

SmokePistol Instructions

CAUTION

All smoke can cause eye, throat and lung irritation. Although flavored smoke smells good, DO NOT breathe or stand over smoke. USE IN VENTILATED AREA.

Never leave any fire, smoker, SmokePistol™ or barbecue grill unattended while in operation.

The SmokePistol™ has actual burning wood chips inside and may emit sparking embers.

The SmokePistol™ gets HOT during operation. DO NOT handle without protective gloves during operation.

Do NOT leave the SmokePistol™ attached to your BBQ grill when the heat is high as excessive heat will damage internal parts. Smoking temperature should be around 190 - 225 degrees F

DO NOT BURN ANYTHING BUT SmokePistol™ CARTRIDGES EVER. Other woods or reused cartridge cases may cause an explosive fire similar to a chimney fire and will damage unit and void warranty.

Do NOT operate SmokePistol™ without cartridge in chimney. This will cause excessive heat and damage unit.

OPERATING INSTRUCTIONS

After the SmokePistol™ is properly installed on your grill or smoker, familiarize yourself with the unit. The smoke output knob is located on the back plate of the unit. This knob should be set to high only when starting SmokePistol™ cartridges unless large amounts of smoke are desired. The smoke output does not change immediately with the adjustment of this valve. After adjusting, wait a few minutes for the smoke output to stabilize. Use just a trickle of smoke. Cartridges will last longer and excessive smoke can cause a bitter taste.

STARTING THE SmokePistol™

Plug the SmokePistol into a 110v outlet. You should hear a vibration humming. Hold the SmokePistol cartridge paper end down and light the flat tip of the paper end by rotating over the flame of an extended butane lighter. (CAUTION: The paper end may flare up or spark like a match DO NOT hold near face.) The paper end should NOT be flaming but should turn black and may spark slightly. Make sure the tip is glowing. Insert the lit end of the cartridge into the chamber until it comes to a stop. Then insert the ramrod (included) into the barrel and press firmly. Remove the ramrod then adjust the smoke control to high. Wait 30 seconds then rotate the cartridge 1/2 turn. Insert the ramrod into the barrel again and press firmly. Remove the ramrod. Wait 30 seconds then rotate the cartridge 1/4 turn. Insert the ramrod into the barrel again and press firmly. Let the unit smoke on this setting for about 3 minutes. Move the cartridge up and down inside the SmokePistol, rotate and shake it until you feel all the wood fall from the cartridge into the smoke chamber. Make sure the wood inside the cartridge is loose. Use ramrod to clear barrel. Hold the Burst button in to increase smoke output for a few seconds. Let the SmokePistol smoke for about 10 minutes on high then you can set the smoke output knob to the desired setting. Use ram rod (included) to clear barrel on a regular basis especially if smoke is exiting around cartridge or slow in coming out. Occasionally tap on the top and sides of the cartridge to make sure all wood is falling into the SmokePistol chamber. When finished smoking, simply unplug the SmokePistol and the wood chips will smother in about 15 minutes, however the unit will remain hot for about an hour. Remove the spent cartridge when the unit is still warm to keep it from sticking inside the chamber. Empty the SmokePistol™ after each use.

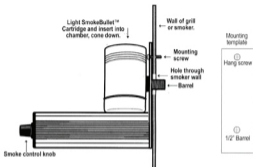
CLEANING

You should clean the SmokePistol™ after each use (you may burn more than one cartridge during one use). After the SmokePistol™ is cool, remove cartridge and unhook the unit from your smoker or barbecue. Over an empty metal trash can, invert the SmokePistol™ and shake out the ash. Make sure there are no smoldering embers. Clean the barrel with the cleaning rod (included).



INSTALLATION

Installing the SmokePistol™ is a matter of hanging the SmokePistol™ on your grill or smoker with the barrel inserted into a hole (1/2" diameter or greater). It should be placed near the bottom or at least on the lower half of your grill or smoker. Position so that the SmokePistol™ will not blow smoke directly onto food. Many smokers and grills have existing vent holes that can be used. Locate an existing vent hole or drill a 1/2" diameter hole in the side of your grill or smoker. Place the SmokePistol™ against the wall of the grill with the barrel in the vent hole and mark the top of the SmokePistol™ hanging hole. Insert the mounting screw into the wall of the grill so that the SmokePistol™ hangs with the barrel in the vent hole.



Tips for Using Your SmokePistol™

1. Always clean the SmokePistol™ before each use, especially the barrel which will acquire a buildup of soot.
2. Do NOT leave the SmokePistol™ attached to your BBQ grill when the heat is high because excessive will damage internal parts (use the High Heat SmokePistol™ for very hot applications). Smoking temperature should be around 190 - 225 degrees F.
3. When starting a new cartridge make sure the smoke control knob is set to high until the SmokePistol™ starts smoking profusely. This takes about 5 minutes and tapping on the chamber with a metal object like a screwdriver will help the wood chips fall and speed things along.
4. Do not use excessive smoke. It doesn't make food smoke faster and wastes the wood cartridges. A small, steady stream of smoke is all that is necessary unless you have a very large smokehouse. Your cartridges should last between 2-4 hours.
5. After the SmokePistol™ is fully smoking, turn the smoke control knob toward low. Continue to make smoke output adjustments until to smoke output is at a desired level. Remember to wait a couple of minutes between adjustments.
6. If the smoke stream dies down, tap on the chamber with a metal object like a screwdriver, and make sure the barrel is unobstructed using the cleaning rod. Do this before inserting a new cartridge to be sure you have used all the wood in the old cartridge. Use the BURST button to get the smoke going again.
7. When you are finished smoking, remove the old cartridge only after all smoke has ceased. You should remove the cartridge before it is allowed to completely cool as it may stick when cold. Be careful of smoldering embers.