

03/2015

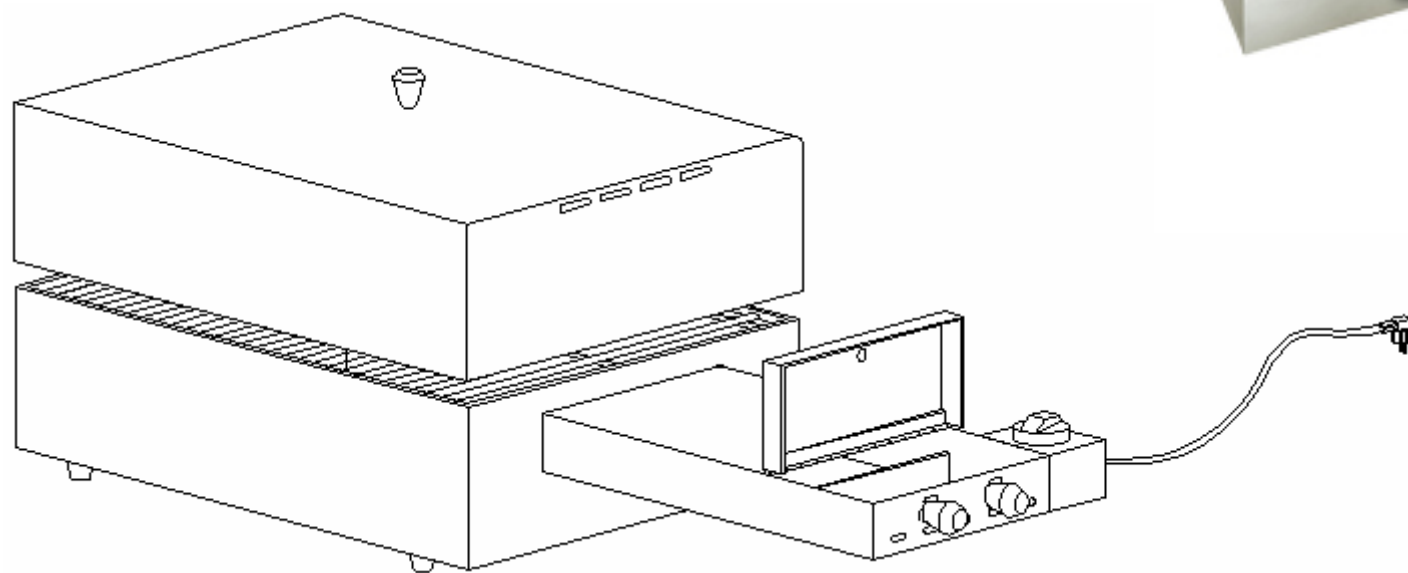
Mod: FAD-264

Production code: FM 4



Diamond
catering equipment

FM4



Use and Installation Manual

FM2/FM3/FM4

Item presentation

This appliance is made of stainless steel and is fitted with heating element (power 250 W) which enable you to smoke fish, meat and other delicatessen products with natural sawdust.

Installation

Your smoker needs to be connected to 230 V or 110 V + Neutral + Earth

Phase : Brown

Neutral :Blue

Earth : Yellow/Green

Features

References	FM2	FM3	FM4
Dimensions in ins	27,9x16,1x7,8	39,9x16,1x7,8	27,9x16,1x11,7
Power in W	250	250	250
Voltage en V	110/230	110/230	110/230
Weight in Kg/lbs	12/26,4	15/33,1	14/30,8

Getting started

For ease of packing, the handle has been screwed upside down, you need to unscrew it and mount it on the top of the lid.

To set up the appliance:

- Push the heating element into the ash-pan.
- Place the grid in the bottom of the ash-pan. Put sawdust on the grid making a slight slope. While starting the smoker, be sure that the ventilation holes are open on the ash-pan.
- 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 centimeter above 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.

Using advice

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

Ideally use the smoker outside or under a cooker hood.

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

Maintenance

Please avoid the use of detergent to clean the smoker.

Cooking times

Designation	Cutting	Salting with cooking salt	Soaking	Cold drying	Smoking
Salmon of 3 kg	Filet without bones under skin	5 to 6h	Soak in water during ½h	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 25mn	12h	4h tepid
Halbut	Filet with skin	2 to 3h	Soak 15 to 20mn	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 10h depend on thickness	Soak 45 mn	24h	2 à 3h

During salting operation, you can put a caster sugar layer under the salt. Just, to obtain a better coloration of the fish.