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BUILT WITH PEOPLE IN MIND

Thank you for purchasing HOMIA equipment.

In order to make the best use of this appliance and use it safely, please read these introductions carefully before use and keep it for future reference.

Please note the small QR-code on the side of your new device:



Scan it with your phone camera in case you have any questions.

HOMIA FUMA Smoking infuser

IMPORTANT SAFEGUARDS

 Read all instructions before use and save for future reference.

- Remove any packaging material and promotional labels before using the Smoking infuser for the first time.

- Do not place the Smoking infuser near the edge of a table, counter or benchtop during operation. Ensure that the surface is leveled, clean and free of water .

- Do not place any part of the Smoking infuser in a gas, electric or microwave oven or on a hot gas or electric burner.

- Keep smoking infuser clear of walls, curtains and other heat or steam sensitive materials. Keep a minimum distance of 8 inches.

- Always ensure the Smoking infuser is properly assembled before use. Follow the instructions provided in this book.

- Do not leave the product unattended when in use.

- Do not touch hot surfaces.

- Keep the product clean. Follow the care and cleaning instructions provided in this book.

- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.

- This product is intended for household use only. Do not use this product for anything other than its intended use. Do not use in moving vehicles or boats.
- It is recommended to regularly inspect the product.

Any maintenance other than cleaning should be performed at an authorized Service Center.

- Do not attempt to burn anything other than small wood chips, woodsaw dust, dried herbs, cooking spices, or tea leaves in the burn chamber.
- Use only in well ventilated areas; the burning of wood chips/dust, dried herbs, cooking spices, and/or tea leaves may result in the emission of combustion by-products which are known to cause cancer, birth defects, and/or reproductive harm.
- Do not leave the Smoking infuser unattended.
- The metal barrel and burn chamber of the Smoking infuser will become very hot when in use. Allow device to cool completely before touching barrel or burn chamber, cleaning or storing.
- Always use the Smoking infuser in an upright position. Heated smoking materials may fall out of the burn chamber if tilted, resulting in a fire hazard.
- Always empty the burnt remains into a non-flammable container.

- Exercise proper care when igniting the smoking materials; improper ignition of flammable materials may result in explosion or fire hazard.
- Do not point the Smoking infuser at any person or flammable object.
- Avoid using the Smoking infuser in areas where smoke may activate smoke alarms or are suppression systems.
- Do not use harsh abrasives or caustic cleaners when cleaning this product.
- Never operate the Smoking infuser without the stainless steel mesh filter in place; burning/glowing embers may enter the body damaging the unit or be ejected through the nozzle, creating a fire or burn hazard.
- Removal or disassembly of any parts of the Smoking intuser other than the burn chamber; stainless steel mesh filter, battery compartment cover, or batteries may result in irreparable damage and void the warranty.

Quick start guide

STEP 1



Remove battery compartment cover

STEP 2



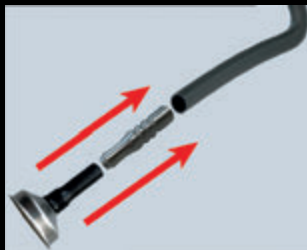
Insert batteries and set the cover back

STEP 3



Attach the hose to the Smoking Gun

STEP 4



Attach the bubble nozzle to the hose

STEP 5



Put the mesh set into the burn chamber and add no more than 2 pinches of wood chips

NOTE

The amount of smoke inside bubble affects the lifetime of the bubble: the more smoke - the longer the bubble will last.

STEP 6



Power on the Smoking Gun at High speed (II)

STEP 7



Light up wood chips

STEP 8



Switch power button to Low speed (I)

Quick start guide

STEP 9



Dip the bubble nozzle into the Bubble Mixture (sold separately)

NOTE

You can adjust the bubble size using the ON button or by slightly squeezing the hose and limiting the smoke supply.

SCAN ME



To order Bubble Mixture

STEP 10



Blow out a bubble with smoke

NOTE

Do not touch the sides of the glass. Bubble may break.

IMPORTANT! It is important to **use a V-shaped** glass with wide edges. Pour the drink into the glass so that there is **1/2 inch unfilled to the brim**. First contact of the bubble should be with a liquid in the center of the glass. If the first touch will be with corners of the glass bubble may break. Also it should be noted that **if there is ice in your glass, then a bubble will not be formed** due to the surface not being flat.

IMPORTANT! It is important to clean the gun after use. Cleaning methods and steps can be found in the manual.

