

SMOKING TECHNIQUE



Aladín®
Aladín007®
SuperAladín®

100%Chef



Aladín®
Aladín007®
SuperAladín®

© Cocina sin límites S.L.
All right reserved

The information published in this document has to be considered highly confidential. It is forbidden to duplicate the content or the total or partial reproduction for commercial purposes or to promote any product different from 100%Chef products.

THE SMOKING TECHNIQUE SECRETS

SMOKING TECHNIQUES

1. Description of the technique
 - Salting or Brine
 - Rinsing
 - Seasoning
 - Smoking
 - Curing
2. Types of wood and its aromatization
3. Smoking in a box technique
4. Smoking impregnation technique
5. Smoking "à la carte"
6. Cocktail Smoking
7. Smoking Timings
8. Different timber species to use
9. Grit size of the sawdus
10. Preparation of the wood
11. Cold or Iced smoke
12. Smoker Maintenance

WHAT IS ALADÍN?

The Ancient Greek and Romans already used to smoke food as a common practice. Smoke is one of the oldest food preservation techniques discovered by mankind after becoming sedentary and starting to dominate fire. Smoking has been used as a preservative after observing that food exposed to homes firepits not only lasted longer without decomposing, but in addition it improved its flavor.

Later, and after developing the extraction of salt from sea or from salt lakes, man discovers that brined foods can be preserved for a longer time and at the same time this treatment improves flavor. A third important discovery is the preservative effect of spices such as cloves, pepper, cumin, cinnamon and others. Nobody knows for sure, nor where, nor who combines for the first time these three major techniques, but since ancient times, these techniques and their combinations are practiced throughout the world.

Today smoked food holds an important place in the market and at our table. Meat, fish, sausages, cheese, rinds and other products develop richer flavours because of the smoke.

Thanks to the development of science, mankind satisfied the curiosity to clarify not only the mechanisms by which food can be conserved, but has been able to perfect the procedures from a technological standpoint. Cured and smoked products industry developed thanks to these inventions, being one of the main sources of foreign revenue for many countries, such as Spain, Italy and Germany.

A new use of smoke and the invention of new techniques now allow the cook and bartender to improve traditional techniques and apply them to gastronomy.

Semi-professional smoking needs some care and knowledge. These practical advices and tips are aimed to diffuse this combination of techniques to make the most of it in your daily work.

Invítamos a participar y compartir vuestros conocimientos con nosotros para seguir avanzando en nuestro oficio. Dirigid vuestros emails a marketing@100x100chef.com.

SMOKING TECHNIQUE

1. DESCRIPTION OF THE TECHNIQUE

To correctly smoke food, you need to follow these 5 important steps.

Salting

In case of big quantities of food to smoke, you need to use direct salting technique. For instance, big pieces of meat as pork shanks or loins are salted directly. On the other hand, brine is used to salt small pieces of meat as in the case of small fishes. Salting consists in the application of a thick layer of dry sea salt, coarse or grounded, on the whole surface of the meat. It is crucial to salt uniformly the product, making it sure that all the surface is covered and that every part of the meat stays exposed. Then the product is placed in a non-metallic container covered with a lid. This step is really important since the PH will change considerably and the product can react with the metals. After placing the meat in the container, we add extra salt to cover the product. This ensures that the salt will dehydrate effectively the meat during the right amount of time. Smoking time depends on the size of the pieces, and also on the type of meat you need to salt.

For instance, a trout weighting approximately 600 grams needs to be kept 8 - 10 hours in brine, but a loin weighting approximately 2 - 3 kilograms needs to be kept in dry salt during three days.

| Dry Salting mix recommended |
|--|
| 1 Kg. de salt. |
| 2 Kg. de sugar. |
| 1/2 Kg. Garlic salt or other flavoured salts. |
| 1/2 Kg. Curing salt, Saltpeter or Sodium Nitrate (NaOH3) |
| Aromatic Herbs (Bay leaves, thyme and marjoram) |

Sugar avoids the product to be oversalted, and gives it a slight sweet taste. Garlic salt gives its flavour to the meat, and Sodium Nitrate, besides improving the taste of the meat, it gives it a desirable light rosy color. Aromatic herbs also give to the meat its aroma and scent. Use 250 g of this mix to salt approximately 1kg of meat.

