



Manuals.plus /

- › [Gavigain](#) /
- › [Gavigain Smoke Injector User Manual - Model Gavigainn5gyvgpwoe](#)

## Gavigain Gavigainn5gyvgpwoe

# Gavigain Smoke Injector

## INSTRUCTION MANUAL

### Introduction

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This manual provides detailed instructions for the safe and effective use of your Gavigain Smoke Injector. This portable device is designed to infuse a natural smoky flavor into various foods and beverages using cold smoke technology. Please read this manual thoroughly before first use and retain it for future reference.

# Molecular Gastronomy Smoke Infuser

Take you to experience the deliciousness  
on the tip of your tongue



Image: The Gavigain Smoke Injector in use, with its hose directing smoke into a cloche covering a dish of meat and vegetables.

## Safety Information

- Always operate the smoke injector in a well-ventilated area.
- Keep the device away from flammable materials, liquids, and gases.
- Do not touch the metal mesh or the area around the wood chip chamber immediately after use, as it may be hot.
- Ensure the device is turned off and cooled before cleaning or storing.
- Keep out of reach of children and pets.
- Use only natural wood chips, tea, or spices as smoking material. Do not use plastics or other synthetic materials.

## Product Components

Your Gavigain Smoke Injector package includes the following items:

- Smoke Injector Unit
- Flexible Hose

- Cleaning Brush
- Screwdriver (for battery compartment)
- Extra Filter Screens



Image: All components of the Gavigain Smoke Injector, including the main unit, hose, cleaning tools, and filter screens.

## Setup

1. **Install Batteries:** Open the battery compartment located at the bottom of the unit using the provided screwdriver. Insert two AA batteries, ensuring correct polarity. Close the compartment securely.
2. **Add Wood Chips:** Place a small amount of wood chips, tea, or spices into the metal mesh chamber at the top of the smoke injector. Do not overfill.
3. **Attach Hose:** Securely connect one end of the flexible hose to the smoke outlet on the side of the main unit and the other end to the desired smoking container or cloche.

# THE GREAT DESIGN BRINGS



## Cigarette holder design

Put the filter first,  
then put the sawdust to ignite



## Non-slip button

2 wind gears to adjust the  
amount of smoke



Image: Close-up of the smoke injector showing the top chamber for wood chips and the non-slip button for power/wind adjustment.

## Operating Instructions

1. **Power On:** Use the non-slip button/switch on the base of the unit to turn on the device. There are typically two power options or wind gears to adjust the fan speed.
2. **Light Wood Chips:** Using a lighter or match, carefully ignite the wood chips in the chamber until they begin to smolder and produce smoke.
3. **Apply Smoke:** Direct the smoke from the hose into your food container, cocktail glass, or other desired item. The device produces cold smoke, which infuses flavor without cooking or altering the texture of your ingredients.
4. **Adjust Smoke Intensity:** Use the adjustable wind gear switch to control the amount of smoke produced. A higher setting (Gale) will produce more smoke, while a lower setting (Weak wind) will produce less.
5. **Turn Off:** Once the desired smoke flavor is achieved, turn off the device using the power switch. Allow the unit to cool down before handling.

# ADJUSTABLE WIND GEAR



Image: A visual guide showing the 'Turn off', 'Gale', and 'Weak wind' settings for the adjustable wind gear.



Image: The smoke injector being used to add smoke to different food items, including steak, vegetables, cheese, and dessert.

## SMOKE FOR YOUR DRINKS



Image: The smoke injector being used to add smoke to different beverages, including vodka, rum, cocktails, and whiskey.

### Maintenance

1. **Clean the Chamber:** After each use, ensure the wood chip chamber is completely cooled. Remove any ash or residue using the provided cleaning brush.
2. **Clean Filter Screens:** Periodically check and clean the metal filter screens to prevent blockages. Replace them with new screens if they become damaged or excessively clogged.
3. **Clean Hose:** The flexible hose can be cleaned with warm, soapy water. Ensure it is thoroughly dry before reattaching.
4. **Wipe Exterior:** Wipe the exterior of the smoke injector with a damp cloth. Do not immerse the unit in water.
5. **Storage:** Store the smoke injector in a clean, dry place when not in use.



Image: An infographic highlighting key features such as authentic smokey taste, fast flavor, easy to use, cool smoke, no outlet required, and portable size.

## Troubleshooting

Problem	Possible Cause	Solution
No smoke produced	Wood chips not lit or insufficient; fan not operating; clogged filter.	Ensure wood chips are smoldering; check batteries; clean or replace filter.
Weak smoke output	Low fan speed setting; insufficient wood chips; partially clogged filter.	Increase fan speed; add more wood chips; clean filter.
Device not turning on	Dead or incorrectly installed batteries.	Replace batteries with fresh ones; ensure correct polarity.

## Specifications

- **Model Number:** Gavigainn5gyvgpwoe

- **Manufacturer:** Gavigain
- **Power Source:** AA Batteries (not included)
- **Operation:** Cold Smoke Technology
- **Materials:** (Information not provided, typically food-grade plastic/metal)

## Warranty Information

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Specific warranty details for your Gavigain Smoke Injector are typically provided at the point of purchase or included with your product packaging. Please refer to these documents for information regarding warranty coverage, duration, and claims procedures. For further assistance, contact the seller or manufacturer directly.

## Support

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If you encounter any issues or have questions not covered in this manual, please contact the retailer where you purchased the product or reach out to Gavigain customer support. Contact information can often be found on the product packaging or the manufacturer's official website.