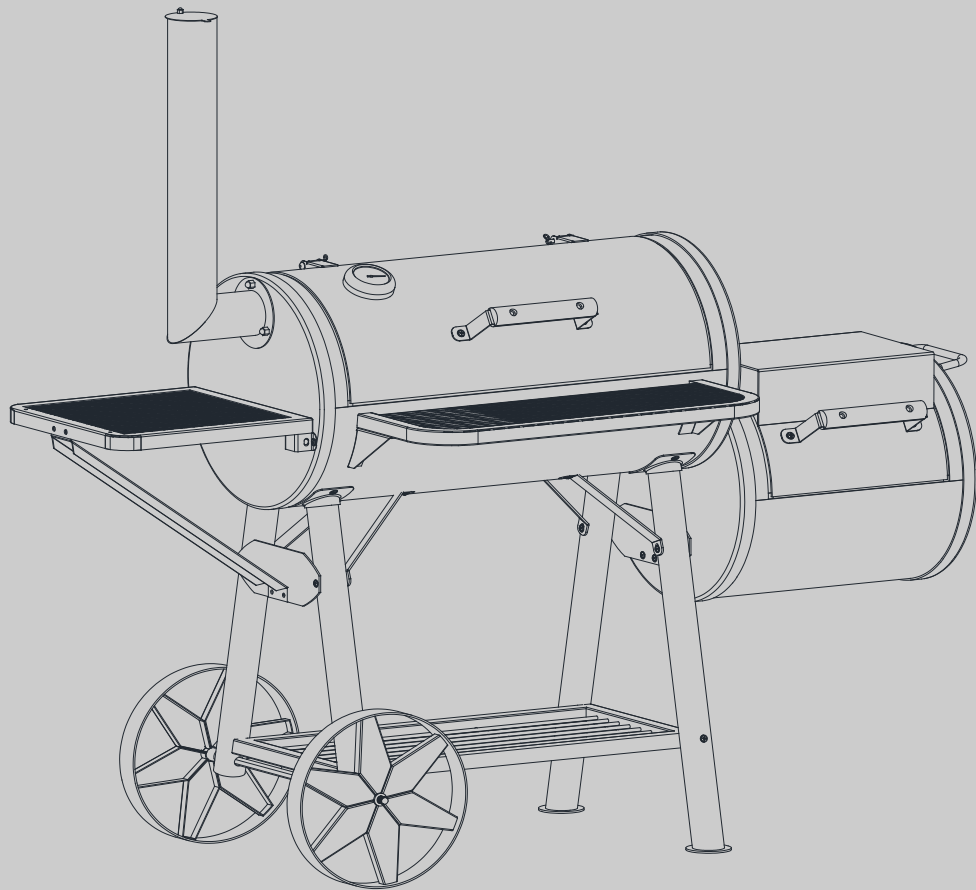


Premium Smoker

ITEM No. 93427

90kgs



1. USING BBQ-SMOKING GRILL

1.1 Grill related warnings and safety instructions

1. The barbecue is for outdoor use only.
2. The grill must not be used indoors.
3. Only use charcoal or briquettes as fuel. Do not use wood logs.
4. Use the lighter cubes or rapeseed oil-based lighter fluid for ignition of the grill. You can also use a fire starter to ignite the charcoal or briquettes.
5. **WARNING:** Do not use petrol or spirits for ignition or for the increase of the flames. Use only the ignition means according to standard 1860-3.
6. Do not use or store combustible materials, liquids, or gasses near the barbecue.
7. Do not use the barbecue under a canopy, next to a wall, inside a garage, motor-caravan or caravan, on board of a boat, in an enclosed area, or indoors. Check that there are no combustible or flammable materials nearby. There must be at least three meters (preferably more) of free space around the barbecue in all directions.
8. **WARNING:** The grill gets hot when being used. The grill must not be moved during operation or while it is still hot.
9. Do not leave the grill unattended during use even for a moment.
10. **WARNING:** Keep children and pets away from the vicinity of the grill.
11. Do not use the grill if it is defective or parts are missing.
12. Place the grill on a stable and level heat resistant base.
13. Place the grill at a place where the wind cannot disturb it.
14. Place the charcoal or briquettes onto the charcoal grid.
15. Light the grill always lid open.
16. Remove the ash from the bottom of the ashtray only when it has cooled down.
17. Do not put the ash in plastic or other combustible containers.
18. Do not touch the hot grill or its grates.
19. Use heat-resistant BBQ gloves and sturdy long BBQ utensils when operating the barbecue.
20. **WARNING:** All the sharp edges of the grill have been removed, but use caution when handling the grill to avoid injuries.
21. Do not use water to extinguish the grill.
22. Smother the embers by closing the air control valves from the bottom and from the chimney of the grill.
23. The grill must be cleaned after use. Use the grill cleaning brush to clean the grates.
24. Be prepared for possible accidents: make sure

you know the location of the first aid kit and fire extinguisher and are capable of using them.

2. USING BBQ-SMOKING GRILL

2.1 Fuels to be used

Approved fuels for this grill are:

- Hardwood charcoal
- Briquettes

Attention! Never use wood logs or other timber as the fuel of the grill. Their calorific value is very high, and too much heat can cause damage to the grill's powder coated surfaces.

Damage caused by the use of wood logs or other timber is not covered by the warranty.

2.2 Ignition

The grill can be ignited in different ways.

- By using the fire starter.
- By using paraffin based lighter bits.
- By using the lighter fluid. Use the rapeseed oil based lighter fluid, which leaves no undesirable taste on the grilled products.

WARNING: Do not use petrol or spirits for ignition or for the increase of the flames. Use only the ignition means according to standard 1860-3

All fuels, ignition materials and tools are sold separately.

Attention! Never use petrol or spirits to ignite the grill.

Be careful when you put lighter fluid onto the hardwood charcoal. See to it that the lighter fluid would not drip on the ground. A hot grill can ignite the spilled lighter fluid.

The warranty does not cover damage to the grill or the environment caused by the ignition of lighter fluid spilled outside the grill.

2.2.1 Ignition with a fire starter

1. Put at the bottom of the fire starter a couple of crumpled newspapers or some paraffin based lighter cubes on the charcoal grate.
2. Fill the top part of the fire starter with hardwood
3. Put the fire starter in the center of the charcoal grid.

