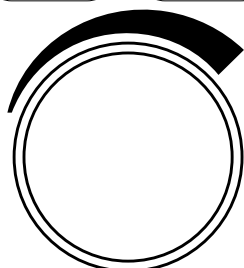
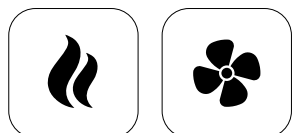
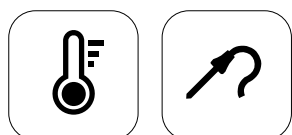
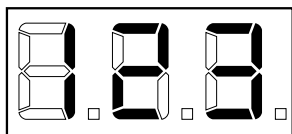


OPERATING INSTRUCTIONS OF THE ELECTRIC SMOKEHOUSE

WITH SMOKE GENERATOR FOR DOMESTIC USE

BBDSW-70
BBDSW-150
UWDW-70
UWDW-150

TEMP    



Please read the above notes

and instructions. This will ensure safe

and comfortable operation of your new device.

Thank you, Borniak Team.

Table of contents:

I Safety requirements and precautions

II Composition of the kit

III Technical specifications

IV Construction and functional description

V Assembly and installation

VI Operation of the electronic control panel

VII Initial start-up / first smoking

VIII Method of care

IX Troubleshooting

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I. Safety requirements and precautions

Warning: Electricity

- The device is factory-set to operate on single-phase AC power (230V 1N~50 Hz).
- The device is equipped with a connecting cable with a cross-section of 3x1.5 mm² and a length of approximately 2 m, terminated with a plug featuring a protective contact.

• The electrical outlet must be equipped with a protective pin.

Once the device has been set up, the user must have access to the electrical outlet.

• Check the following before connecting the device to the outlet:

- the fuse and electrical installation must withstand the load of the device,
- the power supply circuit of the plug-in socket must be protected with a min. 16A fuse,

- the electrical installation must be equipped with an effective grounding system that meets the requirements of current standards and regulations,
- the electrical outlet to which the device will be connected must be protected by a residual current circuit breaker with $I_r \leq 30\text{mA}$.

• If the power supply cord or plug is damaged, replace it immediately to avoid a hazard.

• If you are using an extension cord, make sure that it has a current load capacity that is at least equal to the rated load of the device, an effective protective contact (grounding), that it is suitable for outdoor use and labeled as 'for outdoor use,' and that it is fully unwound.

• The power supply cords should be arranged in such a way that they are not pinched, do not pose a risk of accidental pulling or tripping, especially by children, and do not come into contact with hot parts of the device at any point.

• Risk of electric shock. Keep the connector of the extension cord in a dry place, making sure it does not touch the ground, and do not immerse the cord or plugs in water or other liquids.

• The smoke generator must not be connected to the power supply until it has been installed with a device adapted for connecting a smoke generator.

• Disconnect the device from the power outlet when not in use and before cleaning.

• In the event of a breakdown or improper operation of the device, disconnect it from the power supply.

Precautions

• Do not allow the device to be flooded with water (for example during washing or if the device is left outdoors uncovered during precipitation).

• The smoke generator may only be used with smoking cabinets recommended by the manufacturer.

• The use of accessories not recommended by the manufacturer may result in damage to the device, for which the manufacturer will not assume responsibility.

• Exercise extreme caution when dealing with sharp edges during assembly, disassembly and use of the device.

• Do not use the device for purposes other than those intended.

• The device is intended for home use only.

• Do not leave the device turned on once the smoking process is finished.

• The device should be inaccessible to house pets.

• Do not allow children to use the device without strict adult supervision.

• This device is not intended for use by persons (including children) with reduced physical, sensory or mental abilities or without appropriate knowledge and experience, unless they are supervised or have been instructed on its safe use.

• Children should not have free access to the device.

• The device requires strict supervision during use.

• Do not modify the device from its original state.

- Your new appliance may be fitted with temperature probes designed to measure the internal temperature of the products.

Make sure that the probes are correctly connected to the dedicated sockets on the bottom of the control panel (see Installation section).

- Temperature probes are sharp and may cause injury. Take care when using, installing and removing them.

- Do not allow children to handle the temperature probes themselves. Use the probes only under adult supervision.

Precautions - Risk of fire

- Avoid grease accumulation - regularly empty and clean the drip tray to prevent grease ignition.

- Use only recommended Borniak wood chips - do not use materials containing chemicals or resins that may increase the risk of ignition.

- Do not open the smokehouse door abruptly - air contact with accumulated hot smoke and fat can cause ignition.

- Be cautious at high temperatures - heating elements, fat and glowing woodchips can be a source of fire.

Caution: location

• The power cables of the device must be arranged so that they do not come into contact with hot parts of the housing.

• The device is designed for outdoor use, but must not be exposed to precipitation or strong winds. • The optimal solution is to use the device in covered, sheltered and well-ventilated areas.

• Do not use the device indoors. When used under a roof, adequate ventilation must be provided.

• Do not use the device in the proximity of petrol, other flammable liquids, gases, or in places where flammable vapors may be present.

• Do not use the device near flammable objects.

• Do not use the device in contact with objects made of materials that are not resistant to high temperatures.

• We recommend keeping a fire extinguisher in the vicinity of the device.

• For information on the appropriate size and type of fire extinguisher, contact your local authorities or the fire department.

• Do not connect the device to the power outlet until it is fully assembled.

• Do not move the device without first removing all moving parts inside the smoker, as well as the smoke generator.

• Do not connect the device to a chimney, vent or other ductwork that may cause forced air circulation.

• Do not place the device in direct contact with a wall. A minimum distance of 30 cm should be maintained.

Caution: temperature

• Parts of the device may become very hot during use. There is a risk of burns if the device is handled carelessly.

• Do not touch hot surfaces. Use appropriate protective gloves resistant to high temperatures (for example, in accordance with DIN EN 407).

• Children and house pets should not approach the device without supervision as there is a risk of burns.

• Wait for the device to cool down completely before cleaning.

• Do not use petrol, kerosene, alcohol or other flammable substances to clean the device.

- The probes may become hot during operation. Wait until they have

I. Safety requirements and precautions

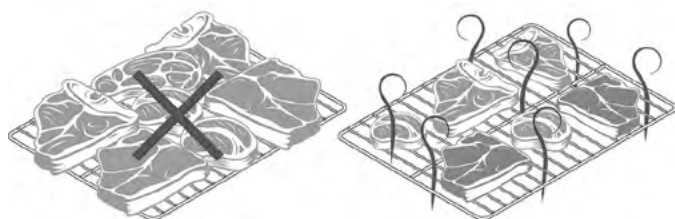
cooled down before touching them. Heat-resistant protective gloves (e.g. according to DIN EN 407) are recommended.

- Do not remove the probe during operation - there is a risk of scalding from hot steam or grease.

