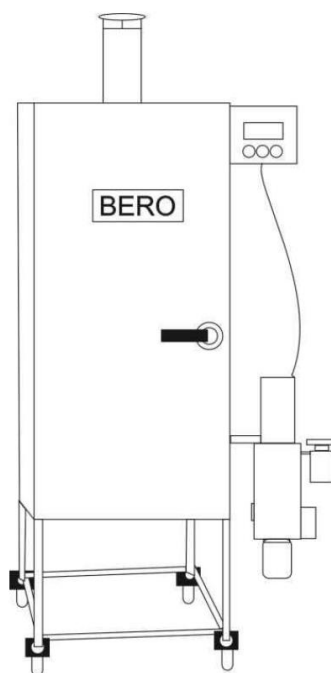


Electric smokehouse

BERO

UD-150A, UD-150P

UD-250A, UD-250P



Manufacturer:

KOVO – Roalbeta s.r.o.

Javorová 788/1a

693 01 Hustopeče

User manual for the BERO electric smokehouse with smoke generator

Contents

Introduction	Chyba! Záložka není definována.
Safety instructions	Chyba! Záložka není definována.
List of parts and components	Chyba! Záložka není definována.
Setup and installation	5
Usage of smokehouse.....	Chyba! Záložka není definována.
Cleaning and maintenance	122
Problem solution	Chyba! Záložka není definována.3
Technical specifications	133
Disposal	Chyba! Záložka není definována.3
Warranty terms	Chyba! Záložka není definována.4
Customer support contacts	Chyba! Záložka není definována.5

1. Introduction

Thank you for choosing our electric smokehouse with smoke generator. This unit is designed for convenient **home smoking and drying** of various meats, fish and cheeses. The smoker provides users with the ability to control the temperature and amount of smoke, allowing you to achieve the perfect flavor and texture of your food.



2. Safety instructions

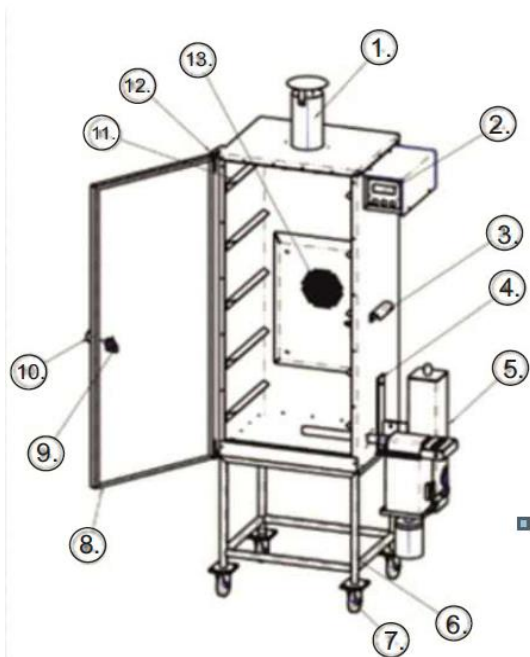
Read and follow these instructions carefully before using the smokehouse:

- **Use the smokehouse only in a well-ventilated place and outdoors. The smokehouse must not be exposed to extreme weather conditions and direct sunlight.**
- **Never use the smokehouse in enclosed areas. Use it preferably in a covered, well-ventilated area.**
- **Watch out for children and animals near the smokehouse.**
- **Do not touch hot surfaces. Wear gloves and other protective equipment.**
- **Never connect the smokehouse directly to the chimney, risk of fire.**
- **Protect yourself from electric shock, never touch the cable with wet hands.**
- **Do not use the smokehouse near flammable materials and liquids.**
- **Always disconnect the appliance from the electrical supply before cleaning and maintenance.**
- **Regularly check the cable and connectors for damage. If the appliance does not work properly or is damaged, do not use it, disconnect the power cord from the power supply and contact technical support.**
- **Always place the smokehouse on a horizontal, stable and heat resistant surface.**
- **Never leave a hot smokehouse unattended.**
- **Always use non-flammable protective work equipment to protect your hands and body from burns.**
- **It is recommended that a fire extinguisher be placed near the smokehouse.**
- **Contact with high temperature, electric current or open flame may occur when working with the device. Therefore, take extra care and use protective gloves when handling the equipment**