Brine

Brine is a concentrated solution of salt (70-80% saline or 114 grams of salt per liter of water). Brine can be checked placing a potato or egg to float on its surface. You can add sugar, garlic salt and / or aromatic herbs to the brine.

Rinse

In this step, the meat will be removed from salt and immersed it in plain water for one to five hours depending on the size of the pieces. This procedure allows to extract the excess of salt and rehydrates slightly the meat. After this time, meat is removed from water and it is allowed to drain for a few minutes.

Flavoring

In order to give the meat a spicy taste, to protect it from insects, especially flies, that can lay eggs on it and worm it with its larvae and also to avoid the contamination by bacteria and fungi. Due to the antibiotic effect of its essential oils, the whole surface of the meat can be covered with a thick layer of a mix of black pepper powder, pepper and sweet, hot or smoked paprika. This step is made easy by the moisture naturally present in the meat, that allows the powders to adhere to its surface.

CLASSIC SMOKING PROCEDURE

The quality of the chosen raw material and the choice of the appropriate technique determines the final quality. This method consists in exposing food to the smoke produced by some wood containing a few tars (thick liquid, a mixture of different products of the dry distillation of the wood) or resins like those of the pine, being recommended sweet woods, rich in esters (solid or liquid substances that result from the paraffinic series when combining an acid with an alcohol) that confer a pleasant smell and have an antibiotic effect. Because of that, these essences are used in perfumery. These substances are released when the wood is burned and adhere and penetrate food, providing it with a very good taste and smell while preserving the smoked food from decay. The use of unsuitable woods can leave the product with an unpleasant taste that affects badly the palate.

By smoking food:

- We facilitate its conservation by dehydration, eliminating the germs responsible for the putrefaction through a chemical reaction.
- We give to smoked food a characteristic and special flavor and color by infusing them with substances released by the wood.

Three key factors are involved in the smoking process:

- Smoke temperature
- Humidity of smoke
- Origin of smoke

Maturation

This is the last and simplest step, since it consists in removing the meat from the smoker and hanging them to air for a few days so that they lose the high concentrations of the smells acquired inside the smoker and they develop a balanced taste from the first time that they are consumed.

This process is simple but it requires careful handling, as it should be done in cool, shaded and well-ventilated areas, as well as in times when the relative humidity of the air is low. Otherwise, the meat could gain moisture instead of losing it and over time it can develop some fungi or bacteria that in addition to looking bad, can deteriorate its quality and be harmful.

2. WOODS AND THEIR AROMATIZATION

The woods used for smoking must contain a little quantity of resin and must be well dried to facilitate the conservation. You will be able to rease the humidity of the sawdust before smoking.

The best woods must be leafy species specially cut (Fagus sp., Quercus sp.). They should not contain coniferous wood, due to its high concentration of resin.

About 95 % of the dry wood extract consists of cellulose (approximately 45 %), lignin (about 20 - 30 %) and hemicellulose.

The selection of a wood or another has much to do with the olfactory and taste notes that you want to give to the food.

This selection of the wood is crucial when the smoking process is long. In this case, the peculiarities of the combustion will be determinant to flavour the food. Apple tree, cherry, oak, beech, cedar woods are the best possible choices.

One of the main problems with this technique is that most of the times the woods used to smoke are too dry. This easy to solve but common mistake causes a fast combustion, reaching temperatures over 600°C.

If the wood is too dry the aromatization will be too aggressive, spicy, poorly aromatic, charged with toxins and even irritant for the diners tastebuds.

This is partly because when the wood burns so quickly, the essence contained in it will not be carried with the smoke. The high temperature reached in the combustion will destroy the more delicate and at the same time fragile aromas that will escape along with the smoke, leaving the food impregnated with toxic pitch.

If well performed, the aromatization with spices and dry herbs gives the smoke a characteristic aroma. Whenever possible we should use fresh green products, richer in essential oils and more resistant to combustion.

