GE Profile™ Smart Indoor Smoker

Introducing the GE Profile Smart Indoor Smoker, the first and only indoor electric smoker with Active Smoke Filtration. With connected, industry-first features, innovative technology and countertop convenience, GE Profile's latest advancement revolutionizes the time-honored cooking method of smoking food to bring the taste of the great outdoors, indoors. Now, anyone can flex pit master skills to deliver effortless, weekday dinners previously reserved for weekend hobbyists.

Loaded with Premium, Innovative Features:

- The Indoor Smoker generates fresh smoke flavor using wood pellets and circulates the smoke throughout the inside of the smoker. Its innovative **Active Smoke Filtration technology** keeps the smoke inside the unit, not in your kitchen. Users will smell the aroma of the food cooking.
- **Precision Smoke Control** means unmatched smoke and temperature control, unlike a traditional smoker. Creating flexibility for users from novice to pro, smoke intensity and temperature can be separately dialed in to achieve perfect flavor thanks to a separate heat source for burning pellets and cooking foods. Whether a hint of smoke or full smoke flavor is preferred, the Indoor Smoker gives cooks the ability to customize.
- **Five Adjustable Smoke Settings** let users control the smoke levels until they find their ideal flavor. This level of customization allows cooks to explore barbeque favorites or new recipes with ease and achieve consistent results.
- **Six Preset Food Settings** create amazing results for brisket, pork ribs, pork butt, chicken wings, chicken breast and salmon using a heat source at the bottom of the appliance. Users can also customize their own food and smoke settings for other foods of choice from side dishes to dessert.
- **Smoke and Hold** ensures your favorite smoked foods are ready when you are with a convenient Auto Warm setting that holds foods at food safe temperatures for up to 24 hours. Gone are the days of overcooked meals or cold dinners if guests arrive late.
- **GE Profile Connect+** lets users set their desired smoke levels and monitor the cooking progress from anywhere via the SmartHQ app, ensuring consistent and efficient results. Consumers can work in their home office or pick up the kids from school while checking the status of their food or controlling the settings with a few taps. Owners will also receive over-the-air feature updates like guided recipes as they are released for endless recipe tips and inspiration.
- Comes with a **cookbook crafted by chef Dallas McGarity**, executive chef and owner of The Fat Lamb, winner of the Food Network's cooking challenge show "Chopped" and GE Profile chef ambassador. It also includes **a temperature probe and a bag of co-branded GE Profile and Kona pellets** to get users started.
- Achieves the same results consumers demand from a traditional smoker but with **a fraction of the wood pellets**, making it more cost effective and efficient. Plus, a pellet capture system extinguishes used pellets and collects them in a water tank for easy disposal.
- **Small footprint and large capacity** mean its sleek countertop design can fit three racks of baby back ribs, a brisket, a whole chicken, up to 40 chicken wings or a 14-pound pork butt. From weeknight dinners to cocktail garnishes and home tailgating to peach cobbler, consumers can explore all the possibilities of having an electric smoker that is ready to go at any time.
- **Dishwasher safe, removable racks and drip trays** for easy clean up.

Where to Buy:

The GE Profile Smart Indoor Smoker is available at retailers nationwide for a suggested retail price of $999.

FAQs:

Q. What are the key main features of the GE Profile Smart Indoor Smoker?
A. Now, consumers can efficiently smoke ribs any day in the comfort of their kitchen and enjoy delicious, wood-smoked flavor from the convenience of their countertop. Smoked food no longer requires a huge time commitment, a backyard and nice weather. The Indoor Smoker generates fresh smoke flavor using wood pellets and circulates the smoke throughout the inside of the smoker. Its innovative Active Smoke Filtration technology keeps the smoke inside the unit, not in your kitchen. Users will smell the aroma of the food cooking. Smoke intensity and temperature can be separately dialed in to achieve perfect flavor thanks to a separate heat source for burning pellets and cooking foods. Whether a hint of smoke or full smoke flavor is preferred, the Indoor Smoker gives cooks the ability to experiment with five levels of smoke flavor and six pre-set cook functions for popular items like brisket, salmon, pork ribs, and chicken wings.

Q. What is included with the GE Profile Smart Indoor Smoker?
A. The Indoor Smoker has dishwasher-safe components that are removeable: 3 cooking racks; 2 rack holders; 1 drip pan; 1 waste bin; and 1 exterior counter guard. It comes with a temperature probe and a cookbook crafted by chef Dallas McGarity, executive chef and owner of The Fat Lamb, winner of the Food Network's cooking challenge show "Chopped" and GE Profile chef ambassador. There is also a bag of co-branded GE Profile and Kona pellets to get started in the box. The GE Profile Smart Indoor Smoker pairs with the SmartHQ app.

Q. Where does the smoke from the GE Profile Smart Indoor Smoker go?
A. As the first and only indoor smoker, it generates fresh smoke flavor using wood pellets and circulates the smoke throughout the inside of the smoker. Designed for optimal smoke with custom controls and maximum flavor, this unique airflow system, along with tight gaskets and seals keeps the smoke in the appliance, not in the kitchen.

Q. Will I smell smoke using this product?
A. While smoking, the rich aromas of your culinary efforts are likely to be present including a smokey scent. This is normal! Cleaning your smoker after each use will help reduce the amount of time that aromas may linger.

Q. How long does it take to smoke food in the GE Profile Smoker? How many pellets are needed?
A. The Indoor Smoker takes the guesswork and monitoring out of the process of smoking food. This is partially thanks to the Five Adjustable Smoke Settings and Six Preset Food Settings. Because it decouples the smoking and cooking functions, it dramatically reduces the number of pellets needed for each cooking session when compared to a traditional outdoor smoker.

Q. What kind of pellets should I use?
A. The Indoor Smoker comes with a bag of co-branded GE Profile and Kona pellets. Users can receive up to 20% off when they re-order pellets or schedule a pellet subscription through Kona. Alternatively, the Indoor Smoker is designed to be used with any brand intended for use with pellet grills or smokers.

Q. Can I cold smoke in the GE Profile Smart Indoor Smoker?
A. No. It must remain hot to ensure the smoker can operate safely within your home. This means that the smoke chamber will remain hot whenever smoke is being produced.

Q. Can I use the GE Profile Smart Indoor Smoker outdoors?
A. No. The GE Profile Smart Indoor Smoker is designed for indoor household use only.

Product Images: