

USER MANUAL



Smokehouse "Smoker"



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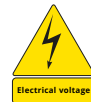
MANUFACTURER

1. Safety instructions

Smokehouse installation may only be performed by an authorized electrician. The electrician is responsible for plugging in the device in compliance with relevant safety instructions.

Electrical safety:

- Do not plug in the smokehouse if it has been damaged in transit, contact the dealer.
 - Do not turn on the smokehouse if it's been damaged or if there's been a malfunction. Contact the service center.
 - Repairs should only be performed by an authorized technician. Improperly performed repairs can pose a serious danger to you and others. If your smokehouse needs to be repaired, contact the KOLBA service center or your dealer.
 - For safety reasons, replace a damaged power cord with a dedicated cord or a kit available through the manufacturer or an authorized service center.
 - Electrical wires and cables must not touch the housing.
 - Plug in the smokehouse using an approved connector; never use splitters or extension cords.
 - The nameplate is located on the back of the control panel.
 - Unplug the smokehouse before attempting to clean or repair it.
 - Exercise caution when plugging in other electrical appliances near the smokehouse. Wear protective gloves during unpacking and installation.
 - The smokehouse should be carried by at least two people.
 - Unplug the smokehouse prior to installation.
 - The smokehouse must be grounded in compliance with regulations.
 - For the installation to be compliant with relevant health and safety regulations, use a multi-pole connector with a minimum pin spacing of 3 mm.
 - Do not plug the smokehouse into a remote control or timer outlet.
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- Do not pull the power cord.
 - Do not touch the smokehouse with wet body parts and do not operate it while barefoot.
 - The smokehouse should be plugged into an outlet with alternating voltage of 220 - 240V.
 - The circuit the smokehouse is connected to must be equipped with a 16A fuse.



Warning

To prevent electrical shock, turn off the power before replacing smokehouse components. The internal surfaces of the smokehouse heat up considerably during use.

- The smokehouse should be plugged into an outlet with an earth pin.
- The outlet your smokehouse is plugged into should be protected by a residual current circuit breaker with $I_r \leq 30$ mA. During use, some smokehouse parts may heat up considerably. Use caution to avoid burns.

2. Thermal safety

- Do not touch hot surfaces. Use appropriate gloves.
- Children and pets should not go near the smokehouse unattended to prevent burns.
- Wait for the smokehouse to cool down before cleaning.
- Do not use gasoline, petroleum, rubbing alcohol and other flammable substances to clean the smokehouse.



Warning

Some easily accessible parts can heat up during use. Children should not go near the smokehouse to avoid burns.

- Do not touch the heating elements.
- The smokehouse is intended for home use and should be used solely for food preparation. Other applications (e.g. heating) are prohibited. The manufacturer is not liable for injuries or property damage resulting from the user's failure to follow these recommendations and precautions.
- Do not touch the heating elements during and after use to avoid burns. Keep cloths and other flammable materials away from the smokehouse until all of its components have cooled down completely.
- When smoking is complete, carefully open the smokehouse door and let the hot air and smoke gradually escape the chamber.
- Use appropriate gloves to take dishes and other accessories out of the chamber. Avoid touching hot elements.
- Do not place flammable materials inside or store them near the smokehouse: it could be a fire hazard if the smokehouse is turned on by accident.
- Do not heat or cook hermetically sealed jars or other containers inside the smokehouse. The pressure may cause the jar to explode and, consequently, damage the smokehouse.
- Do not use synthetic containers.
- Do not exceed 120°C.

