



# ELECTRIC SMOKER

WITH DUAL  
ELEMENT

Model No. BQ2057

- Traditional style smoker for delicious smoking and slow cooking of foods
- Suitable for cold smoking
- Glass viewing window
- 2 Independent 1000W Electric elements - total of 2000W
- Durable steel construction
- 4 Adjustable chrome plated wire racks
- 6 Hanging meat hooks
- Vitreous enamel smoker box
- 3 Heavy duty door and drawer handles
- Door mounted thermometer with chrome bezel
- 2 Side handles that double as tool hooks
- Includes water bowl and smoker box to add moisture and flavour when cooking
- For outdoor use only
- Electrically certified to Australian Standards
- Size: 400mm W x 371mm D x 1155mm H



## FOR OUTDOOR USE ONLY

### WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

Read the instructions thoroughly before installing or servicing this equipment.

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Aber Living, N.Z. [www.gasmate.co.nz](http://www.gasmate.co.nz)

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**Important: Retain these instructions for future use.**

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# INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS

## Safety

Before attempting to operate this smoker, the following basic safety precautions should be taken to reduce the risk of fire, electric shock and personal injury. It is important to read the instruction manual and to understand its' applications, limitations and potential hazards associated with this smoker. This smoker is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. This smoker is not designed for use within 1m or above a water source. It is important that you read, understand and follow these instructions very carefully. They are designed for the safety of yourself and others ensuring a long and trouble free service life from your smoker. This electric smoker complies with Australian and International standards and safety requirements. Repairs should only be carried out by qualified persons using original spare parts. Failure to do so may result in considerable danger to the operator.

## Safe Operation

### Beware of Children and Pets

Children should not be allowed to touch or operate smokers or touch extension cords, if used. All smokers should be kept out of reach of children, preferably stored or locked in a secure cabinet or room when not in use.

### Do Not Abuse the Power Cord

Never yank or pull on the power cord to disconnect it from the mains supply socket. Never carry your smoker by its' power cord. Keep the power cord away from heat, oil, solvents and sharp edges. Check the power cord regularly for any damage and if the power cord becomes damaged have it replaced by an authorised service facility.

### Extension Cords and Reels

This smoker is NOT designed to run off an extension cord. If you require an additional power point please have one installed by a qualified electrician.

The use of extension cords may cause power voltage loss which will result in damage to the appliance this will NOT be covered under warranty.

### Installation

The electrical system of this smoker must be connected with an automatic 30mA circuit breaker and/or residual current device (RCD). If uncertain have a qualified electrician check your electrical system before installation and/or use.

All electrical connections are made in a dry area.

This smoker is not designed for use within 1m or above a water source. All installations must meet the requirements of Australia Standard

AS/NZS 3000:2007.

Ensure that the smoker is not positioned directly above, below or in front of a power point or switch.

This smoker is not designed to be used with 3rd party timer or programmable system.

## IMPORTANT SAFETY WARNINGS

We want you to assemble and use your Gasmate Smoker as safely as possible.



When you see this safety alert symbol please pay particular attention to the information which follows it.

Read all safety warnings and instructions carefully before assembling and operating the Smoker.



### WARNING

- Only use this Smoker on a hard, level, non-combustible, stable surface. Never use on a wooden surface or one that could burn.
- Proper clearance of 50cm between the smoker and any combustible material (bushes, trees, wooden decks, wooden fences, buildings, etc) when Smoker is in use. Do not place Smoker in an enclosed area.
- For household use only. Do not use this Smoker for other than its intended purpose.
- For outdoor use only. Do not operate Smoker indoors or in an enclosed area.
- Water bowl should always be used when using smoker. Do not allow liquid in water bowl to completely evaporate. Check water bowl every 2 hours and add water if level is low (a sizzling sound may indicate a need for water). Follow instructions in “Adding Water during Cooking” section of this manual.
- Always keep water in the water bowl even after food is removed from Smoker. Water will evaporate and grease in water bowl can catch on fire.
- Do not move Smoker when water bowl contains hot liquids.
- Do not leave Smoker unattended when in use.
- Use extreme caution when adding chips/pellets. Follow instructions in “Adding Water or Wood during Cooking” section of this manual.
- Never move Smoker whilst it is in use.
- Do not store or use Smoker near gasoline or other flammable liquids, gases or where flammable vapours may be present.
- Use caution when assembling and operating your Smoker to avoid scrapes or cuts from sharp edges of metal parts.

- Place Smoker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when Smoker is in use.
- Use caution when lifting or moving Smoker to prevent strains and back injuries.
- In windy weather, place Smoker in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using Smoker.
- Use caution when reaching into or under Smoker. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- We suggest that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Any accessory attachments not included with this unit are not recommended and may lead to personal injury or property damage.
- Store the Smoker out of reach of children, indoors in a dry secure location when not in use.
- Do not attempt to service Smoker other than normal maintenance as explained in “Care & Maintenance” section of this manual.
- Properly dispose of all packaging material

**Use caution and common sense when using your Smoker.**

**Failure to adhere to the safety warnings and guidelines in this manual could result in bodily injury and/or property damage.**

**Please keep this manual for future reference.**



## WARNING

WARNING: Fire risk exists if this smoker is covered by or positioned close to curtains or other combustible materials.

NOTE: If using this smoker outside ensure that it is connected directly to an outdoor power point.

The electrical system of this smoker must be connected with an automatic 30mA circuit breaker and/or residual current device (RCD). If uncertain have a qualified electrician check your electrical system before installation and/or use.

All electrical connections are made in a dry area.

Outdoor power points must be weatherproof and installed by a qualified electrician.

Sitro Group Australia Pty Ltd is not responsible for incorrectly chosen fixing accessories or any damage which may be caused by an incorrectly positioned smoker.

Do not use the smoker in areas where there is a risk of explosion or fire from flammable gases. Ensure that the heating area is kept clear of combustible materials. Do not use the smoker in damp areas, without suitable ventilation. This smoker is not designed for use within 1m or above a water source. Do not place within one metre (1m) of any water source. Do not place directly in front of, below or above any power points or switches.

- This smoker is intended for domestic/household use only.
- Always ensure that this smoker is installed as per the requirements noted in Australian Standard AS/NZS 3000:2007.
- Always keep smoker at least 50cm from combustible materials.
- DO NOT locate this smoker directly below, above or in front of the power supply socket or switch.
- DO NOT use this smoker within 1 metre or above any water source.
- DO NOT use this smoker in either the bathroom or ensuite without suitable ventilation.
- DO NOT use a 3rd party timer, or programmable system with this smoker.
- DO NOT clean the smoker while the smoker is on or plugged into the mains power supply.

