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View the manual for the Char-Broil 17202004 here, for free. This manual comes under the category barbecues and has been rated by 2 people with an average of a 8.1. This manual is available in the following languages: English. Do you have a question about the Char-Broil 17202004 or do you need help? Ask your question here! Below you will find the product specifications and the manual specifications of the Char-Broil 17202004. The Char-Broil 17202004 is an upright drum smoker designed for outdoor cooking enthusiasts. Constructed with stainless steel housing, this barbecue offers a sturdy and durable build. It is equipped with a built-in thermometer, allowing users to easily monitor the cooking temperature for precise results. Additionally, an integrated timer enables users to keep track of the cooking time, ensuring that their food is perfectly cooked. Featuring four grids, the Char-Broil 17202004 provides ample cooking space of 4677.41 square centimeters. This allows for grilling multiple items simultaneously, making it suitable for gatherings and larger meals. The smoker comes with a manual, providing users with instructions and guidelines for its usage, making it convenient for both novice and experienced grillers. Powered by an electric heat source, the Char-Broil 17202004 offers consistent and even heat distribution throughout the cooking area. This ensures that food is cooked thoroughly and evenly, avoiding any over or under-cooked sections. With a depth of 420.116 millimeters, width of 459.994 millimeters, and height of 826.008 millimeters, this upright drum smoker provides a compact and space-saving design. In summary, the Char-Broil 17202004 is a reliable and durable upright drum smoker. With its stainless steel construction, built-in thermometer, and integrated timer, it offers convenience and precision in outdoor cooking. The four grids provide ample cooking space, while the electric heat source ensures consistent and even cooking. Its compact size makes it suitable for various outdoor settings, making it an ideal choice for grilling enthusiasts. Brand: Char-Broil Model: 17202004 | 17202004 Product Type: barbecue Language: English File type: User manual (PDF). Product Brochure (PDF) Type: Upright drum smoker Product color: Black Housing material: Stainless steel Built-in thermometer: Yes Integrated timer: Yes Cooking area: 4677.41 cm² Number of grids: 4 Manual Yes Depth: 420.116 mm Width: 459.994 mm Height: 826.008 mm Show more... Can't find the answer to your question in the manual? You may find the answer to your question in the FAQs about the Char-Broil 17202004 below. To assemble your Char-Broil 17202004, begin by laying out all the parts and referring to the packaging diagram. Follow the step-by-step instructions, securely attach all components, and ensure proper alignment. Take note of any special tools or hardware required during the assembly process. To safely ignite the burner of your Char-Broil 17202004, turn the gas valve on the propane cylinder to the open position. Locate the ignition button or knob on the barbecue's control panel and press it while simultaneously turning it counterclockwise to the "ignite" or "start" position. Listen for the distinct sound of the burner igniting. If the burner fails to ignite, repeat the process, ensuring the gas valve is fully open. Maintaining the desired cooking temperature on your Char-Broil 17202004 requires careful adjustment of the burner controls. Start by preheating the grill with the lid closed and all burners on their highest setting. Once preheated, reduce the burner control knobs to the desired temperature, usually medium or low, depending on the recipe. Monitor the built-in temperature gauge or use an external thermometer to keep track of the cooking temperature throughout the grilling process. Cleaning your Char-Broil 17202004 regularly is essential for optimal performance and longevity. Begin by preheating the grill on high for a few minutes to loosen any food particles. Using a grill brush, clean the grates thoroughly, removing any debris or stuck-on residue. Wipe down the exterior surfaces with warm, soapy water and a non-abrasive sponge. Rinse everything with clean water and allow it to air dry before the next use. If you notice uneven heat distribution on your Char-Broil 17202004, there are a few troubleshooting steps you can take. Ensure the cooking grates are correctly inserted and properly seated in their designated positions. Clean the burner tubes and ensure they are free from any blockages. Adjust the air vents to allow for proper oxygen flow. If the issue persists, consult the troubleshooting section of the manual for further guidance. Yes, the Char-Broil 17202004 has a built-in thermometer. This is convenient for users as it allows them to easily monitor and control the cooking temperature. The Char-Broil 17202004 has 4 grids. This provides ample cooking space for users to prepare multiple dishes simultaneously. Yes, the Char-Broil 17202004 is an electric smoker. This means that users can easily and conveniently power up the smoker without the need for charcoal or propane. Yes, the Char-Broil 17202004 comes with an integrated timer. This feature allows users to set the desired cooking time and easily achieve the desired results without constantly monitoring the smoker. The Char-Broil 17202004 has a width of 459.994 mm, a height of 826.008 mm, and a depth of 420.116 mm. Cook the meat part in vinegar until completely soaked then 2. Let it sit overnight or 12 hours for 24 hours. 