

**IMPORTANT WARRANTY INFORMATION PLEASE READ  
FILL OUT AND RETURN ENCLOSED WARRANTY CARD**

THIS WARRANTY COVERS:  
LEM Electric Smoker #1292  
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

**WARRANTY DURATION:** This product is warranted to the original purchaser for a period of two (2) years from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

**WARRANTY COVERAGE:** This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

**WARRANTY DISCLAIMERS:** This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

**WARRANTY PERFORMANCE:** During the above 2 year warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. **LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the 2 year warranty period. No charge will be made for such repair or replacement.

**IMPORTANT NOTICE:** If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** LEM Products is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

**LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE:** To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to LEM Products, 4440 Muhlhouser Road, Suite 300, West Chester, OH 45011. LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.

Revised June 5, 2018



# MIGHTY BITE<sup>®</sup> ELECTRIC SMOKER

## USE & MAINTENANCE

1292



**2 YEAR  
WARRANTY**

## ⚠ GENERAL WARNINGS AND SAFETY INFORMATION ⚠

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

1. Always ensure that the appliance is properly assembled and safely set up before use.
2. **DO NOT** leave the appliance unattended if it can be switched on and operated.
3. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
4. **WARNING:** Heavy object, to avoid muscle strain or back injury, use lifting aids and proper lifting techniques when moving appliance.
5. The appliance must be connected to an 120V AC electric supply only.
6. For your safety, this unit is equipped with a 3-pronged, grounding plug and must be plugged into a properly grounded outlet. If your outlet is not of the proper type, it is your responsibility to have the outlet and wiring changed to the correct type. Do not cut off the third (grounding) prong. Do not use an adapter.
7. Do not operate with a damaged cord or plug, after the unit malfunctions, has been damaged in any way or if appliance has been immersed in water or other liquid. Return unit to LEM Products for assessment and repair.
8. Before plugging or unplugging appliance into electrical outlet, make sure the thermostat control is set to "OFF".
9. Always unplug unit prior to moving appliance, when not in use, when changing parts or cleaning.
10. Never unplug by pulling on the power cord, always pull directly on the plug itself.
11. Do not let cord hang over edge of table or counter, contact sharp edges or touch hot surfaces and keep off of walking pathway.
12. To protect against the risk of electrical shock, never immerse the device in water and do not expose the device to rain, snow, ice or moisture. Keep dry and out of bad weather. **WARNING:** In the event the device should fall into water, remove the plug from the wall socket before attempting to remove the unit from the water. If submergence occurs, have the appliance examined by an authorized technician before use.
13. To protect against the risk of electrical shock, **DO NOT** use the appliance if your hands are wet or if you are standing on a wet floor. **DO NOT** use the appliance if it is wet or moist. **DO NOT** operate this device with wet hands or bare feet. **DO NOT** operate near running water.
14. The appliance is designed for domestic use and not for commercial purposes.
15. Use the appliance with the supplied accessories only. **WARNING:** The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
16. **WARNING:** Do not use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the appliance.
17. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
18. Thoroughly hand-wash all removable parts in warm soapy water prior to use. Do not soak. **NOT DISHWASHER SAFE** (discoloration may occur).
19. Use appliance on a level, stable surface to prevent tipping. Never move unit while unit is in use.
20. **WARNING:** When unit is in use it will be **HOT!** In the event unit catches fire - Turn thermostat control to off and unplug from outlet. Keep door closed and allow fire to burn itself out. **DO NOT** use water to extinguish fire. To avoid injury, use extreme caution when handling.
21. Allow unit to cool prior to cleaning and storage. Store unit indoors and out of reach of children.
22. **DO NOT** attempt to repair or adjust any electrical or mechanical functions on this unit without contacting an LEM repair technician Toll Free at 877-536-7763. Doing so will void warranty. Servicing should be performed as directed by qualified personnel only.

## 23. SAVE THESE INSTRUCTIONS

## USING YOUR SMOKER

### Prior to first use:

#### It is highly recommended to cure the smoker.

1. Wash trays, and "S" hooks in warm soapy water.
2. Place paper towels or other protective material over the heating coil.
3. Spray the inside of the unit with vegetable oil (or a cooking spray such as "Pam").
4. Remove paper towel from heating coil.
5. Place wood chips in the wood chip tray.
6. Cover the wood chip tray with tray lid and place in smoker.
7. Turn smoker to high position for 1 hour.
8. Smoker is cured and ready for use.

### Use of Smoker:

1. Position fully assembled smoker outdoors, away from open windows and doors, on a hard, level, non-combustible surface (Do not use your smoker on a wooden deck or place smoker on a tarp or other flammable surface). Follow all safety warnings on pages 2-3.
2. Install drip tray in bottom of smoker.
3. Add your favorite wood chips or sawdust to the chip tray and add water (2 cups sawdust/1 cup water) and set aside to soak for 20 minutes or longer. For faster smoke chips can be used dry. They will smoke faster and burn more quickly.
4. Make sure the temperature control is set to "Off" and plug in the smoker.
5. Fully open damper.
6. Preheat smoker to 140-150°F.
7. One or more shelves or hooks can be used for placing food inside of the smoker.
  - If using the shelves do not allow food to touch side walls or door of smoker. (Trays can be sprayed with vegetable oil to prevent sticking.)
  - If using "S" hooks to hang your sausage it may be necessary to tie knots in the hanging strings to shorten the hanging length of the sausages. Do not allow the sausages to touch the chips, water pan, walls or door.
8. For greatest smoke penetration space food evenly so air can circulate, reaching all sides.
9. Place room temperature food into the smoker to dry.
10. Dry sausages for approximately 1 hour.
11. Add chip pan with water soaked chips/dust. Be careful to not spill water on heating element. Smoker is **HOT!** Wear proper protection.
12. Close damper half way.
13. Raise temperature of smoker to approximately 170-180°F.
14. Smoke food to desired smoke color or until chips/dust have stopped smoking.
15. Fill water pan 2/3 full of water. Carefully place water pan in smoker. Be careful not to spill water on heating element.
16. Close the damper completely.
17. Raise temperature of the smoker no higher than 200°F and bring the internal temperature of the food to 165°F.
  - It is highly recommended to use an internal meat thermometer. The smoker thermometer will provide the approximate temperature inside your smoker.
18. Once temperature is reached, sausage should be removed and quickly cooled using a cool water bath.
19. Turn control knob to the "Off" position and unplug your smoker.
20. Allow smoker to cool completely prior to moving or cleaning.

### Cleaning Smoker:

#### After smoker has completely cooled—



1. Remove shelves, "S" hooks, drip pan, water and chip tray. Wash with warm soapy water and rinse and dry completely.
2. Using an old towel wipe the interior of your smoker to remove moisture build up. Or turn the smoker on to a low temperature for 15-20 minutes to dry the interior of the unit.
3. Cool smoker completely and store in a cool, dry location away from children.