Secure location

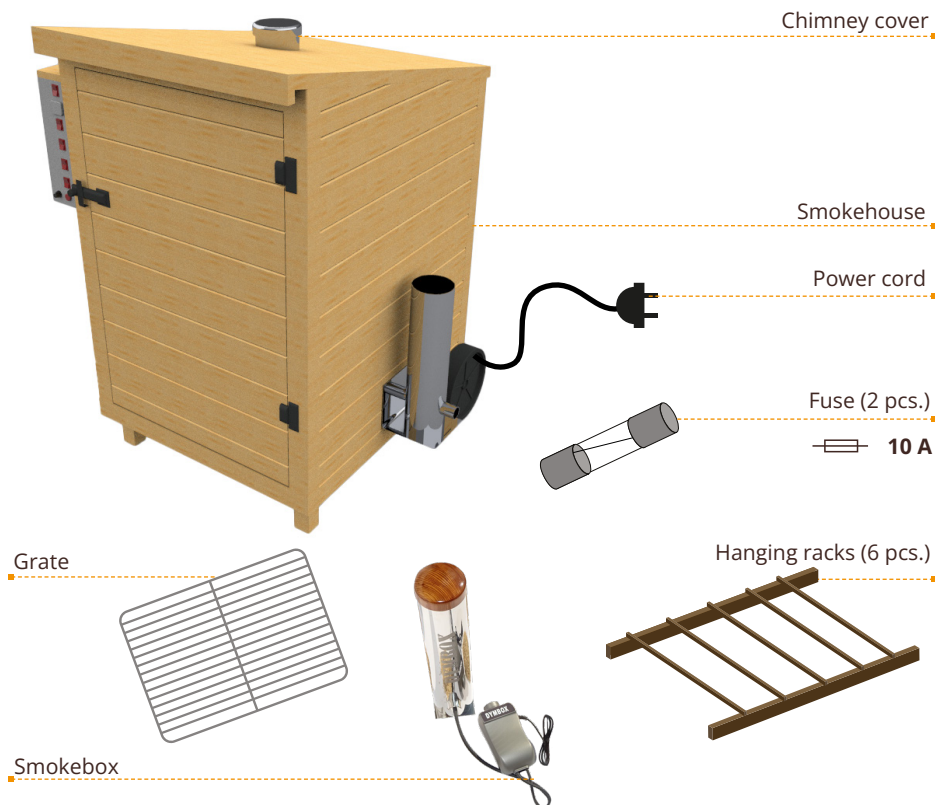
- Do not lean on the smokehouse door to prevent it from tipping over.
- The smokehouse is designed for outdoor use but should not be exposed to rain, snow and strong wind. It should be used in enclosed and well-ventilated areas.
- Do not use the smokehouse indoors. If used under a roof, ensure sufficient ventilation.
- Do not turn on the smokehouse when it's touching parts or objects made out of non heat resistant materials.
- It is recommended to keep a fire extinguisher near the smokehouse. Contact your local authorities to find out the correct size and type of the extinguisher.
- Do not plug in the smokehouse until it's fully assembled.
- Do not move the smokehouse before removing all loose objects and the smoke generator.
- Do not connect the smokehouse to the chimney, ventilation grid or other ducts that may produce forced air flow.
- Keep the smokehouse at least 1 meter away from the wall.
- Place the smokehouse on a non-combustible surface. When in use, embers may fall out of the lower holes of the smoke generator, which in extreme cases may cause a fire.
- Do not place the smokehouse in humid areas.

Safe operation

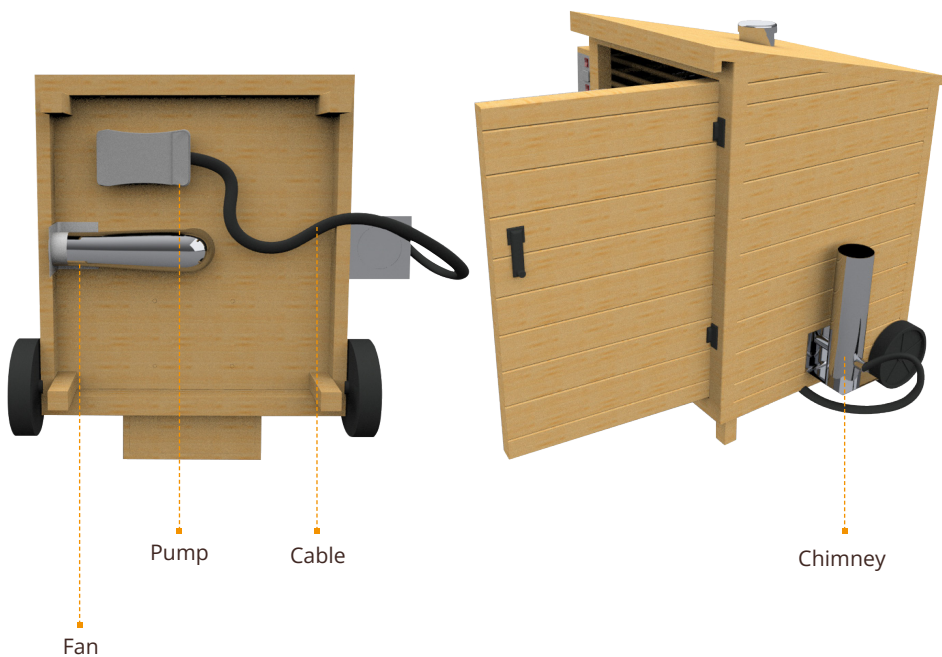
- The smokehouse is intended for smoking food at home.
- Persons with limited physical, sensory or mental abilities, or with insufficient experience and knowledge (e.g. children) should not use the smokehouse without supervision or getting trained by another person responsible for their safety.
- Use caution when opening the door, as hot air and smoke may escape the smoking chamber.
- Avoid spilling water on the smokehouse (e.g. during cleaning or by leaving the smokehouse outside unprotected when it's raining).
- Using accessories not recommended by the manufacturer may lead to injuries or damage the smokehouse.
- Watch out for sharp edges when assembling and disassembling the smokehouse.
- Do not misuse the smokehouse.
- The smokehouse is intended for home use.
- Do not leave the smokehouse on when not in use.
- The smokehouse should not be accessible to pets.
- Do not allow children to use the smokehouse without close supervision.

