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SUPER CHIEF

OWNERS MANUAL

Installing the Igniter: The igniter is already wired in the unit. You will need to fix it to the hopper.



Attach the Hopper: Slides onto locking plate.



Burn Pot and Grate: Make sure burn pot sits tight against wall of smoker. Place burn grate in pot, making sure it sits completely under pellet shoot.



Arched flavor Guard & Grills: Place Arched flavor Guard and Grills in smoker.



Thank you for choosing a **Smokehouse Products Super Chief™** wood pellet smoker.

1. **Initial set-up of your Super Chief™ smoker is the most important step** to ensure the efficient and satisfactory operation of your smoker for many years to come.
2. **Be diligent in your cleaning and maintenance program. Taking care of your smoker will add years of life and keeps it looking great.**

DANGERS & WARNINGS

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual May Result In Serious Bodily Injury or Death, Or In a Fire or Cause Damage to Property.

DO NOT PLACE THE SUPER CHIEF™ MODEL DIRECTLY ON A COMBUSTIBLE SURFACE. THERE MUST BE A NON-COMBUSTABLE SURFACE BETWEEN THE SMOKER AND A COMBUSTIBLE SURFACE.

- The Super Chief™ should be checked for burner obstructions before each use. See instructions in this manual for correct procedures.
- Do not put a barbecue cover or anything flammable on the Super Chief™.
- Children should never use your Super Chief™ smoker while unattended. Accessible parts of the smoker may be very hot. Keep young children away while it is in use.
- You should exercise reasonable care when operating your Super Chief™ Smoker. It will be hot during cooking or cleaning and should never be left unattended or moved while in operation.
- Do not use Wood Chunks, charcoal, or lava rock in your Super Chief™.
- Never lean over or place hands or fingers on the cooking box.
- Should a grease fire occur, turn off the control and leave door closed until the fire is out.
- Do not enlarge burn grate orifices, igniter holes or burner pots when cleaning the grill.
- Super Chief™ should be cleaned on a regular basis.
- Use heat-resistant barbecue mitts or gloves when operating smoker.

WARNING:

Do Not transport your Super Chief™ Smoker while operating or while the smoker is HOT. Make sure the fire is completely out and that the smoker is completely cool.

- Do not use your smoker in the rain or around any water source, or puddle of water.
- Keep two feet (24 inch) of clearance from any combustible material.
- Always unplug the smoker before servicing.
- If the Super Chief™ is stored outside during the rainy season or seasons of high humidity, care should be taken to insure that water does not get into the pellet hopper. Wood Pellets, when wet, expand greatly, break apart, and could jam the feed system.

It is highly recommended practice to always go through the basic SET UP PROCEDURES before every cooking. This will ensure proper ignition, heat output and many continuous happy smoking experiences.

UNPACKING YOUR SUPER CHIEF™ SMOKER

Your new Super Chief™ Smoker may require some assembly. Please note that during shipping some movement may have taken place, so a complete visual inspection is required.

TIP: Be sure to inspect entire smoker after removing the protective shipping carton. Report any damage to your local dealer immediately.

PROPER COMPONENT PLACEMENT AND CLEANING

Proper placement is vital to proper performance.

During shipping and after any general movement, it is important to inspect and ensure the proper placement of key component parts.

1. **Burn Grate(6) and Burn Pot(9).**

To help in making cleaning easier, you can remove the burn grate and burn pot. Remove any debris from the burn pot area. This reduces the possibility of air leaking around the bottom edges.

Line the bottom of the smoker with heavy duty aluminum foil.

Re-Install the pot and grate.

Ensure that the notched portion of the burn pot is pushed, tight, all the way into the side wall of the smoking grill.

Install the Burn Grate. **The larger back lip of the grate installs under the pellet drop chute (It is very important to be sure the grate is under the chute to ensure the pellets fall directly into the burn pot).** The igniter holes should be exposed through the slot in the bottom of the burn grate. The burn grate should be a snug fit.

2. **Arched Flavor Guard Level**

To check for proper height, the bottom of the mounting bracket should not be within the pellet drop chute area.

If you do need to adjust the bracket, loosen the two Phillips screws, lift the bracket and re-tighten the screws.

The “Arched Flavor Guard” then clips easily over the adjustable mounting bracket.

HOW YOUR SUPER CHIEF™ SMOKER WORKS 101

Your Super Chief™ Pellet Smoker combines many unique features with time proven pellet-burning technology. Together they give you perfect control, quick, savory-and absolute fool proof cooking results every time.

