

The smoking chamber installation and instruction manual

EN 15861:2012



GB The smoking chamber installation and instruction manual

The hot smoke smoking chamber is meant for fish-, meat- and poultry meat heating. The chamber is also suitable for a cottage, private home garden, or for a country home.

The smoking chamber design is double layered (sides and back) where's the circulating heated smoke is kept at a consistent steady temperature. The double layers help avoiding the condensation water from accumulating, if the outside temperature happens to be low. The smoking chamber has two chambers which are both sealable.

The bottom part of the chamber is meant for heating, where's the necessary temperature for the smoking process is being maintained.

The upper part is the smoking space where the trays are, and also the grease pan which help avoiding the grease from dripping on to the chamber sealing and setting it on fire. Furthermore there are hanger parts in the chamber upper part where it is possible to place the suitable fish or meat bars (previously removing the grill nets).

The grill construction is designed to maintain the right smoke purity to not ruin the prepared food, even in the case of having the wrong type of fire wood in the heating chamber (as a example, conifer).

The chimney for the GSS-125 is square shaped and with a damper. The chimney is not removable.

The chimney for the GSS-200 and GSS-200 XL smoking chambers comes with a damper which can be removed (for example it is possible to put the smoking chamber under a awning and lead the smoke pipe through the roof).

Smoking chamber equipped with a thermometer is made of the following metal thickness:

the bottom of the smoking chamber is 3mm;

the smoking chamber is 2mm;

cover 1.5 mm;

weight: GSS-125 40 kg; GSS-200 100 kg; GSS-200 XL 110 kg.

Safety requirements and installation

1. The chamber can be installed on a steady ground and/ or a specialised none flammable base
2. When installing the the hot smoking chamber it is necessary to follow the safety requirements and needed spacing
3. The chamber can be used a minimum 5m away from buildings or flammable storage
4. During usage and after having finished, the chamber must not be left unat-

tended until the combustible material (wood, coals ct.) has completely burned out and/ or the left overs extinguished with water

5. The chamber must be cleaned from flammable left overs after usage

6. Only quality wood may be used for heating the chamber.

The fire safety requirements are monitored by the local authority (rescue officer), who can further assist, regarding additional questions rising about fire safety

Usage introduction

Before usage to carefully read the given manual.

The first heating must be done without placing any food in the grill because the grill external heat resistant colour (up till 450 degrees) achieves it's final hardness just after the heating process and may emit unpleasant burning smell. The chamber should be heated for at least one (1) hour. In the meantime to avoid scratching the paint surface. On the initial heating the paint will soften which is essential to avoid contact with chamber painted surfaces. If the thermometer does not show the right temperature, then remove it from its space and add the oil (industrial, not engine oil).

Usage

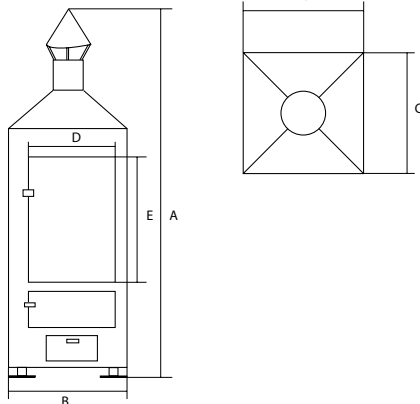
1. Place dry wood in the lower furnace and ignite them
2. Place hardwood shavings or chips to the upper part of the smoking chamber floor (under the grease pan). To achieve different flavours, different ingredients can be added during smoking, such as cherry-, plum-, or apple tree shakes. Nettles can be added in to the smoke chamber, to get a golden-yellow colour for the smoked food
3. If the grill temperature has risen to the needed temperature and smoke starts to animate from the smoking cabinet, then place the smoked food on the trays
4. The grill temperature can be also regulated through opening and closing the chamber door. The door handle also has a regulator. The chamber fire smoke, goes through the smoker grill double layered wall to the chimney
5. Different time lenghts apply for smoking individual types of food. On a average smoking fish, takes up to an hour, poultry meat 1,5 hours and meat 6-7 hours;
6. On repetitive usage, ensure that there are no excess ashes from previous usage
7. If the chamber is not frequently used then it is advised to keep it under a shadow, to ensure its longevity and better resistance to external conditions

Note

If the product instructions have not been followed, then the product warranty will not apply.



GSS-125



(cm)	A	B	C	D	E
GSS-125	125	40	40	32	46
GSS-200	170	50	50	39	64
GSS-200 XL	205	50	50	39	98



GSS-200



GSS-200 XL

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