

Field & Stream ESTB 1871

PELLET SMOKER

Model SMK6030FS

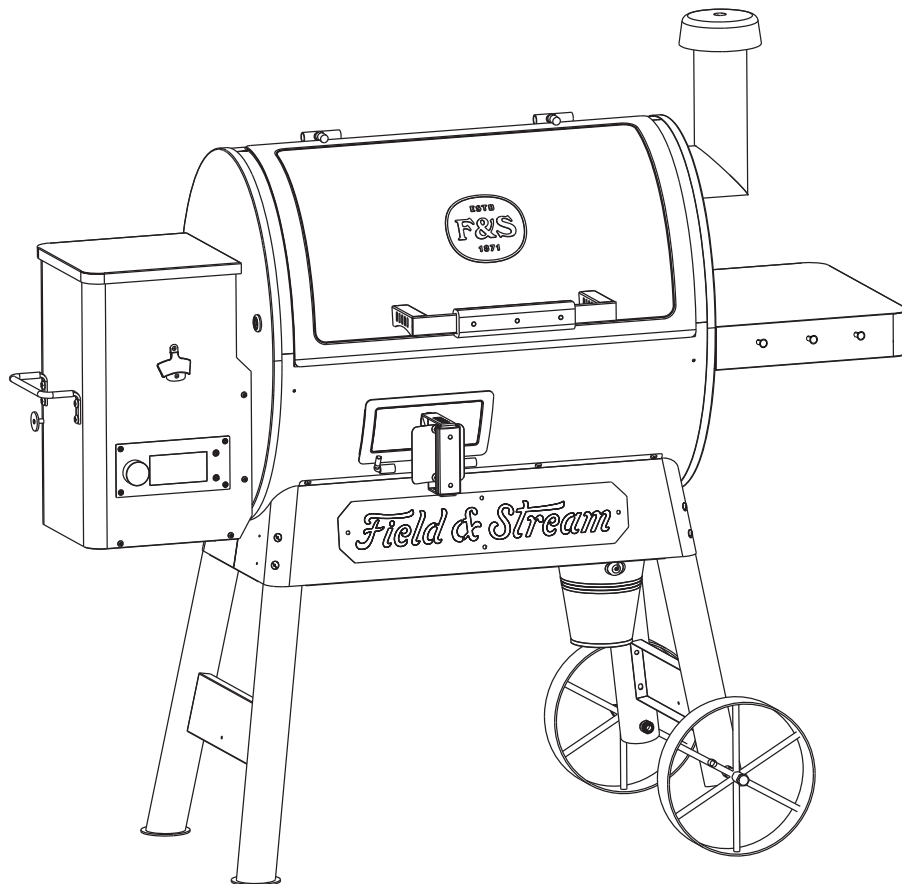
OWNER'S MANUAL

NOTICE TO INSTALLER:

LEAVE THESE
INSTRUCTIONS WITH THE
SMOKER OWNER FOR
FUTURE REFERENCE.

⚠ WARNING

PLEASE READ THIS ENTIRE MANUAL BEFORE
INSTALLATION AND USE OF THIS PELLET FUEL-BURNING
APPLIANCE. FAILURE TO FOLLOW THESE INSTRUCTIONS
COULD RESULT IN PROPERTY DAMAGE, BODILY INJURY
OR EVEN DEATH. CONTACT LOCAL BUILDING OR FIRE
OFFICIALS ABOUT RESTRICTIONS AND INSTALLATION
INSPECTION REQUIREMENTS IN YOUR AREA. SAVE THESE
INSTRUCTIONS.



SAVE THIS MANUAL FOR FUTURE REFERENCE

IMPORTANT SAFETY WARNINGS

WE WANT YOU TO ASSEMBLE AND USE YOUR SMOKER AS SAFELY AS POSSIBLE.

THE PURPOSE OF THIS SAFETY ALERT SYMBOL 

IS TO ATTRACT YOUR ATTENTION TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR SMOKER.

WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE.

WARNING

 Do NOT use in humid or wet conditions

WARNING

1. Improper installation, adjustment, service or maintenance can cause injury or property damage.
2. Read all instructions and guidelines carefully and thoroughly before installation, use or service.
3. Failure to follow these instructions could result in fire or electrical shock.

DANGER

 NOT for use in or on boats or recreation vehicles.

DANGER



1. Do not store or use gasoline, liquid propane or any other flammable vapors or liquids in the vicinity of this appliance.

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES TO COMBUSTIBLE MATERIALS). IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

TABLE OF CONTENTS:

General Warnings	3-4
Operating the Smoker	5-9
Troubleshooting	10
Proper Care and Maintenance	11
Transporting and Storage	12
Grill Cooking Tips	12
Technical Data	13
Assembly Instructions	14-26
Warranty Information	Back Cover

⚠ DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠ WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

⚠ CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

CALIFORNIA PROPOSITION 65 WARNING

⚠ WARNING: This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.

For more information, go to www.P65Warnings.ca.gov

⚠ WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.

GENERAL WARNINGS:

⚠ WARNING

When using electric appliances, basic safety precautions should always be followed including the following:

- Operate only per manufacturers instructions.
- Keep all combustible materials at least 36 inches (66 cm) away from the smoker at all times. Do not use this smoker under any a combustible ceiling or overhang or near any combustible structures.
- Minimum clearance from side and back of unit to combustible materials, 36 inches (66 cm) from side and 36 inches (66 cm) from back.
- DO NOT use on combustible floors. Set up this smoker on a hard, noncombustible smooth level surface.
- In case of fire, turn the control "OFF". Unplug the smoker from the power source and allow the fire to burn out on its own. Do not use water to try to extinguish a fire.
- Keep a fire extinguisher on hand acceptable for use with electric products. Refer to your local authority to determine proper size and type.
- Creosote – Formation and need for removal. When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flu and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.
- The grease duct should be inspected at least twice a year to determine when grease and/or creosote buildup has occurred.
- When grease or creosote has accumulated, it should be removed to reduce risk of fire.
- Do not attempt to touch cooking surfaces or other hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or heating element in water or any other liquids.
- Never leave appliance unattended. Hot while in operation. Keep children, clothing and furniture away. Contact may cause burns.
- Unplug this smoker from the power source when not in use and before cleaning. Allow appliance to cool down before attempting to clean or service.
- Do not operate any appliance with a damaged power cord or plug, or after the appliance has malfunctioned or been damaged in any manner.
- Do not use accessories or attachments not recommended by the manufacturer, as they may not be compatible with this appliance, and may cause damage or injury.
- Do not place power cord where it may come in contact with hot surfaces, or pose a tripping hazard.
- Do not use this appliance for anything other than its intended use.
- NEVER add cooking pellets to a hot fire pot by hand. You could be seriously burned. If the hopper runs out of pellets or your fire goes out while cooking, let the smoker completely cool and follow the Initial Lighting Instructions.
- Use only wood pellet fuel specified by the manufacturer. Do not use pellet fuel labeled as having additives. Use only cooking grade wood pellets. Never use heating grade wood pellets as they are not safe for cooking.
- Always store wood pellets away from heat.
- NEVER use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or "freshen up" a fire in this appliance. Keep all such liquids well away from the appliance when in use.
- This smoker is not for use indoors. Do not use inside a building, garage or any other enclosed area.
- This product is not designed for commercial use.

- Outdoor extension cords must be used with outdoor use products and are marked with suffix “W” and with the statement “Suitable for Use with Outdoor Appliances.”
- Only use a properly-grounded power source.
- Use only with a properly-grounded GFCI (Ground Fault Circuit Interrupter) household circuit.
- Do not operate this product in rain or wet conditions. Do not allow this product to come in contact with water. Set this product up more than 10’ from any large body of water (swimming pool, lake, pond, etc).
- CAUTION - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- Never alter or remove the grounding plugs on the power cord or household outlet.
- Disconnect electric cord from outlet before cleaning.
- Keep appliance clean. See Proper Care and Maintenance section for cleaning.
- Do not operate this smoker while under the influence of drugs, alcohol, or while fatigued.
- Do not use in the presence of explosive or flammable gases, vapor or other substances.
- Do not use this smoker unless it is completely assembled and all parts are securely fastened and tightened.
- Use only identical replacement parts.
- Do not use this product in high winds.
- Do not attempt to move this appliance while it is in use.
- Always open the smoker lid carefully - heat and steam trapped inside the lid can burn.
- Do not use this product for indoor heating, as toxic fumes will accumulate.
- After a period of storage, inspect the smoker for abrasion, wear, cuts, or damage to the temperature controller and power cord.
- Always use a meat thermometer to ensure food is cooked to a safe temperature.
- Keep smoker covered when not in use - out of the reach of children. Do not clean this product with a water spray or the like.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner.

Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others.

- Know the symptoms of carbon monoxide poisoning; headache, dizziness, weakness, nausea, vomiting, sleepiness and confusion. Carbon monoxide reduces the blood’s ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.
- Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers and people with blood or circulatory system problems, such as anemia or heart disease.

⚠ USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR PELLET SMOKER. FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE. SAVE THIS MANUAL FOR FUTURE REFERENCE.

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE.

OPERATING THE SMOKER:

WARNING

Read and follow all warnings and instructions contained in the preceding sections of this manual.

BREAKING IN YOUR SMOKER:

- In manufacturing and preserving the components of your smoker, oil residue may be present on the cooking surfaces of your smoker.
- Before cooking on your smoker for the first time you should follow “Initial Lighting Instructions” to ensure the auger is fully charged with pellets.

PREHEATING SMOKER:

- Prior to use, it is recommended that you preheat your smoker. This ensures that the cooking grates are at the desired temperatures to sear the food sugars when cooking. Preheat the smoker for 15 to 20 minutes or until it reaches the desired temperature before adding food. Close the lid during the preheat period.
- For searing, allow the controller to reach 500 °F and then wait an additional 15 minutes for the cooking grates and heat plate to fully heat up.

WARNING: Risk of Over-firing

Do not operate the grill with the lid open for extended periods, or with excess pellets in the firepot.

Over-firing may occur if the grill is improperly operated, resulting in excessive temperatures that may cause property damage, personal injury or fire.

If over-firing occurs (excessive flame/temperature)

- Turn off the grill.
- Keep lid closed.
- Allow grill to completely cool before inspecting.

If flames continues, unplug the grill.

WARNING

- **DO NOT** leave your smoker unattended while in use.
- **DO NOT** move smoker when in use. Lock wheels in place to stabilize smoker.
- **DO NOT** use water to extinguish flare-ups.

IF AN EXTENSION CORD IS NECESSARY:

- Use a CSA or UL approved 3-prong grounded extension cord that is rated for at least 10 Amp and is marked as suitable for outdoor use.
- Keep the power cord connection dry and off of the ground.
- Avoid running the power or extension cord across walkways, driveways, or anywhere where it could pose a tripping hazard.

CAUTION:

- Use only cooking-grade hardwood pellets intended for pellet grills.
- Do not use heating pellets or pellets containing additives, binders, or softwood materials.
- Pellets should have a heat value of 8,000 - 8,500 BTU/lb and an ash content of less than 1%.
- Use of improper pellet fuel may result in poor combustion, excessive ash buildup, damage to the appliance, or unsafe operating conditions.

TURNING ON THE SMOKER:

Initial Lighting Instructions (To be used on initial firing or anytime the smoker runs out of pellets)

Always allow the auger tube to fully load with pellets to ensure proper lighting of the smoker.

- Step 1** Open lid to cooking chamber. Leave lid open.
- Step 2** Lift the pellet hopper lid and load pellets. Close pellet hopper lid.
- Step 3** Plug power cord into a GFCI (grounded) outdoor electrical outlet. Use only a (GFCI) protected circuit with this pellet smoker; Never remove the grounding plug or use with an adapter of 2 prongs; and use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

- Step 4** Turn the smoker on by pushing and holding the control knob dial (about 2 seconds) until the screen illuminates. The auger symbol (🌀) will stay on for approximately 120 seconds. After the auger symbol goes away, push and hold the control knob dial (about 2 seconds) until the screen displays “25”. Then press and hold the control knob dial (about 2 seconds) until the display turns on again.

- Step 5** The pellets should start smoking in about 2-3 minutes.

NOTE: Do Not close the lid. Wait another 2-3 minutes for the pellets to catch fire, then close the lid.

- Step 6** The temperature will normally start at 200 °F. Rotate the control knob dial to change the set temperature. While the temperature is flashing, press the control knob dial quickly to confirm. (See note below for curing process.)

NOTE: The ignitor will stay on for the first 8 minutes and then turn off.

