

SmokinTex®

Pro Series Model 1500-CXLD





**Published by SmokinTex, LLC
P.O. Box 250243
Plano, Texas 75025**

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Pro Series Model 1500-CXLD

SmokinTex® introduces the Pro Series 1500-CXLD

Finally, a large electric, all stainless steel smoker at an affordable price.

The Pro Series 1500 commercial smokers use a dual 700-watt heating element system that gives you the flexibility of using the full 1400 watts or just 700 watts, depending on the load.

- Easy to use. Put in wood and food, shut the door, and set the temperature.
- No attention needed while cooking.
- Thermostat for even temperature control.
- Low, slow and even temperature is gentle to food.
- Smokes beef, pork, poultry, fish, seafood, lamb, sausage, game, vegetables, etc.
- Makes great jerky!
- Cold smoke with optional cold smoke plate.
- Great for cheese and pasta.
- Controlled heat combined with a well-insulated cabinet and no-draft cooking conditions produce a consistent, quality product.
- Safe — does not get hot on the outside.
- Easy to move around – heavy duty wheels included.
- Use any dry hardwood – no pellets or special woods required and no need to soak wood or add water.
- Smoker is ready to use! Wrench included for wheel installation. No other tools required.

Specifications

Capacity:

120 lbs. heavy cuts per load

Ribs 80 lbs. per load

Cabinet Materials:

All stainless steel, inside and out

Electrical:

2-700 watt heating elements. 1400 watts, 12 amps

120v, single phase

Shelves:

There are 9 shelf positions. The smoker comes with
5 – 18" x 22" stainless steel shelves; all are heavy duty standard grills

Outside Dimensions:

21" x 23" x 41" high

Weight:

170 lbs. boxed

Wheels:

Heavy duty
locking

Stainless steel drip pan included



Dear SmokinTex Customer:

This manual has been compiled especially for SmokinTex Pro-Series 1500-CXLD commercial users. Your SmokinTex smoker will produce great barbecue and smoked foods. Use this manual to familiarize yourself with your smoker and its operation. SmokinTex, LLC assumes no responsibility for results of careless and dangerous operation of SmokinTex smokers or other products.

All warranties are null and void if the practices described in this Operator's Manual are not followed.

Read the following instructions before operating your smoker. The smoker is not a complicated appliance. Like any oven or smoker, the ingredients required for success are:

1. Know the appliance (read this manual).
2. Only smoke fresh, quality food products. Don't buy outdated meat.
3. Follow the time and temperatures of the recipe. (Although, over time you will develop your own modifications to suit your taste).
4. Keep the smoker free of grease after every use.

Important Safeguards

To avoid electrical shock, do not immerse cord, plugs, or any part of unit in water or other liquid. Do not leave hot oven unattended with door open.

Unplug when not in use and before cleaning. To disconnect, turn any controls to "OFF." Remove plug from outlet. Allow to cool before putting on or taking off parts.

Do not expose to rain or sprinkler system.

Extreme caution must be used when moving your smoker while using due to hot grease and food.

CAUTION – to ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

CAUTION – to reduce the risk of electric shock, keep extension cord connection dry and off the ground.

Store smoker indoors unplugged when not in use and out of reach of children.

Service should be performed by an authorized service representative only.

SETTING UP

Check the contents of your smoker. You should have 2 side racks, 5 grills, 2 wood boxes, 4 wheels, a stainless steel drip pan, starter wood and instructions.

Choose a Location

Choose a dry, sheltered, well-ventilated location. Do not expose the smoker to rain or snow. You can purchase a cover for your smoker by calling SmokinTex at 888-922-1511 or order from our Web site on our accessories page – www.SmokinTex.com.

Electrical Power Connections

Your Pro-Series Smoker has a dual 700-watt heating system, which uses 120V AC power. Connect the smoker to the power supply by plugging the power cord into a standard 3-prong, 120V receptacle that is protected by a breaker or fuse rated at 15-20 amperes. A long or light-duty extension cord will reduce the efficiency of the heating element.