- The smokehouse requires close supervision when in use.
- Do not use the smokehouse as an oven (do not use high temperatures for extended time periods).
- Do not exceed the maximum temperature.
- Do not use the smokehouse when it's raining, windy or during a storm. It is not recommended to wear loose clothing or wear your hair down.
- Do not move the smokehouse when in use.
- Do not cover the smokehouse or place anything on top when in use.
- Clean the smokehouse thoroughly after each use.
- This smokehouse may be used by children over 8 years old, people with impaired physical and mental abilities and people who are inexperienced or unfamiliar with the device, as long as supervision or safety instructions are provided, in a way where the associated risks are clear. Children should not play with the smokehouse. Unsupervised children should not clean or perform maintenance of the smokehouse.

3. Included



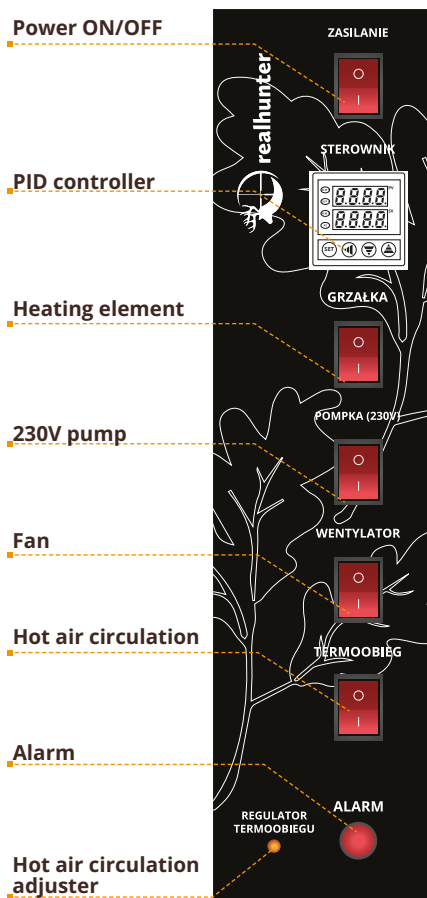
4. Assembly



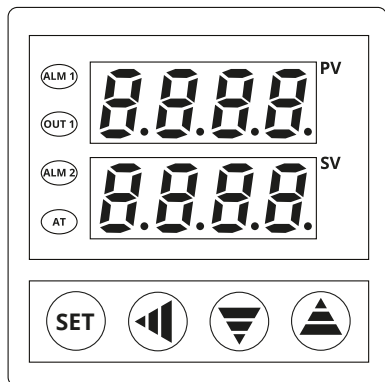
5. Operation and first run

Control Panel

1. Power ON/OFF: Switches the smokehouse on/off.
2. PID controller: Temperature adjustment.
3. Heating element: Enables the smokehouse heater.
4. Pump: Turns on the pump power supply. The pump pushes smoke from the smokebox into the smoking chamber.
5. Fan: Air flow under the smokehouse.
6. Hot air circulation: Turns on the fan responsible for air circulation.
7. Alarm: Indicates the PID controller limits have been exceeded.
8. Hot air circulation adjuster: Hot air circulation fan adjustment.



