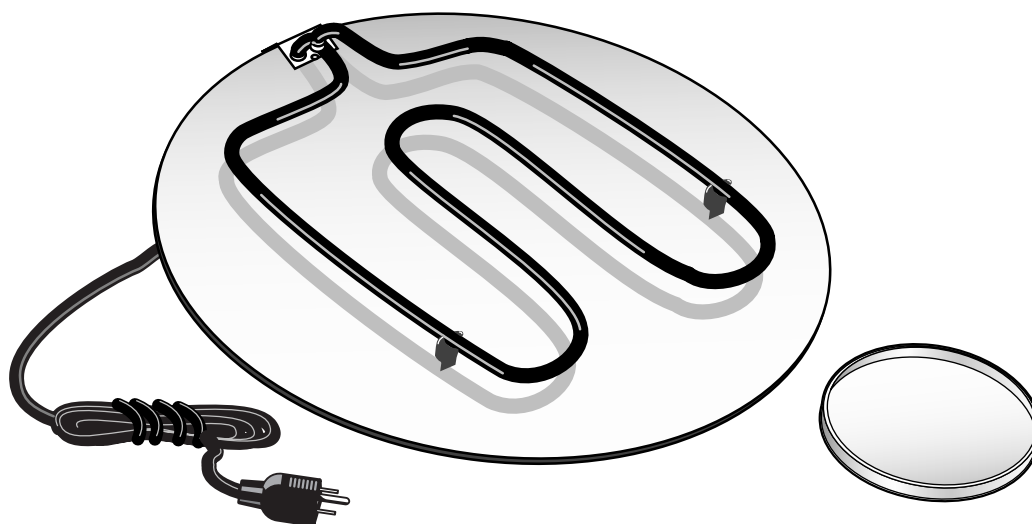


**BRINKMANN®**

***ELECTRIC CONVERTER  
OWNER'S MANUAL***

**⚠ WARNING**

**READ AND FOLLOW ALL WARNINGS AND  
INSTRUCTIONS IN THIS MANUAL TO AVOID  
PERSONAL INJURY OR PROPERTY DAMAGE.**





## **WARNING**

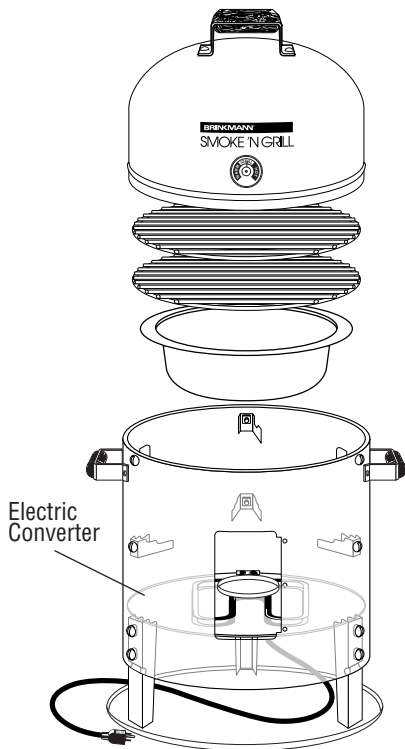
- Do not touch hot surfaces of the smoker. Always wear oven mitts and use handles. Use caution when reaching into smoker to avoid contact with metal parts and hot surfaces. Smoker and/or converter should never be touched or moved while in operation or if still hot.
- Do not wear loose clothing or allow hair to hang freely when operating smoker.
- The smoker will contain hot liquids in water pan when in operation. Extreme caution should be used at all times. Do not move smoker when water pan contains hot liquids. Tilting or other slight movement could cause liquid to spill from water pan causing serious injury.
- When lifting the dome lid, keep hands, face and body safe from hot steam or possible flame flare-ups. Always lift the dome lid off the smoker by tilting the dome lid away from you. This will allow hot steam to escape away from your face. Should flame flare-up occur, replace the dome lid and unplug the electric converter to smother the flame. Do not use water to extinguish flames.
- Use extreme caution when adding liquid to water pan, being careful not to spill any liquid onto electric element. Always unplug electric converter before adding water.
- Water pan should always be used when smoking. Do not allow liquid in water pan to completely evaporate. Check water pan every 2 hours and add water if level is low (a sizzling sound may indicate a need for water).
- Use a sufficient amount of flavoring wood to avoid having to add wood. Refer to Adding Flavoring Wood section of this manual.
- Never use charcoal, lighter fluid, fuel or material of any kind, other than flavoring wood with the electric converter. Only flavoring wood in the metal tray may be placed on the electric element. Always use the metal tray.
- Unplug from outlet when not in use. Allow electric converter to completely cool before cleaning with damp cloth after each use. Allow to air dry until all moisture has evaporated from the electric element. Refer to smoker's "Owner's Manual" for Proper Care and Maintenance of smoker.
- Allow electric converter and metal wood tray to cool completely. Remove the metal tray and make sure flavoring wood has completely extinguished and will not reignite. Dispose of remaining chips and ashes in a non-combustible container.
- Do not use the electric converter if it has been exposed to moisture, grease or drippings. Failure to adhere to this safety warning could result in the electric element shorting out and in some cases, exploding. Always clean the electric element after each use as directed in the Proper Care and Maintenance section of this manual. Store the electric converter indoors in a dry location away from children.
- As an added precaution, we advise that you have a fire extinguisher designed for use with electrical appliances on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Read the entire manual thoroughly before operating the electric converter. Properly dispose of all packaging material.
- Always use caution and common sense when using the electric converter and smoker.
- Properly dispose of all packaging material.