NOTE: Curing the smoker is highly recommended before first use. Close cooking chamber lid and set temperature to 400 °F and allow smoker to cure for 45 minutes. This will burn off any oil or paint residue inside the cooking chamber before cooking for the first time.

SUBSEQUENT LIGHTING INSTRUCTIONS:

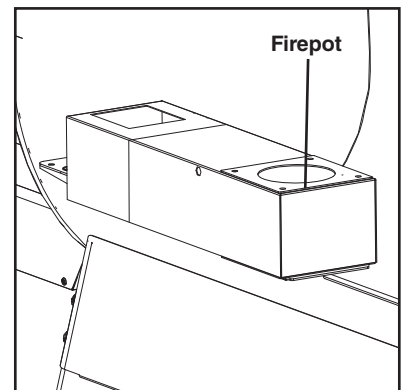
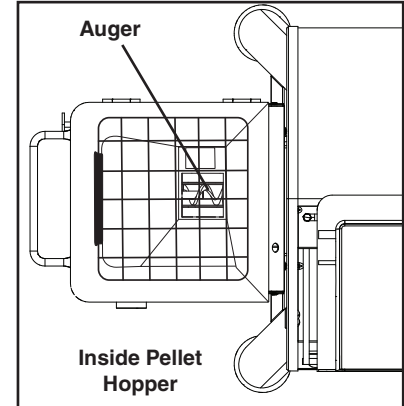
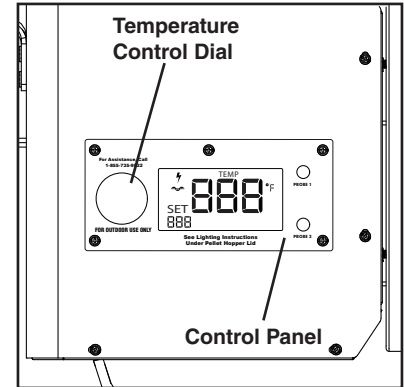
- Step 1** Open pellet hopper lid and check the pellet level. Add more pellets if necessary.

⚠ WARNING: NEVER add cooking pellets to a hot firepot by hand. You could be seriously burned.

- Step 2** Open cooking chamber lid and power on the smoker to 200 °F. You should see smoke coming out of the cooking chamber as the pellets ignite in about 2-3 minutes.

NOTE: Always start the smoker on 200 °F (the default temperature) setting with the lid open.

- Step 3** Close the lid and set the temperature control knob dial to the desired setting. The temperature will normally start at 200 °F. Rotate the control knob dial to change the set temperature. While the temperature is flashing, press the control knob dial quickly to confirm. For best results, preheat the smoker for 15 to 20 minutes with the lid closed before placing food in the smoker.



Follow these steps if the smoker does not ignite or if the fire in the firepot goes out while cooking:

Step 1 Turn the smoker off and unplug. Open the lid and remove all food, cooking grates, heat plate and lift baffle.

⚠ CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

⚠ WARNING: Always use oven mitts/gloves to protect your hands. Metal parts become hot during use. Use extreme caution when handling cooking grates, heat plate and heat baffle.

Step 2 Clean-out ashes and remove all unburned pellets from the firepot.

Step 3 Restart the smoker and check that the ignitor is working. The ignitor should get hot after 2-3 minutes and pellets should be falling into the firepot from the auger tube.

Step 4 Wearing oven mitts/gloves, replace the heat baffle, heat plate and cooking grates.

Step 5 Preheat the smoker for 10 to 15 minutes with the lid closed before placing food back in the smoker. If this procedure is not successful, see Troubleshooting section in this owner's manual.

MANUAL START-UP PROCEDURE (To be used if ignitor is not working properly):

Step 1 Plug the power cord into a grounded power source.

Step 2 Open the lid. Remove the cooking grates, heat plate, and lift the heat baffle to expose the firepot. Place a small handful of pellets into the firepot. Squirt a gelled fire starter, or other appropriate pellet starter, over the top of the pellets. A small amount of solid fuel fire starter, such as those composed of sawdust and wax, or wood shavings, is also recommended. Add another small handful of pellets in the firepot.

NOTE: Do not use gasoline, lighter fluid, kerosene, or petrol for lighting a fire in your smoker

Step 3 Light the contents of the firepot using a long match or a long lighter. Allow the starter to burn 3 to 5 minutes. Do not attempt to add more starter into the firepot as this can cause injury.

Step 5 Quickly and carefully replace the heat baffle, heat plate, and cooking grates. Continue on from step 2 of the "Subsequent Lighting Instructions."

TURNING OFF THE SMOKER:

- When using higher temp settings, we recommend turning the smoker down to the 200 °F setting for about 10 minutes before turning off and then allowing it to go through the cool down process. This helps prevent fire from burning in the auger tube and smoke from coming through the pellet hopper.
- To turn the smoker off you must push the control knob inward and hold until the screen powers off and displays "25". This "25" is an auto cool down feature that will keep the fan and auger running for 25 minutes. If you don't allow the smoker to run the cool down feature it can cause a fire in the auger tube and catch the pellet hopper on fire.
- **ALWAYS UNPLUG THE POWER CORD FROM THE WALL OUTLET WHEN YOU ARE NOT USING THE SMOKER.**

⚠ WARNING: NEVER add cooking pellets to a hot firepot by hand. You could be seriously burned. If the hopper runs out of pellets or your fire goes out while cooking, let the smoker completely cool and follow the Initial Lighting Instructions.

COOKING:

- Set temperature controller to desired level and allow temperature to be reached.
- Place food on cooking grate.
- With lid closed, cook until desired internal food temperature is reached.
- Use caution when removing food from pellet smoker. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools to remove food.
- This smoker is HOT while in use and will remain HOT for a period of time afterwards. **Use caution.**
- Pellet smokers do not provide smoke 100% of the time. Even though you don't see smoke you are still getting smoke flavor.

OPERATING TIPS:

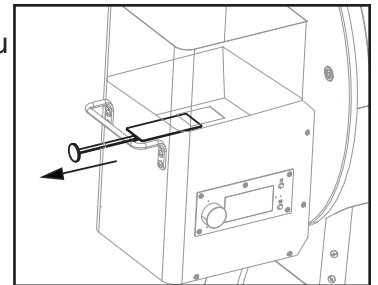
- Your pellet smoker should never be moved while it is hot. If you are transporting your smoker in a vehicle after cooking on it, make sure the fire is completely out and the smoker is cold before placing it in any vehicle. NEVER put water into the firepot. It will jam the auger and can damage the ignitor.
- The pellet smoker is designed to operate with the lid closed.
- The temperature readout is an approximate and can be affected by the following factors: outside ambient temperature, the amount and direction of wind, the quality of pellet fuel being used, the lid being opened, and the quantity of food.
- When selecting a temperature setting, the auger will feed pellets for several minutes. This will momentarily raise the temperature, but the temperature will decrease and stabilize after 10-15 minutes.
- The auger will not run 100% of the time, it cycles on and off depending on the temperature setting.
- Hot weather can cause the temp to drop very slowly and make it more difficult to cook at lower settings.
- Pellets can hang up in the pellet hopper after cooking for a long period of time. It's important to monitor the pellet level and mix the pellets by hand to ensure they flow into the auger.

- **Pellet Hopper Clean-Out:**

If smoker will be left un-attended for a long period of time, we recommend you remove unused pellets. Always store wood pellets away from heat and in a dry location.

NOTE: Make sure to hold a pail or bag in place before emptying pellets.

1. Pull Clean-Out door handle out to open pellet chute.
2. Pellets will fall from bottom of hopper assembly.



- **Meat Probe:**

Plug the food probe into the pellet control panel as shown. You can read the temperature of the probe at the bottom of the display screen.

Example: "P1:86" — means Probe 1's temperature is 86 degrees Fahrenheit.

Example: "P2:___" — Displays nothing when the food probe is not inserted into controller.

NOTE: Your smoker includes one probe. Additional probes can be purchased at the Field & Stream website.

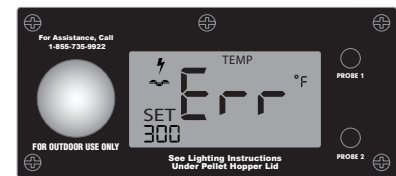
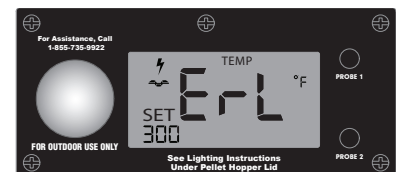
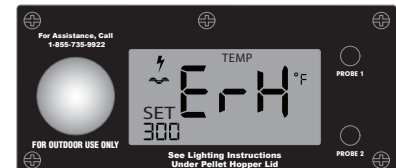


COOK MODE:

- The temperature can be changed at any time to increase or decrease the cooking temperature of the smoker.
 - The 200 °F to 300 °F temperature settings are for slow cooking/smoking.
 - The 350 °F to 450 °F temperature settings are for grilling.
 - The 500 °F temperature setting is for searing.
- Rotate the control knob to a desired temperature. While the temperature is flashing, press the control knob dial quickly to confirm. The selected temperature will be in the bottom left hand corner of the digital display.

ERROR CODES:

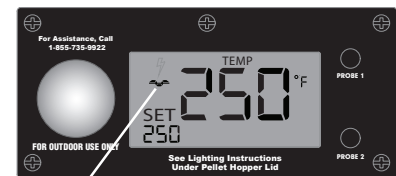
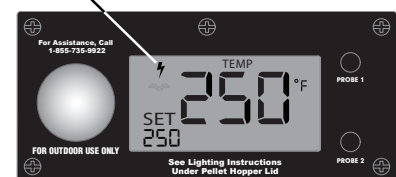
- “ErH” – High Temp Limit indicates that the temperature in the cooking chamber has exceeded 600 °F.
- “ErL” – Low Temp Limit indicates that the temperature in the cooking chamber is below 140 °F.
- “Err” – Thermocouple may be disconnected or damaged.



OTHER CODES:

- “” – The **IGNITOR** icon will be displayed while the ignitor is running:
 - Start up.
 - The temperature is below 140 °F in the cooking chamber.
 - When the falling temperature is less than 15% of the set temperature.
- “” – The **AUGER** icon will be displayed anytime the auger is running.

IGNITOR ON



AUGER ON

TROUBLESHOOTING:

PROBLEM	CAUSE	CORRECTION
Controller display will not turn on	1. Smoker is not plugged in. 2. The fuse is blown. 3. Check that the GFCI outlet has not been tripped.	1. Make sure the smoker is plugged into a working power source. Check and make sure wire connections are properly connected. 2. Check the fuse and see if it has blown and needs to be replaced. (Use 5 Amp Fuse.) 3. Reset GFCI outlet.
Smoker is not getting hot enough	1. Temperature set too low. 2. Smoker lid open. 3. Out of pellets. 4. Will not stay lit.	1. Adjust temperature control knob on controller. 2. Opening the lid allows heat to escape and causes the temperature to vary drastically from the set temperature. 3. Add pellets and allow sufficient time for the pellets to travel from the pellet hopper to the firepot (can take up to 5 minutes). 4. Excess ash. Remove all unburned pellets and ash from the firepot CAUTION! ASSURE THAT THE SMOKER IS COLD TO AVOID BURNS FROM HOT ASH.
Pellets will not ignite	1. Auger not primed. 2. Auger is jammed. 3. Ignitor has failed.	1. Before the unit is used for the first time or anytime the hopper is emptied, allow the auger tube to fully load with pellets to ensure proper lighting of the smoker. Follow Initial Lighting Instructions. 2. Remove all components inside the firebox. Turn the smoker to 200 °F and inspect the auger is working. 3. Ignitor needs to be replaced. Contact our Customer Service for a replacement part. Follow Manual Start-Up Procedure to continue use of the smoker.
Grill overheating	1. Temperature set too high. 2. Over-firing 3. Sunshine/hot ambient temperature.	1. Reduce heat by reducing the selected temperature setting. 2. Close the lid and turn off the controller. If a fire continues, unplug the grill and contact your local Fire Department. 3. Do not cook in direct sunlight.
Smoke comes out of pellet hopper	1. Pellets may be igniting in auger. 2. Unplugged smoker too soon.	1. This condition will not affect cooking. 2. Once the smoker is turned off the fan and auger will continue to run for 25 minutes. If you do not allow the smoker to go through the cool down process it can cause fire to transfer to the auger tube.
Temperature fluctuations	1. Temperature fluctuations are normal for pellet smokers. Any significant fluctuations can be caused by wind, air temperature, improper use, or lack of maintenance.	
Incorrect temperature display while cooking	1. When first lighting smoker, it takes 15 minutes or so for temperature to stabilize. 2. When adjusting temperature, it takes 15 minutes or so for temperature to stabilize.	1. Wait 15 minutes or so for temperature to stabilize.
Error Code “ErH”	1. Cooking chamber temperature is above 600 °F.	1. Turn smoker off and wait for cooking chamber temperature to cool to below 500 °F.
Error Code “ErL”	1. Cooking chamber temperature is below 160 °F. 2. Pellets in pellet hopper are low. 3. Excess ash in firepot.	1. Increase heat on the control knob. 2. Add pellets and allow sufficient time for the pellets to travel from the pellet hopper to the firepot (can take up to 5 minutes). 3. Remove all unburned pellets and ash from the firepot CAUTION! ASSURE THAT THE SMOKER IS COLD TO AVOID BURNS FROM HOT ASH.
Error Code “Err”	1. Thermocouple may be disconnected or damaged.	1. Check thermocouple connections and replace if needed. Contact our Customer Service for a replacement part.

