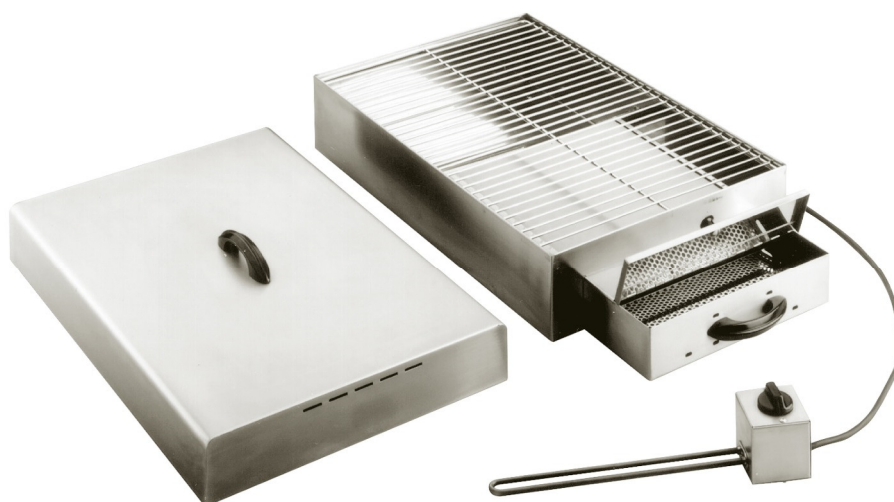


**NOTICE D'INSTALLATION ET D'UTILISATION
FUMOIRS**

**INSTRUCTIONS FOR USE AND INSTALLATION
SMOKERS**

FM2 / FM3 / FM4



Fabrication française

Made in France

Janvier 2016

SMOKERS FM2 / FM 3 / FM4

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, electric shock, scald or other wounds and damage. During the use of this appliance, fundamental circum-spection of security must always be noticed, such as:

- Take into account the instructions to be systematical-ly kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of chil-dren or disabled persons without surveillance.
- Ensure that only trained personnel operate the appli-ance.
- Never move the appliance when it is working.
- Check that the appliance is definitely off before con-necting it up or disconnecting it.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very important when the appliance is working. Always use handles and control knobs.

- Do not use the appliance for other functions than determined use.
- Do not leave the cord of electrical feeding in the contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct hearings of aeration of the appliance.
- Use the smoker outside or under a cooker hood.
- Never plunge the pin element into water. Remove it before cleaning the rest of the machine.
- Use only the heating pin originally delivered with the machine.
- To avoid any electric shock, never plunge the appliance, the cord or plug in water or quite other liquid.
- If the cord is harmed, it must be replaced by the producer, his after sale service or persons of similar skills to avoid any risk.
- Entrust compensations only to a skilled person.
- Use only spare parts of origin.
- Before cleaning the appliance, do not forget to disconnect it.

2. CONTENTS OF CARDBOARD PACKAGING

Device: A smoker over a electric heating element

- Accessories: - A cooking grid
- A top cooking grid (FM4)
 - A 500g bag of oak sawdust
 - The present note

See exploded views for each smokers at the end of the document.

3. CONFORMITY OF USE

Use the appliance to smoke at low temperature to eliminate excess water without drying out the product or turning it crispy. Smoke is produced by the slow burning of oak sawdust and then gets cooled in the smoke oven to provide even smoking.

4. WAY OF FUNCTIONING

This smoker is made in all stainless steel and fitted with a heating pin (250 W) and a timer enabling the automatic ignition and combustion of the sawdust. You can smoke, with 100% natural sawdust, your fishes (salmon, trout, eel, herring...), shellfishes (lobster, crawfish, mussels...), meats (duck breasts, filet mignon....), delicatessen (sausages, bacon, ham....)

To preserve the food in its best conditions it is better to cut your pieces of food prior to smoking them.

