

## Troubleshooting

*The wood chips are not lighting.*

- Turn the unit "on" before lighting the wood chips.
- Are the wood chips damp? They should be dry to burn. Be sure to store them in a dry area.

*The unit will not turn on.*

- Check your batteries. Make sure they are working batteries.
- Check the configuration of the batteries, see page 4, battery replacement. Replace batteries if old and not working.

*There is too much smoke flavor on my food.*

- Leave it contained in the smoke for a shorter amount of time.

*There is not enough smoke flavor on my food.*

- Leave it contained in the smoke for a longer amount of time.

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## Hand Held Food Smoker

Model #41876

### Instructions For Proper Use and Care

### IMPORTANT

Please keep your instructions and our original box packaging.

Made in China

# IMPORTANT SAFEGUARDS

***When using this unit, safety precautions should always be observed, including the following:***

- Read all of the instructions.
- CAUTION: Metal Head will get extremely hot. DO NOT TOUCH the Metal Head when on. Place the unit in the stand to cool.
- Allow to cool before putting on or taking off parts, cleaning or storing.
- To avoid injury, always use potholders.
- Store out of reach of children.
- Children should be supervised to ensure that they do not play with the unit.
- Close adult supervision must be provided when this unit is used by or near children. Keep unit out of the reach of children.
- Do not aim the food smoker at any person or flammable object.
- Do not place near hot gas or electric burner, or in a heated oven.
- **Always use in a well ventilated area.**
- Extreme caution should be used when moving any appliance containing hot contents.
- Household use only. The hand held smoker should not be used for other than the intended use.
- Do not cover the unit or have it near flammable material including curtains, draperies, walls, and the like when in operation.
- Must use in an upright position. Burning materials can escape if the smoke cavity is tipped, resulting in a fire hazard.
- Use the stand to hold the unit after use.
- To protect against electrical shock, do not immerse housing in water or any other liquid.
- Use only AA batteries.
- Do not leave unattended.
- Do not disassemble other than advised in the instructions.
- CAUTION: Empty burned materials into nonflammable container or receptacle.
- CAUTION: When lighting the smoking materials, use extreme caution. Improper lighting of flammable materials may result in a fire hazard.

- **A little goes a long way. Remember to start with small quantities and add wood as needed.**
- **Turn on your overhead fan or exhaust if you are indoors. Use in a well ventilated area.**
- Great for meats, fish, poultry, vegetables, salad, cheese, soups, drinks, butter and ice cream.
- A few minutes under smoke is all that is needed.
- You do not have to fill the whole chamber with wood chips. If you have a smaller item or one plate, fill it half way. Burning time will vary depending on the wood chip/tea/herb, denseness and dryness.
- Add smoke to a finished dish and keep covered until you present it to the table. Take the cover off for a smoke presentation.
- Shred and smoke your leftover turkey or roast .

## Your Smokinlicious® Wood Chips

This unit comes with Smokinlicious® Minuto size wood chips to use with your Hand Held Smoker. They are specially designed to work with this unit. Since you are using this product with food, we wanted to be sure that you get the highest quality product. Below are some highlights about the product:

- 100% bark-free hardwood- This ensures that there is no fungus, mold, spores or resin.
- Chemical free- no pesticides or other chemicals have touched their hardwoods.
- USDA compliant wood.
- Kosher certified.
- Cut to perfect size, for an even, consistent burn.
- **Ideal storage would be in the purchased bag away from direct sunlight.**

Flavors with your unit:

**Sugar Maple** - provides a sweet, smooth flavoring, perfect for beef, poultry, pork, game, vegetables, and desserts. The flavor will remind you of pure maple syrup.

**Hickory** - is generally the Pignut Sweet variety. This medium intensity, bacon-like flavoring is one of the most popular woods in smoking today and works with all meats.

