

# **Smoker Box**

# Installation Manual





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### 1 Introduction

#### 1.1 About this manual

The installation instructions are part of the unit and contain information on safe installation of the unit.

Observe the following notes and adhere to them:

- Read the installation instructions completely prior to installation.
- Make the installation instructions available to the installation fitter at the operating site at all times.
- Preserve the installation instructions throughout the service life of the unit.
- Insert any additions from the manufacturer.
- Pass on the installation instructions to any subsequent operator of the unit.

Target group The target group of the installation instructions is trained qualified personnel that is familiar with installing and operating the unit.

**Figures** All figures in this manual are intended as examples. Discrepancies can arise between this and the actual unit.

### 1.1.1 Explanation of Signs

### **▲ DANGER**

#### **Imminent danger**

Failure to comply will lead to death or very severe injuries.

### **MARNING**

#### **Potential danger**

Failure to comply can lead to death or very severe injuries.

### **A** CAUTION

#### **Dangerous situation**

Failure to comply can lead do slight to moderately severe injuries.

### **NOTICE**

#### **Property damage**

Failure to comply can cause property damage.

#### **INFORMATION**

#### Information

Notes for better understanding and operation of the unit.

Symbol / sign	Meaning	
•	Listing of information.	
$\rightarrow$	Action steps which can be performed in any sequence.	
1. 2.	Action steps which must be performed in the specified sequence.	
L>	Result of an action performed or additional information relating to it.	

#### 1.2 Use of the Unit

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

### 1.3 Warranty

The warranty is void and safety is no longer assured in the event of:

- Improper conversion or technical modifications of the unit,
- Improper use,
- Improper startup, operation or maintenance of the unit,
- Problems resulting from failure to observe these instructions.

## 2 Safety Instructions

The unit complies with applicable safety standards. Residual risks associated with operation or risks resulting from incorrect operation cannot be ruled out and are mentioned specifically in the safety instructions and warnings.

The operator must be familiar with regional regulations and observe

The installation fitter must be familiar with regional regulations and observe them.

Observe the safety information in these mounting instructions as well as the "Safety information" section of the operating instructions.

#### Hot surfaces Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.

#### Fire prevention Risk of fire from overheating

Observe the unit during operation.

#### Firefighting

In the event of a fire, disconnect the unit from the electrical supply mains.

#### Organizational measures Risk of property damage and personal injury from lack of organizational measures

Prior to starting the installation tasks, notify any operator present about the procedure.

#### Improper installation Risk of property damage and personal injury from improper installation

Install the unit only as specified in these installation instructions.

#### Fire prevention Risk of fire from combustible surfaces

- Observe general fire prevention regulations.
- Set up the unit only on a non-combustible surface.
- When setting up the unit in close proximity to heat-sensitive substances or substances that pose a risk of fire, observe fire prevention regulations.
- Ceilings above the unit must be noncombustible.

#### Commissioning Risk of property damage and personal injury from improper commissioning

Only use the unit in conjunction with a permitted Combisteamer.



#### Improper cleaning Risk of chemical burns from cleaning agent

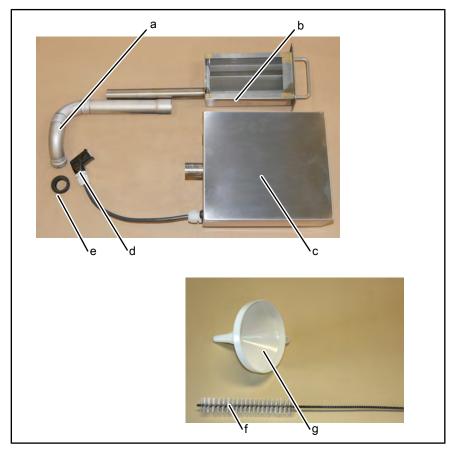
Follow the instructions of the cleaning agent manufacturer.

#### Risk of property damage from improper cleaning

- · Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.
- Do not shock the unit by cooling it abruptly.
- · Do not immerse the housing in water.
- Clean the unit regularly.

# 3 Description of the Unit

### 3.1 Overview of the Unit



- a Connecting pipe
- b Firebox
- c Smoker box
- d Connection line

- e Seal
- f Brush
- g Funnel

### 3.2 Unit and Connection Data

Smokelnside	
Electrical Connection	
Type of connection	1N 230 V AC 50/60 Hz
Connected load (W)	245
Fuse (A)	16



## 4 Attaching and Removing the Unit

### **△** CAUTION

#### Risk of fire from improper installation

• Set up the unit only on a non-combustible surface.

### **A** CAUTION

Risk of fire from failure to observe applicable regional fire prevention regulations

• Observe applicable regional fire prevention regulations.