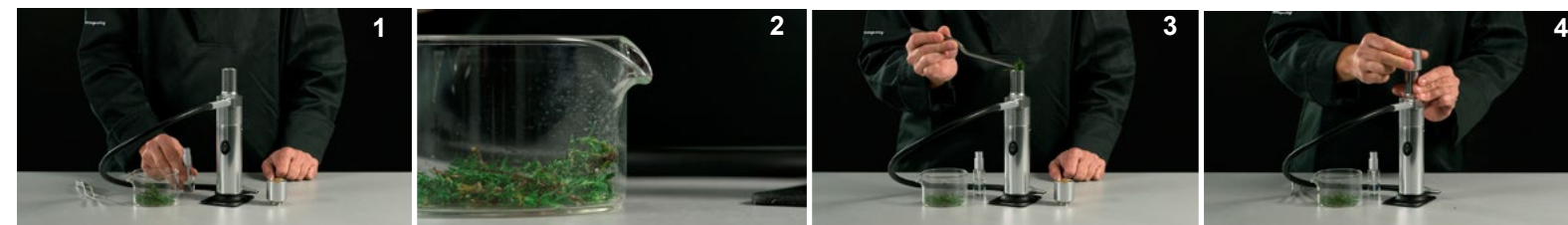
Another common technique is to aromatize sawdust or chips with essences. Always use natural essences without neutral added oils (usually glycerine oil): oils carry aromas and help their integration in doughs, sorbets, sauces or creams. In the case of smoking produces with an high fat content, smoke often masks the main aromas, and from a taste standpoint it is not the best choice. The smoke in its volatilization unleashes essential oils or resins, giving to the exposed food its characteristic flavor and aroma.

These aromas and the flavour gain power more easily if the foods contains a high fat content and if the fat is located in the external part of the food. Thin products with a lot of surface to expose to smoke are more likely to acquire this peculiar flavor than others with greater volume.

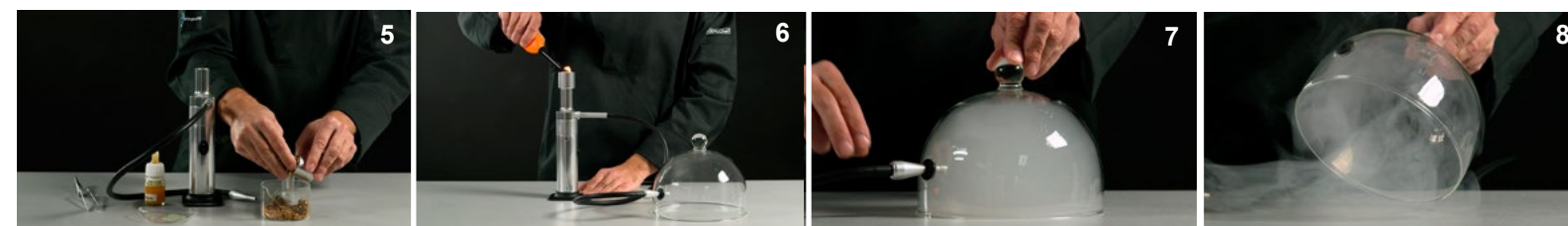
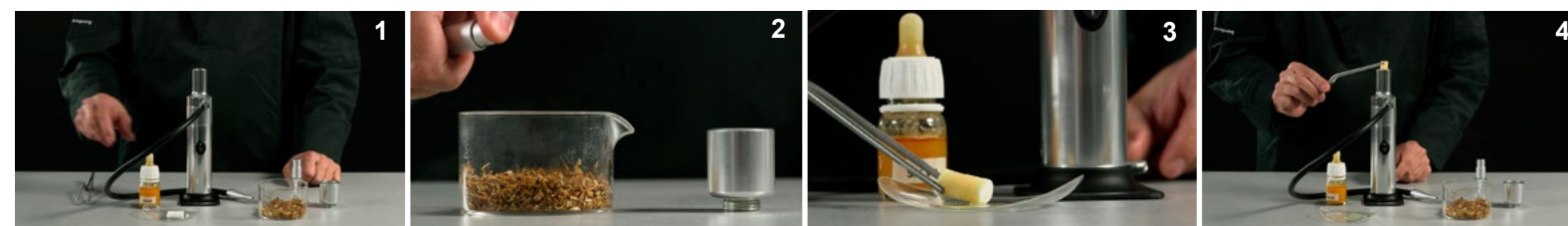
For thicker foods we must apply several sessions of smoke. Remember that a very fast flavoring session can warm the piece, to its detriment and perhaps increasing the propagation of bacteria.

