

Gourmet

Stainless Smoker



Please read and understand the contents of this manual before using your smoker.

If you are unsure of anything, please contact your dealer.

Retain these instructions for future reference.



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THIS MANUAL CONTAINS:

- **IMPORTANT SAFETY INFORMATION**
- **SMOKER ASSEMBLY INSTRUCTIONS**
- **SMOKER OPERATION INSTRUCTIONS**
- **SMOKER CARE AND SERVICING INSTRUCTIONS**

FOR YOUR SAFETY:

IF YOU SMELL GAS:

- Turn off the gas supply at the cylinder.
- Extinguish all naked flames; do not operate any electrical products.
- Ventilate the area.
- Check for leaks as detailed in this manual.
- If odour persists, contact your Dealer or Gas Supplier immediately.

IMPORTANT INFORMATION

PLEASE READ AND UNDERSTAND THESE INSTRUCTIONS BEFORE ASSEMBLY AND USE.

- Retain these instructions for future reference.
- For domestic outdoor use only - do not use indoors.
- For use only with low pressure LPG. - a gas regulator with an outlet pressure of 2.75 k Pa must be used - only approved hose may be used.
- Always turn off the gas cylinder when the smoker is not in use.
- Do not move the smoker while it is alight.
- Modification of the smoker may be dangerous and is not permitted.
- Use only on firm, level, non-combustible ground.
- Leak test whenever the gas cylinder is removed and replaced.
- Do not use within 1m of any flammable structure or under a flammable ceiling or cover.
- Do not store flammable materials near this smoker.
- Do not use aerosols near this smoker.
- Servicing may only be carried out by qualified people - see your dealer.
- Parts of this smoker become very hot - care must be taken when operating in the presence of children, infirm people or animals.
- Do not use in high wind conditions as the burner may blow out.
- If you smell gas, turn off the gas supply immediately. Extinguish any open flames. Check for gas leaks as described in this manual. If odour persists, contact your dealer or gas supplier immediately.
- Failure to follow the instructions in this manual could result in serious injury and/or property damage.
- If you have queries regarding these instructions, contact your dealer.

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ASSEMBLY INSTRUCTIONS

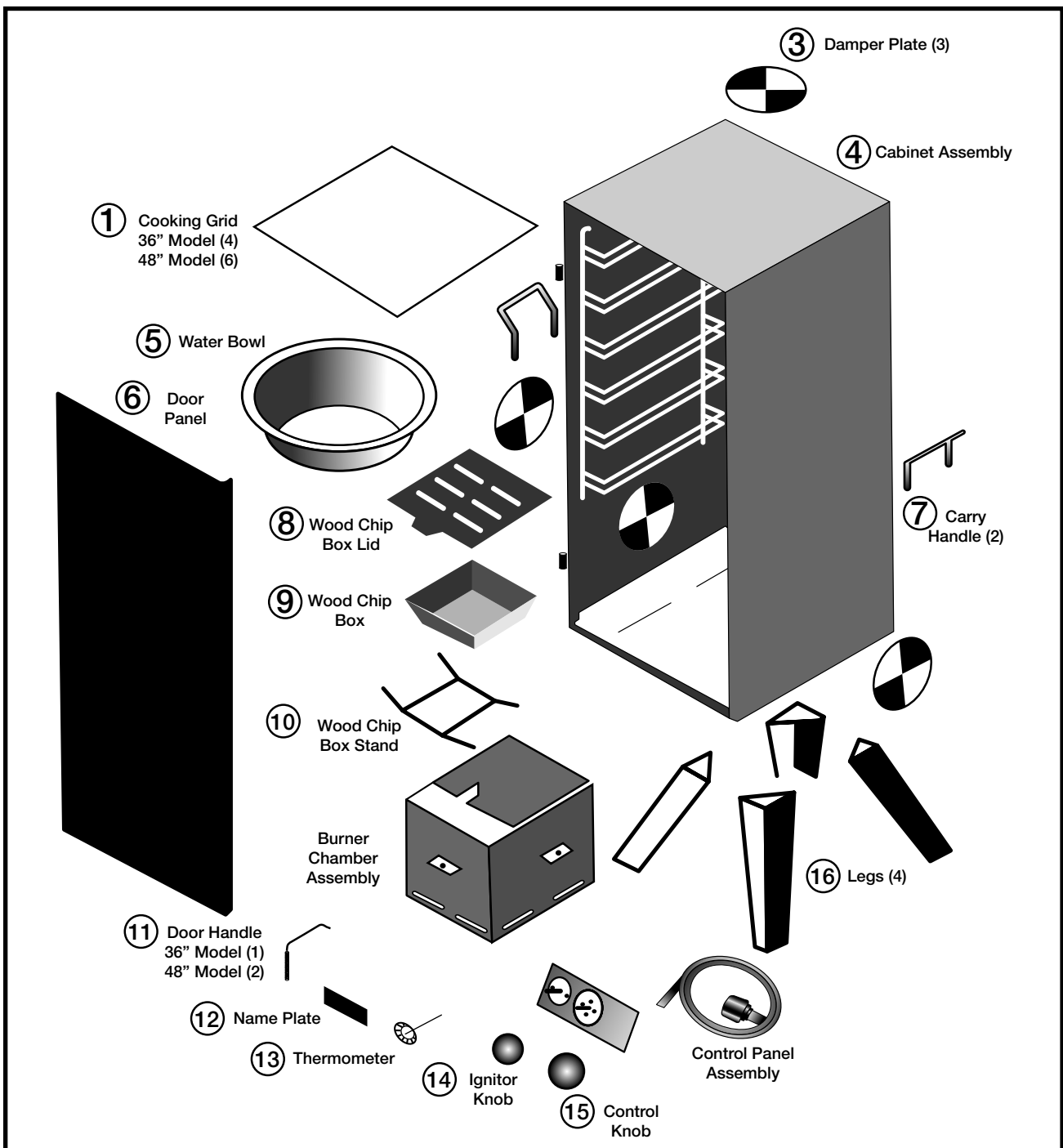
Before starting assembly, lay out the parts and check that all are present. You should have the following parts:

