

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

THIS WARRANTY COVERS:
LEM® Big Bite Smoker #1228
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of five (5) 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 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 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 Muhlhauser 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



BIG BITE® DIGITAL SMOKER

USE & MAINTENANCE

1228



**5 YEAR
WARRANTY**



Cuts, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.

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⚠ 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

LEM PROCEDURES FOR SMOKING THE PERFECT SAUSAGE

- Start with a stuffed casing at room temperature.
- **Drying the sausage:** You can achieve the drying by placing the sausage in your smokehouse with the dampers open at about 140 - 150 degrees for one hour.
Note: Reasons for drying the sausage: Drying the sausage brings all the sausages to about the same temperature for an even smoke color. Drying conditions the surface of the sausage to ready it to accept smoke. Drying causes a "skin" to form on the outside surface of the sausage. Drying also attaches the casing to the sausage so as to avoid forming a fat layer between the sausage and the casing. Drying gives the collagen casing strength to hold up during cooking.
- **Smoking the Sausage:** Smoking can be achieved by placing sawdust/chips in the chip tray of the smoker. The sawdust/chips may be soaked in water at least one hour. Soak in half the volume of water that you have sawdust/chips. (4 cups sawdust/2cups water) Heat the smoker to approximately 170 degrees, this temperature will ignite the sawdust/chips to achieve smoke. Close the dampers to half open at this point.
- **Cooking:** As the sawdust/chips burn, the water will evaporate and a dry heat will set in. The dry smoke will set the smoke in the sausage. After most of the sawdust/chips have burned, remove the ash and dispose of properly. At this time, fill the water pan half full of water and return to the smoker. Close the dampers and turn the temperature to approximately 180 - 190 degrees.
- High humidity will cook the sausage very quickly as well as tenderize the casings; especially natural casings. High humidity also helps to cook the sausage without drying it out too much. Cook sausage until the internal temperature reaches 165 degrees.
- **Cooling:** Proper cooling is important for the safety of the product as well as the desired look of the finished product. Remove the sausage from the smoker and place in cold water to stop the cooking process. The cold water will start the sausage cooling and keep the casing tender. Do not place the sausage directly in the refrigerator. This could cause the sausage to sour and wrinkle.
- **A little time and patience can give excellent results.**
- **Preheat Note:** Extreme cold temperatures may extend cooking times.

⚠ SAFETY WARNINGS ⚠

⚠ WARNING ⚠

This manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. Keep this manual for future reference.

⚠ CARBON MONOXIDE HAZARD ⚠

Burning wood chips gives off carbon monoxide, which has no odor and can cause death. DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas. Use only outdoors where it is well ventilated.

⚠ 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.

BEFORE USE

* Smoker comes fully assembled

- Check the box and make sure you have all parts and hardware listed on the next pages (6 and 7). 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.

Prior to first use:

It is highly recommended to cure the smoker.

1. Wash all removable parts in hot soapy water and replace in smoker.
2. Do not fill water or chip pan.
3. Set smoker temp to 275° F and time to 3 hours.
4. Allow the smoker to run for 2 hours.
5. Add chips to the chip tray and smoke for 1 hour.
6. Allow smoker to cool.
7. Smoker is cured and ready for use.

USING YOUR SMOKER CONT.

Power:

- Button will turn unit on/off
- Once power button is used to turn unit off the recall info will no longer be available

Note: When the unit is running, the display shows the actual temperature inside the cabinet and the remaining time. Temperature range 100-300° F.

MEAT PROBE TEMPERATURE

- Press MEAT PROBE
- Display will blink meat temperature (when inserted into meat) and will automatically go back to showing cabinet temp/time after a few seconds.

RECALL FUNCTION

- Unit must be running more than 15 minutes for this function to work
- Hold RECALL button for 3 seconds
- Display shows 01-the first recall point (15 min. ago) temperature of the cabinet of the smoker
- When more than 30 minutes lapsed
- Use + to check other recall points as far back as 4 hours (each press will look back and additional 15 minutes)
- When time expires unit will beep 5 times, heating will cease, display will stay lit for 30 min. Recall will be available to you during this time frame
- Once power button is used to turn unit off the recall info will no longer be available

HIGH/NORMAL FUNCTION

- If during the smoking process you desire more smoke you can press the "High". This will raise the temperature of the heating coil to produce more smoke. When High Smoke button is functioning, the display will blink time, temp and H to indicate that the smoker is working in high smoke mode (Normal is default).