### **⚠** CAUTION

Risk of property damage and personal injury from improper installation

• The plug-in connection must be readily accessible.

### **⚠** CAUTION

#### Risk of falling from unstable climbing aids

• Use only approved ladders or step stools as climbing aids.

#### 4.1 Minimum Clearances and Ambient Conditions

### **⚠ WARNING**

#### Risk of poisoning from exhaust gases

- Ensure that exhaust gases are routed to the outside.
- Install the unit below or at ventilation systems.
- For type B devices: Connect unit to ventilation system or chimney.
- Ensure that the unit can be operated only when the ventilation system is switched on.

#### **Existing fire extinguishing system**

Smoke is generated when the SmokeInside is being used.

 Adjust the settings of an existing fire extinguishing system within the limits allowed by local regulations.

#### Installation room requirements

- There must be no water, gas or electric lines in the ceiling above the unit.
- The ceiling above the unit must be fireproof.
- An adequate supply air from outside joints and openings to the outside or an HVAC system is assured.
- The ventilation system must extract air properly.

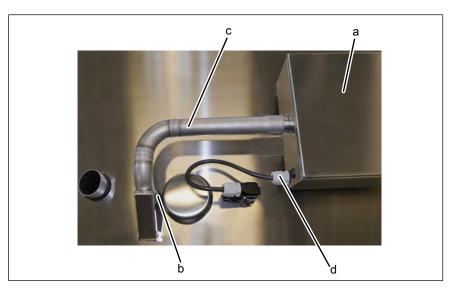


#### Minimum Clearances

The following minimum clearances from walls, ceilings or other equipment must be provided when installing the unit.

At least 500 mm in all directions.

### 4.2 Attaching the Unit



- a Smoker box
- b Seal

- c Connecting pipe
- d Connection line

#### **Requirements** All required parts are available.

- 1. Place the smoker box (a) on the combisteamer.
- 2. Open the cover and place seal (b) on the intake pipe of the combisteamer.
- 3. Connect smoker box and combisteamer intake pipe by means of the connecting pipe (c).
- 4. Remove the cover of the smoker box port from the combisteamer.
- 5. Insert the connector plug for the connection line.
- 6. Insert the firebox into the smoker box.
- → The smoker box is now ready for use.

### 4.3 Removing the Unit

## Requirements Combisteamer switched off and cooled down

Smoker box switched off and cooled down

- 1. Remove the cooled firebox.
- 2. Remove the connection line from the combisteamer port (d).
- 3. Place the cover on the port at the combisteamer and engage it.
- 4. Remove connecting pipe (c) between smoker box and combisteamer intake pipe.
- 5. Remove smoker box (a) from combisteamer.



- 6. Pull seal (b) out of the intake pipe of the combisteamer and close cover.
- $\hookrightarrow$  The combisteamer is now ready for use without the smoker box.

## **5 Operating Controls**

### **MARNING**

#### **Explosion and fire hazard**

- Do not use any fuel, e.g. smoking pellets or sawdust, in powder form.
- · Ensure that the wood chips are sufficiently large.
- The wood chips must measure at least 5 mm along the edge.

### **INFORMATION**

When the SmokeInside function is not being used, the firebox must be pushed into the smoke box, as otherwise proper operation of the combisteamer is not assured.

#### 5.1 Smoking

### **⚠** CAUTION

#### Risk of burns from hot ashes or embers

Failure to observe precautions can result in slight to moderately severe burns.

- Protect face by wearing a suitable face guard.
- Protect arms and hands by wearing suitable protective gloves.
- Do not dampen the wood chips with the hand shower before or during the smoking process.
- Do not regulate or stop the smoking process with the hand shower.

### **A** CAUTION

# Risk of fire if Combisteamer is shut off during the smoking process

Do not shut down Combisteamer until the smoking process has ended.

### **INFORMATION**

#### Nature and source of danger

The chips must be at least 5 x 5 mm in size.

#### **INFORMATION**

#### Nature and source of danger

Too large an amount of wood chips results in excessive smoking; according, use less rather than more.



#### Smokelnside as separate cooking program

At the *Normal*, *Mild* or *Intense* setting, the cooking step starts automatically following 10-minute preheating of the smoker box. As the same time the cooking chamber is heated to the desired cooking temperature. It is thus not necessary to select a separate *Preheat* cooking step.

# Smokelnside as one cooking step in a cooking program with several cooking steps.

In this case, a 10-minute *Preheat* cooking step must be selected first and then the cooking step with the desired intensity of smoking.