Cabinet with Door
Burner Chamber Assembly
Cooking Grid 4pcs
Wood Chip Box and Lid
Door Handle Assembly
Carry Handle 2pcs

Leg 4pcs
Control Panel Assembly
Water Bowl
Wood Chip Box Stand
Damper Plate 3pcs
Thermometer

Hardware pack

You should also have purchased a **Regulator and Hose Assembly** and **Gas Cylinder** with your Gourmet Stainless Smoker.



Step 1:

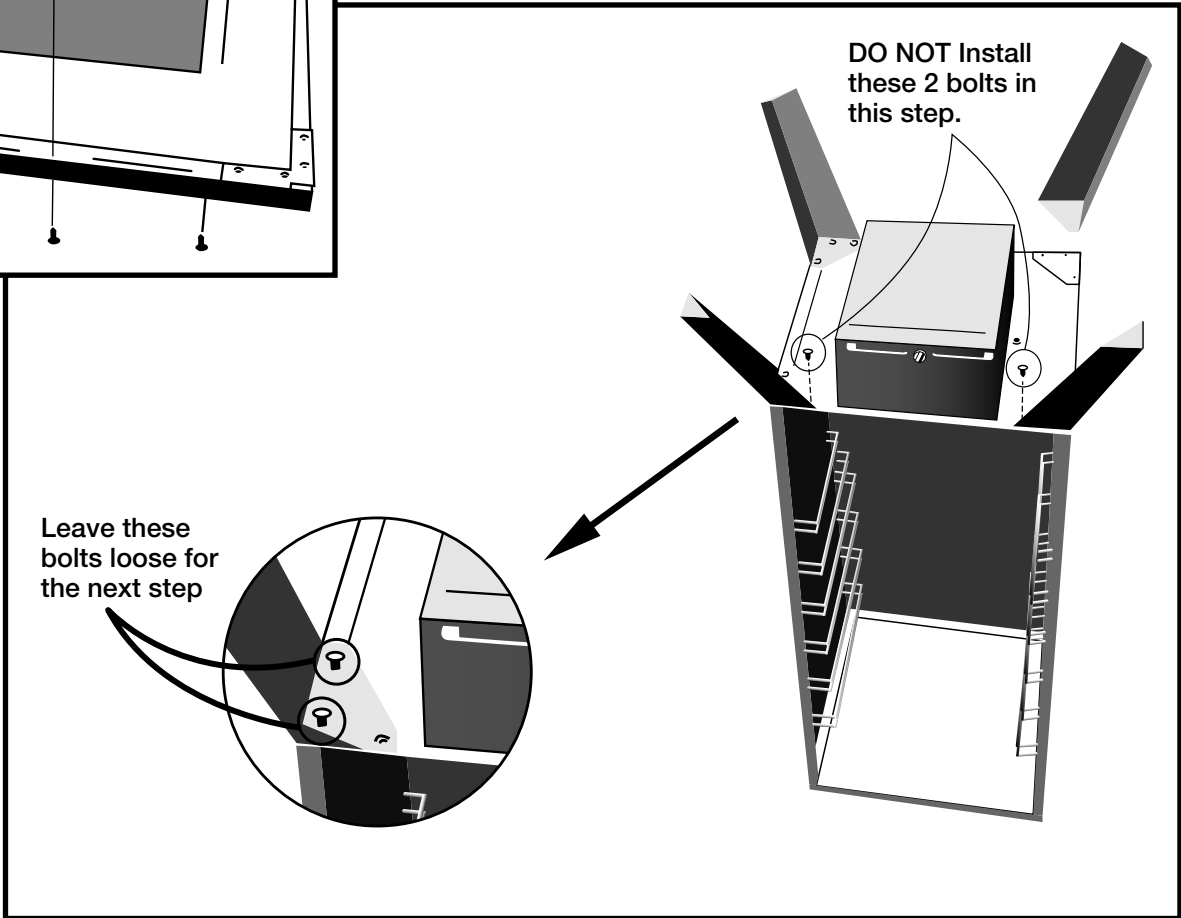
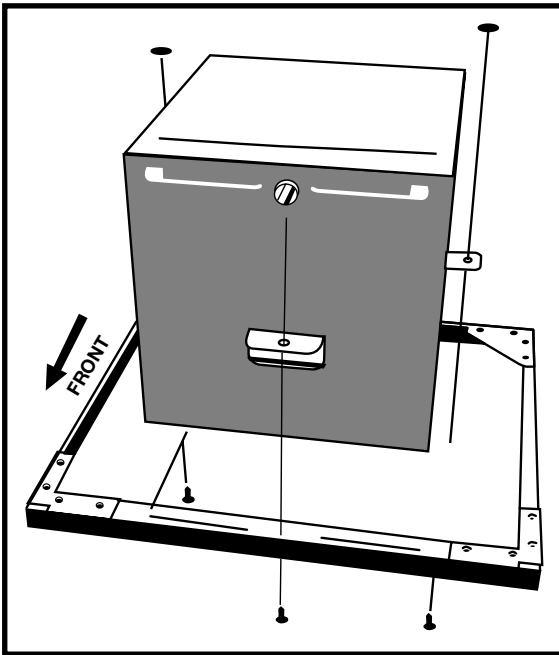
Remove the **Door Panel** for easy access. Lift the door off the hinge pins and lay it aside. Turn the **Cabinet** upside down onto a padded surface. The top of the cabinet has the vent holes, the bottom has the leg bolt holes.