- The perfect smoking experience starts with filling your hopper with all natural wood pellets.

- Click the “Power Switch” to the “ON” position this activates the “Fan” used to cool the hopper, cause the pellets to burn and results in convective cooking.
- Pushing the “Start touch pad” activates the “Electronic Auto Igniter” and the pellet feed systems.
- A motorized rubber wheel delivers the pellets to the burn grate. Your Super Chief™ uses “Top Feed” technology which means the “Feed Wheel” delivers the wood pellets up above the burn pot area and then the pellets fall down a chute in to the burn area. The flexibility of the “Feed Wheel” and the open design reduce the possibilities of “jams” and allows for the use of less than premium quality fuel.
- Adjusting the “Temperature Control Button” sets the speed of the motorized feed wheel and the temperature output.
- The “Electronic Auto Igniter” activates for approximately 7 minutes, igniting the pellets in the burn grate.
- The combustion/cooling fan provides combustion air to the burn grate as well as causes air movement in the cooking area, resulting in convection cooking.
- The fuel burns in the burn grate, and intense, somewhat like a forge. The fly ash is directed downward by the “Arched Flavor Guard”, and can be cleaned out periodically from inside the bottom of the smoker.
- The “Arched Flavor Guard” also protects the food from direct flame, gives a large hot metal area to help evaporate the juices back into the cooking, channels excess grease directly to a grease catch, and distributes the heat evenly throughout the cooking area.
- The natural smoke flavor produced by the burning pellets, the smoke produced by the “Arched Flavor Guard”, and the air circulating throughout the cooking area, combine to give you that savory flavor that is unique to pellet smoking and will win you rave reviews each time you use it.

STANDARD FEATURES

ARCHED FLAVOR GUARD (10)

All “Super Chief™ Smokers” come with a 14 gauge “Arched Flavor Guard”, designed to withstand high temperature and give years of performance. The “Arched Flavor Guard” has been designed to keep the flame out of direct contact with your cooking surface, thus helping to reduce the chance of flare-ups. The “Arched” design increases the amount of hot surface area to allow more fats and juices from the meats to evaporate as smoke flavor, back into the meat. As well you will note the bent edges running down the length of the back and front of the angled, arched steel; these are to help in channeling the excess grease directly to the one end of the smoker where it is then allowed to collect in a convenient removable pan. The unique design of the flavor guard also directs the majority of fly ash down toward the bottom of the smoker, while allowing for the fan forced heated air to circulate around the barrel causing convective cooking.

AUTOMATIC IGNITER

The 300 watt electric igniter eliminates the need for messy starter fluids or gels. It is safe and easy to start; even the little beginner “Pit Master” can start a Super Chief™ smoker. The igniter is simply a hot rod encased in a stainless steel holder. This style of igniter has been used throughout the pellet stove industry for years. The combustion/cooling fan blows air into the back of the igniter assembly and the super heated air is allowed to exit

through the two holes found in the burn grate area. As the pellets begin to heat up they eventually break out in flames, this is known as spontaneous combustion. The igniter will stay activated for 7 minutes.

BURN GRATE (6)

The burn grate is constructed out of stainless steel and is the heart of your grill. The burning temperature in the pot can reach temperatures of 1700 to 2000°F. The air holes are designed to allow the right combination of fan forced air to force the wood pellets to burn hot and clean while grilling or allow them to smolder and produce the savory smoke while in the smoke mode. The bottom is notched out to allow the grate to set over the electric igniter, allowing the heated air within the igniter casing to heat up the pellets until they spontaneously combust. **The burn grate should be checked after every major use to ensure that the combustion air holes are not clogged and to ensure the igniter holes are clean.**

BURN POT (9)

The burn pot is used to hold the “Burn Grate”, the “Igniter” assembly and to channel the fan forced combustion air. The pot has been designed to be moved easily, to aid in cleaning and replacement of the igniter. **It is very important that the burn pot is seated properly in order to ensure proper combustion and heat output.** The burn pot needs to be pushed in tightly against the side of the smoker. Also ensure that there is no foreign matter under the burn pot that may lift the pot off the bottom of the smoker. This would allow combustion air to leak out again reducing the heat output of your grill.

PATENTED “PADDLE WHEEL” FEED

The heart of the feed system is a rubberized “paddle wheel”. This wheel is highly flexible thus allowing different quality of pellet fuels to be used while reducing the possibility of “jams” taking place. The paddle design also helps in maintaining a constant and even feed to the fuel to the fire resulting in better and consistent temperature control. The “paddle wheel” is run by a 1 rpm motor and is timed to operate for three seconds.