Note: When time and temp are set the colon in the center of the display will blink. If the colon is not blinking the smoker is not running. Press the start/stop button to resume smoking.

CHIP DRAWER: The chip drawer will hold approximately 1 1/2-2 cups of chips or sawdust. Do not overfill the chip drawer.

WARNING: Chip drawer is hot when smoker is in use. Use caution and wear protective gloves when re-filling chips or sawdust.

HELPFUL HINTS

Helpful Hints

- It is suggested to use dry chips. Dry chips will smolder sooner thus time to achieve smoke will be faster but dry chips will also burn quicker. To use soaked chips turn temperature to higher range to initiate smoke and then turn down to desired smoking temperature. Check chip tray every hour or when less smoke is noticeably being produced. Add chips/dust as needed.
- It is highly suggested to set the smoker to an ideal temp and let the smoker heat for 30 minutes prior to adding food or chips. It will take 30-35 minutes for set temperature to be reached and regulate. After this time the smoker will hold a very tight temp range.

Using High Smoke Function

- High smoke will be dependent on several factors: the amount of chips, size of chips, wet or dry chips, set temperature, dampers open or closed, among other things.
- High smoke will give a visible difference in the amount of smoke produced compared to when the smoker is running with the same variables at normal.
Please note: Using the high smoke function will burn chips much faster than normal and it is not suggested to use high smoke continuously.
- To continue production of smoke when adding fresh chips press the high smoke button. After 5 minutes resume to normal.
- The LEM smoker will hold a very tight temperature range variance once set temperature is established. Do not open the door unless necessary. Doing so will allow heat and smoke to escape and extend smoking time and cause the smoker to have to re-stabilize to set temperature.

Safety Feature:

- It is recommended to only use this smoker outside on a flat level surface. If the surface you are using is not completely flat a safety support is located on the bottom right of the door. This is safety feature should be used if the smoker is not on level ground. This support is an additional foot that will help to stabilize the smoker when the door is open. To utilize this feature, you must unfold the support.
- When smoking in extremely cold temperatures smoking time may be extended. Always cook to the required internal temperature of the meat. Do not base doneness on the amount of time the meat has been smoked.

Grease Tray: Check grease tray periodically and empty before it gets full.

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 2.
 - 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 ft. clearance from objects that can catch on fire.
 - Unit is for outdoor use only.
 - Do not clean this product with water spray or the like. Water or cleaning liquids could cause damage to electrical components in this unit.
 - Keep fire extinguisher accessible at all times while operating the smoker.
 - Never operate unit under overhead constructions such as awnings, carports, roof coverings or overhangs.
 - Never use unit as a heater. See Carbon monoxide hazard (page 4).
 - Keep a minimum of 10 ft. clearance of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.
 - Keep alliance clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
 - Use unit on a level, noncombustible, stable surface such as brick, concrete, rock or dirt. Avoid using on wooden or flammable surfaces.
 - Do not place unit on table or countertops. Use only on the ground.
 - Never use glass, plastic or ceramic cookware in unit. Never place empty cookware in unit when in use.
 - Chip tray, water and drip tray are hot when in use. Use caution when refilling chips or water and when removing drippings.
 - Always use in accordance with all applicable local, state and federal fire codes.
 - Do not use during an electrical storm.
- **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.

USING YOUR SMOKER

Digital Display

Recall: this function will look back in 15 minute intervals and will display the temperature of the smoker up to 4 hours in the past.

Note: Smoker must have been in use for at least 15 minutes for the recall button to display a temperature.

Time: to set the duration desired up to 23:59. **Note:** If button is held time till count up by 10 hours/minutes at a time.

Temp.: to set the temperature desired. Temperature range is 100 - 300° F.

Meat Probe: Set and check internal temperature of the meat

+ : Will add time or temperature

- : Will subtract time or temperature

Start/Stop: Press button to run the setting. Press the button again, functions will be paused/stopped

High: Select the high smoke mode preset

Normal: Select the normal (default) smoke mode preset

Power: Turns unit on or off

Setting Time, Temp & Meat Probe

- Plug in smoker - unit will beep once, screen remains blank.
- Press Power, unit will beep once and display illuminates blinking between cabinet air temperature and 00:00 time.

