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MANUFACTURER OF MEAT SMOKERS WITH SMOKE GENERATOR
WWW.BORNIAC.PL

OWNER'S MANUAL FOR A DOMESTIC USE ELECTRIC SMOKER WITH A SMOKE GENERATOR

- Smoker: UW-70, UW-150
- Smoking chamber: SW-150, SW-70
- Smoke Generator: GD-01

- I. TECHNICAL SPECIFICATION
- II. DESCRIPTION AND OPERATION INSTRUCTIONS
- III. ASSEMBLY AND INSTALLATION
- IV. SAFETY REQUIREMENTS
- V. SAFETY WARNINGS
- VI. IMPORTANT SAFEGUARDS AND USAGE NOTES
- VII. GETTING STARTED
- VIII. CLEANING INSTRUCTIONS
- IX. INSTALLING A SMOKE GENERATOR IN A DIFFERENT CHAMBER
- X. TROUBLE SHOOTING
- XI. RECIPES
- XII. CONTACT DETAILS



Read instruction before use!



I. TECHNICAL SPECIFICATION

Chamber specification

Model/Type	UW-70,SW-70	UW-150,SW-150	GD-01
Power voltage	230 V	230 V	230V
Burner / heater power	500 W	1400 W	110 W
Fuse	3,15 A	8 A	1,25 A
Chamber capacity	70 L (~10kg)	150L (~20kg)	2 L
Weight	16 kg	20 kg	2 kg

Outside dimensions:

Width [mm]	440 (540) (625*)	530 (630) (715*)	355
Depth [mm]	350 (400)	475 (520)	180
Height [mm]	820 (1040)	991 (1211)	250

Inside dimensions:

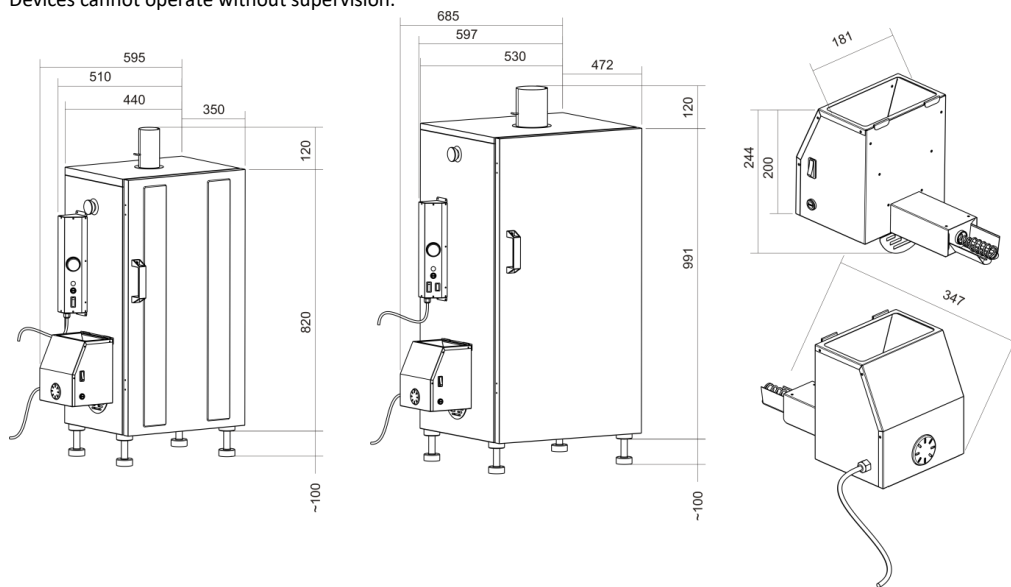
Width [mm]	400	490	
Depth [mm]	300	420	
Height [mm]	580	755	
Degree of protection	IP20		

*dimensions for an assembled smoker including the smoke generator

NOTE: Devices (smoker, Smoking chamber, generator) require close supervision during use.

Device, although designed for outdoor use, they cannot be exposed to precipitation and strong gusts of wind. The optimal solution is to work in roofed, sheltered, well-ventilated.

Devices cannot operate without supervision.