You should use beech or oak sawdust but never use sawdust from coniferous trees, treated wood or conglomerate

To turn on your smoker, turn the timer (n°1 on picture) on the position 9. It enables the automatic ignition of the sawdust



1 15 min timer

5. FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Place the smoker on a plane and heatproof surface.
- Never place the device near a wall or near a partition makes of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Place the machine in order to have easy access to the plug
- Use the smoker outside or under a cooker hood

b) First starting:

Clean the device and the accessories before the first use. (See 6 Cleaning)

Connection of the device

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Make sure that every control knob is positioned on 0.
- Check that neither the cord nor the plug are damaged.
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .

c) Use of device :

Elements of command and display

Command/Display	Function
Timer 15 min (n°1 on picture)	Oak sawdust ignition

Putting on

Push the heating element into the ash-pan until it is joined to the spring.
Place the grid in the bottom of the ash-pan.
Put sawdust on the grid making a slight slope which lower point will be in front of the ventilation holes.
Plug in the appliance and turn the timer on (9 minutes). It will automatically light the sawdust.
Leave the lid of the ash-pan half-open if necessary.
When the smoker is running under a cooker hood, please avoid drafts.
As soon as you obtain an incandescent point, put the lid of the ash-pan down and gradually reduce the draft.
The drawer must be at least 1 to 3cm inside the smoker.
In case some smoke escapes back through the ash-pan, put a moist cloth on the joins.

During operation adjust air stir according to needed quantity of smoke.
A full ash-pan allows three hours smoking.

Stopping the appliance

Set the timer on off position; The machine is completely off
Let the device cool.
Disconnect the power cable.
Clean the appliance. (see 6. Cleaning)

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

Disconnect the device.

- Let cool completely the device before any technical intervention or cleaning.
- Remove the heating pin before cleaning.
- Clean the machine after each use.
- Clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.
- Dry the machine with a clean and soft cloth.
- Never immerse the heating pin into water.
- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.
- Never use detergents, let the machine seasoned
- During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity.

7. TECHNICAL SPECIFICATIONS

Models	FM2	FM3	FM4
Outside dimensions	715x415x230 mm	1000x410x200 mm	715x415x360 mm
Weight	16 kg	18 Kg	21 Kg
Power	250 W	250 W	250 W
Nb elements	1	1	1
Current	1.09 A	1.09 A	1.09 A
Voltage	220-240 V ~	220-240 V ~	220-240 V ~

Wires colours correspondence

Phase
Neutral
Earth

Brown / Black / Grey
Blue
Yellow-Green

8. NORMS AND LEGALS DISPOSALS

The device is conform to :

IEC/EN 60335-1
IEC/EN 60335-2-38
EN 55014-1 + 55014-2
EN 61000-3-2 + 61000-3-3

9. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

2002/96/CE (DEEE) N°34270064800021
2002/95/CE (ROHS)
2006/95 CE
2004/108 CE



Reach rule

Never put the device among household waste.
The device must be put down in a centre of recycling for the electric equipments.

The materials of the device are indeed reusable. By eliminating correctly the electric and electronic wastes, the recycling and quite other shape of re-use of worn equipments, you participate in a significant way in the environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

10. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from variations of the power supply, over tension or from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

COOKING TIMES

Designation	Cutting	Salting with cooking salt	Soaling	Cold drying	Smoking
Salmon of 3 Kg	Filet without bones under skin	5 to 6h	Soak in water during 1/2 h	12h	2 to 3h
Trout	Filet or entire fish	2 to 3h	Soak 15 to 20 mn	12h	2 to 3h 1/2
Eel	Entire	4h	Soak 25 mn	12h	4h tepid
Halbut	Filet with skin	2 to 3h	Soak 15 to 20 mn	12h	3h
Goose or duck sides	Entire	Rub them with a bunch of mixed herbs and keep 7 to 8 h	Wash them 1 mn under running water	24h	2 to 3h
Chicken	Small parts	4h	Wash them 1 mn under running water	24h	3h
Pork	Belly, loin, sausages, chipolatas	8 to 10 h depend on tickness	Soak 45 mn	24h	2 to 3h

Recipes for smoker

Braised ham on the bone

- In the entire ham on the bone, inject some brine (1) until saturation preferably with a salt pump with needle. Otherwise, let it steeped during 5 days in the brine.
- Let it soak during 2 hours in cold water. Change the water 3 times.
- Strain during 12h in a cold chamber
- Smoke during about 8 hours in continuous
- Braise during 12h at 80°C
- Cut it in slices.

