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INKBIRDPLUS ST

INKBIRDPLUS Smoking Gun Wood Smoke Infuser User Manual

Model: ST

1. INTRODUCTION

The INKBIRDPLUS Smoking Gun is a portable, handheld device designed to infuse food and drinks with natural smoky flavors. Utilizing cold smoke technology, it allows for quick and easy flavor enhancement without cooking or heating the ingredients. This manual provides detailed instructions for the safe and effective use, maintenance, and troubleshooting of your smoking gun.



Image: The INKBIRDPLUS Smoking Gun kit, including the main unit, hose, disk lid, wood chips, mesh set, and tweezers.

2. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the components of your INKBIRDPLUS Smoking Gun kit:

- **Smoking Gun Unit:** The main device housing the motor and combustion chamber.
- **Flexible Hose:** Connects to the smoking gun to direct smoke.
- **Disk Lid:** Used to cover glasses or small containers for smoke infusion.
- **Wood Chips:** Various flavors provided for different smoke profiles.
- **Mesh Set:** Replacement mesh screens for the combustion chamber.
- **Tweezers/Cleaning Brush:** Tools for maintenance and cleaning.

ALL IN ONE

Everything You Need

- 1 Smoking gun
- 2 Flexible hose-19.7"
- 3 Disk Lid
- 4 Wood Chips
- 5 Mesh Set
- 6 Tweezers for cleaning brush



Image: A visual breakdown of the INKBIRDPLUS Smoking Gun kit, highlighting each component: smoking gun, flexible hose, disk lid, wood chips, mesh set, and tweezers for cleaning.

3. SETUP

Before first use, ensure all components are clean and dry.

3.1. Battery Installation

1. Push the battery lock button upward and slide the battery cover forward to remove it.
2. Install 4 PCS AA batteries into the compartment, ensuring correct polarity.
3. Slide the cover back until the arrow aligns with the lock symbol to secure it.

HOW TO REPLACE THE BATTERY



Image: A three-step visual guide demonstrating how to open the battery compartment, insert four AA batteries, and close the compartment securely.

3.2. Hose and Mesh Sieve Installation

1. Firmly insert one end of the flexible hose into the smoke outlet port on the smoking gun unit.
2. Place a mesh sieve into the combustion chamber at the top of the unit. Ensure it sits flat.

Video: An official INKBIRDPLUS video demonstrating the setup process, including battery installation, hose connection, and placing the mesh sieve into the smoking gun.

4. OPERATING INSTRUCTIONS

Follow these steps to effectively use your smoking gun:

1. **Add Wood Chips:** Place a small amount of wood chips (approximately 1/2 teaspoon) into the combustion chamber. Do not overfill.

2. **Prepare Item for Smoking:** Place the food or drink item in a container (e.g., glass, bowl, cloche) and cover it to trap the smoke. Insert the free end of the hose into the container, ensuring a tight seal if possible.
3. **Turn On:** Press the power button on the smoking gun to activate the fan.
4. **Light Wood Chips:** Using a lighter or kitchen torch, ignite the wood chips in the combustion chamber. Ensure they are smoldering and producing smoke, not open flame.
5. **Infuse Smoke:** Allow the smoke to fill the container. The duration depends on the desired intensity of smoke flavor. Typically, 30 seconds to 2 minutes is sufficient.
6. **Turn Off:** Once desired smoke is achieved, turn off the smoking gun. Remove the hose from the container and allow the smoke to settle for a few moments before serving.



Image: A visual four-step guide showing how to add wood chips, turn on the smoking gun, light the wood chips, and smoke a drink.

4.1. Applications

The INKBIRDPLUS Smoking Gun is versatile and can be used for:

- **Cocktails and Drinks:** Infuse whiskey, cocktails, and other beverages with a smoky aroma.

- **Meats:** Add a finishing smoke to cooked steaks, BBQ, or poultry.
- **Cheeses:** Lightly smoke cheeses for enhanced flavor.
- **Vegetables and Salads:** Introduce a subtle smoky note to fresh produce.
- **Sous Vide Items:** Perfect for adding smoke flavor to foods cooked using the sous vide method.

ENJOY SMOKEHOUSE FLAVORS



Image: A collage showcasing different applications of the smoking gun, including smoking cocktails, steak, BBQ, cheese, and salad.



Image: The smoking gun being used to cold smoke food prepared with the sous vide method, demonstrating its versatility for various culinary techniques.

5. MAINTENANCE AND CLEANING

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

5.1. Detachable Chamber and Oil Cup

The combustion chamber and oil collection cup are designed for easy removal and cleaning.

1. After use, allow the unit to cool completely.
2. Carefully remove the combustion chamber and the oil cup from the main unit.
3. Rinse both components under running water. Use the provided cleaning brush to remove any residue from the chamber and mesh sieve.
4. Ensure all parts are thoroughly dry before reassembling or storing.

EASY TO CLEAN

Detachable Chamber & Oil Cup Design for completed clean



Image: A visual demonstration of how to detach and clean the combustion chamber and oil cup under running water, highlighting the ease of maintenance.

Video: An official INKBIRDPLUS video demonstrating the cleaning process for the detachable chamber and oil cup, showing how to rinse them under running water for complete cleanliness.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Device does not turn on.	Batteries are dead or incorrectly installed.	Replace batteries with new ones, ensuring correct polarity.

Problem	Possible Cause	Solution
No smoke produced.	Wood chips not lit properly or combustion chamber/hose is clogged.	Ensure wood chips are smoldering. Clean the combustion chamber, mesh sieve, and hose thoroughly.
Smoke is weak or inconsistent.	Insufficient wood chips or fan obstruction.	Add more wood chips. Check for any blockages in the fan area or hose.
Device overheats.	Prolonged continuous use.	Turn off the device and allow it to cool down before resuming use. Avoid continuous operation for extended periods.

7. SPECIFICATIONS

- **Brand:** INKBIRDPLUS
- **Model:** ST
- **Power Source:** Battery Powered (4 x AA batteries)
- **Outer Material:** Aluminum, Stainless Steel
- **Inner Material:** Stainless Steel
- **Form Factor:** Handheld pistol-grip
- **Product Dimensions:** 10 x 6.69 x 2.75 inches
- **Item Weight:** 1.83 pounds

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the product packaging or contact INKBIRDPLUS directly through their official website or customer service channels. Keep your purchase receipt for warranty claims.