Insert the **Burner Assembly Chamber** upside down into the the bottom of the cabinet, ensuring the burner neck tube is towards the front of the cabinet. Line up the bolt holes and fix in place with 1/4"-20x3/8" bolts and nuts. Do not fully tighten the nuts yet.

Step 2:

Take two **Legs** and fit to the rear of the cabinet and install with 3 1/4"-20x5/8" bolts in each leg. Tighten fully.

Take the other two legs and fit to the front of the cabinet, but use only the two side holes in each, not the front holes. Do not tighten the bolts fully yet.

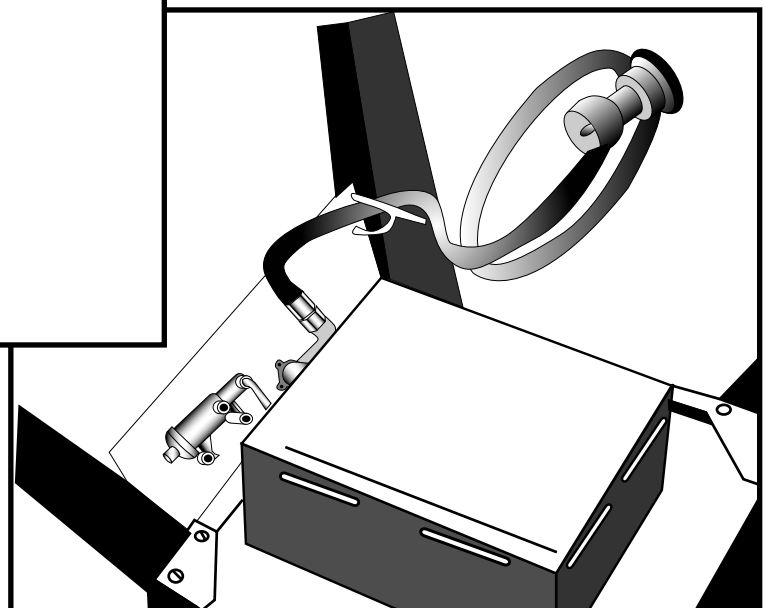
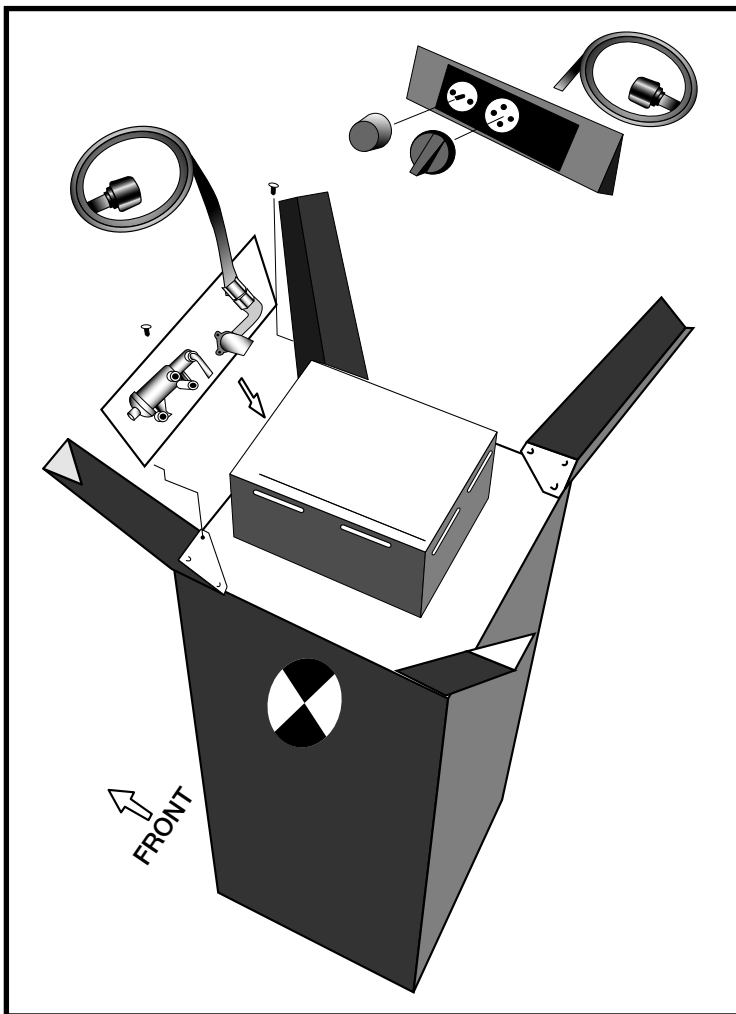