If you no longer have an owner's manual for your smoker, contact The Brinkmann Corporation, Customer Service Department at 1-800-468-5252.  
We will be happy to send you another copy.

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL  
COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.**

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

## ELECTRIC SMOKER



**Place the smoker outdoors on a hard, level, noncombustible surface away from any combustible material. Place smoker away from open windows or doors to prevent smoke from entering your house. In windy weather, the smoker should be located in an outdoor area that is protected from the wind. Use this product outdoors only.**

The Electric Converter will convert any Brinkmann or Cook'N Cajun charcoal smoker with an open bottom into an electric smoker. Simply substitute the charcoal pan with the electric converter.

### Step 1

Remove cooking grills, charcoal and water pans from smoker body. Set converter with the electric element facing up on smoker legs or bottom brackets and allow cord to run out the bottom of smoker. Press the converter down into the notches of legs/brackets.

**⚠ WARNING:** Always use a Brinkmann Drip Pan/Ash Guard, or pad made from heat resistant material beneath the smoker/grill to prevent any heat damage or discoloration from occurring and to catch embers, ashes and drippings. Never use on wooden or other surfaces that could burn. Heavy duty aluminum foil folded several times can be used as an ash guard. Make the foil sheets large enough so it extends beyond the legs of the smoker/grill. Fold the edges up to contain embers and drippings.

### Step 2

The small metal tray that is included with the electric converter is used for flavoring wood. Refer to the cooking chart to determine the amount of wood to use. Place flavoring wood in the metal tray and place on the center of electric element. **NOTE:** Do not allow flavoring wood to come in direct contact with the electric element. Doing so may cause flame flare-ups and damage the element. Always use the metal tray to prevent wood from falling off the converter and damaging underlying material.

### Step 3

Refer to the smoker "Owner's Manual" for instructions on proper set-up of smoker and operating instructions. **NOTE:** The electric converter replaces the charcoal pan.

### Step 4

Place the dome lid on smoker body and plug the converter cord into a 120-volt, 3 wire grounded electric outlet. Make sure electric outlet is not corroded and firmly holds cord plug. Do not operate any other appliance or electric device on the same circuit with the converter.

**IMPORTANT:** The electric converter turns "ON" by plugging cord into wall outlet. There is no ON/OFF control switch. Before plugging unit into wall outlet, smoker should be completely set up with dome lid on smoker body. Always remember to turn unit "OFF" by unplugging cord from outlet when finished cooking.

**⚠ WARNING:** To ensure protection against electrical shock hazard, connect to properly grounded outlet only. Do not use an ordinary household extension cord with this converter. Only use a heavy duty 12/3 or 14/3 cord that is safe for outdoor use and the shortest length possible. The longer the cord, the less heat the electric element will produce. Do not operate the smoker in the rain, on damp surface, or if smoker has been exposed to moisture. Refer to "WARNINGS" section of this manual for additional information.

**Place grill outdoors on a hard, level, noncombustible surface away from any combustible material. Place the grill away from open windows or doors to prevent smoke from entering your house. In windy weather, the grill should be located in an outdoor area that is protected from the wind. Use this product outdoors only.**

The Electric Converter can be used for grilling steaks, hamburgers and hot dogs. Simply position converter on middle support brackets (water pan brackets) and place a cooking grill on upper support brackets.

**Step 1**

Remove cooking grills, charcoal and water pans from smoker body. Set converter with the electric element facing up on the three middle support brackets and allow cord to run out the bottom of smoker.

**Step 2**

Place a cooking grill on the three upper support brackets.

**Step 3**

Refer to the smoker "Owner's Manual" for proper operating instructions.

