

ATTENTION!!

DO NOT USE PELLETS OR CHIPS

**DO NOT OPERATE THIS SMOKER 'N ROASTER
WITHOUT READING THE SET UP AND
INSTRUCTION MANUAL COMPLETELY!**

*If you have any problems or questions on set up and start up, call
the manufacturer at 1-800-328-8313 and ask for Smoker Service
Support.*

This Smoker 'N Roaster is designed for smoking, cooking and roasting meat. When you are operating your PK Smoker you must follow these simple steps; failure to do so may result in a fire hazard, spontaneous combustion or other types of harm.

1. **WHEN SMOKING WITH THE PK SMOKER 'N ROASTER, ALWAYS ENSURE THAT YOUR HEAT SWITCH IS IN THE DOWN POSITION (INDICATING 625 WATTS) AND THAT YOUR DAMPERS ARE 2/3RD CLOSED.**
2. **NEVER OPEN THE DOOR WHEN HEAVY SMOKE APPEARS! WAIT UNTIL SMOKE IS NOT VISIBLE TO OPEN THE SMOKER!**
3. **DO NOT PLACE THE SMOKER 'N ROASTER ON ANY TYPE OF COMBUSTABLE MATERIAL!**
4. **ONLY USE FINE SAWDUST IN PK SMOKER. MOISTEN THE SAWDUST AND THEN FUNNEL THE SAWDUST TO THE OUTSIDE OF THE PAN. OPEN DAMPERS 2/3RD FOR THIS TYPE OF SMOKING.**

When you first receive your PK Smoker 'N Roaster you must complete the following prior to use:

1. Check for any damages or shipping issues that may have occurred during the transportation of your smokehouse.
2. Install the 4 casters (included) prior to use.
3. Install the burner drip pan (included) before use. See figures 1 and 2 for reference.
4. Install S/S stick and shelf holders on the inside walls (included).
5. Install the S/S product drip pan (included). The drip pan is formed with (2) 1" tabs on one side; the tabs must always be put to the back of the smoker. This will ensure proper airflow and even cooking. You should also line the drip pan with aluminum foil and change after each use for easy clean up.
6. Install product screens.

BURNER DRIP PAN INSTALLATION

- Always unplug your smoker first, then lift front of burner and install the burner drip pan



Figure 1

BURNER DRIP PAN INSTALLED



Figure 2

PK's SMOKER, CABELA'S PRO 50 & PRO 100

INSTRUCTION AND RECIPE MANUAL

Manufactured by:
Woodland Manufacturing, Inc.
Pro Smoker 'N Roaster
P.O. Box 278
Iron Ridge, WI 53035
800-328-8313

You have just purchased one of the finest smokers available today.

Please follow the instructions in this book when operating your
new smoker.

Model No. _____

Serial No. _____

Mfg. Date _____

Volts _____

Amps _____

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SPECIFICATIONS

The PK 50 & Pro 50 will hold:

(1) – 12 to 15 lb. Ham

(25) – 2 lb. Summer Sausages

15 – 20 lbs. Fish (Cut into chunks)

The PK 100 & Pro 100 will hold:

(2) – 12 to 15 lb. Hams

(25) – 3 ½ lb. Summer Sausages

30 – 40 lbs. Fish (Cut into chunks)

Installation and Preparation

1. Always set smokers on a sturdy, level surface and ONLY in a well ventilated area.
2. Place all racks inside and plug in cord.
3. Turn temperature control to 100° F.
4. Fill sawdust pan 1/3 full of sawdust and place on smoke burner. Turn temperature to 150 ° F.
5. Open damper half way during the break-in period.
6. After 3 hours, turn the temperature control off – your smoker is now ready for use.
7. Always close dampers when not using smoker.
8. If an extension cord is needed, use only 14-3 wire cord up to 25 feet, and 12-3 wire cord from 25 – 50 feet, and use only a grounded outlet.
9. If you want to extend your exhaust on your Pro 50 or Pro 100, use 3” galvanized stove pipe. Cut the crimped end off of one piece and set that on top of exhaust pipe and tape seam together with aluminum foil tape. Then insert the next stove pipe with crimped end into top of the first pipe that you put on.

GENERAL SMOKING INSTRUCTIONS

Drying	Dampers should be wide open
Smoking	Dampers should be 2/3 closed
Cooking	Dampers should be closed

THE FOLLOWING SAFETY PRECAUTIONS
SHOULD BE OBSERVED WHEN USING YOUR
SMOKER

READ ALL INSTRUCTIONS CAREFULLY

1. Use properly grounded outlets – be sure to use 3-wire plugs and 3-wire grounded receptacles.
2. Do not touch **HOT** accessories – use hot pads or a pair of gloves.
3. Use your smoker **ONLY** for what it is intended.
4. Do not move your smoker when it is in use.
5. Do not use attachments or accessories not recommended by manufacturer.
6. Other than cleaning your smoker, servicing of any kind should be performed by authorized service technicians **ONLY**.
7. Before calling for service, be sure you have power to your smokehouse.
8. Always unplug your smoker when not in use or during examination.
9. Be sure to replace shelves and accessories after cleaning to discourage children from entering your smoker.
10. Do not open main door when sawdust is smoking.
11. Always empty sawdust ash in a fire-proof container.
- 12. DO NOT USE ANY OTHER SUBSTANCE FOR SMOKING – USE FINE MAPLE, HICKORY, APPLE OR CHERRY SAWDUST.**

BULB & CAPILLARY CONTROLLER

Turn temperature control knob to desired temperature.

HOW TO OPERATE YOUR DIGITAL CONTROLLER

- 1.) TURN THE MAIN SMOKEHOUSE TOGGLE SWITCH TO THE “ON” POSITION.
- 2.) PRESS THE SET BUTTON ONCE AND “SP” WILL APPEAR ON THE DISPLAY.
- 3.) PRESS THE SET BUTTON AGAIN AND THE VALUE ON THE DISPLAY CAN NOW BE CHANGED WITH THE UP AND DOWN ARROWS.
- 4.) ONCE THE CONTROLLER IS SET TO DESIRED TEMPERATURE PRESS THE SET BUTTON TO ENTER THE NEW VALUE.
- 5.) PRESS SET AND DOWN AT THE SAME TIME TO EXIT PROGRAMMING OR WAIT ONE MINUTE AND THE DISPLAY WILL AUTOMATICALLY EXIT PROGRAM MODE.

While the smoker is heating up, the actual smoker temperature is displayed. Your controller comes pre-programmed with an operating temperature of 60-250° F.

