


nutrichef



PKSMKR25

Smoking Gun Food Smoker

Handheld Smoke Flavoring Infuser

USER MANUAL

IMPORTANT SAFEGUARDS

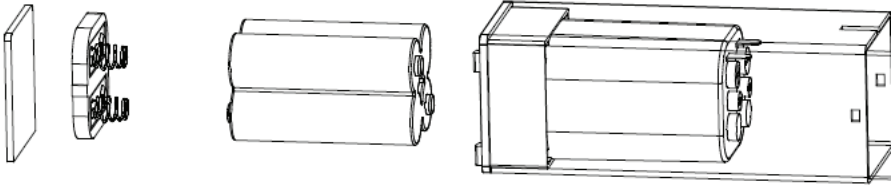
READ ALL INSTRUCTIONS CAREFULLY BEFORE USE

- Do not touch hot surface. Use handles or knobs.
Do not use the Smoking Gun for any purpose other than its intended use
- Do not immerse the unit in water or other liquids.
- The product is not intended for use by children.
- Close adult supervision is required when used by children or in the presence of children.
- Unplug from outlet when not in use and before cleaning.
Allow the unit to cool down before putting on or taking off parts.
- The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
- Do not place an or near a hot gas or electric burner, or in a heated oven.
- Do not attempt to burn anything other than small wood chips, wood sawdust, dried herbs, cooking spices, or teas in the smoking chamber.
- Do not leave the Smoking Gun unattended.
- Do not generate smoke for periods of time longer than 30 seconds; longer durations may damage the unit.
- Use only in a well-ventilated area; the burning of wood chips/dust, dried herbs, cooking spices, and/or teas may result in the emission of combustion by products which are known to cause cancer, birth defects, and/or reproductive harm.
- The metal barrel of the Smoking Gun becomes very hot when in use.
Allow device to cool completely before touching barrel, cleaning, or storing.
Always use the provided stand to hold the unit after use.
- Always use the Smoking Gun in an upright position. Heated smoking materials may fall out of the smoking chamber if tipped, resulting in a fire hazard.

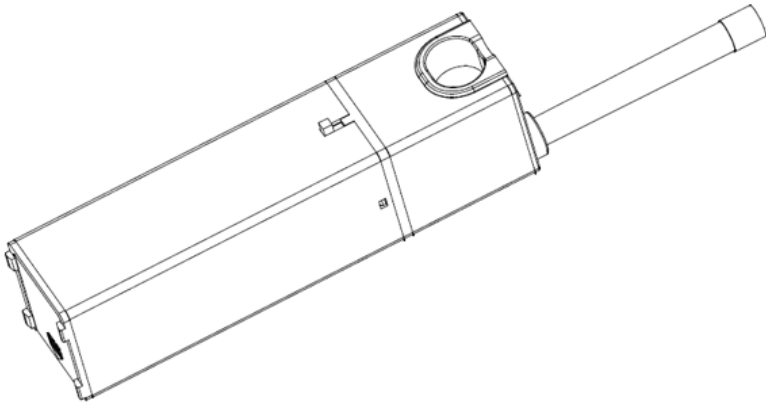
- Always empty ash and burnt material into a non-flammable receptacle. Exercise proper care when igniting the smoking materials; improper ignition of flammable materials may result in explosion or fire hazard.
- Two to three minutes under smoke is generally all that is needed to infuse foods with a smoky flavor and aroma. When using the Smoking Gun with a covered receptacle, simply inject the smoke under the lid and let stand for a few minutes.
- Continuous smoking with the Smoking Gun is NOT required.
- Hickory chips impart a pungent, smoky bacon like flavor that goes particularly well with pork (ham, ribs, etc.). Mesquite chips are good for smoking most meats (particularly beef) and vegetables. They impart a strong earthy flavor. Apple and cherry woods work well with poultry, game birds and pork. These woods provide a lightly sweet but denser, fruity smoke flavor.
- Always use a match or lighter to ignite the materials in the Smoking Gun.
- **DO NOT USE** a kitchen torch or other heat device as the excessive heat may damage the unit. The product is not intended for use by children. Close adult supervision is required when used by children or in the presence of children. Avoid using the Smoking Gun in areas where smoke may activate smoke alarms or fire suppression systems.
- Never turn the Smoking Gun "**ON**" without the metal barrel in place. Moving metallic fan blades within the plastic body may cause bodily harm or injury.
- Never operate the Smoking Gun without the stainless steel mesh filter in place; burning/glowing embers may enter the plastic body damaging the unit or be ejected through the nozzle, creating a fire or burn hazard.
- Removal or disassembly of any parts of the Smoking Gun other than the metal smoking chamber, stainless steel mesh filter, battery compartment cover, or batteries may result in irreparable damage and void the warranty.

OPERATION

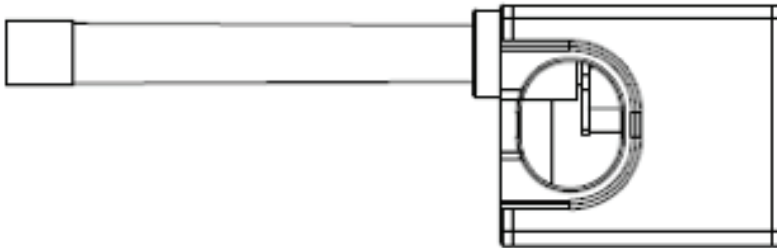
1. Put the 4X AA battery in to the Smoking Gun.



2. Put the chips in the hole and turn the knob. Fire the chips.



3. When done cooking. Wait for two minutes. Take off hand and clean it.



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Features:

- Handheld Smoke Flavoring Device
- Give Instant Smoked Barbecue Flavor to Cooked Food
- Infuse Flavor from Fragrant Wood Chips, Teas, Herbs and Spices
- Anodized Aluminum Chamber Release Cool Smoke
- Easy to Clean: Removable Chamber with Built-in Filter
- Battery Operated, Requires 4 'AA' Batteries (not included)
- Infuse Smoke to Salt, Cheese, Popcorn, Meat,
- Fruit and Veggies and Even Cocktail Drinks!

Whats' in the Box:

- Smoking Gun
- 10" Hose Extender

Technical Specifications:

- Construction Material: Aluminum, Silicon
- Extender Hose: 10" – inches
- Battery Operated: x4 'AA' Batteries (not included)
- Dimensions (L x W x H): 1.45" x 1.45" x 5.90" -inches



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