4. Light the newspaper or the lighter cubes with a match or a lighter.
5. When all the hardwood charcoal is glowing red, pour the contents of the fire starter onto the charcoal grid.

2.2.2 Ignition with lighter cubes

1. Make a pyramid shaped pile of hardwood charcoal or briquettes on the charcoal grid.
2. Put 3-5 paraffin based lighter cubes among the hardwood charcoal or briquettes.
3. Light the lighter cubes with a match or a lighter.

2.2.3 Ignition with lighter fluid

1. Make a pyramid-shaped pile of the hardwood charcoal or briquettes on the charcoal grid.
2. Dampen the charcoal or briquettes with lighter fluid. We recommend to use lighter fluids based on rapeseed oil. It does not leave side flavours to the products being smoked.
3. Rapeseed based lighter fluid can be ignited directly with a match or a lighter.
4. If you use any other lighter fluid, let it be absorbed in the hardwood charcoal or briquettes before ignition. For absorption time, look at the lighter fluid packaging.

Note! Never use gasoline or spirits for ignition of the grill.

Be careful when you put lighter fluid on the hardwood charcoal. Check that lighter fluid would not seep down under the grill. A hot grill can ignite the lighter fluid spilled underneath it.

The warranty does not cover damage to the grill or its environment, resulting from ignition of the lighter fluid spilled out of the grill.

3. FIRST IGNITION TIME

1. Clean firebox and grill part from transport greases.
2. Wash all loose parts with warm water and detergent.
3. Dry all part well.
4. Light grill according to instructions.
5. Heat grill to 180 °C and keep for circa two hours.
6. Grill is now ready for grilling.

4. GRILLING

1. Light grill according to instructions.
2. When the embers are a light grey and when the

coals or briquettes are covered with ash, spread embers on an even layer on the charcoal grate.
3. Start grilling.

4.1 Barbeque and indirect grilling

Barbecue and indirect grilling are food-preparing processes where big meat parts are prepared with hot smoke.

Grilling temperatures are low and grilling times are long.

Smoke generating can be increased by adding wetted smoking chips onto embers.

Note! In long-time barbeque or indirect grilling embers are made into grill's separate firebox.

Tip! Try pre-wetted herbs on the charcoal.

4.2 Smoking

In this BBQ-smoking grill, the smoking chips are placed wetted on the charcoal. The smoking chips should be soaked in water for at least 30 minutes before it is put on embers.

Note! While smoking embers are made into grill's separate firebox.

4.2.1 Different smoking chips

Well-equipped grocery stores and hardware stores sell a wide variety of smoking dust and chips. The smoking dust and chips made of different species of wood give the products being smoked or barbequed their own fragrance. Experiment to find your best fitting fragrances.

Generally available smoking dust and chips in the stores:

- Alder
- Apple
- Cherry
- Maple
- Pecan
- Mesquite
- Hickory

4.3 Direct grilling

Direct grilling is a food-preparing process where steaks, sausages, broiler files are prepared direct on top of embers.

Grilling temperatures are high and grilling times are short.

Note!In direct grilling, embers are made into grill's separate firebox or grilling parts charcoal grid.

4.4 Adjusting the temperature

Adjusting temperature is done by opening and closing the air control vent at the firebox and in the chimney.

Opening the air control vent at firebox brings more air to embers. That makes it burn with higher flames. That raises the temperature of the grill.

Opening the chimney vent increases draft, which raises the temperature of the grill.

Closing the air control vent at firebox, reduces air from the embers, which makes it burn with lower flames. That reduces the temperature of the grill. Closing the chimney vent reduces draft, which reduces the temperature of the grill.

Attention!Air control vents become hot during use of the grill. Wear protective gloves when adjusting the air control valve.

If the temperature stays too high, even though attempts have been made to adjust the temperature from the air control vents, remove hardwood coals or briquettes from the coal grid. Use long grilling tongs as well as heat-resistant grilling gloves.

Attention!Put hot hardwood coals or briquettes into a heat-resistant container. Never put them on the ground or in a plastic bucket.

5. GRILLING TEMPERATURES

Barbecue grilling / Smoking (80°C - 135°C)		Chimney vent	Firebox vent
Brisket	2 h per kg		
Pulled pork	2-4 h per kg		
Whole broiler	3 - 4 h		
Ribs	3 - 5 h		
Roasts	9 - h		
Indirect grilling (160°C - 180°C)		Chimney vent	Firebox vent
Fish	15 - 20 min		
Pork tenderloin	15 - 30 min		
Broiler parts and drumsticks	30 - 45 min		
Whole broiler	1 - 1,5 h		
Leg of lamb	3 - 4 h		
Turkey	2 - 4 h		
Pork shoulder / ham	2 - 5 h		
Direct grilling (230°C -)		Chimney vent	Firebox vent
Steaks	5 - 8 min		
Pork chops	6 - 10 min		
Burgers	6 - 10 min		
Sausages	6 - 10 min		
		Open	Closed

6. EXTINGUISHING THE GRILL

When the barbecue grilling or smoking is completed, the grill is extinguished by closing all the vents.

Keep the both vents closed until the following day, after which the firebox can be emptied.

Keep chimney vent always closed. That prevent rainwater going into the grill.

7. CLEANING AND MAINTENANCE

7.1 Grilling grid

The grill grid must be cleaned after each use. Clean the grid while it is still warm. When cleaning use a soft, grill cleaning brush.

The grill grid can also be washed in the kitchen sink. Do not use a dishwasher for washing the panels.

Damage caused by the use of steel brush is not covered by the warranty.

7.2 Other steel parts of the grill

Other steel parts of the grill should be cleaned using a damp cloth and a soapy water solution. Dry the surfaces thoroughly after cleaning.

7.3 Maintenance

Regularly check the screws of the grill legs and handles. Tighten the screws if necessary.

8. GRILL'S EXTERIOR SURFACE

Rust most likely forms to grill's exterior surfaces. However, it does not prevent the use of the device. Rusty spots for exterior surfaces can be polished with abrasive paper and then painted with a heat resistant paint.

Rusting of exterior surfaces is not covered by warranty.

9. STORAGE

Keep the grill always cleaned and in a dry place. Never leave the grill in a rain or snow.

10. WARRANTY AND MANAGEMENT OF WARRANTY ISSUES

10.1 Warranty

The grill and its components have a one-year manufacturing and materials warranty. Keep a proof of purchase, make a copy thereof and add to this manual as proof of warranty. In case of warranty issues, the purchase date and place must be firmly verified.