HOW TO USE YOUR PRO-SERIES SMOKER

The interior of your smoker needs to be **seasoned** prior to smoking your first load.

Remove all packaging materials from inside the smoker, including the shelves and side racks. (Remove the cardboard protector around the thermostat probe in the middle of the inside back plate of your smoker.)

Place 8 ounces of wood in the wood box on the left side, and close and latch the smoker door. (Below shows a wood box with 8 ounces of hickory).

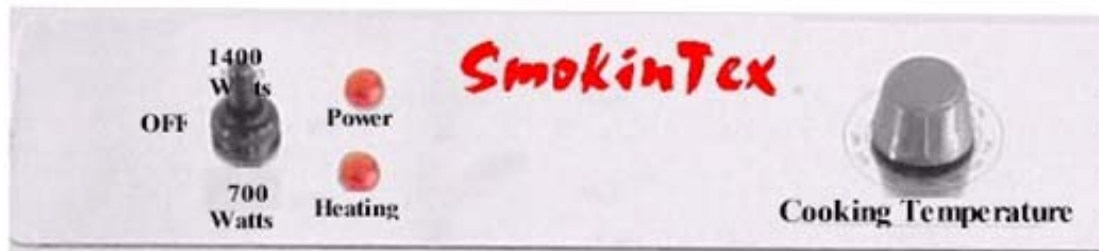


Never place more than 8 ounces of wood in the smoker. Too much wood will cause the food to have a bitter taste.

DO NOT use the smoker without the wood boxes in the proper position. They protect the heating element from damage. The wood box lids must be closed completely.

Set temperature control knob to 215°F, with only the 700 watt element on. Let the smoker smoke, empty, for a minimum 4 hours. Do not open the door for at least 4 hours or you may cause a flame-up of the wood due to introduction of oxygen.

Use any hardwood in your smoker. The popular woods for smoking are hickory, apple, cherry, mesquite, pecan, alder and maple. Most of these are available from SmokinTex (see our Web site). If you purchase local wood at the supermarket, be sure the wood box lid closes and don't use more than 8 ounces. There is no need to soak the wood. Use only dry wood. If you are smoking meat and want the smoke ring effect, add a few pieces of charcoal to the other wood box. The nitrates from the charcoal will produce the red ring. For added flavor use herbs and spices in the 2nd wood box.



Operating

There is 1 switch. Center off, Up 1400 watts, Down 700 watts.

There are 2 lights. 1. Power on light. 2. Heating Element on light.

The power on light tells you there is power to the smoker. The heating element on switch tells you there is power to the heating element. This light will go on and off during the smoking/cooking cycle as the thermostat turns on and off the power to the heating element or elements depending if you use 1 or both elements.

Cooking Temperature: Thermostat control from 100°F to 250°F.

If using indoors, place under a vent-a-hood. There is a lot of smoke the first few hours of smoke/cooking.

DO NOT leave the smoker outside uncovered during inclement weather. If using outside, the smoker should be covered and unplugged when not in use.



Line the bottom of the smoker with foil and punch a hole in the foil through the drain hole (always be sure the drippings can drain out). A clogged drain could cause grease to accumulate on the smoker floor, which could cause a fire.

Place the pan provided beneath the drain hole located on the smoker floor. This pan will catch the meat drippings.

Cover the lid of the wood boxes with foil for easy cleaning. Discard the foil after each cooking and replace with fresh foil.

Place the properly loaded wood boxes in the smoker. Again, never cook in the smoker without the wood boxes in position even if you are not using wood. Your smoker is an excellent slow/cooking and/or holding oven without wood!

The cooking capacity of your smoker is approximately 120 pounds, depending on the type of meat you're smoking. Do not overload your smoker. Keep meat $\frac{1}{2}$ " from the back and sides of the oven walls. When the smoker is loaded, close and lock the door. Select 700 or 1400 watts. Turn the temperature control knob to the desired temperature. Heat up will take from 20 to 60 minutes, depending on the load and the starting temperature of the food you're cooking.