Note that smoke has a bactericidal function too, although it is recommended to keep the smoke outlet far from the combustion zone, so that the smoke that comes into contact with the food is as cold as possible.

On the contrary, if the product is too cold it does not permit the integration of the aromas since the pores of the fat cells are closed.



Flavouring with fresh herbs: 1 and 2. Vaporize with water the herbs, in this case green thyme. **3 and 4.** Put the essence it in the aromatization chamber and close it by screwing the container filled with sawdust. The machine is ready to aromatize with fresh herbs.



Flavouring with natural essences: Option 1- Wet the sawdust partially with water, partially with the essence (img. 2) **Option 2-** To enhance the aroma, coat a compact cotton * with the essential oil and let it absorb the essence (img. 3). **4.** Place it inside the aromatization chamber. **5.** Place the sawdust container. **6.** Start the engine and ignite the sawdust.

* The compact cotton is a special item of the ALADÍN AROMATIC family. (Find more info about **Aladín Aromatic**® in the catalogue online 100x100Chef)



3. SMOKING BOX TECHNIQUE

If our smoking pipe is equipped with special connection for smoke transmission, it makes easy to work with the smoking gun. Super Aladin comes with a special outlet to connect any tube and a threaded connection for smoking boxes, gastronorm buckets or tray cabinets.

Connect the exhaust outlet of our smoker to the box, making sure there is any leak. The tube can be longer and it can be submerged in a bath with water and ice, to get a more aromatic and cold smoke, but this way also reduces the action of impregnation.

If you do not have a specific smoking box, you can use a gastronorm bucket with or without a lid, making a hole of 10 mm diameter in the wall of the bucket or in the lid.

Place the food inside the box or cabinet on a grid in order to facilitate the passage of smoke through its surface and maximize its contact area. Close with a watertight cover or film any opening. Inject with a load of smoke, verify that the combustion is constantly slow. To achieve this, turn the engine on and off several times during the process, wetting the sawdust with the help of a spray with water so that the combustion does not reach more than 300 °C. Avoid the formation of flame to avoid the destruction of the aromatic compounds of the wood .

After a minimum period of 30 minutes, repeat the necessary loads until you reach the desired touch or taste. Remember that the smoking process requires the food to rest so that the aromatic oils penetrate more inwards. The toxins from the smoke volatilize and feed their characteristic roasted flavor develops.

If the food has a low fat content, paint it with a thin layer of oil (with a little acidity) to help the aromas of the smoke to be preserved. This oil will be absorbed progressively by the food and will greatly aid the spread of the flavor inside the product.

4. SMOKE IMPREGNATION TECHNIQUE

Smoke impregnation is a relatively new technique. Its principle is based on putting a food sous vide in a box or container. Vacuum will generate the extraction of the air inside the box and around the food. Once vacuum is obtained, preferably slowly, we will recover the atmospheric pressure of the box by opening an air inlet connected to another box where we will have previously injected a large amount of smoke.

Smoked air will enter at high speed occupying the space formerly occupied by the clean atmosphere, getting a quick and powerful smoke with great ease, you can even reach the inner layers in a very short amount of time.

You can also smoke the food in a siphon. This technique is simpler and more limited, but it will allow you to smoke sauces or creams, which you can use to make foams.

Fill half siphon, insert smoke with the aid of the Aladín CD, close the head and load the charges of N20. The pressure itself will impregnate the liquid immediately.

Special attention

Smoke has a high aromatization power, and wherever it passes it leaves a permanent mark, especially in porous or absorbent elements, such as plastics, rubber, silicones, valves, filters, etc.

