

MASTERPRO

PREMIUM QUALITY

PORTABLE INFUSION SMOKER WITH DOME



FEATURES

- Compact portable infusion smoker.
- Infuses a wide variety of foods with a smoky flavour, including meat, seafood, cheese, vegetables, salt, herbs, butter, condiments and even cocktails.
- Includes flexible long hose.
- Removable smoking chamber for easy cleaning.
- 2 speed smoking.

WARNING

- For domestic use only. Not for commercial use.
- It is important to read these instructions carefully and familiarise yourself with product before lighting or operating. Re-read instructions periodically to refresh your memory. Retain instructions for future reference.
- Children should be supervised around this appliance.
- Do not immerse smoker in water or any other liquid.
- Allow tool to cool before cleaning and storing.
- When igniting the wood chips, ensure the workspace has no flammable materials. Keep flammable materials away from flame.
- Smoker should only be operated in a well-ventilated area.
- Do not place smoker near a hot stovetop or in oven.
- Surfaces of smoker may become hot during use. Take care when handling.
- Do not run smoker for longer than 30 seconds at a time.
- Do not leave smoker unattended, when in use.
- Exercise caution when lighting smoker. Use matches to ignite woodchips – do not use devices such as cigarette lighters. This will cause excessive heat that will damage the unit.
- Never operate smoker without mesh filter in place within Smoking Chamber embers entering the body of the machine will cause damage and can also be a fire hazard.
- Do not use smoker for anything other than its intended use.
- Do not use any accessory attachment from another manufacturer.
- Do not ignite anything other than small woodchips, sawdust, dried herbs, cooking spices or teas when using smoker.
- Empty ash and burnt woodchips into a non-flammable receptacle.

OPERATING INSTRUCTIONS

- Secure 4 x AA batteries in Battery Compartment 1. Ensure that the negative ends are placed against the springs, both at the base of the battery compartment and against the cover of the battery compartment. Place the cover over the top of batteries (ensuring springs are against negative ends) and push down to compress springs. Slide the base into position to secure.
- Place smoker on hard, flat surface.
- Add a pinch of woodchips to Smoking Chamber. Woodchips can be substituted with dried herbs or tea leaves, depending on desired flavour.
- Prepare food so that it is covered or sealed inside a bowl or dish covered by cling wrap, inside a container with a lid, inside a snap-lock bag or under the cloche.
- Low speed suitable for gentle infusion such as oysters. High speed suitable for cheese and meat/.
- Smoker can also be used without dome.
- Place end of nozzle into dome.
- Turn smoker on by pushing fan switch to either low or high speed.
- Use match to ignite woodchips.
- Smoke will be emitted into the dome.
- As a general rule, running smoker for 5-10 seconds will generate enough smoke to effectively infuse food. Do not run smoker for more than 30 seconds at a time.
- Turn smoker off by pushing Fan Switch 2 upward.
- Allow food to infuse for approximately 2 minutes, or until desired flavour is achieved.

CARE INSTRUCTIONS

- Do not clean smoker until it has cooled.
- Dispose of ash and burnt woodchips in a non-flammable receptacle.
- Once cooled, clean body of smoker with a damp cloth.
- Do not immerse smoker in water or other liquids.
- For a thorough clean, remove the nozzle and disconnect dome. Remove the mesh filter from smoking chamber. Nozzle, dome, and mesh filter can be washed with warm water and mild detergent. Allow to air dry.
- Storage: Ensure smoker is dry before storing

SMOKED CHILLI JAM

- Ingredients:
- 100g red chillies, roughly chopped
- 2 cloves garlic, chopped
- 5cm piece ginger, peeled and sliced
- 450g tomatoes, roughly chopped
- ½ cup white wine vinegar
- ½ cup sugar
- ¼ tsp ground cloves
- ¼ tsp ground nutmeg
- 2 tsp fish sauce
- Pinch of salt
- Hickory woodchips

Method:

- Place chillies, garlic and ginger in a food processor and blend until combined.
- Transfer to a medium size saucepan with tomatoes, vinegar, sugar, spices and fish sauce and bring to the boil over high heat. Reduce heat to low and cook for 45–50 minutes or until beginning to look sticky. Continue to cook for 10–15 minutes, stirring occasionally to prevent it sticking.
- Transfer mixture to a jar or bowl and cover with smoking dome. Add hickory wood chips to the smoking chamber. Turn the Infusion Smoker on to High speed and ignite wood chips. Switch to Low speed and smoke for a few seconds until the dome is filled with a dense smoke. Let infuse for 3 minutes. Repeat smoking process one more time, stirring jam between each smoking session. Leave to cool completely.
- Can be kept in the refrigerator for 2–3 weeks.

SMOKED DUCK

Ingredients:

- 4 x 180g duck breast fillets, score skin
- 2 tablespoons hoisin sauce

Method:

- Preheat the oven to 180°C.
- Season the duck with salt and pepper, then place, skin-side down, in a non-stick ovenproof frypan over low heat. Cook for 5–6 minutes until most of the fat has rendered and the skin is crisp. Turn, then brush skin with hoisin sauce. Transfer to the oven and bake for 6 minutes or until just cooked but still pink in the centre. Rest, loosely covered with foil, for 5 minutes.
- Thinly slice the duck and place on flat plate under the smoking dome. Add hickory wood chips to the smoking chamber. Turn the Infusion Smoker on to High speed and ignite wood chips. Switch to Low speed and smoke for a few seconds until the dome is filled with a dense smoke. Turn off and let infuse for 2–3 minutes. Repeat smoking process if needed. Serve with fresh noodles and watercress.

CONTACT

Albi Imports

87 Chifley Drive, Preston, Victoria 3072

E: albi@albi.com.au P: +61 (03) 9474 1300