

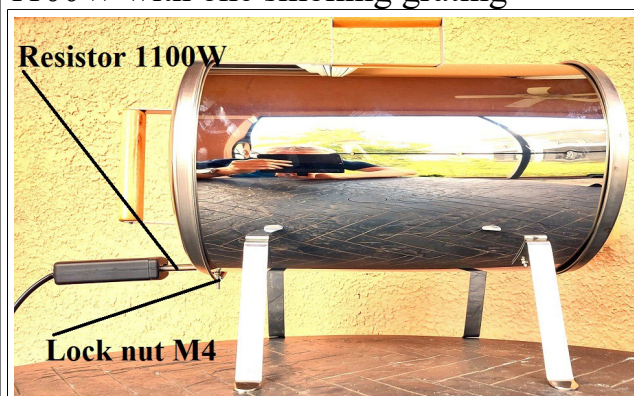
INSTRUCTIONS **FINNLECTRO** ELECTRIC SMOKING OVEN

TECHNICAL INFORMATION

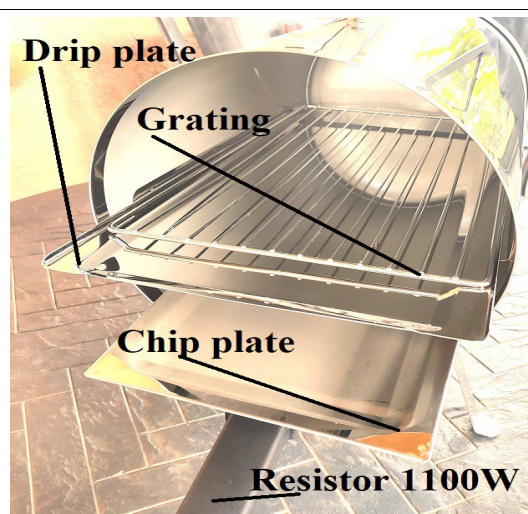
Electrical connections:	Power	1100W
An earthed plug 110V 60Hz	Cord	64 inch
Material: Stainless chrome steel	Length	20 inch
	Diameter	10 inch
	Gratings	1 pc. / 9 x 16 inch

FINNLECTRO ELECTRIC SMOKING OVEN

1100W with one smoking grating



Be sure to tighten the nut.



NOTE ! Place the grating on the drip plate

VARIOUS DISHES

With this Smoking Oven you can cook and smoke fish, meat, sausages or vegetables. It can also be used merely to give food a smoky taste. In addition to smoking, the device can be used for cooking as an ordinary oven without smoking chips. When cooking at a high temperature, the food will remain juicier when wrapped in aluminium foil. The device can also be used for grilling and frying fish. In this case no chip plates or drip plates are used. When the cover is on, the cooking temperature will be higher. It is important to keep an eye on the cooking process regularly.

HOW TO SMOKE FISH

Salt and season or marinate fresh, cleaned fish or fillets before smoking. You can also salt the fish after smoking, while they are still hot. If you use frozen fish, defrost the fish in a cool place and salt them before smoking. Sprinkle a thin layer of clean, coarse alder chips suitable for smoking on the chip plate. **NOTE! Make sure the smoking chips are damp! Too dry chips or an excessive amount of chips may cause the lid to spring open during smoking!** Moisten the chips e.g. with a spray bottle. Push in the chip plate and let it rest on the supports above the resistor (**do not place the chip plate directly on the resistor**). You can add more chips or moisten the chips, if they char too fast. Instead of chips you can use slices of alder. Other woods, for example beech or applewood chips are also suitable for smoking. Arrange the fish in one layer on the grating and push the grating into the Smoking Oven. **Put the cover on and put the plug into a grounded socket with fault current protection.** Keep an eye on the smoking process and the cooking of the fish.

The smoking time depends on the amount and size of the fish. Small fish need 15 – 20 minutes and larger fish 40 – 60 minutes to get smoked. Salmon fillets will be ready in 35 – 50 minutes depending on the size. A fish is ready when the bones and the skin come off easily. Remove the cord from the plug and take the fish out of the Smoking Oven.

During smoking, the grating and the drip plate become extremely hot. To remove the grating and the drip plate from the hot smoking oven, use oven gloves and/or the drip plate pull-out handle. NOTE! Do not lift the drip plate with the pull-out handle.