3. Remove the rust with a wire brush or aluminum foil. Rub the BBQ with a wad of aluminum foil to clean the grid easily. Grease the BBQ grid with oil before each use. Yes, the manual of the Char-Broil 17202004 is available in English. Is your question not listed? Ask your question here! Char-Broil Electric Smoker is a widely accepted brand for offering tender juiciness and delicious smoked flavor with little preparation. But as a member of the BBQ world, we bet you are facing trouble while using your electric smoker for the first time. And that's the reason, you looking for Char Broil Electric Smoker Instructions. Don't be concerned. Go on reading. You will learn everything to use your smoker like a pro. Char Broil Electric Smoker Instructions Step by Step To change the game, we have brought 4 Char Broil Electric Smoker Instructions just for you. From this manual, you will learn: Char Broil Electric Smoker Manual How to Use a Char Broil Electric Smoker Char Broil Electric Smoker Troubleshooting Care & Maintenance Tips So, stick with us till the end of this guide to be a master user of this electric smoker. Char Broil Electric Smoker Manual There is no hard and fast rule for using this Digital Electric Smoker. Just plug it in, set the cooking temperature, and wait till the end of the cooking time. You can easily get the best smoking result if you can be a master at controlling the unit. From this chapter, you can learn how to use the smart control, and how the buttons. Power: Using it, you can turn the unit on and off. Up- Can increase both time and temperature value. Down- Let you decrease both time & temperature value. Temp Button- Helps to adjust and set cooking temperature. Time Button- Allow you to set the cooking time. Meat Probe Button- You can customize targeted meat probe time. The temperature on the control panel you see may fluctuate from 10-15 degrees as the unit cycles to maintain the right cooking temp settings. You can input the settings using the TEMP, TIME, and Meat Probe buttons once you turn the unit on. The control panel will display the cooking temperature in Fahrenheit. The heating element never starts to heat up until you set the Cooking Temp & Time or Meat Probe target temp & cook time. How to Use a Char Broil Electric Smoker 7 Easy Steps Once you learn how to use the Smart Control panel, it's time to cook with it. Below we will break down how to smoke meat with Char-Broil Digital Electric Smoker. Before using your smoker for the first time, make sure you season it at the highest temp (275 degrees F.). Seasoning the smoker will help to burn off the leftover remaining during the manufacturing process. Here is the step-by-step guide on how to season a new smoker: Ensure both the water and smoker box are in their place and both of them are empty. Plug the unit into a secure outlet. You can hear a beep when you plugged it in. Tap on the Power button to turn the unit on. Use the Temp button to set the temperature to 275 degrees Fahrenheit using the Up and Down buttons. Press on the Time button and set the cooking time to 2 hours. After the period, leave your smoker to let it cook by turning the unit off. Now, your smoker is ready to cook. Once you season your smoker, it's time to fill the smoker box with wood chips. By adding wood chips, you can achieve your desired flavor. Make sure you don't overload the box with wood chips. Set the smoker box where it was. Preheating the smoker is a must-cooking step. It helps to make the cooking chamber hot and allows the wood chips to smoke. Here is the Char-Broil Electric Smoker Preheat Instructions: Tap on the TEMP Button Hold down the Up or Down button until you can see the PH letters appear on the display. Set the PH by pressing the TEMP button again. You can't see the temperature during the preheat cycle. The preheat cycle will automatically start. The Preheat Cycle will run for 40 minutes and the process will end after that time. After the end of the Preheat Cycle, you are ready to use your smoker. Char-Broil Smoker offers two cooking methods: cooking with Timer and cooking with Meat Probe. In this section, we will show you how to set the Timer and cook with it. First off, hold on to the TEMP button and you can see a blinking "00:00" on the display. Use the Up or Down button and input desired cooking time. Then, press the Time button again to set the cooking hour. Now, it's time to set the minute portion. So, tap on the Up and Down buttons again and enter the cooking minute. Afterward, click on the Time button again to set the minute. After making these adjustments, the display will show the Set Cooking Temperature and the elapsed time. No matter which cooking method you choose to cook, it's important to know how to set the temperature. Here is the step-by-step guide to adjusting the temperature: Press the TEMP button. Use the Up and Down button to adjust the cooking temperature. Finally, tap on the TEMP button again to set the desired cooking temperature. Don't know what will be the temperature level to cook rib, fish, or pork? Then, check out the below screenshot to learn about cooking temperature and cooking time. Meat/Meat Cut/Cooking Temp/Cooking Time/Target Temp/Pork Butt (Pulled) 225 Degrees F. 90-120 Mins Per Pound 205 Degrees Butt (Sliced) 225 Degrees F. 90-120 Mins Per Pound 180 Degrees Spare Ribs 225 Degrees F. 5-7 Hours (Total) 190 Degrees Baby Back Ribs 225 Degrees F. 4-6 Hours (Total) 190 Degrees Beef Brisket (Pulled) 225 Degrees F. 70-90 Mins Per Pound 200 Degrees Brisket (Sliced) 225 Degrees F. 70-90 Mins Per Pound 190 Degrees Ribs 225 Degrees F. 3-4 Hours (Total) 175 Degrees Poultry/Chicken (Whole) 250 Degrees F. 30-45 Mins Per Pound 165 Degrees Turkey (Whole) 250 Degrees F. 30-45 Mins Per Pound 165 Degrees Fish 225 Degrees F. 40-60 Mins Per Pound 150 Degrees Now, it's time to cook your meat. Season the meat properly you are going to smoke. Then, place them on the cooking racks. Don't overload the racks with meat. Cook the meat until the internal temperature reaches 145 degrees. Of course, don't forget to add wood chips if required. When you are done, remove the food from the smoker and serve it, and share it with the forks. Note: Don't forget to turn the unit off and detach it from the electric outlet. 5 Char Broil Electric Smoker Troubleshooting Here are some common problems, their causes, and the solution to those issues. The possible reasons behind this problem are: Your smoker is turned off. No Power/Faulty heating element or controller/switch on the smoker/Check whether the circuit breakers are ok or not. If required, replace it. Try to plug it into a known outlet. Replace the heating element. You plugged in another electric appliance from the same circuit. There is water in the controller/Damaged electric cord or connection/Use a separate outlet for the smoker. Make sure all electrical components are dry. Replace the damaged electric cord. The smoker door remains open/You don't preheat the smoker properly or set the temperature too low. Faulty Extension cord/Make sure the door is closed while cooking. Preheat your smoker before cooking with it. Use an appropriate cord. Set the temperature to the highest settings/Too much fat in meat/Build up grease inside your smoker/Set the temperature to low/Cut fat from the meat/Clean your smoker/Faulty thermostat or it gets damaged completely/Replace and get a new thermostat/Care & Maintenance Tips/With proper care and maintenance, you can use your electric smoker for years. Follow the below preservation tips to keep your smoker well. Turn off your smoker and plug it out from the electric outlet when it is not in use. After every cook, clean your smoker like the cooking grates, water pan, and wood chips. You can use soapy water to clean them. Never clean the interior of your smoker. Use a damp cloth to sweep away the inside of the smoker. Don't use the smoker in the rain. Clean the exterior part of the smoker with a damp washcloth. Here, you can watch the video on how to clean an electric smoker. Follow the below steps to preheat your Char-Broil Digital Electric Smoker: 1. Press the TEMP Button 2. Keep pressing the Up or Down button till you see the blinking PH letters. 3. Tap on the Temp button again to set the PH. Now, the preheat cycle will run for 40 minutes. The way of using Char-Broil h20 electric smoker: 1. Soak the wood chips 2. Use vegetable oils and coat the inside of your smoker by 3. Spraying the oil 4. Plugin your smoker 5. Load the cooking grids with meat 6. Check your food temperature Most electric smokers are designed to use wood chips only. However, you can use pellets in a limited way. For example, use only five to six-piece of wood pellets. Never overdose the smoker box with wood pellets. Yes, you must preheat your smoker every time you cook with it. It helps to warm the cooking chamber and allows the wood chips to produce smoke well. Experts recommend opening the vent fully to avoid the risk of building creosote. Press and hold down the start or stop button for about 10 seconds. Your smoker will now reset automatically. You can add a cup of water every hour. However, it's an optional step if you use a Char-Broil electric smoker. Should you buy a Traeger pellet smoker? Yes, you can buy a Traeger Pellet Smoker to enjoy the best cooking & smoking meat. Yes, you should use a water pan in your electric smoker as it prevents the inside from drying out. However, using a water pan will be optional if you use a smoker from Char-Broil. As a beginner, using an electric smoker and cooking food with it can be tricky. When it comes to using the Char-Broil Smoker, it's a must to learn how to use the smoker before smoking with it. Many users may find it a bit confusing because it's two cooking methods: cooking with Timer and cooking with Metal Probe. However, we broke down everything and provided a step-by-step guide on using the Char-Broil Electric Smoker. From setting up the Control Panel or maintenance guide, we discussed everything you need to know. Now, it's time to bring out your smoker in your backyard and start using the smoker to cook your first meat. Alternatively, if you have any questions about Char-Broil Smoker, let us know by leaving a comment below. Share — copy and redistribute the material in any medium or format for any purpose, even commercially. Adapt — remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution — You must give appropriate credit, provide a link to the license, and indicate if changes were made. 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