3. List of parts and components

- Main body of the smokehouse (picture 1)
- Control pane with display (picture 2)

Picture 1



1.	Chimney
2.	Control panel
3.	Handle
4.	Smoke generator holder
5.	Smoke generator
6.	Base
7.	Wheels
8.	Door
9.	Latch
10.	Door handle
11.	Shelves
12.	Hinges
13.	Heating coil and fan cover

Picture 2



4. Setup and installation

Step 1: Location of the smokehouse

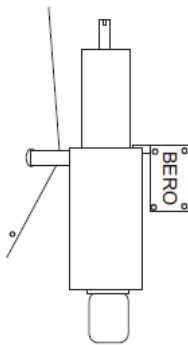
- Place the smoker on a flat and stable surface in a well-ventilated outdoor location.
- Ensure that the smokehouse is in a safe distance from any combustible objects. Recommended distance is 4 metres from combustible objects.



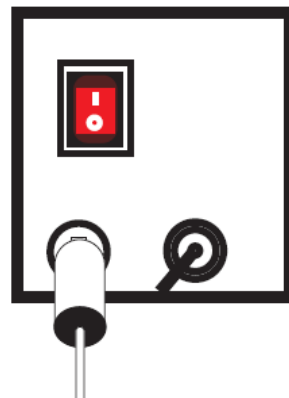
Step 2: Smoke generator connection

- Connect the smoke generator to the appropriate hole on the side of the smoker (picture 3).
- Connect the fan cable from the back of the smoke machine to the control panel (picture 4).

Picture 3

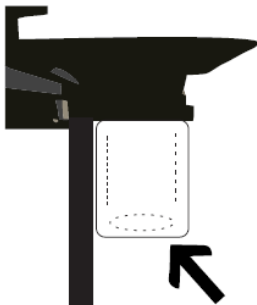


Picture 4



Step 3: Attaching the tar catch jar

Screw on the jar to catch the tar.

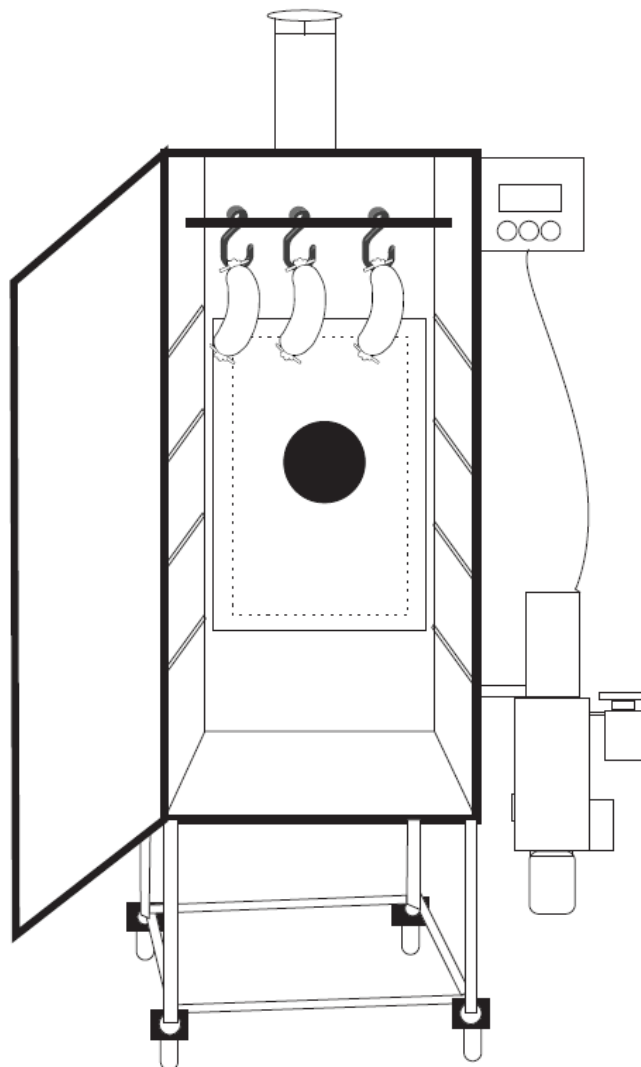


Step 4: Connection to the power supply

- Connect the smoker to an electrical socket using the cable provided.
- Make sure that the voltage of the socket matches the requirements on the label of the appliance.

