



Smoker (Large)(S/S)
Size: 640 x 400 x 230mm

LK's®



Smoker (Standard)(S/S)
Size: 533 x 300 x 230mm

VLEKVRYE STAAL ROKER

Roker: Vlekvryestaal (Graad 430)

Rooster, Skanier, ens: Week staal

Saagsels: Akkerhout

- * Plaas die roker op 'n gelyk, nie-brandbare oppervlak.
- * Gebruik 'n laag foelie op vloer van roker om latere skoonmaak te vergemaklik.
- * Strooi 3 tot 6 opgehoopte eetlepels saagsels op foelie.
- * Sit gegeurde kos op rooster en maak deksel toe.
- * Gooi ½ koppie brandspiritus eweredig op wol in brand-bakkie, skuif in opening onder roker en steek aan. Dit sal vir ongeveer 10 minute brand.
Herhaal indien nodig.
- * Hou brandspiritushouer weg van vlamme.
- * Vleis, wors, pluimvee of seekos kan in die roker gaargemaak word.
- * Die roker word baie warm gedurende die gaarmaak proses; wees asseblief versigtig.
- * Vir skoonmaak, gebruik gewone nie-skuur huishoudelike skoonmaakmiddels.
- * Onder uiterste omstandighede kan "430" vlekvrye staal roes, maar dit kan grootliks voorkom word deur dit deeglik skoon te maak na gebruik en in 'n droë plek te stoor.

STAINLESS STEEL SMOKER

Base Unit: Stainless Steel (Grade 430)

Grid, Hinge, etc: Mild Steel

Sawdust: Oak

- * Place the smoker on a level, non-combustible surface.
- * Put foil on base of smoker for easier cleaning afterwards.
- * Spread 3 to 6 heaped tablespoons of sawdust on foil.
- * Place seasoned food on grid and close lid.
- * Sprinkle ½ cup methylated spirits evenly on wool in burning tray, push into slot beneath smoker and ignite. It will burn for approximately 10 minutes.
Repeat as needed.
- * Keep fuel container well clear of flames.
- * Any meat, poultry or seafood can be cooked in this smoker.
- * The smoker gets very hot while cooking takes place, so please be careful.
- * For cleaning, use any non-abrasive household cleaner.
- * Under extreme circumstances, grade 430 stainless steel is subject to corrosion, but can largely be eliminated by proper cleaning after use and store in dry conditions.