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Brownin 330123

Brownin 330123 Smoke Generator with Pump User Manual

Model: 330123

1. INTRODUCTION

This manual provides comprehensive instructions for the safe and effective use of your Brownin 330123 Smoke Generator with Pump. This device is designed for both cold and hot smoking processes, allowing you to impart rich smoky flavors to various foods such as fish, cheeses, and cured meats. Please read this manual thoroughly before initial use and retain it for future reference.

2. SAFETY INSTRUCTIONS

- Always operate the smoke generator in a well-ventilated outdoor area to prevent carbon monoxide buildup.
- Keep the device away from flammable materials, structures, and children.
- Ensure all electrical connections for the pump are dry and protected from moisture.
- Do not touch hot surfaces during operation. Use heat-resistant gloves if necessary.
- Only use recommended wood chips (8-12 mm) to ensure proper smoke generation and prevent blockages.
- Regularly clean the device to prevent tar and creosote buildup, which can be a fire hazard.
- Disconnect the pump from the power supply before cleaning or maintenance.

3. PRODUCT COMPONENTS

The Brownin 330123 Smoke Generator consists of the following main components:

- Stainless Steel Smoke Generator Chamber
- Air Pump (4/3.8 W)
- Removable Feeding Tube
- Mounting Bracket

- Air Hose and Connectors
- Wooden Lid Handle



Image 3.1: Overview of the Brownin 330123 Smoke Generator and its main parts, including the stainless steel chamber, air pump, and connecting tubes.



Image 3.2: Exploded view showing the individual components of the smoke generator, including the main chamber, lid, removable feeding tube, and mounting bracket.

4. SETUP INSTRUCTIONS

- 1. Assemble the Smoke Generator:** Attach the mounting bracket to the main smoke generator chamber using the provided hardware. Ensure it is securely fastened.
- 2. Install the Feeding Tube:** Insert the removable feeding tube into its designated opening on the side of the smoke generator.
- 3. Mount the Generator:** Securely attach the smoke generator to your smoking chamber or grill using the mounting bracket. Ensure the smoke outlet pipe extends into the smoking area.
- 4. Connect the Air Pump:** Connect one end of the air hose to the air inlet on the smoke generator and the other end to the outlet of the air pump. Ensure a tight connection to prevent air leaks.
- 5. Position the Pump:** Place the air pump on a stable, dry surface, away from direct heat or moisture.
- 6. Power Connection:** Plug the air pump into a suitable electrical outlet.



Image 4.1: The smoke generator properly mounted to a smoking cabinet, with the air pump connected and positioned nearby.

5. OPERATING INSTRUCTIONS

5.1. Preparing Wood Chips

- Use dry wood chips of 8-12 mm size for optimal performance.
- Avoid using sawdust or very fine chips, as they can clog the generator and lead to incomplete combustion.
- The generator chamber can hold approximately 450g of wood chips, providing several hours of continuous smoking.

5.2. Cold Smoking

Cold smoking is ideal for items like cheese, fish, and cured meats where low temperatures are crucial.

1. Fill the smoke generator chamber with dry wood chips. Do not overfill.
2. Light the wood chips at the bottom of the chamber using a culinary torch or similar heat source until they

begin to smolder.

3. Turn on the air pump. Adjust the airflow to maintain a steady, thin stream of smoke. Too much airflow can cause the chips to burn too quickly or extinguish.
4. Monitor the smoke output and temperature inside your smoking chamber. Ensure the temperature remains low (typically below 30°C / 86°F for cold smoking).
5. Refill wood chips as needed for longer smoking sessions.

5.3. Hot Smoking

For hot smoking, the smoke generator provides flavor while an external heat source cooks the food.

1. Follow steps 1-3 from the Cold Smoking instructions to generate smoke.
2. Simultaneously, activate your primary heat source (e.g., electric smoker element, charcoal) to achieve the desired cooking temperature inside the smoking chamber.
3. Maintain both smoke generation and cooking temperature for the duration required by your recipe.



Image 5.1: Cross-section illustrating the wood chips inside the generator and the path of smoke being pushed out by the air pump.



Image 5.2: The smoke generator in operation, showing a steady stream of smoke being produced.

6. MAINTENANCE AND CLEANING

Regular cleaning is essential for the longevity and safe operation of your smoke generator.

1. **Disassembly:** After each use, allow the unit to cool completely. Disconnect the air pump and remove the smoke generator from its mounting.
2. **Empty Residue:** Empty any remaining ash and unburnt wood chips from the chamber.
3. **Clean the Chamber:** The removable feeding tube allows for thorough cleaning. Use a brush and warm soapy water to clean the inside of the chamber and the feeding tube. Pay special attention to removing tar and creosote buildup, which can be sticky and difficult to remove if left to harden.
4. **Clean Air Passages:** Ensure the air inlet and smoke outlet passages are clear of any blockages. A small pipe cleaner or brush can be used.
5. **Dry Thoroughly:** Rinse all components with clean water and dry them completely before reassembly or storage to prevent corrosion.
6. **Pump Maintenance:** The air pump generally requires minimal maintenance. Keep its exterior clean and ensure its air intake is unobstructed.

7. TROUBLESHOOTING

- **No Smoke Production:**

- Ensure wood chips are properly lit and smoldering.
- Check if the air pump is powered on and functioning.
- Verify that the air hose is securely connected and not kinked.
- Inspect air passages for blockages from tar or fine wood particles.
- Ensure wood chips are dry and of the recommended size (8-12 mm).

