

SmokePistol® Instructions

CAUTION

All smoke can cause eye, throat and lung irritation. Although flavored smoke smells good, DO NOT breath or stand over smoke. USE IN VENTILATED AREA. Never leave any fire, smoker, SmokePistol or barbeque 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, will damage the unit and void the warranty.

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

INSTALLATION

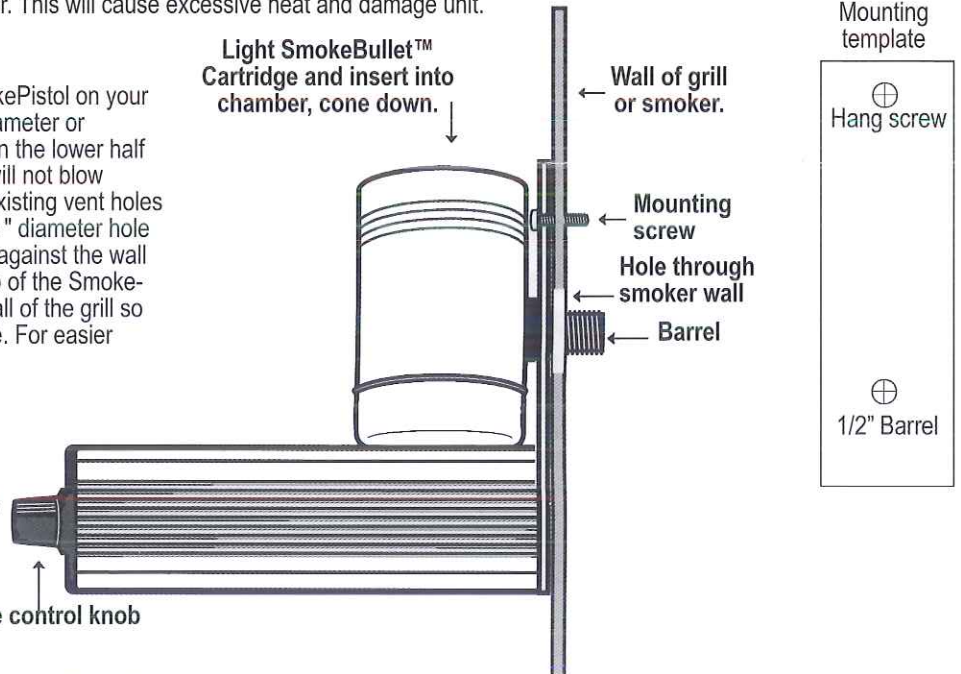
Installing the SmokePistol is a matter of hanging the SmokePistol on your grill or smoker with the barrel inserted into a hole (1/2" diameter or greater). It should be placed near the bottom or at least on the lower half of your grill or smoker. Position so that the SmokePistol will not blow smoke directly 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. For easier mounting use our universal mounting bracket.

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 barbeque. 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).

Smoke control knob

Light SmokeBullet™
Cartridge and insert into
chamber, cone down.



STARTING THE SmokePistol

Plug the SmokePistol into a 110v outlet and set the smoke control to high. 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 a match or extended butane lighter for about 30 seconds. Do NOT use a torch. (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. Insert the lit end of the cartridge into the chamber until it comes to a stop. Then insert the ramrod (included) into the barrel until it stops and press in firmly about 1/4 inch. Remove the ramrod and wait about 1 minute then rotate the cartridge 1/2 turn. Insert the ramrod into the barrel again until it stops and press firmly. Remove the ramrod, and wait about 2-3 minutes then rotate the cartridge 1/4 turn. Depress the Burst button intermittently a few times to get a very thick smoke. Let the unit smoke on this high setting for about 5 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 ram rod to clear barrel. Use the Burst button again on 2 second intervals. 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.

Tips for Using Your SmokePistol

1. Always clean your SmokePistol before each use, especially the barrel to avoid soot buildup.
2. Do NOT leave the SmokePistol attached to your BBQ grill when the heat is high. Excessive heat will damage internal parts (use the remote SmokePistol for high heat applications). Smoking temperature should be around 190 - 225 degrees F. for best flavor.
3. When starting a new cartridge make sure the smoke control knob is set to HIGH. It is best to use 1 kitchen match to light the cartridge tip. Never use a torch to light the cartridge tip or burn the tip excessively. Tapping gently on the top of the cartridge 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 2-5 hours.
5. After the SmokePistol is fully smoking, turn the smoke control knob toward low. Medium or half way is the best setting. Continue to make smoke output adjustments until your smoke output is at your desired level. Remember to wait a couple of minutes between adjustments. The Burst button will increase the smoke to maximum.
6. If the smoke stream dies down, tap on the top of the cartridge with a metal object like a screwdriver or shake and rotate the cartridge, and make sure the barrel is unobstructed by 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.
8. Store cartridges in a dry environment. Excessive humidity or moisture may make them difficult to light.