Profile

SMART INDOOR SMOKER



"Recipe book not included"

814100830

IMPORTANT SAFETY INFORMATION
READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

⚠WARNING Read all safety information and operating instructions contained in this manual carefully before using the appliance. Save these instructions for reference.

IMPORTANT OPERATING SAFEGUARDS

- Read all instructions before operating the appliance.
- Do not use appliance for other than intended use.
- Close supervision is necessary when any appliance is used by or near children.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing injury.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not use or store the appliance outdoors. This appliance is designed for household use only.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Ensure the appliance is positioned on a level, stable, and heat-resistant surface whenever the appliance is in operation.
- Even if there is sufficient room in the smoker, avoid loading excessive amounts of food.
- Keep the pellet hopper door closed except when refilling the hopper. This will ensure the wood pellets are properly stored.
- Do not let cooking grease or other flammable materials accumulate in or near the smoker. Grease in or near the smoker may ignite.
- Clean the appliance regularly according to the cleaning and care instructions. Use only the recommended cleaning agents.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not touch hot surfaces. Use handles or knobs. To disconnect, press the Power button to shut off the smoker and then remove the plug from the wall outlet.
- Do not use harsh cleaning agents near the opening in the rear of the smoking chamber as this may damage internal components of the appliance.
- Never place cooking utensils, pizza or baking stones, or any type of foil or liner on the floor of the smoker chamber. These items can trap heat or melt, resulting damage to the product and risk of shock, smoke, or fire.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Disconnect appliance from power supply and have it serviced by a qualified technician.

⚠WARNING **CARBON MONOXIDE HAZARD**

Burning wood pellets produces carbon monoxide. Carbon monoxide is a colorless, odorless, and poisonous gas. Inhaling it may lead to illness, serious injury, or death. The Profile Smart Indoor Smoker is specifically designed to convert byproducts of wood pellet combustion, including carbon monoxide. The appliance may be operated safely indoors. Failure to operate and maintain the appliance properly may compromise the ability of the appliance to function safely in your home..

Follow these guidelines to minimize the risk that carbon monoxide poses:

- Read all safety information and operation instructions before using the appliance. Always operate the appliance in strict accordance with these instructions.
- Always use the appliance with as much ventilation as possible. Avoid using the appliance in a small or enclosed space.
- When using the smoker, regularly inspect the door to ensure there are no foreign objects preventing the door from closing completely or otherwise interfering with the door seal. When using the temperature probe, ensure the probe cord is positioned so that it will not be pinched or trapped by the door as it closes. Gaps in the seal may permit smoke to escape the smoke chamber.
- Governmental and safety organizations generally recommend installing a battery-operated or battery back-up carbon monoxide detector in your home. Follow the detector manufacturer's instructions regarding the maintenance and replacement of the detector.
- Know the health risks of carbon monoxide. When inhaled, carbon monoxide reduces the ability of blood to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- Know the symptoms of carbon monoxide poisoning. The most common symptoms are headache, dizziness, weakness, nausea, vomiting, chest pain, and confusion. These symptoms are often described as "flu-like". If you or others develop such symptoms, stop using the appliance immediately, seek fresh air, and see a doctor.
- Alcohol consumption can increase the effect of carbon monoxide and reduce your ability to recognize symptoms.
- Certain individuals who are sensitive to airborne pollutants should take extra precaution when using the appliance. Infants, elderly, smokers, pregnant women, and people with chronic heart disease, anemia, or other breathing problems are more susceptible to the effects of carbon monoxide.

⚠WARNING **FIRE RISK**

- Remove all packaging materials before operating the appliance to prevent ignition of these material. Be sure to remove any packing materials found inside the smoke chamber, including on the ceiling of the smoke chamber..
- When operating the appliance, maintain a minimum of 4 inches (102 mm) of clearance on left and right sides of the appliance.
- Do not use or store any flammable or combustible materials on, inside, or near the appliance.
- To reduce the risk of fire, do not place any heating or cooking appliance beneath the appliance.
- To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
- Always replenish the waste bin with clean water before each use. The water ensures that the hot, used wood pellets are properly extinguished.
- Keep the appliance clean in accordance with the cleaning guidelines described in this manual. Failure to properly clean and maintain the smoker may result in grease fires.
- Always operate the appliance with the drip pan installed to collect fat and grease that may drop from the food. Clean the drip pan thoroughly after each use.
- Whenever possible, place food in the center of racks to ensure grease and fat drippings are captured by the drip pan.
- Do not place flammable substances inside of the smoker, such as alcohol or gasoline.

⚠WARNING **ELECTRIC SHOCK RISK**

- To protect against electrical shock, do not immerse cords, plugs, or appliance in water or any other liquid.
- Unplug the appliance from the power outlet when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Disconnect appliance from power supply and have serviced by a qualified technician.
- Use only a 120V, 60 Hz standard electrical supply that is properly grounded in accordance with the National Electric Code and local codes and ordinances.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.

⚠WARNING **BURN RISK**

- The exterior surfaces of the appliance may be very hot during and after operation. Always allow appliance to cool completely before handling, cleaning, or moving the appliance.
- Empty and clean the drip pan after each use. Exercise extreme caution when removing the drip pan and disposing of hot grease.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not touch hot surfaces. Allow appliance to cool before putting on or taking off parts.
- To prevent burns or injury, always use proper protection, such as hot pads or oven mitts, when removing or handling items from the smoking chamber.
- Wire racks and temperature probes may be extremely hot when preheated. Use extreme caution when loading food onto racks and when inserting, removing, or adjusting temperature probes.
- Do not use wood chips with the smoker.

⚠CAUTION **PELLET FUEL RESTRICTIONS**

This appliance is designed for use with only food-safe hardwood pellets intended for pellet grills or smokers.