6. PID controller



PV - Measured value

SV - Set value

(AT) - PID indicator

(ALM) - Alarm indicator

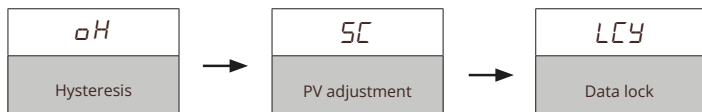
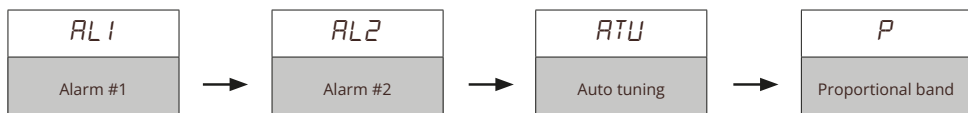
(SET) - Setting mode key

(←) - Digit shift key

(▲) (▼) - Value selection keys

Press the (SET) button to adjust the temperature, once the **SV** display starts blinking, press (←) to select the digit you want to adjust (the selected digit will appear lighter compared to other digits). Next, press (▲) or (▼) to input

the desired value. After the temperature has been set, press the (SET) button again. The thermostat will note the adjustment and start working up to the set temperature. Press and hold the (SET) button for 3 seconds to enter the menu where you can adjust other settings, such as:



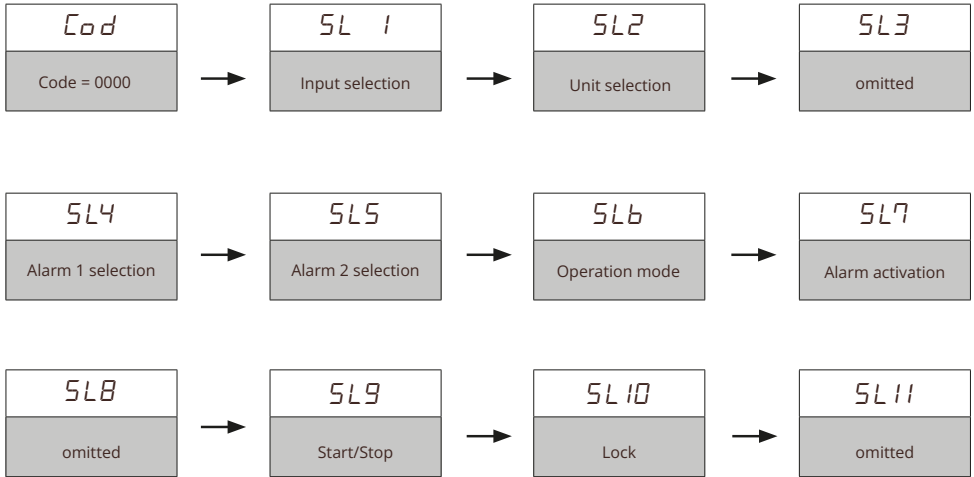
Parameter symbol	Name	Setting range	Default value
PV SV	Measured value Set value	Full range	
<i>AL 1</i>	Alarm #1	Full range	50.0 or 50
<i>AL 2</i>	Alarm #2	Full range	50.0 or 50
<i>ATU</i>	Auto tuning	0: Auto tuning OFF 1: Auto tuning ON	0
<i>P</i>	Proportional band	ON/OFF when set to 0	30 or 30.0
<i>I</i>	Integral time (s)	1 to 3600 sec., no integration when set to 0	240
<i>D</i>	Derivative time (s)	1-3600 sec., no differentiation when set to 0	60
<i>Ar</i>	Anti-reset windup	1 to 100% of proportional band	25
<i>r</i>	Proportional cycle (s)	1 to 100 sec.	See *
<i>oH</i>	Hysteresis	0-100 same unit as PV	2
<i>SC</i>	PV adjustment	200 + 200 same unit as PV	0 or 0.0
<i>LCY</i>	Set data lock	See **	0000

Note: Some parameter symbols might not be displayed.

*Relay contact output: 20 s; voltage pulse output: 2 s.

**Data lock type selection

- Tracks data only when locked
 - All alarm data (HBA, LBA, LBD) can be locked in the following grades 0001, 0011, 0111
1. 0000 = all parameters changeable
 2. 0001 = only SV, AL1, AL2 changeable
 3. 0011 = only SV changeable
 4. 0111 = all parameters not changeable



1. Set LCK to 0000, press and hold the (SET) and (R/S) buttons simultaneously for 3 seconds to enter the menu.
2. You can exit the menu at any time by pressing the (SET) and (R/S) buttons simultaneously for 3 seconds.