The warranty does not cover normal wear of parts, damage resulting from rusting of components or surfaces, as well as errors or traces caused by improper handling or maintenance of the device.

The steel surfaces discoloration, spots formation, corrosion, and darkening is normal during operation and over time. On steel surfaces can develop rust spots in extremely humid and salty environments. Use of steel care substances according to instructions is of particular importance. These potential rust spots do not prevent the use of the device and are a normal phenomenon on steel surfaces. Therefore, the possible emergence of those spots on the surfaces of parts is not covered under warranty.

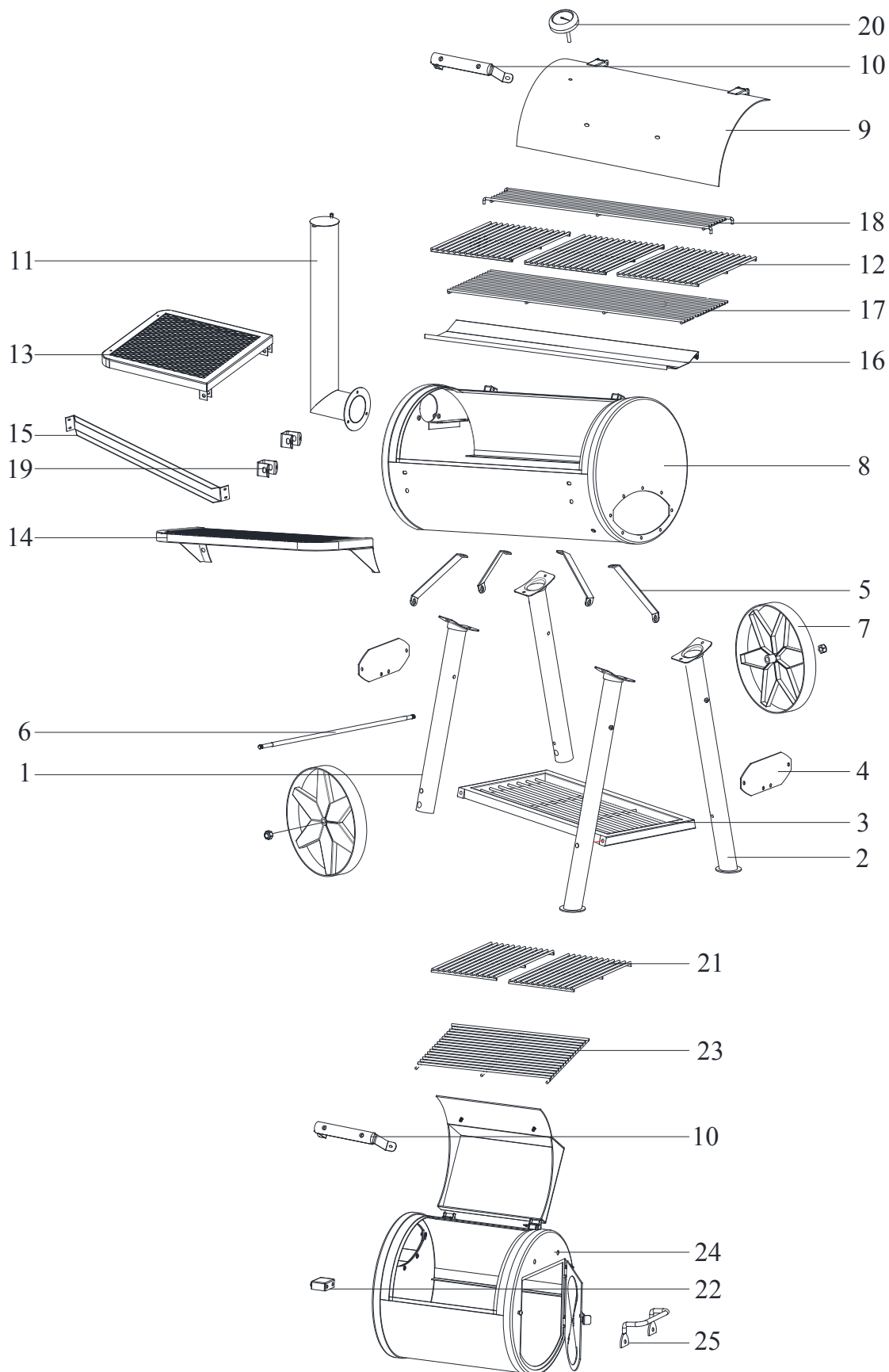
10.2 Arrangement of warranty affairs



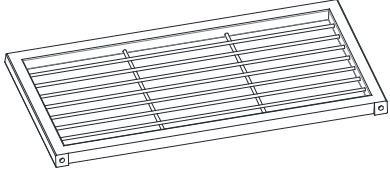




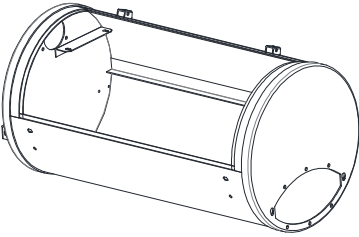
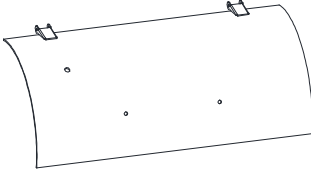
If on the product, or some of its components, errors occur during the warranty period, or parts are missing from the assembly of the grill, contact the place of purchase of the grill.



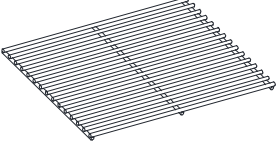
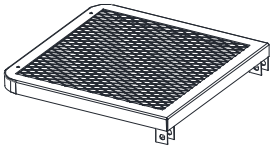
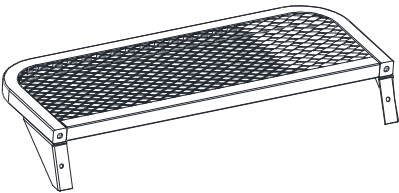

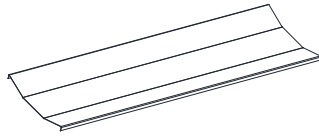
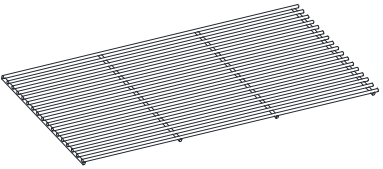
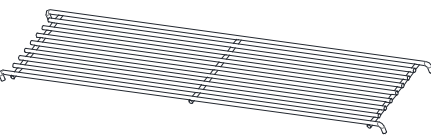
Prior to submission of warranty claims read these instructions carefully and make sure that the warranty claim does not result from failure to follow instructions or failure to perform maintenance.

