

Instructions manual For Long Box Smoke-oven

The smoke-oven is a “box smoke-oven”. It consists of the oven-box, a grid fitted with legs and a lid. The bottom of the box has a thickness of 3mm, which makes the oven very suitable for fireplace usage.

This method of smoking foods is also known as hot-smoking, as the food is actually baked in the smoke-filled atmosphere of the oven.

Used when smoking fish and other animal products, for instance clams or haunch of venison. Alternatively you may use the oven as a primitive baking-oven for buns or small loaves of bread.

Before initial use you must clean the inside of the box, the grid and the lid using regular washing-up liquid and water. Then oil the parts again using a small amount of cooking oil.

You also ought to grease the outside of the box with a protective layer of vegetable oil.

Use directly over an even layer of embers or on a grid over a sufficient fire.

- Start by kindling a fire. You want an even fire, not too intense.
- Clean the foods you want to smoke. If it's a fish, you must remove the entrails and rub salt into the abdominal cavity.
- Scatter approximately 1dl smoke-litter in the bottom of the oven-box and place the grid, including the fish, inside the oven-box. If the smoke-process requires a considerable amount of time, you apply extra smoke-litter.
- When the fireplace is ready, place the box in between the embers. If the fireplace is ablaze, place the box on a grid at the appropriate height. The smoke-litter now generates a lot of smoke inside the box. A little of the smoke will leak out which shows the smoke-process is well underway.
- Only experience will determine when the process is complete. As a bare minimum – the fish must be tender before the process is cut off. A flatfish-fillet requires approximately 15-20 minutes of smoke over a moderately blazing fire.

The white meat of the fish will now have obtained a beautiful golden-brown colour.

Avoid opening the box too often, as this will prolong the process and let the smoke disappear.

Smoke-litter consists of saw-dust from broad-leaved trees, for instance beech, oak or elm. The saw-dust is bought at Design & Production, at the nearest smokehouse or at some fish-mongers.

Cleaning is done after use. It's unavoidable that a certain amount of salt is scattered from the fish into the box; and during the smoke-process salty liquid will spill into the box as well. The primary purpose of cleaning the box after use is to remove this salt. Otherwise the salt will provoke intense corrosion, especially at the lower parts of the sides of the box. First of all the burnt out saw-dust must be scraped off and removed.

Then a small amount of cooking oil is dispersed into the box.

If you don't intend using the oven for some time, the above cleaning-procedure is of the utmost importance.

Maintenance:

To prevent corrosion, oil the smoke-oven using a small amount of cooking oil.

Long time usage will make the bottom and the sides of the box buckle, and the oven will be dented. This is to be expected and has no influence on the well-functioning of the smoke-oven.

If you have further questions, please contact your distributor.