**⚠ WARNING:** Always use a Brinkmann Drip Pan/Ash Guard or pad made from heat resistant material beneath the smoker/grill to prevent any heat damage or discoloration from occurring and to catch embers, ashes and drippings. Never use on wooden or other surfaces that could burn. Heavy duty aluminum foil folded several times can be used as an ash guard. Make the foil sheets large enough so it extends beyond the legs of the smoker/grill. Fold the edges up to contain embers and drippings.

**Step 4**

Place the dome lid on smoker body and plug the converter cord into a 120-volt, 3 wire grounded electric outlet. Make sure that the electric outlet is not corroded and it firmly holds the cord plug. Do not operate any other appliance or electrical device on the same circuit with the converter.

**⚠ WARNING:** The electric converter turns "ON" by plugging cord into wall outlet. There is no ON/OFF control switch. Before plugging unit into wall outlet, grill should be completely set up with dome lid on smoker body. Always remember to turn unit "OFF" by unplugging cord from outlet when finished cooking.

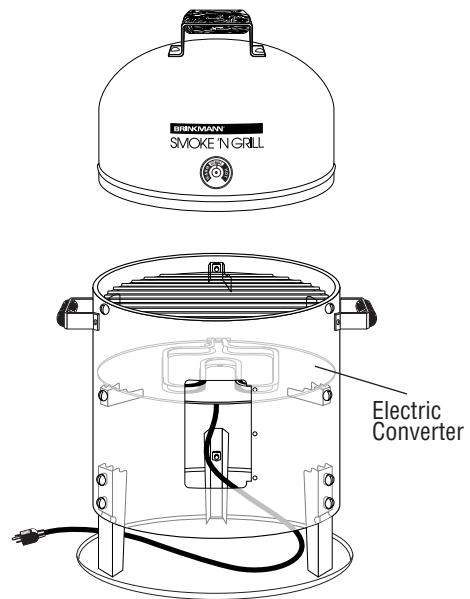
**IMPORTANT:** To ensure protection against electrical shock hazard, connect to properly grounded outlet only. Do not use an ordinary household extension cord with this converter. Only use a heavy duty 12/3 or 14/3 cord that is safe for outdoor use and the shortest length possible. The longer the cord, the less heat the electric element will produce. Do not operate the smoker in the rain, on damp surface, or if smoker has been exposed to moisture. Refer to "WARNINGS" section of this manual for additional information.

**Step 5**

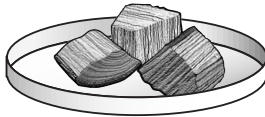
Pre-heat the grill for approximately 10 minutes. Lift dome lid and place food on the cooking grill. Replace the dome lid and allow food to cook.

**⚠ WARNING:** When grilling, grease from meat may drip on the electric element and cause flame flare-ups. Should flame flare-up occur, replace the dome lid and unplug the unit to smother flame. Do not use water to extinguish flames.

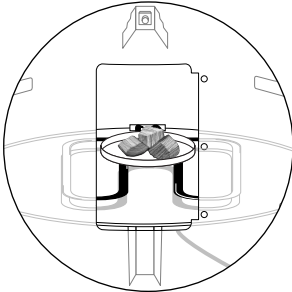
## ELECTRIC GRILL



## Flavoring Wood



## Adding Flavoring Wood During Smoking



## Adding Water During Cooking

## Proper Care & Maintenance

- To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoking. Do not use resinous woods such as pine, as they will produce an unpleasant taste.
- Wood chunks or sticks 3" to 4" long and 1/2" to 1" thick work best. Unless the wood is green, soak the wood in water for 20 minutes to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. Experiment by using more wood for strong smoke flavor or less wood for milder smoke flavor.

**NOTE:** Do not allow flavoring wood to come in contact with electric element. Always use the metal tray to hold flavoring wood.

Additional wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of meat.

Follow these instructions and use caution to avoid injury while adding wood.

### Step 1

Unplug the electric converter.

### Step 2

Add wood through smoker body door using long tongs to avoid burns. If your smoker does not have a door, do not add wood.

### Step 3

Plug power cord back into electric outlet.

**⚠ WARNING:** Be careful not to touch hot surfaces. Always use caution and common sense when operating this unit. Tilting or other slight movement could cause hot liquid to spill from water pan causing serious injury.

- Do not allow water in water pan to completely evaporate.
- Always unplug the electric converter before adding water to the water pan.
- If you have meat on the top grill only, water may be added to the water pan by removing the dome lid, moving the meat aside and pouring water down through the cooking grill. This can easily be done without removing the meat or grills. Pour slowly to avoid splashing water onto the electric element. Do not overfill.
- If using both cooking grills, wear oven mitts to remove meat and top cooking grill. Move meat aside on the lower cooking grill and pour water into water pan through the lower cooking grill. Pour slowly to avoid splashing water onto the electric element. Do not overfill.
- Water can also be added through the side door. Stand back to avoid injury from flame flare-ups when opening door. Use caution to avoid being splashed with hot water. Add water to the water pan using a funnel or a container with a spout. Do not overfill.
- Do not allow water or other liquids to come into contact with the electric element.

