



Automatic wooden smoking chamber for both cold and hot smoking.

«DREVOS Classic 15 »



User manual

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1. Techical documentation

Name	Value
Dimensions, mm	135x46x46 cm
Work dimensions, mm	84x33x33 cm
Work volume, l	9l
Max temperature inside the chamber, °C	120
Power usage, kWh	1.9 kWh
One time load, kg	30
Chips usage (chips must be between 3x6 and 12x15 mm)	75-150 g/h
Voltage	1.9 kWh
Weight, kg	60 kg
Material of chamber	Stainless steel

What's in the box

Name	Quantity
Smoke chamber	1 pc.
External smoke generator	1 pc.
Shelves	2 pc.
Piles	5 pc.
Stainless Hooks	15 pc.
User manual	1 pc.
Chips	3 kg

2. Setting up

1. Remove smoker from box
2. Remove all protective packaging materials from parts
3. Install piles on side racks (shelves), put hooks on piles
4. Install smoke generator in hole, hole is located at bottom of side of the chamber
5. Connect the sink where you want for further cleaning
6. If you ordered an open chimney, connect the chimney to the duct

3. Safety Warnings

- Read all instructions. Do not use the smoker for other, than intended use
- The Smoker must be maintained and cleaned after each use
- Do not leave the smoker unattended when in use
- Do not immerse cord or plugs in water or other liquids, keep electric parts of the smoker dry
- Unplug from outlet when not in use and before cleaning
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner
- Do not let cord hang over edge of table or counter, or touch hot surfaces
- Extreme caution must be used when moving the smoker
- Do not use a cord if it is damaged in any way
- Use Smoker either outdoors or in well ventilated room
- Do not place on or near a hot gas or electric burner or in a heated oven



Do not set temperature above 120 Celsius

- Use oven mitts or gloves to protect hands from burns
- Do not wear loose clothing or allow hair to hang freely
- Use only approved grounded electrical outlet
- Do not use during an electrical storm or in windy conditions
- Do not use the Smoker near gasoline or other flammable liquids, gases, or where flammable vapors may be present
- Do not use the Smoker where electric interference may be present
- Place the Smoker in an area where children and pets cannot access
- Care should be taken to avoid touching heating elements
- Do not immerse smoker in water



Do not use heating element without the convection !

4. Seasoning & Preparation to use

Seasoning of the chamber - is an ongoing process, the more you use it, the better tasting your food will be

The main goal of Seasoning - is to clean the smoker from unwanted scents



*Seasoning has to be done before first use
We recommend doing it once or per month*

Seasoning guide

- Install the smoke generator according to section 2 of the user manual
- Load the smoke generator with chips
- Close the door tightly
- Plug the Smoker into an outlet (220 V\ 50 Hz)
- Ignite chips through the side holes in the smoke generator. Set smoke power to 35-70% - Set the temperature to 20-40°C
- Switch the heating element and the convection on
- Smoke the Chamber for two hours straight



5. Smoke generator

The smoke generator is attached to the right side of the chamber

Silicon cables that come under the roof should be connected to the smoke generator

Air from the compressor is necessary for the smoke generator to work

The smoke generator dimensions: 40 cm long, and 11.4 cm wide, you will be putting chips here, in the bottom part removable ask tray is located.

For a smoke generator to work properly you have to clean it after every usage

You have to disassemble the smoke generator into parts, then take away oils, tar, and ash.

You can use warm water, which contains lemon acid.

During smoldering, pallets may get to a pile, for your easement disassembling process is fast and convenient.

If needed you may use a gas burner to get tar out of the pile



Make sure chips are dry

6. Operating guidelines



Hot smoking:

- Fill smoke generator with chips
- Hang product on hooks so that pieces do not touch each other, or the walls of the chamber
- Close the door of the chamber
- Turn on the smoker in the network, set the temperature on the thermoregulator
- To set the temperature click * set * on the thermoregulator, then with button up and down set the temperature you want, click set again
- *PV* - current temperature inside the chamber
- *SV* - goal temperature, the one you set
- After you set the temperature, click on both heat and convection buttons
- Set smoke power at 100%, light the wood chips through the special side holes in the smoke generator. After thick smoke begins to flow out of the chimney, you can set lower smoke power
- Make sure that the smoke generator does not run out of chips during the entire smoking period

Cold smoking:

- Fill smoke generator with chips
- Hang product on hooks so that pieces do not touch each other, or the walls of the chamber
- Close the door of the chamber
- Turn on the smoker in the network, if environment temperature is lower than 15°C, set the temperature at 15-25°C
- If you set the temperature, turn on both convection and heat buttons
- Set smoke power at 100%, light the wood chips through the special side holes in the smoke generator. After thick smoke begins to flow out of the chimney, you can set lower smoke power
- Make sure that the smoke generator does not run out of chips during the entire smoking period



Important! The temperature for cold smoking is 15-25°C, make sure that this temperature is observed.

Drying and curing:

- Hang product on hooks so that pieces do not touch each other, or the walls of the chamber
 - Close the door of the chamber
 - Switch on the "Fan" button
- In this mode, keep the food for 3 hours or more (depending on the required degree of drying of the food). The longer you dry, the more evenly the smoke will spread on your food
- In order to cure food you need up to 24 hours of drying, set temperature according to recipe



Important! When weather is cold, you can use heating element to increase temperature inside the chamber to dry your products, therefore products faster become ready for smoking.