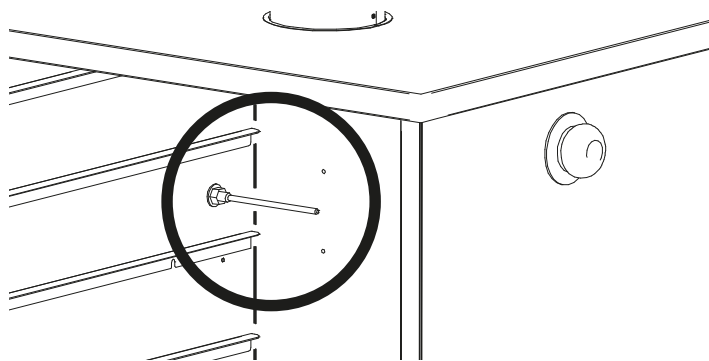
⚠ Usage guidelines

- Do not use the smoker as an oven – avoid maintaining high temperatures for extended periods.
- Do not leave the device unattended while operating.
- Do not exceed the maximum permissible operating temperature of the device.
- Do not use the device with damaged electrical cords.
- Do not use the smoker during rain, strong wind or storms.
- Do not place the device near flammable substances.
- Avoid wearing loose clothing and tie back long hair when using the device.
- Do not move the device while it is operating.
- Do not use the device indoors – the device is intended for outdoor use only.
- Do not place the device in places accessible to children and house pets.
- Do not touch hot parts of the device, as there is a risk of burns. We recommend the use of appropriate protective gloves resistant to high temperatures (for example, in accordance with DIN EN 407).
- Do not use the packaging to cover the device.
- Connect the device to a grounded electrical outlet or grounded extension cord only.
- Protect the device from rain and water exposure.
- Unplug the device after each use.
- Clean the smoker thoroughly after each use.
- Do not cover the device or place any objects on it while it is operating.
- Empty the ash and grease tray every 2 to 3 hours and fill it with fresh water.
- The electrical outlet to which the device will be connected must be protected by a residual current circuit breaker with $I_r \leq 30 \text{ mA}$.
- Do not place the device directly against a wall – keep a min. distance of 30 cm.
- When smoking fatty foods (and when there is a risk of fat rendering) the drip tray should be properly secured to prevent fat from dripping onto it. We recommend using an additional metal tray to collect fat. The tray for collecting fat should be placed at least on the second shelf from the bottom.
- Do not cover the temperature sensor to make sure the device can properly monitor operating conditions.

Note: For models BB..., use only the original grease bowl provided with the appliance. If a replacement is necessary, it must not cover the entire surface of the appliance and must leave at least 5 cm of clearance between its edges and the walls of the unit. This ensures adequate air circulation and safe operation.



- Do not place products in a way that obstructs the free flow of air, as this may interfere with device operation.



Instruction on Handling Waste Electrical and Electronic Equipment (WEEE)

In accordance with applicable environmental protection regulations, waste electrical and electronic equipment (WEEE) must not be disposed of with household waste. Electrical devices, such as the Borniak smoker, contain components that require proper disposal procedures.

How to Handle Waste Equipment ?

Do Not Dispose of with Household Waste

Equipment marked with the crossed-out trash bin symbol must not be thrown away with other household waste.

WEEE Collection Points

Waste equipment should be taken to designated collection points or handed over to authorized recycling companies. Information about the nearest collection point can be found on the website of local government authorities or from the equipment retailer.

Returning Equipment to the Manufacturer or Retailer

Under the producer responsibility system, waste equipment can be returned to the retailer when purchasing a new device of the same type.

Safe Disposal

Before recycling, ensure that the device is disconnected from the power source and that all easily removable parts, which can be reused, have been taken out.

Impact on Natural Resources

Proper disposal enables the recovery of raw materials and efficient resource utilization. Improper handling may lead to inefficient use of materials.

User Responsibilities

As a user, you are responsible for ensuring the correct disposal of waste electrical and electronic equipment. Failure to comply with waste management regulations may result in administrative penalties.

By taking care of the environment, you contribute to sustainable development and the optimal use of raw materials.

For any questions regarding the disposal of waste equipment, please contact the manufacturer or an authorized service provider.

II. What's included

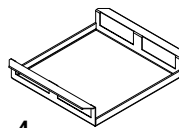
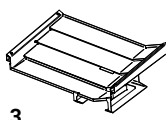
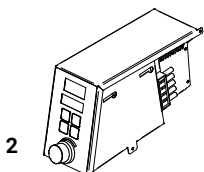
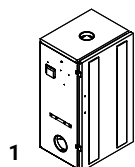


The illustrations do not reflect the actual dimensions of the parts:

* the type of plug depends on the country of distribution

** type and quantity depends on the model

UWDT/BBDST Smoker

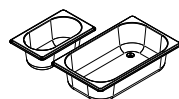
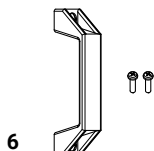
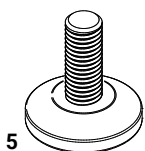


1 Smoking cabinet

2 Control panel

3 Drip tray

4 Condenser

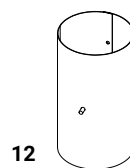
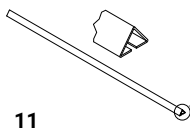
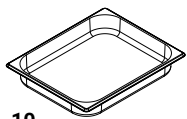
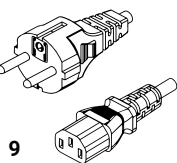


5 Adjustable feet 4 pcs.

6 Door handle + screws 2 pcs.

7 Carrying handles 2 pcs.

8 Water and fat container

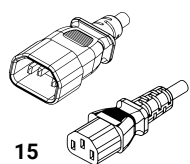
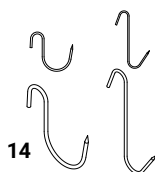
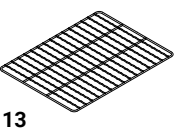


9 Power cable EU* - C13

10 GN 1/2 tray (BB version only)

11 Crossbars for hanging 3 pcs.

12 Chimney with damper



13 Smoking shelf**

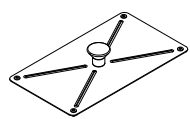
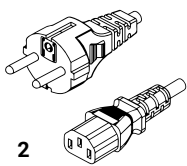
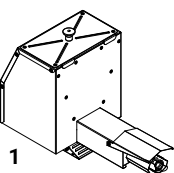
14 Smoking hooks**