CONTROL PANEL

Board Features

Power Switch

Used to turn both the power “ON” and the combustion/cooling fan. Also activates the “Shut Down” of the smoking grill.

START Touch Pad

Used to activate the “Start Up” mode. The “Paddle Wheel” feed system will begin to operate, the Power LED will illuminate blue, and the Auto Igniter will begin to glow.

Power LED

Will illuminate blue when the Power Switch is on and the Start touch pad has been pushed. It will continue to illuminate until the Power switch has been pushed OFF and the board has completed the automatic 15 minute Shut Down mode.

TEMPERATURE Button; press to select low, med, high

Used to control the frequency the Paddle Wheel feed system feeds pellets to the burn grate, thus affecting the heat and smoke output.

HOW THE BOARD WORKS 101

START UP MODE

Upon turning the Power switch to the “ON” position, Press the Start touch pad, then push the temp button until the “LOW” indicator lights. **It is very important to start in the LOW mode.** The board will then activate the start up mode. Start up will start the combustion/cooling fan, the feed system and the igniter. The Start Up mode will last approximately for 7 minutes.

OPERATING MODE

After the Start-up mode is complete, the Heat settings are fully functional. The feed system is designed to feed fuel for 3 seconds then stop feeding at preset times managed through the temperature press buttons. The off times range from 35 seconds for “Smoke” to 3 seconds for “High”. Because the all natural wood pellet fuel is dry and consistent, it is easy to keep a close to constant temperature.

NOTE: Keep in mind that the Super Chief™ Wood Pellet smokers are designed to operate with the door closed and that the external temperatures, wind, rain, and humidity will effect the cooking times and heat output.

SHUT DOWN Mode

When finished “Savoring the Flavor” simply push the Power Switch to the “OFF” position. The control will begin a 15 minute cool down cycle by stopping the Paddle Wheel feed system from running, while keeping the Combustion/Cooling fan running to cool the smoker. If you do find more food to smoke or bake, you can turn the Power Switch to the “ON” position within the first 3 minutes and the grill will continue to operate as normal. If you miss the 3 minute window, you must go through the Start up Mode again.

STANDARD FEATURES Cont...

FAN COOLED HOPPER (7)

To increase the life of your smoker and its main working component parts the Combustion/Cooling fan is used to perform 3 main functions:

1. Pressurize the internal hopper compartment to cool the wiring and electrical component parts, the “Paddle Wheel” feed system and the wood pellet fuel.
2. Forces constant air movement between the hopper and smoker wall. Because of the higher temperatures needed and the longer length of time a pellet smoker can operate, to slow smoke a whole hog, air movement is used to provide a barrier between the two surfaces. Note the air slots found at the top of the hopper, between the lid and the smoker.

Ensure that these do not get blocked off at any time.

3. To provide combustion air allowing the pellet fuel to burn properly. The fan forced air is then used to provide “Convection Cooking” within the smoking grill. Convection cooking locks in the juices and distributes the heat evenly throughout the grill resulting in that savory flavor and near perfect cooking.

FAN COOLED HOPPER ASSEMBLY

BE SURE TO UNPLUG YOUR GRILL BEFORE PERFORMING ANY SERVICE.

There are a number of very quick checks that should be performed on the outside of the hopper assembly.

1. Check and clean any debris from the fan air intake. E.g. Spider webs, tree fluff, etc.
2. Check and clean any debris from the air vent exhaust found at the top of the hopper.
3. Inspect and clean the fuel hopper area. The galvanized metal can be wiped down using warm water and detergent. To aid in protecting the metal and to allow the pellet fuel to slide easily, you can apply a coating of cooking spray.
4. Inspect the rubber “Paddle Wheel” feed wheel. Check for any tears or wearing of the wheel.

You can remove the 6 (six) Phillip screws securing the side panel to the hopper assembly. 2 on the front, 2 on the back side and 2 on the under side. This will allow you to perform the following within the hopper assembly.

1. Check and clean any debris within the hopper housing.
2. Check and clean any debris from the fan blades or housing.
3. Check and clean any debris from the feed wheel motor.
4. Visual inspection on the wire harness and all wire connections.

Upon inspection replace all 6 Phillip screws. Hand start each screw to ensure proper threading.