Considering this, we advise to reserve the tools for exclusive use with smoke. Metal containers such as stainless steel are highly recommended since despite repeated use, they can also be used for other purposes without absorbing any smell or flavour.

5. SMOKING A LA CARTE

This technique spreaded very quickly among professionals both for its ease of execution and for its spectacular effect when serving.

Smoking à la carte or instant aromatization is a technique that allows to grant to a particular plate, a smoked touch just before the service. It even allows to carry to the own client the smoke enclosed in a bell, can container, bowl , bottle, papillote or simply to smoke at the table in front of the customer.

A normal smoking machine commonly known as a smoking gun or pipe is indispensable. This technique began to be known by the application that the Roca brothers did years ago in their restaurant "El Celler de Can Roca".

A glass bell, with or without a valve, a mason jar, or using a bowl with plastic film well stretched can give us the perfect solution to transport to the table.

Certainly smoking a la carte is not intended to properly smoke food, although the contribution of smoke leads to a surprising olfactory effect for the diner.

To do this we must be careful when preparing the smoke, trying to burn the sawdust extremely slowly to extract the essences of the wood without damaging them with the combustion.

Besides obtaining the aroma of smoking, we will get a cold smoke intensely white and dense.

It is essential to moisten the sawdust previously. We can also add a few drops of edible essential oils to get a very aromatic smoke. When smoke is obtained through cold technique we will produce a smoke that tends to float above the plate.





6. SMOKING COCKTAILS

Nowadays, smoking has been perfected to be a versatile technique. Cocktail making takes advantage of many of the latest cooking technical innovations and bartenders and mixologists study how to adapt them to their own recipes. Smoking liqueurs and cocktails is now a standard practice.

007 is the perfect tool for smoking cocktails. Easy, elegant and quiet, the red smoker is the ideal tool for the bartender.

When working with alcohols, smoke can be a double-edged sword. Alcohol has a very high retention power of the flavors. Just a small dose of smoke can transmit a strong flavor to spirits. Add a small dose of smoke to your cocktails to taste the drink with a fine and subtle touch of smoke. Cold drinks also retain the smoke inside giving much more transmission capacity and showing spectacular effects at the moment of the service. Smoke in glasses, cocktail or mixing bowl is the most common way although smoking a small oak barrel previously before filling it can be another practice that gives infinite possibilities of aromatization.

7. SMOKING TIMING

This is perhaps the most frequent question. It is difficult to calculate the time in which a food must be exposed to the action of smoke. The great multitude of factors that influence us will set the path to follow after experimenting and tasting several times.

The factors that may initially influence are:

- The machine or equipment.
- The fact that a food has to be cooked afterwards or not.
- The culinary process that has undergone the food before being smoked.

- The type of food.
- Personal taste

Another question usually asked is whether to perform a cold or hot smoking.

There is no notable difference in the taste of smoked food with these two techniques, because hot smoking preserve is chosen when the food must be saved for a long period of time and not frozen.

Hot smoking technique is used basically for raw and non-salted foods like some small-sized fish.

Another visual difference is that the smoked hot creates a roasted color that indicates an intense flavor.

Anyway, hot smoking usually combines two techniques in one, for example hot smoking is done inside a chamber where smoke and heat are injected at controlled temperature, as well as the degree of humidity and depending on the type of food to be treated. This technique is usually used in the food industry. Depending on the food you want to smoke the temperature is set in the chamber between 50°C and 80°C, with a relative humidity between 35% and 70%.

We chose cold smoking when the food has already been cooked, cured or if it will be cooked later. Cold smoke reaches a temperature between 21 and 31 ° C and the humidity rate should range from 70% to 80%. Is ideal for large and salty pieces that will be slowly smoked and macerated.

Smoking time should also follow many variants, for example: food with a high fat content will take a little longer to be smoked, although it will tend to a much smoother and more harmonious flavor. Following this logic, a thick food will also cut down the power of smoke.

We now set a guideline that can help us organize the approximate time for a perfect smoking:

- About two hours for small pieces of fish
- Long-lasting (4 to 5 days) for large pieces of meat.

Choosing a continuous smoke generator or one with charges – How to choose?

