

**Electric smokehouse with a smoke generator for household use
Orte Smoker model OS1/OS2/OS3**



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**OPERATING AND MAINTENANCE MANUAL
WARRANTY**

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Made in Poland

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I. Operating and maintenance manual of smokehouse Orte Smoker

Before installing and using the electric Orte Smoker model OS1/OS2/OS3 with a smoke generator for household use (hereinafter referred to as smoker or device or smokehouse), carefully read and strictly apply this manual and familiarize yourself with the warranty terms.

The manufacturer does not guarantee that specific temperature or time values will be achieved because the operation of the smokehouse depends on the ambient temperature, quantity, weight (size) and temperature of the insert. The given parameters are approximate.

The heater, fan and pump of the smoke generator cannot operate at the same time.

DANGER!!! Mortal danger from electric shock!

- **NEVER OPERATE THE DEVICE IF IT IS EXPOSED TO HUMIDITY/RAIN/WIND**

DANGER: Risk of injury due to high temperatures and/or fire!

- **NEVER OPERATE THE DEVICE IF IT IS EXPOSED TO HUMIDITY/RAIN/WIND**
- **Before starting work related to servicing/cleaning the device, make sure that the device is disconnected from the power supply and that it has been idle for at least 2 hours.**
- **NEVER LEAVE THE OPERATING DEVICE UNSUPERVISED**

WARNING: Risk of injury due to carrying too heavy objects and not securing them properly during transport!

- **Make sure that the device is lifted and carried by a sufficient number of people.**
- **Use suitable means of transport, e.g. a transport trolley with a fastening strap or a lift truck.**
- **Secure the device against falling.**

National and local regulations for installation and operation must be complied with.

1. GENERAL INFORMATION

The manual is an integral part of the device and must be delivered to the user with the device.

The electrical wiring to which the device is connected must be made by an authorized electrician and additionally secured with a residual current device (differential current 30mA).

The manufacturer reserves the right to change the technology, technical data, dimensions, users manual, appearance and components of the device without prior notification, if the discrepancies are not significant and do not affect the operation of the device. The current version of the manual is available at www.orte.pl.

Orte Polska Sp. z o.o. is not liable for damages resulting from improper installation of the smoker, changes made to the device, displacement of factory-installed sensors, use of damaged plugs, cables or any other components, unauthorized modifications, the use of spare parts and fuel not specified by the manufacturer, and non-compliance with the rules and conditions contained in the manual.

The device is free-standing, intended for outdoor use in covered, sheltered places and at the same time with sufficient ventilation. It is not allowed to connect the smoker chimney to any chimney/ventilation ducts, etc.

Please read the manual carefully before using the device.

In case of any doubts or faults, please contact the distributor/seller.

Depending on local conditions, the product may be used for material or energy recycling at the end of its life.

Operating and maintenance manual is available at www.orte.pl

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The product requires assembly.

2. DEVICE FEATURES

2.1. Use

The OS1/OS2/OS3 smoker is a device designed for smoking meat, cheese, fish and cold cuts. It is equipped with an electric heater, smoke generator and a fan. In it, you can dry products, smoke them and give them a great taste and aroma thanks to smoking wood chips.

2.2. Description of the device

The smoker is made of acid-resistant steel. It is equipped with an electric heater, a smoke generator (a container for wood chips with a pump) and a fan. The device allows drying and cold, warm and hot smoking.

After setting the required operating mode using the buttons on the control panel, you set the chips on fire, and while they smolder, the heater reaches the set temperature.

The heater turns on depending on the needs and maintains the desired temperature. The drip shelf protects the heater from smoked meat drippings.

3. SAFETY

The electrical wiring to which the device is connected must be made by an authorized electrician and additionally secured with a residual current device (differential current 30mA).

- The device should be powered from the mains with an alternating voltage of 220 - 240V.
- The device must be plugged into a socket with an earth pin.
- Extension cords (if used) should be marked "outdoor use" and have a current load at least equal to the rated load of the device and have a working earthing system.
- The power cables for the devices should be arranged in such a way that they do not come into contact with hot parts of the housing.
- Do not use the device near gasoline or other flammable liquids, gases or places where there may be flammable vapors or objects.
- The device is free-standing and requires at least 50 cm space between it and any other object.
- A fire extinguisher that complies with local regulations must be available near the device.
- The device can be moved only after all movable objects inside it and the smoke generator have been removed.
- Loose clothing or unfastened hair is not recommended.
- Do not move the device while it is working.
- Do not cover the device or put anything on it.

