

# Narvi



## ELECTRIC-POWERED SMOKER

Designed for cooks that like smoked food, NARVI electric-powered smoker is a quality product and even easier to use. The smoker is suitable for outdoor use in your garden, at summer cottages, and even in the balcony of your flat. It is important that the wood chips for smoking - alder wood chips - are placed at the bottom of the smoking tray and are covered with a drip pan that prevents the fat dripping onto the wood chips.

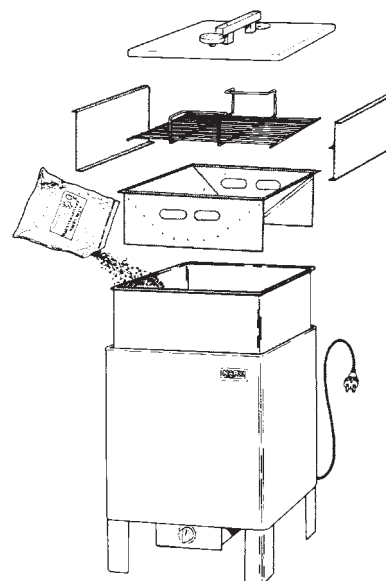
The smoking time for a fish weighing 1.5 kg is about one hour. The smoker has internal temperature thermostatic control. The power is switched off when the thermostat has been turned to the 0-setting.

### INSTRUCTIONS FOR USE:

The electric-powered smoker is designed for smoking and roasting food. It must not be used any closer than 500 mm from any flammable material. The smoker works by connecting the earthed plug into the power supply. **BEWARE!** Any dampness in the resistors might cause the power override mechanism to go off. If this happens, you must dry out the electric-powered smoker in a warm environment for one day. This will remove dampness from the resistors.

#### TECHNICAL INFORMATION:

Power: 200 W/230V  
Fuse: 10 A or 16 A  
Height: 62,5 cm  
Width: 42 cm  
Depth: 47 cm  
Weight: 26 kg



NARVI OY  
Yrittäjäntie 14,  
FIN-27230 Lappi, Finland  
Tel. +358 (0)207 416 740  
Fax +358 (0)207 416743  
[www.narvi.fi](http://www.narvi.fi)