Functions

Before First Use

Remove any packaging material and promotional labels from the Smoking infuser. Wipe the burn chamber and mesh filter with a damp cloth.

Warning

Do not use a kitchen torch or butane torch style lighter.

Maintain the presence of the lighter for a period of time sufficient to start ignition only. Excessive heat may cause damage to the unit.

Warning

The burn chamber is very hot after use. Exercise caution.

Do not generate smoke for periods of time longer than 30 seconds; longer durations may damage the unit.

Guidelines

Container or Bag

1. When smoking cooked foods, apply smoke after cooking.
2. Place food in a container, cover with plastic wrap, insert tube and fill with smoke. Alternatively, place food in sealable bag. Insert tube and fill bag with smoke.
3. Let food absorb smoke for 1-3 minutes and repeat 2-3 times for a stronger smoke flavor.

Tableside

1. Plate food for serving.
2. Hold drinking glass upside down and fill with smoke.
3. Place glass over food and let smoke absorb while serving.
4. Lift glass at table in front of your guests.

Stand Mixer

1. Whip or beat food in a stand mixer.
2. Spread food evenly on mixing bowl walls for maximum surface area.
3. Cover mixing bowl with plastic wrap, insert tube and fill with smoke.
4. Let food absorb smoke for 1 minutes and repeat 2-3 times for a stronger smoke flavor.

Shaker

1. Prepare beverage.
2. Fill shaker with smoke, remove tube, cover with lid and shake.

Tips

- To provide smoke flavor and aroma for meats, fish, fruits or vegetables after cooking, simply place the food in a covered casserole, stockpot, Dutch oven or other covered dish/pan and inject smoke under the lid.(See below table for smoking techniques.)
- To enhance the presentation of a finished dish, add a hint of smoke under a domed plate cover.
- Use the Smoking infuser to infuse delicate foods, such as cheeses and vegetables with smoky flavor and aroma without changing their texture.
- One to three minutes under smoke is generally all that is needed to infuse foods with a smoky flavor and aroma. When using the Smoking infuser with a covered receptacle, simply inject the smoke under the lid and let stand for a few minutes.
- Don't place hose directly in the food. Place it just slightly above.
- Continuous smoking with the Smoking infuser is NOT required.
- Continuous smoking with the Smoking infuser is NOT required.
- Ensure the unit has had sufficient time to cool before reloading and operating additional burn cycles.

Tips

- Hickory chips impart a pungent, smoky bacon-like flavor that goes particularly well with most meats, especially pork(ham, ribs, etc.) and beef. They are good for most vegetables because they impart a strong earthy flavor.
- Applewood chips work well with poultry, game birds and pork. These woods provide a slightly sweet but denser, fruity smoke flavor.
- Use woodchips that have been specifically prepared for the purpose of smoking-these timbers will have been dried to the correct level and will produce less resinous materials in the smoke output from the unit.



Care & Cleaning

1. Before cleaning, make sure the unit is completely cooled down and power switch is positioned to off position.
2. Remove the burn chamber from the barrel. Invert the burn chamber and tap on a solid surface to remove any remaining wood chips or ash. The burn chamber may be cleaned by hand with warm soapy water or by placing in a dishwasher.
3. Wipe the barrel clean if residue is visible.
4. Mesh filter can be cleaned with warm soapy water and small brush as required.
5. Clean hose and tube ends in warm soapy water as required.
6. Use damp cloth to clean the main unit. Do not immerse in water.

Note

- Do not use unit without the burn chamber present.
- Do not use unit if there is no mesh filter in the burn chamber.
- Do not use to bubble through liquid - the fan motor is not strong enough.
- Hose can be stored in loop to contain smell.
- Remove the batteries if the device is not to be used for a long period of time.
- Allow the unit to cool completely between consecutive burns.
- Replace mesh filter if it becomes clogged.

WARNING:

Resin may stain hands, handle parts with caution.

FAN NOT STARTING

Check orientation of batteries.

- Switch not turned to High or Low speed.
- Replace batteries.

NO SMOKE GENERATED

Ensure mesh filter is not blocked.

- Ensure the hose is not blocked.
- When using a container ensure there is an outlet for the air to escape.
- Ensure woodchips are dry and small.

Questions? Comments?

Contact information

If you need service or information, or have any questions, please visit our official website: www.homia.us

You can also contact your local dealer or call our service hotline 954 440 4561