

# TRUE NORTH



**ELECTRIC FOOD SMOKER**



## **Instruction & Maintenance Manual**

**MODEL 11001 ELECTRIC FOOD SMOKER**

**PRINTED IN CANADA**

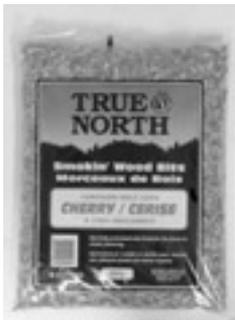
# TRUE NORTH SMOKER

- Your own lip smackin', mouth watering, smoked jerky . . . fish . . . sausage . . . ham or bacon.
- The *True North Smoker* is portable, ruggedly built, and easy to use, even for 'first time' smokers.
- Assembled and ready to use on regular household current (110V).



## INCLUDES:

- Starter bag of flavored wood bits
- Large aluminum cabinet with convenient front load design
- 3 plated, easy loading racks and quality drip pan to simplify clean up
- Heavy duty detachable cord . . . operates on 110V household current
- Chip pan and 250 watt element to distribute heat and smoke quickly and evenly
- Detailed, easy-to-follow instruction manual and recipe book loaded with traditional and contemporary ideas



**TRUE NORTH FLAVORED  
WOOD BITS (for smoking)  
AND CHIPS (for barbecuing)**  
are specially chipped and dried for the  
finest in smoke flavoring.  
Available in: hickory, mesquite, maple,  
alder, apple, and cherry.

**Thompson-Pallister Bait Co. Ltd.**  
5860 Len Thompson Drive  
Lacombe, Alberta  
Canada T4L 1E7  
Phone: (403) 782-3528  
Fax: (403) 782-3533

## TABLE OF CONTENTS

<u>SECTION</u>	<u>PAGE</u>
1. INTRODUCTION	1
2. SMOKER PARTS LIST	1
3. SPECIFICATIONS	1
4. OPERATING SAFEGUARDS	2
5. SMOKER SET UP	2
6. SEASONING	3
7. CARE OF YOUR SMOKER	3
8. TROUBLESHOOTING GUIDE	4
9. WARRANTY INFORMATION	5

## INTRODUCTION

Thank you for purchasing a *True North* Electric Food Smoker. Your new smoker is manufactured in Canada from quality components and has been assembled with care and attention to detail.

Please take time to familiarize yourself with the instructions outlined in this manual. Used properly, your new *True North* smoker will provide you with years of trouble-free service.

After reading this manual thoroughly, tuck it away in a safe spot for future reference.

## SMOKER PARTS LIST

Your *True North* electric food smoker includes the following components:

- Smoker cabinet
- Smoker cabinet door plus handle
- Three locking nickel-plated wire food racks
- Drip pan
- Chip pan
- Heavy duty electrical cord
- One bag of *True North* flavored wood bits
- Instruction and Maintenance Manual
- Recipe Booklet

## SPECIFICATIONS

### ELECTRICAL

- 120 Volt, 250 Watt tubular element (replaceable if necessary).
- 1m (3ft) heavy duty electrical cord.

### SMOKER CABINET

- The outer cabinet, door and drip pan are constructed of aluminum to provide years of maintenance-free service.
- The floor of the smoker cabinet and the food rack guides are made of galvanized steel for increased strength and to minimize heat warpage.
- The food racks are mild steel rods, resistance welded and nickel-plated to provide a strong, light, stick-free surface.
- The flavor chip pan is manufactured from steel for durability and corrosion resistance.

## OPERATING SAFEGUARDS

**Before operating your *True North* food smoker please read the following safeguards:**

- A substantial amount of smoke is generated during the smoking procedure. **Operate your smoker only in well ventilated areas.**
- **Place smoker on a non-combustible surface with a minimum 2 feet of clearance between smoker and any combustible material.** A concrete surface is ideal.
- Smoker components become hot when in use. **Care is necessary when checking smoking progress or when adding more *True North* chips.**
- Inspect drip pan regularly during operation to ensure it does not overflow. **Do not move smoker while in operation.**
- **Never leave the smoker unattended.** Use particular care and caution when operating smoker in the presence of children or pets. Place smoker out of reach of small children.
- **Plug smoker into a grounded outlet only.** Restrict extension cord (CSA/UL approved) length to 10 ft (3m) and ensure it is grounded. Repair or replace damaged cords immediately. Keep the smoker out of rain and never immerse the electrical components in water.

## SMOKER SETUP

Your *True North* food smoker requires very little setup time. Unpack the smoker and familiarize yourself with the components. Install the handle on the cabinet door (the hole is pre-drilled), place the drip pan on the bottom guides, and set the flavor chip pan on the electrical element. The electrical cord plugs directly into the right side of the smoker cabinet. Push the plug end straight into the inlet, taking care not to stress the internal part.

The three wire food racks sit on the three rack guides above the drip pan. The down-turned prongs fit into the guide holes, or may be flipped over to easily slide in and out along the rack guides. (*See Smokin' Recipes for additional tips.*)

Having followed these simple set-up steps, you're now ready to season your new smoker.

