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### Book Descriptions:

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## Book Descriptions:

# cajun injector electric smokehouse manual

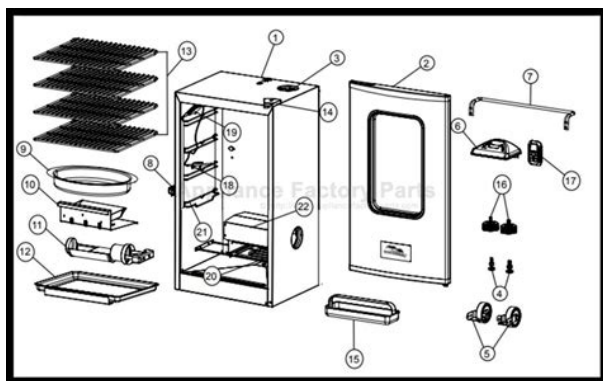


Never allow children to operate the electric smoker. Never put drip tray on cooking racks. Smoke for two hours. Congratulations. Your smoker is ready for use. This will reset control panel. You will learn the "how to" with terrific results. Ultimately, practice and patience are necessary as smoking is more an "art". To avoid the bitter flavor of creosote on your meats, be sure that your smoker has been completely cleaned prior to commencing the smoking process. Then place your "ready to be smoked meat" in your electric smoker. Add liquid of choice to the drip pan. Close door, and set time and temperature digitally. Then add the wood source. Wet Smoking Wet smoking or water smoking is more often employed when smoking. A pan of water, fruit juices, wine, or other liquids are used to maintain moisture and tenderness throughout the smoking process. Carefully close foil around cobs. Place corn on rack in the Cajun Injector Electric Smoker. Place the roast on a rack in the Cajun Injector Electric Smoker. Spray with basting spray and pour apple juice into drip pan in smoker. Place the roast on a rack in the Cajun Injector Electric Smoker. Spray with basting spray and pour apple juice into drip pan in smoker. Place the pork on a rack in the Cajun Injector Electric Smoker. Pour apple juice into drip pan in smoker. Inject into the breasts, wings, legs, and thighs, pulling the skin away from the flesh and injecting underneath the skin. Place the pork on a rack in the Cajun Injector Electric Smoker. Pour apple juice into drip pan in smoker. Ceci pourrait causer un court circuit. Fumer pendant deux heures. Le panneau d'affichage s'ouvrira et se mettra en position verticale. This Brisket was to die for. Delicious, juicy, moist, and as tender as it comes. Enjoy Cajun Grill Smoker ELECTRIC SMOKER. Cajun Grill ELECTRIC SMOKER OWNERS MANUAL. Pages 6.

See

Prices. <http://fxwuye.com/upload/diagnostic-and-statistical-manual-4th-edition-1994-american-psychiatric-association.xml>

- **cajun injector electric smoker manual, cajun injector electric smoker recipes, cajun injector electric smoker instructions, cajun injector black electric smoker manual, cajun injector electric smoker 22174 manual, cajun injector electric smoker user manual, cajun injector electric smoker instruction manual, cajun injector xl electric smoker manual, cajun injector electric smoker owner s manual, cajun injector glass door electric smoker manual, cajun injector electric smokehouse manual, cajun injector electric smokehouse manual download, cajun injector electric smokehouse manual pdf, cajun injector electric smokehouse manual instructions, cajun injector electric smokehouse manual diagram, cajun injector electric smokehouse manual parts, cajun injector electric smokehouse manual transmission, cajun injector electric smokehouse manual free, cajun injector electric smokehouse manual system.**