15 Power cable C12-C13

16 Smoking wood chips 3x2L

17 Probes

GD-01/GDS-01 Smoke generator



1 Smoke generator

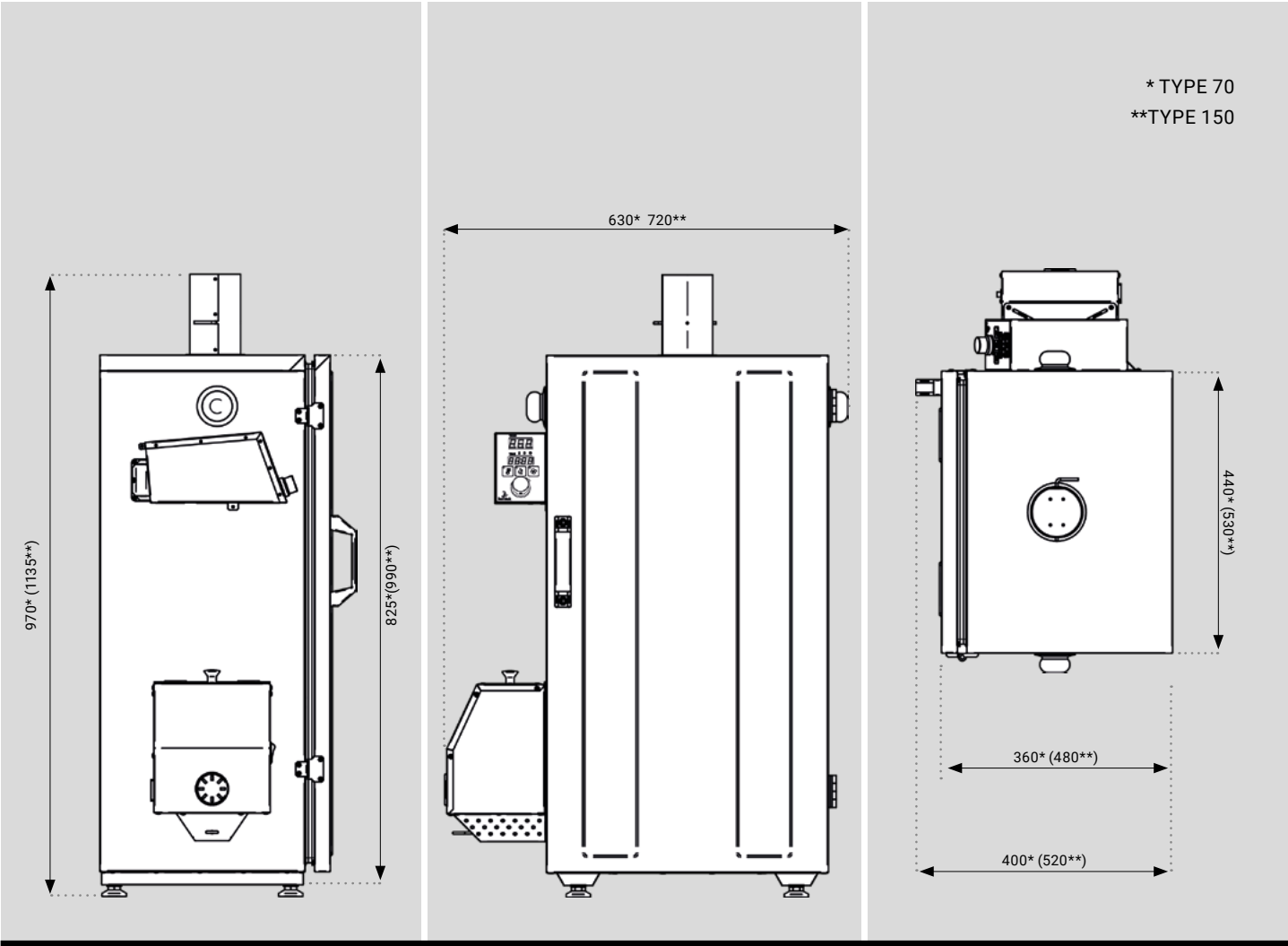
2 Power cable EU* - C13

3 Generator cover

4 Smoking wood chips 2x2L

III. Technical parameters

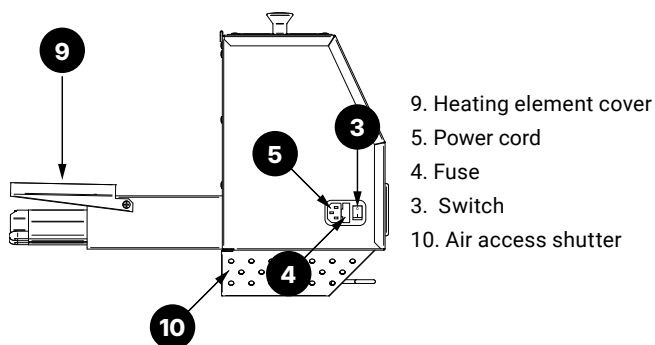
TECHNICAL PARAMETERS: SMOKER, SMOKE GENERATOR AND CABINETS					
MODEL/TYPE	UWDW-70	BBDSW-70	UWDW-150	BBDSW-150	GD-01, GDS-01
RATED VOLTAGE	230 V	230 V	230 V	230 V	230 V
POWER	615 W	1115 W	1515 W	2015 W	115 W
CHAMBER HEATER POWER	500 W	1000 W	1400 W	1900 W	110 W
FUSE	8A (1,25A)	10A (1,25A)	8A (1,25A)	10A (1,25A)	1,25 A
CHAMBER CAPACITY	70 L	70 L	150 L	150 L	2L
MAXIMUM TEMPERATURE	120°C	150°C	120°C	150°C	-
HOUSING INGRESS PROTECTION RATING	IP20				
EXTERNAL DIMENSIONS					
WIDTH [mm]	630		720		360
DEPTH [mm]	400		520		180
HEIGHT [mm]	970		1135		250
USABLE INTERNAL DIMENSIONS					
WIDTH [mm]	395		485		-
DEPTH [mm]	300		420		-
HEIGHT [mm]	605		740		-



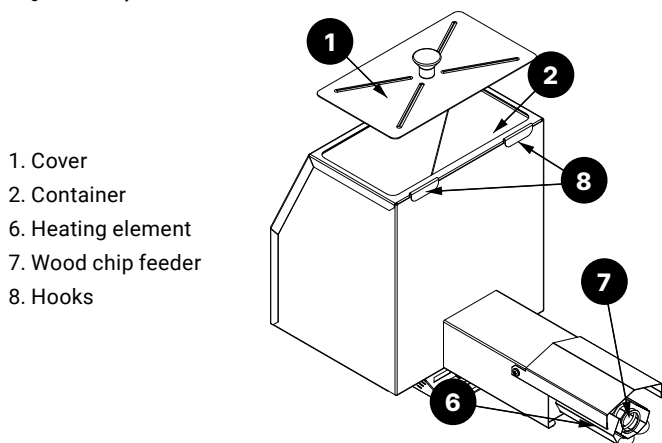
IV. Design and description of operation

Smoke generator GD-01/GDS-01

widok generatora dymu 1



widok generatora dymu 1



Generator principle

- After the smoke generator is started, the wood chip feeder (7) starts to rotate and the heating element (6) starts to heat up. The feeder continuously transports the chips from the container (2) to the surface of the heating element.
- The feeder continuously transports the chips from the container (2) to the surface of the heating element, where they start to smolder because of the temperature, producing smoke.
- The smoldering chips are moved along the heating element (6) and fall into a container with water, which prevents further burning and ensures safety.

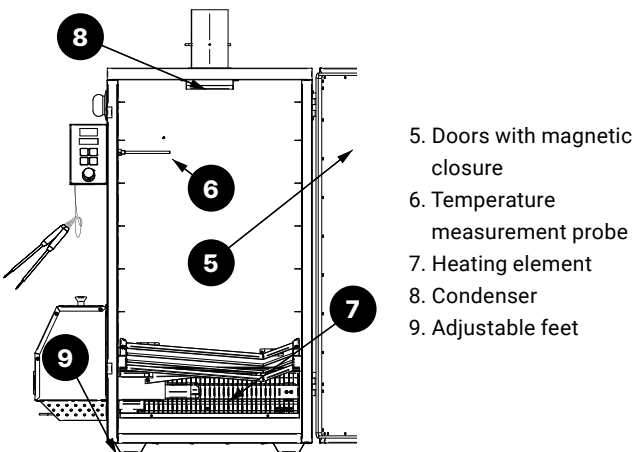
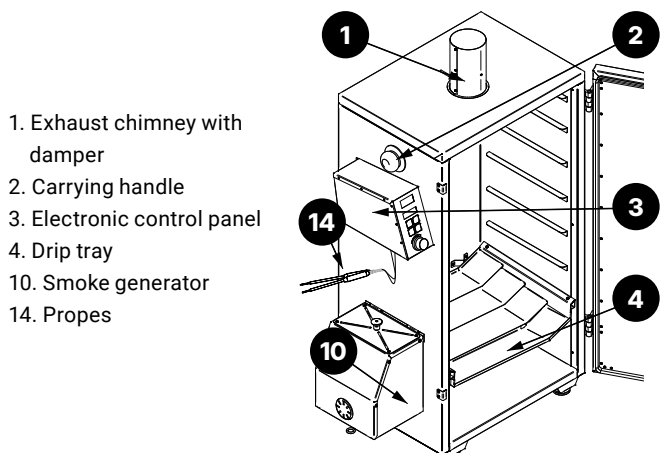
There are two trays in the device: one for extinguishing falling chips and a second for collecting fat from smoked products. The smoker uses approximately 250 ml of smoking wood chips per hour. A single load of the generator (approximately 2 liters of wood chips) is sufficient for 6-8 hours of smoking.