DANGER: Risk of injury due to high temperatures and/or fire !

- Do not connect the device to a chimney, ventilation grille or other ducts that can cause a forced air draft.

DANGER: Risk of injury due to high temperatures and/or fire !

- Do not clean the device with: gasoline, kerosene, spirit and other flammable substances.
- The device must not be flooded with water.
- Be careful of sharp edges when assembling and disassembling the device.
- Use the device only as intended.
- This is not an oven and the device is not intended to be used for permanently high temperatures.
- Do not leave the device turned on after smoking is finished. After each use, disconnect it from the mains/power supply, if it is not in use.
- The device should be inaccessible to children and pets.
- The device requires strict supervision during use.
- Do not touch hot surfaces, use appropriate gloves.
- Clean the smoker thoroughly after each use.
- When smoking fatty foods (and when there is a risk of fat melting), protect the drip tray so that fat does not drip onto it - it is best to use an additional metal bowl where fat can accumulate.
- Use only wood chips dedicated to smoking in smokers with an electric smoke generator.

4. TRANSPORT AND INSTALLATION

4.1. Transport

The smoker is protected against transport damage. During transport, loading and unloading, the devices should be protected against impacts, damage, crushing and against unfavorable environmental conditions, as this may damage the device. In the event of damage to the device during transport (shipments should always be checked upon receipt), the device should be sent to the service in order to remove the defects. Upon receipt, you should also check the completeness of the delivery. Any complaints and problems must be immediately reported to the supplier/transport company as it is responsible for insuring the goods.

WARNING: Risk of injury due to carrying too heavy objects and not securing them properly during transport!

- **Make sure that the device is lifted and carried by a sufficient number of people.**
- **Use appropriate means of transport, e.g. a sack trolley with a strap or a lift truck.**
- **Secure the device against falling.**

4.2. Installation

INFO During installation and use, national regulations and standards must be observed!

Depending on the power and type selected, the smoker is delivered on a wooden pallet (if not otherwise at the customer's request). The smoke generator is installed in the device. Bars, hooks, grate, drawer with the shelf and the drip tray are delivered separately and must be installed by yourself.

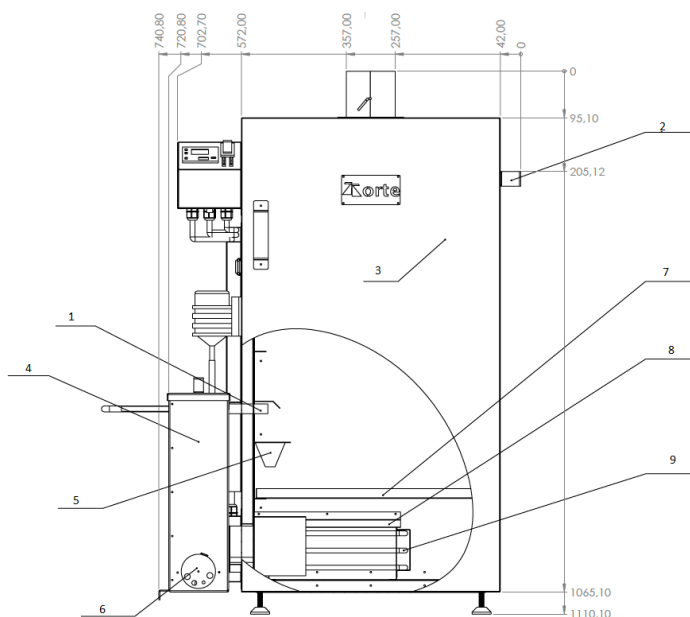
The chip container should always be covered with a cover from above.

