



The directions contained in this booklet are very basic. LEM Products suggests that you contact us to purchase a book about smoking foods that will provide much more detailed information about the smoking process.

BEFORE USING

Thoroughly hand clean all parts before first use with warm soapy water to remove the protective lubricant applied during manufacturing. Rinse and dry thoroughly.

SMOKING

Start with a stuffed casing at room temperature. Open up the smoker damper all the way. Preheat the smoker to 120°F. Place the room temperature product in the smoker. Let the sausage remain in the smoker at 120°F for approximately 45 minutes. Close the damper halfway, raise the temperature to 150°F, and add the sawdust to the sawdust pan to create the smoke. After about 1 hour, begin raising the smoker temperature gradually until it reaches 160°F - 170°F with the damper half way open. Keep the product in the smoker until the internal temperature of the product reaches 165°F. Remove the product from the smoker and immediately place it in cold water to bring the temperature down quickly. Let the product cool to about 140°F. For long-term storage, place the product in the refrigerator over night, then, put in sealed bags or freezer wrap and place in the freezer.

Clean your smoker with a mild detergent and warm water. Rinse and hand dry all parts. It is recommended that you wipe down the inside of the smoker occasionally to remove the smoke residue. With normal use and maintenance, this smoker will give you years of enjoyment.



CASINGS

LEM Products carries both natural sheep and natural hog casings in hanks and also beef rounds. Fresh casings produce a juicy, tender sausage. They also provide a distinctive 'pop' when you bite into a sausage stuffed in a natural casing. To store the unused casings, cover the casings with salt, then place them in a zip lock bag and refrigerate. The casings will keep for an indefinite amount of time under refrigeration. Not refrigerated, the salted casings quickly give off a strong odor even though they are not spoiled. Put them back under refrigeration and this odor disappears for the most part.

To use natural casings, first rinse them in cold water several times, flush the inside then soak them in water for about 1½ hours until they are soft and pliable.

Place the casing on a stuffing tube loosely. If it does not slide on the tube easily, the tube is too large. Forcing the casing onto a tube that is too large will cause breakage and the casing may not stuff and come off the tube correctly. Casings should be stuffed as tightly as possible.

Collagen casings are man-made, edible casings. They are uniform in size and easy to stuff. They can be used for fresh or smoked sausage. The smoked collagen casings are made stronger than the fresh so they can be hung while smoking without breaking. DO NOT soak collagen casings before stuffing. These casings do not require refrigeration, and do not require salting for storage.

Synthetic/Fibrous Casings are inedible. They can be used for summer sausage, hard salami, trail bologna, sweet bologna and many other sausages. They need to be soaked in warm water for 20 – 30 minutes before stuffing.



SMOKED MEAT

If meat cannot be cured, you cannot smoke it.

- Smoking is a long, slow process and can take hours to complete.
- Smoked meat has a slightly red color.
- Hickory is the recommended wood for smoking.
- Some types of wood will cause meat to have a black appearance and a bitter taste – this happens when a wood contains a tar compound.

CURE

There are many steps in the process of curing, including smoking, cooking, drying, chilling, and addition of cure ingredients. **To Cure** is to add salt or salt brine, with or without sugar, spices, nitrites and other ingredients, to meat or poultry products. Nitrites prevent meat from becoming acidic and prevents the formation of botulism. Botulism is a form of food poisoning. Cure is used to prevent botulism and as a preservative. We recommend our LEM cure. It is a mixture of salt and sodium nitrite. The FDA strictly regulates the use of cure. The conditions used for jerky and sausage making are ideal for the formation of botulism, because a low cooking temperature is used. Proper cooking temperatures can eliminate bacteria. Closely follow directions when using cure. DO NOT use more than directed. Normal usage is ¼ teaspoon per pound of meat or 1 ounce for each 25 pounds of meat. Always keep cure out of the reach of children.

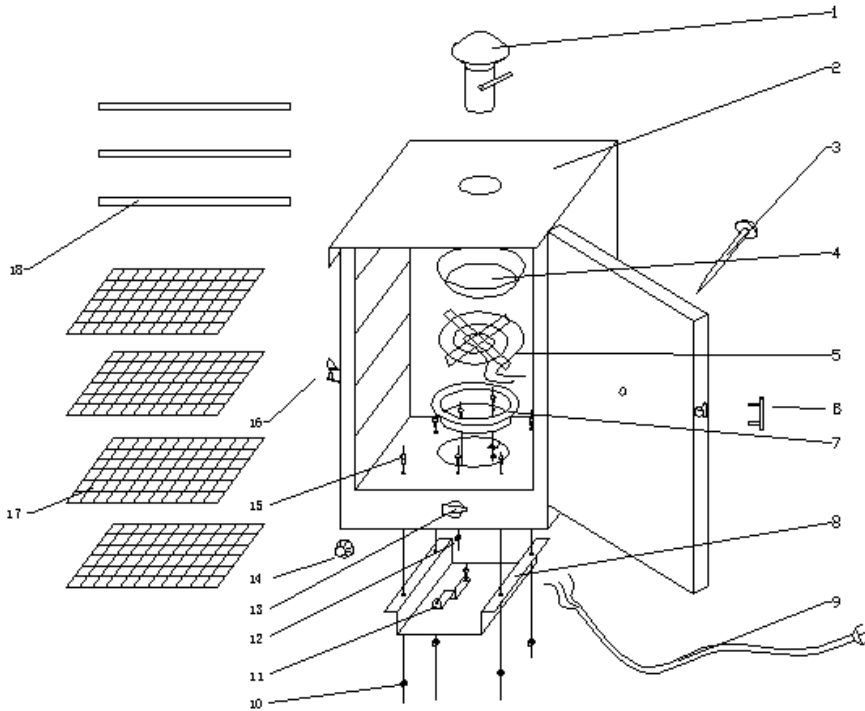


!IMPORTANT!

Please read all instructions before using this smoker.

Your smoker should not be left unattended when in use.
Please use basic safety precautions.

This unit is not recommended for cold smoking.



PART #	DESCRIPTION	# PIECES
1	Stack with Damper	1
2	Cabinet	1
3	Thermometer	1
4	Stainless Steel Sawdust Pan	1
5	Heater	1
6	Handle	1
7	Heater Bracket	1
8	Cabinet Bracket	1
9	Power Cable	1
10	Nut	9
11	Transmit Heating Plate	1
12	Power Line Button	1
13	Switch	1
14	Knob	1
15	Screw	1
16	Door Latch Clasp	1
16A	Door Latch	1
17	Wire Shelf	4
18	Wooden Dowel	3

WARNINGS & PRECAUTIONS

1. Please operate according to these instructions.
2. Do not touch the surfaces while the unit is in operation; use the handles or knobs.
3. To avoid getting burnt, wear gloves.
4. Do not immerse cord, plugs or heating element in water or other liquid.
5. If using this appliance outdoors, DO NOT use on rainy days.
6. Unplug the unit when not in use.
7. Never leave the smoker unattended for long periods of time when in use.
8. Allow the smoker to fully cool before adding or removing parts.
9. Use ONLY a grounded outlet.
10. Turn the control to "OFF" before disconnecting, then remove the plug from the wall outlet.
11. Periodically there can be an excessive buildup of heat inside the smoker that can be eliminated by opening the damper, then re-adjusting it to the original position.



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#362
20 lb. SMOKER