#### Prerequisite Combisteamer is switched on

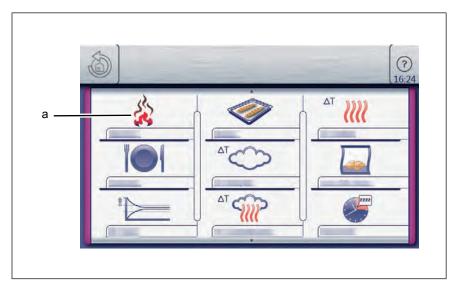
Smoker box is placed on the combisteamer and connected.

1. Remove the cooled firebox.

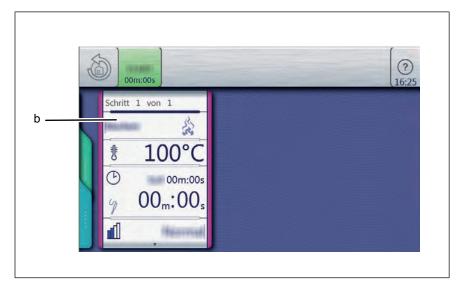


- 2. Check whether there is anything left in the firebox or the smoker box and, if so, dispose of it safely.
- 3. Measure the amount of wood chips or spices needed for the desired smoking process.
- 4. Place the wood chips or spices in the firebox.
- 5. Close the firebox.
- 6. Tap the "Manual cooking" field.

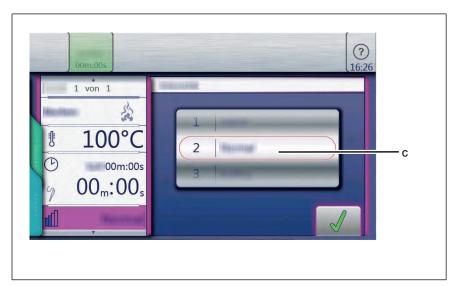




7. Tap the "Smoke" field. (a)



8. Tap the "Smoke" field. (b)



- 9. Select *Intensity* with a swipe gesture (c).
- 10. Confirm selection.



- 11. Set the cooking temperature and cooking time.
- 12. Confirm selection.

#### **INFORMATION**

The preheat time for the smoker box is 10 minutes. During this time, the cooking chamber is filled increasingly with smoke.

### 5.2 After Smoking

### **A** CAUTION

#### Risk of burns from hot surfaces

· Allow surfaces to cool prior to cleaning.

### **⚠** CAUTION

#### Risk of burns from hot ashes or embers

After the smoking process, the residue in the firebox can still be hot and cause burns.

- Protect face by wearing a suitable face guard.
- Do not cool down the firebox or embers with the hand shower.
- · Do not remove the firebox until it has cooled down.
- · Do not remove the firebox if someone is under it.
- Only store and transport ashes in a closed fireproof container.

### **⚠** CAUTION

#### Risk of fire from hot ashes or embers

After the smoking process, the residue in the firebox may still be hot and could quickly ignite any material that is added.

· Place wood chips only in an empty firebox.

Prerequisite Previously added chips fully consumed

Smoker box cooled down

- 1. Remove the firebox from the smoker box and place it on a fireproof surface.
- 2. Empty the firebox into a fireproof container.
- 3. Slide the firebox back into the smoker box.



## 6 Cleaning

#### **INFORMATION**

#### **Cleaning Interval**

Depending on the soiling level and intensity of use, the intake pipe must be cleaned after no more than 3 months at the latest.



Image: Combisteamer with smoker box removed

a Intake pipe

Prerequisite Combisteamer switched off and cooled down

Cooking chamber door closed

Smoker box removed

Brush, funnel and warm water with commercially available cleaning agent prepared

Stable position of ladder if the intake pipe cannot be reached without an aid.

- 1. Place funnel on open intake pipe.
- 2. Using the funnel, pour 1 liter of cleaning solution into the intake pipe.
- Remove the funnel.
- 4. Insert brush into the intake pipe from above.
- 5. Clean the entire intake pipe.
- 6. Remove the brush.
- 7. Place funnel on intake pipe.
- 8. Using the funnel, pour 1 liter of cleaning solution into the intake
- 9. Using the brush, clean the entire intake pipe.
- 10. Repeat processes until the cleaning solution is clear when entering the cooking chamber.
  - → The intake pipe is now clean.
- 11. Remove coarse contamination from the cooking chamber.



- 12. Clean the cooking chamber with WaveClean.
- $\hookrightarrow$  Intake pipe and cooking chamber clean.



## 7 Maintenance

The manufacturer recommends maintenance of the unit in accordance with the following table.

Maintenance	Maintenance interval	Carried out by
Check of pipe connections for leak tightness	• 12 months	Service technician
Cleaning	• 3 months	Operator



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