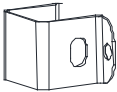
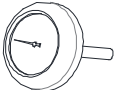
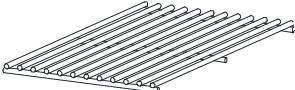
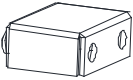
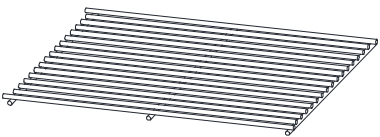
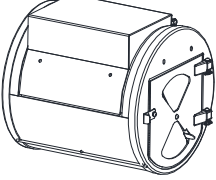
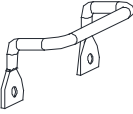

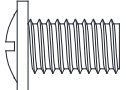
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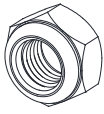
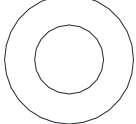

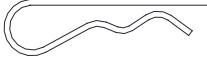



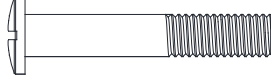
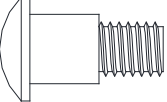
- The grill make and model
- Reason for the warranty claim
- The number of the faulty part according to the parts list
- A copy of the sales receipt or an explanation from the place of purchase and the date of purchase
- Name, phone number, address, and postal code of the user

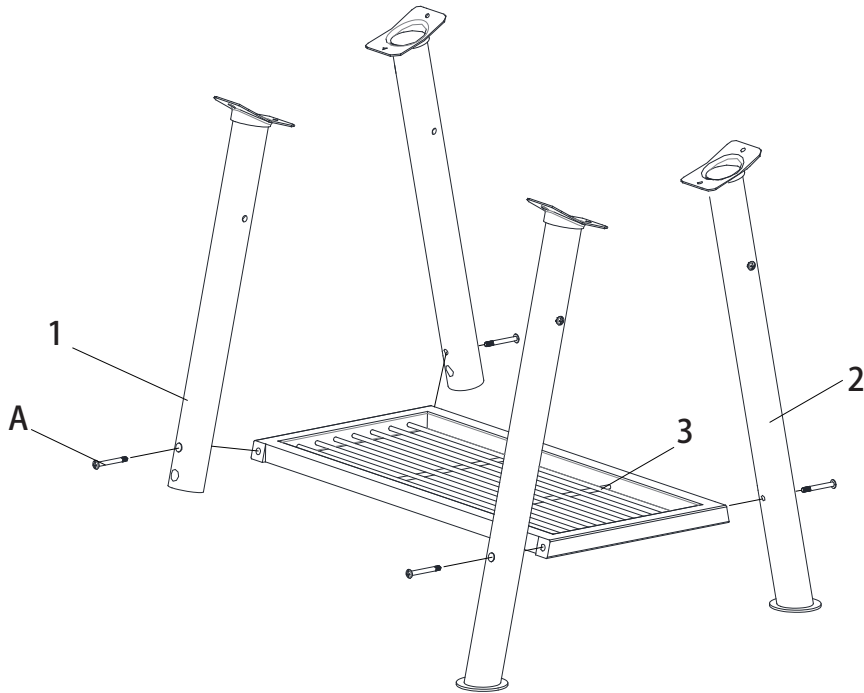
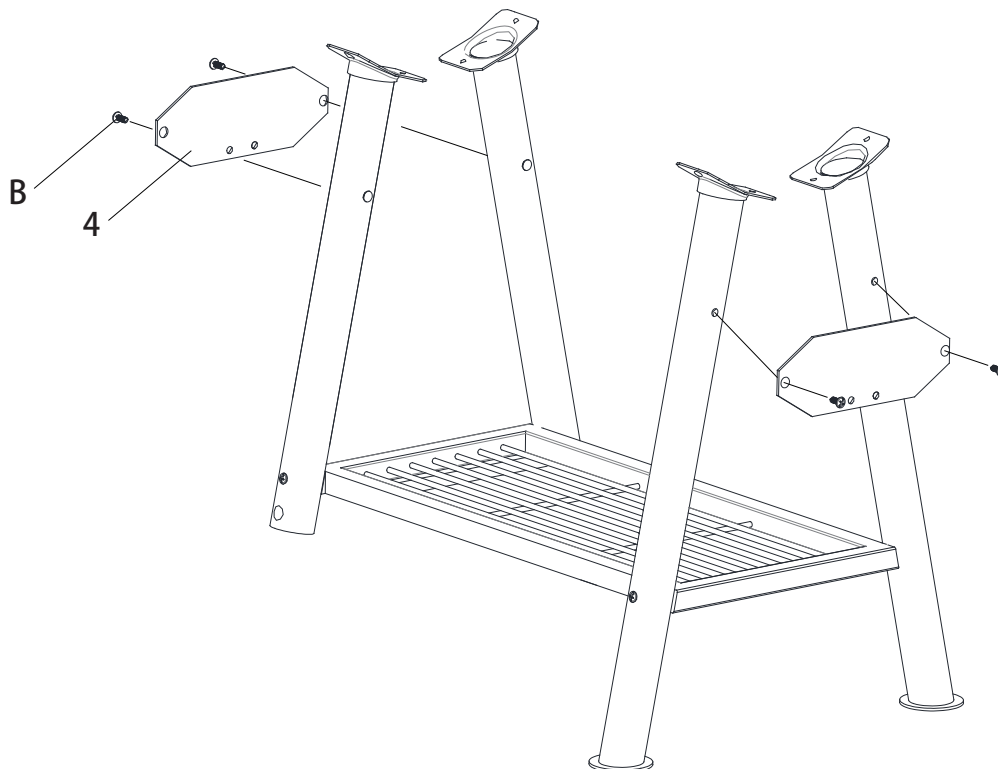