**CAUTION: To avoid burns do not touch the Metal Head. Always use potholders.**

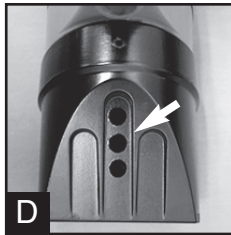
9. Smoke will surround the food in the contained area. **It should only take a few seconds.** Switch to off once the area is filled with smoke. Wait for the smoke to stop coming out of the unit. (Do not use for more than 30 seconds).
10. Remove the tube, keeping it covered.
12. If you did not use the stand, then put the unit back on the stand until it is cool. Make sure it is in an upright, safe position.
13. Keep the smoke contained for 3-5 minutes or until you desire.

## Cleaning

1. Once the unit has cooled completely, turn the unit upside down to empty the Smoking Cavity. Shake it gently to remove all the residue.

**CAUTION:** Empty the residue in a safe, nonflammable receptacle.

2. The plastic and rubber tubes are dishwasher safe. You can also clean with warm soapy water, rinse and dry.
3. The mesh filter can be cleaned if desired. Simply take a small narrow object (a bent paper clip works great) and push up through the holes on the bottom of the Metal Head (fig D). Push through all holes. Wash in warm, soapy water, dry and replace in the Metal Head, pushing down until it is firmly in place.
4. The unit can be wiped with a slightly damp cloth. **DO NOT put it in the dishwasher. Do not immerse in water or place under running water.**
5. Store upright in the stand.



## Tips to get the most out of your Device

- Turns any dish into a smoked dish. Works similar to a finishing sauce on food. It adds a subtle flavor to your cooked food.
- Use on cooked food, ready to be eaten.
- Use with very small wood chips, teas, spices, or herbs.
- The wood chips that come with the unit are cut to a perfect size for the most success with the device.

- Do not use a kitchen torch as it may damage the unit. Use only matches or lighter to light materials in the Smoking Cavity.
- This unit is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not burn anything other than very small wood chips, wood dust, dried herbs, cooking spices or teas in the cavity.
- Do not use the Hand Held Smoker for more than 30 seconds at a time.
- Never operate without the stainless steel mesh. This could damage the unit and create a fire hazard.
- This unit is recommended for household use only.
- **California proposition 65 warning:**  
Combustion of wood or charcoal products may contain chemicals known to the State of California to cause cancer, birth defects and/or reproductive harm. This warning is required and issued pursuant to California Health & Safety Code Section 25249.6.

## SAVE THESE INSTRUCTIONS

### Battery Caution & Disposal Information

1. For best results, use alkaline batteries. Requires four AA batteries.
2. Install only new batteries of the same type in your product.
3. Failure to insert batteries in the correct polarity, as indicated in the battery compartment, may shorten the life of the batteries or cause batteries to leak. See page 4 for diagram. The batteries must be placed according to positive and negative terminals.
4. Do not mix old and new batteries.
5. Do not mix Alkaline, Standard (Carbon-Zinc) or Rechargeable (Nickel Cadmium) or (Nickel Metal Hydride) batteries.
6. Do not dispose of batteries in fire.
7. Batteries should be recycled or disposed of as per state /local guidelines.

# About Your Food Smoker

Turns any dish into smoked food.

