



Multi Kai
COOKER



Slow Smoker
CHARCOAL
COOKER

OPERATING INSTRUCTIONS



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MULTIKAI SLOW SMOKER CHARCOAL COOKER

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MULTIKAI SLOW SMOKER CHARCOAL COOKER



ALL ABOUT YOUR MULTIKAI SLOW SMOKER



This simple and safe design sets this product over and above all other charcoal/Bridgette cookers and puts it in a league of its own.

The ability to slow cook or fast cook by simply adding or removing the heat deflector shield is one of the many features this product has to offer.

SLOW SMOKING / COOKING TIMES: 75-130 DEGREES

By adding the deflector shield, reduces the temperature and restricts the charcoal / briquettes from burning off too fast. This slows down the smoking/cooking time to give you that tender and moist result and makes it very economical to cook. Absolutely perfect for a delicious family Sunday Roast.

FAST SMOKING / COOKING TIMES: 140- 200 DEGREES

By removing the deflector shield, increases the temperature substantially and gives you direct heat to the charcoal / briquettes for fast smoking/cooking time. Great for cooking steaks, sausages, kebabs, fish and more.





MULTIKAI SLOW SMOKER CHARCOAL COOKER

SLOW SMOKER COOKER PARTS



MULTIKAI SLOW SMOKER CHARCOAL COOKER



SAFETY INSTRUCTIONS

IMPORTANT: When in use, the ventilator skirt and the slow smoker cooking chamber must be assembled together at all times to avoid hot surface coming into contact with combustible materials.

Remove all packaging materials before using your MultiKai Signature Series Slow Smoker Charcoal Roaster.

LOCATION

The MultiKai Slow Smoker Cooker should be operated in a sheltered, well ventilated, outdoor environment. Ensure the MultiKai Slow Smoker Cooker is at least 250mm clear of any flammable or combustible materials and on a level surface. **DO NOT OPERATE INDOORS, IN AN ENCLOSED AREA OR AN INCLINED OR UNEVEN SURFACE.**

Chemicals, flammable materials, or spray aerosol cans should not be stored near the cooker either during use or while in storage. The cooker should also be clear of any articles either on or leaning against it.

USE OUTDOORS ONLY: This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any outdoor enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. *See Figure 1 (pg 6).*
Within a partial enclosure that includes an overhead cover and no more than two walls. *See Figure 2 & 3 (pg 6).*
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - At least 25% of the total wall area is completely open; and
 - At least 30% of the remaining wall area is open and unrestricted. *See Figure 4 & 5 (pg 6).*



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- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area.



Figure 1 - Enclosure with walls on all sides but no overhead cover.



Figure 2 - Partial Enclosure with overhead cover and no more than two walls.



Figure 3 - Partial Enclosure with overhead cover and no more than two walls.



Figure 4 - Open side at least 25% of total wall area. 30% or more in total of the remaining wall area is open and unrestricted.

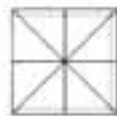
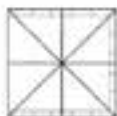


Figure 5 - Open side at least 25% of total wall area. 30 percent or more in total of the remaining wall area is open and unrestricted.



Two roasts with veges - feed the whole crew!

Cooked breakfast using the MultiKai Signature Series Paella.

Smoked chicken using MultiKai Signature Series Rotisserie Extension Grille.

Delicious smoked roasts - brilliantly easy.

MULTIKAI SLOW SMOKER CHARCOAL COOKER



LIGHTING INSTRUCTIONS

Two quick & easy ways to light your charcoal or briquettes.

IMPORTANT: Find a well sheltered outdoor location that is well ventilated to begin cooking.

METHOD ONE:

USING METHYLATED SPIRITS

1. Pour $\frac{3}{4}$ cup of mentholated spirits into the *ash pan* provided and place into the slow smoker. (*Important: Do not light at this stage.*)
2. Place a measured amount of charcoal or briquettes into the charcoal holder. Place on top of *ash pan*. (*Important: Do this before lighting meths.*)
3. Sprinkle a cap full of meths over the charcoal or briquettes.
4. Then carefully light the meths with a long-nose lighter.
5. After 15-20 minutes approx. the charcoal will start to burn clean with a bit of white ash showing on top, this is a good indication the charcoal is safe and ready to start cooking.
6. Once the white ash is showing on top, place the heat deflector shield on top.



