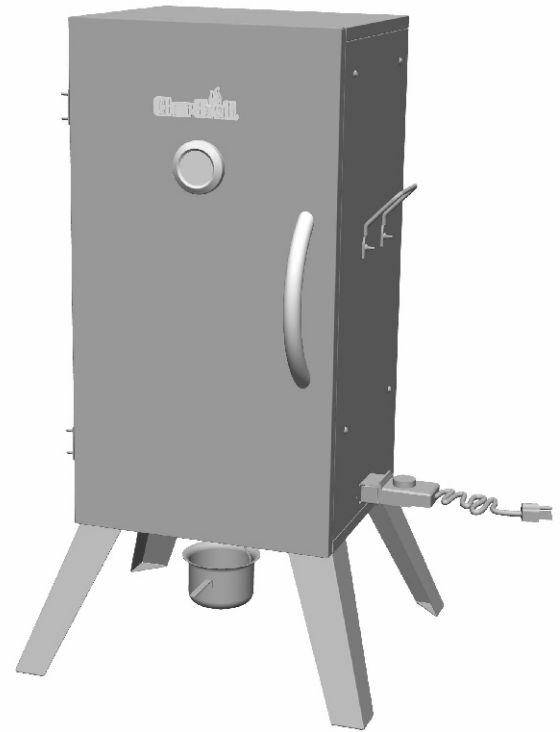




# Vertical Electric Smoker

## Product Guide

### Model 11201677



**IMPORTANT: Fill out the product record information below.**

**Serial Number** \_\_\_\_\_  
See rating label on unit for serial number.

**Date Purchased** \_\_\_\_\_

Use only with GFI (Ground Fault Interrupter) protected circuit.

## FOR OUTDOOR USE ONLY

### **⚠ WARNING:**

Do not use 16 or 18 gauge extension cords. Damage to household wiring and/or fire could result.

**DO NOT USE CHARCOAL.** A charcoal fire will result and the grill is not designed for charcoal. The fire will create an unsafe condition and damage the smoker.

### **INSTALLER/ASSEMBLER:**

Leave this manual with consumer.

### **CONSUMER:**

Keep this manual for future reference.

### **⚠ WARNING:**

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

### **⚠ CAUTION:**

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

### **⚠ CAUTION:**

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

If you have questions or need assistance during assembly, please call 1-888-430-7870

To insure your satisfaction and for follow-up service, register your appliance online at [www.charbroil.com/register](http://www.charbroil.com/register)

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Canada: D97,504; D99,355; D102,037; D104,200; D108,377; 2,315,567; Other Patents Pending. © 2010 W.C. Bradley Company

TM REVISION 07

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**This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**



**Follow all warnings and instructions when using the appliance.**

### Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

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

	<b>WARNING</b>	
<b>WARNING:</b> Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.		

	<b>CAUTION</b>	
<b>CAUTION:</b> Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.		

	<b>CAUTION</b>	
<b>For residential use only. Do not use for commercial cooking.</b>		

## IMPORTANT SAFEGUARDS

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

### READ ALL INSTRUCTIONS

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, controller or heating element in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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 has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.
- Use only with GFI (Ground Fault Interrupter) protected circuit.
- To prevent smoker from being splashed or falling into water, do not use smoker within 10 feet of a pool, pond or other body of water.
- Keep smoker and electric controller dry and out of rain at all times.
- When connecting controller to smoker, plug electric controller into smoker first, make sure controller is set to OFF position, then plug into outlet. When unplugging, turn controller to OFF position, disconnect from outlet, then remove controller from smoker.
- Unplug smoker when not in use and before moving.
- Never remove grounding plug or use with an adapter to two prongs.
- Keep electric plugs off ground and dry.
- Store controller indoors when not in use.
- Do not use water or other liquid spray to clean product without first unplugging electric controller and removing heating element.
- Fuel, such as charcoal briquettes, is not to be used with appliance.
- Use only on properly grounded outlet.

**SAVE THESE INSTRUCTIONS**

## Use and Care of Your Smoker



Use care when operating your smoker. Be sure you read and understand all the information and safeguards in this product guide before operating this smoker.

### Before first use of smoker:

- Remove all packaging and sale labels from the smoker. Do not use sharp tools to remove stickers.
- Wash cooking grate with warm soapy water, rinse and dry thoroughly.

### Before each use of smoker:

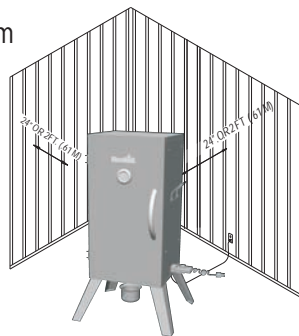
- Use smoker only on a firm and level surface to prevent tipping over.
- To prevent household circuit breakers from tripping, keep electric controller dry and do not use other electrical products on the same circuit.
- Check grease tray to make sure it is empty and is mounted under the drain hole.
- For stick-free cooking, apply a thorough coating of vegetable oil or vegetable oil based spray to the cooking grate.

### Turn smoker on:

- Ensure electrical controller is turned fully counterclockwise to the off position.
- Plug power supply cord into a properly grounded, GFI protected outlet. If extension cord must be used refer to "Extension Cord Use and Safety" on this page. With controller fully seated in smoker, turn knob clockwise. Indicator light should come on.