A continuous smoker will allow us to smoke and cook the product at the same time, although it is a very professional equipment and it is difficult to ROI if you do not dedicate yourself professionally to this job.

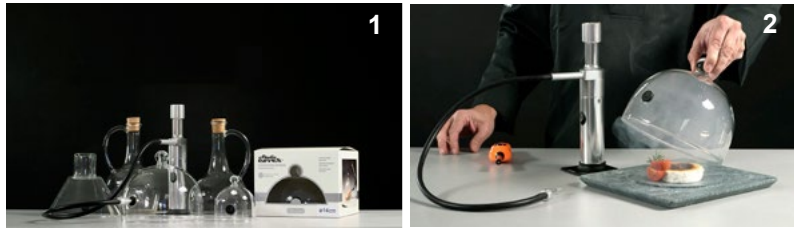
On the other hand a simple and practical smoker with charges like Aladdin, will only allow us to give smoky touches to raw or cooked food for the purpose of applying this technique to foods with a relatively short period of consumption.

It is imperative that all the products that we go to smoke are as fresh as possible and without blows. Many of the most common smoking processes are the continuation of a cure by means of brine, whether the salt solution is higher or lower depending on the product chosen, their curing time, the end result required, the bath duration time, the thickness or size of the food and so on.

This pre-smoking curing process allows the extraction of water from the product, allowing the product to be extended and preserved. This decrease of water in the product allows the product to be more prone to acquire the characteristic flavor of smoking. We recommend to consult the book Practical Food Smoking from the publisher Neil Wilson Publishing, Glasgow.

The best practice is to expose the food for the littlest amount of time possible to contact with the smoke. This is made possible if we slice or cut pieces in a medium format. Smoking larger pieces will require a particular control of the development of the bacteria.

Remember that if you smoke a wet or soaked product the presence of liquid will considerably delay the process, worsening its quality. Humidity is not a good ally of smoking.



1



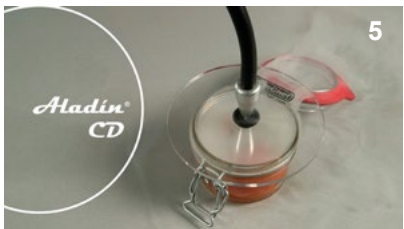
2



3



4



5



6



7



8

VIDEO AVAILABLE ON **YouCook**
 THE ORIGINAL VIDEO CHANNEL
 TO DISCOVER ALL THE SECRETS
 OF SMOKING TECHNIQUES
 STEP BY STEP

Scan the code
 to access right now:



Smoking techniques with a variety of tools

- Aladín Cover domes
- Cold Smoke Jar
- Aladín CD combined with hermetic jam pots
- Yogurt pots - Ovni Plate...
- ... and much more!

8. DIFFERENT WOODS TO BE USED

There are several techniques to aromatize with smoke, although each technique will provide different solutions responding to a different need.

Smoking with aromatic woods

An accurate selection of wood, sawdust or chips allows to aromatize our smoked products with more roasted nuances. For example, beech wood has a somewhat spicy aroma but residually it leaves a very soft flavor allowing the possible aromatic components added to the wood (herbs, spices, edible essential oils) to leave a purest smell. Cherry tree confers a more fruity and acidic aroma, ideal for river fish, while the apple wood transmits a more toasted and soft smoky taste. Cedar releases a floral aroma.

Whatever the wood, its flavor has to be fixed gently, and its aroma in the food will only be reflected if it is smoked slowly for a large amount of time.

There are several woods in the market although finding wood sawdust for smoking with sanitary registration is not so easy, since in Spain the commercialization of these products usually is only for industrial aims. Our wood in sawdust pellets has been selected among many other woods for its neutrality and for the excellence of its industrial and sanitary treatment.

It is necessary to be able to secure and guarantee a sanitary registration besides the authorization for its use in foods, always under the European legislation and regulation. Aladín Chips is a wood that allows us without any difficulty to be flavored with spices, aromatic herbs, fruit skins, or to be mixed with other exotic woods, seeds. Thanks to its very low content in resins Aladín sawdust transmits any added aroma with much more neutrality.