- DO NOT touch any part of the smoker while on, hot surfaces may burn.
- DO NOT use the smoker as a dryer.
- DO NOT attempt to modify the smoker, power cord, power plug or the supplied accessories in any way.
- DO NOT expose the smoker to rain, water, or use in damp wet conditions.
- NEVER cover this smoker when in use or hot.
- NEVER carry the smoker by its power supply cord.
- NEVER use with the power cord coiled, bundled up or tied up. Always extend fully before use.
- NEVER use the smoker if any part of it is damaged.
- Ensure that the smoker is disconnected from the mains supply when installing, cleaning or removing/installing.
- Ensure this smoker is not left on when unattended.
- Ensure the smoker is not used in areas where flammable gases are present, e.g. paint, petrol etc.
- Always turn the smoker OFF at the unit switch and the power point switch when not in use for extended periods of time.
- Always allow the smoker to cool, about one (1) hour after the smoker has been turned off, before cleaning the smoker.
- Always ensure that the power cord is fully extended and NOT in contact with any part of the smoker.
- Always ensure that the smoker is kept clean and free from dust.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

## ELECTRICAL DATA

### IMPORTANT

This product is fitted with a sealed electrical connection plug that is compatible with the smoker, the mains supply for Australia and meets the requirements of international standards. This smoker must be connected to a supply voltage that is equal to that stated on the rating label. If the mains connection plug or power cord becomes damaged it must be replaced with a complete assembly that is identical to the original, and this must be replaced by an authorised service centre. Always follow the Australian requirements for connection to the mains supply. If in doubt always consult a qualified electrician.

### Technical Specifications

Model Number	BQ2057
Voltage	220~240V AC 50Hz
Input Wattage	1000~2000W independantly controlled
IP Rating	IPx4
Class	1

## OPERATING INSTRUCTIONS

### Smoking

1. Place smoker on flat level ground.
2. Ensure all electrical connections are made away from walkways and in dry areas.
3. Open top draw, add water to water pan close draw.
4. Open bottom draw, lift off smoke box lid add a handful of flavour wood chips/pellets replace lid and close draw.
5. Turn switch on, it will glow. If needed turn both switches on.
6. Leave for about 15 minutes before adding food to racks.
7. Place food in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces of food.
8. Always use a meat thermometer to ensure food is fully cooked before removing from Smoker. The internal temperature of food must be above 63°C to ensure all bacteria are removed before consuming.
9. Once smoking has finished, turn one or both switches off and switch off at wall and remove plug.
10. After cooking, allow Smoker to cool completely then follow instructions in the "Care & Maintenance" section of this manual.



### WARNING

- This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instructions concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: Charcoal or similar combustible fuels must not be used with this appliance.

- The appliance should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.
- The appliance is to be connected to a socket-outlet having an earthing contact.

- The supply cord should be regularly examined for signs of damage and the appliance is not to be used if the cord is damaged.
- Place the Smoker outdoors on a hard, level and non-combustible surface away from any combustible material. Never use on wooden or other surfaces that could burn. Place the Smoker away from open windows or doors to prevent smoke from entering your house. In windy weather, place the Smoker in an outdoor area that is protected from the wind.
- Never attempt to remove water bowl when hot.
- Read all safety warnings and instructions carefully before operating your Smoker.
- Caution: Before each use, check handles and support brackets to make sure they are securely fastened.

## Flavouring Wood Chips

To obtain your favourite smoke flavour, experiment by using chunks, sticks or chips of flavour producing wood such as hickory, mesquite or cherry. Most fruit or nut tree wood can be used for smoke flavouring. Do not use resinous woods such as pine as it will produce an unpleasant taste.

Note: Do not use man made timbers like MDF, chipboard due to resins used in manufacture.

Wood chunks or sticks 7.5 - 10cm long and 1.25 - 2.5cm thick work best. Unless the wood is still green, soak the wood in water for 20 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavour. A recommended amount is 3-4 wood chunks or sticks. Experiment by using more wood for stronger smoke flavour or less wood for milder smoke flavour.

Also suitable are flavouring pellets, these do not need to be soaked and can be used straight from the box. Use about 2 handfuls of the flavouring pellets.

## ADDING WATER OR WOOD DURING COOKING

Additional flavouring wood should not have to be added during the cooking process, however it may be necessary when cooking very large pieces of meat. Follow the instructions and cautions below to avoid injury while adding water and/or wood.

### Adding Water

1. Wearing oven mitts carefully open the top drawer.
2. Carefully add the water or liquid to the pan.
3. Carefully close the draw.

### Adding Wood

1. Wearing oven mitts carefully open the bottom drawer.
2. VERY HOT!! Lift the lid off.

Note: Do not put on any combustible surface.

3. Carefully add around a handful of wood chips/pellets.

Note: Wood chips must have been soaked in water for 20 minutes before being added.

4. VERY HOT!! Place lid back on smoker box.
5. Carefully close the draw.

## COOKING TIPS

NOTE: If your looking you're not smoking!

For best results leave door closed. Smoking is a slow process.

- Variations in flavour can be achieved by adding wine, soft drinks, herbs, spices, bits of citrus peel, fruit juice, onion or marinades to the water bowl as well as some water.
- Brush poultry and naturally lean meats with cooking oil, butter or margarine before cooking.
- Meat should be completely thawed before cooking.
- When cooking more than one piece of meat, the cooking time is determined by the largest single piece being cooked.
- The meat bastes itself while cooking in the Smoker. No basting or turning is necessary after the meat is placed on the rack. For added variety, barbecue sauce or marinade may be applied on meat before placing on rack.
- Always use a meat thermometer to determine if food is done. Many variables (outside temperature, proximity of food to heat source, etc.) will affect actual cooking times. When using a meat thermometer, place probe mid-way into the thickest part of the meat, making sure that it does not touch any fat or bone. Allow five minutes for the thermometer to properly regulate temperature.

## CARE & MAINTENANCE

- Wash cooking racks and water bowl with hot soapy water, rinse well and dry. Lightly coat cooking racks with vegetable oil or vegetable cooking spray.
- Clean inside and outside of Smoker by wiping off with a damp cloth. After cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surface of the smoker body, cooking racks and water bowl. This simple process will help reduce interior rusting.

Note: NEVER oil the smoker pan lid. This could cause fire.

Note: Smoke will accumulate and leave a residue in the top of your unit that may drip onto food during cooking. To minimize accumulation of residue, wipe off after each use.

- Never apply paint to the interior surface.
- Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable cooking spray to minimize rusting.
- Always keep your Smoker covered when not in use to protect against excessive rusting and dust.

This smoker is suitable for both cold and hot smoking.