The set include:

SMOKER UW-70/UW-150:

- smoking chamber SW-70/SW-150
- smoke generator GD-01
- exhaust chimney with a damper
- drip tray
- smoking chips (10 l.)
- 4x adjustable legs
- 2x side handles
- 3x hanging racks

- condenser under the chimney

- door handle
- shield generator heater

SMOKING CHAMBER SW-70/SW-150:

- smoking chamber SW-70/SW-150
- exhaust chimney with a damper
- drip tray
- 4x adjustable legs

- 2x side handles
- 3x hanging racks
- condenser under the chimney
- door handle

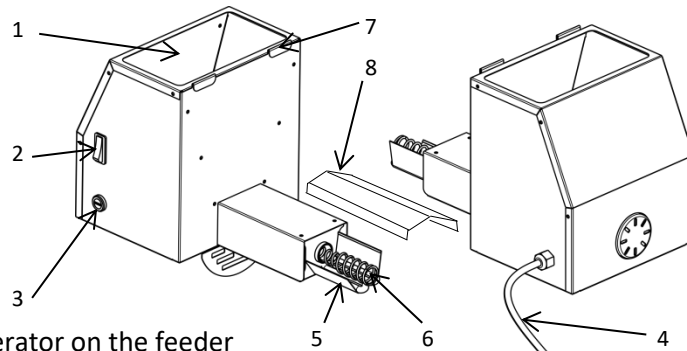
SMOKE GENERATOR GD-01:

- smoke generator GD-01
- smoking chips (4 l.)
- shield generator heater

II. DESCRIPTION AND OPERATION INSTRUCTIONS

Smoke generator GD-01

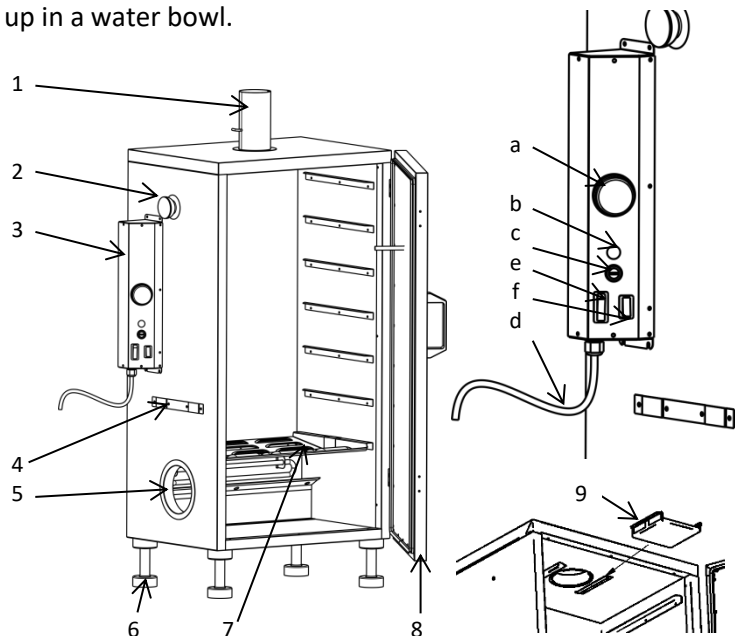
1. Sawdust hopper
2. Feeder and burner switch
3. Fuse
4. Power cord
5. Burner (heater)
6. Sawdust feeder
7. Generator attachment
8. Shield generator heater



After switching the smoke generator on the feeder starts rotating and placing wood chips on to the burner. The burner starts heating immediately after switched on. Wood chips are passed by the feeder onto the burner where they start to smoulder. Burnt wood chips are pushed along the whole length of the burner where at the end they end up in a water bowl.

Smoking chamber

1. Exhaust chimney
2. Side handle
3. Electric panel
 - a. Thermostat
 - b. Burner control light
 - c. Fuse
 - d. Power cord
 - e. Main switch
 - f. (SW-150) Power regulation
4. Generator attachment
5. Generator inlet
6. Adjustable legs
7. Burner separating screen
8. Door
9. Condenser under the chimney



Using a meat smoker does not require any special skills and an excellent result can be achieved easily with little effort.

The smoke generator constantly passes wood chips on to the burner slowly and steadily producing smoke. The damper in the exhaust chimney helps control the thickness of the smoke in the chamber. The main chamber contains a burner. The thermostat placed on the electric panel sets the right temperature in the chamber. The burner goes on and off as needed.