Step 3:

Fit the **Control Panel** to the front edge of the bottom of the cabinet. Make sure the injector fitting on the control is inserted into the burner neck. Make sure the tabs on the edges of the panel capture the sides of the legs as shown. Use the two remaining leg bolts and insert them through the tabs on the control panel and into the mounting holes. Be sure the two tabs are on top of the legs. Tighten all bolts fully at this stage.

Step 4:

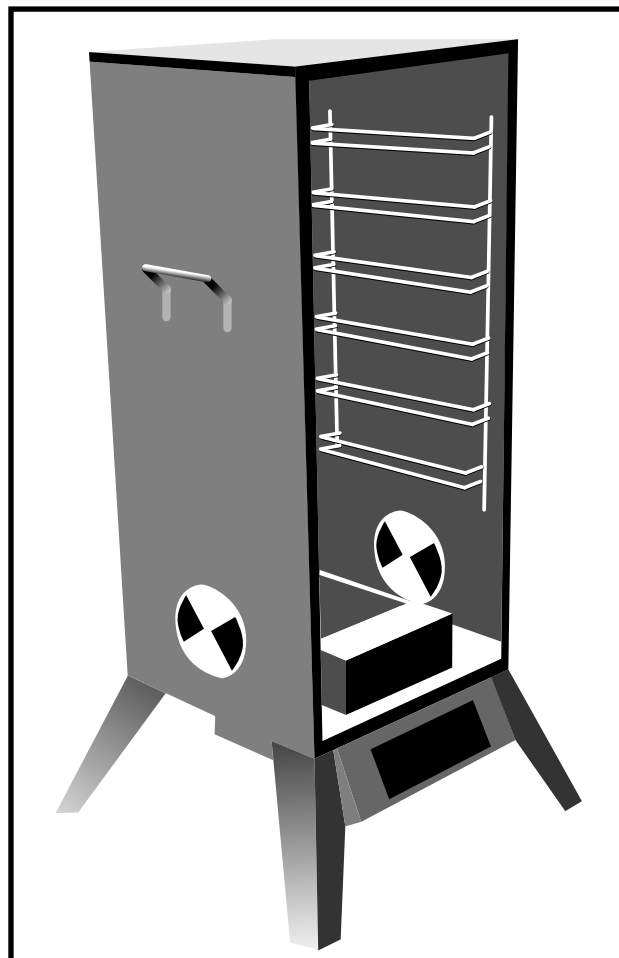
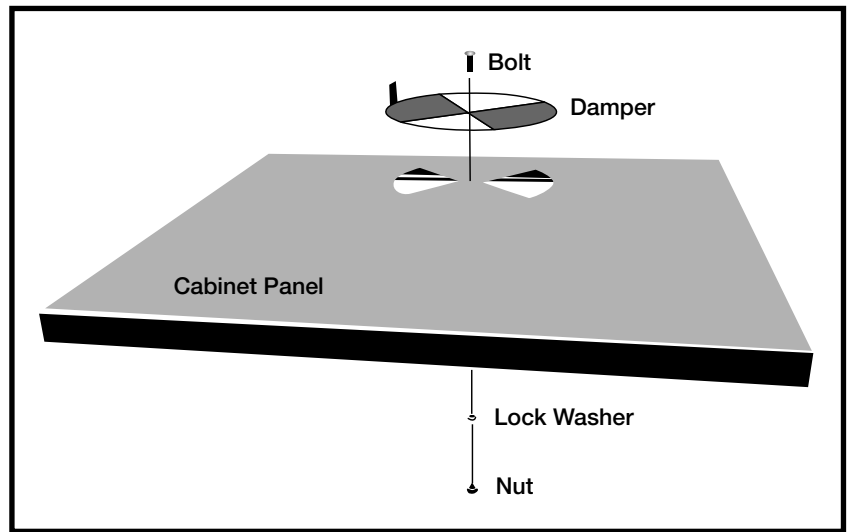
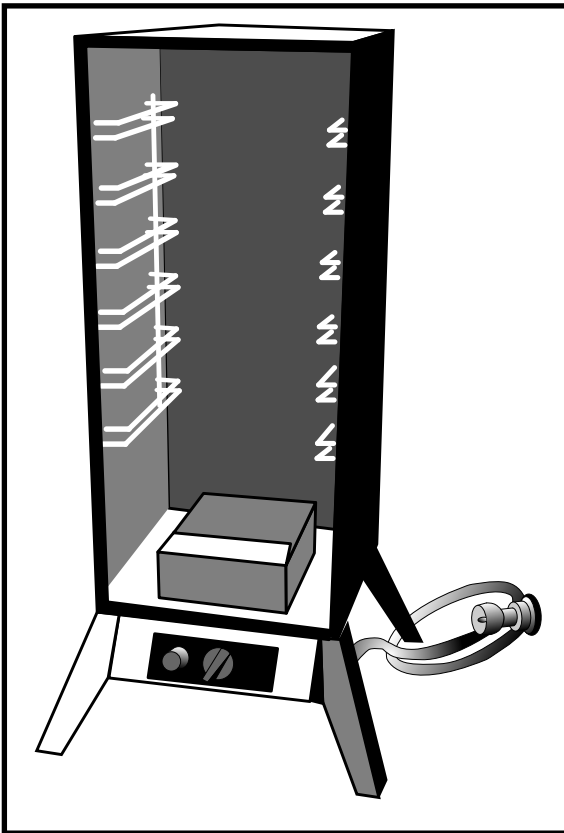
Fit the **Hose Assembly** to the inlet of the **Control Valve**, tightening fully with a spanner, while holding the inlet fitting with another spanner to prevent damage. Connect the **Ignition Cable** to the terminal on the **Ignition Unit**. Using a cable tie, tie the hose to the underside of the control panel as shown. Do not overtighten. This will keep the hose away from the hot burner chamber. Now carefully turn the cabinet upright onto its legs. **Before using the smoker you must check for gas leaks.**



