HARRISON'S HireMaster WANGANUI

Multi Kai Cooker– Instructions for use

PRE-START CHECKs:

- Before lighting ensure your area is clear of any hazards & ensuring your face, arms or any loose items of clothing are not over the burner.
- Remove the hotplate so there is clear access to the burner.
- Turn all gas burner taps to the "OFF" position.
- Attach the gas bottle to the burner.
- Turn your gas bottle on.
- You can now turn all the taps "ON" to ignite the inner burner rings using a safety match, once the burner is lit, reassemble the cooker & start cooking.
- You must always cook with a blue flame. If you have a yellow flame, wind the shutter (bronze washer) in or out until you get a nice blue flame.

OPERATION:

- Place either fresh of semi frozen meat portions in the bottom baskets and vegetables in the top baskets.
- Heat the hot plate for 10-15 min & then place1/4 - 1/2 teaspoon of manuka wood chips or 1 manuka tablet slab onto the middle of the hotplate.
- Quickly stack the baskets of meat only on the top of the hotplate then place the cooking chambers & lid over the baskets to ensure meat is properly smoked.
- Turn the burner on full for the first 10-15 minutes of the smoking process.
- DO NOT LIFT THE LID.
- At the end of the smoking period turn both rings down to half & put veggie baskets in.
- When opening the lid, open away from you to protect from heat & steam.
- If you are using fresh meat add 2-3 cups of water after the smoking process. When using semi frozen meat add 1-3 cups of water.
- Put the lid back on making sure it clicks back in place to hold the pressure in. Keep an eye on the steam escaping from the lid an adjust the burner to maintain a flow of steam.
- Check the water level after 30-60 min. Add more water or turn the heat down if there is not enough in the hotplate. Then check every 30 min.
- After 1-2 hours the gravy will thicken. Ensure it does not burn by adding a little more water.
- At the completion of the cooking cycle, remove the upper cooking chamber\s and baskets and serve.

Cooking times:

2 Baskets	2-2 ½ hrs
3 Baskets	3-3 ½ hrs
4 Baskets	4-4 ½ hrs
6 Baskets	4-5 hrs

STOPPING AND AFTER USE:

- Turn the cooker off, scrape and clean the base & then add 2 cups of water & detergent. Reassemble your cooker to steam clean the baskets, inner housing & lid.
- Drain & dry off the liquid from the hot plate & rinse. Light the burner for a short time to dry the cooker.

If you are collecting the equipment for someone else please make sure this sheet is given to them. If the equipment is being hired for commercial use it should be given to the site supervisor to ensure it is available to all users.