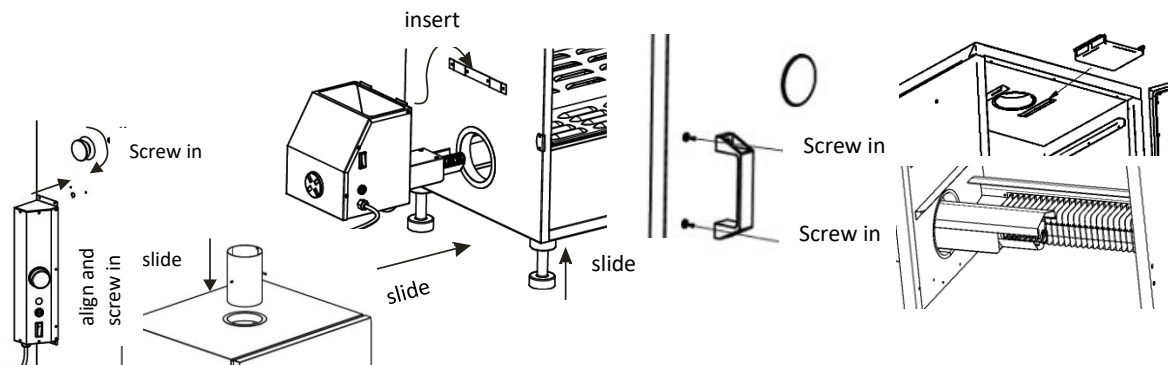
There is a bowl in the chamber which half-filled with water should be placed under the generator's burner. Its purpose is to compensate the temperature in the chamber as well as to extinguish falling ashes. The temperature gauge on the door shows approximate temperature inside the smoker.

NOTE! The temperature inside the chamber may slightly differ from the one shown by the gauge, e.g. in the vicinity of heating elements. The ambient temperature and wind significantly affect the work of the smoker. Adverse weather conditions may prolong the time to warm up the chamber.

It is recommended to use a meat thermometer to check the temperature of the smoked product inside.

The intake of the smoke producing material is not big – about 250 ml of wood chips per hour. One loading of the smoke generator is sufficient for about 6 to 8 hours of its work.

III. ASSEMBLY AND INSTALLATION



1. Unpack smoker. Dispose of all packaging and securing elements. Read the manual.
2. Attach handles for lifting smoker and opening door.
3. Place appliance in right location, slightly tilt the unit, slide in, attach and adjust legs.
4. Attach electric panel on the left side of chamber. All cables need to be carefully coiled and placed inside panel.
5. Mount smoke generator to smoking chamber inserting tube into opening in the side of unit, tilt the chamber to the side and secure generator using the attachment.
6. Insert exhaust chimney into opening at the top of the smoker.

IV. SAFETY REQUIREMENTS

1. Both smoking chamber and smoke generator must be plugged into grounded electrical sockets.
2. For outdoor use only. If used in open sided shed make sure enough ventilation is provided.
3. Smoker may in some places reach temperature of 120°C. CAUTION! Risk of burning if handled in an improper way.
4. Smoker must not touch any objects made with non- heat resistant materials.
5. Do not place smoker near flammable objects.
6. Before cleaning smoker and smoke generator unplug both appliances and wait until cooled.
7. Do not use appliance with gasoline, paraffin oil, methylated spirit or other inflammable substances.
8. Do not immerse in water, e.g. while cleaning. Do not expose appliance to rain.
9. Smoker's and generator's power cords must be arranged in such a way that they will not touch any hot parts of the smoker.
10. Use smoke generator only with smoking chambers recommended by the producer.
11. Do not plug in smoke generator before installing it in smoking chamber or another appliance designed for that purpose.
12. In the case the cord or plug become damaged, have them replaced by the manufacturer by professional repair shop, or by certified repair person in order to avoid injuries or damages.
13. The use of accessory attachments not recommended by the manufacturer may cause injuries or damages to the appliance. The manufacturer does not take responsibility for the use of such accessories.
14. Disconnect the appliance and wait until cool before assembling, disassembling or moving it. Before moving the appliance to another location, all moving parts inside the smoker, as well as generator, must be removed.
15. Use caution while assembling and disassembling smoker as some of its edges may be sharp.
16. Do not use appliance for other than intended use.
17. Appliance designed for household use only.