5. CONSTRUCTION AND DIMENSIONS

Numbers explanation

1	Smoke generator nozzle	11	Crossbar for hanging	21	Power cord
2	Carrying handle	12	Nozzle cover	22	Latch
3	Doors	13	Guide	23	Fan
4	Smoke generator	14	Heater holder	24	Cap
5	Smoke generator nozzle drip tray	15	Foot (OS1/OS2), Wheel (OS3)	25	Temperature controller
6	Air supply regulator	16	Blow-in regulator	26	Main switch
7	Drip tray	17	Chimney	27	Smoke generator pump switch
8	Heater cover	18	Control box	28	Fan switch
9	Heater	19	Fuse		
10	Temperature sensor	20	Pump		

Fig. 1 SO1



1. Depending on the model, the smokehouse is equipped with a different number of heaters. The OS1 model has 1 heater.
 Fig. 2 SO1

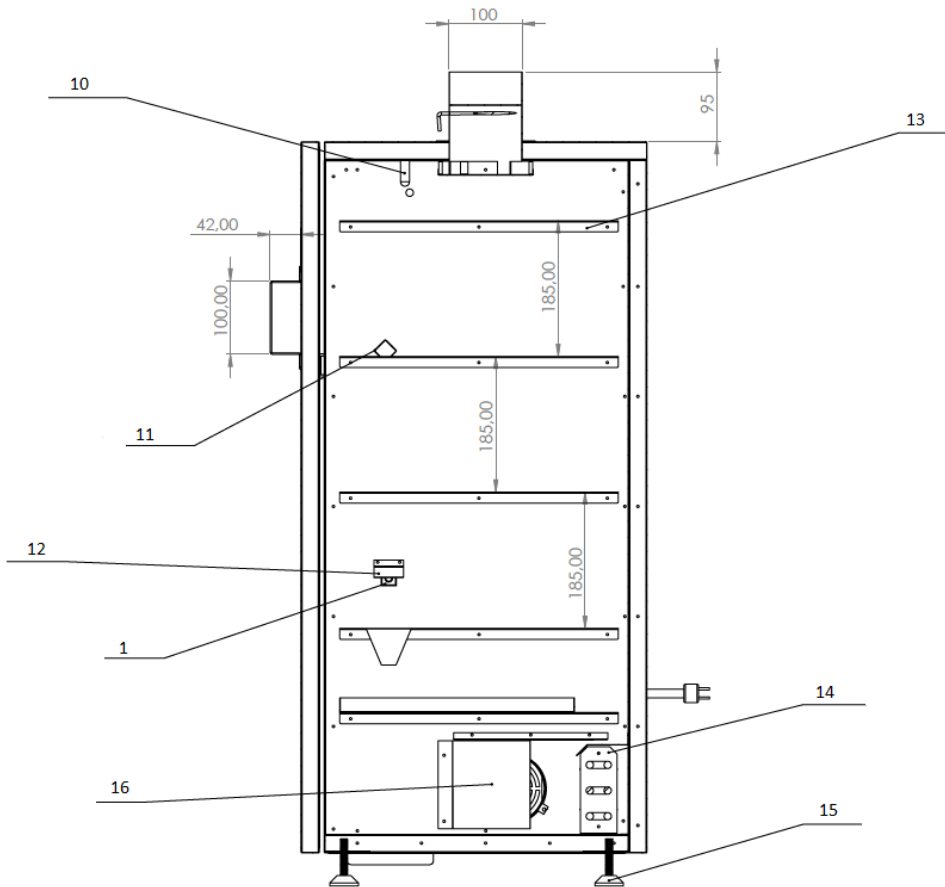


Fig. 3 SO1

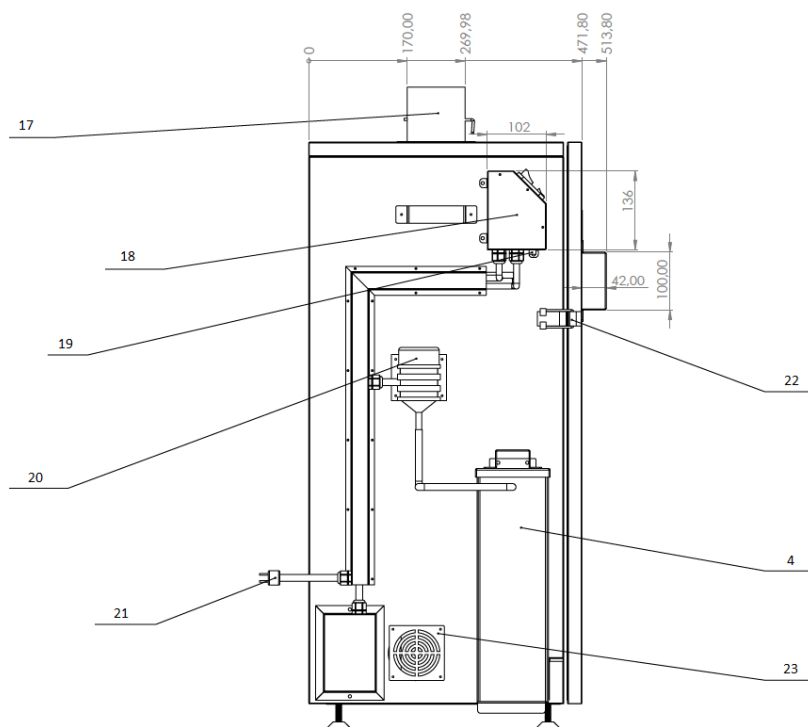


Fig. 4 SO1

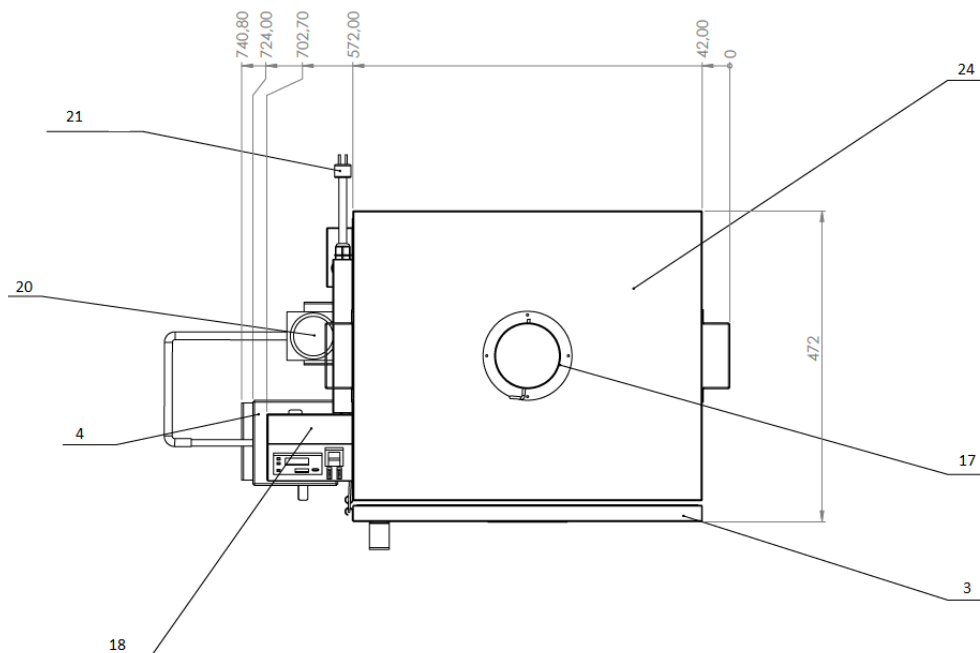


Fig.1 SO2

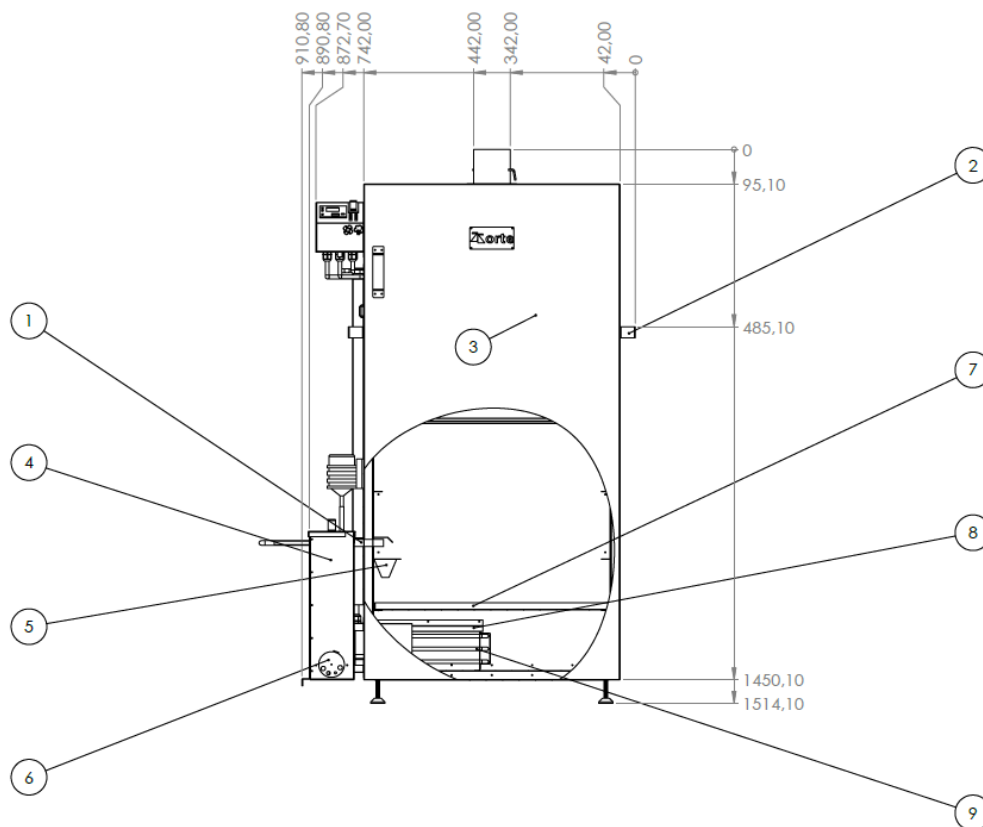