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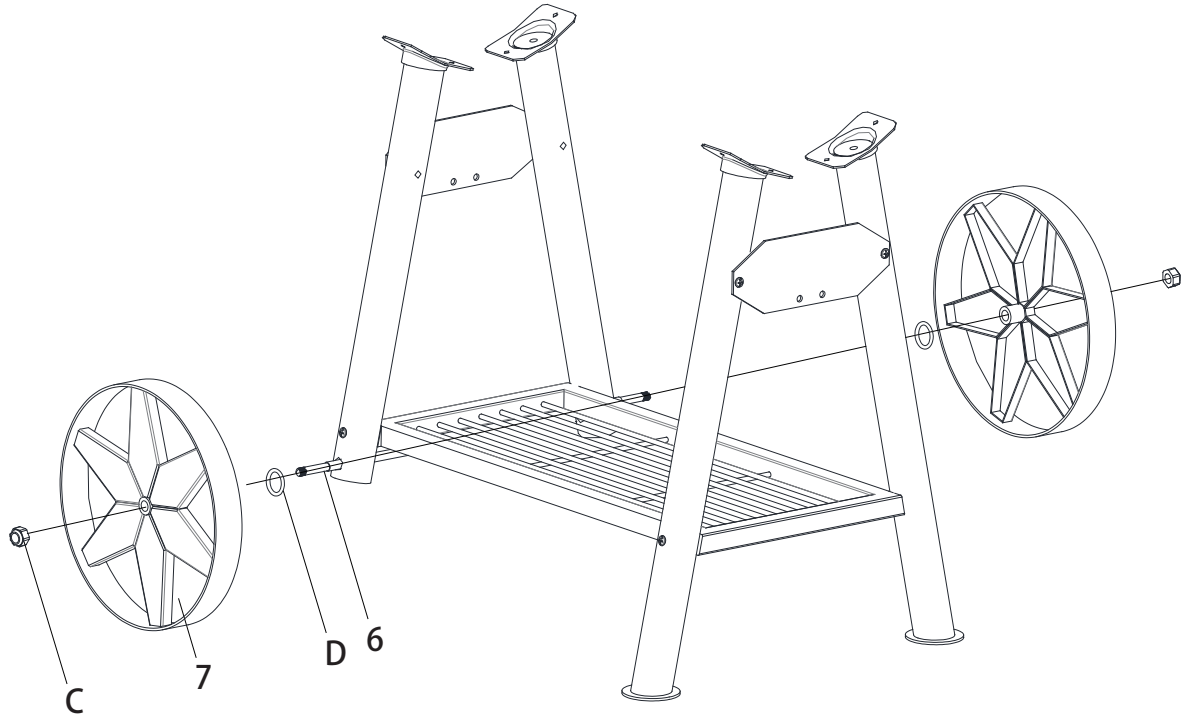
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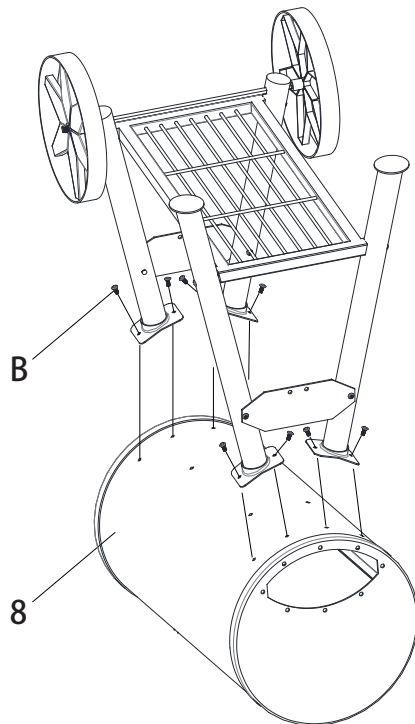
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
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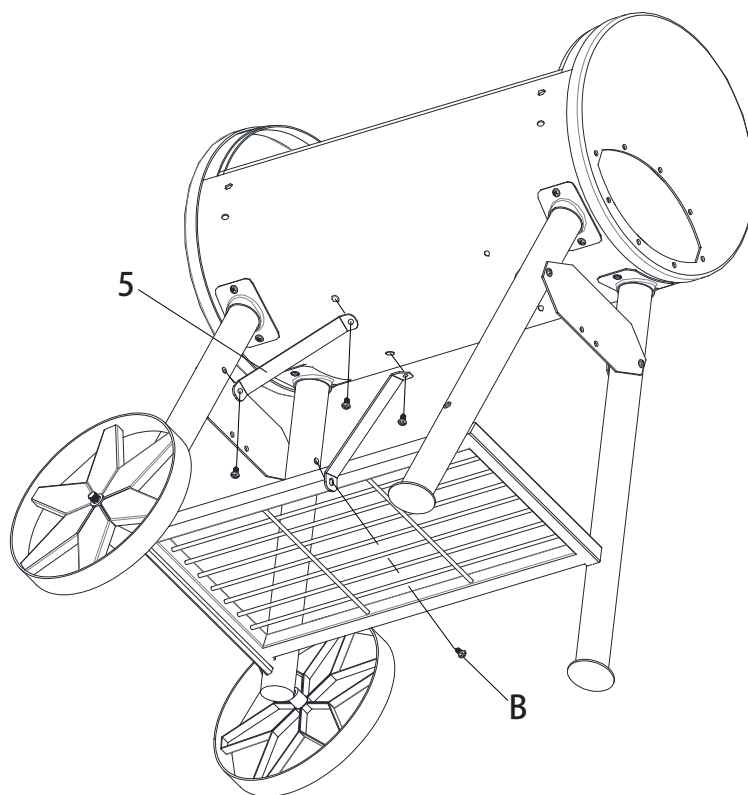
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
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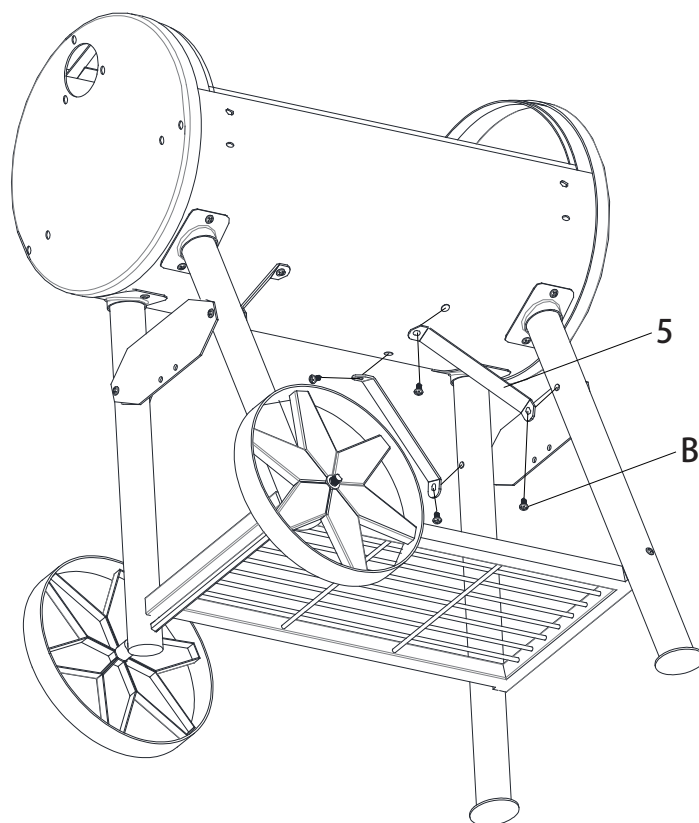
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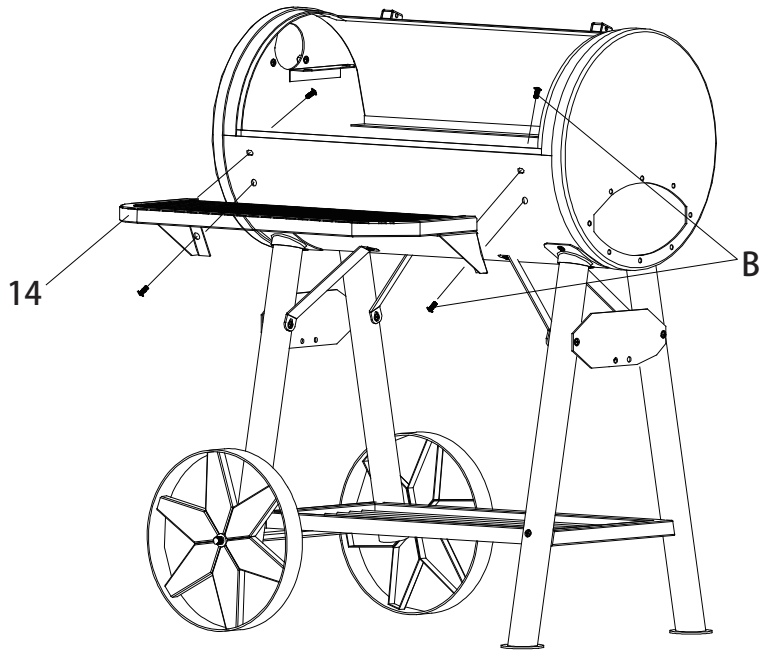
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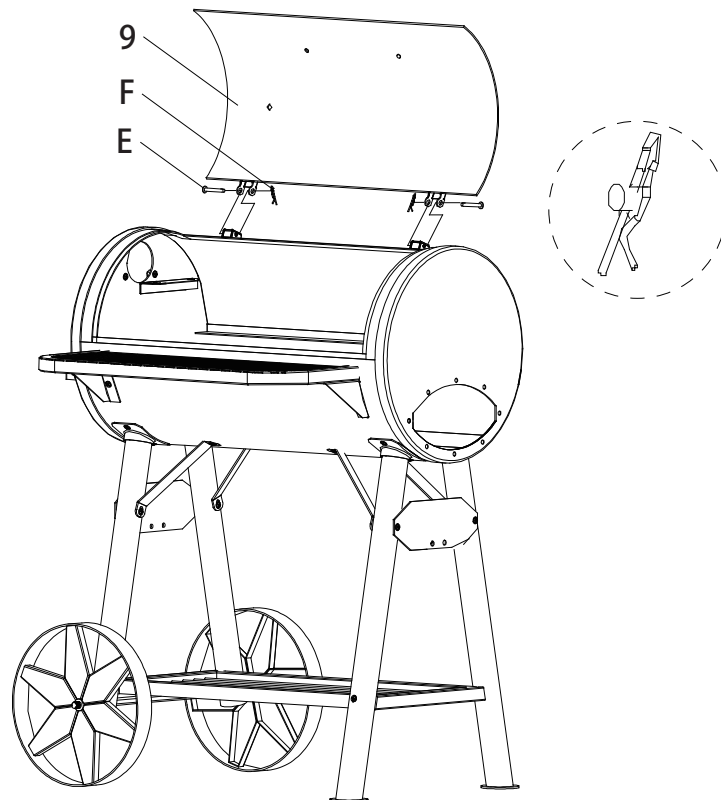
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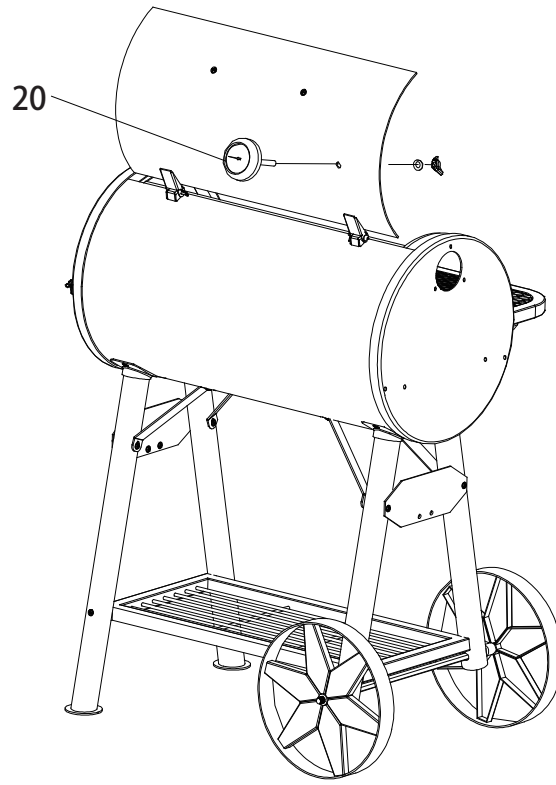
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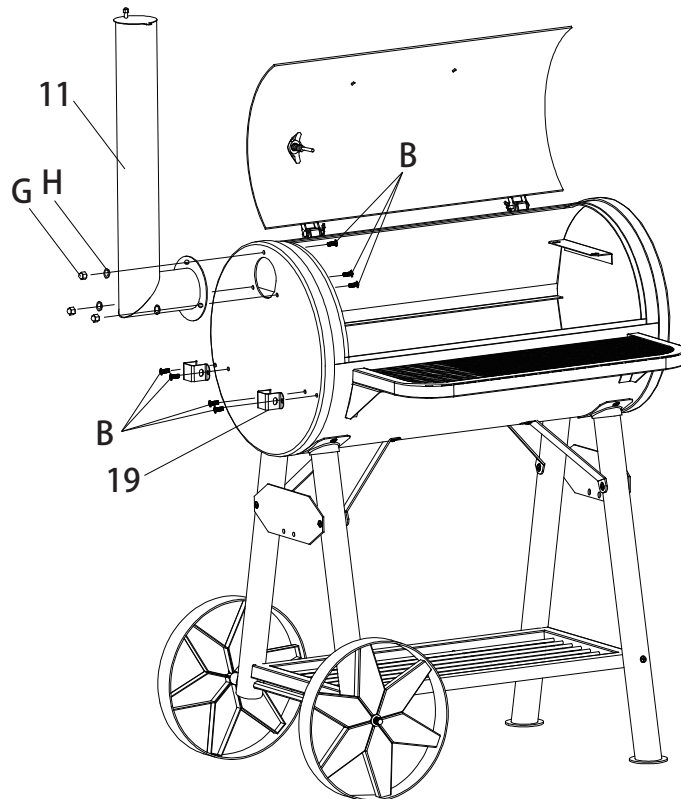
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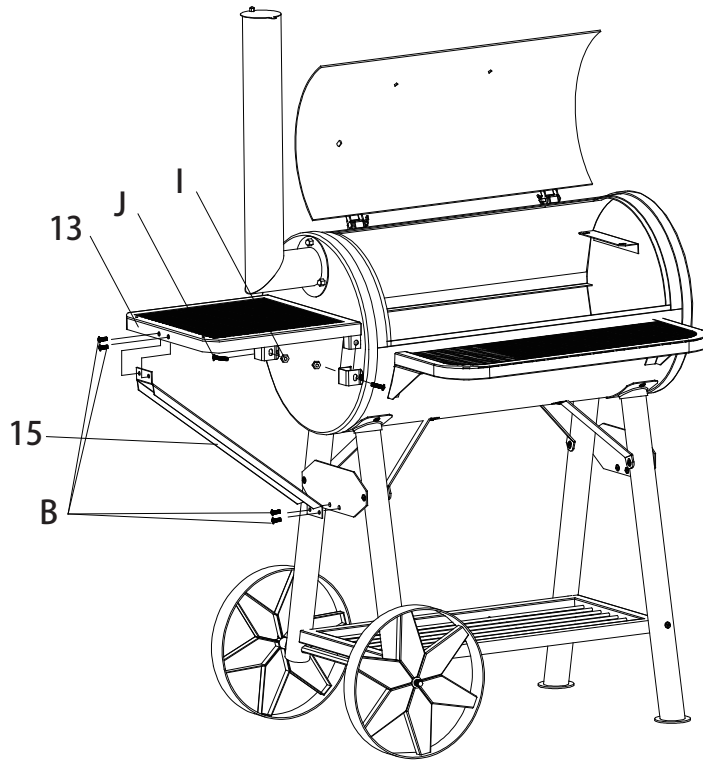