Do not preheat the smoker. As long as you use the time and temperature recommended in any recipe, you can use that recipe, but not over 250°F.

If a recipe calls for a higher temperature, increase the time instead. It is a good idea to use a temperature probe to measure the internal temperature of the product you're cooking the first time. Temperature probes are available from SmokinTex. (www.SmokinTex.com)

Never leave the smoker unattended with the door open and the smoker on. When closing down, always unplug your smoker. Be careful when emptying the wood boxes, they could be very hot. Also be careful with the ashes, they could still be very hot and cause a fire. It is a good idea to remove the wood box from the oven and douse the contents with water. NEVER put the hot ashes in your trash can.

Your SmokinTex smoker, like your oven, must be kept clean. Loose grease and scale should be removed regularly to prevent build-up.

You never want to take the smoker back to a like-new state. For best results, leave the seasoning on the walls of the smoker. You can keep the shelves and side rails clean in your dishwasher or by your dishwasher whichever is the case.

Internal Temperature Chart (All temperatures in degrees Fahrenheit)

Beef

Rare 120°F Medium-rare 130°F Medium 140°F-145°F Well done 160°F +

Lamb

Rare 135°F Medium-rare 140°F-145°F Medium 160°F Well done 165°F +

Poultry

All poultry smoke cook to 170°F - until juices run clear

Pork

Medium 160°F Well done 170°F

Wood, Wood, Everywhere Which to Use for What?

Alder: The hickory of the West Coast. Alder's delicate sweet flavor enriches all fish, seafood and meats.

Apple: Slightly sweet, fruity smoke that's mild enough for chicken or turkey. Great with all pork.

Cherry: Cherry produces a similar taste to apple - it produces a very mild and fruity flavor. Great with chicken, turkey and fish or flavoring ham.

Hickory: In the southern barbecue belt, a lot of folks think this is the only wood to use. For everything. Most BBQ places use nothing else. The strong, hearty taste is perfect for brisket, ribs and pork shoulder. Also great with any red meat or poultry.

Maple: Mildly smoky and sweet, maple goes well with poultry, ham and vegetables. Try with brisket.

Mesquite: The wood of Texas, it's great for grilling but not great for smoking. It burns very hot and can make your food taste bitter. Get your smoker smoking really well, turn it off, and put in a few steaks. Smoke for 10 minutes, then finish on a hot grill. Great flavor!

Oak: It's the most versatile of the hardwoods, blending well with a wide range of foods. Gives a great flavor to brisket.

Pecan: Preferred wood by a lot of non-BBQ restaurants. Pecan burns cooler and offers a subtle richness of character. Often referred to as a mellow version of hickory.

Most of these woods can be purchased from SmokinTex. (www.smokintex.com)

Recipes

Many of SmokinTex's recipes are from our founder's highly successful BBQ restaurant located in the heart of downtown Dallas. It's one of two restaurants SmokinTex folks owned and operated in Dallas during the '90s. In fact, we may be the only smoker company folks who have owned and operated a BBQ restaurant. If you don't find the recipe you are looking for here, use your favorite search engine to find the smoked recipe you want. Don't forget, just use the time and temperature recommended by the recipe, not exceeding 250°F.

As you use your Pro-Series Smoker you will come up with recipes you will want to share. Send them to us at Recipes@SmokinTex.com and we will include them on our Web site.

What Is Brisket?

Brisket is a beef cut taken from the breast section beneath the first five ribs, behind the fore shank. Fresh brisket is an inexpensive boneless cut that requires long, slow cooking to break down the collagen in the connective muscle tissues to achieve tenderness. In Texas, the whole brisket is known as "Texas BBQ." In other parts of the country, the long piece is cut in half for marketing. You'll find it sold as a flat cut or a point cut. The flat cut is leaner, but the point cut has more flavor due to a bit of extra fat (called the deckle). Where BBQ isn't a big thing, like the Northeast, they use brisket for things like corned beef and pastrami.