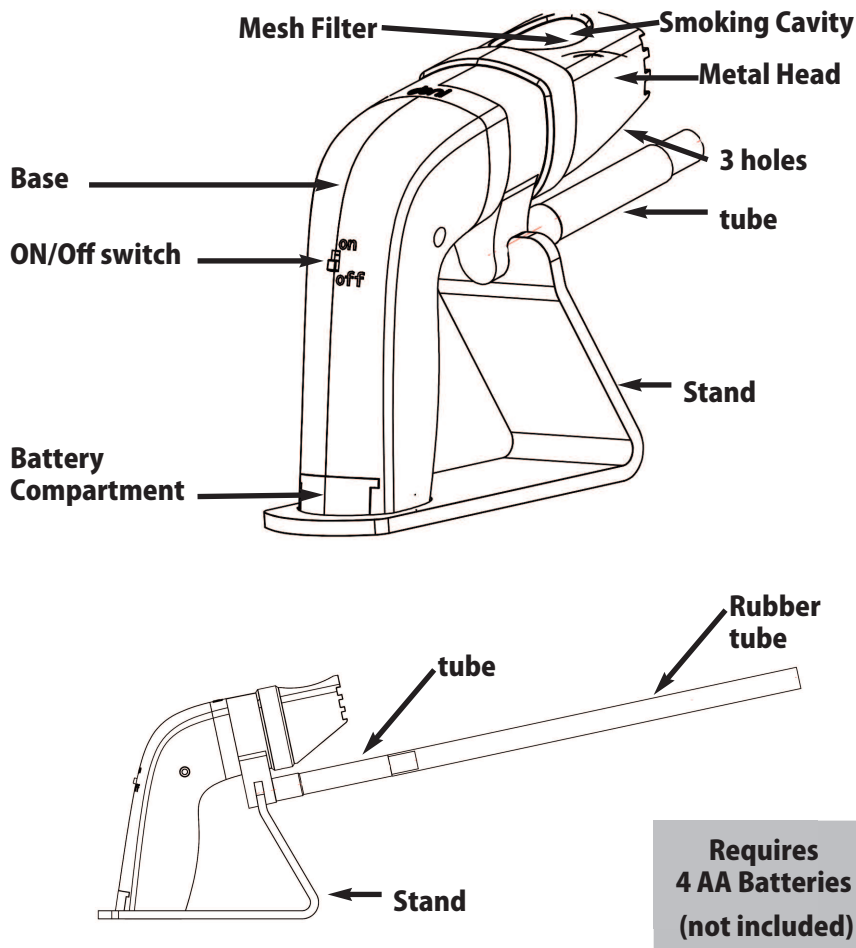
**Smoking Cavity** - has a mesh filter at the bottom. Holds the items to be smoked.

**Metal Head**- **CAUTION-** gets extremely hot. Use potholders when in contact with unit.

**Stand**- Use the stand to keep the hand held smoker steady while you use your other hands to direct the hose the adjust items to be smoked.

**Tube** - smoke comes out of here, use to direct the smoke

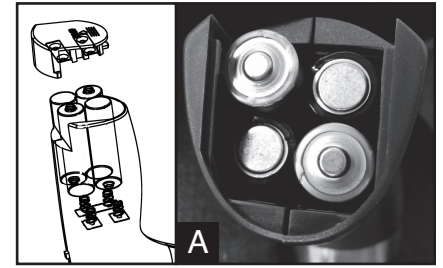
**Rubber Tube**- longer tube to direct smoke



# Before Using & Battery Placement

1. Remove all packing materials.

2. Remove the Battery Compartment Cover. Remove battery instruction paper. Insert four new AA batteries. There is a diagram in the unit. **See fig A for correct battery insertion.**



3. Put the battery cover back on. Press down and push in.

4. Press the on switch to be sure it works and you inserted them correctly. Turn off.

# Using your Food Smoker

1. Place the smoker stand by the food dish you want to smoke. **Note:** There will be a lot of smoke when using this device, if you do not use outside, then you should use under an overhead fan (range hood). **USE IN A WELL VENTILATED AREA.**

2. The food dish should have a cover, or place a plastic wrap over it.

3. Place the Plastic Tube on the Food Smoker. Place the Rubber Tube on the Plastic Tube if needed. (page 3)



4. Place the Food Smoker on the stand for more mobility with your hands.

5. Lift up the cover on the items to be smoked, place the tube under the cover. (fig B)

6. Loosely fill the Smoking Cavity with desired materials to be smoked (small minute wood chips or herbs). Do not over fill. **A little goes a long way.** (fig C)

Example: Fill a little bit if smoking a dish or small area or fill more if smoking several dishes.



7. Turn the switch to ON.

8. Use a lighter to ignite the materials in the Smoking Cavity. **REMOVE** the flame immediately after you see the materials glow. **DO NOT use a kitchen torch as it may damage the unit.**

NOTE: Smoke will come out of the unit at the hose and may come out various spots on the unit. This is normal for the food smoker.