### General Safety

1. Do not touch hot surfaces with unprotected hands. Use handles and knobs provided for operation.
2. Never leave smoker unattended when ON.
3. Keep children away from smoker both when hot and cold.
4. Use long barbeque utensils for cooking.
5. Allow smoker to cool before moving, cleaning or storing.
6. Do not cook under a roof.
7. Keep smoker 24" (2 feet) away from walls and rails.
8. For outdoor household use only. Do not use indoors or for commercial cooking.
9. Do not use or store gasoline, kerosene or other flammable liquids within 20 feet of this smoker when in use.



10. Store smoker in weather protected area or under smoker cover when not in use and electric controller indoors when not in use.
11. Use only accessory attachments recommended by manufacturer.
12. It is the responsibility of the assembler/owner to assemble, install and maintain smoker.

### Extension Cord Use and Safety

- For best smoker performance use of extension cord is **not** recommended.

#### If you must use an extension cord for your safety:

- Use only outdoor type with 3 prong grounding plug, rated for 15 amperes or more, approved by UL, marked with a W-A and a tag stating "Suitable for Use with Outdoor Appliance".
- Use the shortest length extension cord required. Do not connect 2 or more extension cords together. A 12 or 14 gauge extension cord of 50 ft. or less is acceptable.
- Keep connections dry and off ground.
- Do not let cord hang over edge of table top or other items where it can be pulled by children or tripped over.

### Ground Fault Interrupter

- Since 1971 the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFI protection.
- Do not plug this appliance into an indoor circuit.



In case of fire turn controller to **OFF** position, unplug smoker from outlet and allow fire to burn out. Do not use water to put out a fire in this or another electrical appliance.

To avoid electrical shock disconnect electric cord and remove electric controller before removing heating element and cleaning smoker. Never immerse electric controller or heating element in any liquid.

To avoid the possibility of burns be sure smoker is cool before removing and/or cleaning electric controller and heating element.

### Safety Tips

- If you have an appliance problem see the "Troubleshooting Section".
- Clean smoker often, preferably after each cookout. If a bristle brush is used to clean any of the smoker cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to cooking. It is not recommended to clean cooking surfaces while smoker is hot.

### Turn smoker off:

- Turn controller knob fully counterclockwise to OFF position.
- Unplug cord from outlet.
- Remove controller from smoker **and store indoors.**

### Cleaning electrical controller and heating element bracket:

- Clean controller case by wiping with a damp cloth using a mild detergent or hot soapy water.
- It is not necessary to clean the heating element. However, the element bracket may be cleaned with a damp cloth using a mild detergent or hot soapy water.
- Dry electrical controller and heating element before use.

- Store smoker in weather protected area or under smoker cover when not in use.
- Clean cooking grates regularly with warm soapy water or a baking soda and water solution. Use non-abrasive scouring powder for stubborn stains. If a bristle brush is used to clean any of the smoker cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to cooking. It is not recommended to clean cooking surfaces while smoker is hot.

### Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

**Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

**Separate:** Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

**Cook:** Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

**Chill:** Refrigerate prepared foods and leftovers promptly.

**For more information call: USDA Meat and Poultry Hotline at 1-888-MPHOTLINE (888-674-6854) In Washington, DC**

**Or E-mail: [mphotline.fsis@usda.gov](mailto:mphotline.fsis@usda.gov)**

**Or visit the USDA website at [www.fsis.usda.gov](http://www.fsis.usda.gov)**

### How To Tell If Meat Is Cooked Thoroughly

- Meat and poultry cooked in the appliance often browns very fast on the outside. Use only thawed meat and a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- We recommend food to be at least 40°F before cooking in your appliance.
- Whole poultry should reach 165° F. Juices should run clear and flesh should not be pink.
- Beef, veal and lamb steaks, roasts and pork chops can be cooked to 160° F.
- NEVER partially cook meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- Use a meat thermometer to ensure proper internal food temperatures.

USDA Recommended Internal Cooking Temperatures	
<b>Ground Meat</b>	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
<b>Fresh Beef, Veal, Lamb</b>	
Medium Rare.....	145°F
Medium.....	160°F
Well Done.....	170°F
<b>Poultry</b>	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F
Duck & Goose.....	165°F
<b>Fresh Pork</b>	
Medium.....	160°F
Well Done.....	170°F



## WARNING



### For Safe Use of Your appliance and to Avoid Serious Injury:

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not leave appliance unattended. Keep children and pets away from the appliance at all times.
- Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
- This appliance is not intended for and should never be used as a heater.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves and long-handled barbecue utensils for protection from hot surfaces or splatter from cooking liquids.
- Keep appliance area clear and free from materials that burn.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Use appliance only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.

### Storing your smoker:

- Clean cooking grates.
- Remove electric controller from smoker.
- **Store controller indoors.**

(Continued)

## LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase\*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

<u>SCOPE OF COVERAGE</u>	<u>PERIOD OF COVERAGE</u>	<u>TYPE OF FAILURE COVERAGE</u>
All Parts	90 days from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

\*Note: A dated sales receipt WILL be required for warranty service.