The achievable temperature range for this electric smoker is 45°C to 120°C depending on ambient temperature and the number of vents which are open and if one or two elements are turned on.

### Cold Smoke

To specifically cold smoke the best option is to have all eleven air vents fully open. You will also need to have the water draw open about 80mm. This will give you a cabinet average temperature of 45°C.

When cold smoking ensure food has been cured in brine to reduce the potential for bacteria. Cold smoked food should be cooked to a temperature above 63°C to eliminate harmful bacteria before consuming.

### Hot Smoke

To specifically hot smoke at the highest achievable temperature please ensure all vents are closed and both draws are closed. Usually this will require both elements to be turned on to achieve the correct hot smoking temperatures.

### Adjusting Temperature

The best way is to reduce temperature slowly is to open the bottom vents this will cool the element.

To reduce the temperature further start opening the top vents.

### Food Temperature

Always test food with a specific temperature probe. Do not solely rely on the cabinet temperature gauge.

Remember bacteria grows on food between 5°C and 60°C. Ensure food is at a temperature above 63°C



### WARNING

- Always allow Smoker and all components to cool completely before handling.
- Never leave ashes in Smoker unattended.
- Before leaving unattended, remaining ashes must be removed from Smoker. Use caution to protect yourself and property. Place remaining ashes in a non-combustible metal container and completely saturate with water. Allow ashes and water to remain in metal container 24 hours prior to disposing.
- Cover and store Smoker in a protected area, out of reach of children.

## RECIPE IDEAS

### Smoked Chicken

1 chicken  
50ml olive oil  
Juice of one lemon  
Salt & Pepper

Mix the olive oil and lemon juice together in a cup or ramekin and then rub over the skin and sprinkle with salt and pepper. Place the chicken onto the cooking rack and place it in the smoker at 80°C for 90 minutes per 1/2 kilo.

It's important to make sure the chicken is properly cooked so ensure the juices run clear when a skewer is placed in the meat or use a thermometer. Breast meat should be at 73°C and thigh meat at 80°C.

### Smoked Herb Chicken

1 (approximately 2Kg) whole chicken  
45g butter  
4g chopped fresh parsley  
6g chopped fresh oregano  
3g chopped fresh basil  
3g fresh chives, finely chopped

Preheat outdoor Smoker & Grill for low heat. Using hickory is a great option if you want additional flavour in the chicken.

Rinse chicken inside and out and pat dry. Loosen skin around the breast area.

Place three tablespoons of butter in various places under the skin. Mix herbs together and place half under the skin and the other half inside the chicken.

Cook chicken in Smoker & Grill for 5-7 hours. It's important to make sure the chicken is properly cooked so ensure the juices run clear when a skewer is placed in the meat or use a thermometer. Breast meat should be at 73°C and thigh meat at 80°C.

### Smoked Mushrooms

4 cups mushrooms  
2 tablespoons lemon pepper  
2 tablespoons garlic powder

Cut mushroom stems off and wash. Sprinkle lemon pepper and garlic powder lightly over mushrooms. Smoke at 80°C for 60 minutes.

### Hickory Smoked Trout

120g x 4 portions Trout  
Brown sugar  
Salt & Pepper  
2 handfuls Hickory chips  
Coriander

Fillet trout taking care to remove all bones.

Tie 2 fillets together with string, having placed a sprig of coriander inside each.

Sprinkle trout with the brown sugar, salt and pepper. Place Hickory wood pellets into Smoker and place seasoned fish onto the cooking rack.

Starting with a high heat of 80°C to get a strong scent of Hickory, then allow to cool down to 60°C. This results in a beautiful caramel colour and tender pink centres. When cooked, remove string and serve as required.

### Smoked Mussels

Steam required quantity of mussels open. Marinate in sweet chilli sauce for 4 – 24 hours with a little brown sugar added. Smoke for approximately 40 minutes at about 70°C.

### Smoked Corn on the Cob

6 to 12 ears of corn with husks on  
1/2 cup olive oil  
1 bunch finely chopped spring onions (including tops)

Gently pull back the husks on each ear. Remove the silk but not the husks. Place the ears in a large pot and cover with water. Let sit for several hours.

Remove from water and brush each ear of corn with olive oil, then sprinkle about 2 teaspoons of spring onion over. Cover corn with husks.

Repeat with each ear of corn.

Prepare smoker. The ears of corn will need to smoke at 80°C for about 2 hours.

When finished, remove husks and eat.



## Smoked Salmon

140g x 4 portions Salmon

1 Cup / 120ml maple syrup

1 Tablespoon / 15ml Butter

Coarse Salt

2 handfuls smoking chips or pellets,  
your favourite flavour

Clean each fillet of salmon taking care to remove all bones and the skin.

Place in fillets in a shallow baking dish and pour maple syrup over the top, turn each fillet to coat evenly.

Sprinkle with salt, cover and refrigerate for 24hrs.

Place your favourite flavour smoking chips or pellets into smoker box and prepare the smoker.

Starting with a high heat of 90°C to get a strong scent of your favourite smoke.

Place seasoned fish onto the cooking rack and cook for around 1 1/2hrs to 2 hrs.

When ready to remove the salmon from the smoker, prepare the butter in a small frying pan.

Place the fillets into the hot butter in the frying pan and cook gently for about 2mins per side.

Remove from the frying pan and serve.

## Smoked Barbecue Baby Back Ribs

Total Time: 3 hrs 30 mins

Active Time: 30 mins

Makes: 3 racks, about 45 ribs

### Ingredients

3 tablespoons salt

2 tablespoons packed dark brown sugar

2 tablespoons Mexican mild chili powder

2 - 3 tablespoons smoked paprika  
(depending on taste)

1 teaspoons freshly ground black pepper

1/2 teaspoon cayenne pepper

1 teaspoon ground cumin

1 teaspoon garlic powder

1/2 - 1 teaspoon ground mustard seeds (depending on taste)

3 full racks baby back pork ribs (about 1kg)

3 tablespoons vegetable oil

2 cups barbecue sauce

### Instructions

Remember you are smoking and this is a slow process. Also if you are looking then you are not smoking.