- Never use heating fuel pellets, as these may contain hazardous contaminants or additives that could be harmful to your health or the appliance.
- Do not use softwood pellets, such as pine, since the smoke generated by burning this type of wood contains dangerous phenols that are not safe for consumption.
- Use of any other type of fuel in this appliance will void the warranty and may lead to damage to the appliance and/or may create a safety hazard.
- Always store wood pellets in a dry location away from sources of heat. Do not allow water to enter the pellet hopper. Pellets exposed to water or high humidity may cause the auger to jam and may damage the auger motor.

⚠CAUTION **APPLIANCE REPAIR OR MODIFICATION**

Do not attempt to disassemble, repair, modify, or replace any part of the appliance. Do not install any parts or components not authorized by the manufacturer for use with the appliance. Any modification of the smoker or installation of unauthorized parts or components will void the warranty and may create a safety hazard. Disconnect appliance from power supply and have serviced by a qualified technician.

⚠DANGER **MOVING PARTS**

Do not attempt to touch the auger located on the right side of the smoking chamber, as severe injury may occur if the auger is moving or heated. Do not remove the metal screen over the smoke outlet during operation.

⚠CAUTION **A SHORT POWER-SUPPLY CORD IS PROVIDED TO REDUCE THE RISK RESULTING FROM BECOMING ENTANGLED IN OR TRIPPING OVER A LONGER CORD.**

Extension cords should not be used in conjunction with this product.

⚠CAUTION **FOOD SAFE INTERNAL TEMPERATURES**

Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations are provided by the USDA and FDA. Use the provided temperature probe or a food thermometer to measure food temperatures and check several locations.

FCC/IC COMPLIANCE STATEMENT

FCC/IC COMPLIANCE STATEMENT:

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

INFORMATION TO USER

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/television technician for help.

This device complies with Industry Canada license-exempt RSS standard(s).

Operation is subject to the following two conditions: (1) This device may not cause interference, and (2) This device must accept any interference, including interference that may cause undesired operation of the device.

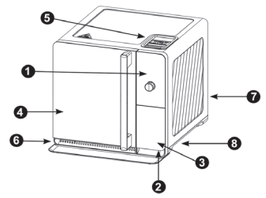
READ AND SAVE THESE INSTRUCTIONS

NOTE: In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

Components

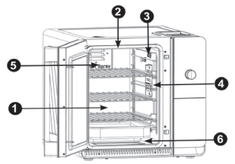
External Components

1. Control Panel
2. Waste Bin Carrier
3. Waste Bin
4. Smoker Door
5. Pellet Hopper
6. Exhaust Vent
7. Power Cord
8. Hand Grips



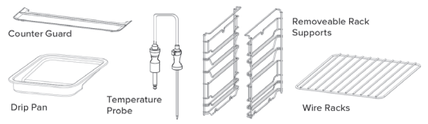
Internal Components

1. Smoking Chamber
2. Smoking Chamber Light
3. Temperature Probe Socket
4. Smoke Inlet Cover
5. Active Smoke Filtering Inlet
6. Pivoting Heater & Heater Guard



Included Accessories

NOTE: Accessory type and quantity may vary depending on the model.



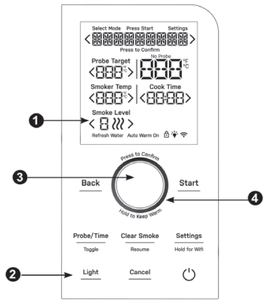
- Counter Guard
- Drip Pan
- Wire Racks
- Removeable Rack Supports
- Temperature Probe

Controls

Controls

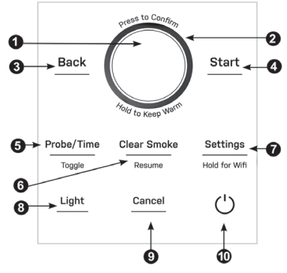
1. Display
2. Buttons
3. Dial / Button
4. Progress & Status Ring

NOTE: The actual descriptions of control panel and their locations may vary depending on the model.



Dials and Buttons

1. Dial
2. Progress and Status Ring
3. Back Button
4. Start Button
5. Probe / Time Button
6. Clear Smoke / Resume Smoke Button
7. Settings Button
8. Light Button
9. Cancel Button
10. Power Button



DISPLAY

1. Select Mode Indicator

The words "Select Mode" will illuminate when user is currently selecting the desired cooking mode. Once the desired cooking mode is selected, this notification will disappear.

2. Press Start Notification

The words "Press Start" will illuminate when the preheating cycle is complete, and the smoker is ready to begin smoking.

3. Settings Indicator

The word "Settings" will illuminate when the user is currently navigating the appliance settings menu.

4. Message/Mode Display

During standby, selected Cook Mode will be displayed. After the smoker has started, the current cooking phase will be displayed. Other notifications or instructions may also be displayed.

5. Probe Target

When Probe Target is active, the smoker will smoke or cook the food until the internal temperature of the food reaches this Probe Target.

6. No Probe Notification

The words "No Probe" will illuminate if a probe target is selected but the temperature probe is not installed.

7. Current Probe Temperature

If the temperature probe is installed, the current probe temperature will be displayed. The probe temperature will be shown regardless of whether using probe target or cook time to control the cooking duration.

8. Cook Time

When Cook Time is active, the smoker will smoke or cook the food until the displayed time expires to zero. While keeping warm, the time will present elapsed time. When Cook Time is greater than 1 minute, the time will display Hours and Minutes. When Cook Time is less than 1 minute, the time will display Minutes and Seconds.

9. Time Kept Warm

The words "Time Kept Warm" will illuminate when the appliance is operating in Keep Warm mode. The time displayed will indicate how long the smoker has been operating in Keep Warm mode.



10. Smoke Level

The desired smoke intensity level will be displayed. If no smoke is desired, the smoke level will display "--".

11. Refresh Water Notification

The words "Refresh Water" will illuminate after food is finished to remind the user to discard the used pellets from the waste bin and refill with fresh water.

12. Auto Warm On Indicator

The words "Auto Warm On" will illuminate if the Auto Warm feature is enabled.

13. Control Lock Indicator

The control lock icon will illuminate when the control lock has been enabled.