PAINT GRADE FINISH

Smokehouse Products uses a “High Heat BBQ Paint” finish for the Super Chief™ Smoker. This is done to allow easy and trouble free maintenance, adding to the life and look of your smoker. Baked enamel and porcelain finishing require as much, if not more, maintenance and up keep. If they do scratch or chip and moisture gets between the surface and the exposed metal, the problem becomes even larger. “Surface Rust” and “Food Acids” are two of the most common factors that affect your smokers finish. Surface rust can develop for a number of reasons; such as pets, kids, accidents, weather, etc. Acids that are found in many common foods and meats can also act as a corrosive on most finishes. A paint grade finish may require a periodic sanding and a touch-up painting once a season to maintain that just new appearance. Smokehouse uses a Black color, “Stove Bright” brand, High Heat BBQ Paint. This can be purchased from your local dealer. This paint is a silicone epoxy base and is designed for up to 1100°F. Paint Grade allows flexibility in the color you may desire to match the decor of your cooking area or your favorite team.

Paint and maintaining painted surfaces are not covered under warranty. This is part of the general maintenance and upkeep.

Be sure to preheat the unit for at least 30-40 minutes before using for the first time. This allows the paint to cure and allows the new paint smoke and smell to burn off. Once cured it can be washed with hot soapy water. Do not use oven cleaner, abrasive cleaners or abrasive cleaning pads on the outside surfaces.

We use “Stove Bright” brand, Hi-Heat Black BBQ Paint.

To help maintain your finish, follow these easy steps:

1. Wipe your smoker down with a warm, soapy cloth after each use.
2. Keep your smoker covered when it's not in use.
3. If you do have areas that need attention, we recommend:
 - A. Clean the surface with a mild degreaser and hot soapy water.
 - B. Remove any loosened paint with a fine sand paper or wire brush.
 - C. Wipe off all loose grit with a clean rag.
 - D. Apply thin coats of touch up paint. Paint dries tack free in 20 minutes and to handle in 30 minutes.

AUTOMATIC START UP

1. Ensure the POWER switch is in the "OFF" position.
2. Plug the POWER CORD into a 110 Volt grounded outlet. DO NOT break the ground end of the cord or use a non-grounded outlet or extension cord.
NOTE: When plugged into a GFI ensure it is at least 100 amps. Lower quality GFIS may trip when using this appliance.
3. Open the HOPPER LID. Ensure there are no foreign objects in the hopper or "PADDLE WHEEL" feed system. Fill hopper with all natural flavored wood pellets.
4. Switch the POWER switch to the "ON" position.
5. Press the START touch pad.
6. Push the FEED CONTROL (temperature output) to the "HIGH" position.
7. Press the START touch pad.
 - This initiates the start up cycle, which includes; the feed system will start to turn the igniter will begin to glow and the power indicator will illuminate.
 - The Super Chief™ now begins an automatic 7 minute "Starting Procedure".
 - The feed rate is pre-programmed to ensure proper ignition.
 - Your smoker will begin to produce smoke while the start up cycle is taking place. Close the door. To check open the door of your smoker and a flame will be visible in the burn pot area. You will be able to view this without having to touch any hot surfaces
8. Push the FUEL FEED button to "HIGH", if not done already and allow unit to preheat for approximately 15 to 20 minutes.

CAUTION: If excessive flame is visible i.e."Arched Flavor Guard" is glowing bright red, turn the Temperature down.

9. After the pre-heating is complete you are now ready to enjoy your grilling experience.

RECIPES AND GETTING STARTED:

START UP MODE

Upon turning the Power switch to the "ON" position, Press the Start touch pad, then push the heat up to the "HIGH" position. **It is very important to start in the HIGH mode.** The board will then activate the start up mode. Start up will start the combustion/cooling fan, the feed system and the igniter. The Start Up mode will last automatically for 7 minutes and the feed rate is factory set by the control software program.

OPERATING MODE

After the Start-up mode is complete, the Heat settings are fully functional. The feed system is designed to feed fuel for 3 seconds then stop feeding at preset times managed through the temperature press buttons. The off times range from 35 seconds for “Smoke” to 3 seconds for “High”. Because the all natural wood pellet fuel is dry and consistent, it is easy to keep a close to constant temperature.

NOTE: Keep in mind that the Super Chief™ Wood Pellet smokers are designed to operate with the door closed and that the external temperatures, wind, rain, and humidity will effect the cooking times and heat output.

TIP: Bear in mind that many smoke-roasted meats tend to be rather more red than meat cooked in an ordinary oven to an equivalent degree of doneness, especially around the bone and joints. Do not be misled by this redness, but be guided by the reading of a good meat thermometer.