When picking out a brisket, you will want to choose a "Packer Trimmed Beef Brisket." Your butcher will know. Pick one between 10 & 12 pounds. The fat protects and flavors the meat during the long slow smoking /cooking process. It also prevents the meat from drying out while the tenderizing process of breaking down the collagen in the connective muscle tissues inside is taking place.

An 11 pound brisket will net you approximately 6-7 pounds of useable meat. If you're planning a BBQ or dinner party, plan on using 1/3 lb. of smoked brisket per person. That is if you're only serving brisket. If you're also serving, say ribs and/or sausage, you would cut back to 1/4 lb of brisket per person.



Now it's smoking time.

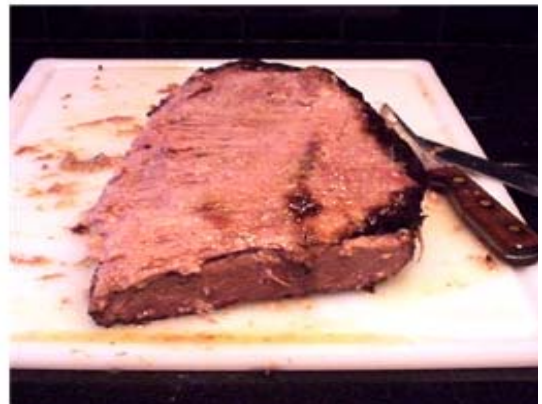
Load your wood box with 3 pieces of your favorite hardwood. If you want a smoke ring on your brisket, add a few lumps of charcoal to your wood box. The nitrates in the charcoal will give you the ring. Now you're going to say, "They don't put charcoal in an offset BBQ pit." You're right, except after the first few hours of smoking in a pit, the wood becomes charcoal and thus the smoke ring.

Now that you have smoke-cooked the briskets for 12 hours at 200°F using no more than 8 ounces of your favorite hardwood not soaked in water, it's time to clean and serve or freeze.

A good test to see if it's done is to press your finger into the fattiest part of the meat. If it is soft and your finger doesn't have a problem penetrating, it's ready! After the brisket has cooled down a little, it's time to clean it.



In Texas, most of the BBQ joints clean the brisket of all the fat. The brisket is in two pieces separated by a layer of fat. Lay the meat down, fat side up. Position your index finger on the flat part of the brisket, now move your finger under the fat layer and toward the back of the brisket. You will be able to feel where the two pieces are joined and in fact you will be able to separate the two with your hand part of the way. Then you will need a good knife to finish the job. If you look along the side of the brisket, you will see where the two are joined. After the deckle is separated from the flat part, clean both sides of fat by pulling it off with the knife blade. After they're cleaned, put them back together the same way they came off and wrap in film or vacuum-pack.



Now you're ready to serve or freeze. Keep warm, 150°F, if you're going to serve it.

Smoked Rib Tips

Cut off chine bone. Trim excess fat. Season with Tony Chachere's "More Spice." Smoke-cook for 2 hours at 225°F using 2 ounces of hickory.

Smoked Baked Potatoes

Rub potatoes with olive oil, smoke at 250°F for 3 to 3 1/2 hours, or until tender.

Leftover smoked baked potatoes, peeled and cubed, are great for hash browns, potato salad, mashed potatoes, potato soups and chowders.

Try different woods. Hickory is great! So are cherry and apple. You will love these potatoes.



A-H's Twice-Cooked Potatoes:

The potatoes above were smoked with hickory, then all the pulp was removed and mashed with milk, butter, sour cream and one egg. Seasoning added was: a pinch of white pepper, a pinch of nutmeg, and fresh ground pepper and salt to taste. Top with bacon crumbles.