1. Combine the salt, sugar, and spices in a small bowl, using a fork to break up any chunks; cover and set aside for at least 15mins.
2. Pat the ribs dry with paper towels and place on a work surface. Remove the thin membrane attached to the underside of the ribs by doing the following: Flip the ribs over so they're bone-side up. Starting at the end of 1 rack, slide the tip of a paring knife between the membrane and the bone, then lift and cut through the membrane.
3. Rub the ribs all over with the vegetable oil, evenly sprinkle with the spice mix. Place the ribs on a baking sheet, cover with plastic wrap, and refrigerate for at least 30 minutes and up to 8 hours. When ready to cook, remove the ribs from the refrigerator and let them come to room temperature, about 30 minutes.
4. Prepare the Gasmate smoker as per the instructions, ensuring to use water in the water tray and your favourite smoking pellets/chips in the smoking box.
5. Place the ribs into the Gasmate smoker, ensuring 1 rack of ribs per cooking grate, bone side down.
6. Smoke for at least 45mins at around 65degs.
7. Once the smoke starts to die down. Slather some barbecue sauce on the rib racks.
8. Start to close some of the air vents and work the smoker up to around 90-100degs.
9. Cook the racks of ribs for a further 2 - 2 1/2 hours. Check for doneness by lifting up one end of a rib rack. The rack should bend slightly in the middle. If it does not bend, continue to cook, until it does bend.
10. Serve the ribs warm with extra sauce

## Cool Smoked Salmon with Citrus

900g to 1300g side of salmon, filet (pin bones removed)  
4L of cold water  
1 cup coarse salt  
1 cup dark brown sugar (light brown will work)  
1/2 cup dark brown sugar (light brown will work) – for rub  
3 each of oranges, lemons, limes  
Salt and Pepper – for rub  
Grease proof paper  
2 Handfuls your favourite lighter tasting smoking chips or pellets

### Step 1: Make Brine Solution

1. Fill a 4L container with cold water
2. Add 1 cup of coarse salt
3. Stir until the water returns to near clear.
4. Add brown sugar and stir until well dissolved.
5. Squeeze ½ lemon, ½ lime and ½ orange into solution and stir to combine.

### Step 2: Brine Salmon

1. Place salmon into large plastic, glass or other non-reactive container.
2. Pour brine over fish to cover and place in refrigerator for about 4 hours.
3. After 4 hours has expired, remove bowl from fridge.

### Step 3: Rinse and Dry

1. Remove fish from brine and rinse well under cold water. This is to remove any excess salt.
2. Lay fish on several layers of paper towels then lay paper towels on top of the salmon to soak up excess water. You may want to do this several times to expedite the drying process.
3. Leave the fish on the cabinet or cutting board to dry for 3-4 hours. This time can be lessened by directing a fan at the fish to speed up the drying process.
4. When the pellicle has properly formed, the fish will be shiny and it will feel tacky to the touch.

### Step 4: Season the Salmon

1. Squeeze the juices of ½ orange, ½ lime and ½ lemon all over the fish to create a wetness on the fish for the rub to adhere to.
2. Sprinkle the ½ cup of dark brown sugar, salt and pepper lightly onto the top surface of the salmon, gently rub this in.
3. Leave the seasoned salmon on the cabinet or cutting board for a few minutes while you go get the smoker ready.

### Step 5: Smoking the Fish

1. Setup your smoker for cooking at very low temperatures if possible. 50°C.
2. Salmon, as with most fish, is delicate and works best with your favourite lighter tasting smoking chips or pellets.
3. Once the smoker is ready, place the fish, skin side down, on a piece of grease proof paper and lay it on the smoker grate. The grease proof paper ensures it does not stick to the grates and makes it really easy to manoeuvre inside the smoker in case you need to rotate it. It also makes it easy to remove once it's finished cooking.
4. If you wish, tear the grease proof paper to the shape of the fish for good presentation.
5. Let the fish smoke cook until it reaches about 55 to 60°C in the thickest part.

### Step 6: Resting

Place the fish on a plate with foil, ensure that the foil tented over the top and let it rest for }about 10 minutes, in a warm area, possibly onto of the smoker.

### Step 7: Serve it Up

Serve and enjoy

## Smoked Bratwurst

500g to 1kg Bratwurst sausages  
2 handfuls smoking chips or pellets,  
your favourite flavour

Rinse and dry on paper towels each bratwurst sausage.

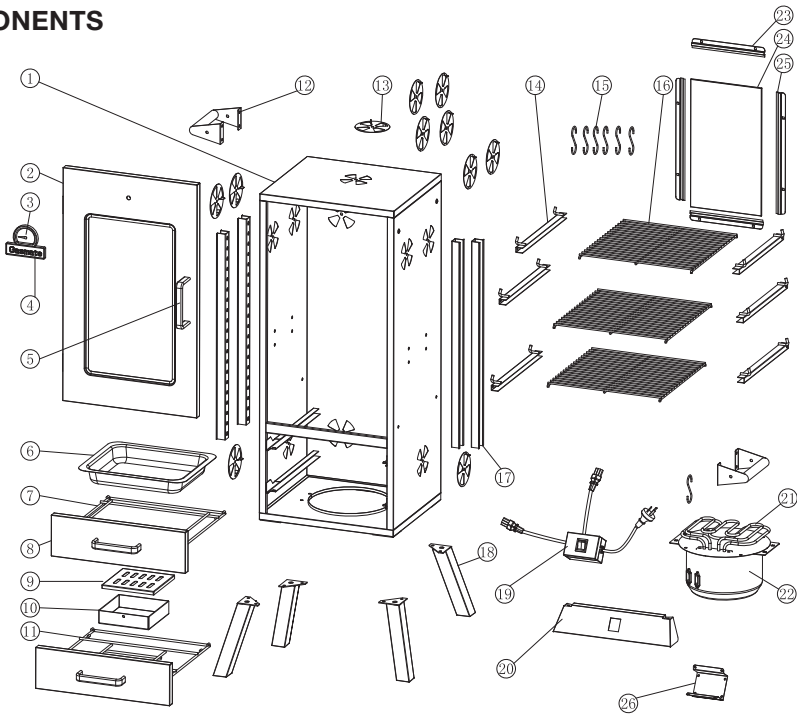
Place your favourite flavour smoking chips or pellets into smoker box and prepare the smoker. Starting with a high heat of 90°C to get a strong scent of your favourite smoke.

Place bratwurst sausages onto the cooking rack, ensuring you do not damage the casings as this will allow the juices to escape.

Cook for around 2 hrs to 2 1/2 hrs or till the centre of each bratwurst sausage is around 70°C to 80°C.

Remove from the smoker and serve.





