

## INKBIRDPLUS Smoking Gun Kit For Foods and Drinks

# INKBIRDPLUS Smoking Gun Wood Smoke Infuser Instruction Manual

MODEL: SMOKING GUN KIT FOR FOODS AND DRINKS

Brand: INKBIRDPLUS

## 1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the INKBIRDPLUS Smoking Gun. Failure to follow these safety guidelines may result in injury or damage to the product.

- **Flammable Materials:** Use only small amounts of wood chips. Do not overfill the burn chamber. Ensure the smoking gun is placed on a heat-resistant surface during operation.
- **Ventilation:** Use in a well-ventilated area. Smoke can trigger smoke alarms.
- **Hot Surfaces:** The metal mesh and burn chamber become hot during use. Avoid direct contact. Allow the device to cool completely before cleaning or storing.
- **Children and Pets:** Keep the smoking gun out of reach of children and pets.
- **Water Exposure:** Do not immerse the main unit in water or other liquids. This can cause electrical shock or damage.
- **Battery Safety:** Use only the specified battery type (4 x AA batteries). Ensure correct polarity when inserting batteries. Remove batteries if the device will not be used for an extended period.
- **Intended Use:** This product is designed for cold smoking food and drinks. Do not use it for any other purpose.

## 2. PACKAGE CONTENTS

Verify that all items listed below are included in your package:

# ALL IN ONE

## Everything You Need

- 1 Smoking gun
- 2 Flexible hose-19.7"
- 3 10" Wide Cloche
- 4 Cocktail Smoking Ball
- 5 Disk Lid
- 6 Wood Chips
- 7 Mesh Set
- 8 Tweezers for cleaning brush



Image: Overview of the INKBIRDPLUS Smoking Gun Kit, showing all included accessories.

1. Smoking Gun Unit
2. Flexible Hose (19.7 inches)
3. 10" Wide Cloche
4. Cocktail Smoking Ball (2 units)
5. Disk Lid
6. Wood Chips (6 flavors: Oak, Pear, Cherry, Apple, Beech, Hickory)
7. Mesh Set (for burn chamber)
8. Tweezers for cleaning brush

## 3. SETUP

### 3.1 Battery Installation



# HOW TO REPLACE THE BATTERY



Image: Detailed steps for installing AA batteries into the smoking gun unit.

1. Push the battery lock button upward and slide the battery cover forward to remove it.
2. Insert 4 PCS AA batteries into the compartment, ensuring correct polarity (+/-).
3. Slide the cover back until it clicks into place, aligning the arrow with the lock symbol.

## 3.2 Assembling the Smoking Gun

1. Attach the flexible hose to the smoke outlet port on the main smoking gun unit.
2. Ensure the burn chamber (where wood chips are placed) is securely seated on top of the unit.
3. If using the cloche, ensure the knob is securely attached to the top of the cloche.

## 4. OPERATING INSTRUCTIONS

# EASY TO USE



Image: Step-by-step guide demonstrating the use of the smoking gun for infusing beverages.

1. **Prepare Wood Chips:** Add a small amount of your desired wood chips into the burn chamber. Do not overfill.
2. **Position Food/Drink:** Place the food or drink you wish to smoke under the cloche or inside the cocktail smoking ball. Insert the flexible hose into the designated opening of the cloche or smoking ball.
3. **Activate Smoking Gun:** Turn on the smoking gun by pressing the power button.
4. **Ignite Wood Chips:** Use a lighter or torch to ignite the wood chips in the burn chamber. The fan will draw the smoke through the hose.
5. **Infuse:** Allow the smoke to fill the cloche or smoking ball. The duration depends on the desired intensity of smoke flavor.
6. **Serve:** Once infused, turn off the smoking gun, remove the hose, and serve your smoked food or drink.



# INFUSE YOUR FOOD WITH CLASSIC FLAVORS



Image: Examples of various food items that can be infused with smoke using the device.





## 6 FLAVORS FOR YOUR DRINK 100% Natural



Image: Examples of various beverages that can be infused with smoke using the device.

## 5. MAINTENANCE

### 5.1 Cleaning the Unit

# EASY TO CLEAN

Detachable Chamber & Oil Cup Design for completed clean



Image: Illustration of how to clean the detachable components of the smoking gun.