Step 5: Preparation inside the smokehouse

- Open the smokehouse door by pulling down the handle.
- Place the food to be smoked in the smokehouse (hang on hooks or use grates). The individual pieces must not touch so that they flow well.
- Place a drip tray under the top inside the smokehouse.
- Then close the smokehouse door by slamming it shut. Do not pull the handle when closing.

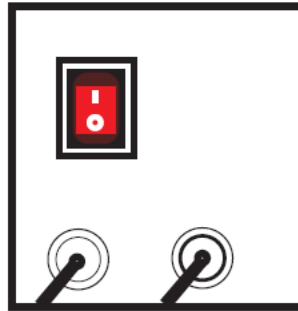


5. Usage of smokehouse

Step 1: Temperature, time and fan power settings

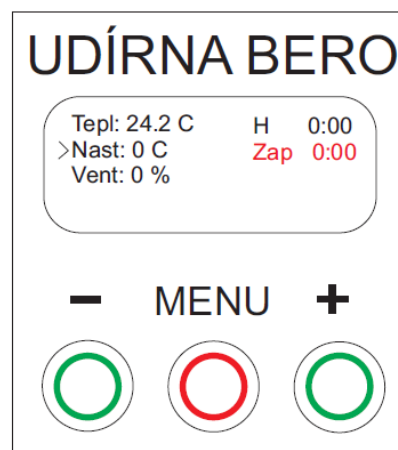
- Switch on the smoker using the main switch on the back (picture 5).

Picture 5



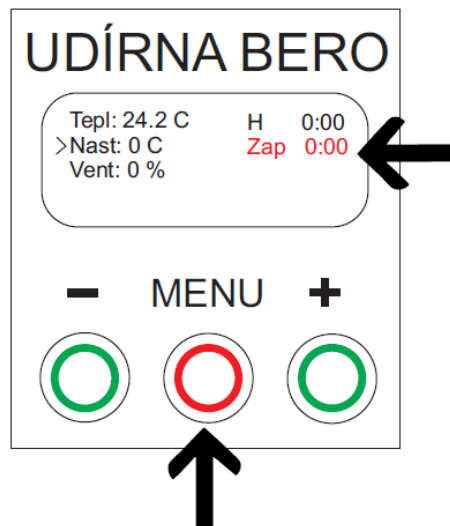
- The display on the front of the control panel lights up (picture 6).
- Use the three illuminated buttons on the control panel to set the desired temperature and smoking time - **menu** + (picture 6).
- The menu button (illuminated in red) is used to move the cursor > it moves repeatedly in one direction, the cursor indicates the function you have selected, which you then control with the button + or - (illuminated in green).
- Use the + button to increase, and the - button to decrease, the set values for temperature, time and fan percentage.