Showing Products 1 1 of 1 Once your smokers wood source begins smoking, dont waste it; place your If you are utilizing an electric smoker such as the Cajun Injector Smoker with Searching for cajun injector electric smoker manual. Download cajun injector electric smoker manual. The Cajun Injector Electric Smoker XL is the perfect way to slowcook any meat to juicy perfection. More great products from cajun injector. Well started it up and giving it a shot at some jerky. Electric Smoker. Electric Smoker Grill pdf manual download. Jandy aquapure 1400 manual, Settings location microsoft document imaging, Common marine inspection document, Psp tips and guide, Suppliers contract. Reload to refresh your session. Reload to refresh your session. Let me know if you have any questions about this. For a better experience, please enable JavaScript in your browser before proceeding. It may not display this or other websites correctly. You should upgrade or use an alternative browser. File this site away for other manuals that walk off for all sorts of products. Dave Register now. They are one of the largest privately owned food manufacturers which mostly focuses on caning Mexican food and mixes. As you can see, they are mostly focused on producing canned food and besides electric smokers, they have a lot of marinades and seasoning you can use for grilling. At A Glance Our Top 3 Cajun Injector Electric Smoker Picks For 2020 Cajun Injector Black Electric Smoker CAJUN INJECTOR XL ELECTRIC SMOKER Check Price Check Price Cajun Injector Black Electric Smoker Check Price CAJUN INJECTOR XL ELECTRIC SMOKER Check Price Due to that, they don't have many electric smoker models under the name Cajun Injector. They produced only 2 C ajun electric smoker models, and not like other brands who produce similar models, they are completely opposite. Those two models don't have that much in common and you will see that in the reviews

below. <http://amoosetracksmanor.com/userfiles/diagnostic-and-statistical-manual-borderline-personality-disorder.xml>

# Cajun Injector®

## Electric Smoker

Owner's Manual  
Assembly, Care, and Safety Instructions

Tool needed for assembly: Phillips Head Screwdriver



### **WARNING:**

CARBON MONOXIDE HAZARD  
BURNING WOOD GIVES OFF CARBON MONOXIDE. THIS  
CAN CAUSE DEATH.

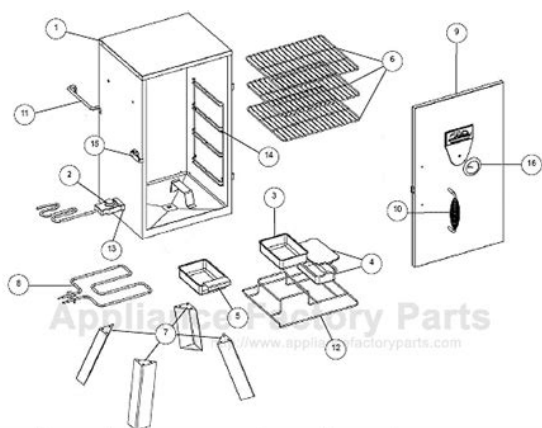
### **Warnings & Safety Concerns:**

Read and follow the warnings and instructions in this manual carefully before and during the use of the smok-

My reviews will show you what you can expect from the two Cajun Injector electric smokers. You will see their quality, their performance and all the features they have. When you are done with the Cajun injector electric smoker reviews you will know if they are a good fit for you, your family and friends. Cajun Injector black electric smoker If you are a fan of clean and simple designs then you should check out this Cajun Injector electric smoker. The only color on the smoker is black. There are no silver details, actually, the only detail is the Cajun Injector sticker on the doors. The went for the simple and minimalistic approach which really works for this model. The controller is located above the doors and you can control the temperature, the timer and other things you want. Those are the only buttons on the smoker which mean this is the only controlling point on the smoker. The smoker may look simple, but it is also very functional. Inside of the smoker, you will get 5 cooking grids and sausage racks which you can use for all kinds of meat, sausages, and jerky. All that fits in the smoker because it has 2.3 cubic feet of cooking space. The entire cabinet is wellinsulated which means you can maintain your wanted temperature through the entire process. The Cajun Injector electric smoker has one main door for everything you want to add, but there are one small side doors for wood pellets. Those doors make sure that you don't have to open the main doors or you will lose heat and smoke. We all know that opening the doors is not good for your meat. That is an excellent feature which allows you to add wood pellets during the smoking process which means you can add a special flavor. The sensitive food temperature probe will show you the exact temperature inside of the smoker so you can monitor your meal and make sure that the temperature is right on the spot.

