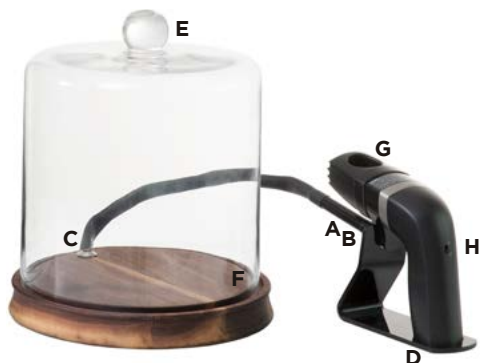




CRAFTHOUSE BY FORTESSA® THE SMOKING CLOCHE™

- Attach the end of the tube with the telescoping plastic piece **(A)** over the small round opening in the handheld smoker. **(B)**
- Attach the other end of the tube to the round opening in the side of the wooden board. **(C)**
- To install batteries, turn the handheld smoker upside down and slide the plastic cover that says “open” in the direction of the arrow. **(D)**
- Take the small piece of paper out and place 4 new AA batteries inside according to the directions on the slip of paper. Put the plastic cover back on.
- Set the handheld smoker back in its stand.
- Prepare the food or cocktail.
- Remove the glass cloche **(E)** and place the item you wish to smoke on the wood base. Replace the glass cloche fitting it securely in the groove of the wooden base. **(F)**
- Fill the metal chamber up half way with wood chips. **(G)**
- Turn the handheld smoker on using the switch **(H)** and light the wood chips with a lighter or match. Smoke for 2–3 seconds.*

Tip from Charles: It's best to start with a little smoke, as more can always be added if needed.

Hand wash with mild soap. Not recommended for dishwasher.

**It's normal for a little smoke to come through the bottom of the cloche.*

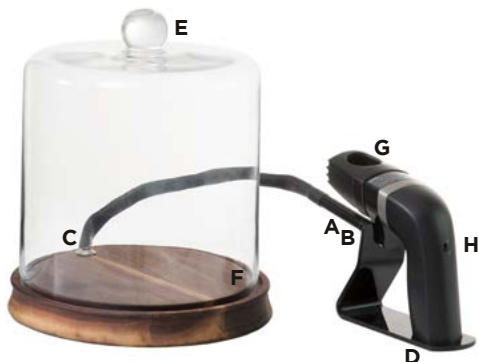


Ingredients:

2 oz american rye whiskey
3/4 oz cherry heering liqueur
1 dash aromatic bitters
2 oz milk stout, beer
nutmeg

Prep:

1. Combine american rye whiskey, cherry heering, and bitters in a mixing glass.
2. Add ice and stir. Gently pour in milk stout (a basic stout will work).
3. Stir lightly and strain into Double Old Fashioned glass with ice.
4. Garnish with grated nutmeg.
5. Smoke with cedar wood chips in The Smoking Cloche™.



CRAFTHOUSE BY FORTESSA®
THE SMOKING CLOCHE™

- Attacher l'extrémité du tube avec la pièce en plastique dur **(A)** dans la petite ouverture ronde du pistolet à fumer **(B)** et serrer en tournant dans le sens des aiguilles d'une montre.
- Attacher l'autre extrémité du tube dans l'ouverture ronde située sur le côté de la base en bois et tourner dans le sens des aiguilles d'une montre pour serrer. **(C)**
- Pour installer les batteries, retourner le pistolet à fumer et faire glisser le couvercle plastique avec l'inscription « open » dans la direction de la flèche. **(D)**
- Retirer la petite pièce de papier et insérer 4 batteries neuves AA en suivant les instructions sur le papier. Remettre le couvercle plastique en place.
- Remettre le pistolet à fumer sur son support.
- Préparer la nourriture ou le cocktail.
- Retirer la cloche en verre **(E)** et placer l'ingrédient ou la boisson que vous souhaitez fumer sur la base en bois. Replacer la cloche en verre en l'ajustant bien dans la rainure de la base en bois. **(F)**
- Placer des copeaux de bois dans la cavité en métal placée sur le sommet du pistolet à fumer. **(G)**
- Allumer le pistolet à fumer en utilisant le bouton **(H)** et enflammer les copeaux de bois avec un briquet ou une allumette. Fumer durant 2-3 secondes.*

Astuce de Charles : il est préférable de commencer avec peu de fumée et d'en rajouter si nécessaire.

Laver à la main avec un savon doux. Ne pas placer dans le lave-vaisselle.