PROPER CARE & MAINTENANCE:

- Remove wood pellets from hopper if smoker will not be used for a long period of time. Wood pellets can become soggy due to moisture/humidity and can cause the auger to bind up or not push pellets to fire pot.
- Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
- To protect your smoker from excessive rust, the unit must be kept clean and covered at all times when not in use.
- Wash cooking grates and heat distribution plate with hot, soapy water, rinse well and dry. Lightly coat cooking grates with vegetable oil or vegetable oil spray.
- Clean inside and outside of smoker by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, the lightly coated with vegetable oil or vegetable oil spray to minimize rusting.
- Depending on use, periodically remove the cooking grates, grease tray and diffuser to clean the ash from in and around the fire pot. A shop-vac is handy for this chore. Make sure the smoker is cold before starting this procedure.

HELPFUL HINTS:

- If you pre-cook meat or poultry, do so immediately before smoking.
- Never defrost meat at room temperature or on a counter top.
- Refrigerate leftovers within 2 hours of taking food off the smoker.
- For additional information, please phone the USDA's toll free Meat & Poultry Hotline at 1-888-MPHotline (888-674-6854).

CLEANING AND MAINTENANCE:

- Keep the appliance free and clear of combustible materials, gasoline and other flammable vapors and liquids.
- For safe smoking and peak performance of your smoker, perform these checks at least twice per year or after extended periods of storage.
- Be sure to tighten up all hardware (nuts, bolts, screws, etc.) at least twice per year.

CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

- Remove the cooking grates, from inside your smoker. Use a brush with hot water and detergent to remove excess residue. NEVER use a commercial oven cleaner. Rinse completely with water. Towel dry and replace all components as described in the assembly instructions.

COOKING GRATES:

- Clean with mild soap detergent and water. Use nylon bristle cleaning brush or a cooking grate brush to remove residue from the porcelain coated surfaces. DO NOT use steel wire brush, can cause the finish to chip or crack. DO NOT use a commercial oven cleaner.

TRANSPORTING AND STORAGE:

⚠ WARNING

- Never move a smoker when it is hot or when objects are on the cooking surfaces.
- Never store flammable liquids or spray canisters under or near the smoker.
- DO NOT extinguish grease fires using water.

BEFORE STORING YOUR SMOKER:

- Clean all surfaces.
- If storing the smoker outdoors, close the wood pellet lid and cover the smoker with a smoker cover for protection from the weather.
- If the smoker is stored outside during the rainy season, care should be taken to ensure that water does not get into the pellet hopper. Wood pellets, when wet, expand greatly and will jam your auger.

GRILL COOKING TIPS:

CLEANLINESS:

- Always wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, uncooked poultry or seafood.
- When using a platter to carry raw meat, uncooked poultry or seafood to the smoker, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter or use different platters for raw and cooked foods.
- Never use the same utensils when handling raw meat, uncooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to be served.

GRILLING TO PROPER TEMPERATURE:

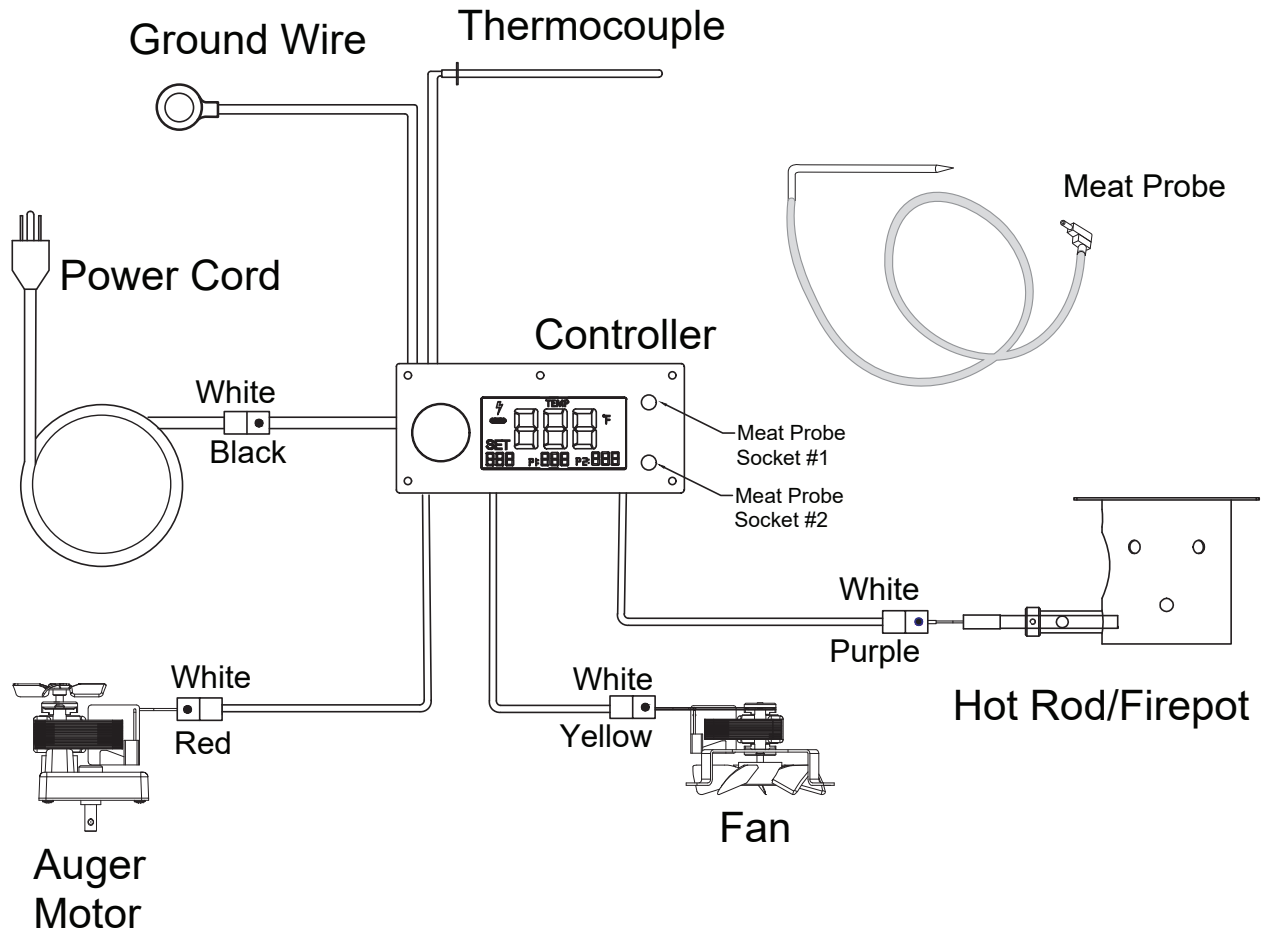
- Use a meat thermometer to be sure food has reached a safe internal temperature.
- The US Department of Agriculture recommends the minimum temperature be reached for the following food items:

Chops	145 degrees F (62.8 °C)
Ground Meat	160 degrees F (71.0 °C)
Pork	145 degrees F (62.8 °C)
Poultry	165 degrees F (73.9 °C)
Roasts	145 degrees F (62.8 °C)
Seafood	145 degrees F (62.8 °C)
Vegetables	145 degrees F (62.8 °C)

TECHNICAL DATA:

Pellet Smoker

- Rated Voltage: 110-120 V AC
- Rated Frequency: 60 Hz
- Rated Power: 250 W
- Rated Ampere: 2.25 A
- Fuel Input Rating: 2.9 LBS/HR



ASSEMBLY INSTRUCTIONS:

**▲ READ ALL SAFETY WARNINGS & INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING AND OPERATING YOUR FIELD & STREAM PELLET SMOKER.**

FOR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 855-735-9922 or help@fairgameus.com.

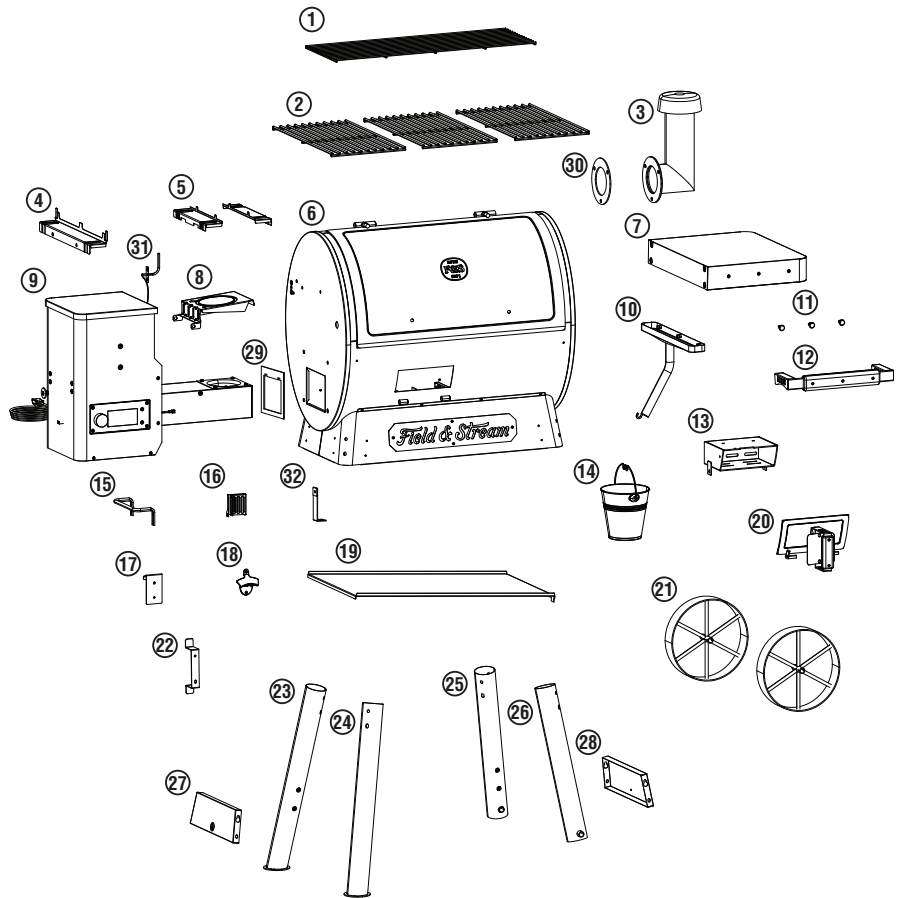
(Proof of purchase will be required.)