Fig.2 SO2

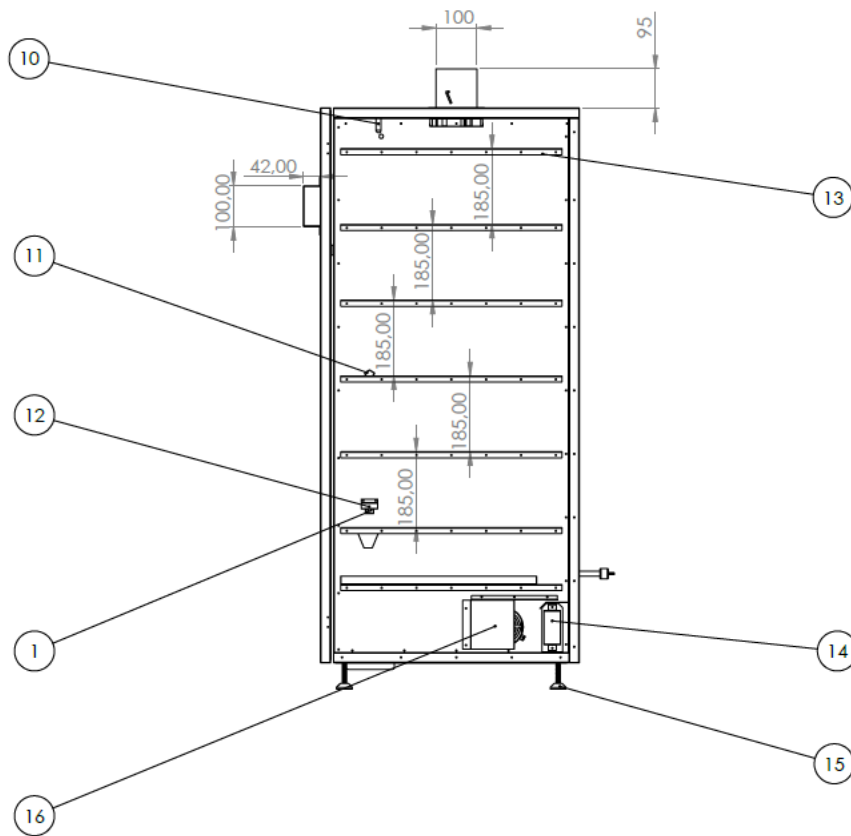


Fig.3 SO2

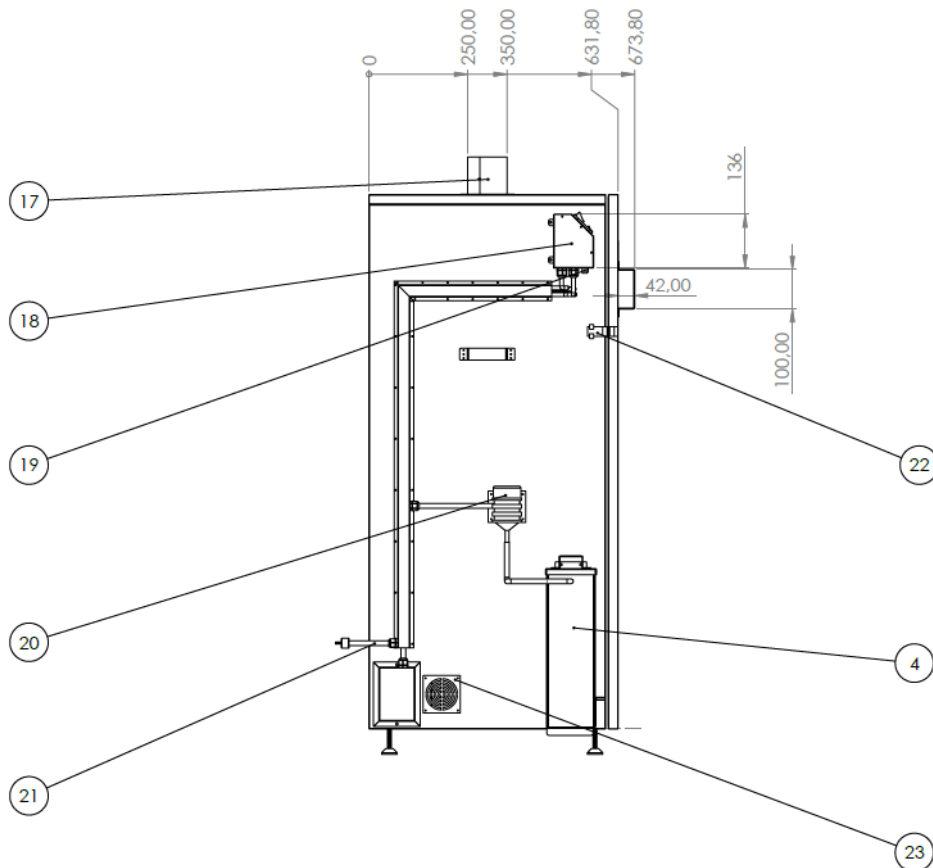


Fig.4 SO2

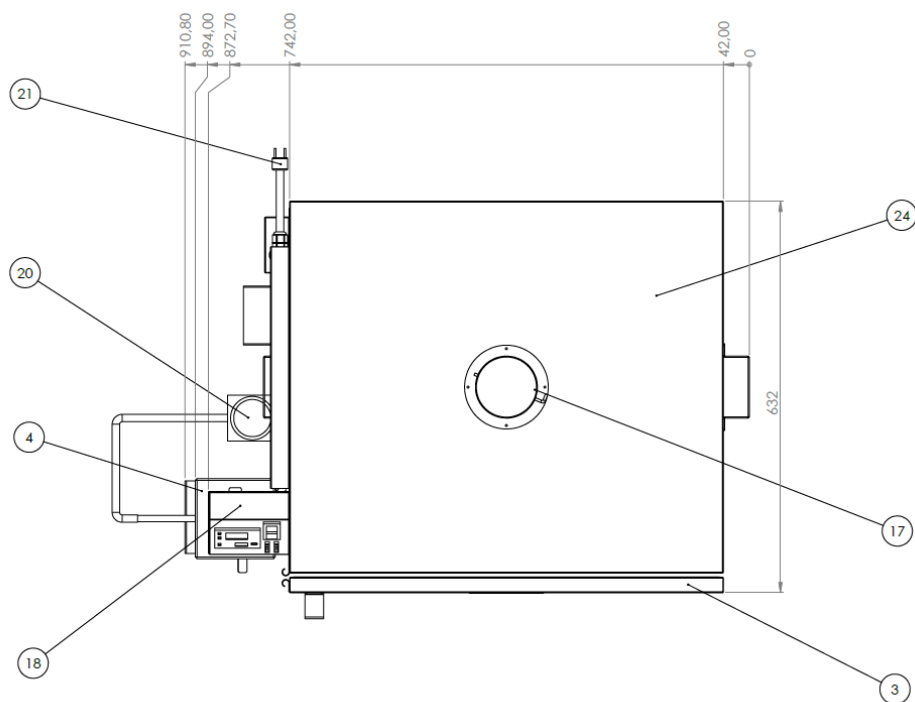


Fig.1 SO3

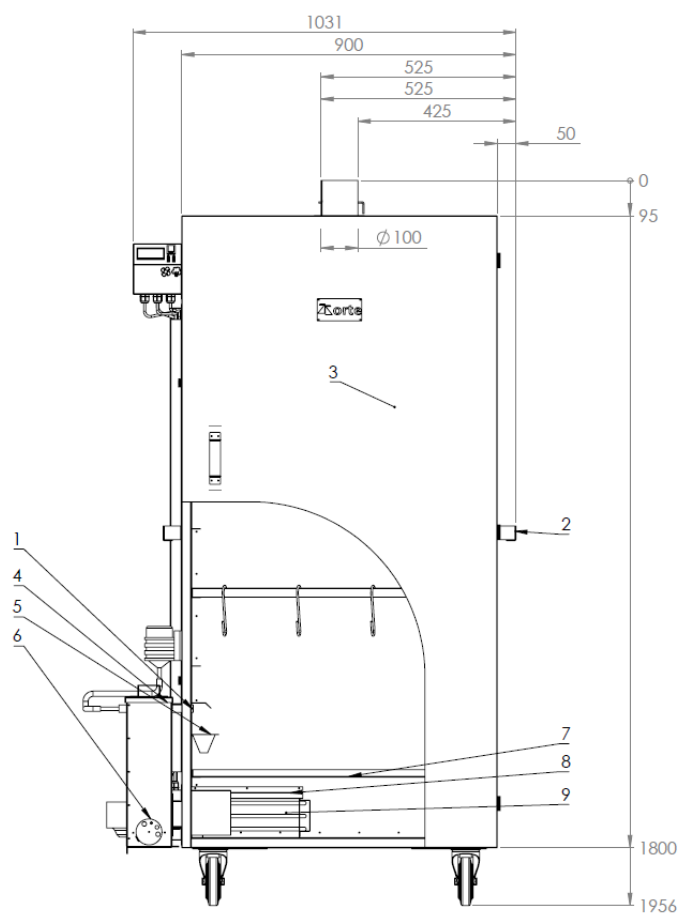


Fig.2 SO3

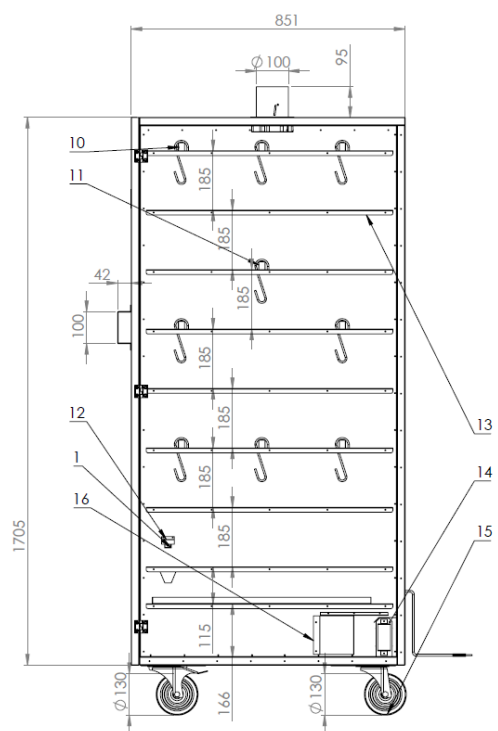


Fig.3 SO3

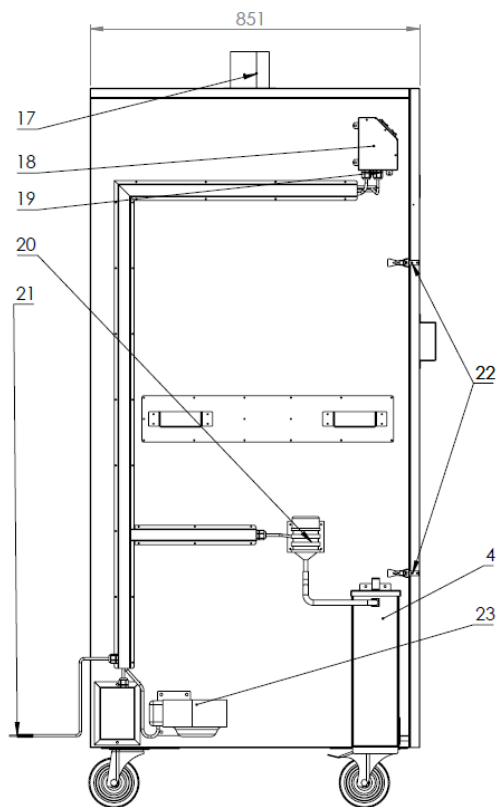


Fig.4 SO3

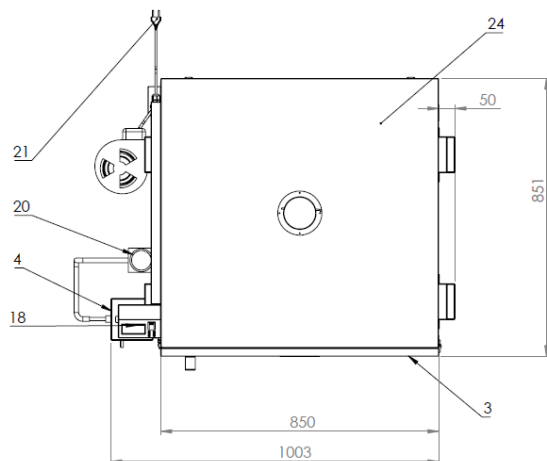
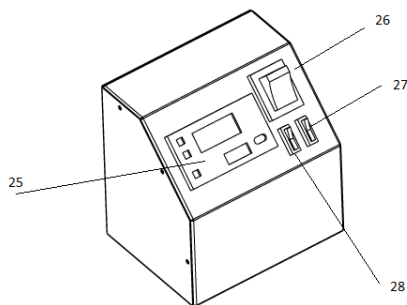


Fig. 5 Control box



6. OPERATION

6.1. Functioning

The smoking cabinet is made of acid-resistant steel. The component ensuring the appropriate temperature in the device is the electric heater, the operation of which is set with the temperature controller located on the control box mounted on the housing of the smoking cabinet. The smoke comes from smoking wood chips, which are poured into a special container. After setting the smoking wood chips on fire, the