In case of an alarm error, the following messages can be shown:

-- = short circuit probe error
Er = memory error
Oo = open probe error

FEATURES

The smoker can be used for all types of smoking, such as poultry, ham, sausage, fish, bacon, beef jerky, hot sticks and more.

ROASTING

You will be able to roast such things as prime rib, baby back ribs, poultry, pork loins and many more.

Temperature settings for

- Roast Beef: 200 to 250° F
- Pork: 225 to 250° F.

Place temperature probe in the center of meat and roast to desired temperature.

OUTSTANDING FEATURES

1. This smoker has a stainless steel interior and a painted or stainless steel exterior. It is currently available in an all stainless steel (inside and out) unit.
2. Stainless steel sawdust pan.
3. Chrome wire racks (20 lb. capacity).
4. Safety door latches.
5. High temperature insulation.
6. High quality gasket around door for smoke-tight, consistent operation.
7. Complete instruction book and recipe guides.
8. Automatic temperature control 60-250° F for a professional job every time.
9. **DUAL WATTAGE SWITCH**– This switch should be in the **DOWN/625 WATT** position during smoking. Move the switch to the **UP/1250 WATTS** position when finishing cooking your product to your desired internal temperature and also when roasting. The dual wattage switch controls the rings on the burner. When in the **DOWN/625 WATT** position only the center rings are working and the unit uses less power. When the switch is **UP/1250 WATTS**, all rings are heating and the unit is using full power. The thermostat controls the temperature of the burner whether the dual wattage switch is in the **DOWN/625 WATT** or **UP/1250 WATT** position.

CLEANING AND CARE

1. Line the entire drip pan with aluminum foil and discard after each use.
2. Before using the shelves, spray them with Pam or any non-stick spray.
3. Do not clean interior walls completely – only remove the loose scale. The smoke film on the walls will improve the product flavor and will not affect the performance of the smoker.
4. After each use allow the smoker to cool completely. Remove the shelves and the drip pan and clean with hot, soapy water. Use soap-filled steel wool pads to remove baked on grease and stains. Rinse, dry and store shelves and pan inside the smoker.

CAUTION: Do not use excessive amounts of water in the interior of the smoker. If so, dry out the interior thoroughly before operating.

NOTE: If your smoker has a door gasket, keep it oiled with mineral oil to prevent gasket from sticking.

CLEANING RECORD

[illegible]

TROUBLE SHOOTING

NOTE: Always unplug your smoker before making any repairs.

<u>PROBLEM</u>	<u>SOLUTION</u>
SMOKE/HEAT BURNER DOES NOT COME ON	<ul style="list-style-type: none">• Check if smoker is plugged in.• Check outlet for power.• Check fuses to power supply. If blown, replace - if fuse blows again, check for shorted burner or wires.
THERMOSTAT IS ON BUT BURNER DOES NOT HEAT	<ul style="list-style-type: none">• Wire connections are bad or burner is shorted out.• Repair wiring or replace burner.
TEMPERATURE CONTROL WILL NOT TURN BURNER OFF	<ul style="list-style-type: none">• Check for shorted wiring or burner.• If OK, replace temperature control.
DOOR LEAKS SMOKE AT DOOR EDGES	<ul style="list-style-type: none">• If gasket is bad, replace.

- *Repairs should be made by trained personnel only.*

WARRANTY

The performance, workmanship and materials in the cabinet are unconditionally guaranteed for one (1) year when used for the purpose and under the conditions for which designed.

The manufacturer will replace any part found to be defective (upon examination by manufacturer) at no charge when such part is returned to manufacturer with transportation prepaid.

ALL ELECTRICAL PARTS ARE GUARANTEED FOR NINETY (90) DAYS

All warranties are void if smoker or parts are damaged by accident or misuse.

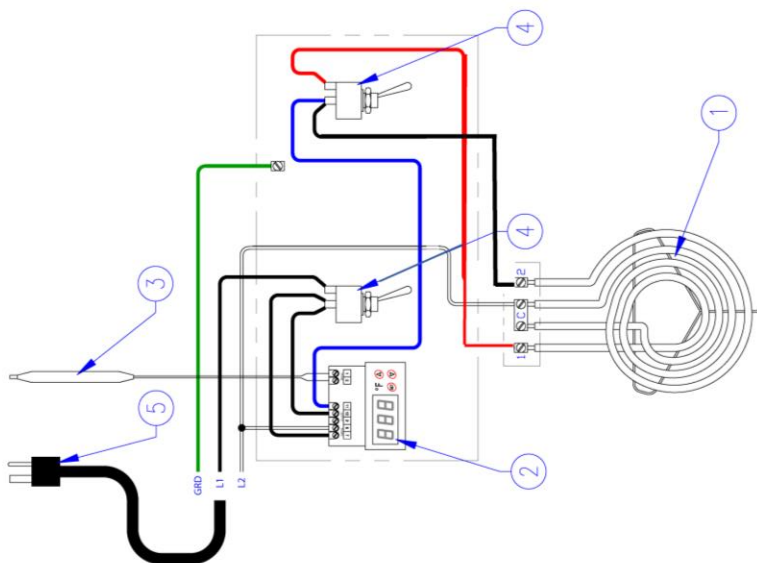
The description and specifications contained in this literature were in effect at the time it was approved for printing.

The company reserves the right to change specifications or designs without notice and without incurring obligations.

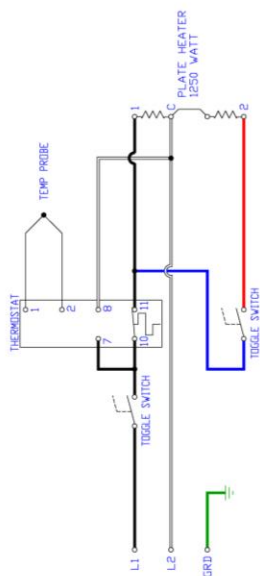
For all warranty items contact:

Woodland Manufacturing Inc.
120 S Main St
Iron Ridge, WI 53035
Email: info@pro-smoker.com
Phone: 800-328-8313

Warranty registration must be filled out and sent to manufacturer for validation of warranty. The warranty form is enclosed in the back of this manual. Please remit as soon as possible.