Steaklet of duck

- Salt the steaklet with salt and seasoning during 8 h: cover each steaklet of duck (up and down)
- Rinse under water jet
- Strain during 12h in a cold chamber
- Smoke 3 times during 1 hour. Let it dry 3 hours between each smoke

Chicken chipolatas (for aperitive)

- Take one kilo of sausage meat, 6 shallots, fresh parsley season it with salt, pepper and 4 spices. Chop finely.
- Put it in sausage casing.
- Dry during 2h in a cold chamber
- Smoke 2h in continuous
- Cook 10 min in oven at 180°- 200°C.
- Reheat the chipolatas in boiling water or in oven

Smoked fillets of trout

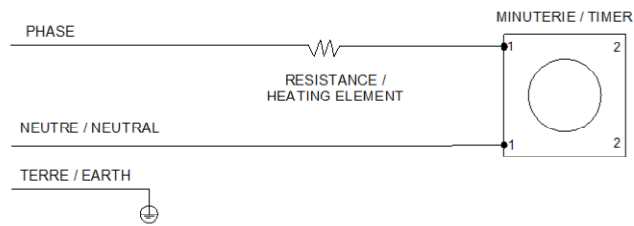
- Remove the fillets of the trout
- Salt the fillets: cover each fillet (up and down)
- Let it soak during 1 hour in cold water. Change the water twice
- Strain during 12h in a cold chamber
- Smoke 2h in continuous

Smoked salmon

- Remove the fillets of a salmon of 2-3Kg.
- Salt the fillets: cover each fillet (up and down).
- Let it soak during 1 hour in cold water. Change the water twice
- Strain during 12h in a cold chamber
- Smoke twice during 2h, with fennel dried in sawdust by letting it dry 3 hours during the 2 smokes

Vocabulary :