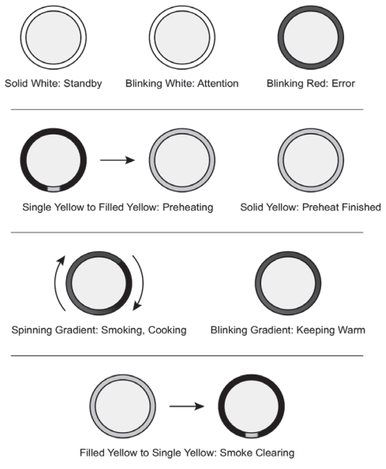
14. Light Indicator

The light icon will illuminate when the smoking chamber light has been activated.

15. Wi-Fi Enabled Indicator

The Wi-Fi icon will illuminate when the Wi-Fi connectivity has been enabled.

Progress and Status Ring



Getting Started

Unpacking the Smoker

Remove and appropriately discard all packaging materials. Avoid using sharp tools that can damage the contents.

Refer to the "Components" section of this manual to verify that all components are present.

Positioning the Smoker

Place the smoker on a level and stable surface indoors, such as a kitchen countertop.

The smoker should be positioned such that it has 4 inches of clearance to all sides of the appliance, whenever possible. Position the smoker away from flammable materials and any items that may be sensitive to heat.

Installing Components

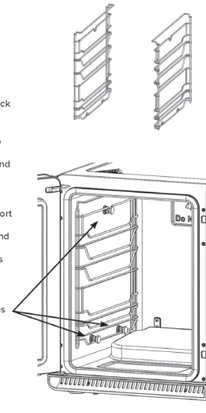
Removable Rack Supports

The rack supports are assembled to the side of the smoke chamber and support the wire racks on which food is placed. The rack supports are designed to be easily removed for cleaning purposes and are dishwasher-safe.

NOTE: The rack supports are designed to be symmetrical. Hence, it is not important which rack is installed on the left or right side of the smoke chamber.

To assemble the left rack support, align the two notches in the bottom of the rack support with the shoulder bolts mounted on the lower lefthand side of the smoke chamber. Press the rack support downward so the notches are seated behind the head of the lower shoulder bolts.

Then align the notch in the top of the rack support with the shoulder bolt mounted on the upper lefthand side of the smoke chamber. Lightly bend the wire down to allow the notch to seat behind the head of the upper shoulder bolt. Repeat this process for the righthand side.



Illustrations may differ from actual product. We are constantly striving to improve our products; therefore the specifications contained herein are subject to change without notice.

The images shown in this manual are for illustrative purposes only and may be subject to change.

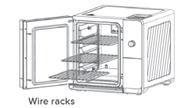
Components

Wire Racks

The wire racks are used to support food within the smoke chamber. There are five positions in which the wire racks may be installed. The wire racks are dishwasher-safe.

To install each wire rack, slide the wire rack onto the rack supports at one of the designated rack positions.

NOTE: The maximum load capacity for each rack is 15 lbs.

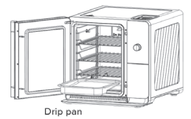

Wire racks

Drip Pan

The drip pan is used to collect any drippings, such as fat and grease, from food that is cooking above.

To install the drip pan, slide the drip pan onto the rack supports at one of the designated rack positions. The drip pan should always be installed in the closest rack position below the food. This will ensure the pan captures the most drippings and minimizes the cleanup needed.

NOTE: The drip pan must always be installed whenever cooking in the smoker. Otherwise, drippings will accumulate on the bottom of the smoke chamber, making cleanup significantly more difficult.


Drip pan

Counter Guard

The plastic counter guard is placed on the countertop in front of the smoker to collect any drippings, such as fat and grease, that may fall when opening the door of the smoker or when handling food in the smoker.

To install, align the cutout in the counter guard toward the front of the smoker. Slide the counter guard underneath the smoker until it is fully seated against the smoker.


Counter guard

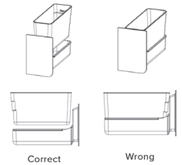
Waste Bin & Carrier

When filled properly with fresh water, the waste bin collects and extinguishes used pellets, making the pellet waste easier to discard safely.

To install the waste bin, place the metal waste bin inside of the plastic waste carrier. Make sure that the waste bin is oriented such that the fill lines in the waste bin are towards the back of the waste carrier.

Then slide the carrier into the open area below the controls. Push the carrier back until it is fully seated.

NOTE: Before each use of the smoker, fresh water should be added to the waste bin. The waste bin should be thoroughly cleaned after each use of the smoker. Refer to the "Care and Cleaning" section of this manual for cleaning instructions.


Correct Wrong

Preparing the Indoor Smoker

STEP #1 Preparing Your Smoker

Pre-Smoke Checklist

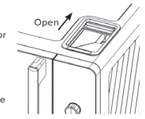
1. Perform pre-smoke maintenance
   a. Clean drip pan
   b. Clean waste bin
   c. Clean smoking chamber
2. Check smoker surroundings for hazards
   a. Ensure nothing is obstructing front exhaust
   b. Ensure smoker is a safe distance from combustible items
3. Perform pre-smoke operations
   a. Load pellets into hopper
   b. Prime the auger (if needed)
   c. Refill clean water in waste bin
4. Check that all necessary parts are installed properly
   a. Internal drip pan installed below food
   b. Waste bin properly seated in waste carrier
   c. Waste carrier installed
   d. External drip tray placed in front of smoker
   e. Hopper door is closed

Loading Pellets

Open pellet hopper door by sliding it towards the back of the unit. Check that there are no foreign objects in the hopper before adding pellets.

Fill the hopper completely with pellets but ensure there is enough room for the hopper door to close.

Close the hopper door completely. The hopper door should always be closed whenever the smoker is in operation.



⚠CAUTION This appliance is designed for use with only food-safe hardwood pellets intended for pellet grills or smokers. Refer to the "Safety Instructions" in this manual for additional details.

Priming the Auger

To ensure proper smoking performance, the auger should be primed after filling the pellet hopper. This will minimize the time needed to start generating smoke.

