



# OUTDOOR COOK

*Start the Good Life*

## **Electric Smoker (hot or cold) Instructions (EFMS-05)**

This smoker can be used with or without the electric element that comes with it allowing for effective applications of both cold and hot smoking. The adjustable electric element heats the smoking wood chips to just your desired temperature allowing superb control

### **Items included:**

Smoking cabinet  
Glass for door  
Meat/fish hooks  
Smoking baskets  
Drip tray  
Sawdust tray  
Fire box  
Temperature gauge  
Electric element  
500g of beech sawdust to get you started.

This smoker is made from high grade galvanised steel.

Dimensions:

Height 800mm x Width 400mm x Depth: 270mm

### **Instructions for Use**

- Unpack the individual items taking care to avoid any sharp edges.
- Carefully unpack the glass and install it in the door using the bolts and guides provided.
- Arrange the smoking baskets/racks and hooks according to what you're smoking.
- Install the thermometer in the hole in the smoker door. Use the metal washer to secure the thermometer spike on the inside. Keep the rubber washer on the outside between the thermometer head and smoker door.
- This smoker can be used with or without the electric element provided. See electric element instructions below. For non-electric smoking: Place the large Fire box on the floor of the lower smoker compartment. The Fire box should be partially filled with charcoal. Sawdust for smoke can either be sprinkled directly on top of the smoldering charcoal or placed in the small sawdust tray, which in turn is placed on top of the charcoal. The heat from the charcoal, heats the tray which causes the



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sawdust to smolder. Wetting the sawdust will ensure it smokes rather than flames. The closing plate can be used to restrict airflow to the box. It is also possible to light a pile of sawdust directly. Pack sawdust in the Fire box and get it smoldering with a blowtorch. Cold smoking is possible using this method, but keeping the sawdust smoldering takes practice and requires a blowtorch for lighting. Both charcoal and sawdust can be replenished

- Adjust the airflow in the smoker with the vent at the top. Temperature and smoke density will be adjusted this way.
- Smoking and curing books should be consulted for recipes. In simplest terms this smoker can be used as an enclosed bbq with added smoke, but to really appreciate the delights of smoking we suggest you research brining, rubs and smoking at lower temperatures.

## Care & Maintenance

Your smoker is best stored in a covered dry place, but it can be left outside if unavoidable. More than superficial cleaning should not be necessary as long as the smoker is regularly used. Smoke and heat both act as preservatives and your smoker will take on a well-used black smoked appearance in time! The electric element cannot be stored outside and must be removed.

## IMPORTANT: Electric Heating Element Safety Instructions.

- It is important to read the following guidelines for safety reasons before using the smoker heating element.
- The heating element is part of the galvanised smoking oven supplied with it and no liability is accepted by us for any other use.
- The '0' setting on the element does not mean it is necessarily 'OFF', but rather is the minimum heating setting.
- The smoker and element should only be used by appropriately responsible adults with a great deal of care and should be kept away from children.
- The heating element and cable should be kept away from water and other liquids
- Do not overstretch the cable when in use.
- Keep the cable clear of hot surfaces or sharp edges as there is danger of electrocution
- Allow the heating element to fully cool for some time before attempting to handle
- While in use, keep the heating element away from other heat conducting or electricity conducting materials
- Do not use the element if it or the cable is in any way damaged
- Do not attempt to repair any part of the smoker or element yourself.



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Repairs should only be attempted by a qualified electrician.

## Assembly Instructions:

Slide the heating element into the tracks towards the bottom of the smoker so that it fits firmly, evenly and safely. The element should be in the smoker and the black plastic control unit **remains on the outside**. The heating element should never come into direct contact with the smoking wood. The small sawdust tray sits directly on top of the element. Sawdust placed on that tray will be heated and will smoulder. Damp sawdust is less likely to burst into flames. Do not add water when tray is on the Live element! It is usually possible to keep the element on a very low setting.

## Storage:

Let all parts of the element and smoker cool fully before cleaning or moving is attempted.

Clean the smoker with a damp cloth once fully cool and make absolutely sure the electric element is disconnected.

In case of any queries please contact [www.outdoorcook.co.uk](http://www.outdoorcook.co.uk)