All these elements guarantee precise and efficient smoking, ensuring excellent results with minimal user effort.



When smoking fatty foods (and when there is a risk of fat rendering), the drip tray should be properly secured to prevent fat from dripping onto it. We recommend using an additional metal tray to collect fat. The tray for collecting fat should be placed at least on the second shelf from the bottom.

Smoke Chamber



Wi-Fi control panels allow the connection of measuring probes, which provide a precise measurement of the temperature inside the meat. The tip of the probe should be placed precisely in the centre of the largest piece of meat, avoiding contact with the bone. This positioning of the probes allows the user to monitor the temperature of the product in real time to achieve the ideal heat treatment level.

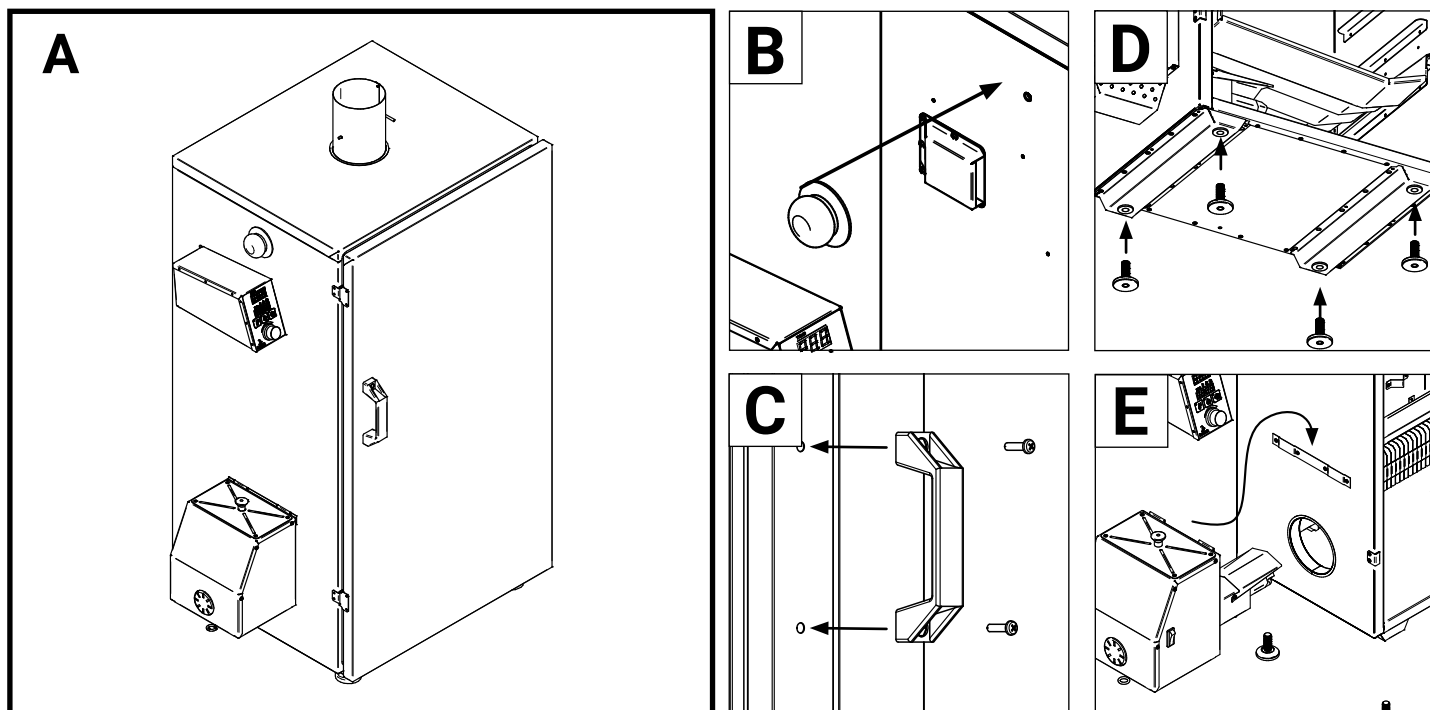
Description of operation:

The smoker operates on the principle of controlled smoke production and maintaining the appropriate temperature, both of which are crucial in the smoking process. Here's how the individual components of the device work together:

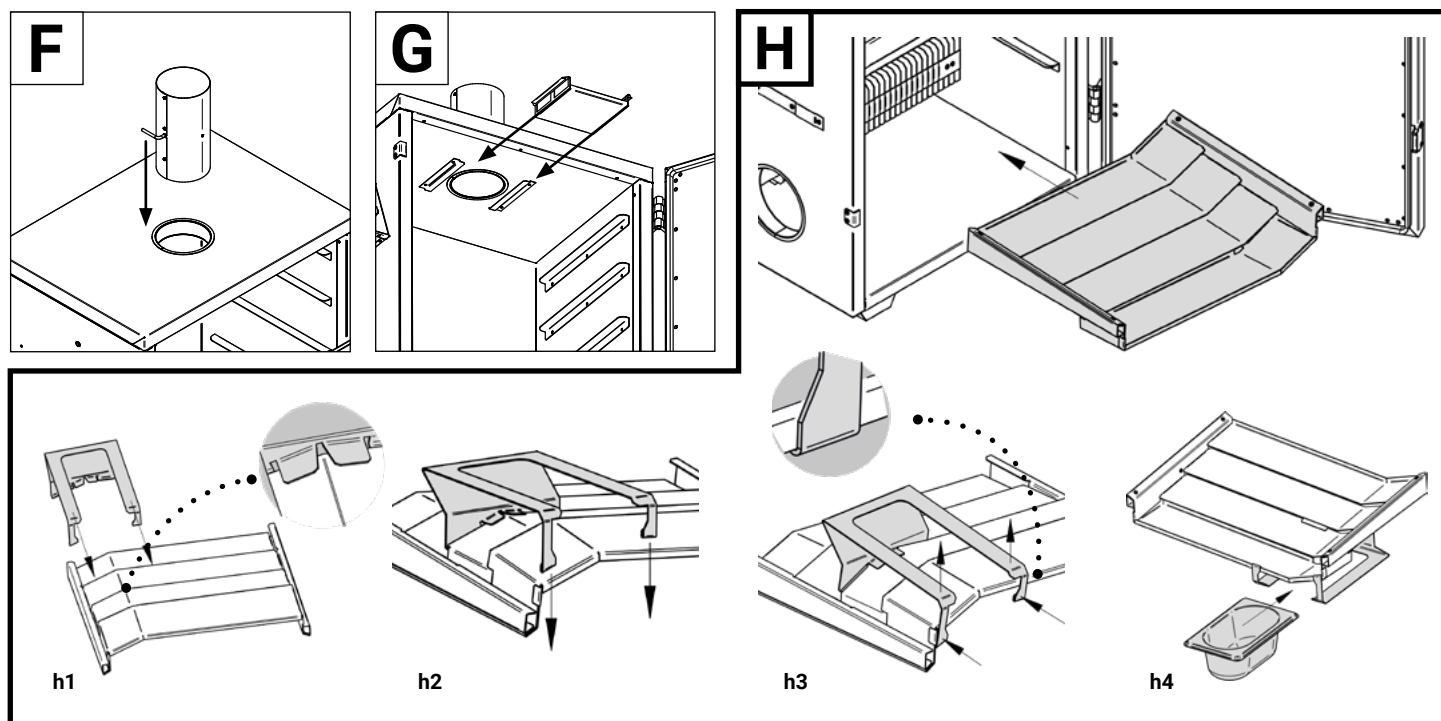
The smoke generator (10) produces steady smoke, which is essential for proper smoking of your products. The chimney with damper (1) on top of the smoker allows you to regulate the smoke density in the chamber and adapt it to the type of smoked products. The heating element with radiator (7) maintains the temperature you need in the chamber. Simply select the desired temperature on the control panel (3) and the heating element automatically adjusts it. The condenser (8) helps prevent smoke condensation from dripping onto your products.

