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Manual
for
Smoker,
30x30x100cm

First steps:

The smoker is a freestanding product designed exclusively for outdoor use.

It is equipped with a specially designed base to provide stability and avoid toppling over.

The smoker has to be placed on a firm surface (e.g. concrete) and should operate with a distance far away from tanks and easily flammable materials. Make sure that there is a distance of at least some meters between the smoker and the house. The smoker is not designed for using wood in order to prevent temperatures from rising above 80°C. The smoking materials should only smoulder. Smoking temperatures higher than 80°C can cause damage to the coating of the smoker, without having any significant positive influence on the correct amount of smoke and the smoking process.

The smoker consists of two parts.

The first one is a fireplace which can be found in the lower compartment of the smoker and is used for the smoking materials, particularly for chips of alder wood. The smoker has an ashpan to catch any ashes produced by the combustion of the wood chips.

The second part is the smoking chamber.

The smoking chamber is equipped with a rail with hooks to smoke meat and other food.

The lower area of the smoking chamber has an adjustable opening to prevent flames from reaching into the smoking compartment and oil drops from penetrating into the fireplace.

Smoking temperature and air supply can easily be controlled with a thermometer in the top area of the smoker.

The fireplace part and the smoking chamber share a common door.

For the first time you use the smoker, you will need chips of Alder wood, matches and burning aid to start the process.

In most of the cases naturally dried Alder wood is used for the smoking process.

You will need 2-4 small chips of Alder wood for a single smoking process. You put the wood chips into the fireplace and add some burning aid. Leave both doors open when you light the fire in the fireplace. In doing so, you can accelerate the burning process and moreover, it helps to ensure that the upper door doesn't burn. Close both doors as soon as the wood burns well.

From that moment on, you can easily control the fire with an adjustable opening for the air supply to suit your needs. As fire needs oxygen to burn, you can fire it by opening it into the left direction and reduce the air supply by turning it in a clockwise direction.

An adjustment knob for the release of steam can be found in the upper compartment of the smoker, towards the rear, in the chimney part.

When using the smoker (for smoking meat and food), please ensure that the amount of steam and the temperature does not exceed 80°C.

Both parameters can be controlled with the adjustment knobs, depending on the heat requirements.

You can control the temperature with the fireplace knob, and the adjustment knob in the chimney part is used to control the amount of steam.

Warning!!!

The smoker may only be used by adults over 18 years of age.

Have fun with the smoker!

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