Set Time:

- Press Time
- Hour 00 blink
- Press +/- to adjust number of hours up to 23
- Note:** Press and hold will add time 10 hours at a time
- Press time
- Minute 00 blink
- Press +/- to adjust number minutes
- Note:** Press and hold will add time 10 minutes at a time

· Time is set

Set Temperature:

- Press Temp
- Display blinks 100
- Press +/- to set temperature (100-300° F)
- Note:** Press and hold will add 10 degrees at a time
- **Optional:** Press temp to choose F/C (F is default)
- Temp is set

Set Meat Probe:

- Press Meat Probe
- Press +/- to set desired meat temperature
- **Optional:** Press Meat Probe to select F/C. (F is default)
- Press Meat Probe again to set desired meat temperature
- Note:** When meat probe set temperature is reached smoker will beep 3 fast beeps 5 times.
- Note:** Meat probe button can be pressed anytime during smoking to display the internal temperature of the meat. Internal temperature will display for 6 seconds and then display will return to time and temp. readings.

· Press start/stop unit will beep 5 times

· Time and temp is set

· Display will show current temperature and remaining time with blinking colon.

Note: Unit is functioning when the colon between the time is blinking.

· Hitting start/stop will stop time from lapsing and temp from raising.

· Adjustments to time and temp can be added without using start/stop. Unit will resume after 5 seconds with adjustments

Note: Unit is functioning when the colon between the time is blinking.

· When time expires unit will beep 5 times, heating will cease, display will stay lit for 30 min. Recall will be available to you during this time frame.

USING YOUR SMOKER

1. Position the smoker outdoors away from open windows and doors, on a hard, level, non-combustible surface. (Do not use your smoker on a wooden deck. Do not place smoker on a tarp or other flammable surface.) Follow all safety warnings on pages 2-4.
2. Install the drip tray in the bottom of the smoker.
3. Always have the chip tray installed when using the smoker, even if chips are not added.
4. If soaking wood chips/dust do so now. (2 cups of sawdust to 1 cup of water). Set aside and allow to soak for 20 minutes or longer. **Note:** To achieve a faster smoke, chips or sawdust can be used dry. Dry chips/dust will produce smoke faster but will also burn more quickly.
5. Plug in smoker.
6. Set time and temperature desired.
7. Preheat smoker to desired temperature.
8. Fill smoker with food to be smoked and insert meat probe into the thickest part of the food you are smoking. Follow your favorite smoking procedures.

Tips for Using the Smoker:

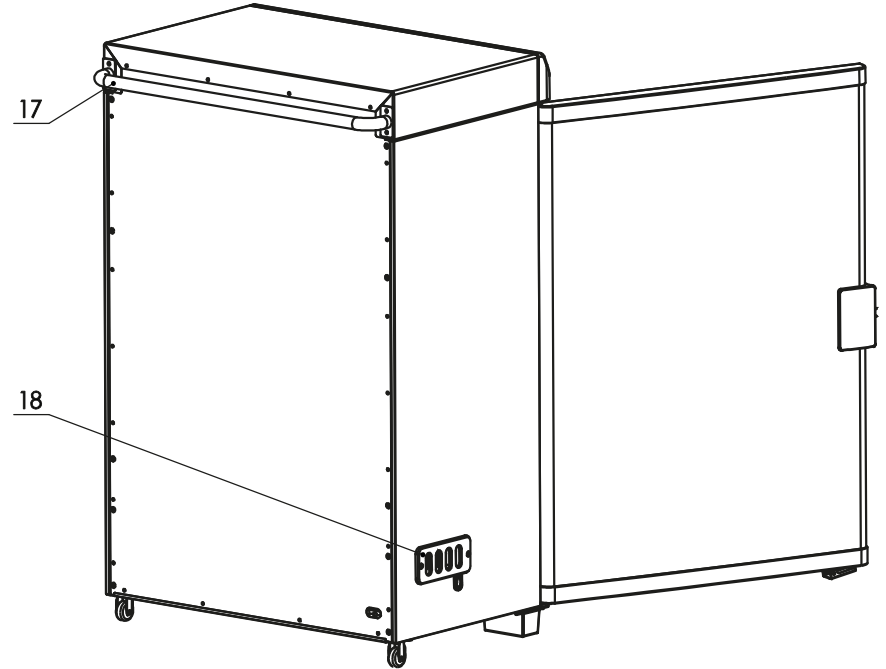
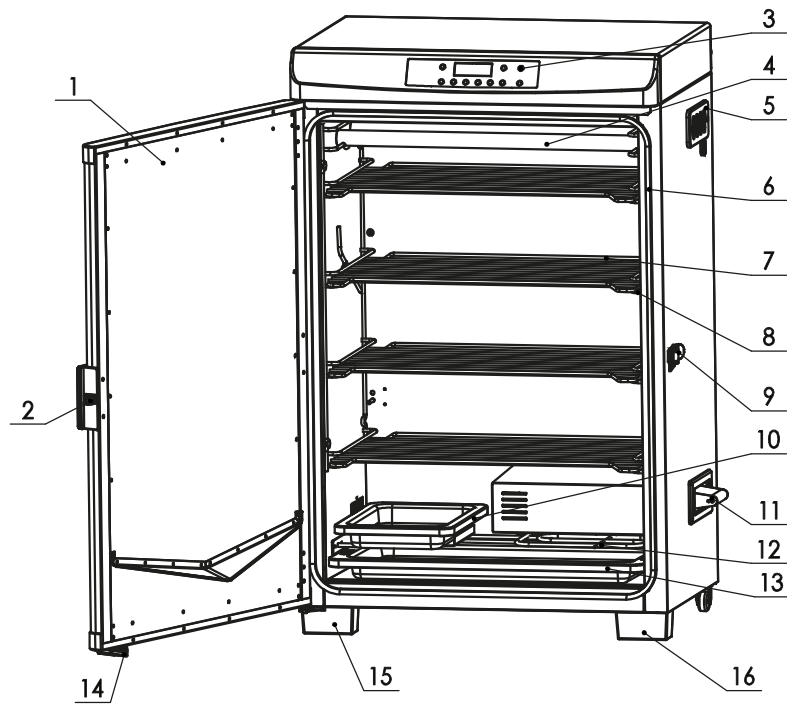
1. Do not cover racks with aluminum foil. doing this will interfere with heat and smoke circulation.
2. When filling smoker do not overload. Leave space between food on racks and when hanging. Do not allow food to touch walls.
3. Smoker comes with dual dampers. Closing both dampers will hold in moisture, heat and smoke. **Opening both dampers to allow moisture to escape more quickly to allow for drying foods like jerky. Opening the bottom damper will allow you to control the air flow in the smoker. Which will allow you to smoke at a lower temperature because the air will help to keep the chips burning.**
4. When smoking in extreme cold temperatures cooking times may be extended. Always rely on the internal temperature of your meat, not the time in the smoker.
5. When smoking is complete, open door and allow the unit to cool completely. Wipe internal smoker with a damp cloth to clean and dry prior to storage. To insure smoker is completely dry turn the smoker to 125 degrees and run for 15-20 minutes. Cool completely. Store with dampers open in a dry place.
6. Trays, hanging bars, drip pan and water pan can be washed in warm soapy water. **Do not soak.**
7. Dispose of ashes properly. It is advised to soak ash in water to insure they are no longer burning prior to discarding.

Cleaning Smoker:

After smoker has completely cooled—

1. Remove shelves, hanging bars, 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 with dampers open and away from children.

GET TO KNOW YOUR SMOKER



#1228

#	Description	QTY	#	Description	QTY
1	Door Assembly	1	10	Water Tray	1
2	Handle	1	11	Chip Tray Assembly	1
3	Control Panel	1	12	Cavity Heating Coil	1
4	Sausage bar	2	13	Grease Tray	1
5	Upper Damper	1	14	Door Support	1
6	Door Seal	1	15	Left Foot	1
7	Shelf	4	16	Right Foot	1
8	Shelf Bracket	2	17	Rear Handle	1
9	Lock Assembly	1	18	Lower Damper	1