I know that it may not seem like that, but the electric smoker has wheels and handles for easier transportation. That means you can carry it around and you can push it. The quality of Cajun Injector electric smoker is visible in the fact that it has ETL Certification. ETL stands for Electrical Testing Labs and that certificate makes sure that the smoker has a certain level of quality and it is safe for people around it. This Cajun Injector model doesn't come with the window, but as I have already

mentioned in my other posts, most electric smokers come in different variations. That is why there is another variation of this smoker which has tempered glass over the doors so you can see what is happening inside of the smoker. PROS Quality Adjustable cooking grids and racks Wheels for easier transportation Sensitive temperature probe CONS Price No window Cajun injector XL electric smoker As you can see it from the name, this is one big electric smoker. When you look inside the Cajun Injector electric smoker you can see that it has as much space as you can possibly imagine. It has 2.5 cooking grids, 2 jerky racks, 1 sausage rib rack, and casters. All that fit in 5.05 cubic feet cooking space which shows how big this smoker really is. The entire smoker is made of steel with black powder coat finish and the walls are double insulated. The cabinet is made of two doors and double tempered glass so that the heat stays inside and you can see what is happening. This smoker has also an auto shutoff option which is a great feature because it prevents your meal from overdrying. This Cajun Injector electric smoker is too big for an average family and friends so I wouldn't recommend it to people who are only smoking for a small group of people. You will buy a product you won't be able to use completely and for this amount of money, you can buy smaller smoker which will be better for your family.



PART NO.	QUANTITY	DESCRIPTION	PART NO.	QUANTITY	DESCRIPTION
1	1	Smoker Body	9	1	Door
2	1	Analog Controller	10	1	Door Handle
3	1	Water Bowl	11	2	Side Handle
4	1	Wood Chip Bowl w/ Lid	12	1	Wood Chip Grate
5	1	Drip Tray	13	1	Control Panel Support
6	3	Cooking Grate	14	2	Cooking Grate Support
7	4	Leg	15	1	Door Latch
8	1	Element	16	1	Temperature Gauge w/ Beauty Ring and Wing Nut

<https://congviendis.vn/vi/3m-x62w-manual>

Its made for people who plan to prepare meals for big groups or just making jerky and if you find yourself in those profiles than it might be good for you. The quality of the smoker is great but people had problems with shipped items. The smoker is not so durable and some parts of the smoker broke during the shipping which makes the entire Cajun Injector look bad. This Cajun Injector electric smoker also comes in without the glassed doors but I would recommend buying the Cajun Injector XL electric smoker with windows on the doors because the smoker is just too big. You can easily adjust the temperature or the timer when you can see the entire space in the smoker. This smoker is not regular sized which means that you probably have to adjust your recipes and the best way to adjust them is to see what is happening in the smoker. PROS Large Double insulated walls Double tempered glass CONS Quality Large Price Cajun Injector accessory and replacement parts Cajun Injector is more focused on making special marinaras for smoking and barbecue than making replacement parts or accessories for their electric smokers, which is not the best move they could make but there is not much we can do. That means they don't produce anything extra for any C ajun electric smoker model. But, there are many universal parts made by other electric smoker

manufacturers which can fit on their models so if you want to improve your Cajun Injector electric smoker, you can do that. If you are interested in learning more about replacement parts and accessories that can improve your smoking experience I suggest you take a look at my post about Electric smoker accessory. Conclusion Cajun Injector electric smoker models reviews Cajun Injector is an OK brand when it comes to electric smokers, but I must admit their quality and their price don't match. The quality is not bad, don't get me wrong, but there are other models which are more userfriendly with the same price or even lower.