The drip tray (4) protects the heating element and generator from juices and fat coming from smoked foods.

V. Assembly and installation

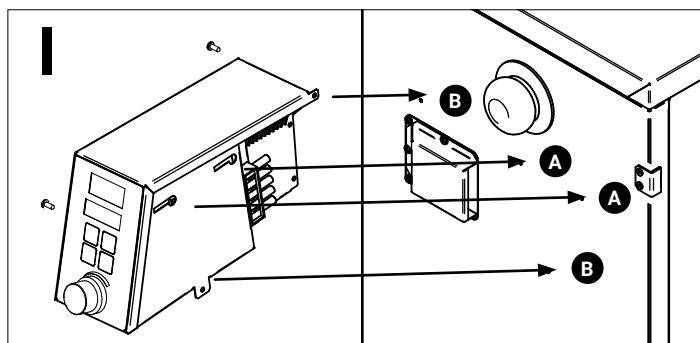


A) Remove the device from the box, discard any unnecessary packaging and read the user manual. **B)** Attach the carrying handles. **C)** Attach the door handle. **D)** Set the device in the appropriate location, tilt it slightly, screw the feet into the sockets on the bottom and adjust them to ensure that the device is level and upright. **E)** Insert the smoke generator heating element into the hole on the left wall. Tilt the generator slightly to attach it to the hooks. **F)** Insert the chimney into the opening on top of the smoker, making sure that the damper is not completely closed to ensure proper air exchange in the chamber. We recommend keeping the maximum damper closure at no more than 70% of the air flow. **G)** Slide the condenser under the chimney.

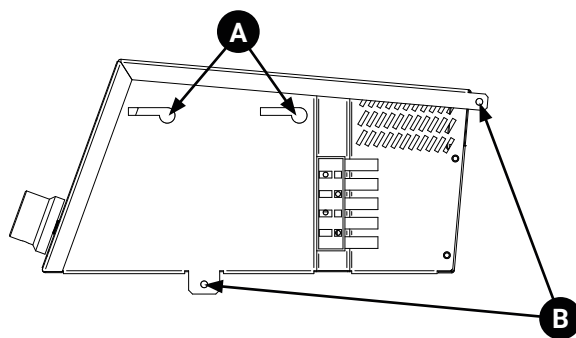


H) Install the drip tray holder before inserting the drip tray. To do so, turn the tray over and insert the hooks as shown in figure **h1)**. Then attach the handle onto the edge of the tray as shown in figure **h2)** and **h3)**. Turn the tray back over, place it in the smoker and insert the tray as shown in figure **h4)**.

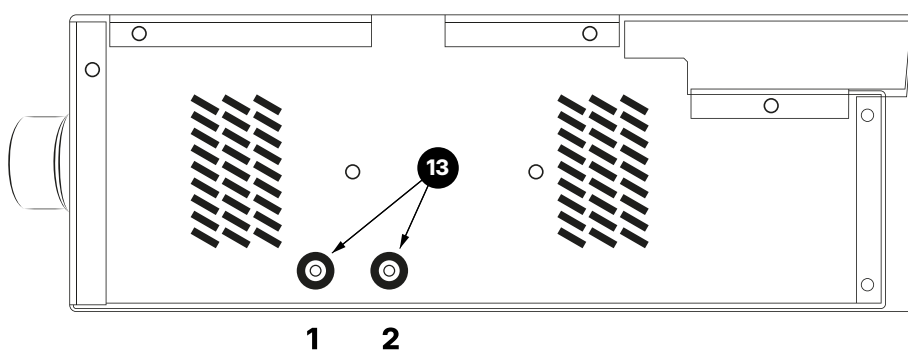
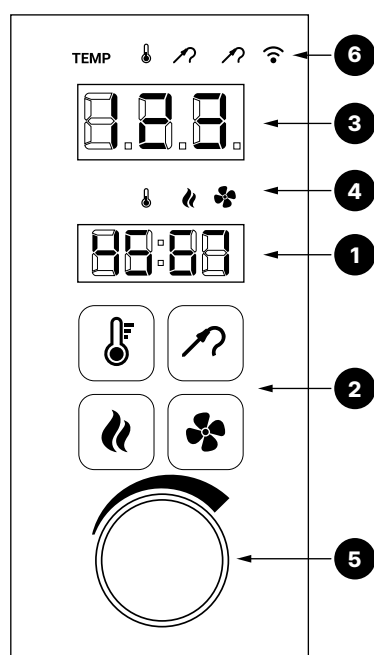
V. Assembly and installation



I) Loosen the screws (point B) from the smoker housing. Mount the electronic panel so that the holes in the panel align with the screws (point A). Slide the panel toward the back wall of the smoker until the connectors on the panel and smoker connect. Insert and tighten the screws in the correct locations (point B).



VI. How to use the electronic control panel



Description:

- 1 Time controller display
- 2 Function buttons
- 3 Temperature controller display
- 4 Information LEDs for the display (1)
- 5 Knob for temperature setting
- 6 Information LEDs for the display (2)

- 7 Power socket for the smoke generator
- 8 Main switch
- 9 Fuse
- 10 Electrical connector
 - connection to the chamber
- 11 Power socket - connection to power supply
- 12 Dehumidifier power socket
- 13 Sockets for probe 1 and probe 2

Connection:

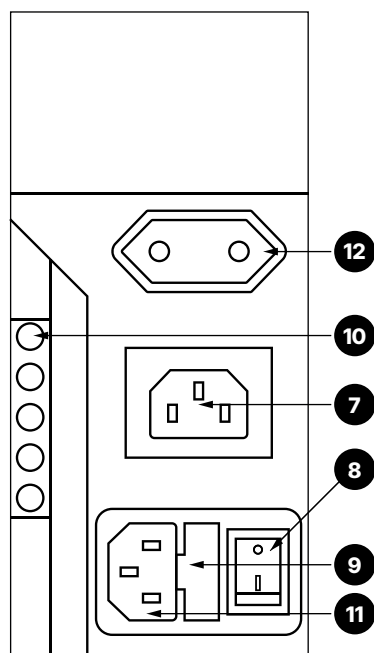
Before proceeding with the connection, make sure the device is disconnected from the power source. First, mount the panel on the cabinet using socket (10), according to the instructions in the "Assembly and installation" chapter. If you are using a dehydrator (optional accessory, not included with the device), connect it to the dehydrator power socket (6). Connect the smoke generator to the generator power socket (7), and connect the main power cable to socket (11). Make sure all plugs are inserted properly to avoid damage to the device or improper operation.

