



**Gourmia**

MODEL#GSM220

**SMO-KING II**

**PRECISION  
INFUSION SMOKER**



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www.Gourmia.com  
The Steelstone Group  
Brooklyn, NY

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## ENGINEERED TO ENSURE AN "EVENLY SMOKED" TASTE!

If you love the great authentic smokehouse taste, but don't want to deal with the hours of work, the mess or the stress, prepare to get all "fired-up" about Gourmia's amazing Smo-King II Precision Smoker/Infuser. Because it's designed to use virtually all classic smokehouse woods including hickory, cherry and even mesquite, you'll be able to "outsmoke" the pros anytime you want!

Plus, it's convenient battery operated precision infusion system "out smokes" other systems and eliminates over or under smoked results. From steaks to seafood, cocktails to crudité's poultry to Parmesan and other cheeses, count on the Smo-King to get you cooking!

Thank you for your purchase! We hope you will enjoy all the innovative products brought to you by our family at Gourmia.

**Precision**  
INFUSION SMOKER



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## IMPORTANT SAFEGUARDS

### Disclaimer:

Manual instructions should always be read and implemented prior to product use. Manufacturer / importer advisory board are not reliable for inadequate use due to instruction manual negligence or failure to follow direction.

**This product is intended for indoor household use only!**

**Children:** Keep this device out of the reach of children or other disqualified persons, since the misuse of contents and packaging materials may result in hazard or death.

## KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE!



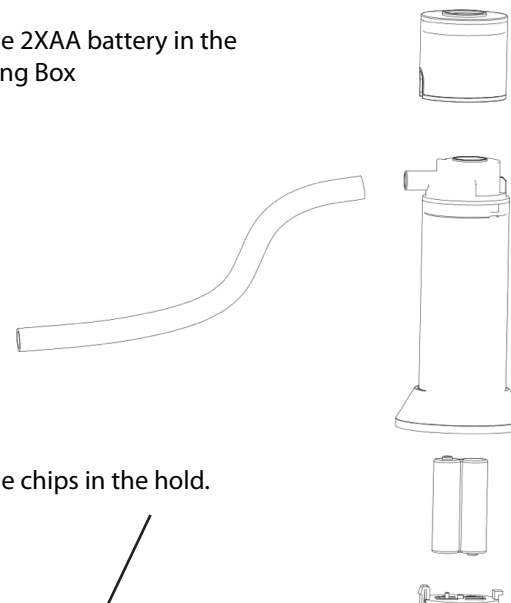
## READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING

- Do not touch hot surfaces. Use handles or knobs.
- Use this smoker for only intended use of food preparation.
- Refrain from submerging the smoker unit in water or other liquid.
- Close supervision is necessary when smoker is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- The use of accessory attachments not recommended by the appliance a manufacturer may cause injuries.
- Do not place in or near a hot gas or electric burner, or in a heated oven.
- Do not attempt to burn anything other than small wood chips, wood sawdust, dried herbs, cooking spices, or teas in the smoking chamber.
- Do not leave the smoker unattended.
- Do not generate smoke for periods of time longer than 30 seconds; longer durations may damage the unit.
- Use only in a well-ventilated area; the burning of wood chips/dust, dried herbs, cooking spices, and/or teas may result in the emission of combustion by-products which are known to cause cancer, birth defects, and/or reproductive harm.
- The metal barrel of the smoking box becomes very hot when in use. Allow device to cool completely before touching barrel, cleaning, or storing. Always use the stand provided to hold the unit after use.
- Always use the smoker in an upright position. Heated smoking materials may fall out of the smoking chamber if tipped, resulting in a fire hazard.
- Always empty ash and burnt material into a non-flammable receptacle. Exercise proper care when igniting the smoking materials, improper ignition of flammable materials may result in explosion or fire hazard.
- Two to three minutes under smoke is generally all that is needed to infuse foods with a smoky flavor and aroma. When using the smoker with a covered receptacle, simply inject the smoke under the lid and let stand for a few minutes.
- Continuous smoking with the smoker is not required.
- Hickory chips impart a pungent, smoky bacon like flavor that goes particularly well with pork (ham, ribs, etc). Mesquite chips are good for smoking most meats (particularly beef) and vegetables. They impart a strong earthy flavor. Apple and cherry woods work well with poultry, game birds and pork. These woods provide a slightly sweet but denser, fruity smoke flavor.
- Always use a match or lighter to ignite the materials in the smoker.
- **DO NOT USE** a kitchen torch or other heat device as the excessive heat may damage the unit. The product is not intended for use by children. Close adult supervision is required when used by children or in the presence of children. Avoid using the smoker in areas where smoke may activate smoke alarms or fire suppression systems.
- Never turn the smoker "ON" without the metal barrel in place. Moving metallic fan blades within the plastic body may cause bodily harm or injury.
- Never operate the smoker without the stainless steel mesh filter in place; burning/glowing embers may enter the plastic body damaging the unit or be ejected through the nozzle, creating a fire or burn hazard.
- Removal or disassembly of any parts of the smoker other than the metal smoking chamber, stainless steel mesh filter, battery compartment cover, or batteries may result in irreparable damage and void the warranty.

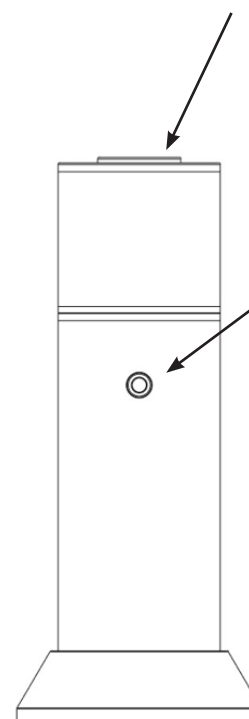


## USING THE PRECISION INFUSION SMOKER

1. Put the 2XAA battery in the Smoking Box



2. Put the chips in the hold.



3. Press the button to turn on.

4. Light the chips in the hold with a lighter, and smoke your food.



5. When done, wait two minutes for machine to cool. Remove the head and clean.

**Important: Do not generate smoke for periods of time longer than 30 seconds; longer durations may damage the unit. If longer smoke time is desired, allow the unit to cool down for two minutes before re-using.**



### WARRANTY & SERVICE

This product is guaranteed under a one year limited warranty period, applicable to the original purchaser and not transferable to a third party user.

Repair or replacement of defective parts are at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/ part. If product repair/ replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications, or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances

For Customer Service or Questions, Please call: 03332205031

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