WIRING DIAGRAM FOR PRO SMOKER MODEL 40, PK 50, PK 100 120V, 1 PHASE-DIGITAL



ITEM	DESCRIPTION	PART NUMBER	QTY
1	BURNER ELEMENT-120V 1250W	04-0142	1
2	TEMPERATURE CONTROL	04-0246	1
3	TEMPERATURE PROBE	04-0247	1
4	TOGGLE SWITCH SPST	04-0253	2
5	CORD END 14-3 x 6"	04-0600	1

PRO SMOKER AND ROASTER	
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100	PRO SMOKER AND ROASTER

REPLACEMENT PARTS

ITEM #	DESCRIPTION
04-0246	Digital Temperature Switch TS2-010
04-0247	Probe for Digital Temperature Switch (2-wire, 5' long)
04-0124	Temperature Control 60 – 250 ° 30 AMP, 250 Volt
04-0600	Cord End 14-3 x 8 ft.
04-0601	Cord End 16-3 x 6ft
04-0144	Temperature Control Knob 60-250°
04-0145	Temperature Control Bezel
04-0287	Red Neon Indicator Light, 125 Volt
04-0285	Fuse Holder w/ Fuse Cap, 30 Amp, 250 Volt
04-0288	Fuse – 15 Amp Ceramic Hi-Temp, 250 Volt
04-0253	Toggle Switch Single-Pole / Single-Throw 10 Amp, 250 Volt
04-0283	Draw Latch (PK)
04-0135	Door Gasket – ½” x ¾” Black / Skinned / Neoprene
04-0136	Gasket Adhesive
04-0271	Silicone Sealant - Aluminum color (USDA/FDA Approved)
04-0181	Chrome Product Screen/Shelf (16-1/2” x 17-1/2”)
04-0289	Stick & Shelf Holder S/S (2 pieces)
04-0290	Drip Pan w/ Holding Tabs
04-0154	Heavy Weight 7-1/2” Sawdust Pan S/S
04-0142	Smoke/Heat Burner, 1250 Watt, 120 Volt
04-0282	Smoke/Heat Burner, 1100 Watt, 120 Volt
04-0602	4” Caster 3/8” Threaded Stud Mount (Set of 4)
04-0127	2-Wire Hi-Temp Wiring Harness (5')
04-0140	Burner Support Ring
04-0139	Burner Drip Pan
04-0284	Burner Holder S/S
04-0184	4” Caster ½” Threaded Stud Mount (set of 4)
04-0291	Ceramic Fiber Wrap Hi-Temp (3” wide)
04-0254	3-wire Hi-Temp Wiring Harness (6')

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SMOKED POLISH SAUSAGE (KIELBASA)

SUGGESTED INGREDIENTS - 25 LB. BATCH

25 Lb. Lean Pork Trims (85% Lean)

2 to 3 Cups Distilled Water

1 package Polish Sausage Seasoning & Cure

Procedure:

Grind all meat through 3/8" plate. Regrind through 1/8" plate. Mix maple cure with water and mix into meat. Add seasoning and mix for 4-6 minutes until meat is tacky. Add water and stuff into 32-35mm or 38-42mm hog casings.

Smoking Procedure:

Preheat smoker to 100 degrees F.

Place product on smoke sticks (no pieces touching) - insert temperature probe in the middle of one link.

Run for 1 hour with damper wide open. This is the drying time.

Place 2/3 pan of sawdust (moistened) on burner; set top damper 1/8 open, bottom damper 3/4 open. Increase temperature to 170 degrees F.

Run at this temperature until internal temperature reaches 155 degrees.

Turn off thermostat and cool down to 100 degrees F. Place in cold water for 20-30 minutes. Place in cooler.

WIENERS

SUGGESTED INGREDIENTS - 25 LB. BATCH

15 lbs. Lean Beef Trims (90% Lean)
10 lbs. Regular Pork Trims (85% Lean)
2 to 3 Cups of Distilled Water
1 Package of Wiener Seasoning & Cure

Procedure:

Grind all products through 3/8" plate. Regrind through 3/32" plate. Add cure to 1/2 the water and add to meat and mix. Add seasoning, mix with 1/2 the water and add to meat. Mix for 4-6 minutes or until meat is tacky. Stuff into 24-26mm sheep casings.

Smoking Procedure:

Preheat smoker to 130 degrees F.

Hang wieners on smoke sticks (Do not have any pieces touching).

Insert temperature probe to center of one link.

Run with dampers wide open for 1 hour. This is the drying time.

Place 1/4 pan of sawdust (moistened) on burner and increase temperature to 190 degrees F.

Set top damper 1/8 open, bottom damper 3/4 open.

Cook until you reach 155 degrees F internal temperature. It should take about 2-2 1/2 hours after drying.

Immediately place in a cold water bath for 20 minutes until internal temperature reaches 100-110 degrees F.

Then dry at room temperature.

SMOKED FISH

SUGGESTED CURING PROCEDURE:

5 Gallons Ice Cold Water (35-40 degrees F)
5 lbs. of Maple Cure
Mix thoroughly

Cover Pickle Procedure:

Place pieces in plastic or S/S pan and submerge in Pickling Solution (Add weight to hold submerged). Keep in Pickling Solution from 4-6 hours. Remove and wash thoroughly. Let dry for several hours before smoking.

Smoking Procedure:

Preheat smoker to 100 degrees F.

Baste fish with vegetable oil and place on racks (oiled) or in stockinette.

Increase thermostat to 110 degrees F; damper 2/3 open. Add 2/3 pan of sawdust (moistened); smoke for 2 hours.

Increase thermostat to 120 degrees F with damper 1/2 open. Add another 2/3 pan of sawdust (moistened); run 2 hours and remove sawdust pan.

Close dampers.

Increase thermostat to 185 degrees F and run until product reaches an internal temperature to 145 degrees F.

Turn off thermostat and let cool to 100 degrees F. Remove to cooler.

- For larger fish follow brining instructions on page 33.

SMOKED BACON

SUGGESTED CURING PROCEDURE:

5 Gallons Ice Water (35-40 degrees F)
5 lbs. of Maple Cure
Mix thoroughly

Cover Pickling Procedure:

Inject bellies (8-10% of gross weight) with above cure. Use a hand or electric brine pump. Place bellies in plastic or S/S lugs and submerge in same. Cover pickling solution (add weight to keep submerged). Cure for 4-6 days. Remove from cure and wash thoroughly in warm water. Let product dry for several hours.

Smoking Procedure:

Preheat smoker to 100 degrees F with damper 3/4 open; hang bellies on bacon combs or hangers (no parts touching); add 2/3 pan sawdust (moistened).

Increase thermostat to 110 degrees F and smoke for 5 hours.

Increase thermostat to 130 degrees F and add another 2/3 pan sawdust (moistened).

Smoke for 5 hours and remove sawdust pan. Then close dampers.

Increase thermostat to 170 degrees F. Run until internal temperature reaches 140 degrees F.