Changing the set temperature.:

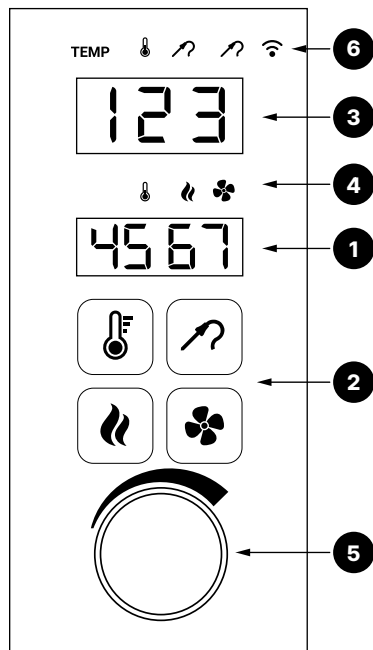


Connection and setting of temperature probes.

The probes are terminated with a 3.5 mm jack plug. Connect them to the two sockets on the bottom of the panel (item 13). The sockets are marked with a permanent engraving of "1" and "2", making it easy to identify which probe is responsible for which reading. The plugs should be inserted as far as they will go. The unit automatically detects the connected probes - no configuration required. This is a fast and intuitive solution that increases operating convenience and measurement precision.



VI. How to use the electronic control panel



Time Setting:

To set the time for a given function, press the appropriate button* and hold for 2 sec

On the display (1) the first two fields for setting the hour will start flashing. Turn the knob (5) to set the appropriate value and confirm by pressing the knob. **22:30**

The next two fields for setting the minutes will start flashing on the display. Turn the knob (5) to set the appropriate value and confirm by pressing the knob. **22:30**

The timer will start* and the time for a given function will count down, the indicator will start flashing. Once the countdown has finished, the function will automatically turn off. .

Time setting: The highlighted symbol (4) indicates the currently selected function for which the time is displayed (1). By turning the knob (5), you can change the highlighted symbol (4) and the function time displayed **Switching off time:** Follow the instructions to set the time. Set the value to **00:00**

Temperature measurement using probes

The device allows the internal temperature of products to be measured by means of measuring probes.

To use this function:

1. connect the probe cable to the dedicated socket on the control panel.
2. place the tip of the probe exactly in the centre of the largest piece of meat.
3. the temperature from the probe will be displayed on the temperature screen(3).
4. do not touch the probe immediately after smoking - it may be hot.

To ensure that the smoker switches off when the correct temperature is reached inside the meat, set the desired temperature on the control panel. Pressing the probe button toggles between the chamber temperature display and the temperatures from probe 1 and probe 2. When the corresponding probe is displayed, press the knob(5) set the target temperature and confirm the selection with second click. Once the probe has reached the target temperature, the unit will automatically switch off. If you set target temperatures for both probes, the smokehouse will only switch off when the temperatures of both probes are reached.



You can set the operating time for each of the three functions, i.e. heating, smoke generator or dehydrator. If the time has not been set, the display (1) indicates how much time has passed since the function was enabled. The electronic temperature controller reaches the set temperature by cyclically turning the heating element in the smoker on and off, which helps maintain a constant, set temperature.



Activating the heating: Start the control panel using the switch (8), press on the control panel. The indicator will come on and the heating function will be activated.



Activating the smoke generator: Before activating, make sure that the smoke generator is positioned correctly according to the instructions in the "Assembly and Installation" section. Make sure the power button on the smoke generator is turned on. Then start the control panel using the switch (8). Press on the control panel. The light on the button will turn on, indicating that the smoke generator has been activated.



Activating the dehydrator (optional): Before activating, make sure the dehydrator is properly connected to the smoker according to the instructions. (Remember: the dehydrator cannot be connected to the cabinet at the same time as the smoke generator!). Start the control panel using the switch (8). Press on the control panel. The light on the button will turn on, indicating that the dehydrator has been activated. Note: when the dehydrator is activated, the smoke generator will be turned off.



Switching on probes 1 and 2: Make sure the probes are correctly connected to the WiFi controller before switching on.

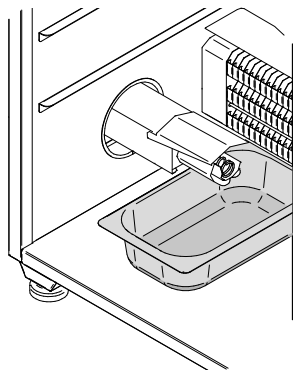
Remember: Activate the control panel with the switch (2). Press on the control panel. The light on the button will illuminate, indicating that the probe(s) have been switched on.

Short press - turns the function on/off **Long press 2 sec** - sets the time **Indicator is on** - function is on. **Indicator flashes** - function activated with timer

VII. First start-up / first smoking

Preheating

1. Fill the larger tray halfway with water and place it under the generator heating element. Make sure the fat drip pan is properly seated in the drip tray. Place the smoking wood chips included with the device into the generator container. Set the chimney damper at a 45 degree angle.



2. Connect the generator and smoker to a 230V power network with protective grounding. Turn on the smoke generator and the smoking cabinet. On the electronic panel, set the temperature to approximately 80°C (see: How to use the electronic control panel).

3. Preheat the smoker for approximately 2 hours. Doing so removes technological odors and creates initial seasoning of the device. Once the preheating process is complete, you can begin the actual smoking.

First smoking

General method for smoking meat and fish:

1. Pour water into the tray for burnt chips. Set the chimney damper at a 45 degree angle.

2. Preheat the smoker to 60°C and once the desired temperature is reached, place the products in the smoker. Make sure there are wood chips in the smoke generator container, then turn on the smoke generator.

3. Smoke for 2-3 hours, then increase the temperature to 90°C and continue smoking until the products reach the correct internal temperature.

Remember!

Any product you intend to smoke must be dry. Wet or insufficiently dried meats may release excess moisture, which can result in a bitter taste and unsightly streaks on the products. The drier the products, the shorter the smoking time.

The time needed to reach the appropriate temperature inside the products depends on their size. The larger the cross-section, the longer the smoking time. For fish and sausages you need approximately 1 hour, for tenderloins 1-2 hours, and for ham 3-4 hours.

Visit our website for detailed recipes and smoking methods.



The first smoke will begin to emerge approximately 5 minutes after the process begins.

Use of the smoker does not require any special skills allowing you to achieve excellent smoking results with minimal effort.

- The device cannot reach a temperature lower than the ambient temperature in the chamber.

- If you are not using the cold smoke adapter, the temperature in the chamber may rise to 70°C depending on the smoker model and weather conditions. This is due to the fact that by burning the smoking wood chips, the smoke generator produces heat, which in turn increases the temperature inside the device.

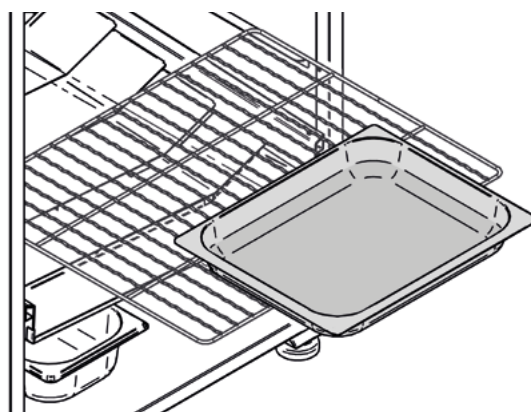
- Before the desired temperature is reached, the heating process slows down to avoid exceeding the set value. It may take some time for the device to reach the target temperature.