(1) Brine: 5 litres of water + 600g of nitrite salt + 150g of sugar

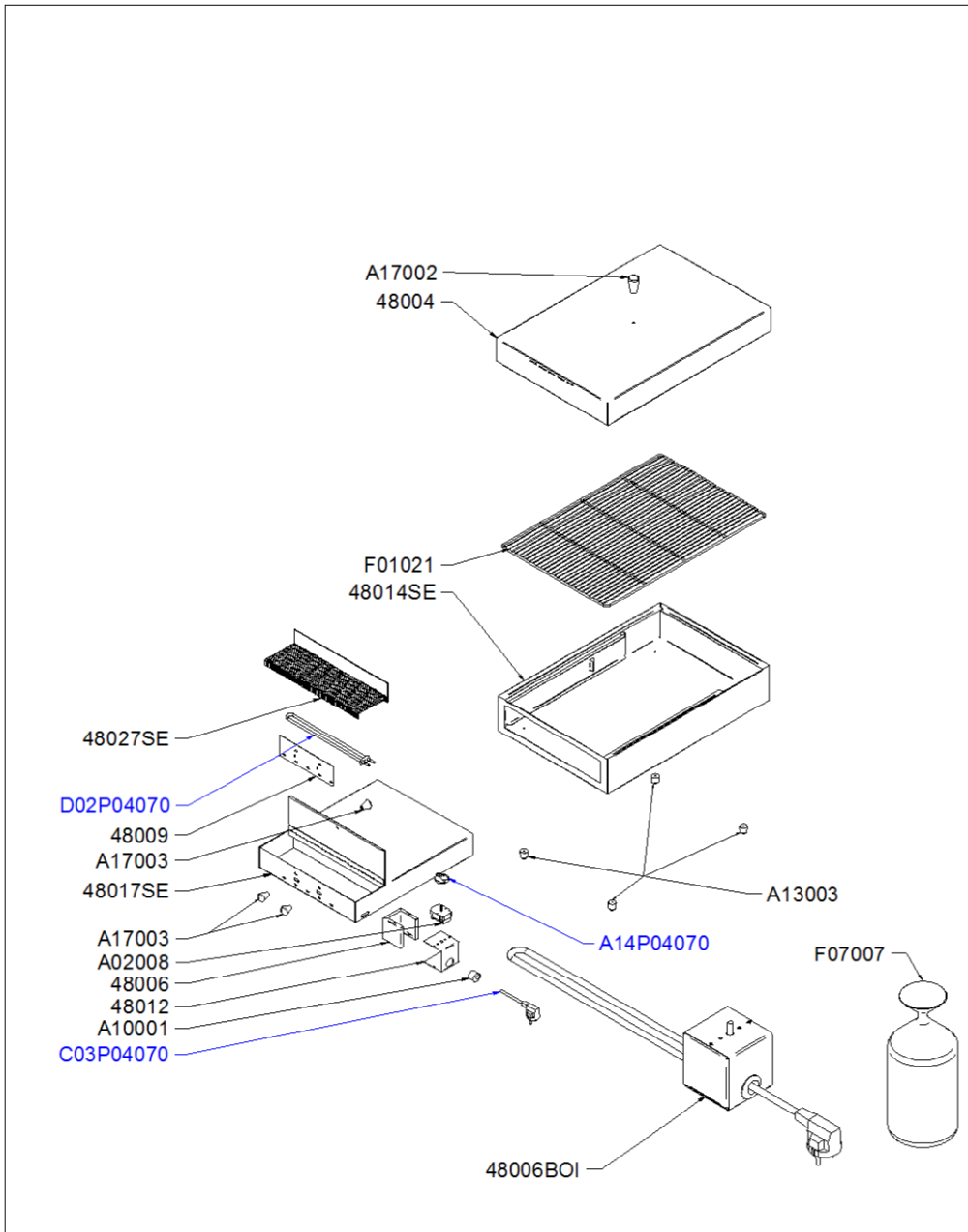


Câblage : C02025

FM 2 - FM 3 - FM 4				Schéma électrique	
DT73-74-75	Date : 20/03/2015	Dessiné par : R.L	Approuvé par : Grenon S.	Date : 20/03/2015	Indice A

CODE	QTE	PIECE	SPARE PART
48004	1	COUVERCLE FM2	LID FM2
48006	1	BOITIER RESISTANCE FM	HEATING ELEMENT BOX FM
48006BOI	1	BOITIER COMPLET FUMOIR	FULL CONTROL BOX SMOKER
48009	1	GRILLE COULISSANTE AERATION FM	VENTILATION SLIDING GRID FM
48012	1	ARRIERE BOITIER RESISTANCE FM	HEATING ELEMENT BOX BACK FM
48014SE	1	S/E CAISSON FM2/FM4	CASING FM2/FM4
48017SE	1	S/E TIROIR FM4	TRAY ASSEMBLY FM4
48027SE	1	S/E GRILLE SCIURE FM	SAWDUST GRID SMOKER
A02008	1	MINUTERIE 15 MN RST, BAR	TIMER 15 MN TOASTERS
A10001	1	SERRE CABLE PA 107	CORD CLOSER PA 107
A13003	4	PIED CAOUTCHOUC	RUBBER FOOT
A14P04070	1	BOUTON	KNOB
A17003	3	BOULE 5 x 80	BOWL 5 x 80
A17002	1	BOULE 6x100 DIAM 6 RA	BOWL 6x100 DIAM 6 RA
C03P04070	1	CORDON	CORD
D02P04070	1	RESISTANCE	HEATING ELEMENT
F01021	1	GRILLE 600x400 FM/FC110	WIRE GRID 600x400 FM/FC110