Turn off thermostat. Remove to cooler for 10-12 hours before slicing.

BOLOGNA - LARGE OR RING

SUGGESTED INGREDIENTS - 25 LB. BATCH

13 lbs. Extra Lean Beef Trims (90% Lean)
12 lbs. Regular pork Trims (85% Lean)
2 to 3 Cups of Distilled Water
1 Package of Bologna Seasoning & Cure

Procedure:

Grind all trims through 3/16" plate twice. Add maple cure with water and mix into meat. Add seasonings into meat and mix for 4-6 minutes until meat is tacky. Stuff into 40-43 beef rounds or 8 x 24" fibrous casings. Or a 40mm or 43mm collagen round.

Smoking Procedure:

Preheat Smoker to 120 degrees F.

Hang product on smoke sticks with no parts touching.

Insert temperature probe into center of one ring or log.

Run with dampers wide open 1 hour.

Place 3/4 pan sawdust (moistened) on burner.

Increase temperature to 170 degrees F and smoke for 3 hours (damper 1/4 open). Raise temperature to 185 degrees F for big bologna 8 x 24".

Heat until product reaches an internal temperature of 155 degrees F.

Shower product to reduce temperature to 100-110 degrees F or cool in cold water bath.

Dry at room temperature and place in cooler.

SMOKED SUMMER SAUSAGE

COUNTRY SMOKED WITHOUT GARLIC

SUGGESTED INGREDIENTS - 25 LB. BATCH

15 lb. Extra Lean Beef Trims (90% Lean)
10 lb. Regular Pork Trims (85% Lean)
1 Package of Summer Sausage Seasoning & Cure
2 to 3 Cups of Distilled Water

Procedure:

Grind all meat through 3/8" plate or larger. Regrind through 1/8" plate. Add cure to water. Mix into meat. Add seasoning into meat and mix for 4-6 minutes until meat is tacky. Stuff into fibrous casings.

Smoking Procedure:

Preheat Smoker to 100 degrees F.

Place sausage on smoke sticks.

Insert temperature probe to center of one sausage.

Open dampers all the way. Run at 100 degrees F for one hour.

Increase temperature to 110 degrees F; add 2/3 pan moistened sawdust; smoke for 4 hours with top damper 1/8 open and bottom damper 3/4 open.

Add another 2/3 pan of moistened sawdust, increase heat to 165 degrees F.

Heat until internal temperature reaches 148 degrees F.

Turn OFF smoker; place sausage in cold water bath for 20 minutes; to cool sausage to 100 degrees. Then dry and place in cooler.

SMOKED HAMS - PICNICS

Suggested Curing Procedure:

Mix thoroughly 5 gallons of cold water (35-40 degree F) and 5 lbs. of Maple Cure. Inject meat with solution making sure cure is pumped around bones and in all muscles. Place in plastic or stainless steel containers and fully covered with pickling brine for 5-7 days at 35-40 degrees F. Remove from solution and wash surface. Put product in stockinettes and hang on smoke sticks.

Smoking Procedure:

Preheat smoker to 100 degrees F.

Hang product in stockinettes not touching each other, then insert temperature probe without touching bone.

Run with dampers wide open for 2 hours.

Add 2/3 pan sawdust (moistened), increase temperature to 110 degrees F and smoke 8 hours with dampers ½ open.

Increase temperature to 130 degrees F; add pan of sawdust smoke 4 hours. Remove sawdust pan. Now close dampers.

Increase temperature to 175 degrees F; heat until internal temperature reaches 150-155 degrees F.

Turn OFF smoker and cool to 100 degrees F. Remove to cooler.

SMOKED PEPPERONI SAUSAGE

SUGGESTED INGREDIENTS - 25 LB. BATCH

25 lbs. Extra lean Beef Trims (90% Lean)
1 Package of Pepperoni Seasoning & Cure
2 to 3 Cups of Distilled Water

Procedure:

Grind all meat through 3/8" plate. Regrind through 1/8" plate. Add cure to water, mix into meat. Add seasoning into meat and mix thoroughly approx. 4-6 minutes until meat becomes tacky. Stuff into 22-24mm or 24-26mm sheep casings or 21mm collagen casings.

Smoking Procedure:

Preheat smoker to 100 degrees F; drape sausage on sticks - pieces not touching.

Insert temperature probe in one sausage.

Run at 100 degrees F for 1 hour with the dampers wide open.

Increase temperature to 125 degrees F; put 3/4 pan moistened sawdust on burner and smoke for 5 hours. Close top damper to 1/8 open, bottom damper to 3/4 open and increase temperature to 170 degrees F and close dampers.

Cook until internal temperature reaches 150-155 degrees F.

Turn OFF smoker and let cool to 100 degrees F. Remove to cooler.

SMOKED VENISON SAUSAGE

SUGGESTED INGREDIENTS - 25 LB. BATCH

20 lb. Venison Meat (Lean)
5 lb. Regular Pork Trims (50% Lean)
1 Package Summer Sausage Seasoning & Cure
2 to 3 Cups of Distilled Water

Procedure:

Grind all meat through 3/8" plate or larger. Regrind through 1/8" plate. Add cure to water, mix into meat. Add seasoning into meat and mix for 4-6 minutes until meat is tacky. Stuff into fibrous casings.

Smoking Procedure:

Preheat Smoker to 100 degrees F.

Place sausage on smoke sticks.

Insert temperature probe to center of one sausage.

Open dampers all the way. Run at 100 degrees F for one hour.

Increase temperature to 110 degrees F; add 2/3 pan moistened sawdust; smoke for 4 hours with top damper 1/8 open and bottom damper 3/4 open.

Add another 2/3 pan of moistened sawdust, increase heat to 165 degrees F.

Heat until internal temperature reaches 148 degrees F.

Turn OFF smoker; place sausage in cold water bath for 20 minutes; to cool sausage to 100 degrees. Then dry and place in cooler.

SMOKED COUNTRY POULTRY

SUGGESTED CURING PROCESS:

5 Gallons Cold Water (38-40 degrees F)

5 lbs. of Maple Cure

Procedure:

Dissolve Cure in water and mix thoroughly. * Inject product with hand brine pump or electric pump at 10% of weight of bird. Place in S/S or plastic lugs and submerge in the same pickle solution with a cover. Remove after 4-5 hours and wash “with COLD water” and dry for 2 hours.

Smoking Procedure:

Preheat smoker to 110 degrees F; open damper 3/4. Hang product in stockinettes (no parts touching).

Insert temperature probe into ball socket joint, but not touching bone. Run at this temperature for 1 hour.

