

**campfire**



# Deluxe Outdoor Fish Smoker

Superb Quality Stainless Steel Smoker



**Instruction Manual**

2 Burner Part No. FI2000

3 Burner Part No. FI3000



## **Thank you for purchasing a Campfire Deluxe Outdoor Fish Smoker.**

Once you start using the Deluxe Outdoor Fish Smoker, you will quickly become addicted to this quick, easy, portable and delicious way of cooking. It's perfect for camping and the outdoors.

There's room for two 3lb trout and in as little as 15 minutes you can be enjoying a delicious meal. Steak and other meats taste great smoked too.

The Deluxe Outdoor Fish Smoker is made from food grade stainless steel, making it easy to clean and corrosion resistant.

For storage and transport, all the components stow inside the main pan and pack away neatly in a strong zip-up carry bag.

# Features

- Allows you to hot-smoke food, retaining moisture and natural cooking flavours
- Complete with stand, heat adjusting fuel pans, cooking tray, lid, drip tray and 2 wire grills
- All components pack away neatly and store inside a handy carry bag
- Quick and easy hot-smoking of fish, meats and vegetables. Cooks AND smokes in one process so fish is ready in as little as 15 minutes.
- Uses methylated spirit fuel in burners (not supplied).



FI2000 Model

# Parts List

1. Lid
2. Smoking Grill (no handles)
3. Smoking Grill with handles
4. Drip Tray
5. Smoker Pan
6. Methylated Spirit Burners
7. Smoking Stand (heat source)
8. Bag



F13000 Model



# Smoking Instructions

- Foods must be thawed and towel dried.
- Using too many wood shavings can leave a bitter aftertaste in foods.
- Place the smoking stand on a flat, fire-resistant surface with the vents facing down.
- Fill the fuel bowls with methylated spirits to 75% of its capacity.
- Place the fuel bowls in the smoking stand.
- Lightly oil the smoker grill/racks prior to placing food.
- Season your food as desired and place on smoking grill. When smoking fish place the skin of fish on the grill and the flesh upwards.
- Place lid on the pan.
- Carefully light the fuel bowls.
- Place the pan with fish/meat and lid on the heat source.
- Allow the fire to completely burn out. Leave the lid on for at least a further 5 minutes to complete the smoking process.

**Note:** depending on the size/weight of the fish/meat, the smoking process may need to be repeated to make sure it is fully smoked.

# Safety Instructions

The following safety precautions must be followed.

- Do not refill the fuel bowls while the flame is alight.
- Keep your methylated spirit bottles safely away from any flame.
- Ensure the smoker is placed on a stable, flat, fire resistant surface.
- Ensure there are no traces of wood shavings in the fuel bowls.
- Use only recommended wood shavings available from fishing/camping stores.
- Do not use timber that has been treated or that has any resin or gum.

## Cleaning Instructions

- Scrape out the burnt wood shavings after use.
- Clean with warm soapy water.

## Also Available



### Deluxe Outdoor Fish Smoker 2 Burner

Part No: FI2000



### Deluxe Outdoor Fish Smoker 3 Burner

Part No: FI3000

## Wood Shavings 500g sold separately



### Sheoak

Part No: FI2032



### Mallee


Part No: FI2034



### Mesquite

Part No: FI2036





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