



WILDFISH SMOKER COOKER – USER GUIDE

Congratulations on the purchase of your 'Wildfish' smoker cooker. With this unit you can hot smoke fish, chicken and other meats.

BEFORE FIRST USE:

Before using the smoker cooker for the first time it needs to be heated to around 100 degrees C. Do this by ¼ filling the burners with methylated spirits and heating the empty smoker without any smoke dust for around 10 minutes. Allow to cool and wash all internal surfaces with soapy water, rinse and allow to dry.

IMPORTANT:

This unit is primarily designed to be used outdoors.

PREPARATION:

Fish and fish filets particularly benefit from brining prior to smoking. There are many variations of brining solutions but the basic solution gives great results. A simple basic brine recipe is 1 litre of cold water, 2 tablespoons table salt, 1 tablespoon brown sugar; make sure salt and sugar are dissolved. Place fish in non metallic dish and pour brine solution over until covered, leave in brine for 30 – 60 minutes, remove and dry with paper towels.

READY TO SMOKE:

Place the stand on an even non flammable outdoor surface and fill the burners with methylated spirit. (1/2 filling the burners gives around 20 – 25 minutes burn time) In the smoker cooker spread smoke dust in the hollow section (about 3 or 4 measured scoops is ideal) place the drip tray over the smoke dust.

Place prepared fish filets flesh side up on the racks (lightly oil the racks with vegetable oil to prevent sticking) and close the lid. Light the burners and regulate the flame height as necessary. Place the smoker cooker on the stand and allow the smoker cooker to do its work. Times will vary according to what you are cooking, fish filets generally take between 15 to 20 minutes with longer times for whole fish and meats.

FINAL NOTE:

There are many varieties of smoke dust available so don't be afraid to try different flavours.

ENJOY!



Wildfish products are distributed by: www.jmgillies.com.au

How to assemble your Smoking Oven:

Start screwing the handle together with the white valve regulator onto the lid. Then follow the instructions below.

How to prepare the fish:

- Clean the fish, but leave the head on.
- Rinse and dry the fish.
- Salt the fish and ensure it is dry before smoking.

Instructions:

1. Sprinkle a thin layer of smoker chips (approx 4 tbs) in the bottom of the box. **Tips:** To strengthen the taste, add small strips of juniper twigs on top of the smoker chips.
2. Place the dripping protection on top of the smoker chips, to protect against dripping greas.
3. Place the fish on the tray and put the tray inside the pan. Use the bottom tray only for larger fish.
4. Put the lid on and secure with the locking device at the side.
5. Place the Shelter on a non-flammable surface. Pour the cooking fuel in to the burners.
6. Place the burners in the shelter and ignite. The heat can easily be adjusted by turning the burner arm.
7. Place the pan onto the shelter.

Cooking times:

Larger fish such as trout: approx 30-40 minutes

Smaller fish such as herring: approx 12-15 minutes

The fish is ready when you can loosen the back fin.

Important:

- For outdoor use only and do not leave unattended.
- The smoker box gets really hot.
- Do not refill burners while they are burning or hot. Burning time approx 30 min. Consider the danger of fire!
- Clean the smoker box, the trays and the dripping plate carefully after use. **Tip:** Use aluminium foil in the bottom for easier cleaning.

