

Smoking Process Guideline



SCB0600



SCB0170



Example :Pork Gammon ± 5Kg's

Preparation

1. Pickle thoroughly, Ideally for one week. Very important to inject pickling solution to the bone to prevent worms.

Drying

2. Dry for 3/4 hr at ± 70°. Open the top vent via the damper. Close the center vent, outer vents can be open. Very important that the meat is thoroughly dry or it will not absorb the smoke and be prone to worms. Temperature is adjusted via the analogue top controller. The fan may be run during the drying process.(model SCB0600 only)

Smoking

3. Place the wet chips into the center section(soak in a bucket of water.) Ensure the ignition element is off.
4. Make sure that the top vent is slightly open.
5. Set the ignition timer ±30 seconds and activate via the switch. To re-activate switch off and on again. The element will ignite the wood chips and start them smoking.
6. Allow to "Smoke" between 20 minutes and an hour with top vent slightly open and side vents closed, Center vent slightly open. Expect some smoke to leak from the unit.
7. When the smoking cycle is over, close the center vent.
8. Allow the smoke to escape the unit by opening the top vent and bottom side vents. Do not open the door until the smoke has cleared from the window. The fan may be used on the model SCB0600 to speed this up.

Cooking

9. Place in a cooker for 1 hour at 80°C to cook.
(This depends on desired effect, slow cooking meats can be set at 68°C)

Chicken: Pickle for 24 hours, no drying required. Smoke for 20 minutes then cook for 20 minutes.

Small beef silverside: Same as for chicken.