Wash the drip plate and the gratings as soon as possible after use. When they are kept clean, the steel parts will be as good as new for a long time. Store the Smoking Oven with the legs downwards. For cleaning the Smoking Oven, the resistor can be removed by loosening the resistor's mounting nut. Clean the Smoking Oven with a damp sponge and detergent (e.g. with the MultiCleaner). The grating, drip and chip plates can also be cleaned with a brush or in the dishwasher. After cleaning, put the resistor with the support frame back in place and fasten the nut. Heat up the smoking oven especially before winter storage – salty moisture may cause corrosion to the resistor and the oven frame.

A tip:

When you have been smoking for a few minutes, open the smoking oven's lid slightly for a moment to let the blackest smoke out. This allows the fish or meat to taste better, and no excessive pressure will be able to accumulate inside the smoking oven.

N.B.!

1: The Smoking Oven is suitable for outdoor use. Before use, place the Smoking Oven on the ground or a sturdy, incombustible base. Read the instructions. The Smoking Oven is not intended to be used by children or persons who are not fit to use it safely.

2: Smoking must take place in a fireproof place where sparks cannot set fire to the surroundings. NOTE! Make sure the smoking chips are damp! Too dry chips or an excessive amount of chips may cause the lid to spring open during smoking! Moisten the chips e.g. with a spray bottle. If the chips catch fire inside the Smoking Oven, put the cover on. After cooking, put out all smouldering chips before discarding them. Make sure no smouldering chips are left in the smoking oven.

3.

When the Smoking Oven is used, its surface will be extremely hot. When the Smoking Oven is hot, lift it only by the handle. Make sure that children or pets do not play with or get burnt on the Smoking Oven.

4.

Do not heat the Smoking Oven with coals or over a fire.

5.

Make sure that the cords do not touch the hot frame of the Smoking Oven.

6.

Check the condition of the cord(s) regularly. Do not use the Smoking Oven if the cord is damaged. If the resistor cord is damaged, the resistor must be replaced as follows: Loosen the resistor's mounting nut in the lower edge of the opening and fasten the new resistor with its base plate and tighten the mounting nut.

7.

The Smoking Oven is not designed to be used with a timer or a remote control. Lumps of sugar and juniper twigs are often used for seasoning smoked foods. An excessive amount of chips may give a bitter taste. Use only clean and dried wood for smoking. Do not use decayed or mouldy chips. Don't forget, however, to moisten the smoking chips before use – dry chips or an excessive amount of chips may cause the lid to spring open during smoking. It is often a good idea to precook the fish or meat first and add the chips at the final stage of the cooking process when the smoky taste is milder.

8.

After use, the Smoking Oven should always be disconnected by removing the cord.

9.

When the moisture from the smoking process is condensed into liquid, it may drip down from the end of the Smoking Oven. We recommend the Smoking Oven to be used in a place where this will not cause any damage or inconvenience.

10.

While removing the grating or the drip plate, be careful with hot fat or hot water left inside the fish or on the drip plate. Remove dripping marinade or cooking oil from the meat – the resistor might cause it to catch fire.

WOODS SUITABLE FOR SMOKING

	Alder	Beech	Applewood	Oak	Cherry	Hickory	Nutwood	Maple
Fish	x	x	x	x			x	
Shellfish and crayfish	x	x		x			x	
Fowl	x	x	x	x	x	x	x	x
Pork	x	x	x		x	x	x	x
Beef	x				x	x	x	
Mutton	x			x	x		x	x
Game	x			x				x
Sausages	x							
Vegetables	x		x		x	x		x

EXAMPLES OF SMOKING DURATIONS

EXAMPLES OF SMOKING DURATIONS

	1 Pound	2 Pound	3 Pound		
Fish	15-25 min	25-35 min	35-60 min	Vegetables	20 min
Shellfish and crayfish	10-15 min	25-30 min	30-35 min	Potatoes	40 min
Fowl	40-45 min	50-55 min	60-65 min	Corn cobs	60 min
Pork	30-35 min	40-45 min	50-55 min		
Beef	20-25 min	40-45 min	50-55 min		
Mutton	30-35 min	40-45 min	50-55 min		

Smoke with even more ease

New in the FINNLECTRO Electric Smoking Oven: A pull-out handle under the grating and the drip plate that makes it easier to take out food from the Electric Smoking Oven. NOTE! Do not use the pull-out handle for lifting the fat plate and/or the grating.

The durations are approximate. Testing is the best way to find the right duration. Please consider while using the Smoking Oven that the temperature may rise very quickly. So you have to keep watching the cooking process. You can use a meat thermometer as an aid. You can also use a grill basket and aluminium foil on the grating.

FINNLECTRO INC
www.finnlectro.com