**The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.**

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrossions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. **RUST is not considered a manufacturing or materials defect.**

**This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.**

### ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

### DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

**Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above.** Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

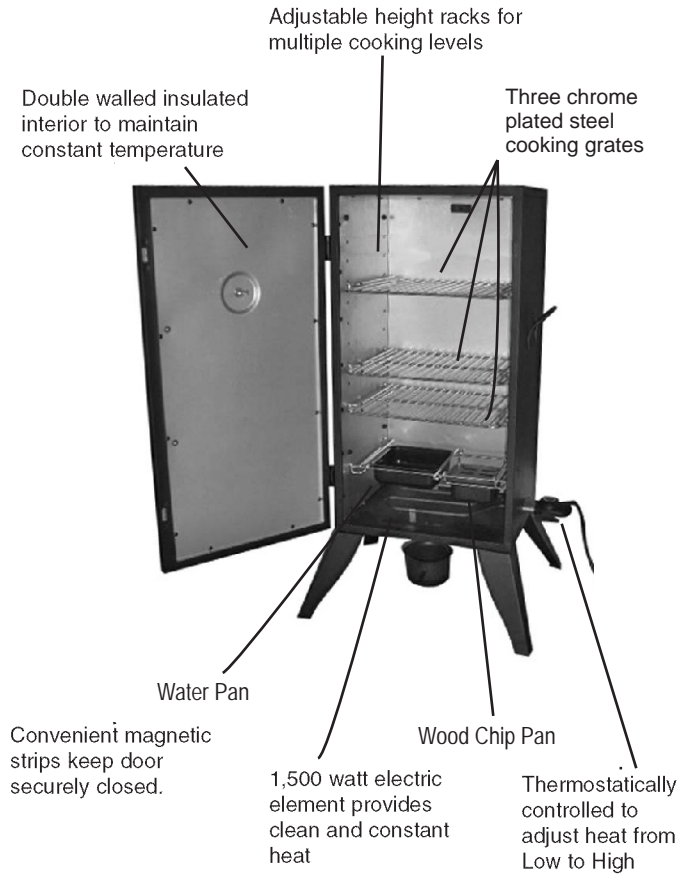
NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

**If you wish to obtain performance of any obligation under this limited warranty, you should write to:**

**Consumer Relations  
P. O. Box 1240  
Columbus, GA 31902-1240**

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

## PRODUCT FEATURES

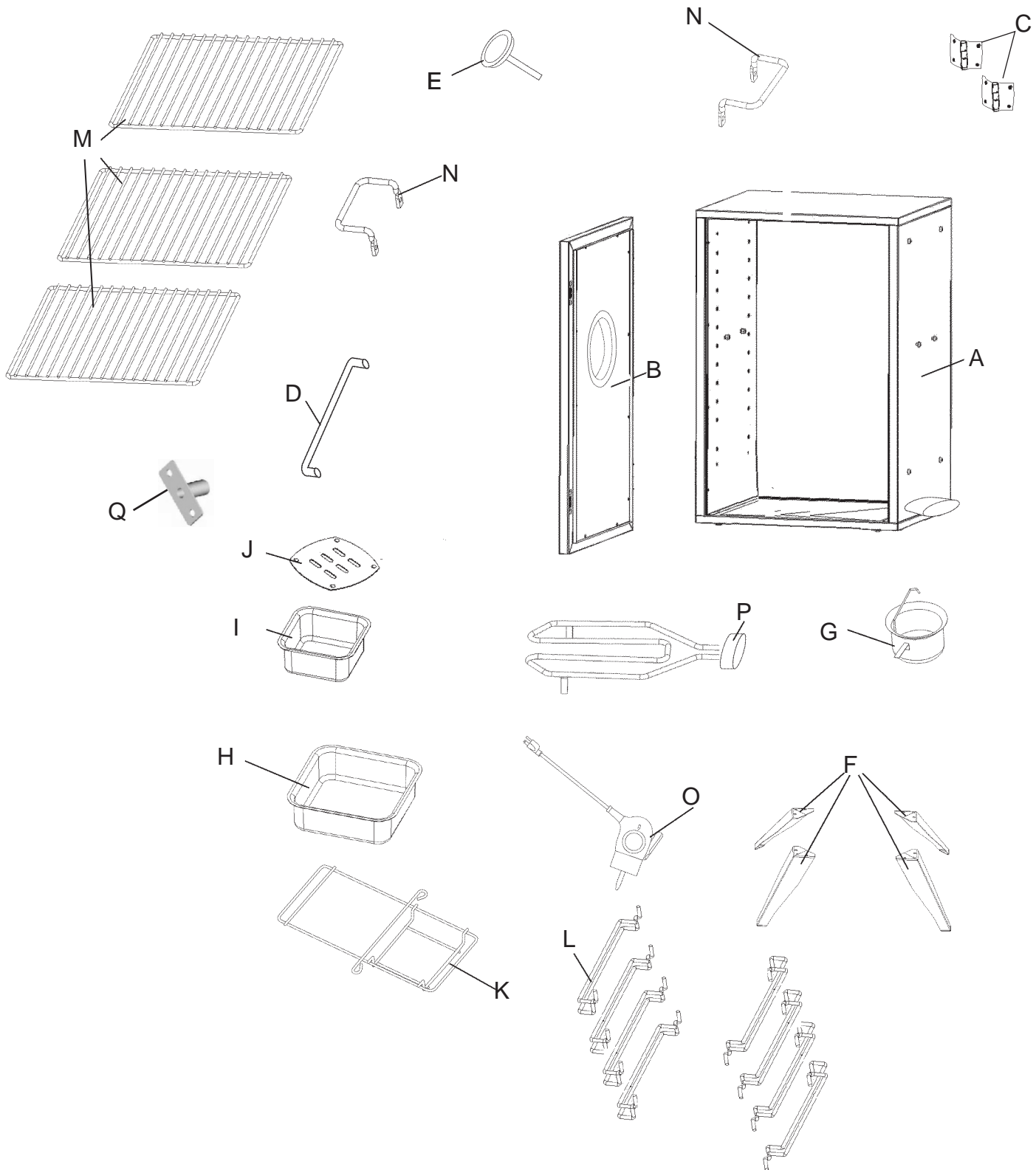


## PARTS LIST

Make sure you have all items listed under **PARTS LIST** and **HARDWARE BAG CONTENTS** before you begin the assembly process.