<http://cornerwebstudio.com/images/briggs-u0026-stratton-1330-repair-manual.pdf>



The biggest disadvantage of Cajun electric smoker models is the fact that they don't have any replacement part. They are more focused on making food for barbecues and smokers than making the actual smokers, which tells me that they aren't the best pick for a person who wants to make a great meal for the family. **BONUS TIPS** If you believe that you didn't find the smoker you were looking for I suggest you take a look at my Electric smoker guide which can help you narrow down all those electric smokers on the market by teaching you what you need to know before you pick your best electric smoker. Below my guide, I have separated the best electric smokers on the market in special categories which means you will find your smoker quicker and easier. I am Ted, a proud owner of Electric Smoker Guy. If you need any information about electric smokers, parts, accessories, how to articles or guides about electric smokers, you are at the right place. Electric Smoker Guy is a blog dedicated to everything about smoking food using electric smokers. I write content without the influence of other brands or sponsors. Powered by WordPress. Additionally, ElectricSmokerGuy.com takes part in other various affiliate programs, and we may receive a commission if a purchase is made through our links on the site. In fact, the "set and forget" design

features make all your food preparation the most difficult part of the process. Once you've marinated or brined the meats there's very little to monitor after that. Once the timer goes off or the temperature max has been reached the unit shuts down automatically. It looks and feels like a smoker that costs a lot more than hundreds of dollars, plus has a good reputation with excellent customer support. The overall unit is fairly light and easy to move around with cleanup and storage being convenient and easy. With the meat temp probe feature there's no need to open the door and zero risk of charring or burns.

<http://www.costarica4u.com/images/briggs-u0026-stratton-158cc-500-series-engine-manual.pdf>



A popular and innovative feature for sure. The racks help you arrange the meats in a space-efficient way. All these racks are chrome plated which makes them very sturdy. The racks can be cleaned with just soap and water. This is great for proper food smoking. However, sometimes the insulation on the smoker wears out and therefore needs to be replaced. All the legs and wheels are adjustable. An adjustable latch is also located on left side of its door; this allows you to personalize it as you wish. A water pan, drippings collector and firebox are all standard. The adjustable door latch and side access woodpellet chute make adding fuel easy. The smoker also comes with an instruction manual and recipe booklet. This is because of the stainless steel interior and racks that can easily be cleaned with just soap and water. For a full-sized turkey, you need to look for another bigger smoker. It's only good if you want to do your smoking on the backdoor patio or place close to power outlet. Solid construction from a reputable manufacturer and priced under hundreds of dollars make this one worth looking at. It works great for smoking pork, beef, fish and ribs no problem. First timers will be cooking gourmet quality foods right out of the box with this model. I prefer the Cajun by far. I find that meats and fish need little or no rotation whereas the Bradley needs constant movement to get an even smoke. I have owned 2 Bradley's and gave them away after buying the Cajun. I am looking for another but they are no longer sold where I bought mine and seem to be out of stock online I can tell you that it takes some time for the end result but as they say, the good things in life come to those who wait. I have been smoking food now for the last 12 years and it just gets better and better. I hope that this site will help you come to a confident decision on a smoker that fits your needs. Happy Smoking!! Please try again.

If you continue to use this site we will assume that you are happy with it. Ok. Easy to use, a ton of great features, FREE shipping and a generous 3 year warranty! Let me know if you have any