# COMPONENTS



No.	Description	QTY
1	Smoker Cabinet	1
2	Door	1
3	Temperature Gauge	1
4	Gasmate Bezel	1
5	Door Handle	3
6	Water Bowl	1
7	Water Bowl Rack	1
8	Drawer Assembly	2
9	Smoker Box Cover	1
10	Smoker Box Body	1
11	Smoker Box Rack	1
12	Side Handle	2
13	Air Vent	11

No.	Description	QTY
14	Rack Support	6
15	Hanging Hook	6
16	Cooking Rack	3
17	Rack Beam	4
18	Leg Assembly	4
19	Control Box	1
20	Control Panel	1
21	Heating Element	1
22	Element Protection Cylinder	1
23	Horizontal Glass Bracket	2
24	Door Glass	1
25	Vertical Glass Bracket	2
26	Control Box Bracket	1

## HARDWARE

A		B		C		D	
M6x12(25x)		M4x6(6x)		ø6(5x)		M6(13x)	

**IMPORTANT: Remove any transit protection material before use.**

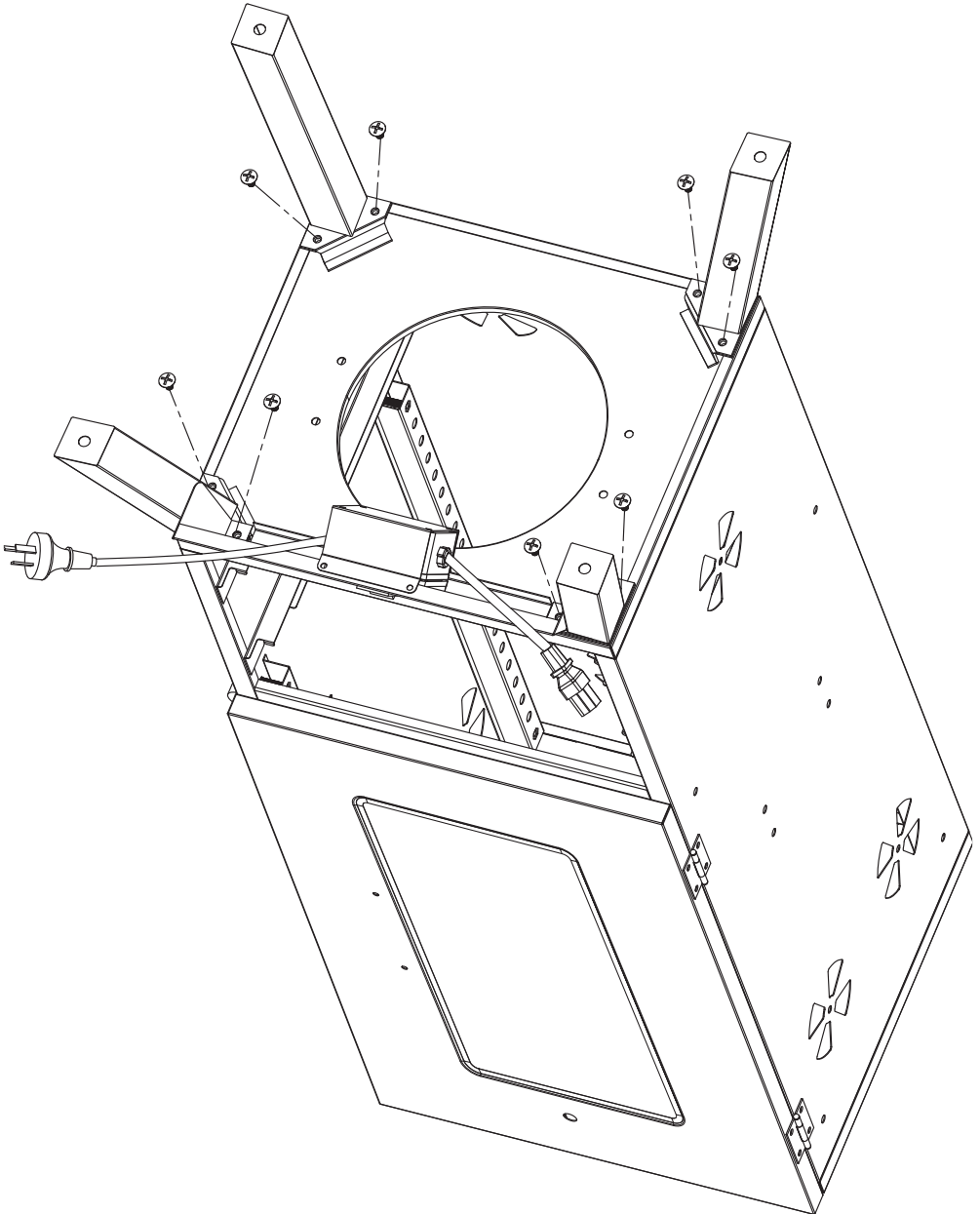
TOOLS: Phillips Head Screwdriver  
Adjustable Spanner

# ASSEMBLY INSTRUCTIONS

## STEP 1

With the smoker cabinet upside down attach the legs as shown with the fascia panel facing the door between the front legs using eight M6x12mm screws.

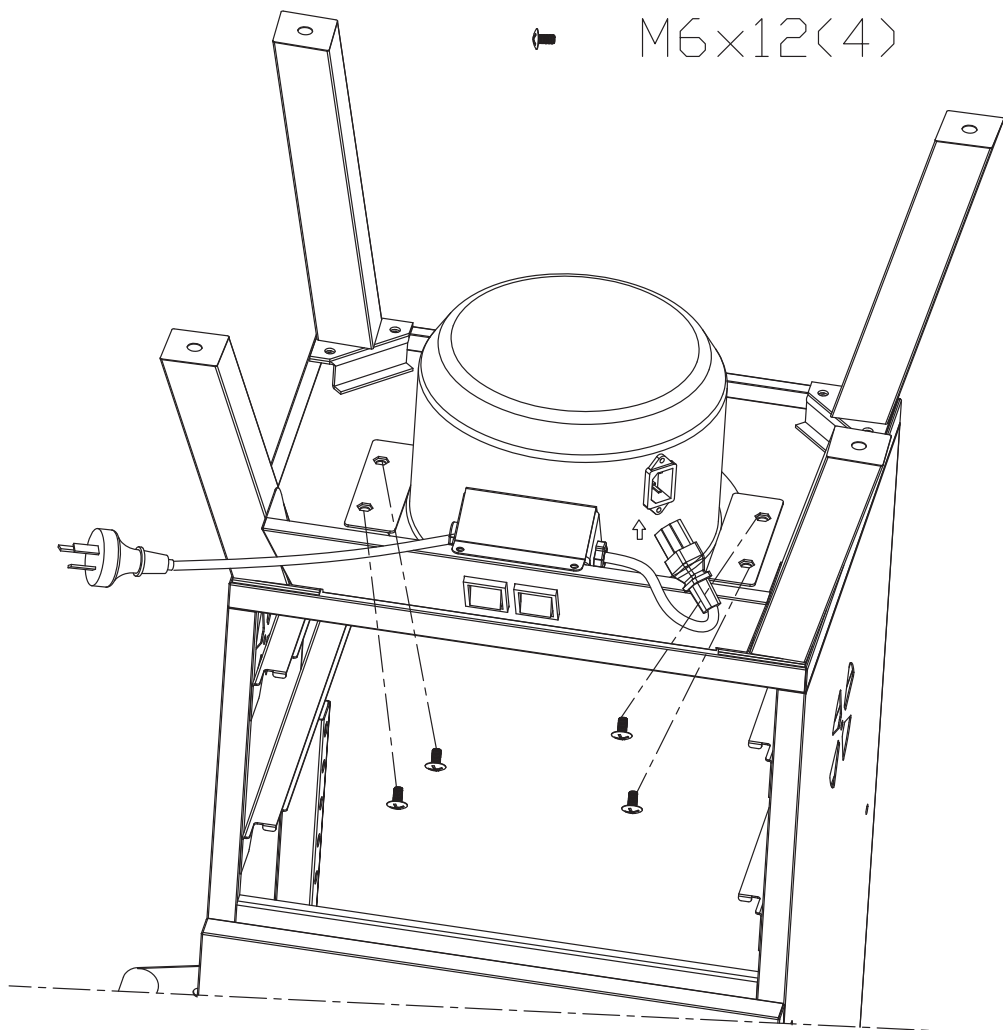
 M6x12(8)



