

Smoke House

General Information and Operation Instruction

Thank you very much for choosing a this product! For future reference, please complete the owner's record below:

Model: _____ Purchase Date: _____

It's very important to let you know that the safety precautions should always be followed when your smoker is in use. This smoker is really a cooking utensil and need your complete attention, that is until you learn how to use it. **Please read the instruction before using your new smoker.**

Attention

The following is to be included in the instruction manual for outdoor use appliances:

1. Grounding instructions

This appliance shall be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding –type plug to fit the proper grounding-type receptacle. Plug into a GFCI-protected outdoor receptacle, where available.

2. Extension Cords

Use only 3-wire extension cords that have 3-prong grounding-type plugs and 3-pole cord connectors that accept the plug from the appliance. Only extension cords identified by the marking "Suitable for use with outdoor appliances" shall be used outdoors. Use only extension cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Do not abuse extension cord and do not tug on any cord to disconnect. Keep cord away from heat and sharp edges.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or heating element in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
7. Extreme caution must be used when moving appliances.
8. To disconnect, turn any control to "off", then remove plug from wall outlet.
9. Use only on a properly grounded outlet.
10. Save these instructions.

Operating Instruction

1. Preheating: To pre-heat smokehouse about 190 F with vent fully closed. When it reaches 190F, load the sausage into the smokehouse. The number read on thermometer will drop to 120F-130F when the smokehouse is fully loaded and the door is closed.
2. Drying: To keep sausages in the smokehouse for 15 minutes and it will be ready to smoke. To close the door and dry them for 30-45 minutes.
3. Sawdust pan: To open the smoker door and carefully place the sawdust pan with sawdust in it.
4. Smokestack: When there is smoke coming from the smokestack, it's time to lower the temperature to 140-145 F and hold at this temperature. Close the smokestack to 1/4 open (repeat steps 1-4 if smoke stops.)
5. Raise the temperature every 1- 1.5 hrs until the smoker temperature is at 160-165 F. Hold at this temperature and keep the internal temperature of your smoking product at 152 F.
6. Power off the smoker: To carefully move out sausages and shower them to 120F with water.
7. Reserving: Put them into refrigerator.

Technical Specification

Capacity: The country smoker will handle 20 lbs, of sausage using 35-38mm casings and has the capacity of smoking 2 hams and 2 pork shoulders at one time.

Notes:

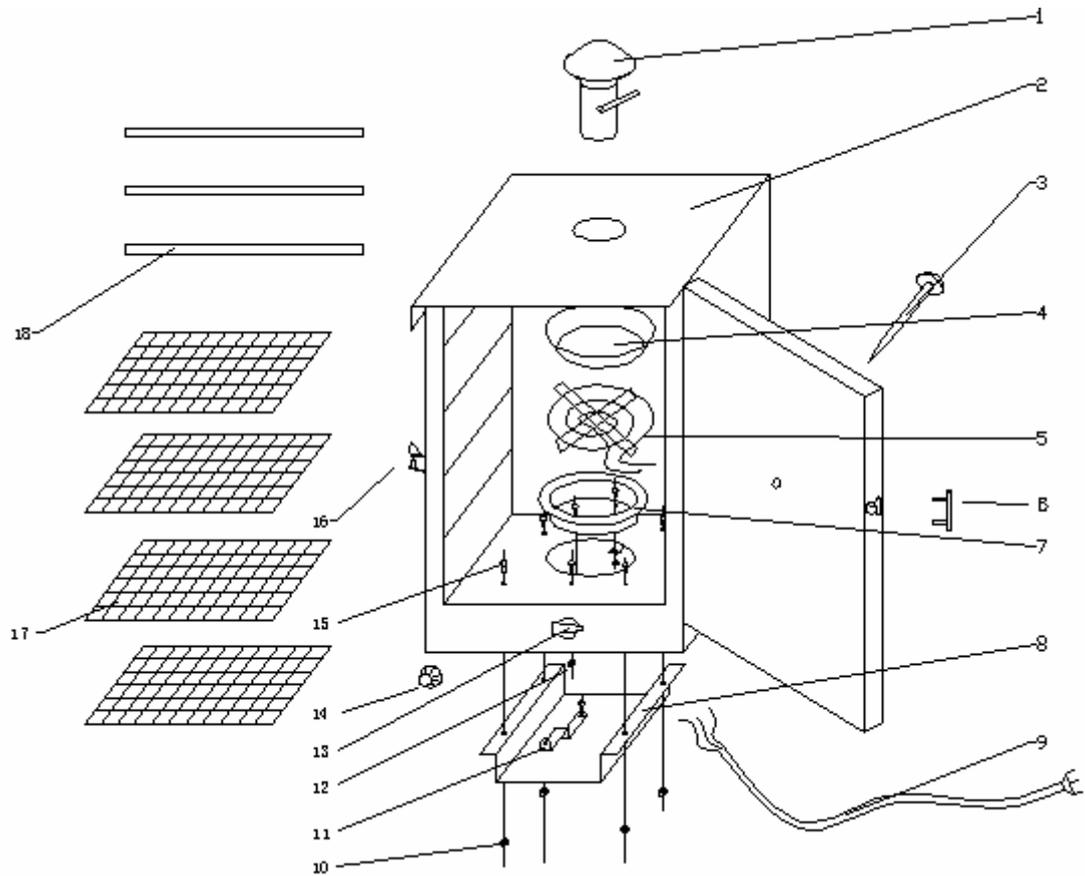
The Smoker temperature cannot be 190F higher than at any time when smoking meats.

You should leave the smoker attended during a long period of time.

Cleaning and Maintenance Instructions

This smoker is very easy to clean and storage.

1. The smokehouse shelving should be scrubbed with soapy dishwater before using, and then rinsed, dried and returned to smoker.
2. Labor-saving cleaning: Without arduous work, you just need to wipe down of the smoke residue occasionally.



Parts list for item

num	name	quantity
1	chimney	1
2	body	1
3	thermometer	1
4	s. s pan	1
5	heating elements	1
6	handle	1
7	heating plate	1
8	base board	1
9	power line	1
10	nut	9
11	transmit heating plate	1
12	power line button	1
13	switch	1
14	knob	1
15	screw	9
16	door latch	1
17	grill	4
18	hanging rack	3