Picture 6

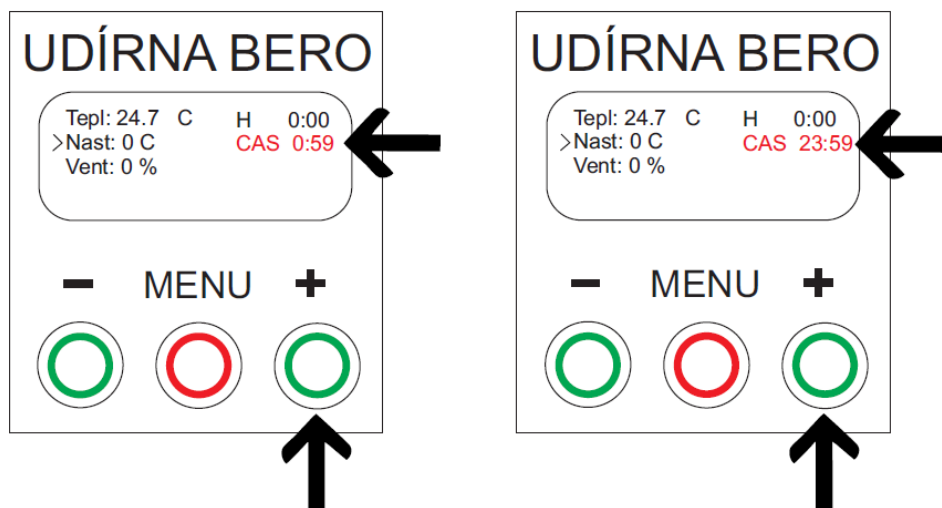


Step 2: Other features

- Use the menu button to move the cursor > to Zap.
- The top time runs automatically when the main switch is turned on.
- The lower one (>Zap 0 :00) can be set.



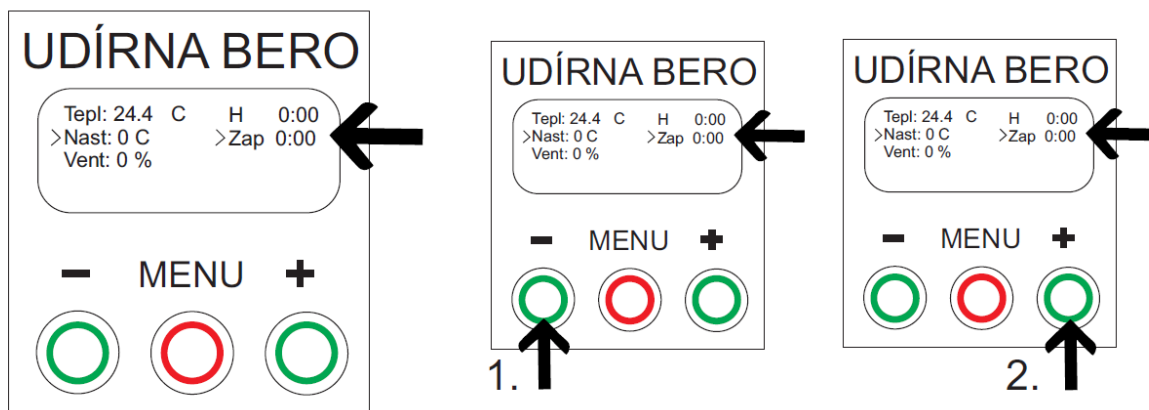
Use the menu button to move the cursor > to **Zap**
Top time **H** runs automatically when the main switch is turned on
The lower one (>Zap 0:00) is adjustable.



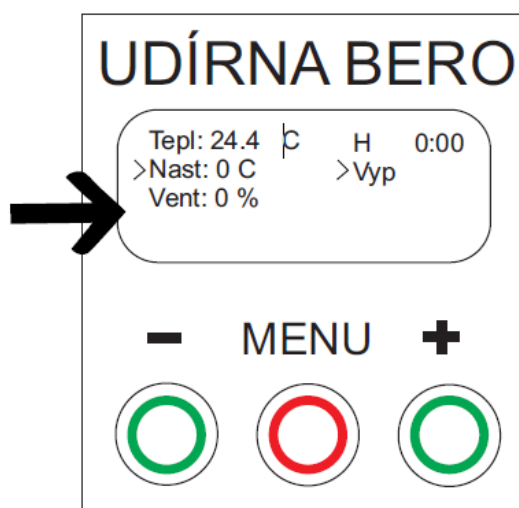
Using the + button you can set the smoking (drying) time up to 24h. After pressing the + button, the display will show Cas 0:59 and when you use the + button again, you can set the time up to 24 h, the time will count down to 0:00.

Another function is to reset the bottom time. This function is used when the meat needs to be allowed to dry to a low temperature, e.g. 30°C, before the actual smoking begins.

Just place the cursor > on Zap and press the - button and then immediately + the time is reset, see picture below.

