basket hook when removing basket from the smoker.

Using The Smoker Box:

The smoker box is what enables you to add delicious smoke flavor to your foods. Your SmartChef app allows you to add wood chips during the cook with its “add chips” function. Tapping the “add chips” button will initiate a high temp cycle which will fire up your chips and get the smoke going. The app will notify you when its time to add more chips as they burn through. Filling the smoker box yields about 45 minutes to an hour of smoke.
What Flavor Should I Use?

There are many wood chip types that result in different flavors. Choosing a particular flavor may take some trial and error but the chart below explains which woods will provide a more heavy, full flavor and which will provide a more mild, light flavor. This is a good starting point on your way to choosing your favorite flavors.

<table>
<thead>
<tr>
<th>Wood Flavor</th>
<th>Heavier</th>
<th>Lighter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hickory</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oak</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pecan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mesquite</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Alder</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Maple</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apple</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cherry</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

NOTE:
- You do not need to soak the wood chips in water before use. Soaking the wood chips will not extend the smoking time; only lengthen the time before they start to smoke.
- The smoker box is designed for wood chips or pellets only, do not use wood chunks.
GENERAL INFO

Lets get to the cooking! But first, here’s a quick guide to estimate cooking times so you can better plan out your cooking:

<table>
<thead>
<tr>
<th>Meat</th>
<th>Meat Cut</th>
<th>Cooking Temp</th>
<th>Estimated Cook Time</th>
<th>Target Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork</td>
<td>Butt (Pulled)</td>
<td>225 °F</td>
<td>90-120 Mins Per Pound</td>
<td>205 °F</td>
</tr>
<tr>
<td></td>
<td>Butt (Sliced)</td>
<td>225 °F</td>
<td>90-120 Mins Per Pound</td>
<td>180 °F</td>
</tr>
<tr>
<td></td>
<td>Spare Ribs</td>
<td>225 °F</td>
<td>5-7 Hours (Total)</td>
<td>190 °F</td>
</tr>
<tr>
<td></td>
<td>Baby Back Ribs</td>
<td>225 °F</td>
<td>4-6 Hours (Total)</td>
<td>190 °F</td>
</tr>
<tr>
<td>Beef</td>
<td>Brisket (Pulled)</td>
<td>225 °F</td>
<td>70-90 Mins Per Pound</td>
<td>200 °F</td>
</tr>
<tr>
<td></td>
<td>Brisket (Sliced)</td>
<td>225 °F</td>
<td>70-90 Mins Per Pound</td>
<td>190 °F</td>
</tr>
<tr>
<td></td>
<td>Ribs</td>
<td>225 °F</td>
<td>3-4 Hours (Total)</td>
<td>175 °F</td>
</tr>
<tr>
<td>Poultry</td>
<td>Chicken (Whole)</td>
<td>250 °F</td>
<td>30-45 Mins Per Pound</td>
<td>165 °F</td>
</tr>
<tr>
<td></td>
<td>Turkey (Whole)</td>
<td>250 °F</td>
<td>30-45 Mins Per Pound</td>
<td>165 °F</td>
</tr>
<tr>
<td>Fish</td>
<td></td>
<td>225 °F</td>
<td>40-60 Mins Per Pound</td>
<td>150 °F</td>
</tr>
</tbody>
</table>

Remember, these are just estimates to help you plan by. Always make sure you cook to the internal temperature listed in this chart:

<table>
<thead>
<tr>
<th>Meat</th>
<th>USDA RECOMMENDED SAFE MINIMUM INTERNAL TEMPERATURES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef, Veal, Lamb Steaks &amp; Roast (with a 3 minute rest)</td>
<td>145 °F</td>
</tr>
<tr>
<td>Fish</td>
<td>145 °F</td>
</tr>
<tr>
<td>Pork (with a 3 minute rest)</td>
<td>145 °F</td>
</tr>
<tr>
<td>Beef, Veal, Lamb Ground</td>
<td>160 °F</td>
</tr>
<tr>
<td>Turkey, Chicken &amp; Duck</td>
<td>165 °F</td>
</tr>
</tbody>
</table>

For more info visit www.IsItDoneYet.gov
ENJOY YOUR SMOKER!
This guide will help with general setup and connection issues.