The "P" adjustment operates on the basis that set value=measured value, that is, the moment the set value is greater than the measured value, the circuit is switched on, and the moment it's lower the circuit is switched off. This adjustment is not very accurate, but the set temperature is reached in the shortest time with the biggest deviation.

The "I" adjustment works by eliminating deviation created during the "P" adjustment (so called zero) based on the measured value. It is more accurate than the "P" adjustment.

The "D" adjustment eliminates all the deviations created during the "PI" adjustment. The PID adjustment is most accurate due to the D element, which responds to all changes independent of the controller.

Longer integration and differentiation times are better for long-lasting processes, since there is no significant adjustment deviation during short-term changes of the work environment, such as opening the door. It's recommend to keep the factory state.

First run

Make sure that there is no packaging left inside the smokehouse. Ensure your electrical network is grounded and that no smokehouse components are wet.

It's recommended to then switch on the smokehouse with all the settings set to "ON", the temperature set to 60 degrees, for 60 minutes, while the wood chips are ignited. This is done to get rid of the factory smell.

7. Maintenance

Do not clean the smokehouse immediately after use. The construction heats up and can cause burns.

Only clean the smokehouse once it has cooled down to room temperature.

Do not clean the smokehouse when it's plugged in.

Do not clean the device under running water or using pressure washers. It is recommended to use a damp cloth with dish soap. The use of strong chemicals and other powerful cleaning products is prohibited.

- If after use there is dirt left on the heater cover, it is recommended to clean it with a damp cloth with dish soap or cleaning agents recommended by the manufacturer.
- Once you're done using and cooling the smokehouse, you should always get rid of the ash inside the smoke generator by taking it apart and cleaning it thoroughly.
- It is important to take good care of the pipe supplying smoke to the smokehouse. Carbon deposits accumulate inside the pipe which can result in clogging. It is recommended to clean the pipe every 5 hours of use. When smoking foods that produce excessive amounts of grease, it is recommended to remove heating elements.

Common issues

- There's no smoke coming out of the smokehouse – possible cause: wood chips got snuffed out.
- There is smoke coming out of the smoke generator – clogged smoke generator pipe.
- No response after powering on – check whether the fuses are intact.
- The temperature exceeds the set value – cause: wood chip smoke is heating up the smoking chamber.

9. Technical specifications

Smokehouse Technical Specifications

Model	Smoker 200	Smoker 270	Smoker 420
Nominal voltage	230V	230V	230 V
Total output	1630W	2130W	2130W
Heater	1500W	2000W	2000W
Fuse	10A	10A	10A
Total chamber capacity	250L	270L	420L
Max. temperature	120°C	120°C	120°C

External Dimensions

	Smoker 200	Smoker 270	Smoker 420
Width	86cm	81cm	90cm
Height	128cm	140cm	140cm
Depth	74cm	79cm	90cm

Variants:

The contents of the box may vary depending on the smokehouse variant:

- Basic
- Optimum
- Premium

Warranty terms and conditions

1. A functional smokehouse will not be replaced.
2. Defects revealed during the warranty period will be removed free of charge within 21 business days (from the day the complaint was made).
3. The warranty covers manufacturing defects and/or defects caused by defective parts.
4. If during the warranty period, an authorized faculty determines a defect can't be removed, the buyer has the right to exchange the smokehouse for a new one.
5. The warranty becomes void in case of:
 - a. mechanical or thermal damage,
 - b. improper use (not in line with the user manual),
 - c. improper storage or transportation,
 - d. accidental damage (fire, lightning, flooding, chemical agents and higher circumstances or force majeure, etc.), unauthorized tampering with the product, beyond normal use.
 - e. modifications performed by an unauthorized service center or by unauthorized persons.
6. The warranty does not apply to smokehouse housing and accessories subject to normal wear and tear during use (scratches, hard-to-remove dirt, faded prints, etc.).
7. The warranty does not cover consumables.
8. The warranty card is only valid combined with the proof of purchase, when it's been stamped by the dealer and has legibly and correctly filled in all of the boxes without mistakes.
9. When making a complainant, the buyer is required to deliver the smokehouse to the store at their own expense.
10. Any cost of unjustified claims shall be borne by the buyer.
11. To speed up the warranty repair process, the buyer must provide a detailed description of the defect, particularly the external symptoms, as well as the EXACT RETURN ADDRESS and PHONE NUMBER.
12. Any disputes related to the warranty implementation will be settled by the court with jurisdiction over the area where the company headquarters is located.