The following tools are required to assemble your Pellet Smoker:

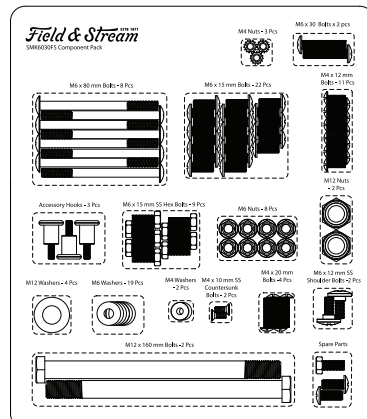
- Phillips Screwdriver
- Wrench

PARTS LIST:

- ① 1 Warming Rack
- ② 3 Cooking Grates
- ③ 1 Chimney
- ④ 1 Heat Plate Bracket
- ⑤ 2 Warming Rack Supports
- ⑥ 1 Smoker Body Assembly
- ⑦ 1 Side Table
- ⑧ 1 Heat Baffle
- ⑨ 1 Pellet Hopper Assembly
- ⑩ 1 Grease Channel
- ⑪ 3 Accessory Hooks
- ⑫ 1 Lid Handle
- ⑬ 1 Smoker Box
- ⑭ 1 Grease Bucket
- ⑮ 1 Side Handle
- ⑯ 1 Thermocouple Bracket
- ⑰ 1 Pellet Hopper Lid Stop
- ⑱ 1 Bottle Opener
- ⑲ 1 Heat Plate
- ⑳ 1 Smoker Box Door
- ㉑ 2 Wheels
- ㉒ 1 Cord Wrap
- ㉓ 1 Left Rear Leg
- ㉔ 1 Left Front Leg
- ㉕ 1 Right Rear Leg
- ㉖ 1 Right Front Leg
- ㉗ 1 Left Leg Bracket
- ㉘ 1 Right Leg Bracket
- ㉙ 1 Hopper Gasket
- ㉚ 1 Chimney Gasket
- ㉛ 1 Thermocouple
- ㉜ 1 Pellet Hopper Support

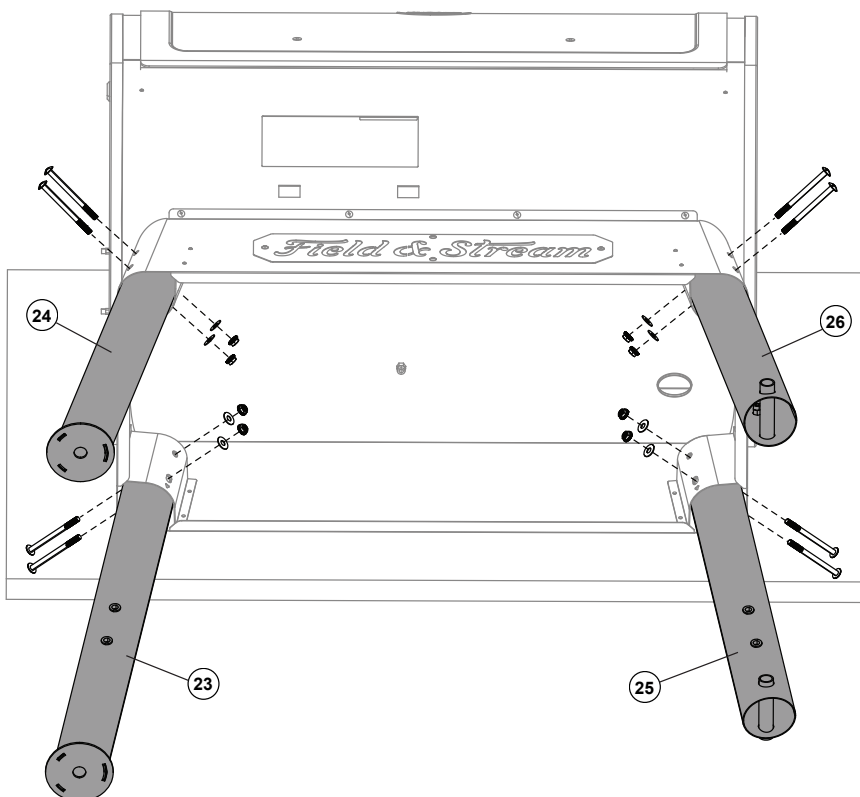


HARDWARE LIST:



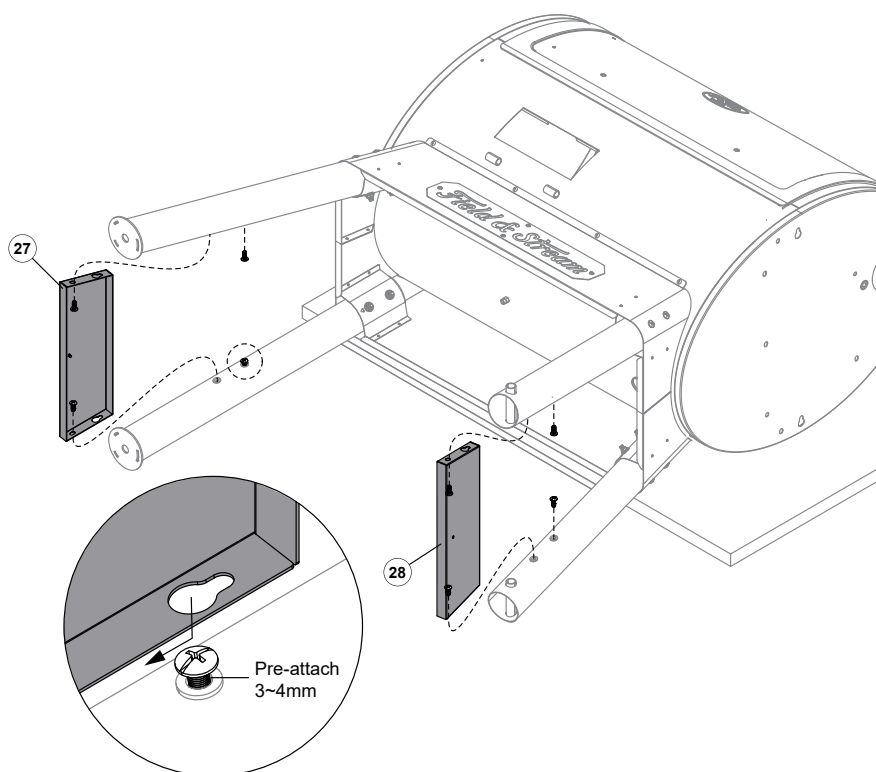
1

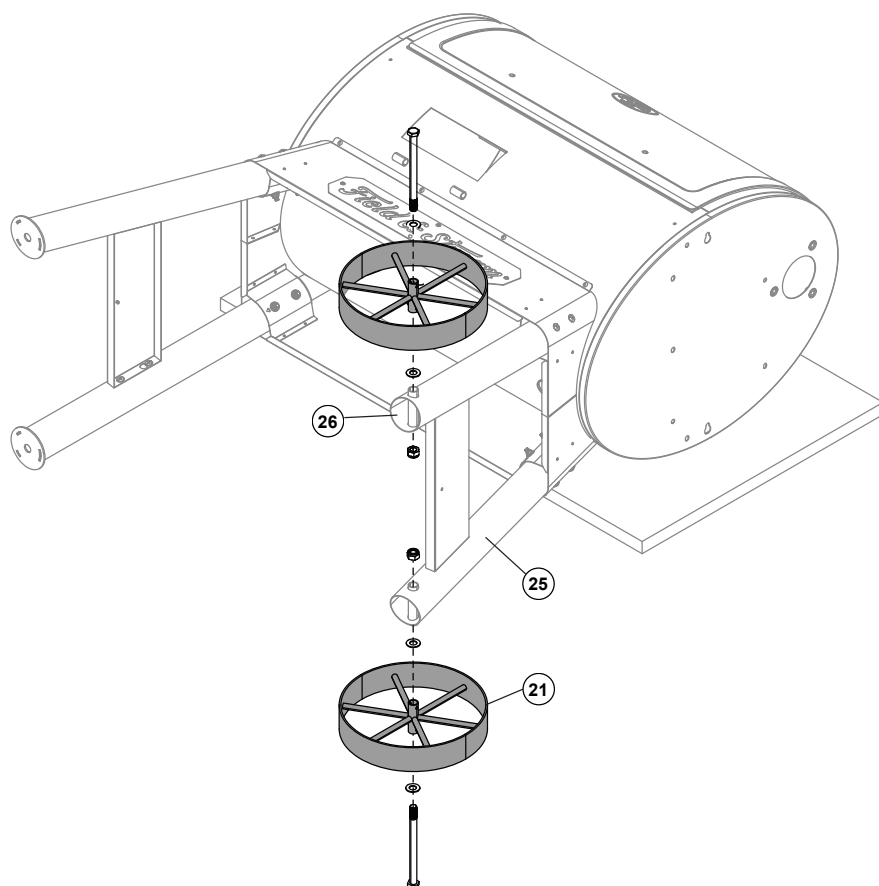
- Place smoker body ⑥ on its back in packing material as illustrated.
- Attach right legs ②⑤ and ②⑥ to smoker body ⑥ using four M6 x 80 mm bolts and M6 nuts and M6 washers.
- Attach left legs ②③ and ②④ to smoker body ⑥ using four M6 x 80 mm bolts and M6 nuts and M6 washers.
- Do not fully tighten bolts at this time.



2

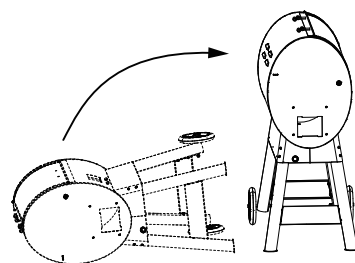
- Install four M6 x 15 mm bolts to legs with 3-4 mm showing.
- Attach the leg braces ②⑦ and ②⑧ to legs over keyholes and secure using four M6 x 15 mm bolts.
- Do not fully tighten bolts at this time.





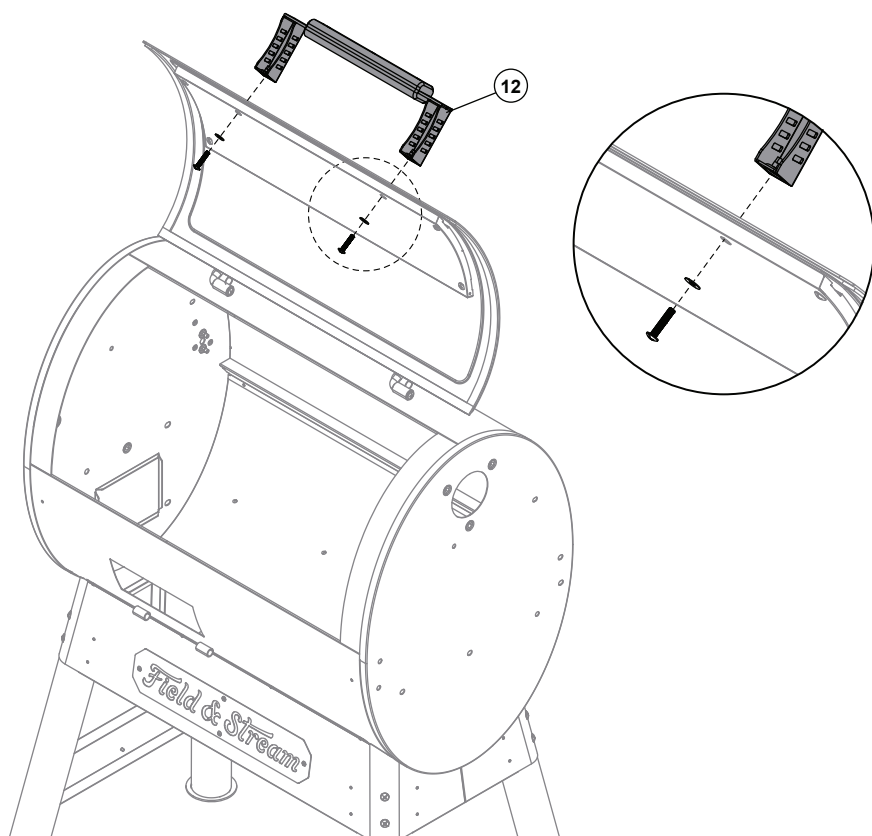
3

- Attach wheels ⁽²¹⁾ to right legs ⁽²⁵⁾ and ⁽²⁶⁾ using two M12 x 160 mm bolts, four M12 washers and two M12 nuts.
- Set smoker upright and fully tighten the bolts from Step 1 through Step 3.
- Note: Do not over-tighten axle nuts. Make sure wheels turn freely.