V. SAFETY WARNINGS

1. Do not touch hot surfaces. Wear protective mitts.
2. Do not leave the appliance on when not using.
3. If an extension cord is required, make sure that the cord is approved and grounded.
4. Use in an area where pets cannot access.
5. Close supervision is necessary when the appliance is used by or near children.
6. This appliance must not be used by people (including children) with physical, sensorial, mental limitations or without sufficient knowledge and experience.
7. Do not use the appliance for other than intended use.
8. Devices (smokehouse, Smoking chamber, generator) require close supervision during use.
9. Device, although designed for outdoor use, they cannot be exposed to precipitation and strong gusts of wind. The optimal solution is to work in roofed, sheltered, well-ventilated.
10. Devices cannot operate without supervision.

VI. IMPORTANT SAFEGUARDS AND USAGE NOTES

- do not use smokehouse as an oven (do not use long-term high temperature)
- do not leave the appliance unattended
- do not connect the appliance to a chimney, vent or another duct with induced draft
- do not exceed a temperature of 120°C
- do not use damaged power cords
- do not use the smoker during storm or strong wind
- do not use the smoker near flammable substances
- do not wear loose clothes or hair near the smoker
- do not move working appliance
- for outdoor use only, do not use in an enclosed area
- use in a place where children and pets cannot access
- to avoid burns wear oven mitts or other gloves
- NOTE! Always plug the appliance into a grounded socket (extension cord)
- protect against rainfall or other source of water
- unplug from socket / power point when not in use
- clean the smoker after each use
- do not cover the appliance or put anything on it when in use

VII. GETTING STARTED

Fill the bowl half full of water and place it in the centre, under the generator's burner.

Fill the generator's feeder with wood chips, slightly open the damper at the top of the smoker. Plug the generator and smoker into electrical circuit of 230V with protective earthing. Switch on the smoke generator and smoking chamber. Using the thermostat set the temperature at about 80°C. Preheat the smoker for about 2 hours in order to eliminate all technological smells and to initiate the process of aromatising the appliance. After preheating the smoker is ready to be used.

Note! Use only smoking wood chips recommended by the manufacturer of the appliance.

Cold smoking (30-60°C) Cold smoking requires only the use of the smoke generator. If the weather conditions are unfavourable we may turn on the smoking chamber, setting the temperature using the thermostat.

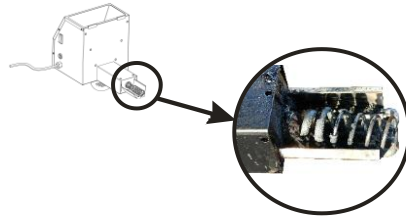
Hot smoking (60- 90°C) Turn the generator and the smoking chamber on, set the thermostat at a required temperature.

VIII. CLEANING

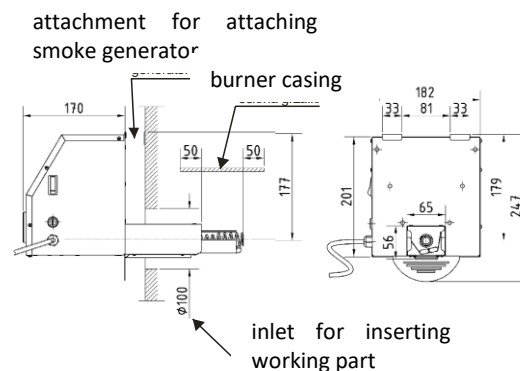
Clean the smoker each time after using it. Unplug both the generator and the smoking chamber. Clean the smoker using water and washing-up liquid. The inside of the smoker will have black residue on its walls. Do not try to remove it by scrubbing or using caustic detergents. If there is grease residue on the surface of the smoker wipe it with a damp cloth. The generator separating screen and the tray which collects dripping fat and ash need to be kept clean, as excess fat may cause combustion.

Note! While smoking very fat products control the amount of fat gathering on the screen. Excess fat must be immediately removed.

Note! While working, the feeder of the smoker collects carbon deposit which needs to be removed after 8 hours of generator's work with a scrubbing brush, pliers or another blunt tool.



