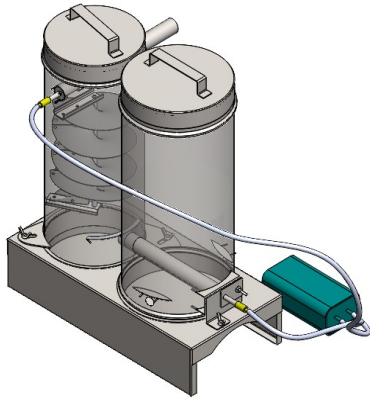
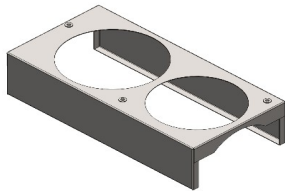


TISKRE-DO



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.



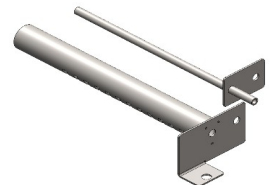
stand



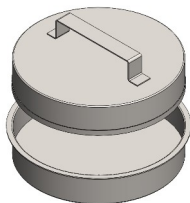
Wood container
140mm



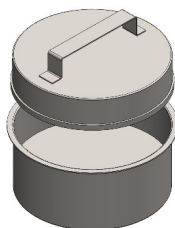
Cooler container
125mm



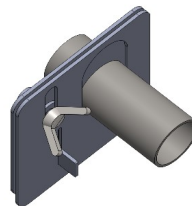
Burner & Air Injector



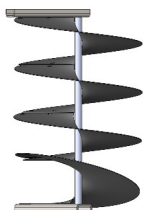
Caps 140mm



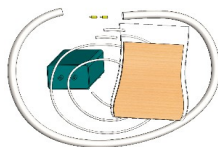
Cap 125mm



Kamado grill adapter



Cooler spiral



Compressor, Alder
wood chips 1 L

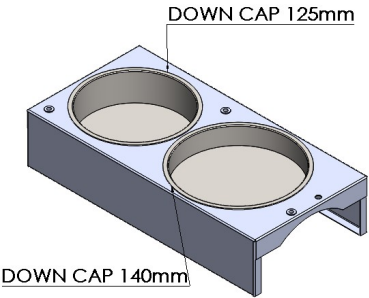
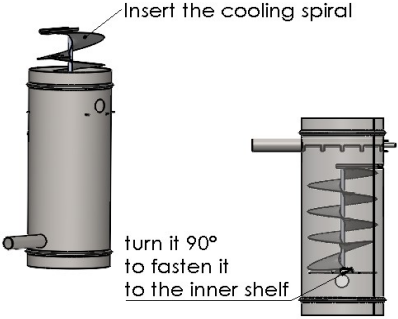
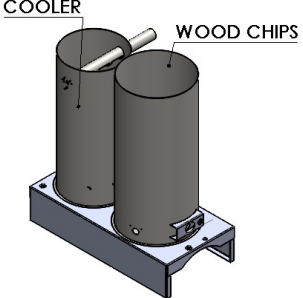
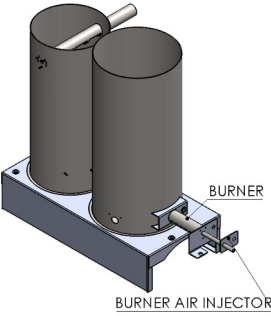
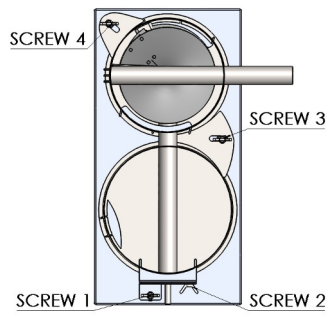
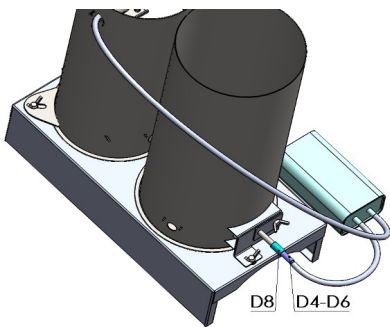


Metal grill adapter



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.

Assembly steps		
 Step 1	 Step 2	 Step 3
 Step 4	 Step 5	 Step 6

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.