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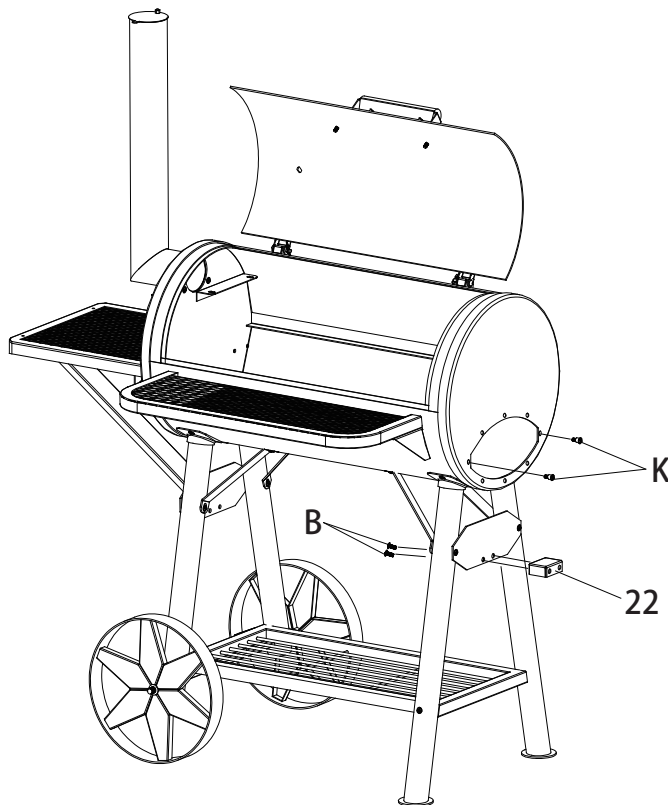
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
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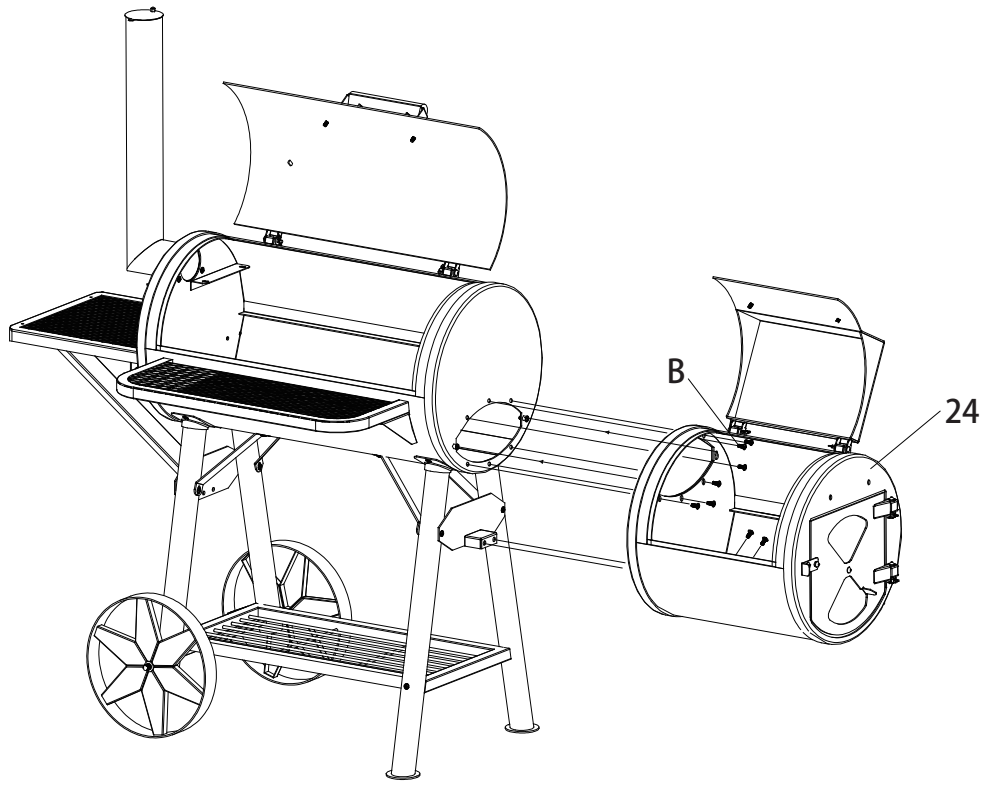