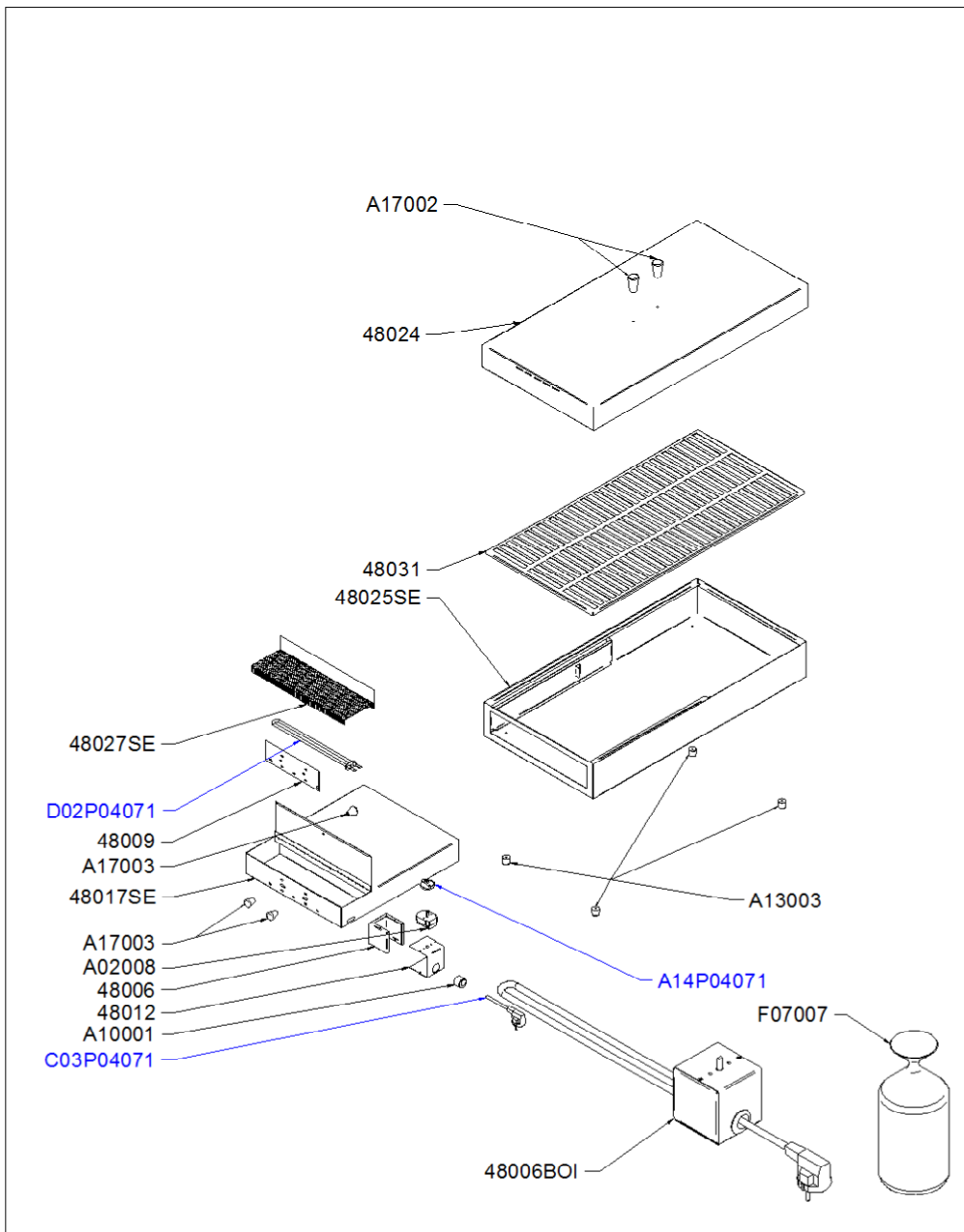
FM 2			Nomenclature		
DT73	Date : 20/03/2015	Dessiné par : R.L	Approuvé par : J.Godéré	Date : 20/03/2015	Indice A



