

 **INSTRUCTION**

SMOKESYSTEM

incl. holder



Art. Nr. 500 • WEEE-Reg. DE41898675

ALL'GRILL®
MIT LEIDENSCHAFT GRILLEN

THE SMOKE SYSTEM



This product is designed for easy and trouble-free use. Please read the instructions carefully to achieve the best possible grilling and smoking result.

For operation you only need smoking material of your choice. The smoker is designed to be used outside a smoking container. The combustion process takes place directly over the entire width of the smoke tube. The smoke produced during the combustion process is directed into the opening of the smoke tube and pumped through the tube. This is where the actual cold smoking takes place. You can adjust the amount of smoke produced by the continuously variable pump.

For 4-5 hours of smoking, 1L of smoking material can be filled into the device at once. The size and moisture content of the smoking material influence the burning characteristics. During the burning process, additional smoking material can be added. For the smoker, 2-10 mm chips can be used. A mixture of 2 and 5 mm smoking chips achieves the best result. Mixing different sizes of smoking chips can result in different flavors. To refine the smoking aroma, a mixture of herbs can be added.

SAFETY INSTRUCTIONS

- The device is intended for outdoor use only. Smoke generation indoors can be very dangerous. Use the device at a sufficient distance (at least 6 m) from buildings.
- Do not leave the smoker unattended.
- Do not use the device on a flammable surface or in an environment where the hot ash may cause a fire or other hazard.
- Read the warnings and instructions carefully and follow them before and during smoking.
- Keep these notes for future reference.
- When operating the smoker, carbon monoxide is produced which can lead to asphyxiation. Carbon monoxide is an explosive and toxic gas. Ensure intensive ventilation. Never use the appliance indoors. The device is only suitable for outdoor use.
- Do not switch on the unit until it is fully assembled and ready for use.
- Do not use the device during a thunderstorm.
- Do not expose the unit to rain and do not allow it to get wet. The pump should be mounted inside the grill to protect it from weather damage.
- Do not immerse the cable or plug in water or any other liquid. This may cause an electric shock.
- Do not use the device if the plug or the cable is damaged.
- If the power cord is damaged, it must be replaced by the manufacturer, the manufacturer's service agent or a similarly qualified person to avoid any risk.
- Make sure that the device has cooled down before cleaning or storing it.
- Children and persons with reduced physical, sensory or mental capabilities, as well as persons without experience or knowledge, should not use this appliance unless they have been given supervision or instruction concerning use and possible hazards. Do not allow children to play with the device. Do not allow children to clean or operate the unit unsupervised.
- Do not store the rubber hoses and the diaphragm pump outdoors, as this may damage them or greatly reduce their service life.

STRUCTURE

Connect the hose of the air pump with the brass connector on the side of the device. Then fill the appropriate amount of smoking material e.g. chips into the device. Light the chips through the holes on both sides of the chamber. A storm lighter is best for this. Hold the lighter for a few seconds on both sides, so that smoke is formed immediately. The smoker must be placed on a non-flammable surface. Small amounts of hot ash or charred chips may fall out of the lighting holes.

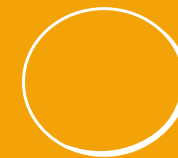
The smoke can also be directed into the grill at various points using the hose. When doing so, do not heat the hose. Different types of chips can also be used for smoking. An extension piece (e.g. a flexible metal hose) can be attached to the smoker tube.

CLEANING

The glowing wood creates ash, which collects at the bottom of the smoker. This can be easily removed by disassembling the device. To do this, loosen the nuts on the bottom of the device. This will make it easier for you to remove the accumulated tar and other soiling that occurs during the firing process.

ASSEMBLY SMOKER

- 1 Insert the flue pipe through the hole on the side of the steel cylinder. Make sure that the hole in the pipe points downwards and is inside the cylinder.
- 2 Tighten the flue pipe with the brass connector, making sure that the hole in the pipe continues to point downward.
- 3 Connect the hook to the smoke pipe.
- 4 Push the hook through the hole in the first steel plate, making sure that the edges of the plate are bent upwards.
- 5 Position the other steel plate so that the undersides of the plates face each other.
- 6 Attach the plates and tighten them with the wing nut.
- 7 Connect the narrow hose to the small diameter of the smoke pipe to the smoker. Connect the narrow hose to the Y-connector. Connect the two narrow hoses of the Y-connection to the diaphragm pump. Likewise, connect the large hose to the intended location of the smoker.
- 8 The unit is now ready for use.



Hardwood lid



Steel plate 2x



Hook & Wing Nut



Hose 3x



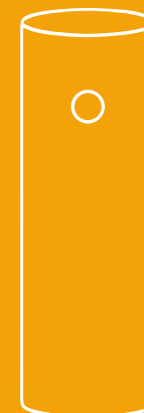
Flue pipe and brass connection



Smoke adapter for
hose attachment



Membrane pump



Steel cylinder /
Smoker



Hose for smoke
supply



Y-connection

ASSEMBLY FOR HOLDER

1



Completely assemble the smoker to attach it to the grill with the bracket. Please mount the pump in the grill base to protect it from weather damage.

2



The smoker holder is specially designed for all ALL'GRILL Chef models from the Top-Line. Mount the mounting sleeve on the side wall of the grill.

3



Hold the smoker straight against the holder and place the gripper arms around the smoker.

4



Fasten the smoker with the screws. The two gripping arms must be connected in the process

Connect the narrow hose to the small diameter of the smoke pipe to the smoker. The narrow hose is connected to the Y-connector. The two narrow hoses of the Y-connector are connected to the diaphragm pump.

Likewise, connect the large hose to the designated place of the smoker.

a) Insert the brass screw for attaching the hose to the side opening through the grill and screw it tight. Attach the large hose to the brass screw.

Tip especially for the ALL'GRILL Chef gas grill: In combination with the ALL'GRILL Air System, smoking offers many more advantages. Try it out! Of course, cold smoking is also possible.

5



6



7



8



FOR ALL

**those who grill with
passion!**

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