Sawdust Size

Choosing the right size of wood according to the procedure deserves a separate chapter.

A good wood for food smoking must be of an even size since it is important that in its combustion the woods reaches the same temperature. In this way its aroma will be cleaner and the amount of waste will be much less, since we will be able to control its combustion in a unitary way.

A smoker machine works better if we use a chopped wood as indicated in the user's manual. An industrial smoker needs lumber cut into large chunks and a small smoking gun needs fine sawdust (not powder). That's because if the smoking time is longer, the size of the wood will increase, to release all its essences in a slow combustion, but if our choice is based on an instantaneous and fast smoke we need that the wood quickly releases all its aromas using a finer or chopped sawdust.

Preparation of wood

Different methods exist for the preparation of sawdust or chips. First, we must moisten the wood to lower its point of combustion. Preserve the moistened wood in an airtight container. We must wet small quantities, and we can use them in a relatively short period of time. This procedure prevents the appearance of yeasts and fungi in the wood, that can damage its aroma and characteristics.

The ratio of wood to water is about 1:1, which will allow to moisten the wood and leave it to stand for about two hours to reabsorb the moisture deeply in its fibers.

After slightly rehydrating the wood it will produce a clean, cold smoke and what is most important NOT TOXIC.

Just at the time of combustion we will add the extra aromas. In case of adding aromatic herbs, these will necessarily be still green, because if they were dry they would burn very fast increasing the combustion speed and temperature of the sawdust.

Avoid the use of powders of herbs or spices, because of their small size will burn very quickly and not provide an effective aromatic charge. When using edible essential oils or aromas we advise to add them at the last moment and in a spaced way during the smoking period. Add a new pulse of water with the spray, this way we will get a new balance in the temperature of ignition that can be increased by these oils. Also again: the more humid, more neutrality of the smoke and greater purity of the aroma of the oil.

Another technique is based on the natural impregnation of the wood. Being sawdust or chips a very absorbent material we can use this characteristic to our benefit. Close in a container the sawdust together with the aromatic material, lemon skins, coffee, vanilla, herbs, anise, ginger scratch, licorice, etc. These products will add nuances to the wood, although it is usually more a value added to the later smoke but that may require a final enhancement of aromas at the moment of combustion.

If we use this system to moisten the wood until the moment of its use a very concentrated infusion can help us also in the moment to moisten the wood.

We must understand that even when using added aromas the smoke will always have that dominant aroma. The smoke obtained adding extra aromas will be slightly perfumed with the essence chosen. Keep in mind that smoke is very powerful and will mask any aroma. When selecting a flavor, also keep in mind to choose stronger and richer aromas knowing that you will have to find the right balance with the powerful strength of smoke.

This forces us to eliminate from our choice some very subtle aromas

that perhaps can be added to the plate with other complementary techniques, for example combining a smooth injection of smoke with an aromatization with our new product Aladin Aromatic.

We do not mind once again to insist on the importance of the moistening of the wood: it is crucial in order to obtain a purest aroma. Cold or frozen smoke:

9. COLD OR FROZEN SMOKE

This method, once well understood and mastered, can give us a surprising purity and transparency of the aromas. To achieve a better aromatic quality we need to cool the smoke as quickly as possible after the combustion. To do this we must permanently cool the conduction pipe in a bath with water and ice. Also with this method we will obtain a much heavier and less volatile smoke, that adheres to the container in form of low fog.

A good trick will be to use a silicone tube at least 1 meter long and connect it to the tube of our smoking pipe. The flexibility of the silicone will allow us to maneuver with greater ease since when cold the standard tube would become rigid and difficult to maneuver.

Another technique to make a much heavier smoke is to cool a container in the freezer, add smoke and leave a few seconds until it is frozen.

With this system you will be able to pour the smoke on the client's plate as if it were a sauce. Liquid nitrogen is the best system to realize this technique, for this we will introduce a good amount of smoke inside our bottle of borosilicate Ref. 160/0042, cover and submerge the bottle in a nitrogen bath.

We will observe that the smoke contracts as if it were a sauce or cream. Serve immediately on the plates in front of the client.