Step 5:

Fit the 3 **Damper Plates** to the cabinet, one on each side and one on top. Use 10-24x5/8" bolts, lock washers and nuts. Tighten just enough to be snug. The dampers should be able to rotate with little resistance.

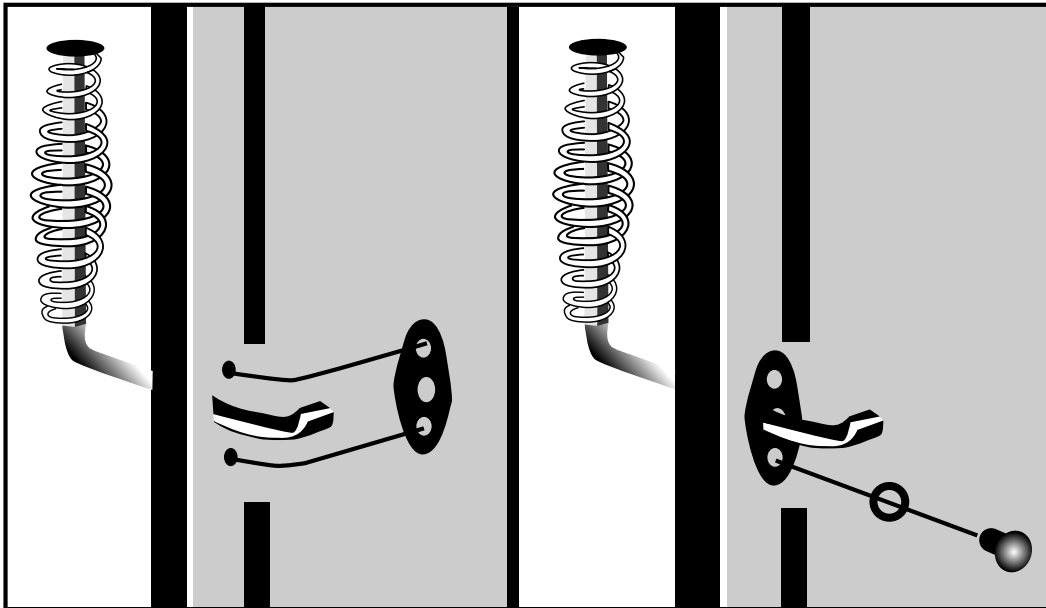
Fit the side handles with 1/4"-20x3/4" bolts, lockwashers and nuts.



Step 6:

Refit the door by sliding it back onto the hinge pins.

Fit the **Door Handle** by sliding the washer and spring onto the handle then feeding it through the hole in the door. From the back of the door insert the mounting plate and fasten with 1/4"-20x3/8" bolts and lock washers.