You can hold this in the refrigerator and reheat in the oven later at 350°F for 40 minutes. This recipe is great for making in the morning and serving to company in the evening.

Smoked Pork Ribs with Honey Marinade

1 clove garlic
1/2 cup fresh orange juice (about 2 large oranges)
5 tbs. honey
2 1/2 tbs. brown sugar
1/2 tbs. soy sauce
2 pounds pork spare ribs

Peel and crush garlic and mix with orange juice, honey, sugar, and soy sauce in a shallow casserole dish or plastic freezer bag. Place spare ribs in sauce, cover, and leave to marinate overnight, turning often. Smoke at 225°F for 3 - 4 hours with 4 ounces apple, cherry, or maple wood.

Baby Back Ribs

Ribs are very sacred to the average BBQ enthusiast. Like BBQ sauce, everyone has their own best recipe, and no one wants to hear of a different way of doing them. That is what makes BBQ so great.

Some boil them first, some don't. Some use a wet sauce, some use a dry rub only. (Go to Yahoo and type in "rib rub," and you will get over 17,000 Web site pages with rib rubs.)

In some parts of the country, ribs are BBQ. This is true in Kansas City. So after you smoke your first several batches of ribs come up with your own way of doing them and let us know. We vacuum-packed the ribs with Tony Chachere's Butter & Jalapeno Marinade and refrigerate overnight. Great! Select good quality meat. Get to know your butcher.



Be sure to remove the silver skin from the ribs before smoking.

Rub with your favorite rib rub.

Smoked Pork Sandwich Eastern North Carolina Style with Tidewater Coleslaw

This is a fantastic BBQ, pulled-pork sandwich. In the Southeastern United States this is to the BBQer what brisket is to Texans, what tri-tip is to people on the West Coast, and what a luau is to Hawaiians! The coleslaw is put directly on top of the pork, which is put directly on the bun. Add a little sauce, and you have about the best eating there is!

2 (4- to 5-pound) boneless pork butts



Rub

2 tbs. salt

2 tbs. sugar

2 tbs. brown sugar

2 tbs. cumin

2 tbs. chili power

2 tbs. cracked black pepper

1 tbs. cayenne pepper

1/4 cup paprika

In a bowl, combine the rub spices.

Mix well and rub the butts all over with the rub.

Smoke/cook at 225°F for 5 hours using 8 ounces of apple or hickory wood. Wrap in foil and finish in your oven at 300°F for 2 1/2 hours. When it falls apart, it's ready. Pull or chop pork, mixing in the vinegar sauce. Stack on a bun and top with the coleslaw. Add your favorite mustard or BBQ sauce, or just a little Tabasco.

Vinegar Sauce

1 cup white vinegar

1 cup cider vinegar

1 tablespoon crushed red pepper

Dash of hot sauce

Tidewater Coleslaw

1 1/2 cups mayonnaise

1/2 cup white vinegar

1/3 cup sugar

1 tbs. celery seed

Salt and pepper to taste

Small head green cabbage, finely shredded

2 carrots, grated

Blend first five ingredients well. Mix cabbage and carrots with slaw dressing.

We have found that the pre-cut bags of coleslaw are great as long as you can get the fine grade. You want the cabbage and carrots finely-shredded.

The pork freezes well in plastic freezer bags and makes a great quick sandwich. Just heat in the microwave or in boiling water if you're using a food saver bag.

Turkey How-to:

Smoking is a fantastic method for cooking a turkey. Turkey is extremely mild, and smoking gives it a rich, complex flavor in addition to producing moist, tender meat. Oven-roasted turkey often runs into the problem of being dry and tough. This is caused by overcooking, which is extremely easy to do when you're roasting a turkey. However, it's almost impossible to overcook anything in your SmokinTex smoker because the temperature remains low and the cooking is slow.