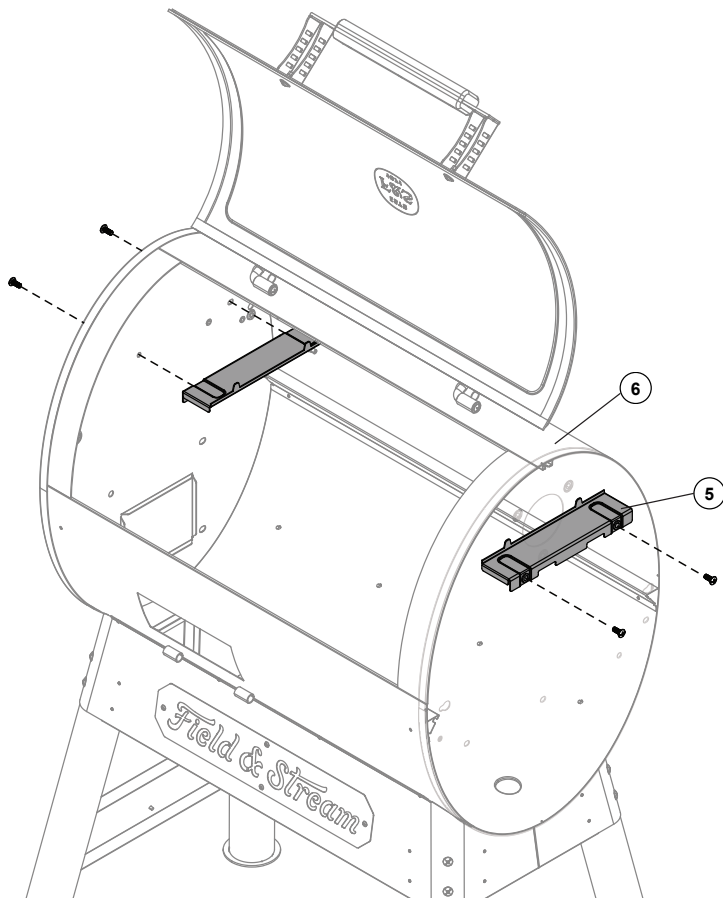
4

- Attach lid handle ⁽¹²⁾ using two M6 x 15 mm bolts and M6 washers.



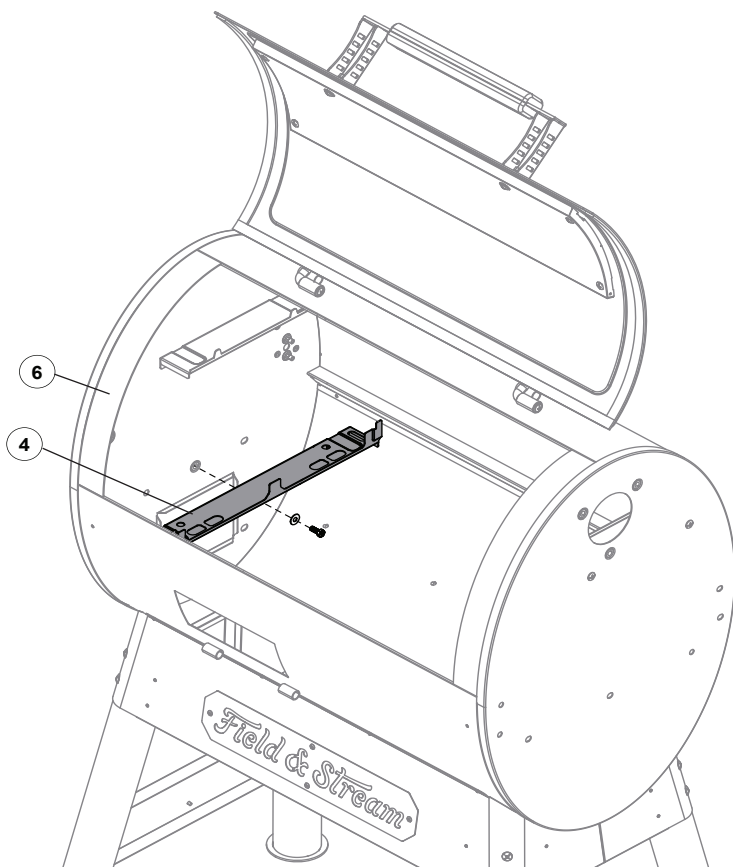
5

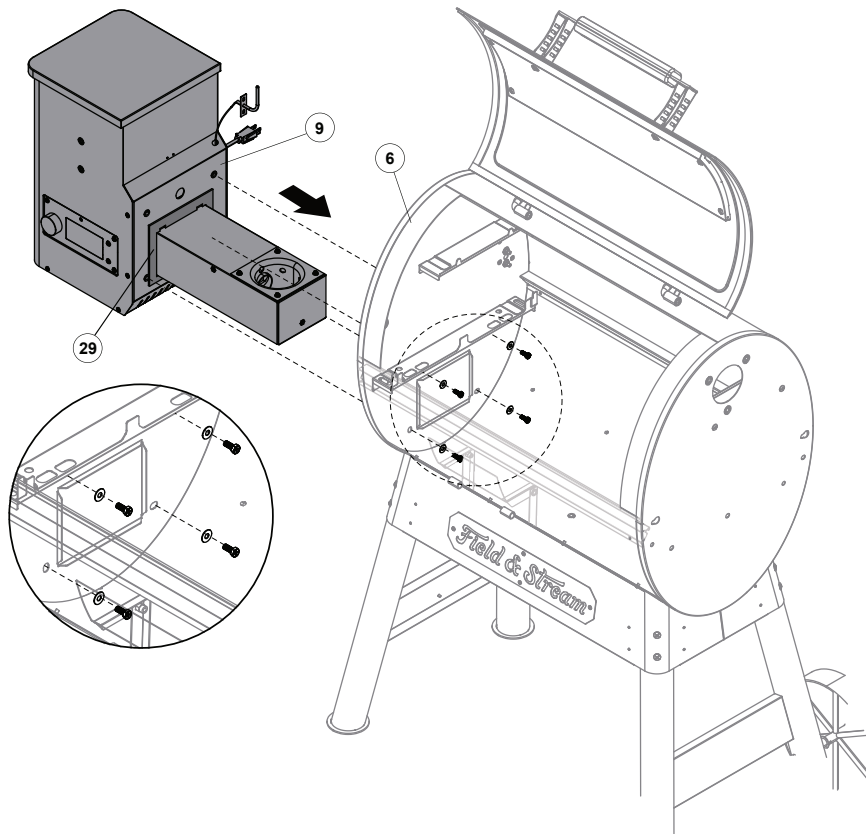
- Attach warming rack supports **5** to smoker body **6** using four M6 x 15 mm bolts.



6

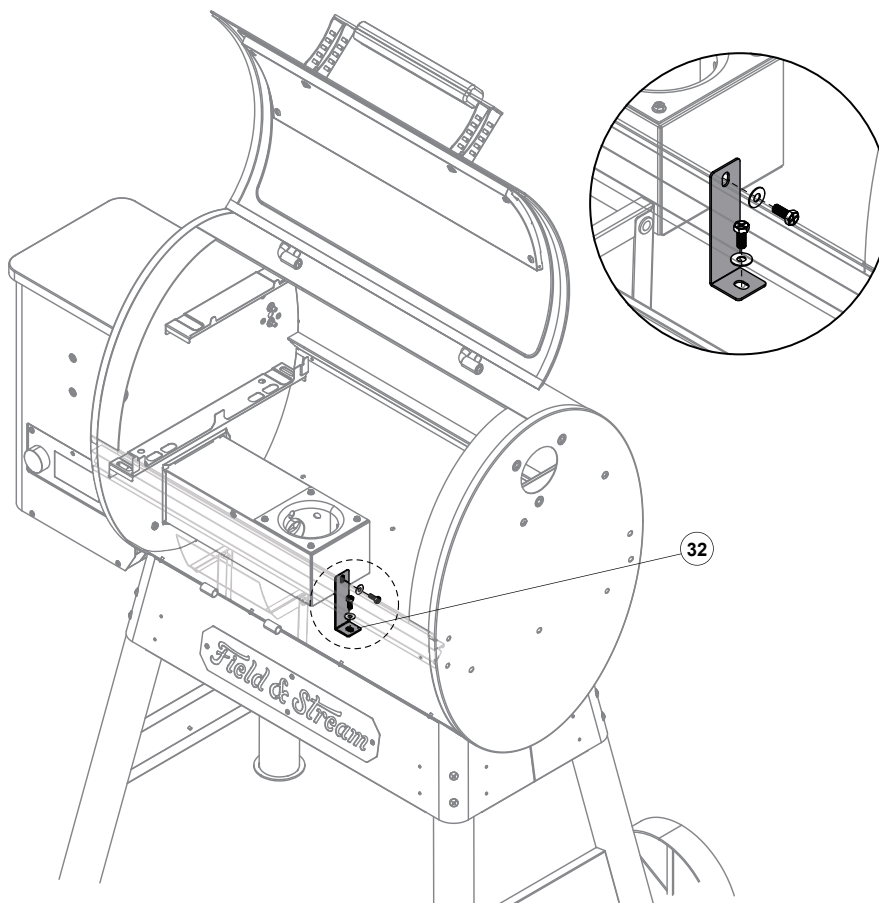
- Attach heat plate bracket **4** inside of smoker body **6** and secure using one M6 x 15 mm SS hex bolt and M6 washer.
- Note: Do not fully tighten bolt.





7

- Attach hopper gasket ²⁹ to pellet hopper ⁹.
- Insert pellet hopper ⁹ into left side of smoker body ⁶ and secure using four M6 x 15 mm SS hex bolts and M6 washers.
- Tighten all bolts.

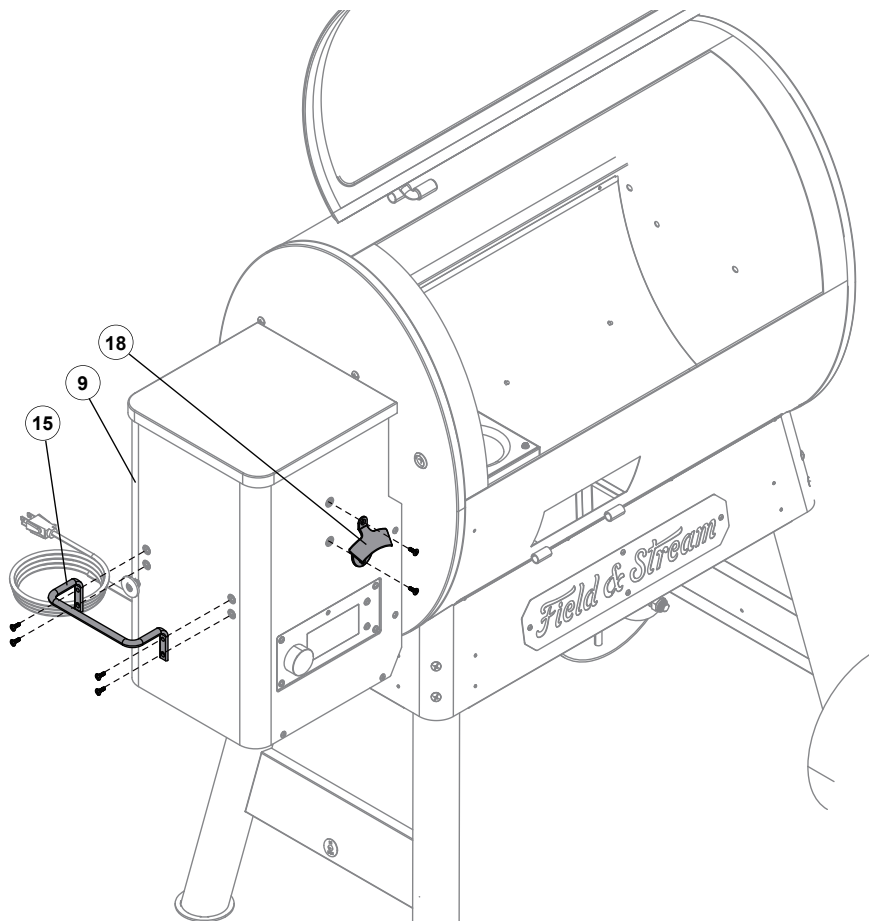


8

- Attach pellet hopper support ³² using two M6 x 15 mm SS hex bolts and M6 washers.
- Note: Ensure the auger housing is level before tightening pellet hopper support.

