

# SMOKEZI ASSEMBLY INSTRUCTIONS



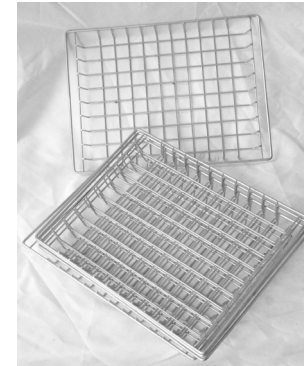
MAIN UNIT BODY x 1



WALL POWER PLUG x 1



WATER BOWL x 1



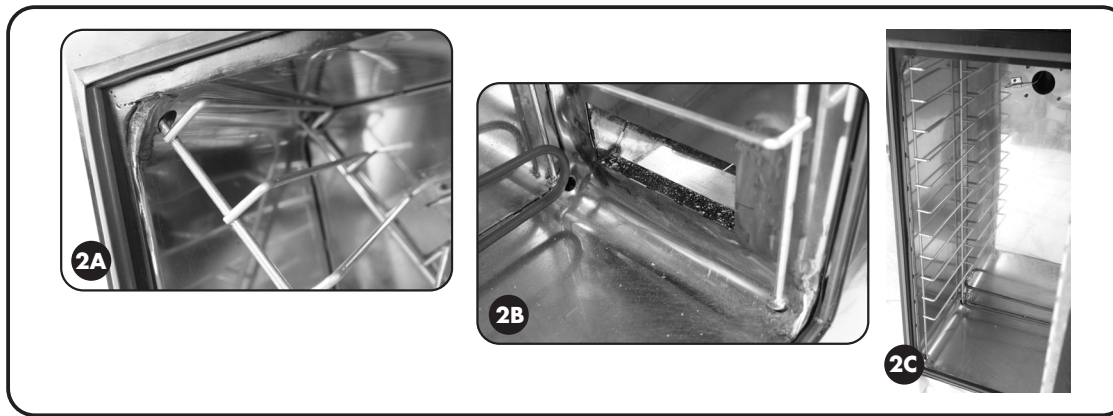
WIRE SHELVES X 5



WIRE SHELF SUPPORT X 2



1



2A

2B

2C



3A



3B



4A



4B

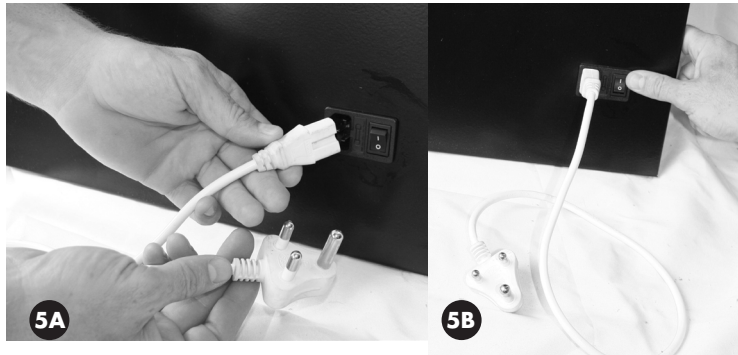


4C



- 1 Open up the machine
- 2A Take the two wire shelf supports and place them in the holes provided on the sides of the unit. Do so as indicated by doing the top first.
- 2B Lock the wire shelf supports into place at the bottom and repeat on the other side.
- 2B The wire shelf supports will look like this once locked into place.
- 3A Take the wire shelves and slide them into the slots provided, place 4 in or depending on how much space you need for smoking.
- 3B The unit with all 4 shelves in. Please note spacing can be adjusted.
- 4A Ensure you have one tray left to use as a drip tray for easy cleaning.
- 4B Neatly wrap a piece of tinfoil over the tray
- 4C Place in at the bottom to ensure it catches the drips.

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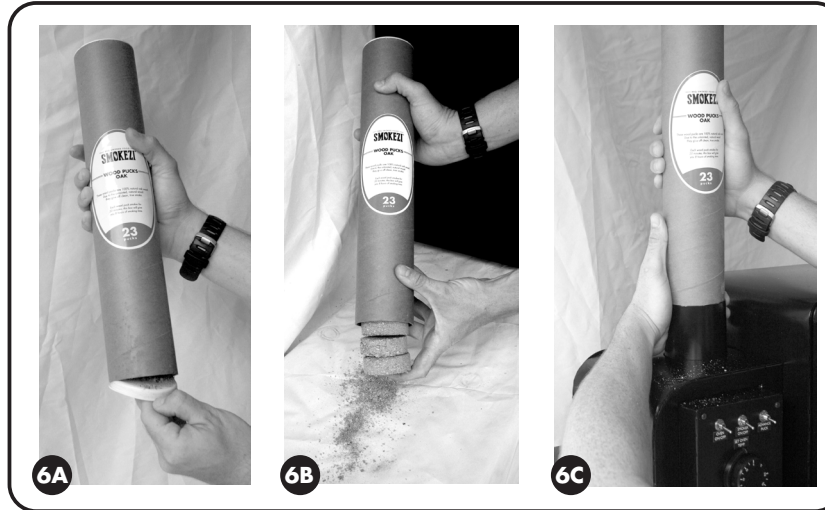
**5A** Take the wall power plug and insert it into the back of the unit, in the socket provided

**5B** Turn the power button on.

**6A** Take your wood puck tube and remove the plastic cap

**6B** In the delivery process, there is an excess of wood floating around in the tube. Make sure to empty the loose bits of wood to ensure they do not jam the machine.

**6C** Place the opened side of the puck tube into the top of the unit as displayed. Make sure you push it down to lock it into place.



**7A** Take your water bowl and fill it up with water.

**7B** Place it into the unit as indicated.

**7C** Ensure it is underneath the heating pad to catch and extinguish the burnt puck. The pucks will drop into the water every 20 mins to ensure clean smoke is constantly distributed throughout the machine.



**8A** This is the switch to turn the oven on or off. If you are wanting to hot smoke you need to turn it on, and then adjust the temperature with the dial (8D). If you are wanting to cold smoke, you leave the oven off and just turn your smoker (8B) on.

**8B** This is the switch to turn the smoker on or off. You can control for how long you want the smoker to be on for with this switch. In some cases you have smoked for the hours you want and then just want to cook your meat a bit further, you would then turn the smoker off.

**8C** This switch it to advance, or bring another puck forward. Please note that on starting the machine that you flick this switch **THREE** times to ensure you get the pucks lined up and onto the heating pad, ready to smoke.



ONE flick of the switch



TWO flicks of the switch



THIRD flick ensure puck is on the heating pad.

**8D** This is the temperature dial, once you turn the oven one (8B) you will set the temperature here depending on what you are smoking/cooking.