**Step 7:**

Fit the **Temperature Gauge** to the front of the door using the nut already on the gauge. Line up the dial so the numbers are the correct way up. Tighten the nut firmly but do not overtighten.

Step 8:

Place the **Wood Chip Box Stand** onto the burner assembly chamber. This is notched to fit the wires. Place the **Wood Chip Box** onto the stand and fit the lid.

Slide the **Water Bowl** onto the lowest rack position. Insert the **Cooking Grids** onto the other rack positions as desired. Do not put a rack directly on top of the bowl. This will prevent proper cooking. For best results, the grid wires should run front to back.

INSTALLING THE CYLINDER

Check the cylinder valve is closed before connecting to the regulator. Turn the knob clockwise. The cylinder must be placed on a level surface, as far from the smoker as the hose will allow. This is to ensure that the cylinder is not overheated by the use of the smoker. When the smoker is not in use the cylinder valve should be closed and the cylinder disconnected. If the smoker is stored indoors, the cylinder **MUST** be removed and stored outdoors, in a cool, well-ventilated area.

INSTALLING THE REGULATOR AND HOSE

The Gourmet Smoker is supplied for use with a QCC (Type1) regulator and hose assembly. This regulator is fitted with several safety devices:

It will not allow gas to flow until a positive connection has been made to the cylinder.

Note: The cylinder valve **MUST** be turned off before the regulator is connected or disconnected.

It will shut off gas flow if it becomes too hot. If this should happen, the regulator and hose assembly must be replaced entirely. Contact your dealer for a proper factory supplied replacement. **DO NOT** use substitute items. Determine the cause of over-heating before using the appliance again.

It will shut down the flow of gas if it detects excessive gas flow, such as from a cut or melted hose. If this happens, Regulator Resetting Procedure must be carried out.

Check the cylinder valve is closed and all gas controls are OFF.

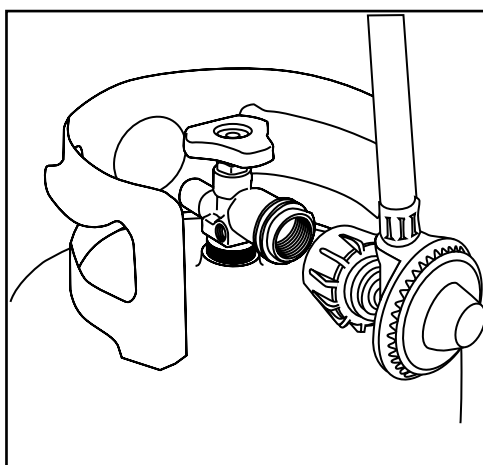
Check the outlet of the cylinder valve is clean and clear of any debris.

Screw the regulator clockwise onto the cylinder valve outlet by hand using the plastic handwheel. Do not over-tighten, do not use a wrench.

Ensure the hose is not twisted, doesn't contact sharp edges, and isn't touching surfaces that will become hot in use.

LEAK CHECK BEFORE USING YOUR APPLIANCE. LEAK CHECK EVERY TIME CONNECTIONS ARE MADE AND EVERY TIME THE CYLINDER IS CHANGED.

Inspect the hose and regulator assembly for damage prior to every use. If damage is found, replace before using the appliance.



WARNING

The regulator and hose assembly supplied with the appliance must be used. DO NOT attempt to connect to any other fuel source such as a natural gas line. DO NOT use any other regulator and hose assemblies for replacement parts. Only factory supplied replacement parts may be used. DO NOT attempt to repair or adjust the regulator.

