

# SMOKE INFUSER

VG1100M / VG1100G

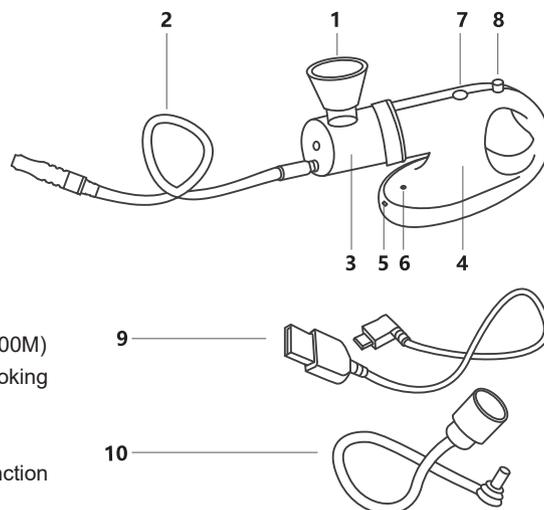
## IMPORTANT SAFETY INSTRUCTIONS

Please read the user manual carefully before use and follow the safety precautions when using this appliance.

1. This product is intended to use for smoke infusing to the finished food such as meat, vegetables, fish, sauce, etc.
2. Use the product only as described in this manual and use it indoors only. Do not use this product for anything other than its intended use as it may lead to personal injury or damage to the product.
3. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
4. Keep this product out of the reach of the children.
5. Always ensure the product is properly assembled before use.
6. Do not attempt to burn anything other than small wood chips, wood saw- dust, cooking spices, or tea leaves in the burn chamber.
7. Always use a match or a lighter to ignite the materials in the burning chamber. Be extremely careful when igniting the wood chips in the burn chamber. Do not overturn the product during operation.
8. Avoid using the product in areas where smoke may activate smoke alarms, smoke detector or fire suppression systems.
9. Use the product in a well-ventilated area. Do not use the product near explosive, flammable materials or any other heating sources.
10. The front metal barrel and burn chamber of the product will become very hot during and after use. Allow the product to cool completely before cleaning or storing or it may lead to danger of burns.
11. Never disassemble any parts of the product other than the barrel and the burning chamber.
12. Do not immerse the product in water or other liquids for cleaning as this may damage the product. The detachable parts can be cleaned with a slightly damp cloth or sponge with some mild soap solution. **Note:** The fan blades are non-detachable.
13. The product is powered by rechargeable lithium battery. Never put the product near fire or any heating sources or it may result in explosion.
14. Use the USB cable specially provided when charging the product. Refrain from the use of the product during charging.
15. Don't disassemble the product when something goes wrong. It must be sent to the authorized customer service for maintenance.

## PRODUCT STRUCTURE

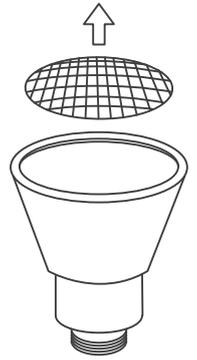
1. Burning chamber (Mesh filter in the bottom): To be used to fill the wood chip.
2. Silicone hose: To emit smoke.
3. Barrel
4. Host
5. USB charging port: Port for charging the battery.
6. Indicator light:
  - In smoking mode: Red lighter flashes faster as the smoking speed faster.
  - In vacuum mode: Green lighter flashes.
  - Low battery and charging mode: Red breathing light flashes.
  - Charge complete: Green light flashes.
7. Vacuum adaptor port: To connect the vacuum hose. (This function only suit for VG1100M)
8. Switch /Operate button: Press the button to switch between slow-normal-fast smoking speed mode; Long press for 3 seconds to switch vacuum mode.
9. USB charging cable .
10. Vacuum hose: To be used vacuum with bag, container and wine stopper. (This function only suit for VG1100M)



# PRODUCT OPERATION INSTRUCTIONS

## Operation- Smoker

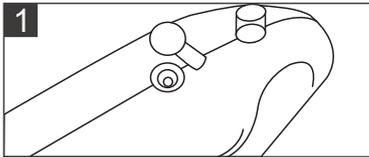
- Install the burning chamber and the filter screen in the burning chamber before use. The bulge of filter screen is upward. Use the tweezers (included) to put into or take out filter from the burning chamber.
- Put the right amount of wood chips (not included) into the burning chamber.
- Note: Do not overfill the burning chamber.
- Short press the button to activate the smoke function of the product. (red light flashes)
- Use a match or lighter (not included) to apply a small flame to the top surface of the wood chips. Move the flame around so as to ignite the entire exposed surface. For best results, make sure the burning area is evenly distributed or centered.
- Smoked the food immediately when the smoke out from silicone hose(Use a professional hood to achieve a better results)
- After the combustion is complete, allow the product to cool completely for cleaning and storage.



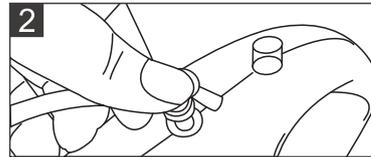
**WARNING!** The burning chamber and the barrel are very hot during and after use. Do not touch!  
After the smoke function is activated, if there is no operation for 5 minutes, the machine will stop automatically.

## PRODUCT OPERATION INSTRUCTIONS (This function only suit for VG1100M)

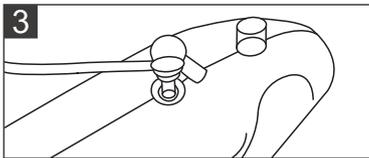
### Vacuum Function



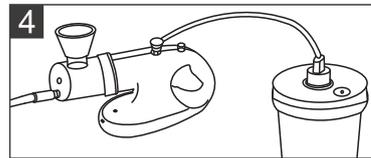
1 Connect the vacuum hose to vacuum adaptor. (use the small port).



2 Put the round side on the container, zipper lock bags, wine stopper, hold on it.



3 Long touch the on/off button for 3 - 5 seconds to start vacuum function, Green light will be flashed.



4 Place the other end of the vacuum hose on the suction hole of the vacuum tank, air valve vacuum bag, wine stopper, etc.

The device will be stopped after reach the max vacuum pressure.  
(If 120 Seconds still not reach the max vacuum pressure, the device will stop work because of overtime)

## SPECIFICATION / ACCESSORIES LIST

### PACKAGE CONTENTS

| No. | Description           | Image | Qty |
|-----|-----------------------|-------|-----|
| 1   | Smoke infuser         |       | 1   |
| 2   | Burning chamber       |       | 1   |
| 3   | Filter                |       | 3   |
| 4   | Rigid hose            |       | 1   |
| 5   | Vacuum hose (VG1100M) |       | 1   |
| 6   | USB charging cable    |       | 1   |
| 7   | Tweezers              |       | 1   |
| 8   | User manual           |       | 1   |

### SPECIFICATION

| No.              | Specification   |
|------------------|---|
| Model number     | VG1100M / VG1100G                                       |
| Item size        | 214 * 159 * 70mm  |
| Net weight       | 600g  |
| Rated voltage    | DC3.7V  |
| Battery capacity | 1000mAH<br>(Duration: Smoke: 10 hours; vacuum: 2 hours) |
| Pump level       | 3L / min (VG1100M)                                      |
| Noise            | <60dB   |