Which Wood to Use

The wood provides the smoke, and the smoke provides the flavor, so choose your wood with care. You can use whatever variety of wood you like best. Any kind of fruit wood, such as apple or cherry, complements turkey very well, but hickory, pecan, and maple will be equally enticing. All the woods above are available through SmokinTex.

How to Pick the Turkey

We recommend that, if you wish to smoke a whole bird, you choose one that weighs no more than about 18 pounds. Larger birds take too long to heat all the way through since the smoker cooks at the low temperature of 225°F. If you choose a frozen turkey, it should be thoroughly thawed before you begin.

Important Points

Food safety is of primary concern when smoking turkey. Turkey breasts, drumsticks, wings and whole turkeys are all suited for smoking, although for safety's sake, stick with whole turkeys that weigh 18 pounds or less.

Thawing from the Experts

Turkey thawing hints from the National Turkey Federation:

Turkeys can be thawed using one of three methods, but the most fool-proof is in the refrigerator. The key to this method is to plan ahead and allow approximately 24 hours for every five pounds of bird weight for thawing in the refrigerator. This method is the safest and will result in the best finished product. Place the bird, in the original wrapping, on a shallow baking dish in the refrigerator. The following chart provides good guidelines for thawing times:

Refrigerator turkey thawing time (40°F)	
Turkey weight	Days to allow for thawing turkey
8 to 12 pounds	1 to 2 days
12 to 16 pounds	2 to 3 days
16 to 20 pounds	3 to 4 days
20 to 24 pounds	4 to 5 days

If you need to thaw the turkey more quickly, you may thaw the bird in COLD water, in the original wrapping. The cold water must be changed every 30 minutes. Allow approximately 30 minutes per pound using this method.

COLD water turkey thawing time	
Turkey weight	Hours to allow for thawing
8 to 12 pounds	4 to 6 hours
12 to 16 pounds	6 to 8 hours

The third safe method for thawing a turkey is in the microwave. Follow the manufacturer's directions, and smoke the turkey immediately after thawing. Make sure that you have removed all the giblets and gizzards from the turkey, as well as the plastic pop-up thermometer.

Bring on the Brine

Brining is not an essential part of smoking a turkey, but most people agree that soaking in a brine gives their smoked meat maximum flavor and juiciness. Brine is a mixture of water and salt, and usually sugar or honey as well. Many brine recipes also include a variety of spices. A whole turkey can take up to 24 hours of brining, so plan ahead! After you remove your turkey from the brine and are ready to smoke it, rinse it thoroughly in cool water to remove excess salt, and then drain it and pat the bird dry with paper towels.

Rub It with Spice

For evenly browned skin, rub the entire bird, in and out, with oil or butter. To add extra flavor, you can also massage the turkey with a dry rub right before smoking. Keep in mind that, if you have brined the turkey, you should not use any salt in the dry seasoning mixture, or your turkey will taste far too salty to eat! Unfortunately, stuffing a smoked turkey is not recommended. If you've got your heart set on stuffing, you can make it separately in the oven.

You Can't Rush a Good Thing

Although smoking a turkey is pretty easy, it takes time. With your smoker running at 225°F, the turkey will need about 50 minutes per pound to cook to perfection. So, a 12-pound bird needs at least 10 hours, and even more if the smoker is at a lower temperature.

Give yourself plenty of time!

When the smoker is cleaned and ready with foil on the floor, (don't forget to put your finger through the drain hole) place the oiled and seasoned turkey directly on the center rack breast-side up. Close the smoker door, and set your temperature. Avoid opening the smoker too often because you will lose heat and increase the cooking time. Using the "50 minutes per pound" rule, calculate how long the turkey will take and start checking the temperature at the end of this time. Insert the meat thermometer deep into the thigh, being careful not to touch the bone or joints. When the thermometer reads 180°F, pull it out of the smoker, let it rest 15 minutes, and then serve.



Note: Your guests may think the turkey is raw if they've never encountered smoked turkey before. The white meat has a pinkish hue although it is cooked all the way through.