Increase thermostat to 125 degrees F; place 1/3 pan sawdust (moistened) on burner.

After 4 hours place another 1/3 pan of moistened sawdust on burner. Increase temperature to 140 degrees F. Close dampers.

After 4 hours remove sawdust pan; increase temperature to 185 degrees F. Heat at this temperature until internal temperature reaches 165 degrees F. Turn OFF thermostat and let cool to 100 degrees F.

*** NOTE:** In the absence of an injector a cover pickling method may be used as follows:

3-5 lb. - 36 hours
6-8 lb. - 40 hours
9-11 lb. - 50 hours
13-14 lb. - 60 hours
15 lb. - 70 hours

**** NOTE:** For less smoke, use 2/3 pan and omit second smoking.

- For best results poultry 6 lbs. and up should be pumped and then submerged from
5 – 10 hours.

FRESH BRATWURST

SUGGESTED INGREDIENTS - 25 LB. BATCH

25 lb. Lean Pork Trims (85% Lean)
2 to 3 Cups of Distilled Water
1 Package of Bratwurst Seasoning

Suggested Procedure:

Grind pork trims through 1/8" plate. Add water and brat seasoning, mix for 3-5 minutes until meat becomes tacky. Stuff into 32-35mm hog casings or 4 x 20" fibrous casings. If you stuff into 4 x 20" fibrous casings, freeze and then slice into patties. You can also make into bulk packages.

FRESH POLISH SAUSAGE

SUGGESTED INGREDIENTS:

25 lb. Lean Pork Trims (85% Lean)
2 to 3 Cups of Distilled Water
1 package of Polish Sausage Seasoning

Suggested Procedure:

Grind all meat through 3/8" plate. Mix seasoning and grind through 1/8" plate.

Add water - mix thoroughly. Stuff into 32-35mm hog casings or make into patties or package bulk.

FRESH ITALIAN SAUSAGE - SWEET

SUGGESTED INGREDIENTS:

25 lb. Lean Pork Trims (85% Lean)
2 to 3 Cups of Distilled Water
1 Package of Italian Sausage Seasoning

Processing Procedure:

Grind all lean trims through 3/8" plate. Grind again through 1/8" plate. Add seasoning package and water mix for 3-5 minutes until meat becomes tacky. Stuff into 32-35mm hog casings or 4 x 20" fibrous casings. You can also make into patties or package bulk. If you use the 4 x 20" casings freeze and then slice.

FRESH ITALIAN OR PIZZA SAUSAGE - HOT

SUGGESTED INGREDIENTS:

25 lb. Lean Pork Trims (85% Lean)
2 to 3 Cups of Distilled Water
1 package of Hot Italian Sausage Seasoning

Processing Procedure:

Grind all meat through 3/8" plate. Mix seasoning and grind through 1/8" plate.

Add water - mix thoroughly. Stuff into 32-35mm casings or make into patties or package bulk.

FRESH PORK SAUSAGE - “HOT”

SUGGESTED INGREDIENTS - 25 LB. BATCH

25 lb. Lean Pork Trims (85% Lean)
2 to 3 Cups of Distilled Water
1 package of Hot Pork Sausage Seasoning

Processing Procedure:

Grind all meat through 3/8" plate. Grind again through 1/8" plate. Add water and seasoning and mix for 3-5 minutes until meat becomes tacky. Stuff into 20-22mm or 22-24mm sheep casings. You can also make into patties or bulk. For making into patties stuff into 4 x 20" casings, freeze and then slice.

FRESH PORK SAUSAGE

SUGGESTED INGREDIENTS - 25 LB. BATCH

25 lb. Lean Pork Trims (85% Lean)
2 to 3 Cups of Distilled Water
1 Package of Pork Sausage Seasoning

Processing Procedure:

Grind all meat through 3/8" plate. Grind again through 1/8" plate. Add water and seasoning and mix for 3-5 minutes until meat becomes tacky. Stuff into 20-22mm or 22-24mm sheep casings. You can also make into patties or bulk. For making into patties stuff into 4 x 20" casings, freeze and then slice.

MEAT LOAF

SUGGESTED INGREDIENTS - 25 LB. BATCH

20 lb. Lean Beef Trims (90% Lean)
5 lb. Regular Pork Trims (85% Lean)
- May be done with all pork or all beef
3 to 4 Cups of Water
1 Package of Meat Loaf Seasoning

Procedure:

Grind beef through 1/8" plate. Grind pork through 3/16" plate.

Or grind all meat through 3/8" plate, then again through 1/8" plate.

Add water and seasoning and mix thoroughly.

Roasting Procedure:

Preheat smoker to 180 degrees F.

Place loaves in pans greased with butter or margarine.

Insert probe to center of loaf.

Turn heat to 220-225 degrees F with dampers top and bottom 1/4 open.

Roast until internal temperature reaches 150-155 degrees F.

You may stuff into 8 x 24" casings and roast the same way.

BEEF JERKY (BRINE METHOD)

MIX YOUR OWN BRINE

BRINE MIXTURE:

2 1/4 Gallons Water (38-40 degrees F)
3/4 lb. Sugar
2 1/4 lb. Salt
3/4 oz. Pink Speed Cure
1 oz. Garlic Salt
1 oz. Onion Salt

Procedure:

For best results use good lean meat. Put meat in freezer just long enough to firm up meat (about 1 1/2 to 2 hours). Remove from freezer and slice into 1/4" to 3/8" thick pieces. (Slicing with an electric slicer will give best results). Put slices in brine mixture for no longer than 45 minutes. Remove from brine and place slices on smoker racks or shelves to dry.

Smoking Procedure:

- Preheat smoker to 145 degrees, damper open, dry for 2 hours.
- Turn heat up to 160 degrees, add smoke, damper 1/2 open, and smoke for 4 hours.
- Turn heat up to 170 degrees, damper 1/2 open, dry till desired texture.
 - Turn off smoker. Let cool until you can handle.

• OTHER SUGGESTED BRINE MIXTURE:

4 lbs. of Maple Cure
5 Gallons of Water (38-40 degrees F)
1 oz. Garlic Salt
1 oz. Onion Salt or 1/2 oz. Onion Powder

FISH JERKY - DRY SALT METHOD

The Smoker will dry fish just like the Indians did it out in the sun. Lean fish such as crappies, brook trout, flounder, perch, bluegills and bass will make the best fish jerky. Fish such as snapper, carp, northern pike and catfish do not work well.

