



HOT-SMOKING OVEN

INSTALLATION AND OPERATION MANUAL

Hot-smoking oven „Stoveman” is meant for smoking fish, meat and poultry. It is suitable for utilization in home yard, summer cottage, tourist farm and country house.

Hot-smoking oven is two-chamber, both can be closed by a door. The lower furnace part is meant for heating, through which there is conducted the provision of temperature necessary for smoking. The top part is the smoking space, which accommodates five net shelves and fat pan above the furnace ceiling, which during the smoking prevents the dripping of the fat on the furnace ceiling and its catching fire. The oven is manufactured from 3 mm sheet steel. Our assortment includes smaller (120x45x45) and larger (150x60x50) hot-smoking oven.

Implementation

Prior to implementation thoroughly read the present manual.

The first heating shall be conducted without putting any foodstuffs in the oven, since the heat-resistant paint of the outer hull of the oven reaches final solidity only after the heating and may emit unpleasant burning stench. The oven should be heated for approximately one hour. Prior to that avoid scratching the painted surfaces. During the first heating the paint initially becomes soft, therefore the contact with the painted surfaces should be avoided.

Installation

In the installation and utilization of the hot-smoking oven there shall be observed the fire protection requirements and necessary distances.

Safety requirements

1. Oven may be positioned on the even soil or special non-burning base.
2. Oven may be used at the distance of at least 5 m from the construction or storage place of burning materials.
3. During the utilization and following the termination of the utilization the oven shall not be left unattended until the burning material (wood, coal, etc.) has completely burned or the burning remains have been extinguished with water.
4. Oven shall be cleaned of the burning remains following the utilization.
5. For heating the oven there may be used only the high-quality wood.

In case of additional questions please contact the local fire department inspector.

Utilization

1. Dry firewood is placed into the lower furnace, and it is lighted.
2. On the floor of the top smoking space (under the fat pan) there are placed hardwood (excl. birch) shavings or chips. In order to obtain different tastes in smoking there may be added cherry, plum or apple-tree shavings.
3. After the oven temperature has reached necessary level and the smoke has started to appear in the smoking box, the smoked foodstuffs are placed on the grates.
4. The regulation of oven temperature is performed by opening or closing the furnace door. The furnace smoke enters the chimney through the double wall of the smoking oven.
5. For smoking each foodstuff there is needed different time. On average, the smoking of fish takes 1-1.5 hours, poultry 1.5 hours and meat 6-7 hours.

6. In case the oven is not constantly used it is recommended to keep it under the shelter, which secures the longevity of the product and its greater resistance to outdoor conditions.

Warranty conditions

Hot-smoking oven is subject to producer's warranty of 24 months following the purchase date on the basis of purchase receipt.

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