smoke generator pump forces the smoke into the smoking cabinet. Optimum smoke in the chamber is achieved by appropriate setting of the air supply regulator grille on the smoke generator container and the damper in the chimney. The smoking cabinet is equipped with levels of guides with a fixed height, suitable for mounting spits or shelves. The device has a drip tray for fat, which should be placed on the first guide from the bottom above the heater.

6.2. Commissioning

Place the device in a sheltered place, and level it using the adjustable feet. Slide the smoke generator container cover under the smoke generator, and then slide the grate from the top until it rests against the two guides on the smoke generator. Slide the drip tray into the guides above the heater, the smoker shelf, bars and hooks to the desired level. Place the smoke generator nozzle drip tray under the smoke generator.

Connect the smoker to 230V mains with protective grounding.

Fill the generator container with wood chips and slightly open the damper in the smoker chimney. Open the air supply regulator on the smoke generator container. Switch on the device using the main switch. Turn on the smoke generator pump. Light the igniter next to the air inlet on the air regulator (barrel) on the smoke generator container. The pump itself will draw the fire and set fire to the wood chips.

Use the arrows on the electronic panel of the temperature controller to set the temperature to approx. 80°C (see: Operating and maintenance manual for the electronic temperature controller). To neutralize the post-production smell, heat the smoker for about 2 hours. After heating, you can start smoking.

6.3. Preparation for use