## STEP 2

Position the element chamber ensuring that the holes line up and secure from inside the cabinet with four M6x12mm screws. Connect the male plug into the female socket on the side of the burner bowl.

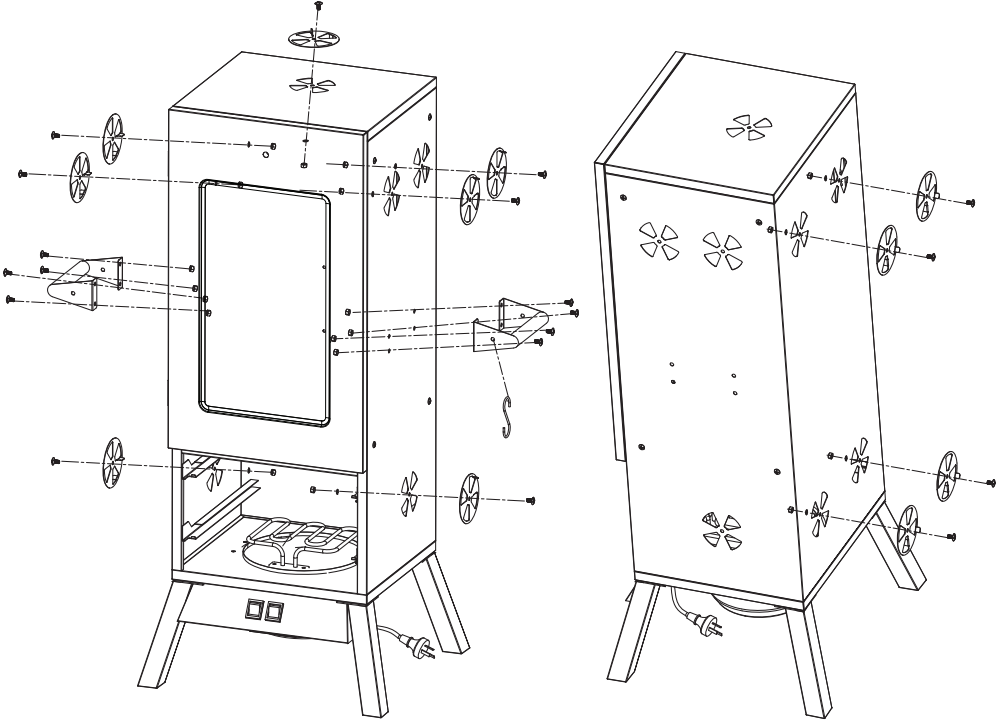
 M6x12(4)



### STEP 3

Attach the handles using eight M6x12mm screws and nuts. Attach the eleven rotating air vents as shown using five M6x12mm screws, washers and nuts, ensuring that they can be fully closed.

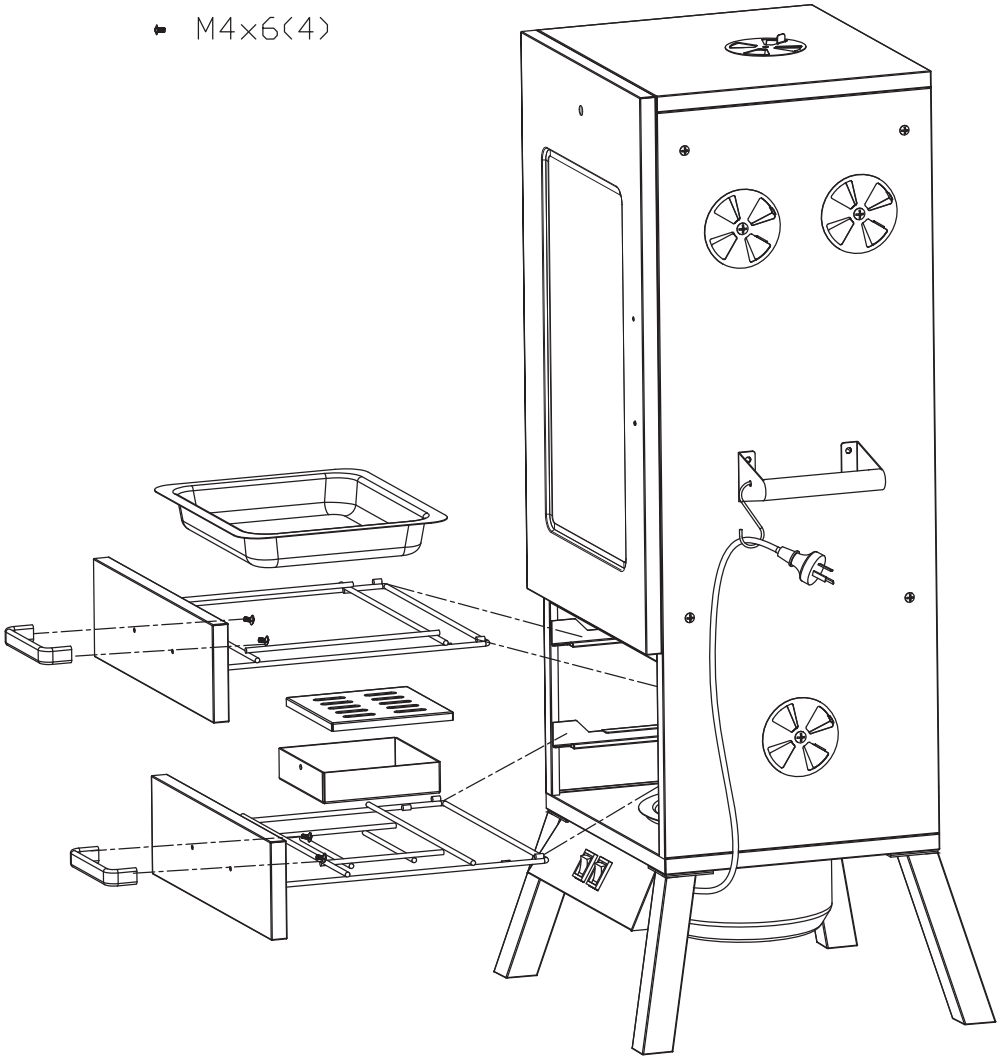
- M6x12(19)
- M6(19)
- Ø6(11)



## STEP 4

Attach the drawer handles with fibre washers using four M4x6mm screws, then locate the Smoker Box in the bottom drawer and the Water Bowl in the top drawer.