After each use, allow electric element to cool completely then clean thoroughly with a damp cloth. Allow the electric element to air dry until all moisture has evaporated. Store electric converter indoors in a dry location away from children. Refer to your smoker's "Owner's Manual" for proper care and maintenance instructions for your smoker.

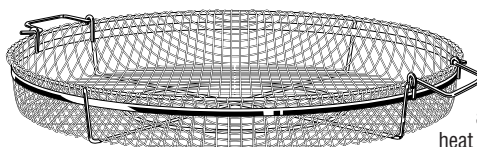
## ACCESSORIES



### The Art of Smoke Cooking Cookbook

Contains 40 exciting yet simple recipes using the delicious technique of smoke cooking. Beautifully photographed full-color, sixty-six page hardback cookbook presents old favorites as well as new recipes such as smoked meatballs & spaghetti, smoked pizza, smoked tomato soup and smoked peach cobbler.

**Model 812-3327-0**



### Smoker Basket

The unique basket weave prevents food from falling through the grill while allowing smoke, steam and heat to flow into the food. Great for fish, shrimp, vegetables and hors d'oeuvres. Also, provides a convenient method for lifting food in and out of the smoker. Great for large cuts of meat such as turkeys and roasts.

**Model 400-0074-0**



### Smoke'N Spice Seasoning

These custom blended spices are a delicious marinade seasoning for smoke cooking and grilling. Contains no MSG. Available in red and white meat varieties in a money-saving 2-pack.

**Model 812-3322-0/Twin Pack (Red & White)**

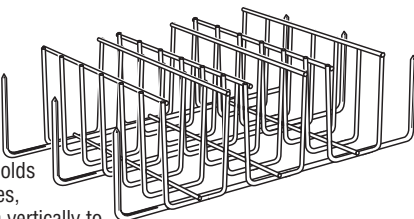
**Model 812-3324-0/Red Meat**

**Model 812-3325-0/White Meat**

### Rib Rack

Chrome-plated rack can greatly increase the cooking capacity of your smoker. Holds ribs, chicken halves, potatoes and corn vertically to triple cooking capacity. Allows smoke, steam and heat to penetrate food evenly.

**Model 600-0062-3**



### Smoke'N Jacket Vertical Smoker Cover

This durable, weather-resistant vinyl cover protects your smoker from the elements all year long.

Designed to fit Brinkmann and Cook'N Ca'jun double-grill vertical smokers. Black.

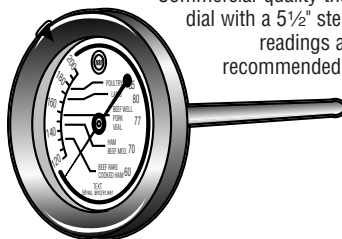
**Model 812-3321-0**



### Commercial-Quality Meat Thermometer

An essential tool when cooking all types of meat. Get perfectly smoked roasts, briskets and turkeys without cutting into the meat. Commercial-quality thermostat features an easy-to-read 2 3/4" dial with a 5 1/2" stem. Features Fahrenheit and Centigrade readings and National Livestock and Meat Board recommended temperatures. Also features the newly recommended 170°F internal temperature for fresh pork. Stainless steel construction and dishwasher safe.

**Model 812-4100-0**



**LOOK FOR THESE AND OTHER BRINKMANN ACCESSORIES AT YOUR LOCAL RETAILER WHERE SMOKERS ARE SOLD, OR ORDER DIRECT BY CALLING 1-800-468-5252.**

## ONE YEAR LIMITED WARRANTY

For one year from date of purchase, The Brinkmann Corporation warrants the electric converter against defects due to workmanship or materials to the original purchaser. The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover electric converters that have been altered, or damaged due to: normal wear, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee of The Brinkmann Corporation.
- The Brinkmann Corporation may elect to repair or replace damaged parts covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain repair or replacement for your electric converter under the terms of this warranty, please call Customer Service Department at 800-527-0717 for a Return Authorization Number and further instructions. **A receipt or proof of purchase will be required. A Return Authorization Number must be clearly marked on the outside of the box.** Electric converters returned to Brinkmann must include your name, address and telephone number. Please make sure the item is properly packed, postage prepaid, and insured. The Brinkmann Corporation will not be responsible for any electric converter forwarded to us without authorization number.

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE ELECTRIC CONVERTER TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.