IX. INSTALLING A SMOKE GENERATOR IN AN DIFFERENT CHAMBER



- the inlet for inserting working part must have 100mm in diameter
- the attachment must be fixed to the wall permanently and made in such a way that it will keep the generator from moving
- the maximum distance between the attachment and the axis of the inlet for the working part must not exceed 177mm
- the chamber's smoke outlet must be located above the smoke generator
- the chamber must ensure protection of the generator's heating element (burner) against water, fat and other substances which may drip on it when in use
- the chamber must ensure fire protection against smouldering particles of wood chips falling on top of the burner

X. TROUBLE SHOOTING

The temperature of the operating appliance shown by the thermometer on the door of the smoker is higher than the settings of the thermostat.

The stream of air in an empty chamber passes through its centre where the tip of the thermometer is placed. In a loaded chamber the temperature on the thermostat and the temperature gauge should read the same, as the warm air is evenly distributed all over the chamber. The differences in reading may be affected by outside weather conditions. Adverse weather conditions may cause differences in temperatures shown by the devices.

The thermostat is off but the temperature in the chamber is still growing.

The temperature in the chamber is growing after turning thermostat off because of inertia. Some time after being turned off the heating element still emanates heat. For stable operation of the smoker it is recommended to place a bowl filled with water under the burner. This will help stabilize temperature inside the chamber.

Wood chips ignite on the generator's burner.

Do not connect the outlet of the smoker's exhaust chimney to chimneys, vents or other extension ducts as it may result in creating draw and next cause wood chips' ignition. The only allowed way to extend the smoker's outlet duct is to use an exhaust hood over the smoker, so that the smoke can come out freely, at its own pace.

Wood chips' ignition may be caused by accumulation of carbon deposit on the feeder or unfavourable weather conditions (e.g. gusts of wind). It is necessary to eliminate these two conditions by scraping off carbon deposits and sheltering the smoker from the wind.

Smoke comes out at the bottom of the smoker or through smoker generator.

The outlet of the exhaust chimney is too narrow. Open it wider so that it becomes the only way out for the smoke.

There is no smoke coming out of the smoker.

Lack of smoke is a sign that there is fire on the smoker generator. Turn off the smoke generator immediately and put out the fire. The reason for such occurrences may be connecting the smoker to a flue or due to wind.

XI. RECIPES

Smoked trout

Ingredients:

2 kg trout

2 L water

100 g salt

Preparation:

Clean and wash trout. Place the fish in a 5% brine and set aside in a cool place (e.g. refrigerator) for about 8-10 hours. Take the fish out of the brine, rinse it, and dry it with a paper towel. Hang it on hooks and leave in an airy place for drying. Place the hooks with dried fish in the smoker and turn the smoke generator on.

Cold smoking

Set the thermostat at 50-60°C and smoke for about 3 hours (until the right colour), next set the thermostat at 90°C – and smoke for about 20-30 min.

Hot smoking

Set the thermostat at 90-100°C – smoke for about 35-50 min. (depending on the size of fish)

Smoked European whitefish

Start preparing fish by cleaning it and removing scales. Then, wash it thoroughly and put into brine. The brine should be prepared using the following proportions: 1 kg fish / 1 L water / 90 g salt. Brined fish should be stored in a cool place for 3 hours. This time will allow the meat to take up salt. Rinse the fish in clear water, wipe it with a cloth or paper towel and hang on hooks or place on shelves. Later, place the fish in an airy, shaded places for drying.

Smoking:

There are two ways to prepare fish. Choosing one of them is a matter of personal preference.

I – Hot smoking.

Start the smoke generator, preheat the smoker to 90°C and smoke the fish for 15-25 min.

After that, lower the temperature in the smoking chamber till 60°C and wait 30-45 min.

Next, turn the smoker off and smoke the fish using only the smoke generator. After 20 min. turn it off and wait for the fish to cool.

II – Cold smoking.

Place the fish in the smoking chamber, turn the smoke generator and the smoking chamber on (set the temperature of the chamber at 50°C). After 3 hours when the fish will attain the right colour, raise the temperature to 90°C until the temperature inside fish is 68-70°C. Once the temperature inside is right turn off the generator and the chamber, and wait for the fish to cool.

Boar sausage.

Ingredients:

- 4 kg boar meat (shoulder, ham, bacon), (you may also use beef)
- 1.5 kg pork shoulder
- 1.5 kg pork bacon
- 110 g curing salt
- 8 cloves garlic
- 30 grains black pepper
- 20 pcs. allspice
- 14 pcs. dry juniper berries
- 4 pcs. clove
- pinch of nutmeg
- marjoram
- 10 m hog casings
- alder or beech wood chips

Preparation:

Crush all spices in a mortar. Grind meat (bacon – fine plate, the rest meat – coarse plate). Mix meat and spices all together with crushed garlic. Stuff hog casings, tie both ends with a string. While stuffing, prick casings with a thin needle to remove air pockets.