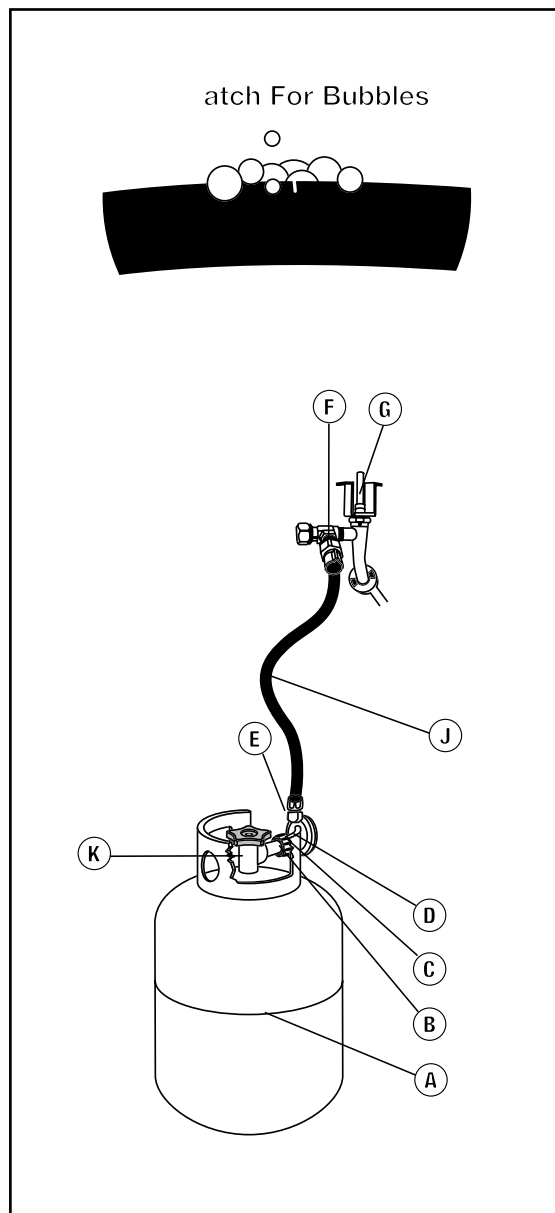
LEAK TESTING

This should be carried out at regular intervals and must be carried out every time you disconnect your cylinder and/or hose and regulator.

LEAK TESTING MUST BE CARRIED OUT OUTDOORS IN A WELL VENTILATED AREA. DO NOT SMOKE - DO NOT USE A MATCH OR NAKED FLAME FOR LEAK TESTING. KEEP ALL FLAMMABLE MATERIAL EG GASOLINE, CLEANERS, ETC AWAY FROM YOUR BARBECUE AT ALL TIMES.

After installing your gas cylinder, turn all gas controls to 'OFF' and open the gas cylinder valve 1 turn (anti clockwise). Check all connections with a soap solution of 50% water and 50% liquid detergent. Brush the solution on each gas connection as shown below. Soap bubbles will be formed if there is a leak of gas from an improperly sealed connection. Tighten the fitting and re-check.

IF YOU CANNOT STOP THE LEAK, DO NOT USE THE APPLIANCE. TURN OFF THE GAS CYLINDER VALVE (CLOCKWISE) AND IMMEDIATELY CALL YOUR DEALER OR GAS SUPPLIER FOR ASSISTANCE. DO NOT OPERATE ANY ELECTRICAL EQUIPMENT OR ALLOW ANY NAKED FLAMES NEAR THE APPLIANCE AND CYLINDER.



OPERATION OF YOUR GOURMET SMOKER

BEFORE FIRST USE

Before using your smoker to cook food, you must season it. This procedure seals paint and interior of the smoker to enhance flavoring, durability and overall performance.

To season the smoker, simply use as you would normally would, only don't cook any food. Burn the smoker at a low temperature for 45-60 minutes. Let the smoker cool, and clean out the used water and sawdust or chips.

Once the seasoning has been carried out, your smoker's interior will have a durable seasoned coating.

HINT: Line the water bowl with foil before each use. This will make it easier to clean and extend its life.

To make adding water easier and safer, use a clean watering can or jug with a long spout.

ADDING WOODCHIPS/SAWDUST

To add wood chips before cooking, simply fill the wood chip box with your choice of hardwood chips or sawdust. The amount and type of wood you use is entirely up to you. One box full is typically enough for several hours of smoking. Once the box is filled, place on the stand over the burner and put on the lid.

To add chips while the smoker is in use, use tongs or long handled pliers to remove the box lid and to place the new supply of chips into the box. *It is not recommended to remove the box while the smoker is in use.*

CAUTION: *The wood chip box and lid get very hot. DO NOT handle them when the smoker is in use. ALWAYS wear oven mitts or gloves when handling hot components.*

HINT:

- **Small wood chips or sawdust work best.**
- **Use dry hardwoods such as fruit trees.**
- **Do not use resinous woods such as pine, or manufactured woods such as plywood or particle board.**
- **To prevent fast burning and to produce more smoke, pre-soak the chips for 20-30 minutes in a separate bowl of water before placing in the box, or wrap in perforated foil.**
- **Most smoking occurs in the first hour of cooking. Adding wood chips after the first hour is usually unnecessary.**

LIGHTING THE SMOKER

Before using your smoker, you must check for leaks as described on page 11.

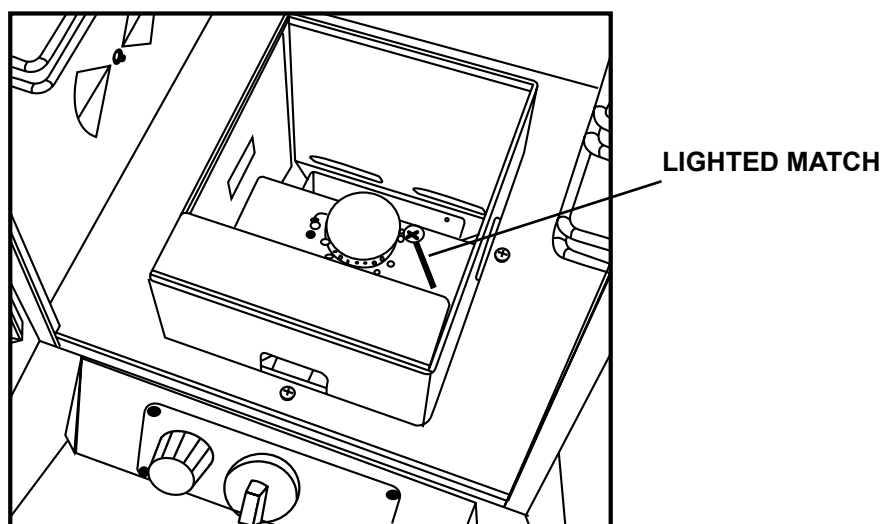
- 1 Open the smoker door, and remove the wood chip box and wire stand.
- 2 Check for any damage or blockage to the burner and neck tube. If found, do not use the smoker without first correcting the problem.
- 3 Ensure the burner control knob is OFF, then turn on the cylinder valve 1 1/2 turns anti-clockwise.
- 4 Push in and turn the gas control to the HIGH setting, and immediately rotate the ignition knob several times. You should hear it clicking as it rotates and see a spark jumping across to the burner. If the burner doesn't light within 3-5 seconds, turn the gas control OFF and wait 5 minutes for the unburnt gas to disperse. Repeat the lighting procedure. If it still fails to light, try manually lighting as detailed below.