# ASSEMBLY

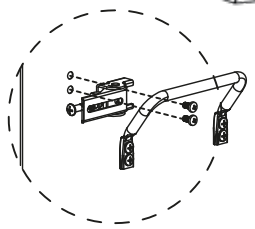
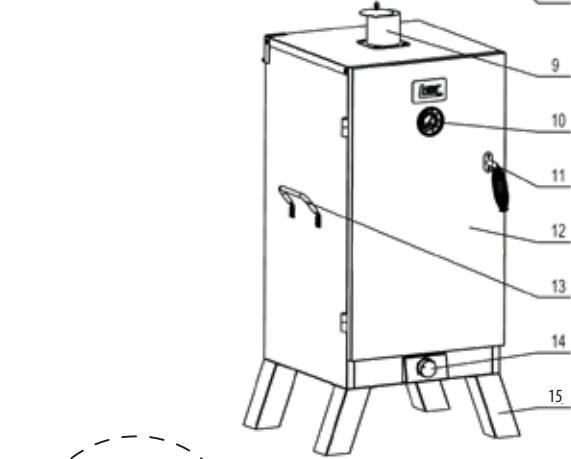
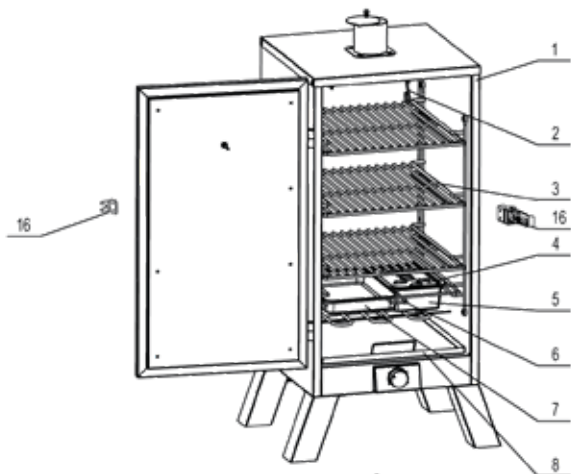
PART #	DESCRIPTION	QTY. PCS.
1	Housing	1
2	Hook	5
3	Cooking Grates	3
4	Wood Chip Tray Lid	1
5	Wood Chip Tray	1
6	Tray Holder	1
7	Water Pan	1
8	Grease Drip Pan	1
*9	Damper	1
10	Thermometer	1
11	Door Handle	1
12	Door	1
*13	Handles	2
14	Thermostat Control Knob	1
*15	Legs	4
*16	Lock	2

Assemble lock as pictured using the 4 screws included

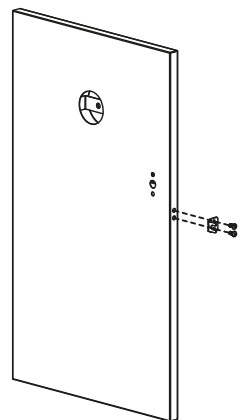
## HARDWARE

PART #	DESCRIPTION	PICTURE OF HARDWARE	QUANTITY
*	M6 X 12 Bolt		22 pcs
*	M5X 10 Bolt		4 pcs

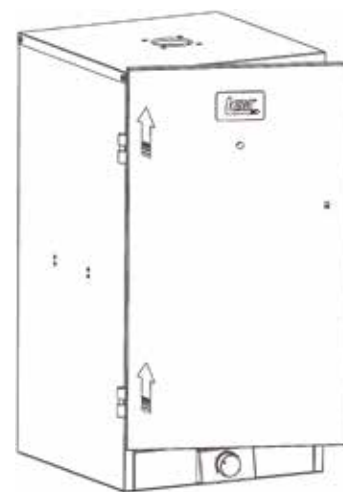
\* For Assembly



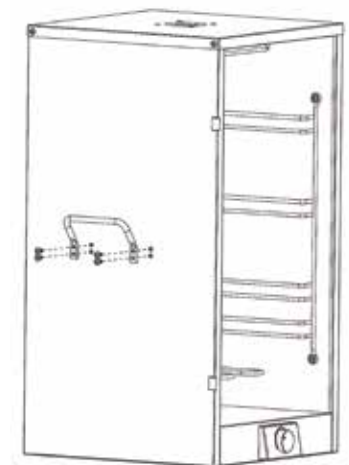
Attach lock catch to housing with 2 pcs of M5 bolt.



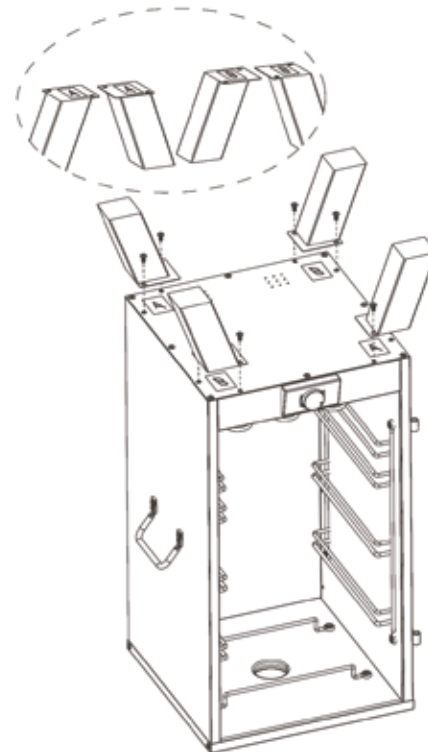
Attach lock catch bracket to door with 2 pcs of M5 bolt.



