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Brownin 330010

Brownin 330010 Portable Smoker Oven User Manual

Model: 330010

PRODUCT OVERVIEW

The Brownin 330010 Portable Smoker Oven is designed for smoking various food items such as meat, fish, cheese, eggs, and sausages. Constructed from high-quality stainless steel, this compact and mobile smoker is suitable for use in various settings, including balconies, terraces, backyards, or during travel. It operates using gel fuel and includes a built-in thermometer for precise temperature monitoring and cherry wood chips to enhance the smoking process.



Image: The Brownin 330010 Portable Smoker Oven, shown with its packaging and a bag of cherry wood smoking chips.

PRODUCT COMPONENTS

The Brownin 330010 Smoker Oven consists of several key components designed for efficient and safe operation:

- **Pan:** The main body of the smoker where food is placed.
- **Top and Bottom Grills:** Used to hold food during the smoking process.
- **Drip Tray:** Collects excess fat and liquids, preventing them from burning.
- **Metal Shield:** Provides protection and helps distribute heat.
- **Cover with Built-in Thermometer:** Seals the smoker and allows for temperature monitoring.
- **Two Burners:** Designed for gel fuel, providing the heat source.
- **Metal Handles:** For safe handling and portability.
- **Cherry Wood Chips:** Included for flavoring during smoking.



Image: An exploded view illustrating all the individual components of the Brownin 330010 Portable Smoker Oven, including the pan, grills, drip tray, cover, and burners.

SETUP INSTRUCTIONS

- Unpack Components:** Carefully remove all parts from the packaging and ensure all components listed in the "Product Components" section are present.
- Place Burners:** Position the two gel fuel burners securely in their designated slots within the base unit.
- Insert Drip Tray:** Place the drip tray above the burners. This tray collects fat and prevents it from burning.
- Add Wood Chips:** Sprinkle a small amount of the provided cherry wood chips onto the bottom of the smoker pan, directly above the heat source.
- Position Grills:** Place the bottom grill, then the top grill, into the smoker pan.
- Prepare Food:** Arrange the food to be smoked on the grills, ensuring even spacing for optimal smoke circulation.
- Secure Cover:** Place the cover with the built-in thermometer firmly on top of the smoker pan.



Image: The Brownin 330010 Smoker with its lid slightly ajar, revealing the internal grill and pan, ready for food placement.

OPERATING INSTRUCTIONS

- Fueling:** Fill the gel fuel burners with appropriate gel fuel. Ensure the burners are stable before lighting.
- Lighting the Burners:** Carefully light the gel fuel burners. The heat from the burners will warm the wood chips, causing them to smoke.
- Monitoring Temperature:** Observe the built-in thermometer on the cover to maintain the desired smoking temperature. Adjust the heat by controlling the burner flame if possible, or by adding/removing fuel as needed.
- Smoking Process:** The smoker works by heating the wood chips, which then produce smoke. The drip tray ensures that any fat released from the food does not burn, minimizing excess smoke.
- Smoking Duration:** Smoking times vary depending on the type and thickness of the food. Refer to specific recipes or guidelines for optimal smoking durations.
- Checking Doneness:** Periodically check the food for doneness. Use a separate food thermometer to ensure internal temperatures are safe.
- Extinguishing Burners:** Once smoking is complete, carefully extinguish the gel fuel burners according to their instructions. Allow the smoker to cool down completely before handling.



Image: The Brownin 330010 Smoker in operation, with visible smoke emanating from the unit, indicating active smoking.



Image: A close-up view of the integrated thermometer on the lid of the Brownin 330010 Smoker, essential for monitoring internal temperatures.



Image: The Brownin 330010 Smoker with two fish placed on the grill, actively undergoing the smoking process.

MAINTENANCE AND CARE

Proper maintenance ensures the longevity and performance of your Brownin Smoker Oven:

- **Cleaning:** After each use, allow the smoker to cool completely. Disassemble the components (grills, drip tray, pan). Wash all stainless steel parts with warm, soapy water. For stubborn residue, a non-abrasive scrubber can be used.
- **Drying:** Thoroughly dry all components before reassembling or storing to prevent rust and water spots.
- **Storage:** Store the smoker in a dry, clean place away from direct sunlight and extreme temperatures.
- **Wood Chips:** Store unused wood chips in a sealed container in a cool, dry place to maintain their aroma and effectiveness.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Insufficient Smoke Production	Not enough wood chips; insufficient heat; wood chips too wet.	Add more wood chips; ensure burners are providing adequate heat; use dry wood chips.
Temperature Too Low/High	Burner flame too low/high; incorrect amount of fuel.	Adjust burner flame or fuel quantity; ensure proper ventilation.
Food Not Smoking Evenly	Overcrowding the smoker; uneven heat distribution.	Do not overcrowd the grills; ensure food is spaced out; check burner placement.
Excessive Smoke (White/Grey)	Fat dripping onto heat source; wood chips burning too fast.	Ensure drip tray is correctly positioned; reduce heat slightly if wood chips are charring rapidly.

SPECIFICATIONS

Brand: Brownin

Model Number: 330010

Color: Stainless Steel

Material: Stainless Steel

Product Dimensions: 27.4 x 45.5 x 21 cm (Length x Width x Height)

Item Weight: 3.52 Kilograms

Power Source: Gel Fuel

Included Accessories: Built-in Thermometer, Cherry Wood Chips



Image: The Brownin 330010 Smoker with its key dimensions (length, width, height) clearly labeled for reference.

WARRANTY AND SUPPORT

For information regarding product warranty, returns, or technical support, please refer to the official Brownin website or

contact your retailer. Keep your purchase receipt as proof of purchase for any warranty claims.

Online Resources: For additional tips, recipes, and frequently asked questions, visit the [Brownin official website](#).

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