FM 2			Vue éclatée		
DT73	Date : 20/03/2015	Dessiné par : R.L	Approuvé par : S.Grenon	Date : 20/03/2015	Indice A

CODE	QTE	PIECE	SPARE PART
48006	1	BOITIER RESISTANCE FM	HEATING ELEMENT BOX FM
48009	1	GRILLE COULISSANTE AERATION FM	VENTILATION SLIDING GRID FM
48012	1	ARRIERE BOITIER RESISTANCE FM	HEATING ELEMENT BOX BACK FM
48017SE	1	S/E TIROIR FM4	TRAY ASSEMBLY FM4
48024	1	COUVERCLE FM3	LID FM3
48025SE	1	S/E CAISSON FM3	CASING FM3
48027SE	1	S/E GRILLE SCIURE FM	SAWDUST GRID SMOKER
48031	1	GRILLE FM3	GRID FM3
A02008	1	MINUTERIE 15 MN RST, BAR	TIMER 15 MN TOASTERS
A10001	1	SERRE CABLE PA 107	CORD CLOSER PA 107
A13003	4	PIED CAOUTCHOUC	RUBBER FOOT
A14P04071	1	BOUTON	KNOB
A17003	3	BOULE 5 x 80	BOWL 5 x 80
A17002	2	BOULE 6x100 DIAM 6 RA	BOWL 6x100 DIAM 6 RA
C03P04071	1	CORDON	CORD
D02P04071	1	RESISTANCE	HEATING ELEMENT
F07007	1	SCIURE CHENE FUMOIR 500 G	OAK SAWDUST SMOKER 500 G
48006BOI	1	BOITIER COMPLET FUMOIR	FULL CONTROL BOX SMOKER

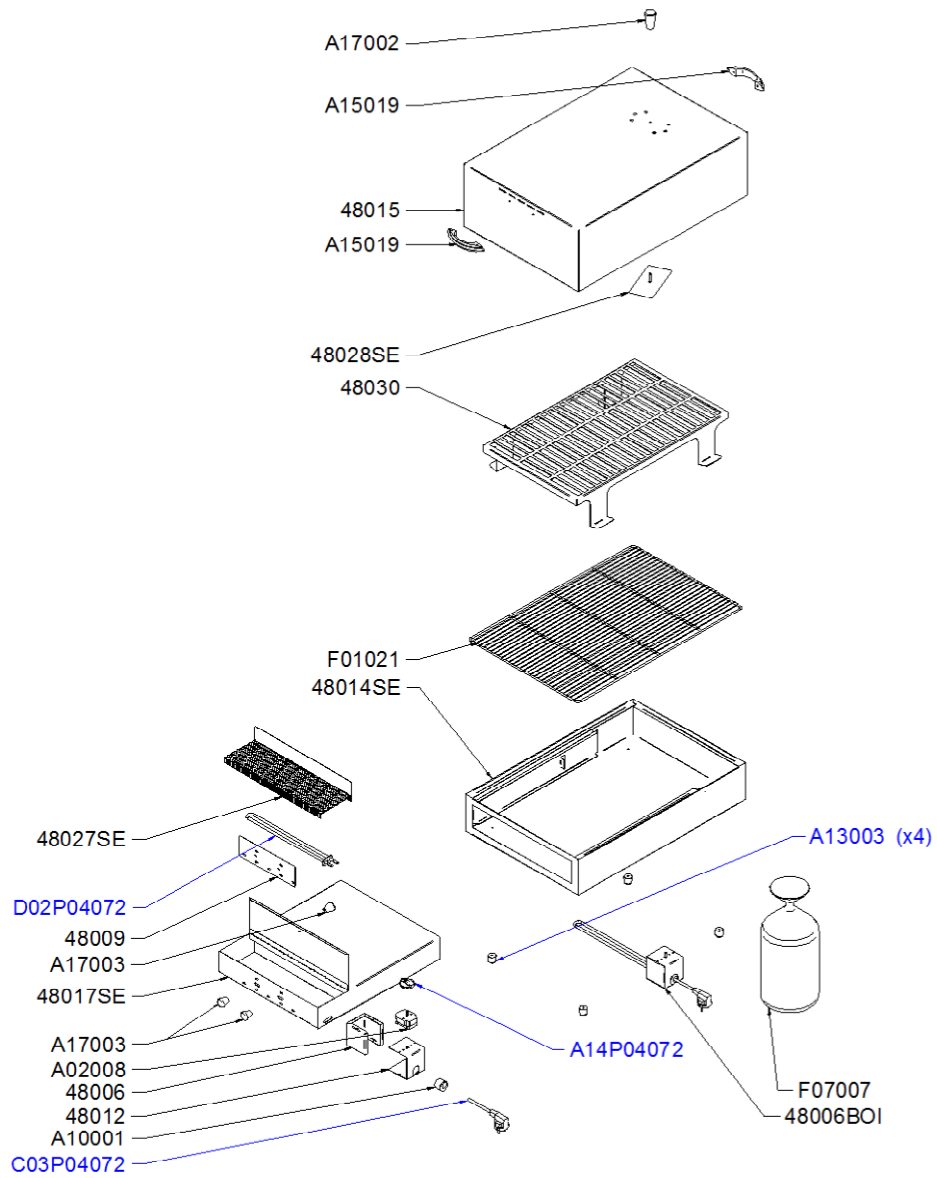
FM 3			Nomenclature		
DT74	Date : 20/05/2015	Dessiné par : R.L	Approuvé par : J.Godéré	Date : 20/05/2015	Indice A