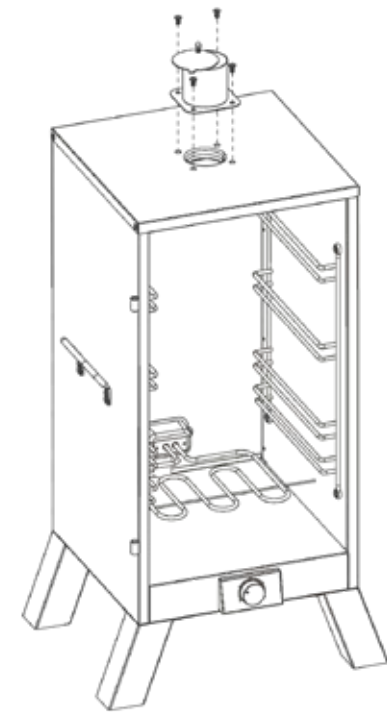
Door is easily removed by simply lifting straight up off the hinges.



Assemble side handles as pictured with the 8 screws included.

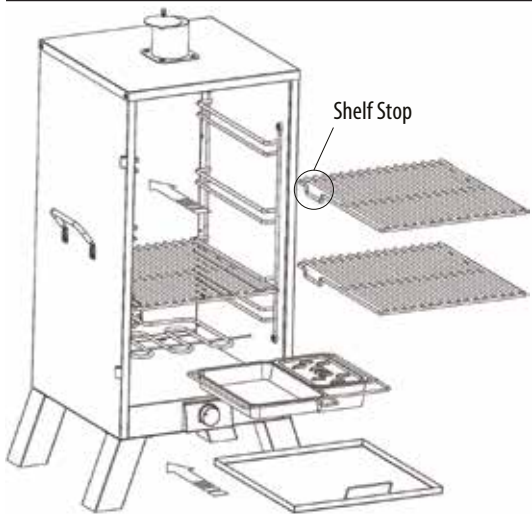


Assembling feet: Take the time to review the feet. Take notice of the hole placement. Attach with the 8 screws included.

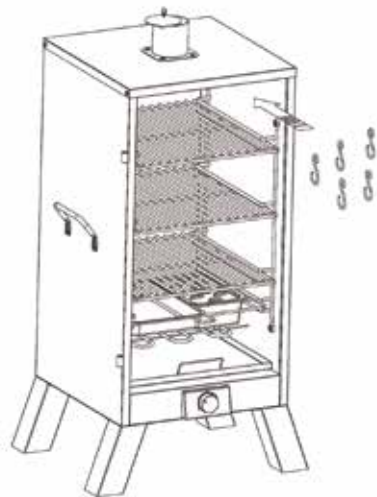


Assemble damper as pictured using the 4 screws included.