questions about this. Its features are so amazing. The Cajun Injector electric smoker takes out the dangers and messy results of fire driven methods. It features a digital control panel for an easy to use smoking machine. Once the time expires, it will shut off automatically. With this feature, users can flavor food using your desired wood during the slowcook process. Whether you prefer hickory and apple or oak, this machine offers the best way to spice up your food. It ensures easy cleaning. The water tray found inside the Cajun Injector Electric Smoker prevents meats and other types of food from drying out during the cooking process. It also comes with 4 largesized cooking trays as well as 1 small sized cooking tray for cooking small to large volumes of food. The Cajun Injector Electric Smoker package also comes with 2 oven mitts, a comprehensive manual and a food temperature probe. Its durable black exterior ensures a sturdy machine. It also has an energy efficient insulated design. It is backed up by a 90day warranty. Then again, there were also users who have pointed out down sides to its use. There were even a couple of users who mentioned how disappointed they were with the unit. However, after some time, users have noticed problems with its use already. There were users who mentioned that the unit just stopped heating after 2 to 3 hours. Some users also mentioned that they found the shelf holding brackets quit sharp. If you will call customer service, users note that the number found on the owner's manual is wrong. Then again, once you reach them, they're not really helpful, according to some users too. It may have excellent features but it doesn't last very long. Whether this is due to factory defects or its how the unit really goes, customer service is not much help.

<http://lichnyiybrand.ru/wp-content/plugins/formcraft/file-upload/server/content/files/1626fb109ec1ab---bose-cinamate-manuals.pdf>

It is no wonder it has low to average star ratings from reviewers. With regards to its price, it may be cheap but users feel that it's not comparable to its poor construction. Click here to check it out. Cajun Injector Electric Smoker An alternative to the traditional Thanksgiving turkey is the equivalent of an indoor barbecue, with half the mess; some smoked meat, fish and vegetables, with some excellent jerky thrown in for good measure — and the Cajun Injector Electric Smoker will deliver the goods. To cook your food the Cajun way you will need a smoker, and there are several on the market, but I will focus on the Cajun Injector Electric Smoker. You should also check out the extraordinary range of wood pellets you can buy with a fabulous selection of flavors. Some fryers claim to be smokers too, and I am always a bit worried about appliances that claim to be able to do a lot of different things. It seems to me that the outcome of this variety of functions is often that no one function is done well. I am inclined to feel that if you want a fryer, buy a fryer, if you want a smoker, go check out reviews on smokers. Cajun Injector Electric Smoker Style File The Cajun Injector Electric Smoker looks a bit like a safe from an old Western on the outside, and an old refrigerator on the inside. That apart, it is a heavy piece of equipment at 50 pounds but has two rear wheels for easy maneuvering, is approximately 32 by 19 by 18 inches, and has a power specification of 110/120 volts; 60Hz; 5.4 amps. It has a steel frame and the racks inside are stainless steel and wipeclean. The two front legs are height adjustable, very useful for tall or short people. Product Details This is a feature full piece of equipment whose digital technology ensures a continuous temperature throughout the cooking process, with a range of 100 degrees F to 275 degrees F.

Once the food has cooked for the set time it has an auto shutoff, so you need never worry about burning your food again, due to forgetfulness. The 24hour popup digital control panel on the Cajun Injector Electric Smoker is where you set the time and temperature, and it is easy to check how this is going, and how much time until your food is ready. The Cajun injector electric smoker is insulated for energy efficiency, controls the flow of air with an air damper, and has met the ETL standards of approval. Along with the upright cabinet comes 5 chrome plated stainless steel racks, two jerky or sausage hanger racks, and you even get included two oven mitts. To add your wood pellets to the Cajun Injector Electric Smoker, there is a chute at the side, which takes a bit of practice to use, but



once you get the hang of it, it is easy to top up the wood to the smoker. The door latch is adjustable, and there is a removable drip tray at the bottom of the smoker, plus a water tray to prevent meats drying out as they cook. Customer reviews, advice and criticisms Several customers were used to manual smoking of meats, a long and complex process, but a well loved tradition in many parts of the world. Some have used propane smokers before, and, this is their first experience of an electric smoker. The feature most liked best was the ability to maintain temperature even when it was below freezing outdoors. The insulation of the smoker is especially good, and the digital controls work well in harsh conditions. The chute for the wood pellets seemed to cause a few problems, but once mastered it adds to the energy efficiency as you do not lose heat opening the door to top up the pellets. The consumption of pellets seemed high for some customers, but that may be the type of pellets being used, rather than the appliance. The jerky racks are popular as too the size of the other trays for the famous rack of ribs.