Ingédients:

2 oz d'american rye whiskey (whisky de seigle)

3/4 oz de cherry heering (liqueur de cerise)

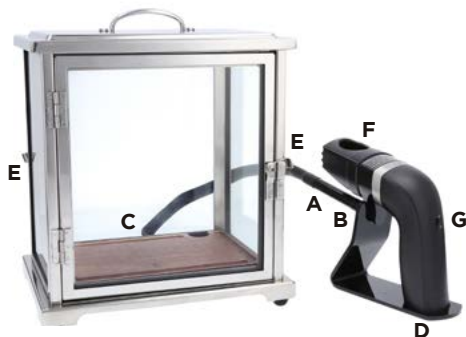
1 trait d'angostura bitters

2 oz de milk stout (bière)

noix de muscade

Noix de muscade:

1. Combiner le rye whiskey, le cherry heering et l'angostura bitters dans un verre à mélange.
2. Ajouter de la glace et mélanger. Ajouter lentement le milk stout.
3. Mélanger et verser dans un verre « Double Old Fashioned » avec la glace.
4. Garnir avec un peu de noix de muscade râpée.
5. Fumer avec des copeaux de bois de cèdre dans la Smoking Cloche™.



CRAFTHOUSE BY FORTESSA® THE SMOKING BOX™

- Attach the end of the tube with the telescoping plastic piece **(A)** over the small round opening in the handheld smoker. **(B)**
- Attach the other end of the tube to the round opening underneath the box. **(C)**
- To install batteries, turn the handheld smoker upside down and slide the plastic cover that says “open” in the direction of the arrow. **(D)**
- Take the small piece of paper out and place 4 new AA batteries inside according to the directions on the slip of paper. Put the plastic cover back on.
- Set the handheld smoker back in its stand.
- Prepare the food or cocktail.
- Set the item you wish to smoke in the middle of the box and close doors (this box has two). **(E)**
- Fill the metal chamber up half way with wood chips. **(F)**
- Turn the handheld smoker on using the switch **(G)** and light the wood chips with a lighter or match. Smoke for 2-3 seconds.*

Tip from Charles: It's best to start with a little smoke, as more can always be added if needed.

Hand wash with mild soap. Not recommended for dishwasher.

**It's normal for a little smoke to come through the bottom of the cloche.*



Ingredients:

2 oz american rye whiskey
3/4 oz cherry heering liqueur
1 dash aromatic bitters
2 oz milk stout, beer
nutmeg

Prep:

1. Combine american rye whiskey, cherry heering, and bitters in a mixing glass.
2. Add ice and stir. Gently pour in milk stout (a basic stout will work).
3. Stir lightly and strain into Double Old Fashioned glass with ice.
4. Garnish with grated nutmeg.
5. Smoke with cedar wood chips in The Smoking Box™.



CRAFTHOUSE BY FORTESSA[®]

THE SMOKING CLOCHE[™]

- Attach the end of the tube with the telescoping plastic piece **(A)** over the small round opening in the handheld smoker. **(B)**
- Attach the other end of the tube to the round opening in the side of the wooden board. **(C)**
- To install batteries, turn the handheld smoker upside down and slide the plastic cover that says “open” in the direction of the arrow. **(D)**
- Take the small piece of paper out and place 4 new AA batteries inside according to the directions on the slip of paper. Put the plastic cover back on.
- Set the handheld smoker back in its stand.
- Prepare the food or cocktail.
- Remove the glass cloche **(E)** and place the item you wish to smoke on the wood base. Replace the glass cloche fitting it securely in the groove of the wooden base. **(F)**
- Fill the metal chamber up half way with wood chips. **(G)**
- Turn the handheld smoker on using the switch **(H)** and light the wood chips with a lighter or match. Smoke for 2–3 seconds.*

Tip from Charles: It's best to start with a little smoke, as more can always be added if needed.

Hand wash with mild soap. Not recommended for dishwasher.

**It's normal for a little smoke to come through the bottom of the cloche.*

RYE IN YOUR BRITCHES



Ingredients:

2 oz american rye whiskey
3/4 oz cherry heering liqueur
1 dash aromatic bitters
2 oz milk stout, beer
nutmeg

Prep:

1. Combine american rye whiskey, cherry heering, and bitters in a mixing glass.
2. Add ice and stir. Gently pour in milk stout (a basic stout will work).
3. Stir lightly and strain into Double Old Fashioned glass with ice.
4. Garnish with grated nutmeg.
5. Smoke with cedar wood chips in The Smoking Cloche™.