NOTE: The auger priming process only needs to be performed before first use, or whenever the hopper has been completely emptied of pellets. As a general guideline, if the auger screw is visible at the bottom of the hopper, the auger should be primed after loading pellets in the hopper.



Before priming the auger, check that the waste bin is empty and dry, and the waste bin carrier is properly installed in the smoker.

To prime the auger, press the [Settings] button on the control panel. Rotate the dial until "AUGER" appears on the display. Push the dial to select.

The auger will then activate for a fixed duration. During this time, the auger will feed pellets through the appliance. Some pellets may be ejected into the waste bin, but these may be returned to the hopper.

Preparing the Waste Bin

When filled properly with fresh water, the waste bin collects and extinguishes used pellets, making the pellet waste easier to discard safely.

To prepare the waste bin, pull out the waste bin carrier located below the control panel. Remove the waste bin from the waste bin carrier. Fill the waste bin with fresh water to the "MIN" fill line. Return the waste bin to the waste bin carrier and slide the waste bin carrier closed.

NOTE: When emptying used pellets and water from your waste bin, avoid putting used wood pellets down the drain. See the "Care and Cleaning" section of this manual for more details.

STEP #2 Starting up Your Smoker

Selecting a Cooking Mode

The smoker includes eight built-in cook modes, including six presets with recommended settings for various foods. See the table below for a brief explanation of each cooking mode.

Cooking Mode	Description
Brisket	Provides suggested settings for smoking a beef brisket
Pork Ribs	Provides suggested settings for smoking pork ribs
Pork Butt	Provides suggested settings for smoking a pork butt or shoulder
Wings	Provides suggested settings for smoking chicken wings or thighs
Chicken	Provides suggested settings for smoking a whole chicken
Salmon	Provides suggested settings for smoking fish, such as salmon
Keep Warm	Gently heats food to keep it warm until you are ready to eat
Customize	Cooking mode that can be tailored to a specific food or recipe

To select the cooking mode, rotate the dial until the desired mode is shown on the display. Press the dial to select the cooking mode.

NOTE: The last used settings for each cook mode will be saved to memory. The next time the cook mode is selected, the last used settings will be displayed.

Toggling Between Probe Target & Cook Time

The duration of cooking in the smoker can be controlled either by a selected cook time or by the internal temperature of the food as measured by the temperature probe.



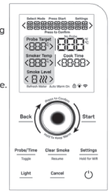
To toggle between each control method, press the [Probe/Time] button.

Cooking Method	Description	User Input
Probe Target	Smoker will switch to Keep Warm or shut off* when the probe reaches the target temperature	Target internal temperature
Cook Time	Smoker will switch to Keep Warm or shut off* when the cook time expires	Total cook time

* If Auto Warm is enabled, the smoker will automatically switch to Keep Warm mode using the configured keep warm time and temperature. If Auto Warm is disabled, the smoker will automatically shut off. See the "Cooking and Keeping Warm" section of this manual for more details.

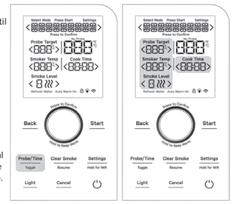
Selecting the Probe Target

To select the desired target probe temperature, rotate the dial until the < > indicators are highlighting <Probe Target>. Press the dial to edit the temperature. Then rotate the dial clockwise to increase the temperature or rotate the dial counterclockwise to decrease the temperature. Then press the dial again to confirm the selected probe target temperature.



Selecting the Cook Time

To select the desired cook time, rotate the dial until the < > indicators are highlighting <Cook Time>. Press the dial to edit the time. Then rotate the dial clockwise to increase the cook time or rotate the dial counterclockwise to decrease the cook time. Then press the dial again to confirm the selected cook time.



Selecting Smoker Temperature

To select the desired cooking temperature inside the smoking chamber, rotate the dial until the < > indicators are highlighting <Smoker Temp>. Press the dial to edit the temperature. Then rotate the dial clockwise to increase the temperature or rotate the dial counterclockwise to decrease the temperature. Then press the dial again to confirm the selected smoker temperature.

Selecting Smoke Level

To select the desired smoke level, rotate the dial until the < > indicators are highlighting <Smoke Level>. Press the dial to edit. Then rotate the dial clockwise to increase the level or rotate the dial counterclockwise to decrease the level. Then press the dial again to confirm the selected smoke level.

Installing Temperature Probe

To install the temperature probe, locate the probe socket in the upper righthand side of the smoke chamber. Pull open the metal cap of the probe socket and insert the plug into the probe socket. Push the plug into the socket until it is completely seated.

Insert the pointed end of the probe into the food. It is generally recommended to insert the probe into the thickest part of the food, or the center of the food if it is uniform in thickness.

Tip: Avoid inserting the probe such that it is contacting bone. Touching bone can yield an incorrect reading of the internal temperature of the food.

Before closing the smoker, ensure the probe cord is positioned so that it will not be pinched or trapped by the door as it closes.

NOTE: The smoker is only compatible with the provided temperature probe. While other probes may plug into the probe socket, they have not been calibrated to work with your smoker and will likely provide inaccurate temperature readings.

⚠CAUTION FOOD SAFE INTERNAL TEMPERATURES

Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at **IsItDoneYet.gov** and **fsis.usda.gov.** Use the provided temperature probe or a food thermometer to measure food temperatures and check multiple locations.

Starting Up Your Smoker

The Four Phases of Cooking

Your Profile Smart Indoor Smoker will transition through different phases of cooking. The current cooking phase will be shown at the top of the display.

1. PREHEATING
The smoker is warming up in preparation for smoking.
2. SMOKING*
The smoker is currently smoking the food.
3. COOKING
The smoker is no longer smoking but is continuing to cook the food.
4. KEEPING WARM**
The smoker is gently heating the food to keep it warm until you're ready to eat.
* If smoke level is set to "—", the Smoking phase will be skipped.
** If Auto Warm is disabled, the Keeping Warm phase will be skipped.

