



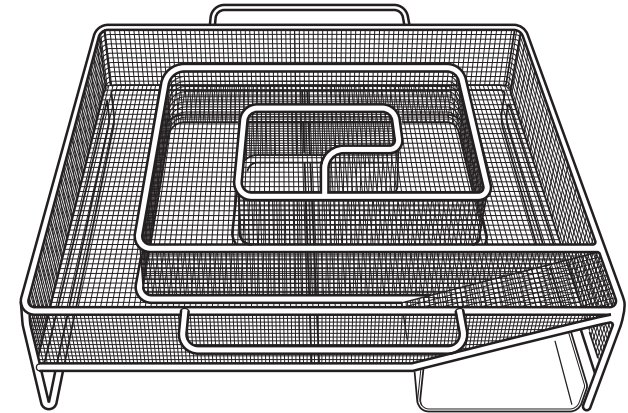
PROQSMOKERS.COM

PROQ IS A REGISTERED TRADEMARK

ProQ

BARBECUES & SMOKERS

COLD SMOKE GENERATOR



PATENTED PRODUCT

#GB2471296

Thank you for purchasing the ProQ® Cold Smoke Generator, which is covered by a 12 month manufacturer's warranty. By following these simple instructions, you should get years of trouble free use.

The ProQ® Cold Smoke Generator is designed to produce smoke for 10-16 hours, using ProQ® Smoking wood dust, and depending on the model/size.

Results may vary depending on the wood variety and whether another brand of wood dust is used. Please be aware, that although the unit is a cold smoke generator, it does have a small area of very hot smouldering dust, so bear this in mind when choosing a container.

Cold smoking is a process that not only adds flavour, but also aids in curing certain foods, when used in conjunction with traditional curing methods. Cold smoking is usually done at temperatures below 21°C/71°F. It's easy, fun and can produce some amazing results, but there are a few things that should be taken into account:

- To get started, you will need some good quality smoking wood dust & either an unscented tealight candle or a kitchen torch for lighting.
- If using a tealight candle to light your cold smoke generator, always **remove the candle once the wood dust is lit and smouldering consistently**, the **candle must be removed before** inserting the generator into your chamber. **Warning:** Failure to remove candle can result in high temperatures or even fire, and can cause damage to your chamber and the unit itself.
- Cold smoke at temperatures below 21°C/71°F. The ambient temperature has a huge effect on the speed of bacterial growth which can cause food poisoning or spoiling. Try to do this overnight or during cooler times of day.
- Use the best quality smoking wood you can find that is untreated and doesn't contain bark. Try to use wood from a sustainable source such as ProQ Smoking Wood Dust.
- Make sure you don't leave the smoker unattended and keep clear of flammable materials in the vicinity. The smoker has a small amount of smouldering dust which is very hot, so be aware of this when choosing your smoking chamber.
- Experiment! Smoking is like seasoning and comes mainly down to personal preference, try our variety of smoking wood dusts and vary the smoking time until you get your perfect smoke.

STEP 1

Fill the unit with wood dust, and level it off using a flat implement like a credit card or the back of a knife. Be careful not to overfill. You should be able to see the top of the spiral frame clearly.

STEP 2

Light your cold smoker generator using one of the following methods, being careful not to light the next run of the maze:

- Tealight Candle: Insert a lit tealight candle into the small tray beneath the sloping part of the mesh.
- Kitchen/Culinary Torch: Position the flame in a downward vertical position, directly onto the wood dust in the corner of the generator with the sloped mesh.

STEP 3

Wait around a minute until the wood dust has started smouldering. Ensure that if you're using a candle that you remove it. Once lit, blow gently on the lit area to ensure the ember is glowing. The cold smoke generator can now be placed in the bottom of your chamber.

Tip - If there is a chance of juices dripping onto the smoke generator, a tent made from heavy duty tin foil can be placed just above the unit.

TIPS FOR SUCCESS

If you find that the dust is not staying lit, or are using wood dust that is not from ProQ®, try the following tips:

- Microwave the dust on high for 30 seconds (on a suitable tray), or place it on a baking tray in the oven on a low temperature (around 90°C/194°F) for 30 minutes, this will help dry the dust out.
- Make sure the ProQ® Cold Smoke Generator is clean – Use warm soapy water and an old toothbrush to clean after use.
- Try pressing the dust down lightly with your finger before lighting it.
- Make sure you have sufficient airflow. Bottom vent and top vent open - you want to have as much smoke that is being generated leaving the smoke chamber through the top vent.

WARNING

Do not use this unit indoors: It can create concentrations of carbon monoxide which is odourless and can be deadly if inhaled. Use in a well-ventilated area out of wind and rain. Do not leave the unit unattended.

Keep away from children & animals.