To intensify that savory smoke flavor, switch to smoke mode immediately after putting your food in the smoker. This allows the smoke to penetrate the meats before they have a chance to sear closed.

Always pre-heat your Super Chief™ Smoker before cooking. Set your control pad to the “HIGH” setting for the initial 7 minutes, then allow the Smoker to preheat for 10-15 minutes depending on weather.

FISH

Dick’s Salmon Brine:

- 1 package Smokehouse Products Trout and Salmon Brine
- 5 qts. Water
- 1 cup soy sauce
- 1 cup brown sugar
- ½ tsp onion powder
- ½ tsp garlic powder
- 1 tsp lemon pepper
- 1 tsp Tabasco sauce
- 1 ½ cup dry white wine

Brine fish for 8-12 hours, Rinse pat dry, and smoker in you Super Chief™ Smoker on low heat 4-6 hours.

CHICKEN

Special Marinated Chicken Parts:

- 1/3 cup water
- 1/3 cup soy sauce
- 1/3 cup sherry
- ¼ cup dark brown sugar
- ½ tsp powdered ginger
- 1 tbsp powdered garlic
- 1 tbsp powdered onion

Mix all ingredients together (warm gently in sauce pan if needed to dissolve the sugar) Once cool immerse chicken in the marinade. Keep refrigerated 2-8 hours, mixing occasionally. Place Chicken in smoker and “smoke” for about an hour, then increase the temperature to cook the chicken till done.

BEEF

SMOKED BRISKET

8-10 pound untrimmed brisket

Favorite BBQ sauce

Preheat smoker. Clean and dry the brisket. Place brisket in the smoker for 8-10 hours, keeping the smoker on low. To increase the tenderness, take the brisket out of the smoker, wrap in aluminum foil drenching with BBQ sauce. Put the brisket back in the smoker and increase the smoker to high for the last 1-2 hours, or until done.

STEAK

Preheat smoker. Place Steaks in smoker on low to impart the smoky flavor. Flip steaks about halfway through, they will not take long to cook, so they will have just a subtle smoker flavor. But they will be moist and delicious.

BURGERS

Smoke-cook ½ inch thick patties on low for 30-40 minutes to an internal temperature of 155° F. Juices should run clear. Remove from smoker, salt and wrap unless meat is being served immediately.

EASY CURE BEEF JERKY

5 lb. meat (any cut, including wild game)

½ cup non-iodized salt

½ cup sugar

1 qt. Water

Trim all fat from the meat. Slice meat with the grain as thin as possible. The meat slices nicely when semi-frozen, or your butcher will do the slicing for you. Place the meat in cool brine and refrigerate overnight.

After no less than 12 hours, take the meat from the brine, rinse lightly and allow to air dry on paper towels for 1 hour.

Place meat strips on the smoker racks and dry for 4-6 hours on the low setting.

NOTE: Smokehouse Products does offer a delicious premixed **JERKY DRY RUB MIX**. These come in **ORIGINAL, BLACK PEPPER, RED PEPPER, and TERIYAKI**. No fuss no waiting just sprinkle on both sides of your jerky place in the smoker, and you have jerky in about 4-6 hours. Check with your local dealer or visit us at www.smokehouseproducts.com to purchase.

PORK

SMOKY PORK LOIN

1 good quality 5 lb. pork loin

Rosemary

Garlic

NON-IODIZED salt

Fresh ground pepper

Mix equal parts of rosemary, garlic, salt and pepper.

Trim loin ready to serve and rub mixture into the meat as best you can. Place in pan and let it stand in the refrigerator for 1 hour.

Place it in your smoker and smoke 2 hours using on low the increase to medium for 1 1/2 hours or until done.

SMOKED PORK BUTT

1 (7 to 8 pound) Boston pork butt

2 tablespoons yellow mustard

4 ounces spice rub (recommended: Out of this World BBQ Rub)

1 cup apple juice or apple cider

Coat the pork butt with the mustard. Apply the spice rub all over the pork butt, creating a paste with the mustard. Place the pork, fat side up, in a preheated 225 to 250 degree F smoker for 10 1/2 hours, or until the internal temperature reaches 190 to 200 degrees F. During the smoking process, leave the smoker closed for the first 2 hours and then spray the pork with a small amount of apple juice or cider every 2 hours thereafter. **Remove pork butt from the smoker and let rest for at least 15 minutes before pulling apart.**