<table>
<thead>
<tr>
<th>Phase</th>
<th>Problem</th>
<th>Possible Cause</th>
<th>Prevention/Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Setup</td>
<td>Unable to configure new appliance- DADO button is not flashing</td>
<td>User waited longer than 5 min to attempt configuration and wireless radio powered down due to security restrictions.</td>
<td>1. Press DADO button to initiate configuration mode, confirm DADO button is flashing</td>
</tr>
<tr>
<td>Setup</td>
<td>Unable to configure new appliance- DADO button is not flashing</td>
<td>User waited longer than 5 min to attempt configuration and wireless radio powered down due to security restrictions.</td>
<td>1. Restart appliance by removing power</td>
</tr>
<tr>
<td>Setup</td>
<td>Unable to communicate with new appliance during configuration- DADO Button is Flashing</td>
<td>User may not have the appropriate app installed for the new appliances</td>
<td>1. Go to the app store and download/update</td>
</tr>
<tr>
<td>Setup</td>
<td>Unable to communicate with new appliance during configuration- DADO Button is Flashing</td>
<td>User may not have the appropriate app installed for the new appliances</td>
<td>1. Launch updated application and initiate configuration mode by pressing the DADO button- DADO button should be flashing</td>
</tr>
</tbody>
</table>
| Setup  | User sees appliance, attempts configuration and receives incorrect password error | User entered the incorrect router password and attempt to re-enter the correct password | 1. Re-enter the correct password  
2. User should verify security settings (WPA/WPA2)                                    |
<p>| Discovery | First run, app does not discover an appliance that has been previously setup | Phone is not on the same network at the appliance                             | 1. Ensure phone and appliance are on the same Wi-Fi network                        |</p>
<table>
<thead>
<tr>
<th>Phase</th>
<th>Problem</th>
<th>Possible Cause</th>
<th>Prevention/Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Discovery</td>
<td>App does not discover an appliance that has been previously setup</td>
<td>App not communicating properly with the cloud and appliance</td>
<td>1. Close app and restart</td>
</tr>
<tr>
<td>Discovery</td>
<td>App does not discover an appliance that has been previously setup</td>
<td>App not communicating properly with the cloud and appliance</td>
<td>1. Power cycle the appliance and wait for it to reboot and connect</td>
</tr>
<tr>
<td>Discovery</td>
<td>App does not discover an appliance that has been previously setup</td>
<td>Appliance is still connecting to the Wi-Fi router</td>
<td>1. Wait for appliance to complete connecting with the Wi-Fi router.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>2. Once user receives a push notification that appliance ready, they may open the app and start using</td>
</tr>
<tr>
<td>Discovery</td>
<td>When restarting the app, the phone does not connect to the appliance</td>
<td>Phone and appliance are not on the same Wi-Fi network</td>
<td>1. Check to ensure appliance and phone are on the same Wi-Fi network</td>
</tr>
<tr>
<td>Usage</td>
<td>Appliance looses communication with the Phone</td>
<td>During normal usage, the user may close the phone or app. Once the phone is open and the app is running it can take up to 30 seconds to reconnect</td>
<td>1. Wait for phone to reconnect to the appliance</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>2. If after 30 seconds and the appliance is not communicating, restart the app</td>
</tr>
<tr>
<td>Usage</td>
<td>User stops receiving push notification</td>
<td>Cache full or connection not being made</td>
<td>1. Restart phone and app typically fixes this issue.</td>
</tr>
<tr>
<td>Usage</td>
<td>Appliance message in app alerts user that it is disconnected</td>
<td>Appliance rebooting or not properly powered</td>
<td>1. Wait for appliance to finish booting and connecting to the Wi-Fi network</td>
</tr>
<tr>
<td>Phase</td>
<td>Problem</td>
<td>Possible Cause</td>
<td>Prevention/Solution</td>
</tr>
<tr>
<td>-------</td>
<td>-------------------------------------------------------------------------</td>
<td>--------------------------------------------------</td>
<td>----------------------------------------------------------</td>
</tr>
<tr>
<td>Usage</td>
<td>Appliance message in app alerts user that it is disconnected</td>
<td>Appliance rebooting or not properly powered</td>
<td>1. Check to ensure the appliance is plugged in and properly working</td>
</tr>
<tr>
<td>Usage</td>
<td>Appliance message in app alerts user that it is disconnected</td>
<td>Appliance rebooting or not properly powered</td>
<td>1. Power cycle the appliance, restart app, and ensure you are on the same Wi-Fi network.</td>
</tr>
<tr>
<td>Usage</td>
<td>App attempts connection to appliance and does not complete connection (spinner)</td>
<td>Out of range or connection not established</td>
<td>1. Restart application and attempt to connect to existing appliance.</td>
</tr>
<tr>
<td>General</td>
<td>No connection</td>
<td>No response during connection</td>
<td>Power cycle the appliance</td>
</tr>
<tr>
<td>General</td>
<td>No connection</td>
<td>Other internet devices connecting but not Simple Smoker</td>
<td>Power cycle the appliance</td>
</tr>
<tr>
<td>General</td>
<td>No connection</td>
<td>No response, not completing scan</td>
<td>Power cycle the router/modem. Call internet provider if issue persists.</td>
</tr>
</tbody>
</table>

For additional troubleshooting please refer to the Char-Broil SmartChef app.

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