Once the burner has lit, close the door to allow the heat to build up. The dampers can then be adjusted to the desired setting for proper air flow and combustion. See below for damper setting tips.

MANUAL LIGHTING

- 1 Repeat steps 1 to 3 of the lighting instructions above.
- 2 Remove the wood chip box and wire stand. Using a long match or gas match (available from your dealer), light it and place alongside the burner and quickly push in and turn the gas control knob to HIGH. See the drawing. If it doesn't light within 3-5 seconds, turn the control knob to OFF, wait 5 minutes and repeat the process.

If you still cannot light the smoker, contact your dealer for advice.



For best performance, site the smoker so the back is facing the wind. Set the dampers so that the temperature remains at the desired level on the temperature indicator. You will need to experiment a little to determine best settings. All three dampers should never be fully closed. Usually they should never be closed beyond

SHUTTING OFF THE SMOKER

The smoker is turned off after use by closing the cylinder valve fully clockwise and turning the gas control knob to OFF.

Parts of the smoker will be very hot so take care and use oven mitts or protective gloves when removing food or preparing the unit for storage after use.

Allow the smoker to cool down fully before storing or moving after use.

DO NOT move the smoker while it is use.

COOKING WITH YOUR GOURMET SMOKER

IMPORTANT: Before each use clean and inspect the hose and regulator for any damage. Check the outlet of the cylinder for dirt or debris. If there is any dirt or damage to any parts, repair or replace before use. Leak check before use.

Fill the wood chip box with desired chips or sawdust. Place it inside the cabinet on its wire stand.

Place the water bowl on the lowest rack as explained in Assembly. Carefully fill the bowl to within 25mm of the top with marinades or water. A full bowl will last for approximately 2-3 hours. Do not overfill the bowl or allow water to spill into the burner assembly.

Place the cooking grids into the rack positions desired. Ensure the wires run from front to back for ease of access to the food with tongs or spatulas.

You are now ready to light the burner. Refer to LIGHTING INSTRUCTIONS. Heat from the burner will create smoke from the wood chips. Adjust the gas control and dampers to control the heat.

Place the food on the grilles in a single layer with space between each piece. This allows smoke to circulate fully.

Smoking for 2-3 hours at a temperature of 110°C to 150°C will get the best results. This temperature is as shown on the front door temperature gauge. For more tender and heavily smoked meat, a lower temperature may be better. If time is critical, a higher temperature range may be needed.

Check the water level occasionally. For best results, however, minimise opening the door. This will cause the temperature to drop each time it is opened which will lengthen required cooking times.

WE RECOMMEND THE USE OF A MEAT THERMOMETER TO ENSURE THAT FOOD IS FULLY

CARE AND MAINTENANCE OF YOUR GOURMET SMOKER

CAUTION: All care and maintenance work must be carried out only after the smoker has fully cooled down after use.

Clean the water bowl and cooking grilles with hot soapy water. Rinse thoroughly and dry. You may prefer to coat them with a light spray of cooking oil after cleaning.

Check and clean the neck tube of the burner frequently. It is common for this to be clogged with spider webs or insect nests. A clogged tube can lead to a fire outside the smoker. A clogged neck tube should be cleaned with a pipe cleaner or stiff wire and blown out. Do not immerse the burner or gas control and ignition unit in water.

To clean the cabinet inside and out, use a damp cloth only. Dry after wiping down to prevent water standing inside.

When placing the smoker into storage, or when storing the smoker indoors after use, disconnect the gas cylinder and hook the regulator to a side handle using the S hook provided. The gas cylinder must be stored outdoors in a cool, well ventilated area.

Regularly check the appearance of the burner flames. The flames should appear mainly blue with a slight feather of yellow to the tips. If the flames are all yellow, check for debris in the neck tubes or a build-up of dirt or grease on the burner ports. Clean with a stiff brush as needed.

We recommend that the smoker is always kept covered when not in use.



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