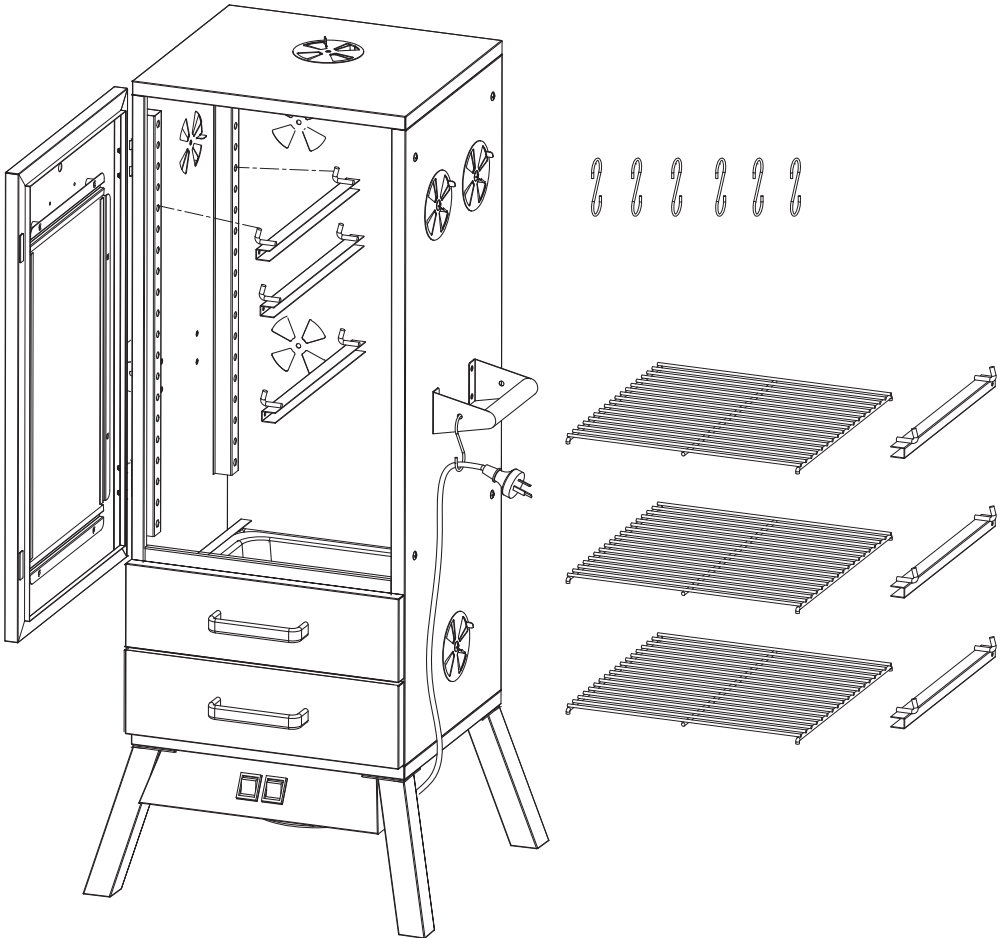
→ M4×6(4)



## STEP 5

Locate the rack supports as required on each side of the smoker cabinet or alternatively adjust the top rack then utilise the hanging hooks.

Note: One hanging hook is used to support the power cord to the side handle when not in use.