Clean and fillet fish as soon as possible. Cut the fillets into one quarter inch thick strips about 4-6" long. Small pan fish (1/4" to 3/8" thick may not have to be cut). If strips are too thick it will take too long to dry and there will be a greater chance of spoilage. Dry fish thoroughly.

Place dried fish on pan or glass dish with pickling salt. Use about one pound salt for four pounds of fish. Spread thin layer of salt in bottom of pan. Coat each strip with salt and place in pan or glass dish making sure all filets are covered with salt. Allow fish to cure 46-50 hours. Rinse fish and clean off all salt and dry each strip with clean towel.

***NOTE:** If using a pan, use only stainless steel or porcelain enamel.

Place fish in Smoker on shelf, oiling the chrome shelf will prevent sticking. Open top vent wide open and bottom vent to one half. Open to allow moisture to escape. Turn temperature on smoker to 100-120 degrees F. Leave at this temperature until strips are thoroughly dry (they will shrink and get somewhat hard).

FISH MUST BE DRIED COMPLETELY TO PREVENT SPOILAGE!

The drying process will take from 8-12 hours. After drying fish jerky, place in freezer for 48 hours to kill parasites that may be present. The jerky may be eaten after smoking, however, it is safer to freeze them before eating.

To add more flavor to the Fish Jerky, after removing from dry salt, soak strips in Maple Cure Brine for one hour. Dry with clean towel and place in smoker as above.

Salmon is also very good for jerky. Cut into 1/4" thick strips and follow the same curing process except that salmon must be refrigerated while curing. After 12 hours clean all salt from strips and place in Maple Cure Brine for 1 hour. Dry with clean towel and place in smoker. Follow same process as pan fish.

MIX YOUR OWN SEASONING **COUNTRY STYLE SUMMER SAUSAGE**

INGREDIENTS FOR 50 LB. SAUSAGE:

16 oz. Salt
5 oz. Ground Black Pepper
2 Tbsp Cayenne Red Pepper
1 oz. White Pepper, ground
1 ½ oz. Garlic Salt (optional)
2 tsp Ground Coriander
1 tsp Ground Marjoram
1 tsp Ground Thyme
3 oz. Mustard Seed
5 oz. Dextrose or Granulated Sugar
5 to 6 Cups of Distilled Water
2 oz. Pink Speed Cure

MEAT IN POUNDS

35 lbs. Beef Trimmings
15 lbs. Pork Trimmings

Or for all Beef sausage use 50 lbs. beef trimmings

Grinding:

Grind all meat through 3/8" plate; add cure and water and mix. Add all seasoning and mix thoroughly until meat becomes tacky. Regrind through 3/16" plate (or buy the ground meat at your supermarket and use as is). Place in tub and hold in 38-40 degrees F cooler until the next day. Stuff meat into 2 ½ or 3" casings of the fibrous type.

Follow smoking instructions for Summer Sausage found on page 18.

NOTE: Always leave at least 3/4" space around sausage when hanging in smoker. In warm weather you may want to give sausage a cold water bath, you may do this by placing sausage in a tub and run cold water over it for at least 5 minutes or hang sausage on sticks and spray with cold water.

MIX YOUR OWN SEASONING **SMOKED SALMON, MACKEREL OR CARP**

BRINE INGREDIENTS FOR 6 GALLONS:

This will be enough for about 50 lbs. of fish.

6 Gallons of water (38-40 degrees F)

4 lbs. Pickling salt

1 lb. Sugar

1 lb. Brown Sugar

2 oz. Pink Speed Cure

2 oz. Crushed Black Pepper

1 oz. Crushed Bay Leaves

Mix all ingredients with water.

NOTE: For smaller amount of brine - reduce ingredients.

Preparing Fish for Brine:

Clean fish and remove head with sharp knife. Slice the back about 1" deep, this will allow the brine to enter. Put fish in brine making sure that all fish are covered with brine. Always keep fish and brine 38-40 degrees F. (If you don't have a cooler or refrigerator large enough - use 1 gallon less water and add 8-10 lbs. ice).

Brine Time:

2-3 lb. Fish - 5 hours

4-5 lb. Fish - 8 hours

6-7 lb. Fish - 12 hours

8-9 lb. Fish - 16 hours

10-12 lb. Fish - 24 hours

12-14 lb. Fish - 30 hours

14-16 lb. Fish - 35 hours

Follow smoking instructions for smoked fish on page 15.

MIX YOUR OWN SEASONING COUNTRY SMOKED PEPPERONI STICKS (BETTER KNOWN AS BEER STICKS)

INGREDIENTS FOR 25 LBS.

8 ½ oz. Salt
3 Tbsp. Black Pepper
5 Tbsp. Sugar or Dextrose
1 ½ Tbsp. Ground Mustard
5 tsp. Ground Anise Seed
1 Tbsp. Allspice ground
2 Tbsp. Ground Red Pepper or 4 ½ Tbsp. Cracked Red Pepper
1 tsp. Garlic Salt (optional)
2 to 3 Cups of Distilled Water
1 oz. Pink Speed Cure

MEAT:

ALL BEEF	25 lbs. Beef Trimmings
BEEF AND PORK	15 lbs. Beef Trimmings
	10 lbs. Pork Trimmings
ALL PORK	25 lbs. Pork Trimmings or Lean Pork Butts

Grinding and Mixing:

Grind all meat through 3/16" grinder plate – add cure and water and mix. Add seasoning and mix until meat becomes tacky. Then grind again through 1/8" grinder plate.

Sausage is Now Ready for Stuffing:

Keep meat chilled to avoid smearing. Stuff in 22-24 mm sheep casings or 21 or 24 mm collagen casings.

Follow instructions for smoking Pepperoni Stick on page 20.

MIX YOUR OWN SEASONING **GREAT VENISON SUMMER SAUSAGE**

INGREDIENTS FOR 50 LBS. MEAT:

16 oz. Salt
5 oz. Ground Black Pepper
2 tsp. Ground Coriander
1 tsp. Ground Marjoram
1 tsp. Ground Thyme
1 Tbsp Ground Red Pepper
1 oz. Ground White Pepper
1 ½ oz. Garlic Salt (optional)
3 oz. Mustard Seed Ground or Whole
8 oz. Sugar or Dextrose
4 to 6 Cups of Distilled Water
2 oz. Pink Speed Cure

MEAT:

30 lbs. Venison lean
20 lbs. Pork
OR
35 lbs. Venison lean
15 lbs. Pork

Preparation:

Cut up venison making sure to remove as much fat or all fat, if possible.
(Venison fat spoils the taste).

Pork can be 70% lean.