The ease of use and programmability on the Cajun Injector Electric Smoker is also popular. Criticisms are a temperature fluctuation in very severe cold conditions, and a couple of longterm users have had the heating element burn out. This is replaceable, and they have done so, as they have said it is a good value product and easy to use. Cajun Injector Electric Smoker Availability, Price and Extras A number of stores advertising this electric smoker are actually out of stock, and some only have the stainless steel version available, which is the same specification but with a stainless steel outer covering rather than black. In addition to the free oven mitts, the Cajun Injector Electric Smoker, comes with a free temperature probe, a very detailed manual that includes assembly and operating instructions, a guide to meat smoking and barbecues, how to use marinades and rubs, and a selection of recipes. It also has a 90 day warranty. The company, Cajun, make sauces and marinades for injection into your meats, and if you are new to smoking food, customers suggest you get "Backyard BBQ The Art of Smokology", This is available from Amazon, as a great starter book to help you. Check more information about this product at Amazon. The Cajun Injector Electric Smoker gets a hearty thumbs up from this reviewer! All rights reserved. Appliance Authority is a participant in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means for sites to earn advertising fees by advertising and linking to amazon.com, amazon.ca, or amazon.co.uk. To calculate the overall star rating and percentage breakdown by star, we don't use a simple average. Instead, our system considers things like how recent a review is and if the reviewer bought the item on Amazon. It also analyzes reviews to verify trustworthiness. See All Buying Options Add to Wish List Disabling it will result in some disabled or missing features.

You can still see all customer reviews for the product. The flavor and the ease of use is impeccable, even in the cold of winter it smokes like a champ. That being said, I had an issue with mine on the biggest day to smoke, Thanksgiving. I went to smoke the turkey and the smoker went cold. I then noted it was reading the temperature in the smoke at 320 degrees. thus turning the heating element off since i had it set at 225. I spent a good hour attempting to clean and take apart to no avail to see if i could get it to turn on. Interestingly, I noted as i bumped electronic display pannel as i fumbled around trying to get the thing to work, the temperature would flucuate from 130 to 330 in one tap. The element would refire and heat, but shortly thereafter click off as the thermostat would read 270320 with a cold smoker. I did get ahold of customer service. finding out that there was only a 90 day warrently. After talking with them for some time, the did send me a new electrical pannel. A month later i got the part, and for fun i tried the machine before i disassembled it, and walah, it worked again, so i saved the electrical panel for another day. I have used is again several times with no problem. So, I agree, Longevity is a concern, and customer service was a pain to get a hold of, but they resolved it amicably. The reason I still rate this as good, My fatherinlaw has one that is about 6 months older than mine, and he has used it twice as many times as mine for up to 12 hours at a time smoking brisket and other meats and has not had a lick of trouble. I like his and that is why

i bought mine. We even bought the brotherinlaw one and he has had no issues. Finally, my uncle has a fancier stainless model he bought at a national wholesale warehouse store and has had no issues for the year he has had it. So look around at the various models and brands. If you plan to use the machine regularly, might recommend a better rated model.