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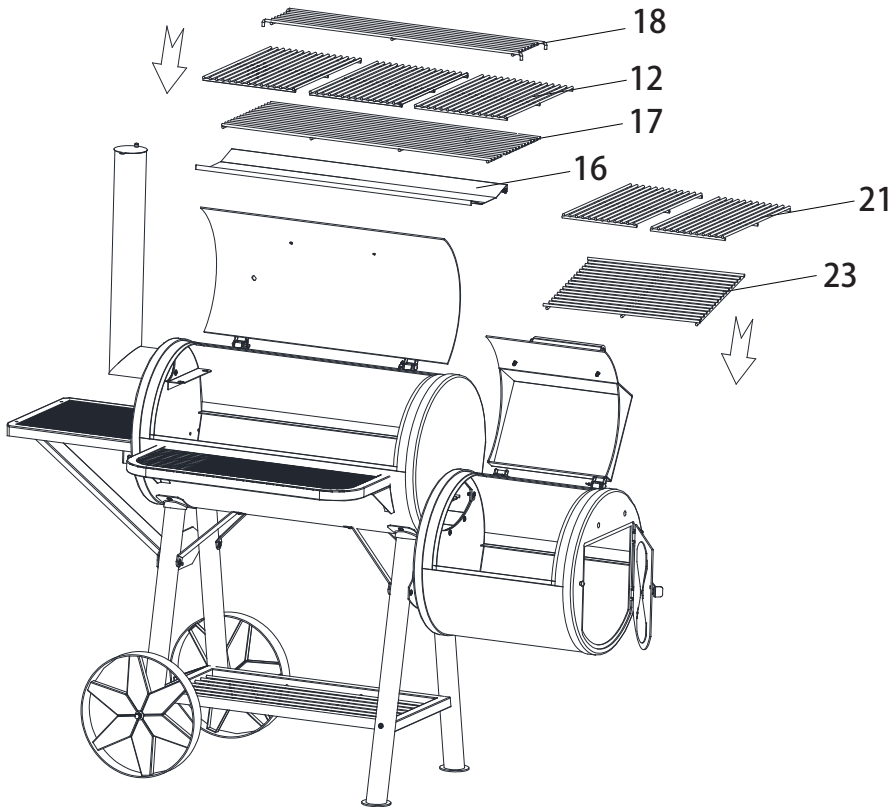