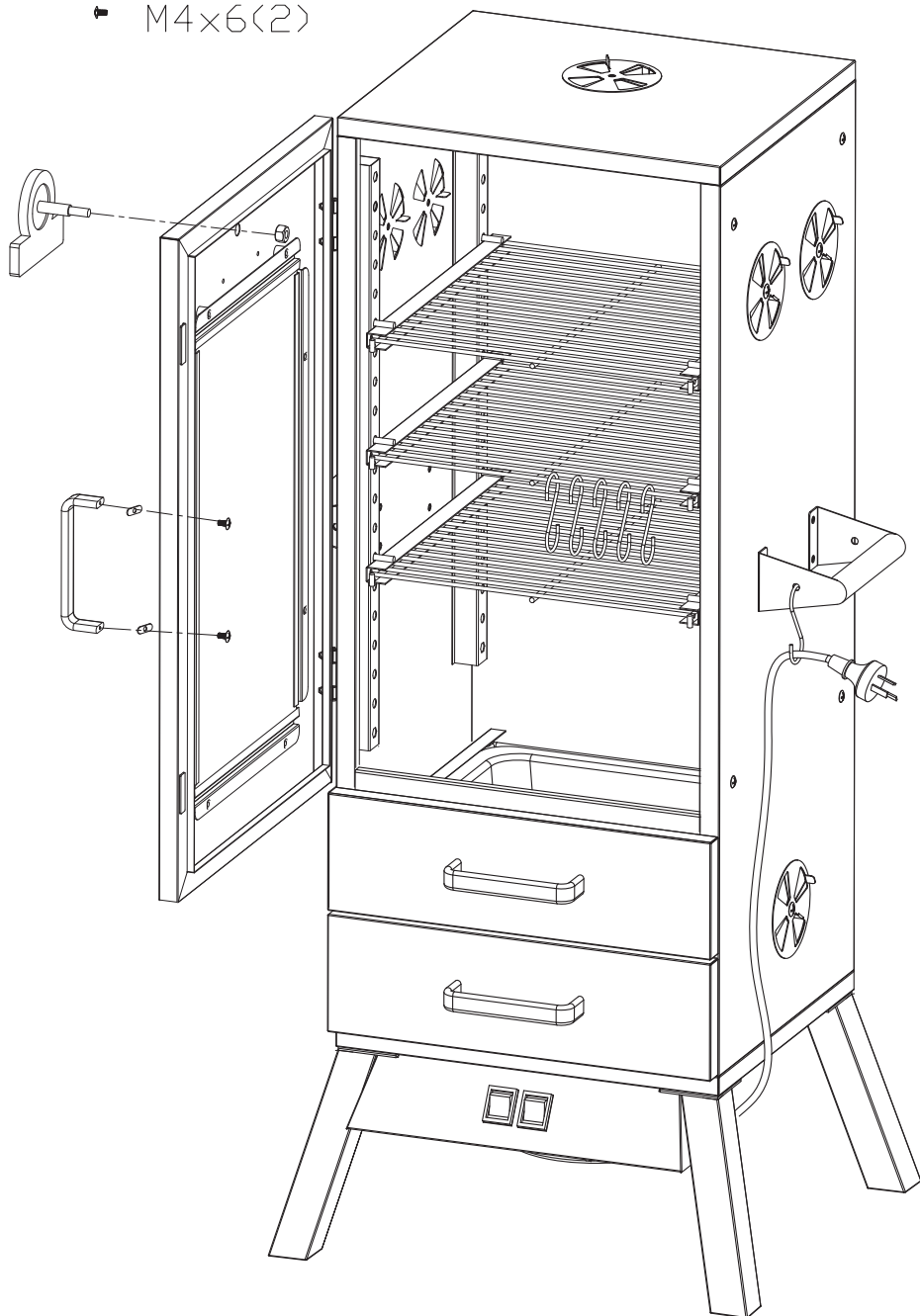




## STEP 6

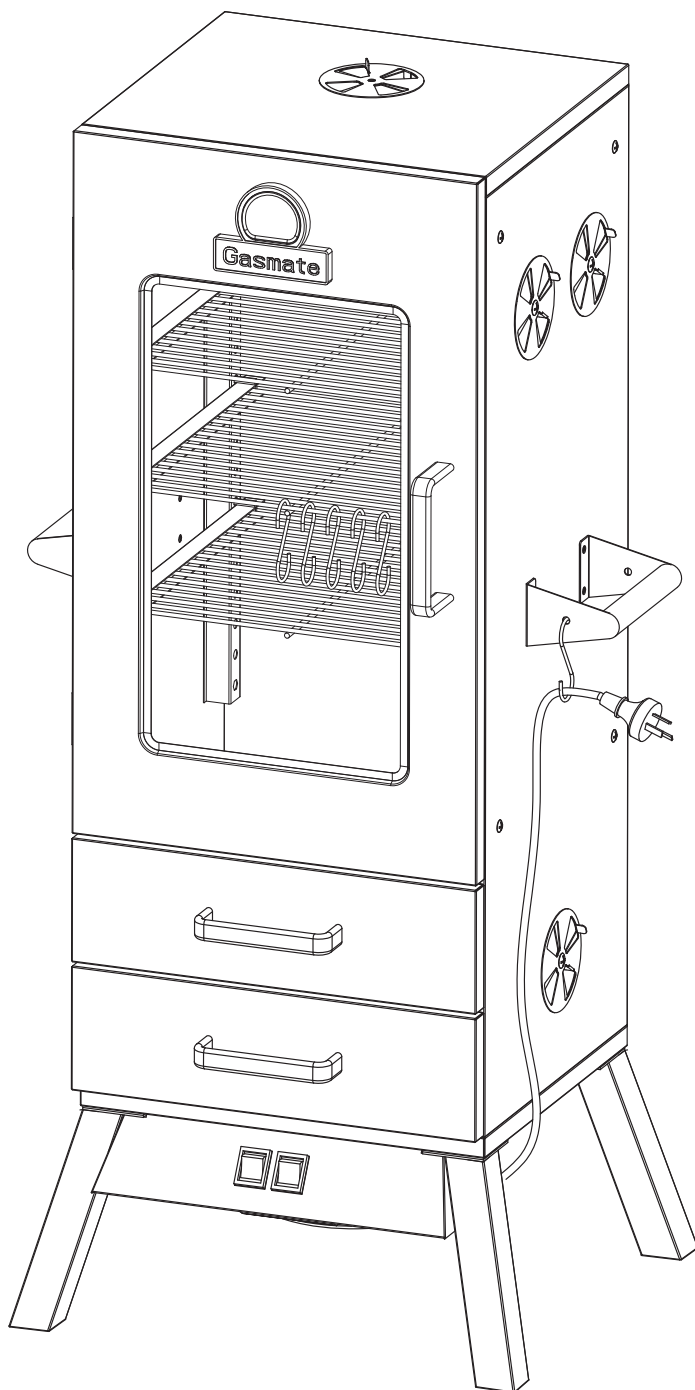
Attach the temperature gauge bezel using the attachment nut and the door handle using two M4x6mm screws.

➔ M4x6(2)



## STEP 7

The smoker is now ready to use.



# SAFE APPLIANCE LOCATIONS

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

## Any enclosure in which the appliance is used shall comply with the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (see Example 1).

Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).

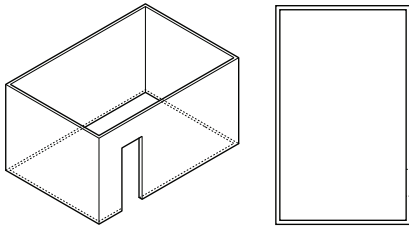
## Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

at least 25% of the total wall area is completely open, and at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).

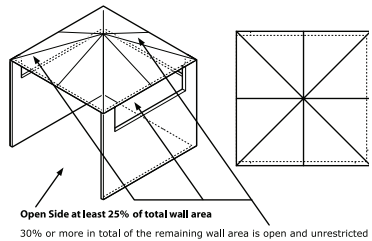
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

## DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.

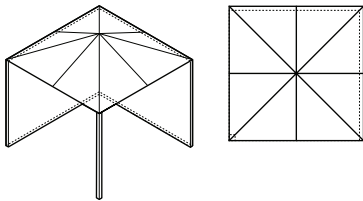


Outdoor Area - Example 1

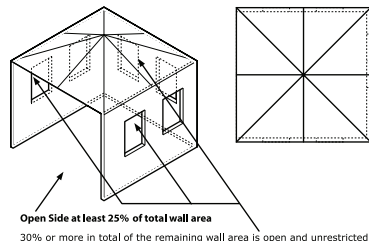


Open Side at least 25% of total wall area  
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 4

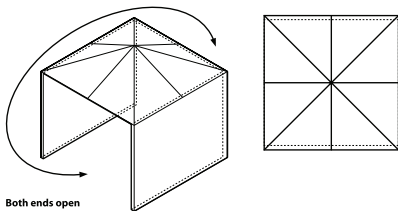


Outdoor Area - Example 2



Open Side at least 25% of total wall area  
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 5



Both ends open

Outdoor Area - Example 3

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