Starting Your Smoker

Once all the desired cook settings have been selected, start the smoker by pressing the [Start] button. The words "ADD WATER" will be displayed. Push the dial to confirm that the waste bin has been filled with clean water. The text "• PELLETS" will be displayed. Push the dial to confirm that the hopper has been filled with pellets.

The smoker will then begin preheating. The word "PREHEATING" will start to scroll across the display. In addition, the Progress Ring around the dial will illuminate yellow light gradually from bottom to top of the ring, indicating the progress of the Preheating phase.



Hold 3 sec to skip Preheat

NOTE: During the Preheating phase, the smoke chamber may not begin to heat immediately. The Active Smoke Filtering system at the rear of the appliance must be heated before the appliance can begin smoking or cooking.

Option to Skip Preheat

It is generally recommended to wait until the Preheating phase is completed before placing food in the smoker. However, it is possible to start the cook timer immediately by pressing and holding the [Start] button for 3 seconds. Skipping preheat may reduce the resulting smoke flavor developed on the food.

NOTE: The appliance will continue to Preheat in background, but the appliance will automatically transition to the Smoking phase when Preheating is complete. Smoke will not be generated until the Active Smoke Filtering system has been heated properly.

Smoking & Cooking Your Food

STEP #3 Smoking Your Food

When the preheating phase has completed, the appliance will emit an audible alert.

If Probe Target is active and the temperature probe is not inserted, "ADD PROBE" will be blinking on the display. Insert the probe and press the [Start] button to begin the Smoking phase.

If Cook Time is active or the Probe Target is active with probe inserted, "READY" will be shown on the display. Press the [Start] button to begin the Smoking phase.

NOTE: The appliance will automatically start the Smoking phase 15 minutes after the Preheating phase has completed.

If Cook Time is active, the cook timer will begin to count down.

If Probe Target is active, the actual probe temperature will be shown next to the target probe temperature.

NOTE: The smoker will automatically switch to the COOKING phase after four hours of SMOKING due to the pellet capacity of the hopper. Most foods will develop delicious smoke flavor within this time, without needing extra smoking time. However, the smoking time can be manually extended. To extend the smoking time, see the "Resuming Smoke" section in this manual.

Adjusting the Settings while Smoking or Cooking

At any time during operation, the PROBE TARGET, COOK TIME, SMOKER TEMP, and SMOKE LEVEL may be adjusted.

Rotate the dial to navigate to the desired setting and push the dial to select. Rotate the dial to make an adjustment and then push the dial to confirm the change.

Opening the Door While Smoking or Cooking

Whenever the smoker door is opened while smoking or cooking, the cook timer will pause, and the smoke chamber will stop heating. The cook timer and heater will automatically resume after the door is closed.

If the smoker door is left open for more than 15 minutes, the smoker will automatically turn off and return to standby mode.

NOTE: If the door is opened during SMOKING, the Active Smoke Filtering system will continue to operate. In addition, the auger may operate several times while the door is opened. These are normal functions of the appliance.

Clearing Smoke During Smoking

During the SMOKING phase, to clear the smoke from the chamber, press the [Clear Smoke] button. The display will show "SMOKE CLEARING" to indicate that the smoker is evacuating smoke from the chamber. The smoke clearing process will take 10 minutes to complete. After completion, the display will show "CLEARED" for 2 minutes. At this point, the smoker will continue to cook at the designated temperature until Probe Target or Cook Time is reached, or the smoke is resumed.

While the door of the smoker can be opened at any time, it is recommended to clear the smoke beforehand to prevent an undesired release of smoke into your home when opening the door.



STEP #3 Smoking & Cooking Your Food

Resuming Smoke

During the COOKING phase, to resume smoking or extend smoking time, press the [Clear Smoke] button. The words "ADD WATER" will be shown on the display. Check the water level in the waste bin. If the water level is above the "MAX" fill line, discard the waste bin contents and refill with fresh water to the "MIN" fill line. Push the dial to confirm that the waste bin has been properly inspected. The word "PELLETS" will then be displayed. Open the hopper door and refill the hopper with wood pellets. Close the hopper door. Push the dial to confirm that the hopper has been filled with pellets. The word "SMOKING" will appear on the display to indicate that the appliance has resumed smoking.

NOTE: Each time the SMOKING phase is resumed, the smoker will automatically switch to the COOKING phase after four hours of SMOKING.

STEP #4 Keeping Warm Until Ready to Eat

The smoker will automatically switch to the COOKING phase after four hours of smoking. To extend the smoking time, see the "Resuming Smoke" section in this manual.

During the COOKING phase, the appliance will stop smoking and continue to cook the food at the designated SMOKER TEMP until either the COOK TIME has expired, or the PROBE TARGET temperature has been achieved.

Automatic Keep Warm

By default, the AUTO WARM feature will be enabled and the words "Auto Warm On" will be shown on the display. When enabled, the smoker will automatically switch to the KEEPING WARM phase when either the COOK TIME has expired, or the PROBE TARGET temperature has been achieved.

During the KEEPING WARM phase, the appliance will continue to gently heat the food until the appliance is manually shut off, or after 24 hours of keeping warm. During this phase, the smoker temperature can be adjusted between 140F and 170F degrees.



Toggling AUTO WARM

To disable or enable the AUTO WARM feature, see the Settings section of this manual.

Adjusting AUTO WARM Temperature before Auto Warm Begins

To adjust the smoker temperature prior to KEEP WARM starting, see the Settings section of this manual.

Enjoy Your Food!

STEP #5 Enjoy!

When the food is ready to be removed from the smoker, open the door, and carefully remove the food using the appropriate protection, such as oven mitts.

The wire racks may be removed completely from the chamber to allow easy removal of the food.

Stopping the Smoker

At any time during operation, the smoker may be stopped by pressing the [Cancel] or power ⏻ button. If the appliance was Smoking, the smoking chamber will clear the smoke first. The smoker will return to the standby mode.

Shutting Off the Smoker

After 30 minutes of inactivity during standby, the display will automatically turn off and the smoker will go to sleep.

To manually shut off the smoker, press the power ⏻ button.