WARNING: CARBON MONOXIDE HAZARD

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents.



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LIGHTING INSTRUCTIONS

IMPORTANT: Find a well sheltered outdoor location that is well ventilated to begin cooking.

METHOD TWO:

USING MKC 2-RING LPG BURNER

1. Place a measured amount of charcoal or briquettes into the charcoal holder. Light the MKC 2 ring burner, on full. Place the charcoal holder on top of burner for 5-10 minutes until the charcoal / briquettes are burning clean with a bit of white ash showing on the top, this is a good indication the charcoal is safe and ready to start cooking.
2. Once the charcoal or briquettes are ready, put on your mittens and place heat deflector shield on top, and safely transfer to the Slow Smoker.

CAUTION: Be very careful when transferring the **hot charcoal holder** from the burner to the Slow Smoker. Check there is no one (children) around you. Make sure to wear the mittens provided and place the heat deflector shield on top of charcoal holder first before you remove it from the burner.

NOTE: Make sure that you refer to your MultiKai Cooker manual for full instructions on using your MKC 2-Ring LPG Burner.

WARNING: CARBON MONOXIDE HAZARD

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents.



MULTIKAI SLOW SMOKER CHARCOAL COOKER



COOL EXTRAS

MULTIKAI
SIGNATURE
SERIES SLOW
SMOKER WITH
ONE WOODEN
SIDE BENCH
(NO BURNER)



MULTIKAI SIGNATURE
SERIES ROTISSERIE
EXTENSION GRILLE



MULTIKAI
SIGNATURE
SERIES
RIB RACK



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MULTIKAI
SIGNATURE
SERIES
PAELLA



MULTIKAI SIGNATURE
SERIES WOK



MULTIKAI
SIGNATURE
SERIES MITTENS



MULTIKAI SIGNATURE
SERIES ROTISSERIE
EXTENSION GRILLE -
PARTS ONLY



MULTIKAI
KNIFE SET



MULTIKAI
MEAT CLEVER





MULTIKAI SLOW SMOKER CHARCOAL COOKER

USING YOUR SLOW SMOKER CHARCOAL COOKER



ROAST PORK/LAMB SLOW COOK (6-10 HRS)

METHOD

Turn the basket upside down in the cooker so the legs are facing upwards then place your roast leg of lamb and leg of pork on top of the basket. For this to slow cook you must use the heat deflector shield provided, place on top of the charcoal holder before you start cooking. This is what slows the cooking time down and the temp gauge should range between 65 - 100 degrees C.

After 3-5 hrs turn the roast over and complete the cooking time.

ROAST PORK/LAMB FAST COOK (3-5HRS)

METHOD

Follow the steps on left and remove the heat deflector shield to give a faster cooking time. The temp gauge should range between 140 - 160 degrees C.

TIP: You can also add wood chips on top of the charcoal to get that smokey flavour but place the heat deflector shield back on to avoid the woodchips from igniting.





Where the appliance has been used solely for domestic, private or household purposes within Australia or New Zealand, MultiKai will repair, or at its option replace the appliance if it is found to be defective due to faulty materials or workmanship within one year of its purchase. Where the appliance has been used commercially, this warranty only applies for a period of 90 days from purchase.

Gas regulators are provided with all gas appliances as part of an Australian Gas Association requirement and carry a 12 month warranty only.

This warranty does not cover defect caused by:

- (a) Unauthorised alterations, modifications or repairs to the appliance.
- (b) Incorrect installation or maintenance of the appliance.
- (c) Use of the appliance not in accordance with the instructions supplied for its use.
- (d) Unauthorised substitution, impact, misuse or negligence.

The occurrence of any one or more of which will render this warranty void. This warranty is subject to the purchaser providing satisfactory proof of purchase of the appliance to MultiKai.

Service and spare parts

If the appliance fails to operate correctly, never attempt to repair the appliance yourself. Repairs by unskilled persons may cause damage and accidents. First refer to the contents of this manual. If you do not find the necessary information, contact your nearest MultiKai Service Center.

Servicing work on this appliance must be carried out by Authorised Personnel.

Always request the use of original spare parts.

For Sales, Service & Spare Parts please contact:

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