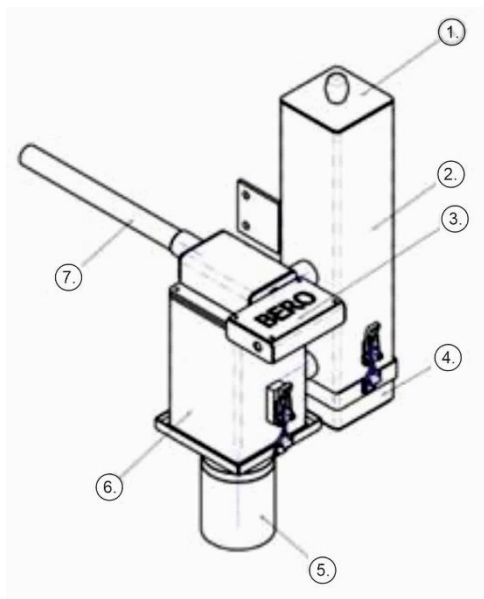


WARNING: If the time display shows "Vyp" - the smoker is not in operation. It must be in the "Zap" or "Cas" state.

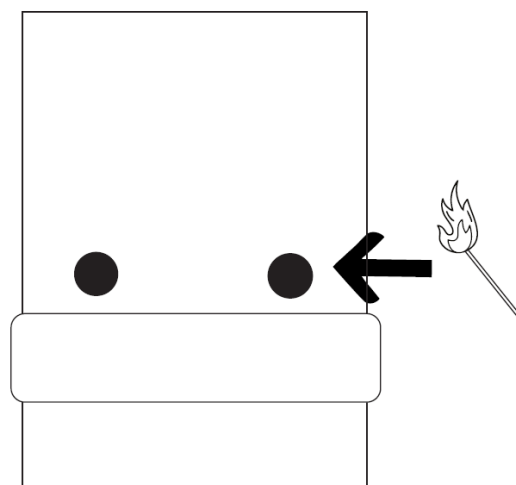
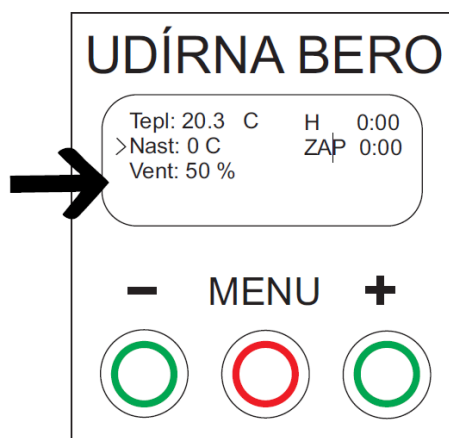


Step 3: Starting up the smoke generator

- Fill the hopper (2) with wood chips.
- On the control panel, move the cursor to the fan using the menu button.
- Set the display to approximately 50 %.
- There are two holes at the back of the smoke generator. In them, we use a lighter to light the wood chips
- Then, after about 1 minute, use the buttons on the control panel to reduce the fan power to 10%.



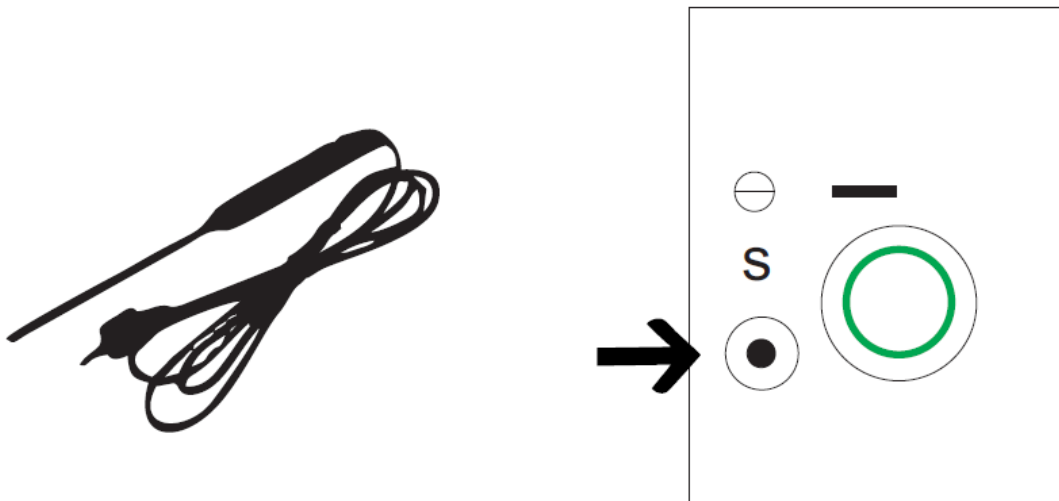
1. Tray lid
2. Woodchip hooper
3. Fan
4. Removable tray bottom (cleaning)
5. Glass for dripping condensate
6. Smoke generator body
7. Smoke vent pipe to the smokehouse



