

HS07587

Stovetop Kettle Smoker

Assembly & Operation Instructions

- Add Your Own Wood Chips For Flavorful Smoked Food
- Adjustable Smoke Vent And Thermometer!
- Use On Your Gas, Electric Or Glasstop Stove!
- Smokes & Cooks Food At The Same Time!
- Smokes Up To 5 Lbs Of Food



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE, DO NOT OPERATE THIS PRODUCT!

HAVE QUESTIONS OR PROBLEMS? DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE at 1-888-287-6981.

If you experience a problem or need parts for this product, visit our website for more information <http://www.buffalotools.com/> or call our customer help line at **1-888-287-6981, Monday-Friday, 8 AM - 4 PM Central Time**. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.

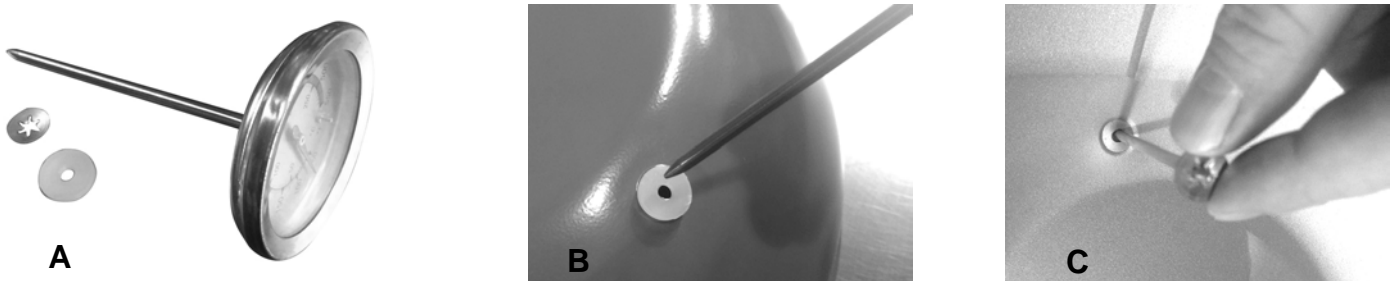
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance and to prevent respiratory symptoms.

Before and after use, wash the kettle with warm soapy water. Dry all parts completely before using. Use care when handling the product and when cleaning the product to prevent injury.

IMPORTANT SAFETY INSTRUCTIONS

- Use in a well-ventilated area. Exhaust fan with direct outside access must be turned on. Open a window to ventilate smoke from room.
- Do not use the product for anything other than its intended purpose.
- Do not leave the product unattended while it is in use.
- Do not place the product inside a heated conventional oven or microwave oven.
- This product is intended for non-commercial, non-industrial, household use only.
- Do not place wood chips directly on food.
- Dispose of used chips by soaking them in water to be certain they are extinguished.
- The smoker gets hot during use. Handle with care by using an oven mitt.

INSTRUCTIONS



- A. Locate thermometer, plastic washer and metal clip.
- B. Place plastic washer over hole on lid, then insert thermometer.
- C. Turn lid upside down, then press metal clip firmly down length of thermometer so it is snug and secure.



1. Add a pinch of your own wood chips. (Do not place wood chips directly on food. Do not soak wood chips in water. Use small, finely ground hardwood chips. Do not add additional wood chips during smoking.)
2. Insert the water/drip pan and add water. (For dry method, don't add water.)
3. Insert non-stick roasting pan. Place meat/fish, etc and cover with lid and cook.

Place smoker directly onto stovetop burner and set to medium heat. Turn on exhaust fan. When smoke comes out of the vent holes, adjust the vent to determine smokiness. Maintain cooking temperature of 190-210 Degrees F using thermometer.

Warm and slow cooking will produce moist tender food. Cooking times vary: fish, seafood and vegetables may require only 10-20 minutes. Ribs may take 1-2 hours.