Now you can smoke your ribs indoors

The newest smart kitchen gadget from GE Appliances solves another cooking pain point you never knew you had… having to go outdoors. The GE Profile Smart Indoor Smoker is a countertop smoker that lets you cook with wood pellets inside your home without setting off all your smoke alarms.

The world's first indoor smoker, the $999 appliance will be on show at CES 2024 next week. But if you can't wait to add that smokey flavor to your ribs, salmon, or sprouts without having to step foot in your backyard (or even having a backyard, for that matter), you can buy it now at and Best Buy.

The appliance uses a tech called Active Smoke Filtration, which GE Profile says "uses heat and a highly engineered catalyst system to turn real-wood smoke into warm air packed with flavor." Gaskets and seals keep the smoke inside the oven and not in your kitchen.

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A digital dial and some presets help take the guesswork out of the smoking process, allowing for fine-tuning smoke intensity and temperature along with six preset settings for brisket, pork ribs, pork butt, chicken wings, chicken breast, and salmon if you'd rather just set it and forget it.

A neat feature of the Indoor Smart Smoker that I've not seen on outdoor smart smokers I've tested (such as the) is a smoke and hold setting. This will cook your meat and hold it at safe

temperatures for up to 24 hours.

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The connected features of the smart smoker come via integration with GE Profile’s SmartHQ app, where you can set smoke levels and monitor your meat remotely. GE Profile says the app will also offer over-the-air feature updates like guided recipes to walk you through your smoking step by step.

While the smoker is designed to be small enough to fit on your counter, GE Profile says it is large enough “to fit three racks of baby back ribs, a brisket, a whole chicken, up to 40 chicken wings, or a 14-pound pork butt.” As a smoker, it uses wood pellets to cook your food, but apparently far fewer than your traditional outdoor models. It ships with a temperature probe and a bag of pellets to get you started.

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The Indoor Smart Smoker started life as Arden, an Indiegogo product developed at a maker space owned by GE Appliances. It raised over $835,000 before becoming a GE Profile brand and joining the manufacturer’s other recent innovative smart kitchen gadget, the first smart electric mixer that debuted at CES 2023.

https://www.theverge.com/2024/1/3/24023919/ge-profile-smart-indoor-smoker-price-release-date-ces24