- **Excessive Tar/Creosote Buildup:**

- This can occur if wood chips are too moist or if airflow is insufficient. Ensure chips are dry and increase pump airflow slightly.
- Regular and thorough cleaning is crucial to prevent this.

- **Pump Not Operating:**

- Check the power connection and ensure the outlet is functional.
- Inspect the power cord for damage.
- Ensure the pump's air intake is not blocked.

8. SPECIFICATIONS

Feature	Specification
Brand	Brownin
Model	330123
Material	Stainless Steel
Color	Silver
Product Dimensions	27.7 x 14 x 31.8 cm
Weight	2.44 Grams
Pump Power	4/3.8 W
Power Source	Electric Corded
Fuel Type	Wood Chips (recommended 8-12 mm)
Capacity (Wood Chips)	Approx. 450g

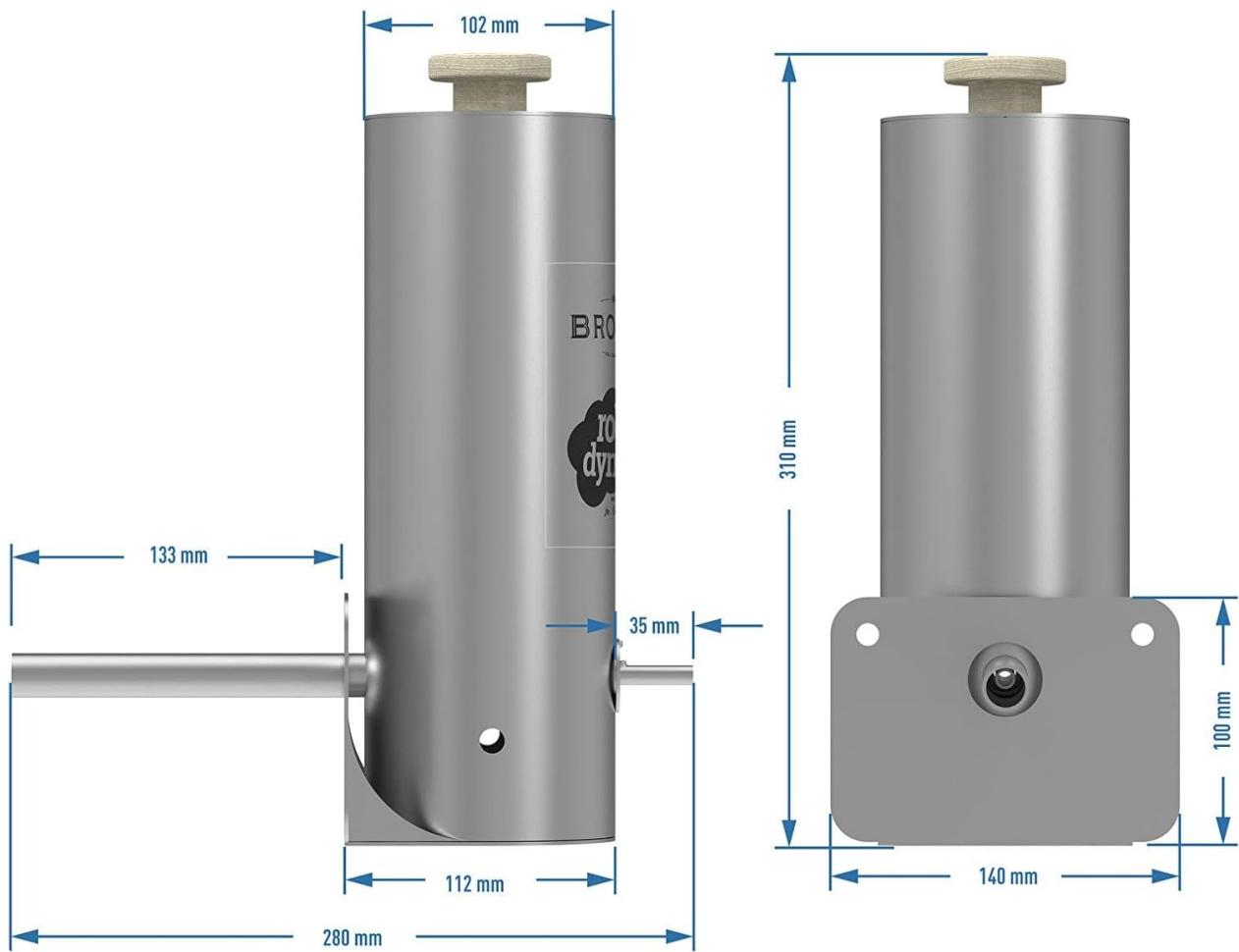


Image 8.1: Detailed dimensions of the smoke generator, including height, width, and depth measurements.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or contact Brownin customer service directly. Keep your proof of purchase for any warranty claims.

Related Documents - 330123

	<p><u>BROWIN dragON Jet 2 LONG Smoke Generator User Manual</u></p> <p>Comprehensive user manual for the BROWIN dragON Jet 2 LONG smoke generator with electric pump. Learn about product features, assembly, installation, safe usage, and smoking methods for optimal results.</p>
	<p><u>Brownin dragON Jet 2 & Jet 2 Long Smoke Generator User Manual</u></p> <p>Comprehensive user manual for the Brownin dragON Jet 2 and dragON Jet 2 Long smoke generators with dragON Air electric pump. Learn about features, assembly, usage, safety, and smoking methods.</p>