- The smoke generator container should only be filled with smoking wood chips recommended by the device manufacturer.

- The tray for burnt chips should be cleaned and refilled with water every 2-4 hours.



High temperatures may cause fat to render. Use an additional tray (do not place it on the separator tray) to prevent excess fat from dripping onto the separator tray.



Correct positioning of the tray is shown in the figure above.

Probes

When using a probe thermometer into the meat, ensure it's inserted deeply and accurately to get a reliable temperature reading before placing it into the smoking chamber.

By using the probe, the smoking process can be completed exactly when the target temperature inside the product is reached.

Detailed guidelines can be found on the manufacturer's website or in the recipe database.

VIII. How to care for your smoker

Notes

- Before you start cleaning, make sure the cabinet is disconnected from the power supply.
- When cleaning the inside of the smoker, take special care when handling thin elements to avoid cuts.
- Do not use products containing chlorine, bleach, or strong acids or alkalis for cleaning. Before using a product, test it in an inconspicuous place.
- Do not use a high pressure washer as this may damage the electric heating element in the smoking chamber.

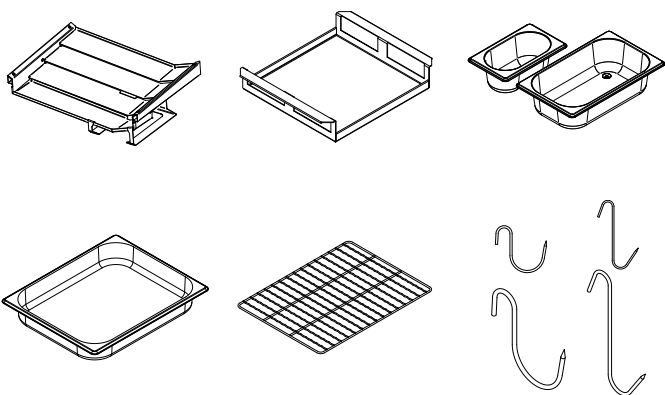


The common belief that after smoking fish you cannot prepare other products in the same smoker is incorrect. The aroma of one product does not influence the taste or smell of another.

Cleaning the accessories



Elements such as the drip tray, condenser, trays, crossbars, grates or hooks are dishwasher safe.



Cleaning the inside



Clean the smoker using a stainless steel cleaner or a mixture of water and dish soap with a rough cloth or sponge. Avoid metal brushes that may scratch the surface. After cleaning, rinse with water and dry with a cloth.

Probe cleaning measuring probes



After it has cooled down, clean the probe gently using water and washing-

up liquid. Do not immerse the entire tube in water. Do not use aggressive chemicals or metal brushes - this can damage the probe tip.

Cleaning the housing Stainless steel



If there are any deposits of grease or dirt on the housing, clean the smoker using a stainless steel cleaner or a mixture of water and dish soap. The steel surface should be cleaned with a rough cloth or sponge. Avoid coarse metal brushes that may scratch the surface. After cleaning the surface, we recommend the use of a care product for polished stainless steel surfaces. Such products close fine pores with a thin, anti-static protective layer and give the surface a nice shine.

Cleaning the housing Aluzinc steel



Note:

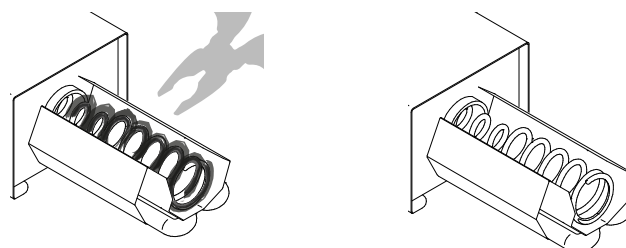
- Do not use scouring powders, nitro solvents, chlorine solutions, aromatic cleaning agents or agents containing ammonium chloride or sodium salts.
- Heavy scrubbing can cause damage to the sheet metal coating.

If there are any deposits of grease or dirt on the housing, clean it with a mixture of water and dish soap, using a soft cloth or sponge. Avoid coarse metal brushes that may scratch the surface. For heavier stains, use a mild detergent for aluminum and galvanized surfaces. Always test the cleaner in an inconspicuous area to make sure it is safe for the surface you are cleaning.

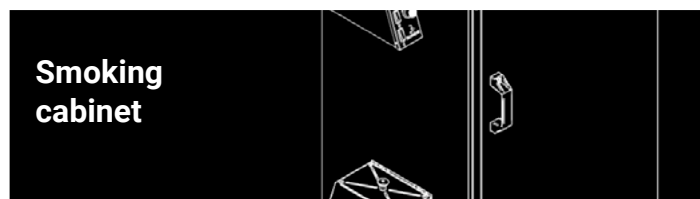
Cleaning the smoke generator



During operation of the device, smoke deposits form on parts of the chip, which must be cleaned and removed after every 6-8 hours of generator operation. Use pliers, a wire brush, or another blunt instrument for this purpose. Failure to remove smoke deposits may result in improper operation of the device and even damage in the worst case scenario.



IX. Troubleshooting



The smoker is not heating.

Possible causes and solutions:

Check the set temperature

To set the desired temperature, press the knob, set the appropriate value, then press the knob again to confirm.

Timer panel: Press the temperature button – the LED next to the button should illuminate or flash to indicate that the heat setting has been activated.

Damaged heating element

When the heating element is in operation, the dot in the lower right corner of the temperature display should light up or flash. It indicates that the heating element is working. If the light is on and the heating is not heating, contact your dealer or service center.

If the control panel is working properly but the smoker is not heating. Please contact your dealer or service center. A damaged heating element may be the reason.

Turning on the heating causes a short circuit.

Possible causes and solutions:

The electrical connection may only be made by a qualified electrician, in accordance with international and national standards for electrical installations.

The connection has become damp.

Turn off the power, then disconnect the power cable from the control panel. Remove the panel from the smoker cabinet, unscrew and remove the connector housing and check for moisture around the wires. If moisture is present, dry the connection. Then connect the control panel according to the instructions and check if the problem is solved.

Damaged electrical installation or electric heating element

Turn off the power and disconnect the power cable. Unscrew and remove the cover of the main heating element. Disconnect the wires from the heating element, secure them with insulating tape to make sure they do not come into contact with each other or the housing and to prevent human contact. Connect power to the device and turn on the heating. If the cabinet causes a short circuit, the reason is a damaged electrical installation. If this is not the case, the electric heating element is damaged. Please contact your dealer or service center.

The temperature only rises to approximately 80-100°C despite setting a higher value, or heating takes much longer than usual.

Possible causes and solutions:

Do not connect the device to a chimney or ventilation system, as

this may cause air to be drawn out of the chamber, resulting in its cooling. This also creates a risk of ignition of the wood chips and a fire in the smoker.

Weather conditions

Make sure that the weather conditions are favorable, for example, that there are no strong winds or very low temperatures. In extreme weather conditions such as these, the smoker may have difficulty reaching the set temperature.

Damaged thermal switch

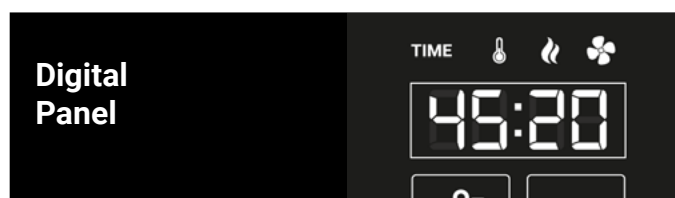
If the steps listed above did not solve the problem, this means that the thermal switch is damaged. If this is the case, contact your dealer or service center to diagnose and repair the device.

