



**INSTRUCTIONS AND HINTS FOR USE AND CARE** - Congratulations on your purchase of a Kilwell Food Smoker-the first choice of New Zealanders for over 50 years. With care, and some innovative and open minded thinking, this quality New Zealand made product will not only last you for years but also provide you with some delicious smoke flavoured meals. While primarily used to hot smoke both fresh and saltwater fish the Kilwell Smoker can also be used to impart that superb smokey flavour to many meats and poultry. In fact its uses for this purpose are only limited by the owners imagination and preparedness to experiment!

Fish cooked in a Kilwell smoker/cooker should be treated as cooked fish. Either eat straight away or if kept in a fridge consume within the next day or so.

**FIRST USE** - Prior to the first use of your new Kilwell Smoker we suggest that you wash the lower tray and lid in warm soapy water to remove any manufacturing residues. Wash again in clean freshwater and then thoroughly dry.

**USING YOUR KILWELL SMOKER** - Ensure that the area you are going to use for placing the smoker on is free from any flammable materials and not near any shrubs or trees that could ignite when subjected to high heat.

**DO NOT USE YOUR KILWELL SMOKER ON WOODEN DECKING OR PATIOS OR ON THE DECKS OF BOATS.**

**FISH-PREPARATION** - Start by preparing your fish the moment they are caught by getting them into ice immediately in a chilly bin. Fish flesh goes bad quickly if not keep cool. Your fish can simply be cleaned, split along one side of the backbone and then opened out like a book, with larger fish preferably remove the backbone or just smoke the fillets, but always leave the skin and scales on. Lightly season with sea salt and pepper prior to being smoked. The addition of a knob of butter on the flesh side of the fish prior to starting the smoking process is recommended. Place the smoker on a flat even surface and place the burner tin/s on the ground as shown in the drawing on the outside of the Kilwell Smoker/Cooker carton. (midi 10 litre smoker/cooker has 1 burner tin, original 16.3 & magnum 23 litre smoker/cookers have 2 burner tins) Fill the burner tin/s with methylated spirits, but be careful not to spill or overfill the dishes.

**DO NOT USE WHITE SPIRITS OR PETROLEUM FOR COOKING WITH THIS UNIT**

In the bottom tray spread a thin layer (about a handful) of the kiln dried and sifted NZ Manuka sawdust supplied with the smoker. Do not use a thicker layer as this can create a build-up of tannins that can sometimes give the food an unsavory taste. To prolong the life of your smoker a tip is to line the bottom of the tray with aluminium foil prior to spreading the sawdust, but make sure it sits flat on the bottom. When the smoke process is completed simply wrap the foil around the used sawdust and dispose of in a safe and environmentally friendly manner. We strongly recommend the use of Kilwell Sifted Manuka Sawdust - which is available in 500g, 2.25kg and 4.5kg bags. Should this not be available then any well-dried non-resinous wood such as Oak or Elder can be substituted.

**DO NOT USE RESINOUS WOODS FOR SMOKING FOODS, DO NOT USE SAWDUST FROM CHAINSAWS AS IT CONTAINS MOTOR OILS FROM THE BAR LUBE.**

Lay the fish to be smoked with the skin side down on the wire rack so that the smoke can fully circulate around the fish. Place the lid on top of the bottom tray to seal in the smoke but with foods other than fish the lid can be left open a little. Light the methylated spirits in the tins, then place the smoker over them. Your food should be ready to eat in 15 to 30 minutes depending on the type and thickness. **ENJOY!**



**STORAGE** - Your Kilwell Smoker will last much longer with a little Tender Loving Care (TLC) There is no need to scrub the inside with abrasive pads as the gradual build-up of smoke actually improves rather than detracts from the flavour of the food. Simply remove any food particles and residues from metal surfaces and periodically wipe the inside and outside of the smoker with a damp cloth.

**NEVER STORE THE SMOKER UNLESS IT IS DRY BOTH INSIDE AND OUT**

A smoker/cooker is very portable and great taken on your trip to the beach. Try mullet, kahawai, trevally, snapper and cod, as well as trout and salmon. You can also partially cook sausages or steak, then finish off in the smoker. It is well worth the effort and you just can't beat smoked food for taste!

### Uncle Bill's Smoked Fish Recipe

Make a marinade paste from 2 tablespoons sea salt and 1 tablespoons brown sugar, mixed with a capful of whiskey or rum. Rub the marinade over the fleshy side of the fish or fillets and leave to marinate in the fridge. For best results leave overnight or at least 5 hours, to draw out some of the moisture. Before smoking rinse off the excess marinade and let the fish dry. Soak the manuka sawdust overnight in a little whisky, beer or wine. This produces a moist smoke and gives it a delicious flavour. Place the fish/fillet skin down on the wire rack, then give a good sprinkle of Lemon Pepper or you can add a drop of whisky, herbs or whatever at this stage. The alcohol content will evaporate during the smoking process. Resist lifting the lid until the methylated spirits has all burnt off. This should take about 15 minutes, but leave for another 5 minutes to rest before opening the smoker. Serve and eat with your fingers while still warm, or on buttered fresh bread, washed down with a cold beer or a glass of your favourite wine. YUM!!

**MEAT - SUGGESTIONS** - Meat such as sausages and steak can be taste enhanced by firstly part cooking in the conventional way and then placing them in the Kilwell Smoker for 15-20 minutes to add that unique smoke flavour. When cooking meats and poultry such as chicken drumsticks or wings it is important to experiment first with a small quantity of food. It is critical for the meat to be thoroughly cooked and the amount of sawdust and cooking time determined to achieve the best results. Meat and poultry products also lend themselves to the use of your own favourite marinades and spices prior to smoking.

### Geezas Steak Rub

"This is a tastier alternative to marinating meat. A rub gives a fuller flavor to any meat. This rub can be used for just about any meat This recipe makes enough for about four servings of meat."

### RUB INGREDIENTS

4 tablespoons brown sugar  
4 tablespoons salt  
1 tablespoon paprika  
2 tablespoons mustard powder  
½ teaspoon ground black pepper  
1 pinch dried oregano  
1 pinch dried thyme

PROUDLY



NZ MADE

### DIRECTIONS

In a small bowl, combine the sugar, salt, paprika, mustard, pepper, oregano and thyme. To use: coat prime steak in mixture, let stand for an hour or more as desired then sear in a smoking hot pan, about a minute each side depending on preference and then finish off in your Kilwell Smoker/Cooker.

BON APPETITE

THE  
KILWELL  
TEAM



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