Key	Qty	Description
A	1	SMOKE CHAMBER ASSEMBLY
B	1	DOOR
C	2	DOOR HINGE
D	1	DOOR HANDLE
E	1	TEMPERATURE GAUGE
F	4	LEG
G	1	GREASE CUP ASSEMBLY
H	1	WATER PAN
I	1	WOOD CHIP BOX
J	1	WOOD CHIP BOX LID
K	1	WIRE RACK, SMOKER & WATER PAN
L	8	WIRE SUPPORT, COOKING GRATE
M	3	COOKING GRATE
N	2	SIDE HANDLE
O	1	CONTROLLER F/ ELEMENT
P	1	HEATING ELEMENT
Q	1	AIR TUBE
...	1	HARDWARE PACK
...	1	ASSEMBLY MANUAL, ENGLISH
...	1	ASSEMBLY MANUAL, SPANISH

# PARTS DIAGRAM

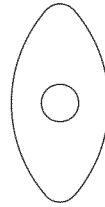


Inspect contents of the box to ensure all parts are included and undamaged.

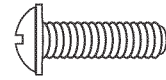
# HARDWARE BAG CONTENTS

## QUANTITY

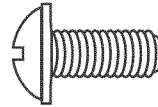
- 2 Heat Resistant Washers (Door Handle)
- 12 1/4-20 x 5/8" Bolts
- 4 10-24 Flange Nuts
- 2 10-24 x 1/2" Bolts
- 4 10-24 x 1 1/4" Bolts
- 2 #10 Washers



(2) Heat Resistant Washers (Door Handle)



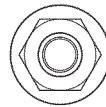
(2) 10-24 x 1/2" Bolts



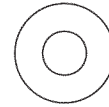
(12) 1/4-20 x 5/8" Bolts



(4) 10-24 x 1 1/4" Bolts



(4) 10-24 Flange Nuts



(2) #10 Washers



# ASSEMBLY

Choose a good, cleared assembly area and get a friend to help you put your smoker together. Lay cardboard down to protect smoker finish and assembly area.

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

Note: With the help of a friend, turn the smoker cabinet upside down.

## Step 1

For each leg, line up the holes and insert 1/4-20 X 5/8" bolts, nuts are pre-welded to the cabinet. Securely tighten the bolts.

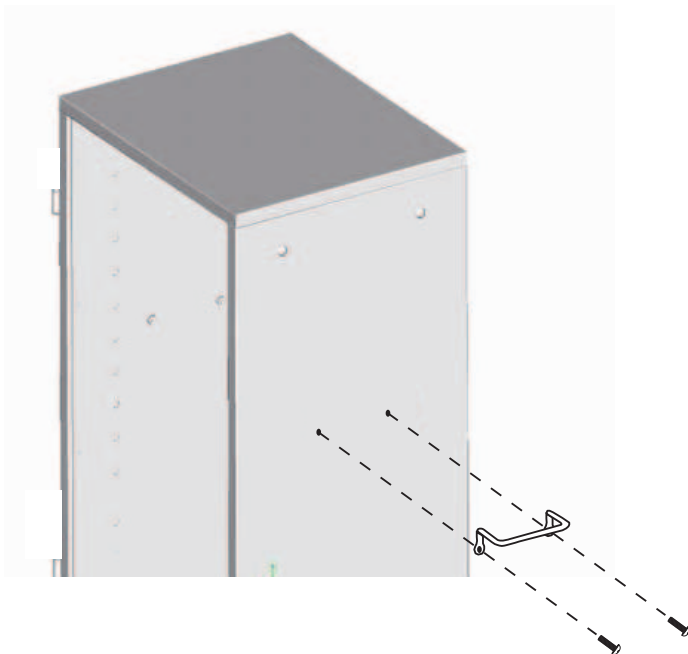
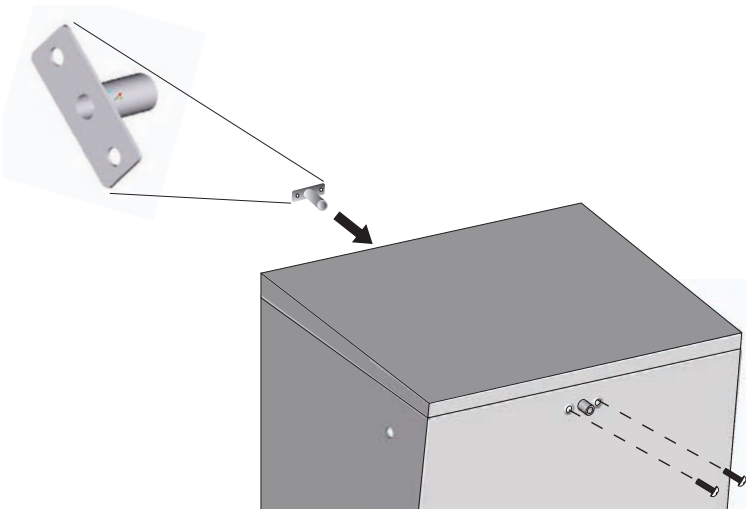
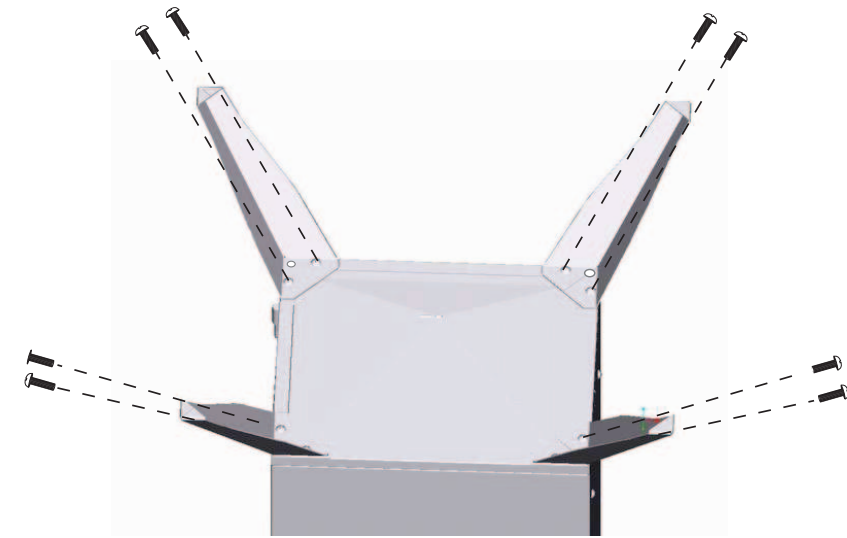
Note: With the help of a friend, turn the smoker body to its upright position. Try to minimize stress on legs.