NOTE: If the appliance was recently generating smoke, the Active Smoke Filtering system may continue to operate in the background for up to 10 minutes. This is to ensure the smoke has been properly cleared from the chamber before fully shutting off the appliance. During this time, the words "SMOKE CLEARING" will appear on the display. The fan and rear heating system will continue to function until the smoke clearing process is completed.



Waking Up the Smoker

To wake up the appliance, press any button on the control panel or rotate the dial. The display will illuminate.

Smoker Settings Menu

Auto Warm

This setting is used to toggle the AUTO WARM feature.

To disable the AUTO WARM feature, press the [Settings] button and then press the dial to select the "AUTO WARM" option. Rotate the dial until "TURN OFF" is displayed. Then press the dial to confirm. The AUTO WARM feature will be disabled and the words "Auto Warm On" will no longer be illuminated on the display.

To enable the AUTO WARM feature, follow the same steps above except select the "TURN ON" setting.

To edit the temperature of the AUTO WARM feature, follow the same steps above except select the "EDIT TEMP" setting. Rotate the dial to adjust the smoker temperature and press the dial to confirm. The setting is now saved and will return to Settings menu.

Pellet

This setting is used to empty the pellet hopper when switching out pellet type.

To empty the pellet hopper, first ensure that the waste bin is empty and completely dry. Then open the hopper door to observe the pellet level in the hopper.

Press the [Settings] button and rotate the dial to navigate to the "PELLETS" option. Press the dial to select. Then press the dial again to begin the hopper emptying process. The display will show "EMPTYING PELLETS – CANCEL TO STOP" and the auger will operate up to 20 minutes to eject the pellets in the hopper into the waste bin.

When the hopper is empty, press the dial once again to stop the auger.

Auger

This setting is used to prime the pellet feeding system.

NOTE: The auger priming process only needs to be performed before first use, or whenever the hopper has been completely emptied of pellets. As a general guideline, if the auger is visible at the bottom of the hopper, the auger should be primed after loading pellets in the hopper.

To prime the auger, first ensure that the waste bin is empty and completely dry.

Press the [Settings] button and rotate the dial to navigate to the "AUGER" option. Press the dial to select. Then press the dial again to begin the auger priming process. The auger will operate for 90 seconds before automatically shutting off. During this time, some unused pellets may be ejected into the waste bin. These pellets may be returned to the hopper.

Brightness

This setting is used to adjust the brightness of the display.

To adjust the brightness, press the [Settings] button and rotate the dial to navigate to the "BRIGHTNESS" option. Press the dial to select. Then rotate the dial to change the display brightness between LOW, MEDIUM, or HIGH. Press the dial again to confirm the desired setting.

Sound

This setting is used to adjust the volume of the sounds emitted by the smoker.

To adjust the volume, press the [Settings] button and rotate the dial to navigate to the "SOUND" option. Press the dial to select. Then rotate the dial to change the volume level between LOW, MEDIUM, HIGH, or OFF. Press the dial again to confirm the desired setting.

Units

This setting is used to toggle the displayed temperature units between Fahrenheit and Celsius.

To switch temperature units, press the [Settings] button and rotate the dial to navigate to the "UNITS" option. Press the dial to select. Then rotate the dial to switch between Fahrenheit ("SELECT F") and Celsius ("SELECT C"). Press the dial again to confirm the desired setting.

Info

This setting is used to display the current firmware version installed on the smoker. You may be asked to provide this information when contact a service center.

Reset

This setting is used to restore the default values for the presets list "PRESETS ONLY" or perform a complete factory reset "FACTORY RESET" of the appliance.

To restore preset default values, press the [Settings] button and rotate the dial to navigate to the "RESET" option. Press the dial to select. Rotate the dial until "PRESET ONLY" is displayed. Then press the dial to confirm.

NOTE: If the default values of the presets have been adjusted and smoked with, the adjusted value will save to the designated preset. Use this setting option to restore default values.

To perform a factory reset, press the [Settings] button and rotate the dial to navigate to the "RESET" option. Press the dial to select. Rotate the dial until "FACTORY RESET" is displayed. Then press and hold the dial for three seconds to complete the reset.

Locking the Controls

Locking the Controls

This appliance features a Control Lock to prevent accidental or unwanted use. When enabled, the appliance ignores any input from the user and the smoker cannot be operated.

To enable the Control Lock, simultaneously press and hold both the "Back" and "Start" buttons for three seconds. The display will show "LOCKED" to indicate the Control Lock has been enabled. The Control Lock icon will also be illuminated and all other display elements will turn off.

To disable the Control Lock simultaneously press and hold both the "Back" and "Start" buttons for three seconds. The display will show "UNLOCKED", then return to the standby screen and the Control Lock icon will disappear.

Smoking Tips & Tricks

General Smoking Tips

- For most smoked meats, the internal temperature will determine the best result when smoking is finished. Use a probe to monitor the internal temperature and finish smoking when the desired temperature is reached.
- Hot holding or Resting: After smoking large fatty foods, wrap the food with aluminum foil, lower the ambient temperature, and keep the food warm for a longer duration. This process allows the fat to continue rendering and softens the meat for maximum moisture and flavor, while halting the active cooking process that may toughen the meat. See the "Auto Warm" section of this manual for instructions how to achieve this with your Profile Smart Indoor Smoker.
- Consider adding moisture to the food throughout the cooking period, either by spritzing or basting periodically. The added moisture will help the food absorb more smoke flavor.
- Avoid opening the door frequently while smoking/cooking. This will cause the smoking chamber to rapidly lose temperature and can significantly increase cooking time.
- Hotter doesn't always mean better. Depending on the food type, smoking at a very low temperature for longer will result in better quality food, rather than smoking at a high temperature for a shorter time.
- Thin foods generally need higher smoker temperature and shorter cook time. Likewise, thicker foods usually need lower temperature and longer cook time.
- Large, fatty meats may run into a "stall" around 150-160F degrees. A stall is when the moisture inside fatty foods starts to evaporate, causing the internal temperature to remain steady or rise extremely slowly for a long time. This is normal. How long a stall remains depends on the size of the meat and temperature of the smoker. This is another reason we recommend cooking to a target probe temperature rather than a set time.
- Consider wrapping your food with aluminum foil mid-smoke to retain moisture. This may also help the food rise above the "stall" quicker by retaining the heat and moisture of the food.
- When cooking large cuts of meat (pork butt, brisket, etc), it is recommended to remove excess fat on the surface of the meat. Trim the "Fat Cap" to ¼" thickness. Fat rendered at the surface does not penetrate the meat or moisturize it. Instead, the fats will drip from the food and increase difficulty of cleaning.