Ready-made sausages (30-40 cm long) place on racks or shelves for drying in an airy, cool place (12-15 hours). Dry sausages place in a smoker (55°C) and turn smoke generator on. Smoke for about 3 hours. If the sausage is placed on a shelf, after 1.5 hours it needs to be turned around. If they are hung on racks, they need to be rearranged. After obtaining the right colour of sausage, raise the temperature to 90°C and smoke for about 1 hour, until the temperature inside the sausage is 67°C. Turn off the generator and smoking chamber. Wait for the sausage to cool.

Quick pork loin.

Ingredients:

- 1 kg pork loin
- 100 g salt (9 tsp.)
- 1 L. water

Preparation

Trim the meat of excess fat, remove membranes, season it with ground pepper. Prepare brine by mixing water and salt. Puncture the meat with a fork thoroughly on both sides and immerse in brine. Place in a refrigerator for about 8-9 hours. After half of that time stab the meat again and turn around. After salting, take the meat out of the brine, tie with a string, dry with a paper towel, and leave for drying for 10-12 hours.

Smoking.

After drying, place the pork loin in a smoker, turn the smoke generator and the smoking chamber on (55°C). After 5-6 hours the pork loin will attain the right colour. Then, raise the temperature to 80°C. Smoke until the temperature inside meat will read 67-70°C. Once the meat is ready turn off the generator and the smoker. Wait until the meat is cool.

Bon appetite!!!

XII. CONTACT DETAILS

Manufacturer:

ZUT BORNIAK

ul. Bolesława Chrobrego 31E

78-449 Borne Sulinowo

NIP: PL899-234-30-25

Tel.: (+48) 94 373 00 02

Tel.: (+48) 94 716 22 29

E-mail: info@borniak.pl

open: Mon - Fri 7⁰⁰-15⁰⁰

Distributors:

Updated list of distributors always available at www.borniak.pl or tel. (+48) 94 716 22 29.

SMOKER WARRANTY

This warranty is effective for 24 months from the date of purchase. The warranty as described herein shall only apply in the territory of the Republic of Poland.

WARRANTY TERMS

1. ZUT BORNIAK guarantees the user efficient operation of the appliance provided its proper installation, maintenance and operation, in accordance with the guidelines of this MANUAL.
2. ZUT BORNIAK takes responsibility for manufacturer's defects (i.e. in material or workmanship) of the appliance for 24 months from the date of its selling.
3. The defects of products which shall arise during the warranty period will be removed in the time not longer than 30 days from the day of returning it to the manufacturer.
4. The warranty flows only to the Buyer, i.e. a natural person, who purchases a moveable item for a purpose different than conducting business activities or any professional activities. (Journal of Laws of 2002, No 141, item 1176).
5. The defective appliance must be returned with its standard accessories, in its original packaging.
6. When sending in your defective appliance for service, a valid Warranty Card, without any traces of changes or interference, must be included.
7. Damage resulting from events such as: lightning strike, power surge in power lines, mechanical impacts, fires, flooding or other uncontrollable events beyond the Seller's control, are not covered by this warranty.
8. The User shall deliver the defective product for service repair purposes at their own expense. After the repair, the appliance shall be returned to its owner at the Manufacturer's expense.
9. It is recommended to contact the Manufacturer before sending in the defective appliance.
10. While sending the appliance to the Manufacturer, the User must include their contact details, the return address, as well as a short description of the defect.
11. Liability of the Manufacturer is limited to the amount equal to the price of the defective product.
12. Damages and missing goods in the case of orders delivered by Poczta Polska or courier companies shall be dealt with only based on the report drawn up by the courier while delivering the parcel.

NAME OF THE APPLIANCE SERIAL NUMBER:

- Smoker UW-70
- Smoker UW-150
- Smoke Generator GD-01
- Smoking chamber SW-70
- Smoking chamber SW-150

SERIAL NO:

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Date of sale:	Proof of purchase No:	Stamp:
Seller's signature:		

Notes:

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