Effect of the use of cold smoke

This technique is indispensable for the smoking a la carte, to smoke dishes when serving or to add smoke in cocktail. (See section: preparation of wood)

As already explained above, the technique of dampening the sawdust makes it possible to generate a much cooler and cleaner smoke, with no yellow tones from the burning of the lignin (toxic part).

Its contribution of aromas is not as aggressive (less spicy) as in the traditional system of not moistening the wood. In addition, it allows to control the production of smoke at the time of the service and to produce many more plates without needing to clean the smoker constantly. When lowering the combustion temperature the added aromas of the wood or aromatic oils added by the cook or bartender are respected almost entirely.

The clearer and clearer smoke is also less likely to rise once the hood is removed so the visual effect lasts longer. If you use properly this technique, with a single charge you can smoke more than 100 dishes without changing the sawdust.

Cleaning your smoker will be simpler, significantly lengthening the life of the engine and grills of your smoker.

Remember that as we keep on smoking we must rehydrate the surface of the sawdust again with the help of water spray. When we see that a flame is created on top of the sawdust capsule we must spray with water.

Effect of the use of frozen smoke

Extending the previous technique we can still get a more spectacular smoke when it comes to serving dishes or drinks.

Firstly, consider that the smoke thickens with cold. If we freeze the smoke, it will convert into a sauce-like concentrate, that will keep floa-

ting above the plate or drink for a long time.

That's why we must almost freeze the smoke. Using a long hose, roll it inside a bucket filled with ice. As smoke passes through the tube it will freeze immediately.

This system requires to use liquid nitrogen to obtain a most spectacular result. Pour the smoke in a bottle or jar of borosilicate Ref. 160/0042, close it with the cork stopper and put it in a nitrogen bath. Observe how smoke concentrates and becomes thick like a cream, serve immediately pouring like a sauce on the plate.

Finally we will require dry ice. Put some pieces of dry ice in the container, then fill with smoke directly from the smoker, and without closing with the cork stopper because if we plug it will be ejected by the pressure produced by the CO2 gas. Pour frozen smoke on the plate.

10. MAINTENANCE OF THE SMOKER

The maintenance of the equipment is really important and deserves a dedicated chapter and certain guidelines to follow.

Between best practices when using a smoking pipe it is fundamental to maintain a perfect cleaning and maintenance of equipment. At all times we must avoid wetting any part of the engine. It is imperative to NOT use products which, during the combustion, emit liquids in abundance, or melt due to heat and the use of resinous woods or sugars. These are especially damaging to the moving parts of your smoking pipe.

During the continuous use of the smoking pipe we must remove the oils or debris accumulated in the fan tank from time to time (use a cloth or absorbent paper) This will prevent it to enter in the engine.

Never push the sawdust in the combustion chamber, this will greatly lengthen the life of the grids and greatly improve the quality of the smoke.

Once finished, the smoking pipe must be cleaned immediately.

Always remember that the pitch or resin dyes the hands a lot so we must avoid their manipulation with barehands, we advise to use some gloves.

1
Unscrew all parts with fitting and remove all solid waste.

2
Soak all the pieces in hot water and soap. Clean with a sponge and rinse with plenty of water.

THE ENGINE IS THE MOST DELICATE PIECE OF THE APPLIANCE AND WE MUST PRESERVE IT FROM THE WATER AT ALL TIMES SINCE ITS ELECTRICAL PART IS NOT WATERTIGHT.

3
With the help of an Allen wrench loosen the stainless screw of the propeller. Gently remove the propeller from the engine and wash with hot water and soap.

4
Dry completely with a cloth. With the help of a paper napkin and an alcohol spray clean all the liquid residues in the tank and from the threaded wall.
Dry thoroughly.
Replace the propeller and start the engine to verify the functioning.

If you will not use the smoker in the next few hours, keep it disassembled. If you will not use the appliance for a long time always remove batteries from the device.

We recommend to watch the video "Cleaning and Maintenance" on You Cook to guarantee your smoker gun a long life and efficiency.





*Enjoy
Cooking
with us!*

100%Chef