Indoor Smoker Tips

- Check that your smoker is connected to Wi-Fi and apply any firmware updates requested by the SmartHQ mobile application. This will ensure your smoker has the latest performance improvements and all available new features.
- Whenever possible, use the probe target control method. Using the temperature probe to measure internal temperature will help ensure your food is properly cooked.
- Avoid overloading the smoker chamber with food. Placing excessive amounts of food inside the smoker can interrupt airflow through the smoker chamber and hinder cooking performance.
- The smoker temperature can be changed at any time during smoking or cooking. However, allow some time for the smoker to adjust to the desired temperature before making additional temperature changes.
- The Keep Warm function is not designed to cook food. It is only intended to gently heat foods that have already been cooked properly.
- Keep your smoker clean! Regularly inspect the smoking chamber for accumulated grease.
- When possible, place the food directly next to the smoke generation inlet. This will ensure closest contact from the smoldering pellets to the food for maximum smoke flavor.
- Although it is possible to add moisture and flavor aids to the drip pan (ex. Water, Apple cider vinegar, beer, etc), avoid adding these elements while smoking high-fat content meats, such as pork butt, to prevent overflowing the drip pan.

Connecting to WiFi

Wi-Fi Connect – SmartHQ™ App

Your Profile Smart Indoor Smoker is WiFi Connect Enabled. A WiFi module is built into the product allowing it to communicate with your mobile phone for remote monitoring, control, notifications, and appliance software updates. To take advantage of your appliance's connected features, please download the SmartHQ™ mobile application.

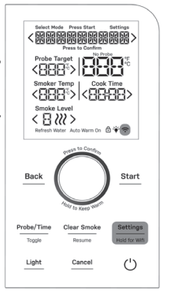
Connecting to WiFi

To connect the smoker to your WiFi network, press and hold the "Settings" button for three seconds. The Wi-Fi icon will begin to flash on the display to indicate the appliance is in pairing mode.

Follow the instructions in the SmartHQ™ mobile application to continue WiFi setup.

When the appliance has successfully connected to a WiFi network, the WiFi icon will stop flashing and stay illuminated.

NOTE: In case of loss of power or connection, the appliance may take up to five minutes to reconnect to Wi-Fi.



Disconnecting from WiFi

To disconnect the smoker from your WiFi network, press and hold the "Settings" button for three seconds. The Wi-Fi icon will disappear from the display.

NOTE: Disconnecting from WiFi will delete network settings from memory of the appliance. The WiFi setup process ("Connecting to WiFi") must be repeated to reconnect to WiFi.

Care & Cleaning

Cleaning Your Smoker

⚠WARNING Allow oven to cool completely and unplug the appliance prior to cleaning or servicing the oven.

Performing thorough cleaning of your smoker after each use will maintain longevity and proper performance of your smoker. Each section below describes how to appropriately clean and maintain each area of the appliance.

Cleaning the Smoker Exterior

Check that the appliance is shut off and all exterior surfaces are cool before cleaning.

If desired, the control panel may be disabled to ensure the appliance is not accidentally activated during cleaning. See "Locking the Controls" section in this manual.

Clean the smoker exterior with a sponge or soft cloth and a solution of mild soap and water, or vinegar and water. Rinse with clean water and dry with a soft cloth.

Spillage of marinades, sauces, and basting liquids containing acids should be wiped up immediately, as the acids may cause discoloration.

Do not use oven cleaners, abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the exterior of the smoker. To avoid scratching or marring the outside surfaces, do not scrub the appliance with a metal or nylon brush.

Cleaning the Smoker Interior

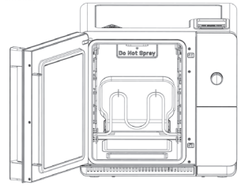
Remove all accessories and racks from the smoke chamber. To clean the bottom of the smoke chamber, rotate the Heater Guard and Heating Element upwards to access the bottom surface. Wipe all interior surfaces of the smoker with a sponge or soft cloth and a solution of mild soap and water, or vinegar and water.

For heavy soils or buildup on the enameled surfaces of the smoke chamber, use a gentle abrasive cleaner,
with a non-scratch sponge.

Do not use oven cleaners, strong abrasive cleansers, strong liquid cleansers, steel wool, plastic scouring pads, or cleaning powders on the interior of the smoker.

Illustrations may differ from actual product. We are constantly striving to improve our products; therefore the specifications contained herein are subject to change without notice.

The images shown in this manual are for illustrative purposes only and may be subject to change.



Cleaning the Pellet Ramp

As pellets are ejected from the igniter, they fall onto the pellet ramp and slide down into the waste bin. Over time, the pellet ramp can accumulate buildup that prevents waste pellets from properly falling into the waste bin.

To clean the pellet ramp, locate the smoke inlet cover on the righthand wall of the smoking chamber. Open the inlet gate by sliding it upward. Then use the included wire brush to scrub the pellet ramp, which is located just behind the pellet inlet cover.

Clean the pellet ramp occasionally or if ash is found inside the smoking chamber.



Cleaning the Light Cover

Over time, a layer of grease and creosote can accumulate on the glass cover of the smoke chamber light. This buildup will darken the glass and cause the light to be dim.

It is recommended to clean the glass cover after each use by wiping the cover with a sponge or soft cloth and a solution of mild soap and water, or vinegar and water.

For stubborn stains, use a gentle abrasive cleaner, with a non-scratch sponge.