## Step 2

Install air vent tube by lining up the holes with the back panel holes on the inside of the smoker cabinet. Insert two 10-24x1 1/4" bolts from the outside of the cabinet, thread 10-24 flange nuts onto bolts. Securely tighten nuts.

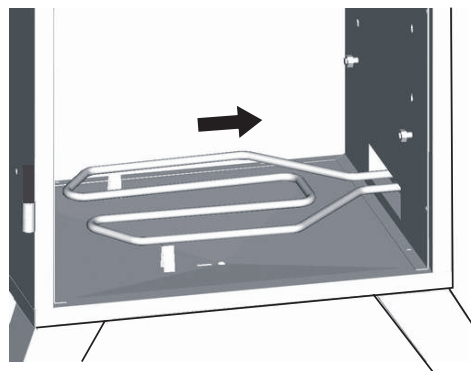
## Step 3

Attach side handles by using two 1/4-20 X 5/8" bolts through handle loops. Securely tighten. Repeat for other handle.



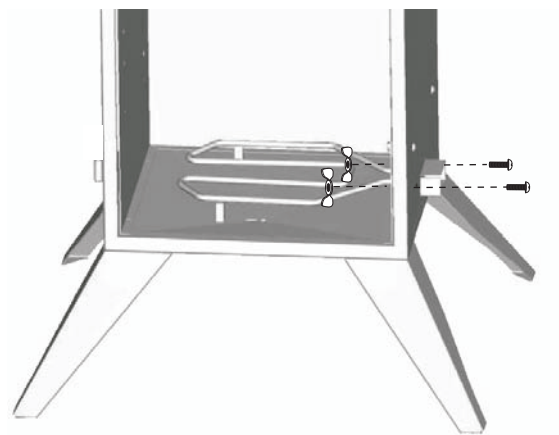
**Step 4**

Position the heating element inside the cabinet and push the bracket through the opening in the right side panel. Secure heating element using two 10-24 x 1/2" bolts and 10-24 flange nuts.