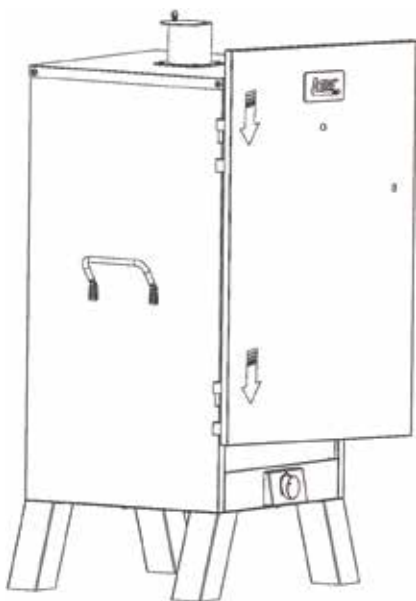
## ASSEMBLY



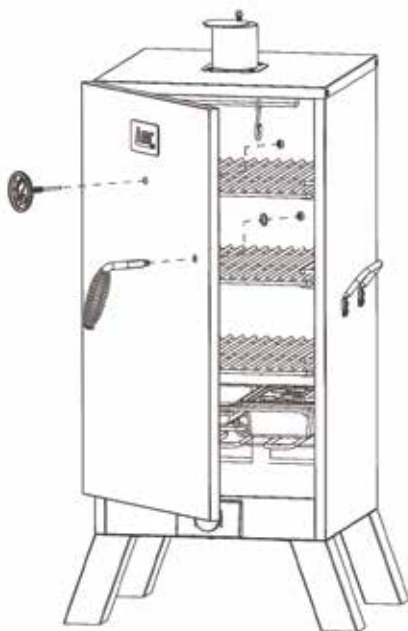
Install shelves with grates facing up and stops to the rear of the smoker.



"S" hooks can be installed on the "U" brackets and used for hanging sausage casings.



Replace the door by easily sliding it back onto its hinges.



Install handle as pictured using the included washer and nut. Thermometer will come pre-assembled on the door.

## ⚠ SAFETY WARNINGS ⚠

- Before assembling or using your new smoker, carefully read the instruction manual - including all of the following safety warnings and safety information on page 1.
- Failure to follow warnings and safety information could result in death, serious bodily injury, and / or property loss.
- Read and follow all safety warnings, assembly instructions, and use and care instructions before attempting to assemble or use your smoker.
- Some parts of the smoker may have sharp edges! Use protective gloves if necessary to protect against injury.
- Do not let children play near the smoker or operate smoker.
- Keep the area around the smoker clear of materials that can burn.
- Only use the smoker in a space that is well ventilated. Never use the smoker in an enclosed area like a garage or carport or under a porch or covered patio, or under any surface that can catch fire.
- Use smoker at least 3 feet from any wall or surface. Maintain a 10 foot clearance from objects that can catch on fire.
- **WARNING: DO NOT USE CHARCOAL WITH THIS SMOKER!** This smoker is not designed to be used with charcoal. Using charcoal with this smoker will void your warranty, may result in fire, create an unsafe condition and may damage the smoker or personal property.
- For best performance of your smoker use of an extension cord is not recommended.
  - However, if it is necessary to use an extension cord **follow these steps for your safety:**
    - Use an UL approved, outdoor rated cord with a 3 prong grounding plug that is rated for 15 amps or more. Extension cord must be marked with a "W" (weather approved) and have a tag that states "suitable for use with an outdoor appliance".
    - Use the shortest cord required to accomplish the job. Do not connect 2 or more extension cords together (12 or 14 gauge extension cord of 50' or less is acceptable).
    - Keep connections dry and off the ground. Do not allow the cord to hang over edge of a table and do not place in walking path where it could be tripped over.

### ⚠ WARNING ⚠

#### CALIFORNIA PROPOSITION 65

This product can expose you to chemicals including carbon monoxide from wood chips or dust, which is known to the State of California to cause cancer or other reproductive harm. For more information, go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## ASSEMBLY

- Check the box and make sure you have all parts and hardware listed on the next page (4). If parts are missing or damaged, please contact Customer Service for assistance at (877)536-7763, 8a.m.-6p.m. EST.
- Separate and identify all parts. You will need a Phillips head screwdriver and an adjustable wrench. We recommend using the bottom of the corrugated box as an assembly pad. **Be sure to remove any labels that are on the smoker before attempting to use.**
- For ease of assembly, we recommend assembling the smoker upside down on a sturdy table. Be sure to use the corrugated box or other protective pad to protect both the table surface as well as the top panel of the smoker. Slide the door off of its hinges and set aside before turning the smoker upside down.