Cleaning the Waste Bin

After each use, the wastewater and pellets in the waste bin should be disposed. To clean the waste bin, pull the waste bin carrier out completely from the front of the smoker. Then remove the waste bin from the carrier, taking care not to slosh the wastewater.

Pour the wastewater through a strainer down the drain, taking care to separate any solid pellet waste. It is not recommended to use a garbage disposal to dispose of the waste pellets. The solid pellet waste may then be discarded in the trash.

To clean the waste bin, simply wash the waste bin with a sponge or soft cloth and soapy water. While it is recommended to wash the waste bin by hand, it may also be safely washed in an automatic dishwasher.

Cleaning the Racks

For light soiling, the wire racks and rack supports may be washed using a sponge and warm, soapy water. A soft polyester or nylon pad may be used to scrub more stubborn areas of soiling or buildup.

The wire racks and rack supports are also safe to be washed in an automatic dishwasher.

Cleaning the Temperature Probe

The temperature probe may be cleaned with soap and water or a soap-filled scouring pad. Cool the temperature probe before cleaning. Scour stubborn spots with a soap-filled scouring pad. Then rinse and dry.

NOTE: Do not wash the temperature probe in an automatic dishwasher as this may damage the probe.

Smoke Chamber Light

⚠WARNING SHOCK OR BURN HAZARD: Before replacing oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker panel. Failure to do so may result in electric shock or burn.

⚠WARNING BURN HAZARD: The glass cover and bulb should be removed when cool. Touching hot glass with bare hands or a damp cloth can cause burns.

Before replacing the bulb, disconnect electrical power to the smoker by unplugging the power cord. Make sure the glass cover and bulb are cool before attempting to remove them. For your safety, do not touch a hot bulb with a damp cloth, as the bulb may break.

To remove the glass cover, pull down on the edges of the glass cover. A flat-blade screwdriver may be used to carefully pry the cover open. Support the light cover to prevent the cover from falling to the bottom of the smoke chamber. Take care not to break the glass cover or chip the enamel coating on the smoking chamber.



Once the glass light cover is removed, remove the bulb by firmly grasping and slide the bulb straight out until the two prongs have cleared the socket.

Do not touch the glass of the new replacement bulb with your fingers. This may cause the bulb to fail prematurely. Grasp the replacement bulb with a clean towel or facial tissue with the prongs facing down. Align the two prongs with the socket and gently slide the prongs into the socket. Push firmly to ensure the bulb is fully seated.

Reinstall the glass light cover before reconnecting power to the smoker.

NOTE: Only replace the smoke chamber light with a 25-watt G9 halogen bulb.

Trouble Shooting

Problem	Possible Solution(s)
No heat in smoking chamber	• Check that the smoker is properly plugged into a power outlet. • Confirm that the [Start] button was pressed after choosing the desired cooking settings. • The heater in the smoking chamber may not activate immediately at start of preheat, since the Active Smoke Filtering system must warm up before the smoker is ready to operate.
Smoke smell is strong	• Avoid operating smoker without food as this can lead to a more noticeable odor. • Check that the smoker door is completely closed. If using the temperature probe, ensure the cord is not caught in the door. • Check that the waste bin has been filled with fresh water and that the waste carrier is fully inserted. • Check that the pellet hopper door is completely closed. • Ensure that food in the chamber is not blocking the smoke inlet in the right side of the chamber or the vents in the rear of the smoke chamber. • Ensure the smoker has been properly maintained and cleaned per the instructions in the "Care and Cleaning" section of this manual.
Excessive smoke in the smoking chamber	• Pellet waste and ash may have accumulated near the igniter. Clean the area behind the smoke inlet cover. See "Care and Cleaning" section of this manual for cleaning details.
No or low smoke in the smoking chamber	• Check the hopper to ensure wood pellets have been loaded. • Check that the smoke level is set to 1 or above. • Prime the auger to ensure pellets have been fed into the igniter. See the Auger feature in the "Smoker Settings Menu" section of this manual. • Check that the door is fully closed and the waste bin has been properly installed with the waste carrier fully pushed in.
Auger is noisy when feeding pellets	• Open pellet hopper door and check for any foreign objects. Do not reach into hopper when auger is in operation. • Consider emptying the hopper and reloading pellets to clear any jamming due to pellets or obstructions.
Ash in the smoking chamber	• Pellet waste and ash has accumulated near the igniter. Clean the area behind the smoke inlet cover. See "Care and Cleaning" section of this manual for cleaning details.
Food is not evenly smoked/ cooked	• Avoid overloading the smoker with food or placing food items too close together. • Some foods may require flipping or rotating to ensure uniform smoking or cooking.
Controls not responsive	• Check that the control lock is not enabled. See "Smoker Settings Menu" section of this manual for details. • Ensure the control panel is clean of grease, oil, or other soiling.
Visible smoke emitting from appliance	• Check that the smoker door is completely closed. If using the temperature probe, ensure the cord is not caught in the door. • Never unplug the smoker while in operation, as this will disable the Active Smoke Filtering system.. • Check that the waste bin has been filled with fresh water and that the waste carrier is fully inserted. • Check that the pellet hopper door is completely closed.
No sound	• Check that the sound has not been disabled. Refer to the "Smoker Settings Menu" section of this manual.
Fan stops operating	• The internal fan will turn on and off automatically depending on the phase of smoking or cooking. • The fan may continue to operate for up to 10 minutes after smoking to ensure smoke has been cleared from the chamber. **NOTE:** When the display shows "COOKING" or "KEEPING WARM", the fan may turn off automatically.
Waste carrier won't insert into smoker	• Check for obstructions behind the waste carrier. • Check the orientation of the waste bin. The "MAX" and "MIN" fill lines should be oriented towards the back of the smoker.
Smoke chamber light is dim	• Clean the glass light cover. See the "Care and Cleaning" section of this manual for cleaning instructions.
Smoke chamber light won't turn on	• Bulb has failed. Replace bulb by following instructions found in the "Care and Cleaning" section of this manual.

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