The temperature first heats the chamber to a certain value, drops by approximately 30°C and then increases again.

Possible causes and solutions:

• Damaged thermal switch

If this is the case, contact your dealer or service center to diagnose and repair the device.



The panel displays the "E.rr." error message after connection and activation

Possible causes and solutions:

No connection between the panel and cabinet.

Turn off the power (8), then disconnect the power cable from the control panel. Remove the panel from the smoker cabinet and make sure that there are no foreign objects in the connector (10). Connect the control panel according to the instructions and check if the problem is solved.

Temperature probe wires are loose.

The electrical connection may only be made by a qualified electrician, in accordance with international and national standards for electrical installations.

Turn off the power (8), then disconnect the power cable from the control panel. Remove the panel from the smoker cabinet, unscrew and remove the connector housing and check if the cables are properly fastened in the connection terminal. Connect the control panel according to the instructions and check if the problem is solved.

If the above solutions do not work, the temperature probe is probably damaged.

Please contact your dealer or service center to have it repaired.

The TIMER digital panel displays the „F1” symbol

The TIMER digital panel displays the „F1” symbol; it appears if a power failure occurs while the device is in operation. To restore proper operation,

IX. Troubleshooting

press the button or knob.

The „F1” symbol may also appear if while the device is being switched off the heating, smoking or dehydration functions have not been switched off. Remember to make sure all functions are disabled before turning off the device.

The digital panel either sounds an audible signal or displays a negative temperature.

This indicates that the temperature sensor or control panel is damaged. Please contact your dealer or service center.

The control panel does not turn on.

Possible causes and solutions:

No power.

Check that the power cable is properly connected to the control panel and the 230V socket.

Check the main switch in the control panel.

If the main switch does not work, cannot be switched on, or does not light up after it is switched on, this means the integrated socket is damaged. Please contact your dealer or service center.

Check the fuse.

Turn off the power and disconnect the power cable. Remove the fuse (20 mm) and replace it with a new one. If the fuse cannot be removed, this means the integrated socket is damaged. Please contact your dealer or service center.

The panel emits a continuous audible signal.

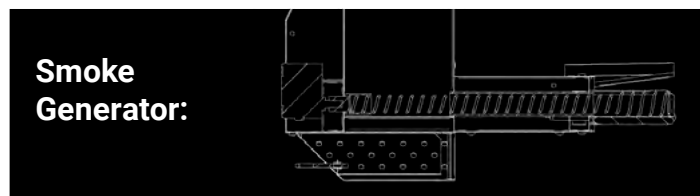
Possible causes:

Damaged temperature sensor.

Please contact your dealer or service center.

The chamber temperature exceeded 170°C.

Fat has likely caught fire. Use a fire extinguisher to put out the fire in the smoker.



The smoke generator is not working

Possible causes and solutions:

Check connection

Set the switch on the power cable to the on position. Connect the C-13 C14 extension cord of the generator to the control panel and activate the smoke button. Timer panel: Press the smoke button – the LED next to the button should illuminate or flash to indicate that smoking has been activated.

Check the fuse.

There is a 20mm fuse in the power socket on the generator.

Turn off the power and disconnect the power cable. Remove and replace the fuse.

Damaged connection in the panel

Connect the smoke generator directly to a 230V socket, using the power cable included in the kit. If the generator works when you connect it, this means that the smoker control panel is damaged. Please contact your dealer or service center.

Turning on the generator trips the residual current circuit breaker.

Possible causes and solutions:

Moisture in the heating system.

If you are using a cold smoke adapter, disconnect it and place the generator connected directly to the smoker; do not start it. Set the temperature in the smoker to 120°C, turn on the heat and leave for 120 minutes. Afterwards, turn off the heating and check the smoke generator. If the circuit breaker still trips, contact your dealer or service center.

Turning on the generator causes a short circuit.

Possible causes and solutions:

Damaged power cable.

Turn off the power, remove the power cable or the extension cord connected to the panel. Check the cable for damage.

Damaged electrical installation or heating element.

The electrical connection may only be made by a qualified electrician, in accordance with international and national standards for electrical installations.

Turn off the power and disconnect the power cable. Unscrew and remove the lower housing of the generator. Disconnect the wires from the heating element, secure them with insulating tape to make sure they do not come into contact with each other or the housing and to prevent human contact. Turn on the generator. If the generator causes a short circuit, the reason is a damaged electrical installation. If this is the case, we recommend replacing the electrical installation.

If the electrical installation is not damaged, the problem is caused by a damaged heating unit. If this is the case, we recommend replacing the heating unit.

Please contact your dealer or service center to have it replaced.

No smoke is generated.

Possible causes and solutions:

No chips.

Check if there are chips in the container, if not fill the container with smoking wood chips according to the instructions.

Damp wood chips.

Pour the chips out of the smoke generator. If there are any chips stuck around the spring, try to scrape them out using a tool, such as a screwdriver. Fill the container with new smoking wood chips according to the instructions.

Incorrect wood chip fraction.

IX. Troubleshooting

If you are not using original wood chips, the chips may get stuck in the container depending on the fraction. Remove the wood chips from the container and fill with original smoking wood chips according to the instructions.

Chips catch fire – no smoke.

Turn off the generator, wait until the flame goes out.

If necessary, remove the generator and extinguish the flame.

Possible causes and solutions:

Smoldering wood chips exposed to gusts of air.

Shield the smoker from the wind. Do not connect any piping to the smoke outlet of the smoker. Use the smoker outdoors according to the instruction manual.

If the above steps do not solve the problem, this means that the electric heating element is damaged. Please contact your dealer or service center.

Wood chips are not transported from the container to the heating element.

Possible causes and solutions:

Damaged spring feeder.

Turn off the power and disconnect the power cable. Wait for the heating element to cool down. Unscrew and remove the feeder from the heating element side, check for damage. Please contact your dealer or service center.

Damaged motor or capacitor.

Please contact your dealer or service center.



Dehydrator won't turn on.

Possible causes and solutions:

No power.

Connect the dehydrator power cord to the control panel, turn on the dehydrator button, Time panel: press the dehydrator button – the LED next to the button should light up or flash.

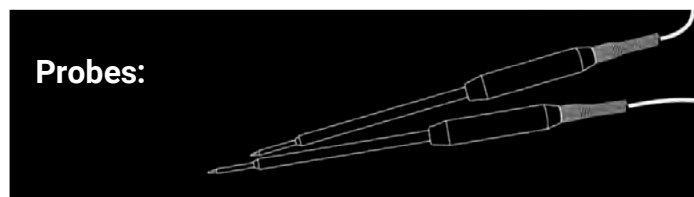
Check the power cable connection in the dehydrator.

The electrical connection may only be made by a qualified electrician, in accordance with international and national standards for electrical installations.

Turn off the power and disconnect the power cable. Unscrew and remove the connector housing on the dehydrator, check that the wires are fastened correctly.

If the above solutions do not work, the temperature probe is probably damaged.

Please contact your dealer or service center.



No temperature reading from the probe

Possible causes and solutions:

The probe is not correctly connected to the control panel.

Check the connection.

The probe plug is dirty or soggy.

Disconnect and clean gently.

Indicated Error "E.rr." on the control panel

Damaged sensor or probe cable

Contact service.