

COLD SMOKE GENERATOR INSTRUCTIONS



This product was designed for ease and problem-free use. Please carefully go over the user instructions so you will get the most out of your grill.

To use this product, all you have to do is add smoking dust or other coarse-grained wood chips into the chamber. You can add more chips at any time without having to turn off the smoker. This cold smoke generator is designed to be used outside a smoking container. The smoke generator uses smoking wood chips or fine-grained smoking dust. The burning process takes place directly above the smoke pipe, across its entire width. The smoke generated in the burning process is channelled into the hole in the smoke pipe and then pumped through the pipe into the area where the actual cold smoking happens. You can adjust the amount of smoke generated by increasing or decreasing the power of the air pump. You can add 4–5 hours' worth of chips to the device at a time (ca. 10 dl). The grain size and moisture percentage affect the burning speed. More chips can be added during the burning process. The cold smoke generator can be used with chips sized 2–10 mm. For best results, mix 2 and 5 mm chips in equal measure. Mixing different tree species and grain sizes can result in different flavours. You can also mix a variety of dried herbs with the chips. This helps further enrich the taste of the smoked product.

Safety instructions

- The device is designed for outdoor use only. Generating smoke indoors can be very dangerous. Use the device at a sufficient distance (6 m) from any buildings.
- Do not leave the smoke generator unattended.
- Do not use the device on a surface made of flammable material or in places or surroundings where the smouldering ash may cause a fire or other danger.
- Read the warnings and instructions carefully and follow them before and during use of the smoke generator.
- Keep these instructions for future reference.
- When the smoke generator is being used, it generates carbon monoxide, which is lethal. Carbon monoxide is an explosive gas, which is why there must always be good ventilation.
- Never use the device indoors. The device is designed for outdoor use only.
- Only use the smoke generator on a non-flammable surface.
- Do not turn the device on until it is fully assembled and ready for use.
- Do not use the device during a thunderstorm.
- Do not expose the device to rain or let it get wet.
- Do not immerse the cord or plug in water or any other liquid.

This may cause an electric shock.

- Do not use the device if the plug or cord has been damaged.
- If the power cord is damaged, it must be replaced by the manufacturer, the manufacturer's service representative or another similarly qualified person to avoid all risk.
- Make sure the device has cooled down before cleaning or storing it.
- Children of 8 years or above, people with impaired physical, sensory or mental capabilities, and people who have no experience or knowledge of the product can use this device only if they are supervised or if they have been instructed to use the device safely and they understand the associated dangers. Do not allow children to play with the device. Do not allow children to clean the device or perform maintenance on it without supervision.

Set-up

Setting up the device is easy. Connect the air pump hose to the brass connector on the side of the device. Then fill the device with the appropriate amount of smoking chips.

Ignite the chips using the holes on both sides of the chamber. The easiest way to light the chips is to use a wind-resistant lighter for a few seconds on both sides, so that smoke starts to generate immediately after ignition.

The smoke generator must be placed on a non-flammable surface. Small amounts of hot ash or charred chips may fall out of the ignition holes.

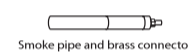
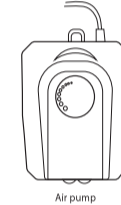
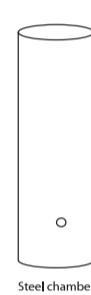
The smoke can be channelled, for example, into the cover of a barbecue, a smoker box or a kettle grill. You can also use an old, unused refrigerator for cold smoking. A refrigerator helps to maintain the desired low temperature. Various types of wooden cabinets may also be used for smoking.

An extension piece (for example, a metal accordion pipe) can be attached to the smoke pipe, to allow the smoke to be channelled into the desired target.

Cleaning

The smouldering wood creates ash, which gathers on the bottom of the device. It is easy to clean this out by disassembling the device. To do so, loosen the nut on the bottom of the device. This makes it easier to remove the accumulated tar and other dirt generated during the burning process.

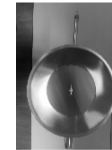
Spare Parts List



Assembly Instructions



1. Push the big smoke pipe through the hole on the side of the chamber. Make sure the brass pipe point down.



5. Tighten the plates by wing nut.



2. Connect the small smoke pipe to the brass pipe joint and tighten.



6. Connect the two short hoses to the air pump, connect the long hose to the brass connector



3. Make sure the hook is placing downwards.



7. Put on the wooden cover and ready for using



4. Position the other steel plate, so the bottoms of the plates are facing each other.