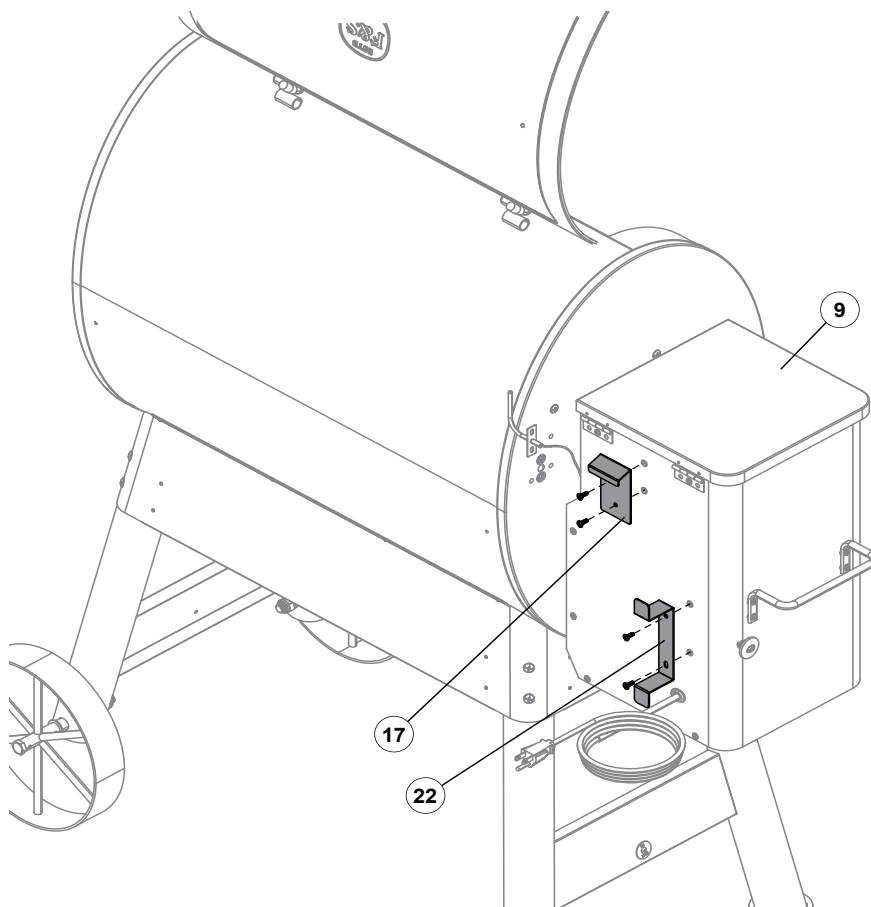
9

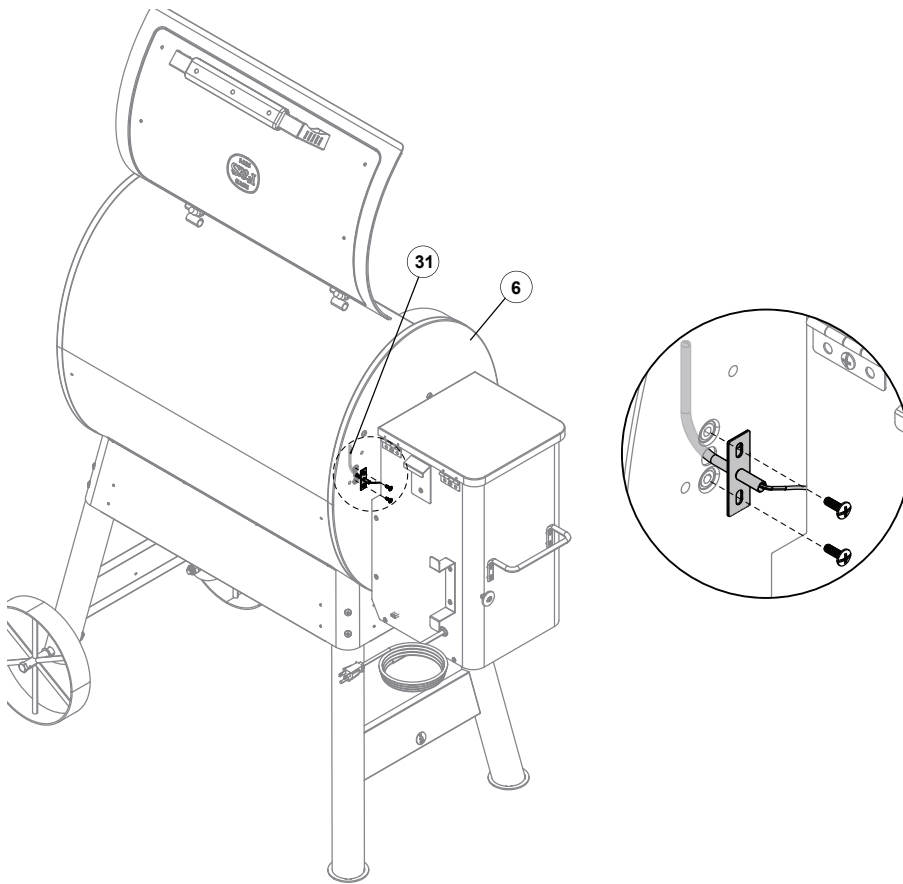
- Attach bottle opener 18 to pellet hopper 9 using two M4 x 10 mm SS countersunk bolts.
- Attach side handle 15 to pellet hopper 9 using four M4 x 20 mm bolts.



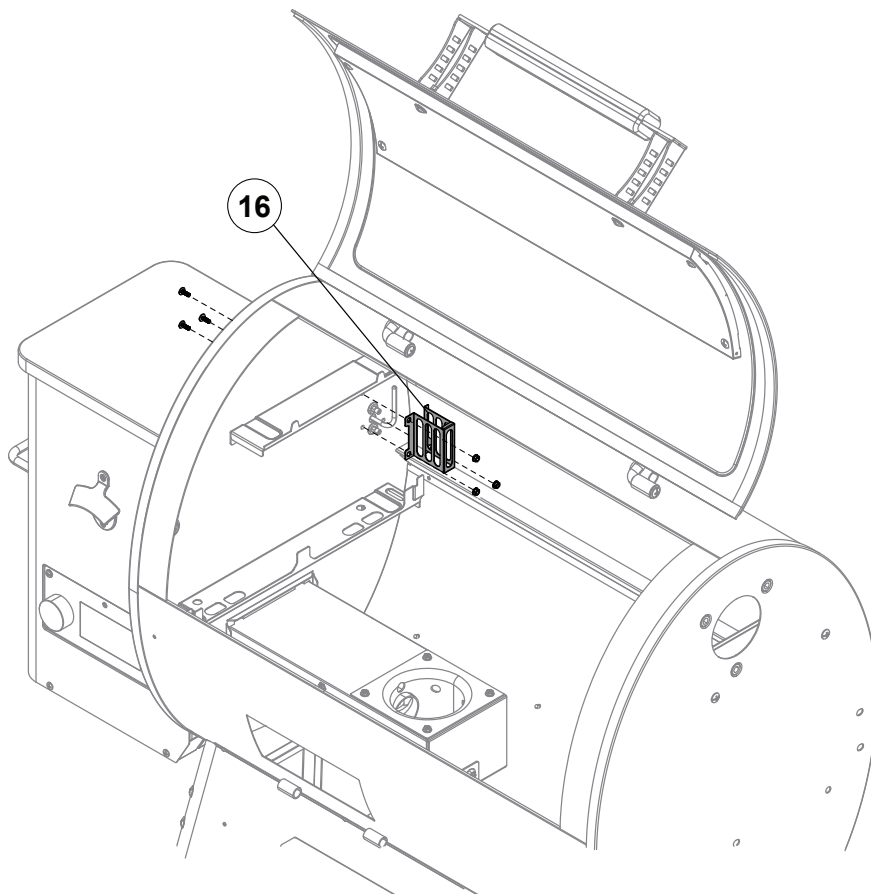
10

- Attach cord wrap 12 to rear of pellet hopper 9 using two M4 x 12 mm bolts.
- Attach lid stop 17 to rear of pellet hopper 9 using two M4 x 12 mm bolts.



11

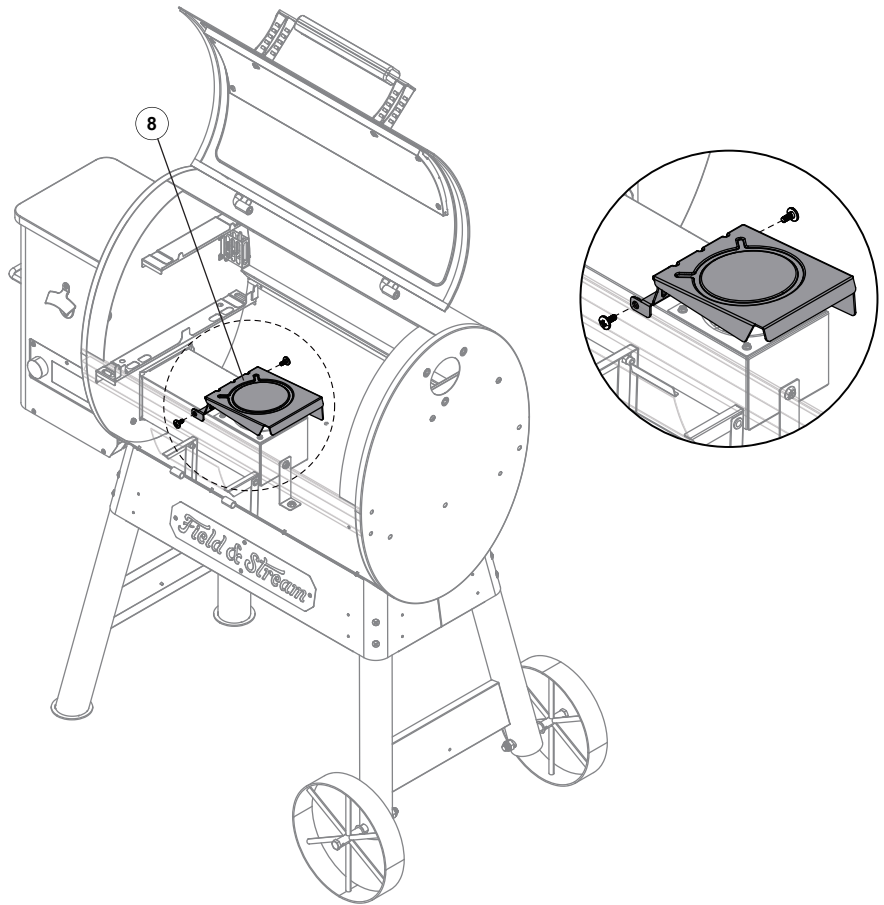
- Insert thermocouple through hole in side of smoker body ⑥ and secure using two M4 x 12 mm bolts.

12

- Attach thermocouple bracket ⑯ over thermocouple using three M4 x 12 mm bolts and M4 nuts.

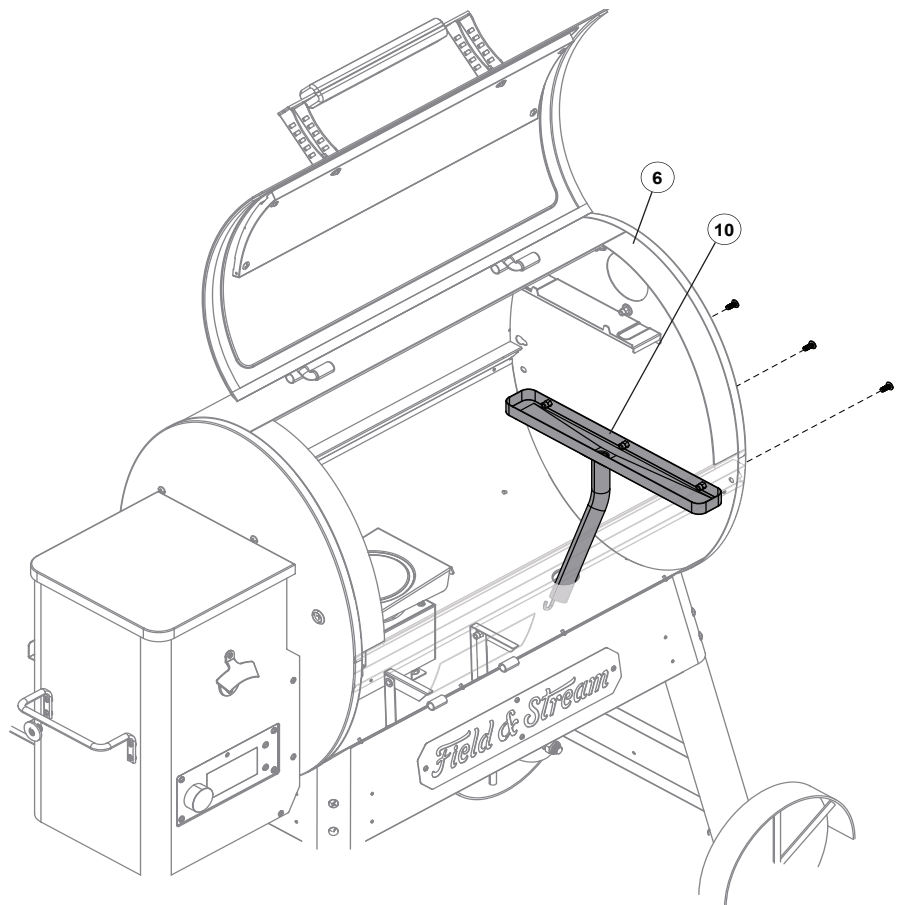
13

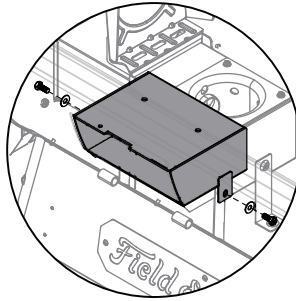
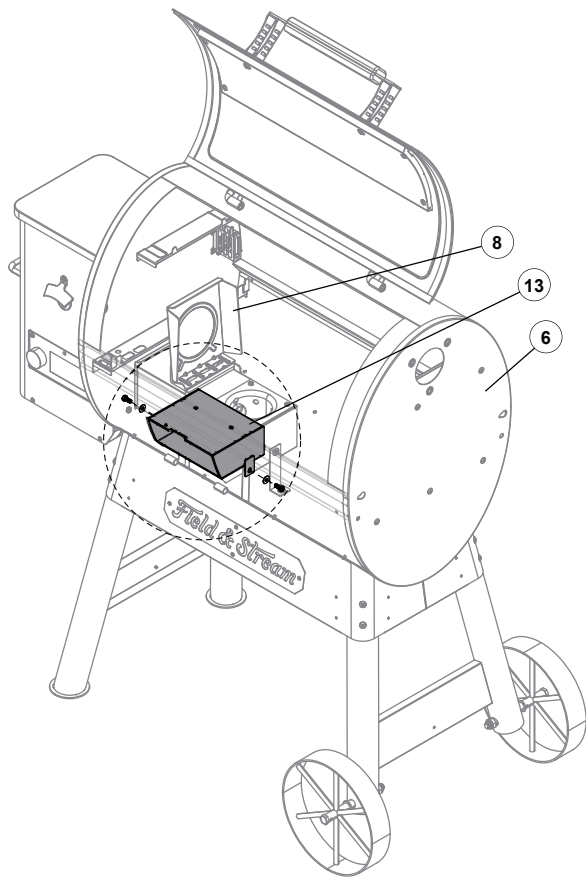
- Attach heat baffle 8 over firepot using two M6 x 12 mm SS shoulder bolts.



14

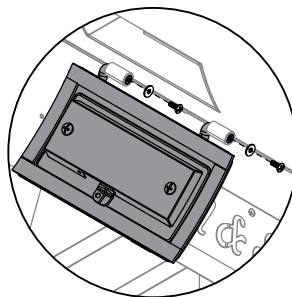
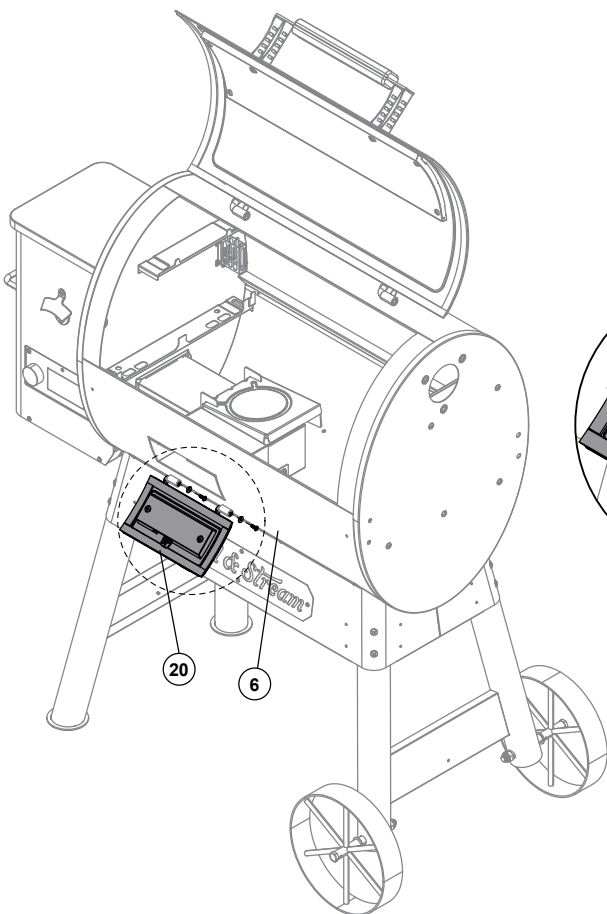
- Attach grease channel 10 to right side of smoker body 6 using three M6 x 15 mm bolts.





15

- Lift heat baffle **8**.
- Attach smoker box **13** to inside of smoker body **6** using two M6 x 15 mm SS hex bolts and M6 washers.
- Lower heat baffle **8**.

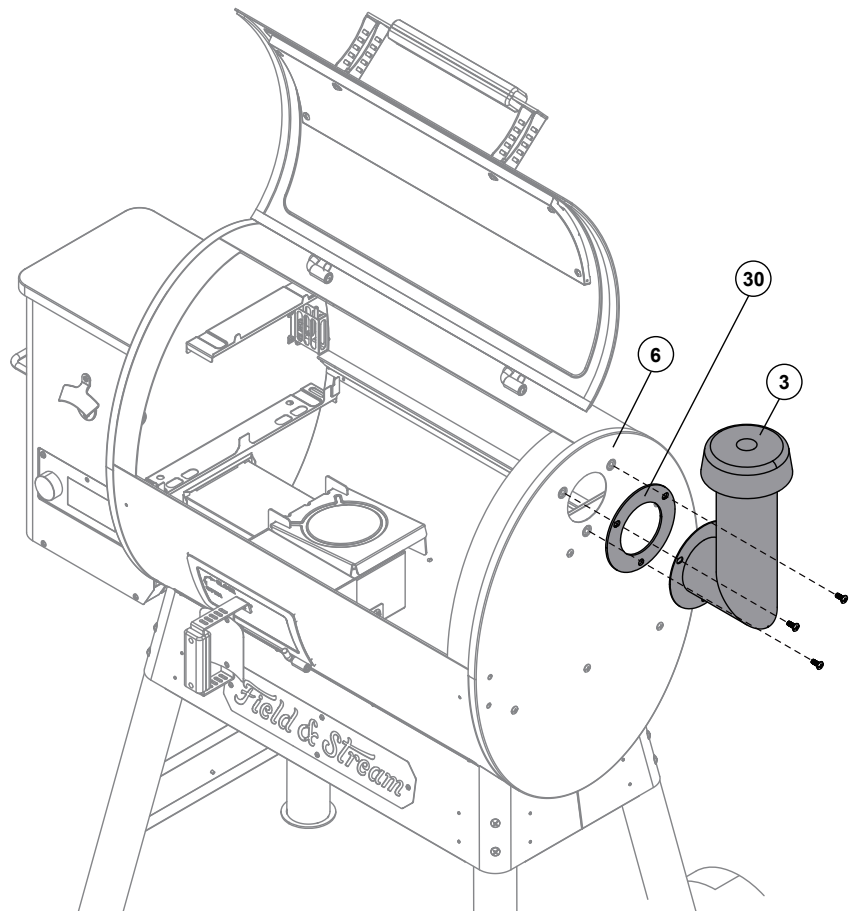


16

- Turn smoker box door **20** handle counter-clockwise to unlatch. Slide door hinge pins into hinges on front of smoker body **6**.
- Attach smoker door **20** using two M4 x 12 mm bolts and M4 washers.

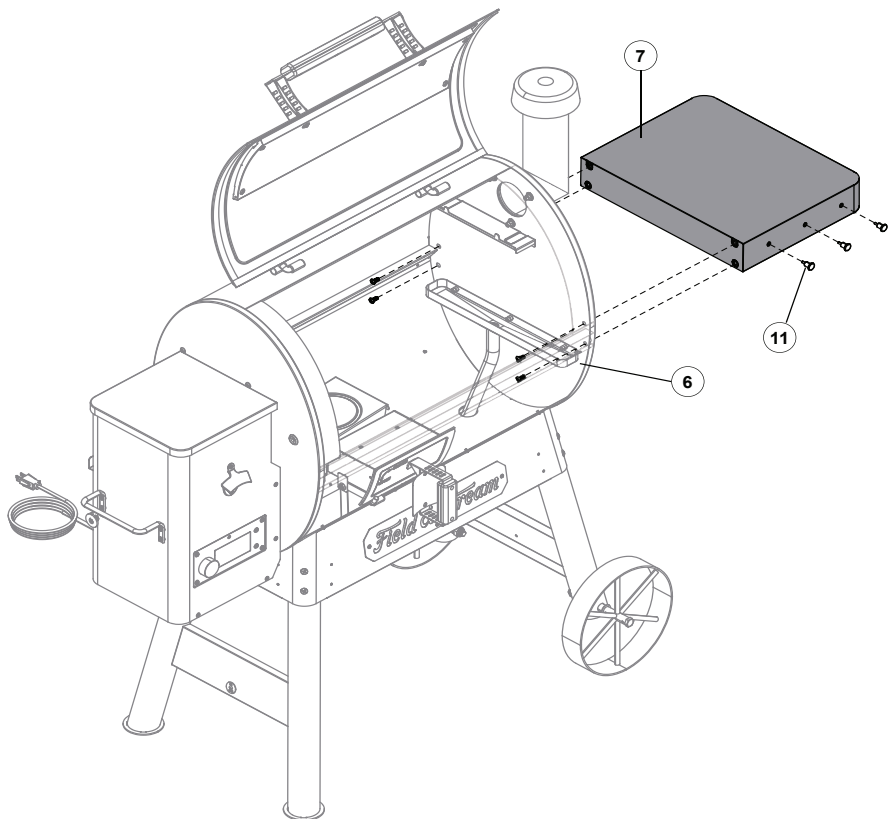
17

- Attach chimney gasket (30) and chimney (3) to right side of smoker body (6) using three M6 x 15 mm bolts.



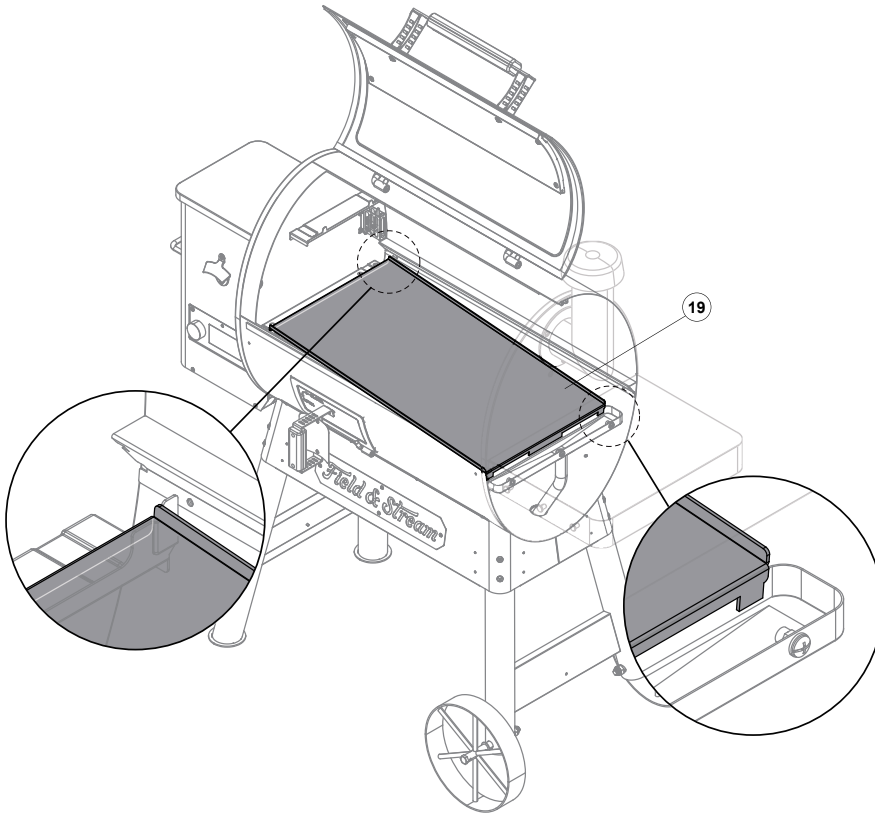
18

- Attach side table (7) to smoker body (6) using four M6 x 15 mm bolts.
- Attach accessory hooks (11) to front of side table (7).