Step 4: Control of the smoking process

- Periodically check the smoking process by carefully opening the door. Keep in mind that frequent opening of the door may lower the temperature inside the smoker.
- Check the condition every 2 hours during smoking.
- Also check the residual fat content of the smokehouse to prevent ignition.
- After the set time has elapsed, the smokehouse automatically switches off together with the smoke generator fan.
- The smokehouse includes a probe for measuring the internal temperature of the food in the smoker.
- Plug the probe into the connector on the control panel (picture 8). The probe is then inserted into the smoked products through the smokehouse door.

Picture 8

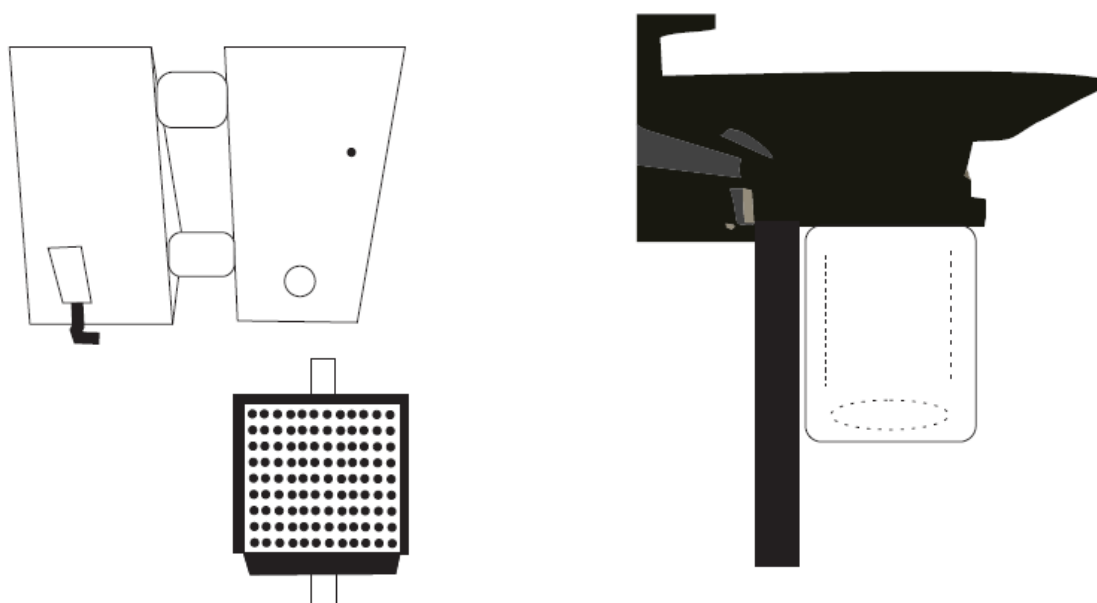


6. Cleaning and maintenance

- Always disconnect the smokehouse from the electricity supply before cleaning or maintenance. and allow to cool down completely.
- Do not immerse the smokehouse in water, spray or clean it with excessive amounts of water.
- Empty and clean the smoke generator by unscrewing the tar jar, opening the bottom cover under the chip tray and carefully removing the ash. Be careful if it is hot.
- Inside the smokehouse, wipe the walls with a damp cloth to prevent grease and dirt from building up.
- Clean the chimney (the opening at the top of the smoker) to ensure a smooth opening. Wipe the door gasket with warm water.
- Never use aggressive cleaning agents or abrasive materials.
- Protect the smokehouse from rain and moisture and do not expose it to direct sunlight, as there is a risk of damage to the plastic parts.