Regular cleaning ensures optimal performance and longevity of your smoking gun.

- **Burn Chamber and Oil Cup:** The burn chamber and oil cup are detachable for easy cleaning. After each use, allow them to cool completely. Remove any ash or residue. Wash with warm, soapy water and rinse thoroughly. Ensure they are completely dry before reassembling.
- **Hose:** Clean the flexible hose periodically by rinsing it with warm water. Allow it to air dry completely.
- **Main Unit:** Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
- **Mesh Filters:** Replace mesh filters as needed to maintain proper airflow and prevent clogging. Use the provided tweezers for handling.

## 6. TROUBLESHOOTING

If you encounter issues with your INKBIRDPLUS Smoking Gun, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
No smoke produced.	Wood chips not ignited.	Ensure wood chips are fully lit.
	Burn chamber clogged.	Clean the burn chamber and mesh filter.
	Batteries low or incorrectly installed.	Replace batteries and check polarity.
	Hose kinked or blocked.	Straighten the hose and check for obstructions.
Weak smoke output.	Insufficient wood chips.	Add more wood chips.
	Clogged mesh filter.	Clean or replace the mesh filter.
	Low battery power.	Replace batteries.
Device not turning on.	No batteries or dead batteries.	Install new batteries.
	Batteries incorrectly installed.	Check battery polarity.

7. SPECIFICATIONS

Feature	Detail
Brand	INKBIRDPLUS
Model Name	Smoking Gun Kit For Foods and Drinks
Power Source	Manual (requires batteries for fan)
Color	Silver
Outer Material	Aluminum, Stainless Steel
Inner Material	Stainless Steel
Fuel Type	Wood Chips
Product Dimensions	16 x 10.6 x 6.2 inches
Item Weight	4.04 pounds







8. WARRANTY AND SUPPORT

INKBIRDPLUS products are manufactured to high-quality standards. For specific warranty details, product registration, or technical support, please refer to the warranty card included in your product packaging or visit the official INKBIRDPLUS website. Keep your purchase receipt as proof of purchase for warranty claims.

For further assistance, you may contact INKBIRDPLUS customer service through their official channels.





	<p><a href="#">INKBIRDPLUS PTH-9A Multi-Function Air Quality Detector User Manual</a></p> <p>Comprehensive user manual for the INKBIRDPLUS PTH-9A Multi-Function Air Quality Detector, covering product introduction, specifications, operation instructions, time/date setting, and warranty information. Monitor PM2.5, PM10, CO2, temperature, and humidity.</p>
	<p><a href="#">INKBIRDPLUS T01 Prise Thermostat Minuterie Manuel de l'Utilisateur</a></p> <p>Manuel d'utilisation pour la prise thermostat minuterie INKBIRDPLUS T01. Guide complet sur les fonctions de contrôle de température et de minuterie, les modes de fonctionnement, le calibrage et les spécifications techniques.</p>
	<p><a href="#">INKBIRDPLUS HS-16 Metal Detector Owner's Manual and User Guide</a></p> <p>Detailed user manual for the INKBIRDPLUS HS-16 metal detector, a waterproof handheld device with an LCD screen. Covers features, specifications, operation, and battery replacement for effective metal detection.</p>
	<p><a href="#">A-MAZE-N Smokin' Products: Instruction Manual &amp; Recipes for Wood Smoke Flavor</a></p> <p>Comprehensive instruction manual and recipe guide for A-MAZE-N Smokin' Products, including Smoker Maze, Smoker Tube, and Tube-EX. Learn to add authentic wood smoke flavor to meats, vegetables, and more.</p>
	<p><a href="#">Mustang Cold Smoking Device User Manual and Guide</a></p> <p>Learn to use the Mustang cold smoking device (model 228592) with this comprehensive user manual. Covers cold smoking fish and meat, wood selection, temperature control (under 20°C), safety, and maintenance. Visit <a href="http://mustang-grill.com">mustang-grill.com</a> for more information from Tammer Brands Oy.</p>
	<p><a href="#">Klarstein Gramercy Portable Smoke Infuser User Manual</a></p> <p>Comprehensive user manual for the Klarstein Gramercy Portable Smoke Infuser (Model 10040837), including quick start guide, safety instructions, usage tips, care, and disposal information for enhancing food and cocktails with smoky flavors.</p>