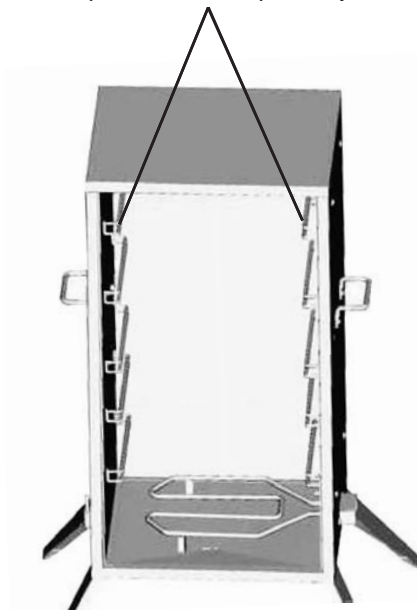


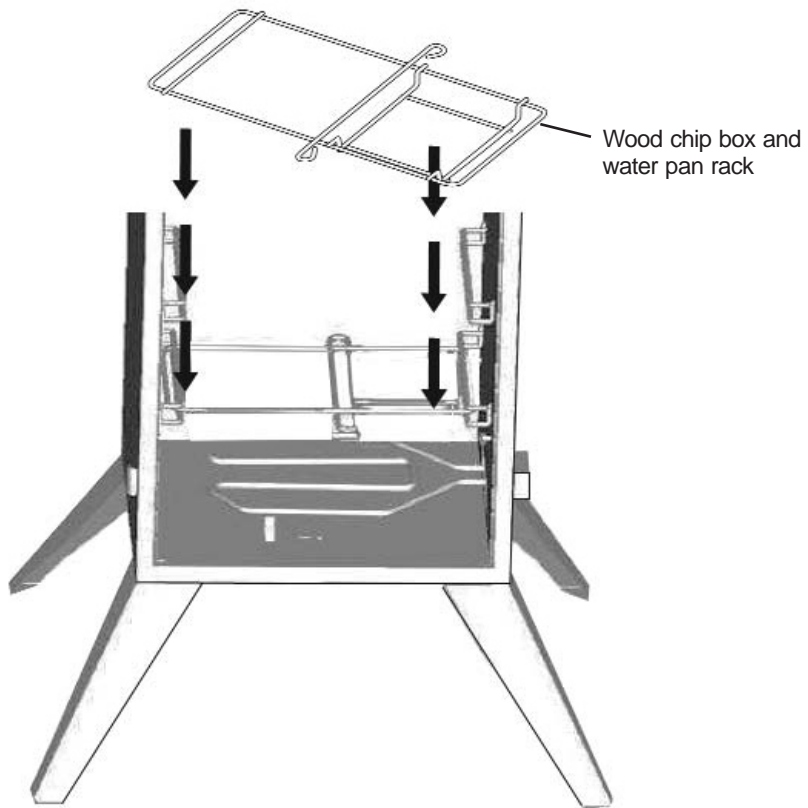
**Step 5**

Insert the rack supports into the mounting holes inside the smoker cabinet as shown. Put two pieces of side racks on lowest position to hold the water pan and wood chip box rack.



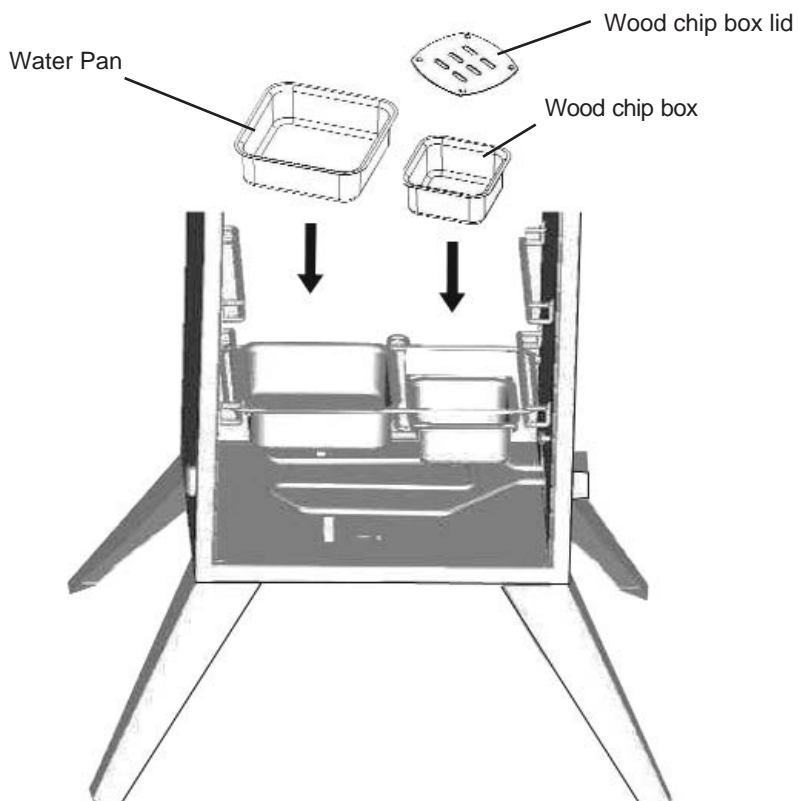
Soportes Laterales para Rejillas





### Step 6

Place water pan and wood chip rack on bottom side racks.

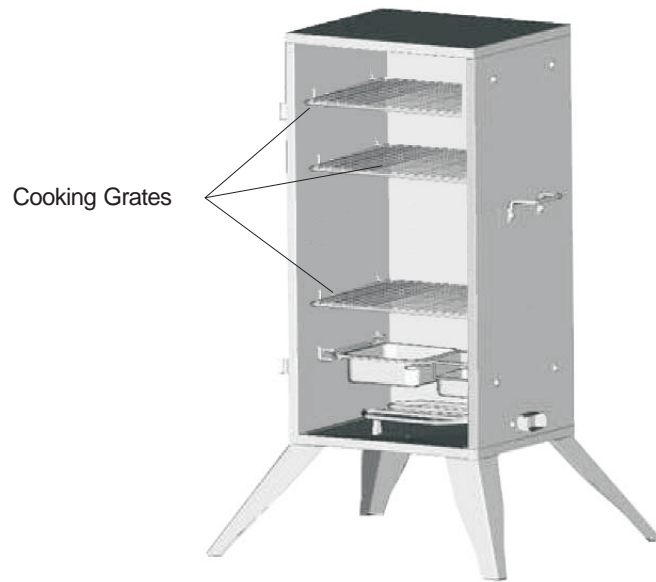


### Step 7

Place wood chip box and water pan into the lowest side rack.