7. Maintenance procedures

- Unplug the cord out of the outlet
- Unplug the smoke generator. With care clean it from ash, it may be hot
- Clean racks, and piles with warm water and dishwashing liquid
- Clean the chamber from what is left of your product and oils
- Clean the chamber using anti-fat liquid (only for stainless parts) and water
- Do the seasoning to remove leftover scents



Warning! Store the smoker in a dry covered place out of reach of children

Smoke generator:

- Smoke generator must be kept clean without leftover pallets or oils, if leftover wooden chips are present inside smoke generator, blow them off, or clean the frame with brush
- Unplug the silicon tube, unplug smoke generator
- Scraper knife or brush may be used to clean smoke generator
- With care clean the pile that connects smoke generator and chamber. make sure it is not clogged

After maintance:

- Install Racks, hooks, piles, drip pan back to the chamber
- Install smoke generator, install silicon tube back



Recommendation: If the chamber is not fully loaded, place products on the lower layer, less liquid will settle on chamber walls during drying and smoking

8. How to choose and prepare wooden chips

There are two types of wooden chips

- Not fruit (alder, oak, beech, etc.)
- Fruit (cherry, apple, pear, apricot, plum, etc.)

Chips must be as dry as possible. You may dry pallets further in an oven

Chips size must be in the 4-14 mm. range, otherwise smoldering may stop, or chips will burn out too fast

Forbidden to use Conifer and Birch Chips. Those contain massive amounts of oils, tar, and soot

It is forbidden to use wood affected by fungus, rotten or moldy

Wet, covered by bark wood may emit harmful substances that will settle on the product, giving it a bitter taste

Do not use chips with traces of paint, varnishes, or chipboard boards: they contain a large number of harmful substances

Smoked food connoisseurs also like to add various seasonings to wood chips: bay leaves, almonds, mint, raspberries, blackberries, sage, grape branches, and juniper berries, which give the food a special color and taste. But here it is important not to overdo it - otherwise, you will get an unpleasant taste and too sharp aroma

9. Storage rules

The smokehouse should be stored under a canopy or in a well-ventilated area with a relative humidity of up to 60%

10. Preparation of food before smoking

Any product must be prepared before smoking. To do this, it must be well rinsed and cleaned of entrails (fish, meat)

Salting:

This stage of preparation is of 2 types: dry and wet. The choice of salting depends only on your preferences and the recipe for the preparation of a particular dish. At this stage, the products are well soaked or drunk with salt, spices, and nitrite salt to decontaminate them

Drying:

One of the most important stages of preparation for smoking, since it depends on how much the product is smoked and what its taste will be
After salting, the food must be rinsed or soaked in water to remove excess salt, wipe well with dry towels and hang in a draft to dry completely (2-3 hours), while protecting the food from insects



Important! Products are ready for smoking only when there is no moisture left on their surface, otherwise the smoke will not penetrate well into the product

11. Transportation, installation and connection

Transportation by all types of transport is allowed, excluding the direct hit of atmospheric precipitation

Important! Use only approved grounded electrical outlet to avoid electric shock



The room where the smokehouse is installed must be equipped with exhaust ventilation to remove smoke when working with the smoking chamber. Relative humidity should be no more than 65%, higher humidity is acceptable, but not for a long time

Installation of the Drevos thermal smoke chamber is also possible outdoors under a canopy

It is not recommended to install the chamber under the influence of direct sunlight

The smoking chamber must operate in the environment temperature range from -20°C to + 40 °C.

12. Safety requirements

Loading and unloading the chamber, as well as carrying out maintenance allowed only with disconnected power supply

Care must be taken when loading, unloading, and cleaning the chamber due to the sharp ends of the rods and shelves and the possibility of breaking or stretching the strings (stainless wire)

Do not store flammable materials near the smoke generator

Regularly clean the smoke generator from ash and resin

Do not use the smoking chamber below or above the permissible environment temperatures

Do not open the door abruptly after hot smoking, as the temperature is high and you may burn yourself with hot air

Do not touch the smoke generator while it is operating. The parts of the smoke generator get very hot

Do not leave the smokehouse unattended

To avoid fire, place a container with water or an iron shield under the smoke generator

There should be sand nearby

The smoke generator should be installed away from flammable materials
Keep children away from the smoke generator

Do not cool hot parts of the smoke generator with water

It is not recommended to use the device under the influence of alcohol or drugs that cause drowsiness

Only use anti fat liquid on stainless bottom part

Do not set more than 120°C

Never use a heating element without the convection

13. Possible causes of unsatisfactory performance

An increase in smoking time can be caused by the following reasons

- high humidity of wood chips (above 15%)
- wet food surface (product must be dried)
- not dried chamber after performing maintenance
- excessive load of the chamber
- high humidity indoors or outdoors (above 65%)
- Wet chips

14. Troubleshooting

In case of unsatisfied performance, make a video of the issue and contact the manufacturer right away

15. Warranty

The company guarantees trouble-free operation of the installation for 12 months from the date of getting an appliance. In case of non-observance of safety precautions and operating rules, the enterprise relinquishes its obligations to ensure warranty repair of the thermal smoke chamber

The company is not responsible for defects arising through no fault of its own (as a result of careless storage, improper operation)

The travel expenses for the maintenance of the installation are covered by the customer

Manufacturer stores the data of every order

We wish you great cooking
Sincerely, Drevos international S.R.L.!

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