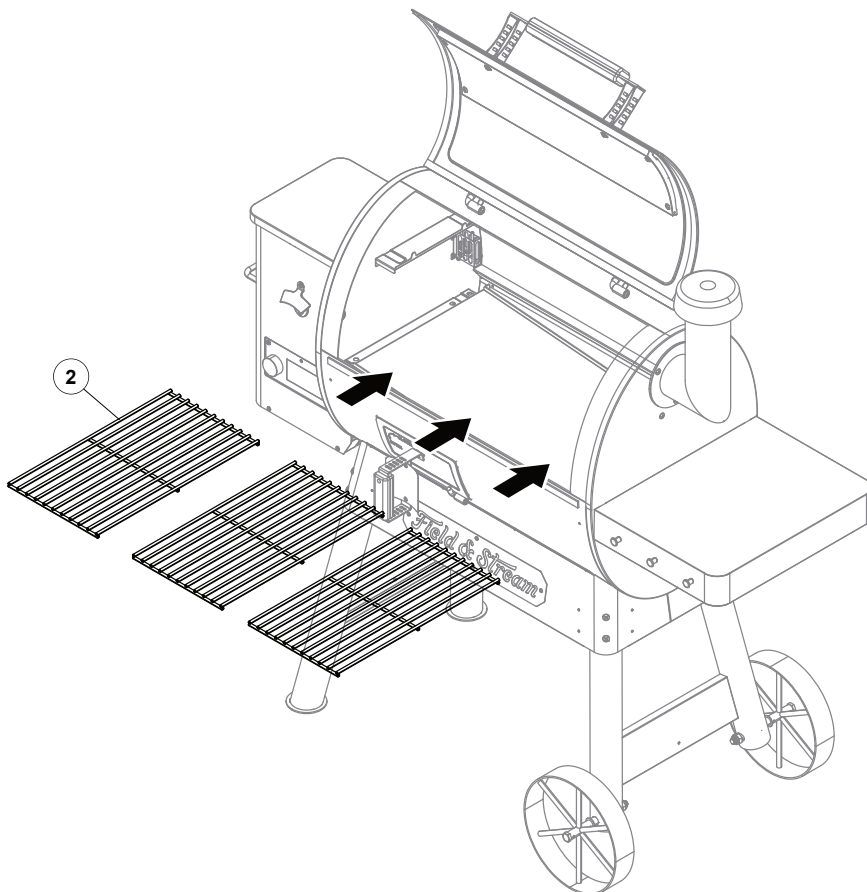
19

- Insert heat plate 19.



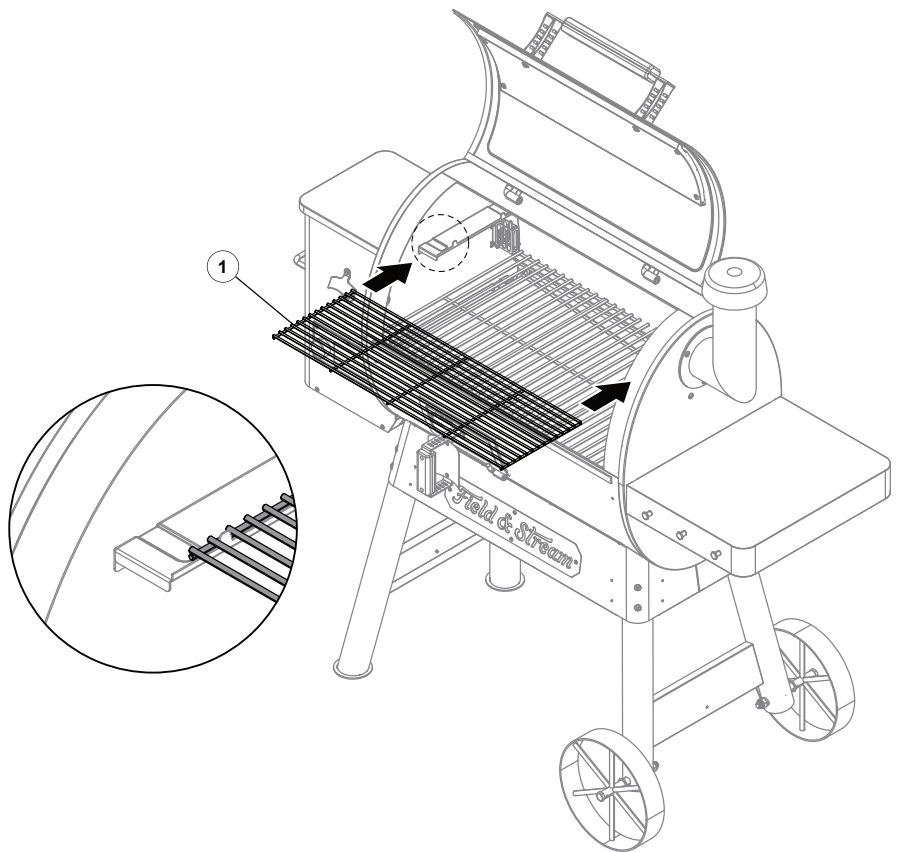
20

- Insert cooking grates 2.



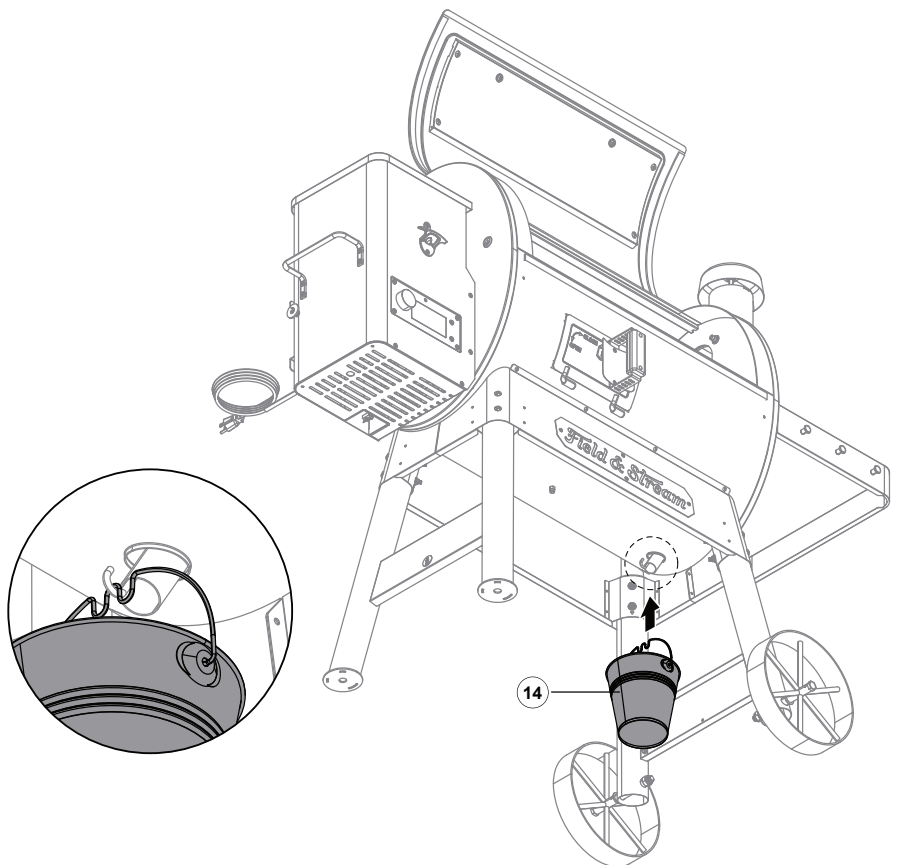
21

- Insert warming rack **1**.
- Hang grease bucket **14** on hook at bottom of grease tube.

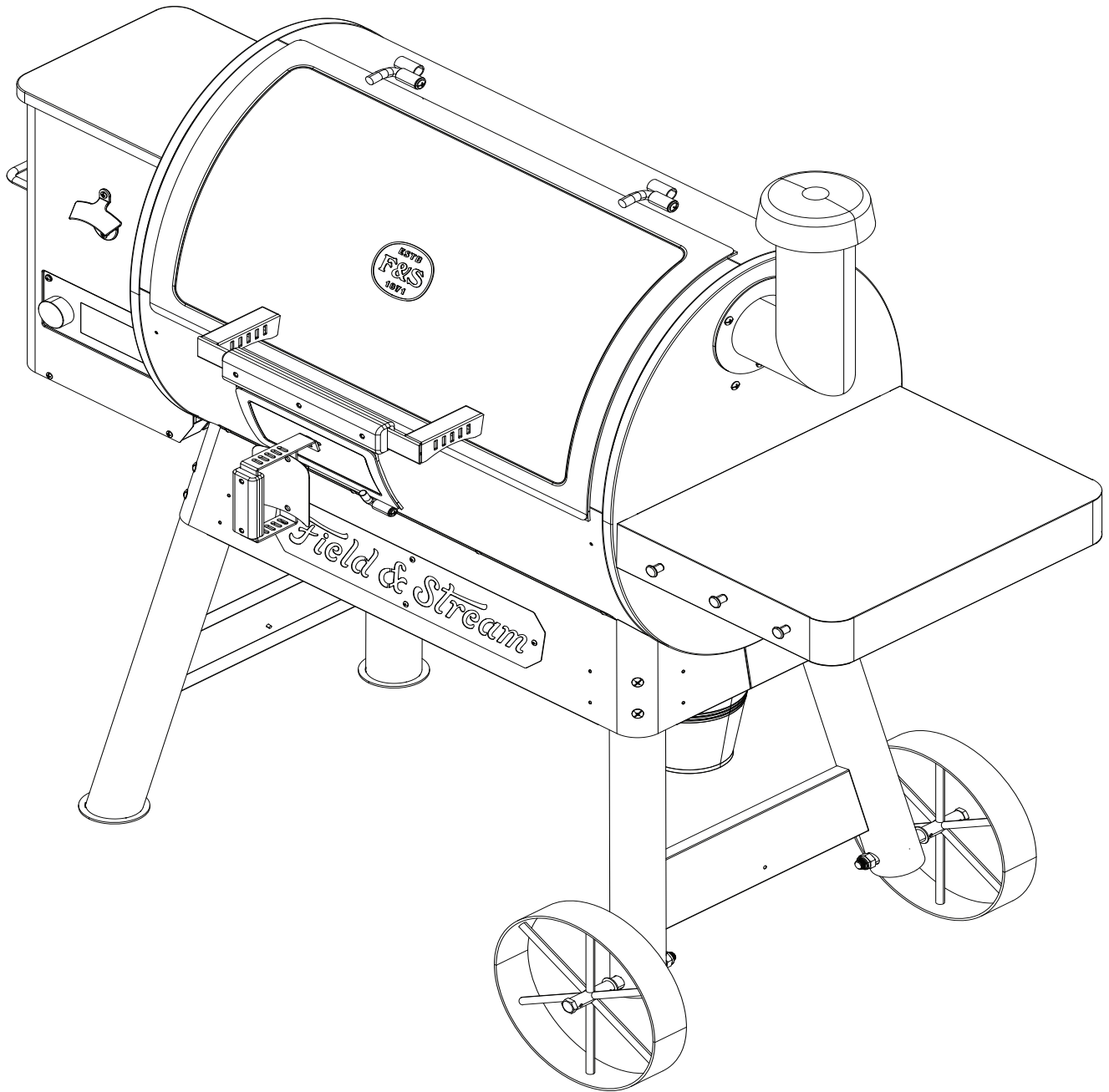


22

- Hang grease bucket **14** on hook at bottom of grease tube.



SMK6030FS Assembled



WARRANTY

Fair Game Group warrants to the original purchaser that the Field & Stream Pellet Smoker is free from defects due to workmanship or materials for: One-year: frame, housing, cart, cooking grates, electric heating elements, temperature controller and other related parts

Fair Game Group obligations under this warranty are limited to the following guidelines:

- This warranty does not cover units that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches, rust or heat damage to the finish, which is considered normal wear.
- Fair Game Group may elect to repair or replace damaged units 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 Fair Game Group requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Field & Stream Pellet Smoker under the terms of this warranty, please contact Customer Service Department at 1-855-735-9922 or help@fairgameus.com. A receipt will be required. Fair Game Group will not be responsible for any units forwarded to us without prior authorization.

EXCEPT AS ABOVE STATED, THE FIELD & STREAM MAKES NO OTHER EXPRESS WARRANTY. THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THOSE LISTED ABOVE 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 FIELD & STREAM PELLET SMOKER 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.