FM 3				Vue éclatée	
DT74	Date : 20/05/2015	Dessiné par : R.L	Approuvé par : S.Grenon	Date : 20/05/2015	Indice A

CODE	QTE	PIECE	SPARE PART
48006	1	BOITIER RESISTANCE FM	HEATING ELEMENT BOX FM
48009	1	GRILLE COULISSANTE AERATION FM	VENTILATION SLIDING GRID FM
48012	1	ARRIERE BOITIER RESISTANCE FM	HEATING ELEMENT BOX BACK FM
48014SE	1	S/E CAISSON FM2/FM4	CASING FM2/FM4
48015	1	COUVERCLE FM4	LID FM4
48017SE	1	S/E TIROIR FM4	TRAY ASSEMBLY FM4
48027SE	1	S/E GRILLE SCIURE FM	SAWDUST GRID SMOKER
48028SE	1	S/E AERATION COUVERCLE FM4	LID AERATION ASSEMBLY FM4
48030	1	GRILLE SUPERIEURE FM4	UPPER GRID FM4
A02008	1	MINUTERIE 15 MN RST, BAR	TIMER 15 MN TOASTERS
A10001	1	SERRE CABLE PA 107	CORD CLOSER PA 107
A13003	4	PIED CAOUTCHOUC	RUBBER FOOT
A14P04072	1	BOUTON	KNOB
A15019	2	POIGNEE RF14, FUMOIR, CA	HANDLE PLATE WARMER, RF14, SMOKER
A17003	3	BOULE 5 x 80	BOWL 5 x 80
A17002	1	BOULE 6x100 DIAM 6 RA	BOWL 6x100 DIAM 6 RA
C03P04072	1	CORDON	CORD
D02P04072	1	RESISTANCE	HEATING ELEMENT
F01021	1	GRILLE 600x400 FM/FC 110	WIRE GRID 600x400 FM/FC 110
F07007	1	SCIURE CHENE FUMOIR 500 G	OAK SAWDUST SMOKER 500 G
48006OI	1	BOITIER COMPLET FUMOIR	FULL CONTROL BOX SMOKER

FM 4			Nomenclature		
DT75	Date : 19/05/2015	Dessiné par : R.L	Approuvé par : J.Godéré	Date : 19/05/2015	Indice A



FM 4

Vue éclatée

DT75

Date :
19/05/2015

Dessiné par :
R.L

Approuvé par :
S.Grenon

Date :
19/05/2015

Indice
A

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