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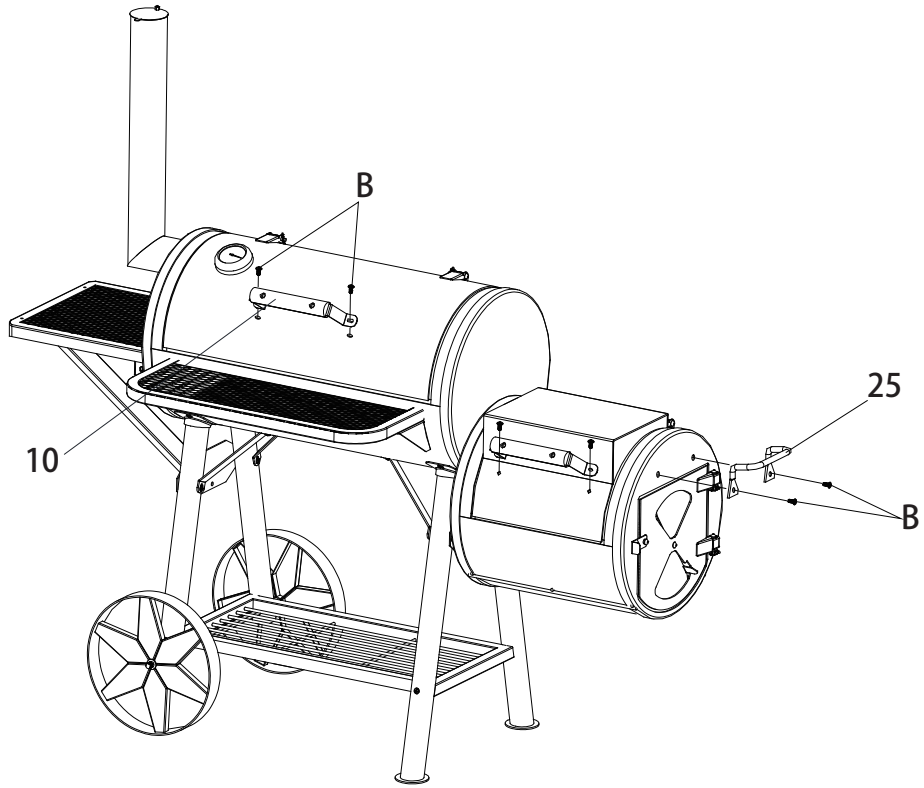


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15

B  X 6PCS



16