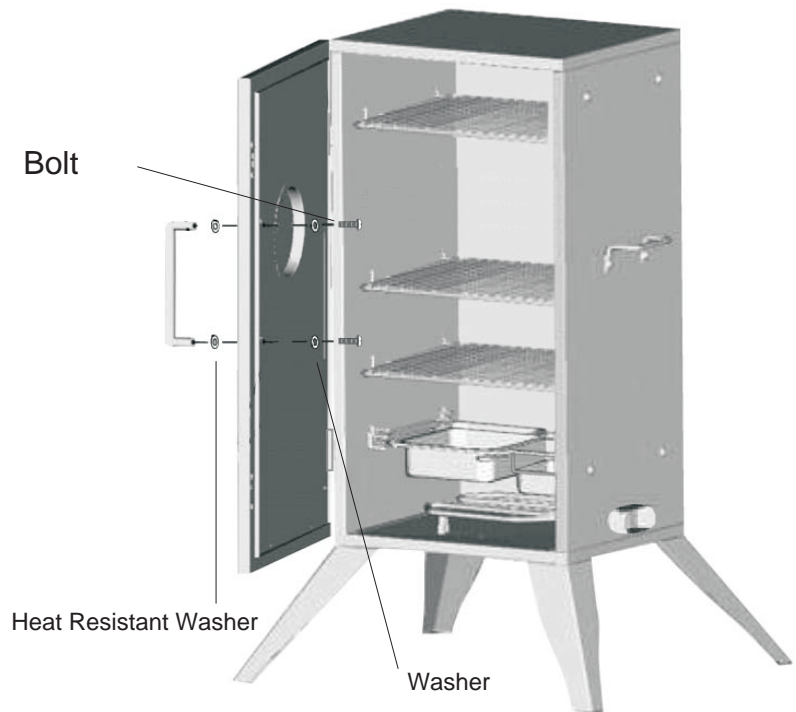
**Step 8**

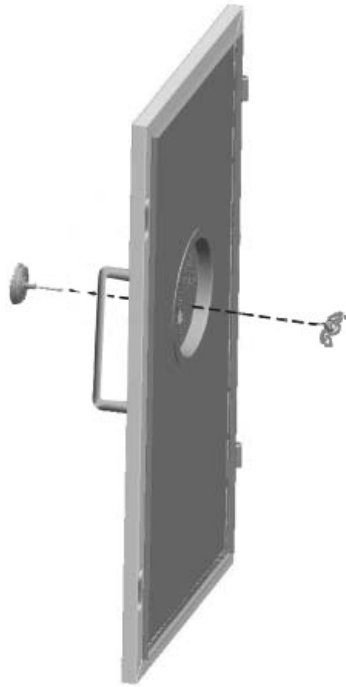
Insert the cooking grates into rack supports as desired. Make sure all cooking grates are level.



**Step 9**

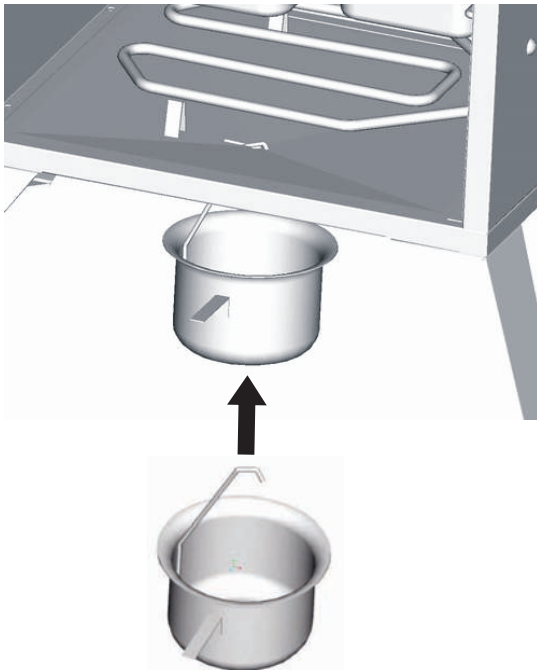
Mount the door handle with two 10-24x1 1/4" bolts, two #10 washers and two heat resistant washers. Insert each bolt through the door from the inside. From the outside place a heat resistant washer over each bolt. Then thread the bolts into the handle. Tighten each bolt securely.





#### Step 10

Insert the temperature gauge through the mounting hole in the front of the door. Thread wingnut onto the temperature gauge stem from inside the door panel and tighten it firmly.