Grind all meat through 1/8" grinder plate. Add cure and water and mix thoroughly.

Add seasoning mix and mix until meat becomes tacky.
(You may add 4 to 5 cups of Cold water for easier mixing).

Sausage meat is now ready for stuffing. Stuff meat into 2 ½ or 3" fibrous casings.

Follow instructions for smoking Venison Sausage on page 21.

MIX YOUR OWN SEASONING COUNTRY STYLE METTWURST

INGREDIENTS FOR 25 LB. MEAT:

2 Tbsp. Ground Nutmeg
2 ½ Tbsp. Ground White Pepper
2 ½ tsp. Ground Celery Seed
2 ½ Tbsp. Ground Allspice
2 ½ tsp. Marjoram
1 ½ tsp. Ground Caraway Seed
2 ½ tsp. Ground Coriander
2 oz. Sugar or Dextrose
4 ½ tsp. Whole Mustard Seed (optional)
10 oz. Salt
2 to 3 Cups of Distilled Water
1 oz. Pink Speed Cure

MEAT:

15 lbs. Pork Trimmings
10 lbs. Beef Trimmings

Grinding and Mixing:

Grind all meat through 1/8" grinder plate, add cure to water and mix into meat. Add all other ingredients and mix thoroughly. Add 2 lbs. of ice water and mix again. Sausage is now ready for stuffing.

Stuffing:

Stuff meat into beef rounds (a type of casing) tying ends together and hang on sticks or rods to dry. Hang at room temperature for 2-3 hours.

Follow instructions for smoking Mettwurst on page 17.
Same as Ring Bologna.

MIX YOUR OWN SEASONING **COUNTRY SMOKED POLISH SAUSAGE**

INGREDIENTS FOR 50 LBS. MEAT:

16 oz. Salt
3 oz. Sugar or Dextrose
3 oz. Garlic Salt
2 1/4 oz. Black Pepper
1/2 oz. White Pepper
1 oz. Ground Marjoram
1/2 oz. Crushed Red Pepper
4 to 5 Cups of Water (38-40 degrees F)
2 oz. Pink Speed Cure

MEAT:

50 lbs. Boneless Pork Butts
OR
50 lbs. Pork Trimmings

Grinding:

Grind all meat through 3/16" grinder plate. Place ground pork in mixing tub, add all ingredients - mixing thoroughly.

Stuffing:

Stuff sausage in 35-38mm hog casings. Stuff sausage about 3/4 lbs to the ring, tie and hang on stick or rod.

Follow smoking instructions for Polish Sausage on page 13.

MIX YOUR OWN BRINE

HOME SMOKED HAM

INGREDIENTS FOR 100 LBS OF MEAT:

1 Gallon of Water (38-40 degrees F)
1 – ½ lbs. Pickling Salt
3 - 4 oz. Sugar
4 oz. Pink Speed Cure

Preparation:

2 fresh hams average of 12 ½ lbs each. Mix all ingredients and dissolve well in water. Keep hams and brine at 38-40 degrees F. Ham is then pumped with 10% of weight of the ham with dissolved pickle mixture. With a pumping needle, pump both hams with this brine making sure to get around all bones and at the shank in the ham. Hams are now placed in a pickle container and covered with the pickle mixture, be sure the hams are submerged beneath the pickle brine. Put container with ham in room or refrigerator at 38-40 degrees F for 5-7 days. Remove from brine and wash surface of ham with stiff brush, do not soak ham, and then place in stockinettes.

Smoking:

Follow instructions for smoking Hams on page 19.

B-B-Q RIBS

(FULL RACK RIBS OR COUNTRY RIBS)

Preheat smoker to 180 degrees F. Place ribs in pan with butter or margarine. Place pan on shelf and increase heat to 220-225 degrees F. Roast for 40 minutes.

Turn ribs to brown other side for 40 minutes. Add 1 cup warm water. Roast at this temperature for 4 ½ hours. Season ribs with B-B-Q sauce. Roast 30-40 minutes. Turn ribs and baste the other side. Roast another 30-40 minutes.

Total roasting time - approximately 6 hours. Do not raise temperature above 225 degrees F. This low temperature will be worth the wait.

NOTE: Dampers should be closed for this product!

OUR VERY OWN SPECIAL BARBECUE SAUCE

Makes 1 quart, 6 oz. or 38 oz.

- 1 - 8 oz. Can Hunts tomato sauce
- 1 -15 oz. Can Hunts special tomato sauce w/tomato bits,
onion & green pepper
- 1 - 6 oz. Can Hunts tomato paste
- 1 ½ Tbsp. Apple cider vinegar
- ½ tsp. Black Pepper
- ½ tsp. Salt
- ½ tsp. Red pepper
- ½ tsp. Special herb seasoning - Italian Blend
- ½ tsp. Garlic Salt
- ½ tsp. Onion Salt
- 1/4 tsp. Celery Salt
- 2 oz. Dark Corn Syrup
- 5 oz. Water
- 6 Tbsp. Brown Sugar

Mix tomato sauce and paste in blender with water. Blend well and put into 2 quart saucepan. Add all other spices, sugar and syrup. Stir and simmer for 30 minutes.

NOTE: Buy any brand tomato sauce and add 1/4 cup tomato bits, ½ Tbsp. onion bits and ½ Tbsp. Green Pepper bits.

B-B-Q CHICKEN

Preheat smoker to 160 degrees F. Place cut up chicken in greased pan and place pan in smoker.

Turn temperature to 220 degrees F, and after 40 minutes turn chicken and add ½ cup water. Turn heat to 225 degrees F and roast for 3 hours. Cover chicken loosely with foil. Roast 1 more hour at 225 degrees F, and then baste with B-B-Q sauce.

Roast 30 minutes, turn chicken in pan and baste the other side, roast another 30 minutes. Baste with B-B-Q sauce once more just before serving.

This recipe takes approximately 5 ½ - 6 hours. Remember, slow roasting makes the difference.

NOTE: Dampers should be 1/8" open for this product.

PORK CHOPS STUFFED OR REGULAR 1/2" TO 3/4" THICK

Preheat Smoker to 225 degrees F.

Spray shelves or pans with no stick spray. Always put a 2 quart pan of water on the drip pan to add moisture.

Place chops on shelves or pans and put them into the Smoker, keeping the temperature set at 225 degrees F. Baste with your favorite sauce. Allow about 3 ½ hours to roast before serving.

After chops are done, reduce heat to 150 degrees F and hold at this temperature. You will be able to hold your meal for 2-4 hours or longer. For best results, put finished chops into a large pan and cover with foil to keep them moist.