## SEASONING

Seasoning of your smoker is a necessary step before any food is placed in the smoker. Seasoning ensures that a level of flavor is built up inside the smoker so your first batch of smoked food will be a success.

- **Place the smoker in a good smoking location, following the guidelines in the OPERATING SAFEGUARDS section.**
- Remove the flavor chip pan and fill level with the flavored wood chips provided. Place the pan on the element and close the door.
- Plug in the smoker. (The wood chips will begin to smoke in 15-20 minutes). Heat until smoke is no longer being produced (approximately 45 minutes).
- Repeat this procedure with two more panfuls of chips.

Once the third pan of wood is done smoking, you are now ready to start enjoying the potential of your *True North* electric food smoker.

## CARE OF YOUR SMOKER

Very little maintenance is necessary to ensure trouble-free operation of your smoker.

- It is normal for the interior of the smoker to become discolored. If you wish to remove this, do so with a scraper only. Detergents may add an unpleasant taste to smoked foods and make it necessary to re-season your smoker.
- A helpful clean-up hint is to spray the drip pan and the wire racks with a non-stick cooking product. This will help ensure that food does not stick to the racks and that clean-up will be easier. It is important to clean the drip pan and the food racks after each smoking.
- When not using your smoker, pack it up and store it in a sheltered area.

## TROUBLESHOOTING GUIDE

If your smoker is not performing as you feel it should, consult the following:

- Check your electrical connections. Are any breakers tripped? If so, try another outlet.
- Limit extension cord length and use only a heavy-duty extension cord (CSA/UL approved). The temperature produced by the element decreases as the length of the cord increases.
- Protect your smoker from direct winds, especially in cold weather.
- Avoid moist or damp wood chips. For best results use *True North* wood bits. Chips that are too coarse will not smoke properly.
- The element is easily removed and replaced if there is a problem with its performance. Wear protective gloves as the metal parts can be sharp. Ensure that the smoker is unplugged and the element is cool. Bend back the tabs that hold the element down to the floor. Grasp the element where the two, straight ends enter the element box. Pull the element out of the element box by wiggling and squeezing lightly. Remove the two wire leads from the element terminals. Secure the leads so they don't slip back inside the box. To install the replacement element attach the leads to the new element and reverse the process outlined above.

**Notice to those consumers using this appliance with a GFI (Ground Fault Interrupter) outlet. All *True North* electric food smokers leave the factory manufactured and tested to CSA standards. If you are having trouble with the smoker tripping your GFI (Ground Fault Interrupter) outlet, your smoker is probably working properly. PLEASE READ THE FOLLOWING.**

GFI outlets are very sensitive to differences in electrical current and, as such, are prone to nuisance tripping. Occasionally, our appliance can create enough resistance (small leakage currents to ground) to trip a GFI outlet during normal use. This has incorrectly been described in many ways, such as “tripping breakers” and “shorting out.” It does not necessarily indicate that the smoker is defective.

The element of a smoker is often exposed to moisture (humidity and condensation) during the process of food smoking. Moisture increases the possibility of producing enough leakage to trip a GFI. A moisture problem can be easily countered by pre-heating the element. The heat will quickly dry up the moisture. As a result, leakage to ground will dissipate and the likelihood of the GFI tripping will diminish.

**The proper operation of a *True North* smoker can be determined by plugging it into a non-GFI outlet and observing the element. The element should glow to a dull red color around approximately two-thirds of the circular portion.** (The connection ends will not glow due to the cold plugs designed to minimize heat transfer to the terminals and wiring inside the element box.) **If the element seems to be working properly, the source of the trouble is the GFI outlet and it may be resolved by one of the following solutions.**

A. Reset the GFI as required until the element has produced enough heat to combat moisture. The GFI outlet should work without interruption once the element has been pre-heated.

B. As mentioned, some GFI outlets are very sensitive to leakage and will be tripped so quickly that re-setting may not provide the time required to adequately heat the element. In this case, try pre-heating the smoker at a non-GFI outlet and then immediately move the smoker to the GFI outlet.

C. If possible, we recommend the use of a non-GFI outlet in a suitable location. (Remember, one must ensure the smoking process takes place in a safe area according to the operating safeguards listed on page two of the *True North* Instruction and Maintenance Manual.) Unfortunately, GFI outlets are tough to avoid and are becoming more common due to today's building codes.

D. As GFI outlets age, they can weaken and trip at lower and lower loads. It is possible that your GFI outlet may need replacing if you are having trouble with one particular outlet.

## WARRANTY INFORMATION

Your new *True North* electric food smoker is manufactured from high-quality components with great attention to detail.

The *True North* smoker is warranted for a period of one year from the date of purchase against all defects due to materials and workmanship. If a component fails within this period, return it to us prepaid along with a full description of the nature of the problem. If the component is found to be defective, a new component will promptly be shipped to you.

If you have any questions about your smoker, recipes, wood chips, replacement parts, etc., please contact:

Thompson-Pallister Bait Co. Ltd.

5860 Len Thompson Drive

Lacombe, Alberta

Canada T4L 1E7

Phone: (403) 782-3528

Fax: (403) 782-3533

E-mail: [truenorth@lenthompson.com](mailto:truenorth@lenthompson.com)