

# DAVIS & WADDELL

## essentials

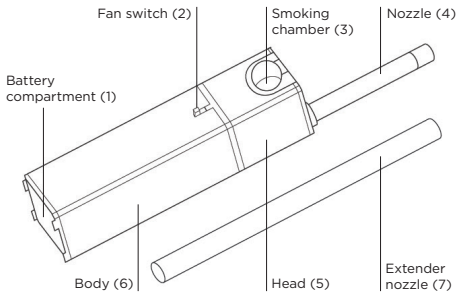
### infusion smoker

DES0176

Thank you for choosing the Davis & Waddell Smoking Infuser. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

## FEATURES

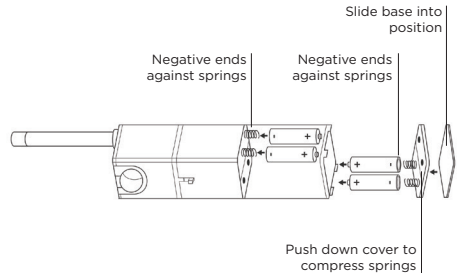
- Compact portable infusion smoker.
- Infuses a wide variety of foods with a smoky flavour, including meat, seafood, cheese, vegetables, salt, herbs, butter, condiments and even cocktails.
- Includes spare flexible extender nozzle.
- No need to soak wood chips.
- Takes 4 x AA batteries.



## WARNING

- For domestic use only. Not for commercial use.
- It is important to read these instructions carefully and familiarise yourself with the product before lighting or operating.
- Re-read instructions periodically to refresh your memory. Retain instructions for future.
- Children should be supervised around this appliance.
- Do not immerse smoker in water or any other liquid.
- Allow tool to cool before cleaning and storing.
- When igniting the wood chips, ensure the workspace has no flammable materials. Keep flammable materials away from flame and only use in well ventilated area.
- Do not place smoker near a hot stovetop or in oven.
- Surfaces of smoker may become hot during use. Take care when handling.
- Do not run smoker for longer than 30 seconds at a time.
- Do not leave smoker unattended, when in use.
- Exercise caution when lighting smoker. Use

- matches to ignite woodchips – do not use devices such as cigarette lighters. This will cause excessive heat that will damage the unit.
- Never operate smoker without mesh filter in place within smoking chamber (3) – embers entering the body of the machine will cause damage and can also be a fire hazard.
- Do not use smoker for anything other than its intended use.
- Do not use any accessory attachment from another manufacturer.
- Do not ignite anything other than small woodchips, sawdust, dried herbs, cooking spices or teas when using smoker.
- Empty ash and burnt woodchips into a non-flammable receptacle.



## OPERATING INSTRUCTIONS

- Secure 4 x AA batteries in battery compartment (1). Ensure that the negative ends are placed against the springs, both at the base of the battery compartment and against the cover of the battery compartment. Place the cover over the top of batteries (ensuring springs are against negative ends) and push down to compress springs. Slide the base into position to secure.
- Lay smoker on hard, flat surface.
- Add a pinch of woodchips to smoking chamber (3). Woodchips can be substituted with dried herbs or tea leaves, depending on desired flavour.
- Prepare food so it is covered or sealed inside a bowl or dish covered by cling wrap, inside a container with a lid, inside a snap-lock bag or under a cloche.
- Place end of extender nozzle (7) underneath chosen food cover. This may mean lifting corner of cling wrap or container lid, slipping nozzle into snap-lock bag or placing nozzle underneath cloche lid.
- Turn smoker on by pushing fan switch (2) downward.
- Use match to ignite woodchips.
- Smoke will be emitted from nozzle (4) or extender nozzle(7).
- As a general rule, running smoker for 5-10 seconds will generate enough smoke to effectively infuse food. Do not run smoker for more than 30 seconds at a time.
- Turn smoker off by pushing fan switch (2) upward.
- Remove nozzle from food cover and re-seal to contain smoke.
- Allow food to infuse for approximately 2 minutes, or until desired flavour is achieved.

## CARE INSTRUCTIONS

- Do not clean smoker until it has cooled.
- Dispose of ash and burnt woodchips in a non-flammable receptacle.
- Once cooled, clean body of smoker with a damp cloth.
- Do not immerse smoker in water or other liquids.
- For a thorough clean, remove the nozzle (4) and disconnect the head (5) from the body (6). The head, including smoking chamber, can be washed with warm water and mild detergent. Allow to air dry.
- Storage: Ensure smoker is dry before storing.

## RECIPES

### Smoked Brie

#### Ingredients:

- 1 wheel brie
- 2 sprigs thyme

#### Method:

1. Pre-heat oven to 120°C.
2. Place brie in a brie baker.
3. Pull apart thyme springs and push into top of brie.
4. Bake for 10 minutes.
5. Remove brie from oven and place under a cloche. Run smoker for 5 seconds and re-seal cloche for 2 minutes.
6. Serve with crusty bread and quince paste.

### Smoked Aioli

#### Ingredients:

- 2 garlic cloves, crushed
- 1 tsp sea salt
- 2 eggs, yolk only
- 1 cup extra virgin olive oil
- 1 tbsp lemon juice
- 2 tsp wholegrain mustard
- 1 tbsp water

#### Method:

1. Process garlic, salt and egg yolks in a food processor until well-combined.
2. Keeping food processor running, slowly add oil to form a thick mayonnaise.
3. Transfer to a bowl and stir in lemon juice, mustard and water.
4. Cover bowl with cling wrap and insert smoker nozzle. Run smoker for 5 seconds and re-seal cling wrap for 2 minutes.
5. Serve as a side to hot chips or with a barbecued steak sandwich.

### Smoked Butter

#### Ingredients:

- 100g good quality unsalted butter
- Zest of 1 lime
- 50g red chilli, deseeded and finely chopped
- 2 tbsp coriander, chopped

#### Method:

1. Allow butter to sit at room temperature for 1 hour, or until soft.
2. In a bowl, beat butter with a metal spoon until soft and creamy.
3. Beat in zest, chilli and coriander.
4. Cover bowl with cling wrap. Run smoker for 5 seconds and re-seal cling wrap for 2 minutes.
5. Tip butter onto a square of baking paper. Roll butter into a sausage shape and twist ends to seal.
6. Allow butter to re-set in fridge, serve with Mexican grilled corn.

### Smoked Old Fashioned Cocktail

#### Ingredients:

- 60ml bourbon
- 3 dashes bitters
- 1 cube sugar
- 1 large ice cube
- 1 slice orange
- Club soda

#### Method:

1. Place the sugar cube in an Old Fashioned glass.
2. Wet it down with 2 or 3 dashes of bitters, and a quick splash of club soda.
3. Crush sugar with a muddler, rotating the glass so that the sugar and bitters line the base and sides.
4. Add ice cube.
5. Add bourbon.
6. Stir quickly and garnish with an orange slice.
7. Place glass under cloche. Run smoker for 5 seconds and then cover with cloche for 2 minutes.

## CONTACT

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