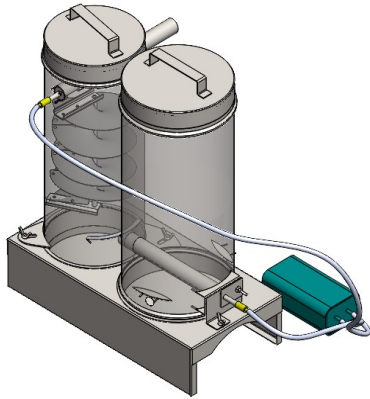


TISKRE-DO



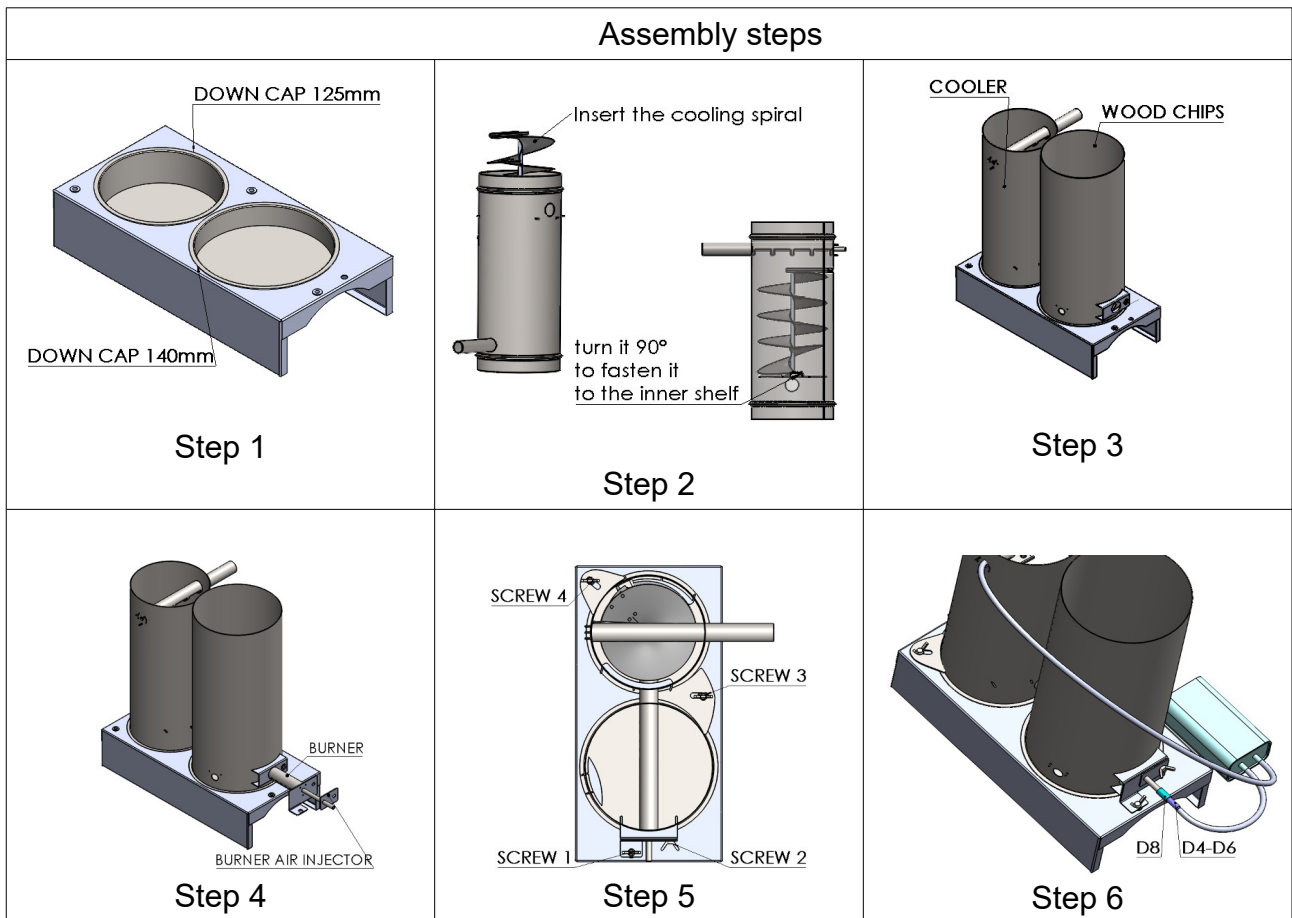
TISKRE – DO Cold Smoke Generator with Active Cooler SG2

The SG2 is a smoke generator designed for both cold and hot smoking. Two universal adapters allow easy connection to ceramic grills (such as Kamado, Big Green Egg, Primo) or to any metal grill.

 <p>stand</p>	 <p>Wood container 140mm</p>	 <p>Cooler container 125mm</p>	 <p>Burner & Air Injector</p>
 <p>Caps 140mm</p>	 <p>Cap 125mm</p>	 <p>Kamado grill adapter</p>	
 <p>Cooler spiral</p>	 <p>Compressor, Alder wood chips 1 L</p>	 <p>Metal grill adapter</p>	

Operating Instructions

1. Secure the 125mm and 140mm caps firmly: Make sure both caps are tightly attached.
2. Use appropriately sized wood chips: Choose chips that are 2–8 mm in size.
3. Do not forcefully pack the wood chips: Avoid pressing or stomping them into the container.
4. Ignite the wood chips properly: Ensure they are burning steadily for efficient operation.
5. Clean all parts after each use to maintain optimal performance and extend the lifespan of the device.



Safety Precautions:

1. Never place the smoke generator on flammable surfaces. Always operate it on a stable, heat-resistant surface to prevent fire hazards.
2. Wear protective gloves when cleaning:
Use rubber gloves to protect your hands from sticky tar residue and strong cleaning agents.

