



OPERATING INSTRUCTIONS FOR SMOKER WITH ELECTRIC RESISTANCE :

SKU : 150250105

INSTALLATION OF THE SMOKER :

- Place your smoker on a flat, non-flammable surface.
- Keep a safety distance of at least 40 cm between the smoker and any object likely to catch fire.
- Use only outdoors, protected from the wind.
- For models with a removable panel, be sure to remove the panel completely before opening to avoid any risk of injury.
- Do not move the smoker during use and avoid any modifications.

SMOKING PROCESS WITH ELECTRIC RESISTANCE :

- Make sure that the meat or fish is dry before smoking to obtain a beautiful golden colour. Salting is essential, especially for fish.
- Then prepare your food (marinades, seasonings, brines).
- Place the fat tray over the heating element to avoid any fat splatter, and set the thermostat to position 1.
- The ideal smoking temperature is between 70°C and 90°C. Adjust the thermostat if necessary and monitor the temperature constantly.
- Smoking time varies according to the size of the food, generally between 45 and 60 minutes.
- Place the tray of chips on the heating element until they smoke, close the smoker and adjust the temperature as necessary. Check and adjust the degree of smoking until you achieve the desired result.

A FEW PRECAUTIONS :

- Never leave the smoker unattended when it is in use.
- Keep children away to avoid the risk of burns.
- Beware of hot accessories such as hooks and grates.
- Never expose the heating element to water and make sure it is switched off before handling.
- Use a mains socket outlet and make sure it is protected by a 30A fuse.
- Do not use in damp conditions and remove the heater before cleaning the smoker.

CAUTION ! NEVER RUN THE SMOKER EMPTY



Follow the selective sorting procedures for recycling electrical and electronic equipment at the end of its life. Consult your local council for the collection options available to help protect the environment.