If you like smoke flavor, add ½ pan sawdust the first 1 ½ hours. Then remove sawdust pan and continue roasting. For best results, keep energy switch on for roasting. Turn energy switch OFF for smoking or holding. Close dampers after smoking.

BRATS, POLISH OR ITALIAN SAUSAGES

Preheat smoker to 150 degrees F.

Place sausage on chrome shelves, spray shelves or racks with a non-stick spray before loading with sausage. Place temperature probe in center of one sausage. Increase heat to 200 degrees F. Keep at this temperature until internal temperature reaches 155-160 degrees F. Reduce heat to 150 degrees F and hold until ready to use.

If you wish, place sausage in a pan or kettle of hot water or hot water mixed with ½ beer or sauerkraut. Simmer at 250 degrees F for 2 hours, and then reduce heat to 150 degrees F and hold.

If you like smoke flavored sausage, add ½ pan of sawdust the first 1 ½ hours.

For best results, keep energy switch on while roasting but when you smoke or hold, put energy switch in the OFF position.

NOTE: Close dampers after smoking.

ROAST CHICKEN - WHOLE BIRDS

Roasting Procedure:

Preheat smoker to 180 degrees F.

Place product in pans greased with butter or margarine or hang in stockinettes. Insert temperature probe into ball and socket - not touching bone.

Roast at 200-225 degrees F until internal temperature reaches 160-165 degrees F. Dampers should be 1/8" open for this product.

ROAST CHICKEN HALVES

Roasting Procedure:

Preheat smoker to 180 degrees F.

Fill racks with chicken halves.

Set thermostat at 225 degrees F. Cook until internal temperature reaches 160-165 degrees F. Dampers should be 1/8" open for this product.

PRIME RIB

Preheat smoker to 150 degrees F. Place roast in pan on shelf and put meat probe in center of roast. Turn heat to 175 degrees F. Cook until internal temperature reads 140-145 degrees F. The roast will be rare to medium rare.

This process will take about 6-7 hours for 1-6 lb. Roast between 8-9 hours for an 8-12 lb. roast.

Remember to roast at low temperature to keep the juice in the roast. Dampers should be closed for this product.

BAKED POTATO

Preheat smoker to 225 degrees F.

Wash potatoes - poke several holes in top of potato and wrap in foil. Then

place them on chrome rack. Place temperature probe into the center of one potato. Keep temperature on 225 degrees F until an internal temperature of 190-195 degrees F is obtained. Reduce temperature to 150-160 degrees F to hold until ready to serve.

Time will be about 3 ½ to 4 hours.

Dampers should be closed for this product.

LIMITED WARRANTY

The PK's Smoker line that is manufactured by Woodland Manufacturing Inc. carries a 2-year limited warranty from the date of sale, to the original owner only, against defects and workmanship of the cabinet, as well as a 90-day electrical warranty for electrical component parts. There is no specific warranty on the paint, gaskets or damage caused by corrosion.

CONDITIONS OF LIMITED WARRANTY

1. During the term of limited warranty, Woodland Manufacturing Inc. obligation shall be limited to furnishing a replacement for covered, failed components, F.O.B. point of shipment. As long as it is within the warranty period, Woodland Manufacturing Inc. will not charge for repair or replacement for parts returned, freight prepaid, if the part of parts are found by Woodland Manufacturing Inc. to be defective upon examination. Woodland Manufacturing Inc. shall not be liable for transportation charges, labor costs or export duties.
2. Your Limited Warranty coverage begins on the original date of purchase and proof of purchase is required with your warranty registration to validate your warranty.
3. Repair or replacement of smokehouse parts does not extend the warranty beyond 2 years (or 90-day electrical) from the date of purchase.
4. Woodland Manufacturing Inc. takes every precaution to utilize materials that retard rust by using high-temperature stainless steel. Even with these safeguards, the protective coatings can be compromised by carious substances and conditions beyond Woodland Manufacturing's control. High temperatures, chlorine, excessive humidity, industrial fumes, lawn pesticides, fertilizers and salt are some (but not limited to) substances that can affect the paint or metal coatings. For these reasons, the limited warranty **DOES NOT COVER RUST OR ALUMINUM OXIDATION OF MATERIAL.**
5. There is no written or implied performance warranty on the smokehouse appliances as the manufacturer has no control over installation, operation, cleaning, maintenance or type of fuel burned.

WARRANTY REGISTRATION
PLEASE COMPLETE THIS FORM AND RETURN
TO:

Woodland Manufacturing
Attention: Warranty
PO Box 278
Iron Ridge, WI 53035

Customer Name:

Address:

City, State, Zip:

E-Mail:

Phone Number:

Date of Purchase:

Purchased From: (please include name, city and state)

Model #: _____ **Serial #:** _____

- **Proof of purchase is required to validate your warranty**
- **We suggest making a copy for your records**

What is your total household income?

- ☐ Less than \$50,000
- ☐ \$50,000 - \$100,000
- ☐ Greater than \$100,000

How many people in your household?

- | | | | | | |
|------------|-------------------------------|---------------------------------|------------|-------------------------------|---------------------------------|
| Age: _____ | <input type="checkbox"/> Male | <input type="checkbox"/> Female | Age: _____ | <input type="checkbox"/> Male | <input type="checkbox"/> Female |
| Age: _____ | <input type="checkbox"/> Male | <input type="checkbox"/> Female | Age: _____ | <input type="checkbox"/> Male | <input type="checkbox"/> Female |
| Age: _____ | <input type="checkbox"/> Male | <input type="checkbox"/> Female | Age: _____ | <input type="checkbox"/> Male | <input type="checkbox"/> Female |
| Age: _____ | <input type="checkbox"/> Male | <input type="checkbox"/> Female | Age: _____ | <input type="checkbox"/> Male | <input type="checkbox"/> Female |

How do they shop?

- ☐ Online
- ☐ Catalog
- ☐ In-Store

What are your hobbies?

- | | |
|----------------------------------|---|
| <input type="checkbox"/> Hunting | <input type="checkbox"/> Golfing |
| <input type="checkbox"/> Fishing | <input type="checkbox"/> Exercise/Fitness |
| <input type="checkbox"/> Bowling | <input type="checkbox"/> Other |
-

What is your ethnic background?

- | | |
|---|--|
| <input type="checkbox"/> Caucasian | <input type="checkbox"/> Chinese |
| <input type="checkbox"/> Asian | <input type="checkbox"/> Hispanic |
| <input type="checkbox"/> African American | <input type="checkbox"/> Any other ethnic background |
-

(Specify if you wish)