



OUTDOOR COOK

Start the Good Life

Fish Smoker Instructions (Round FSR-01 & Square FSQ-02)

This is our entry-level product, available in round or square form and is an excellent cheap fish or meat smoker that extends for larger fish. It is perfect for use at home in the garden, at the beach with friends or on fishing and camping trips. The square smoker has an additional adjustment vent feature in the lid.

Items included:

Smoking cabinet
Suspending rack
Meat/fish hooks
In-built drip plate
Fire box
500g of beech sawdust to get you started.

This smoker is made from high grade galvanised steel.

Dimensions:

Round: Height 530mm (900mm fully extended), Diameter 250mm

Square: Height 530mm (900mm fully extended) Depth 210mm, Width 280mm

Instructions for Use

- Unpack the individual items taking care to avoid any sharp edges.
- Install the suspending rack at the top.
- This smoker is fueled, in terms of both heat and smoke by the one Firebox that slots in at the bottom. The easiest approach is to partially fill the box with smoldering charcoal, adding as much sawdust on top (and usually at one end) as required. The charcoal will provide heat and cause the sawdust to smoke. (you may need to make the sawdust damp). An alternative method is to pack the firebox with sawdust and light the end farthest away from the handle with a blowtorch. Considerable heat will have to be built up before the sawdust continues to smolder on its own. Beware of sparks when using the blowtorch.
- Adjust the airflow in the smoker with the vent at the top (square version) or with the lid (round version). 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.



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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!