When not in use, store the smokehouse in a dry place where it will not be exposed to increased humidity.

Before each use of the smokehouse it is necessary to thoroughly clean the chip tray, the strainer at the bottom of the tray and the dripping condensate jar see pictures below.



7. Problems solutions

Problem	Possible cause	Solution
Cannot turn on the smokehouse	Not connected to the power supply	Check connections and voltage
Smoke is not generated	Smoke generator not filled	Fill with wood chips
Temperature fluctuations	Frequent door opening	Do not open the door too often

8. Technical specifications

Type UD-150A, UD-150P	Type UD-250A, UD-250P
Network voltage: 230 V	Network voltage: 230 V
Frequency: 50 Hz	Frequency: 50 Hz
Power: 2 000 W	Power: 2 000 W
Contents: 150 l	Contents: 250 l
Internal dimensions: w x h x d	Internal dimensions: w x h x d
430 x 1 000 x 350 mm	500 x 1 000 x 500 mm
Maximum current: 9 A	Maximum current: 9 A
Circuit breaker: 9 A	Circuit breaker: 9 A
Weight: 61 Kg	Weight: 78 Kg
Smoke generator: 11 Kg	Smoke generator: 11 Kg

9. Disposal

To protect the environment, equipment must not be disposed of in household waste at the end of its useful life. Disposal must be carried out in accordance with local regulations through the relevant collection points. The environmentally friendly disposal of e-waste is ensured through the ASEKOL a.s. collection system.

Dispose of the equipment in accordance with the Waste Electrical and Electronic Equipment Directive 2012/16/EU (WEEE). If you have any questions, please contact the relevant municipal authority responsible for disposal.

10. Warranty terms

By purchasing a BERO smokehouse, you have received a manufacturer's warranty for 2 years from the date of purchase against manufacturing defects, provided that the product has always been used in accordance with the instructions for use.

The warranty covers only the rectification of defects which, when used as intended, are demonstrably related to defects in materials or manufacturing defects.

Immediately upon receipt of the product, check that the product is working and free from defects. Should the product you purchased unexpectedly have a defect, please observe the following procedure. Please contact the manufacturer with proof of sale and date of purchase or write to udirnybero@seznam.cz. We will then inform you of the complaint procedure.

Warranty defect will not be recognized in the following cases:

Normal wear and tear as intended.

Defects and/or damages due to improper and unprofessional use or use contrary to the intended use, as well as due to improper installation, assembly and repair attempts by unauthorized persons.

Defects and/or damage due to non-compliance with the operating instructions or operating/maintenance instructions.

Discolouration and damage to the product (e.g. coloured surface) due to weather (including hail),

Unprofessional storage of the product (without protection from weather and sunlight), or unprofessional use of chemicals.

Abrasion, rust, deformation or discoloration of parts (especially stainless steel parts) are natural wear and tear of use and cannot under any circumstances be considered manufacturing defects.

Defects and/or damages that occurred during initial shipment.

Defects and/or damages due to force majeure.

Defects and/or damage due to failure to carry out regular maintenance.

If the buyer is a consumer and the contract is concluded under the circumstances of § 1820 Civil Code, the consumer is entitled to withdraw from the contract within 14 days from the date of receipt of the goods in accordance with the provisions of § 1829 paragraph 1. If you wish to return goods purchased remotely (online) within 14 days of receipt of the goods, please email us at udirnybero@seznam.cz. Returned goods must be undamaged and in their original packaging.

11. Customer support contact

If you have any questions or need assistance, please contact our customer support:

Phone: +420 603 223 446

E-mail: udirnybero@seznam.cz

This manual should give you everything you need to use your electric smoker safely and successfully.