Update over year later customer service sent me the replacement part. When I went to put it in, I retested the machine before I tore into it, and it worked again. I went through this thanksgiving without a hitch, and had great smoked turkey. I raise my review to 4 stars for customer service and the overall ease of the smoker. And as far as the other 4 smokers in the family, they still work great, oldest at 4 years service. August 2015 update I have not had any failure since the incident 6 months after i bought it. I have had several instances after about 30 minutes heating up that it gives me an error message, and i have to pull the cord, but then it resets and works without a problem. I have keep an eye out for this every time i use it, but havnt had this message in over a year, noting also that placement of the meat probe may have to do with it. Either way, easy to use machine, the oldest one my father in law has never had a problem, and the 4 others are working like a charm. Great product overall The next day same thing. I emailed both Cajun Injector and Amazon.com and within 5 minutes, I got an email back from Amazon.com. They were going to send out a new smoker or refund my money. Please try again later. Karen Irvin 1.0 out of 5 stars I have had three of these and none have lasted for more than a year. Each time it has been the same problem, that during heat up it trips the breaker. I can run it off of a non GFCI outlet, but why should I have to bypass a safety device to use and take a chance. Due to what's available where I live is the only reason I tried the third one. Will order another brand online and be done with the Cajun! Please try again later. Please try again later. Brisket cooks know the meat needs to get to 190-195 to render the fat and tenderize, so I brought it in, wrapped it and finished it off for 2 more hours in the oven. That saved it, but it wasn't as good as it could have been.

I then put both an oven thermometer and the probe of my digital meat thermometer in the smoker and fired it up again at 225. That's a 50 degree shortfall!!! I exchanged it for another one. The replacement is now in my garage after a test run. It did a little better than the first one, but at a set temp of 225 it settled in around 185-190. So it's going to go back, too. I find it odd that Cajun Injector can't calibrate their thermostats and burners any better than that. Unfortunately, I don't find encouraging reviews on ANY smokers in this price category, so I may just give up and buy my BBQ. Please try again later. Please try again later. poodoo 2.0 out of 5 stars I have used it primarily for ribs and chicken and it has proven flawless. April 30, 2012 Unfortunately I have to join the ranks of those suffering from a short lived smoker. I have used mine at least twice a week for about 10 weeks and everything has been great. Then yesterday it happened, just as so many reviewers have shared it began causing the ground fault to trip and would shut down. Eventually the electronics went blank and would not respond just as the heating element would not respond. It died! I wanted to like this smoker and thought that just maybe this updated version, the model 01939, with the digital readout across the front top edge, would not have the same issues as the 1940 version. Alas, it was not to be. Cajun Injector just changed the digital appearance and added a 2 latch door, but left the same heating element problems and they eventually surfaced. Remember, the heating element on this product cannot be replaced or repaired, you're just stuck with it. I must say however, Scheels Sporting store honored their promise that if you are not 100% satisfied with a purchase from them you can return it. I did and they did, thank you very much Scheels. Scheels gained a loyal supporter while Cajun Injector lost one. Please try again later. Please try again later. BG 4.

0 out of 5 stars I've used it nearly every weekend since I got it, probably done about 20 smokes now. The only problem I've run into is that the rubber seal around the door broke on me. I haven't bothered to call customer service about it. Some day I'll be upgrading to a 2012 model MES40. It was a tester to see if I'd get my money's worth out of an electric smoker before ponying up for a more

expensive one. After owning this, I can safely say that I will. Please try again later. Please try again later. BK Top Contributor Pets 1.0 out of 5 stars Before you use this thing buy an electronic remote thermometer. Which means if I ever need the smoker to go higher than 230, I am out of luck. Other things to be aware of its pretty small, so check the dimensions before buying. Way smaller than the MasterBuilt I used to have before the glass pane in the door crumbled. I have to be careful when I buy a brisket or ribs to get the smallest ones I can find. So, unfortunately I consider this a waste of money and will be buying a more useful smoker soon. Please try again later. Please try again later. PatG 1.0 out of 5 stars I bought my first one, was thrilled with it for 2 months. I even showed my unit to my Father In Law, he bought one too. Did everything as advertised, then the electronic component went south. Looked everywhere, found out they dont offer that module as a part. So.I bought another one. Again, worked great the first 6 times I used it. Then it quit heating. The heating element quit. Worked great 3 times. I guess the smoker was angry that I forced it to work, because on the third time, the heater failed, and then the electronic controller blacked out. I have experienced some sorry products before, but never as sorry as this product. Rest assured I will never buy another one, unless someone wants to sell a few of them cheap for the parts that I need.

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