#### Step 11

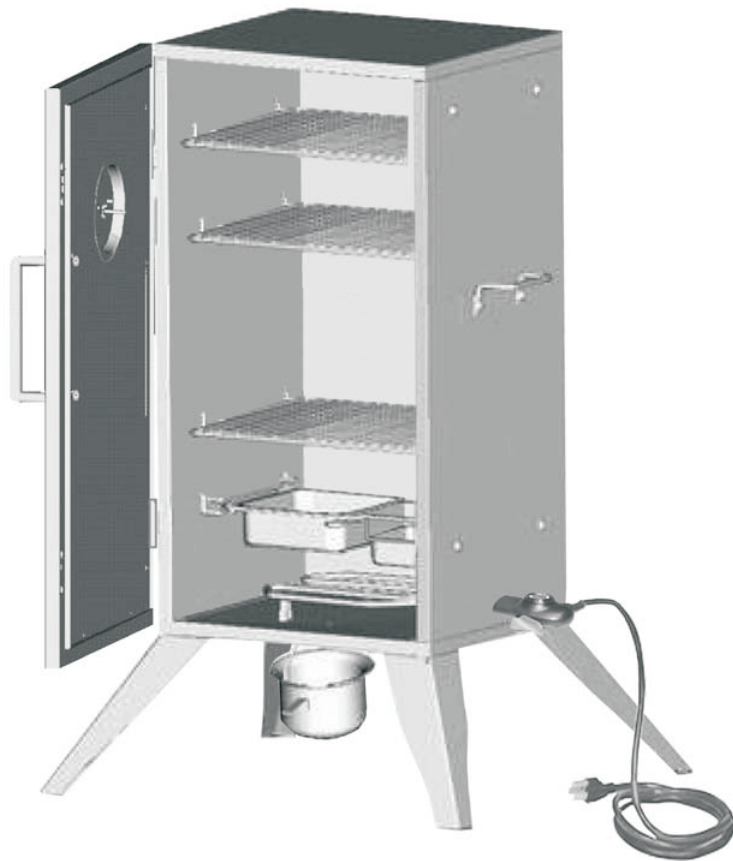
Hook grease cup to bottom panel as shown. Make sure the connection is secure and the grease cup sits level.

**Step 12**

Locate the controller and insert the probe into the bracket of the heat element as shown. Make sure the connection is secure and tight.





Electric Smoker Assembled



## Troubleshooting

Problem	Possible Cause	Prevention/Solution
Smoker not heating	<ul style="list-style-type: none"> <li>• Controller turned to <b>OFF</b> position.</li> <li>• No power.</li> <li>• Faulty controller or heating element.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn controller knob to setting <b>HIGH</b>.</li> <li>• Be sure controller is fully seated in heating element bracket and smoker is properly plugged into outlet.</li> <li>• Check for tripped household circuit breakers or GFI (Ground Fault Interrupter). Reset or replace if necessary.</li> <li>• Try a known, working appliance in the outlet.</li> <li>• Try a different outlet, preferably on a different circuit.</li> <li>• Replace controller or heating element.</li> </ul>
Circuit breaker trips or fuse blows	<ul style="list-style-type: none"> <li>• Power surge.</li> <li>• Another appliance plugged into same circuit as smoker.</li> <li>• Moisture or water in controller or electrical connections.</li> <li>• Damaged cord or electrical connections.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn controller to OFF position before plugging into electrical outlet.</li> <li>• Do not use other electrical appliances on the same circuit.</li> <li>• Keep controller and all electrical connections dry. Do not operate unit when raining.</li> <li>• Replace damaged controller or extension cord.</li> </ul>
Smoker will not cook properly	<ul style="list-style-type: none"> <li>• Door of smoker is left open.</li> <li>• Insufficient preheat or temperature set too low.</li> <li>• Inappropriate extension cord.</li> <li>• Excessive buildup on porcelain bowl.</li> </ul>	<ul style="list-style-type: none"> <li>• Close door on smoker while cooking.</li> <li>• Preheat 15-20 minutes. Increase controller setting.</li> <li>• Replace with appropriately rated cord (15 amps).</li> <li>• Clean lower porcelain bowl.</li> </ul>
Flare-ups	<ul style="list-style-type: none"> <li>• Excess fat in meat.</li> <li>• Excessive cooking temperature.</li> <li>• Grease build up.</li> </ul>	<ul style="list-style-type: none"> <li>• Trim fat from meat before cooking.</li> <li>• Adjust (lower) temperature as needed.</li> <li>• Clean smoker.</li> </ul>
Controller indicator light is not lit.	<ul style="list-style-type: none"> <li>• Normal controller cycling.</li> <li>• No power.</li> <li>• Faulty controller.</li> </ul>	<ul style="list-style-type: none"> <li>• Increase knob setting or wait for light to cycle on.</li> <li>• See "smoker not heating".</li> <li>• Replace controller or heating element.</li> </ul>
Persistent grease fire	<ul style="list-style-type: none"> <li>• Grease trapped by food build up.</li> </ul>	<ul style="list-style-type: none"> <li>• Turn controller knob to the OFF position. Keep lid on and let fire burn out. After smoker cools, clean insulation bowl.</li> <li>• <b>Do not apply water to fire. Personal injury may result.</b></li> </ul>

	<b>WARNING</b>	
<p><b>CALIFORNIA PROPOSITION 65</b></p> <p><b>1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.</b></p> <p><b>2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.</b></p> <p><b><u>Wash your hands after handling this product.</u></b></p>		

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**4** **IMPORTANT! ¡IMPORTANTE! IMPORTANT!**  
Write Serial Number and Model Number in spaces below.  
Escriba en los espacios de abajo el número de serie y el número de modelo.  
Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

**7** Store Name/Nombre de la tienda/Nom du magasin

**8** Purchase Price/Precio de compra/Prix d'achat

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1.  Male/Masculino/Masculin

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**9** Which product are you registering?

¿Qué producto está registrando?

Quel produit enregistrez-vous?

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3.  Smoker/Ahumador/Fumoir
4.  Charcoal Grill/Parrilla a carbón/Barbecue au charbon
5.  Charcoal Smoker/Ahumador a carbón/Fumoir au charbon
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