Place the device in a sheltered place, and level it using the adjustable feet. Slide the smoke generator container cover under the smoke generator, and then slide the grate from the top until it rests against the two guides on the smoke generator. Slide the drip tray into the guides above the heater, the smoker shelf, bars and hooks to the desired level. Place the smoke generator nozzle drip tray under the smoke generator. The container is removable and should be emptied or replaced when full.

Connect the smoker to 230V mains with protective grounding.

6.3.1. Turning on the smoke generator:

Fill the generator container with wood chips and slightly open the damper in the smoker chimney. Open the air supply regulator on the smoke generator container. Switch on the device using the main switch. Turn on the smoke generator pump. Light the igniter next to the air inlet on the air regulator (barrel) on the smoke generator container. The pump itself will draw the fire and set fire to the wood chips.

6.3.2. Turning on the electric heater:

Use the arrows on the electronic panel of the temperature controller to set the temperature to the desired value. The heater will keep the temperature. (If you want to learn about other functions of the heater temperature controller, see: Operating and maintenance manual for the electronic temperature controller).

REMEMBER:

The **upper** display shows the current temperature.

The **lower** display shows the set temperature.

6.3.3. Turning on the fan:

To turn on the **fan**, turn the switch to 1.

The table below summarizes the operation of the smoker.

REMEMBER! Temperatures given are approximate only due to differences in ambient temperature and the amount and temperature of the insert.

Operation	Heater temperature controller on the electronic panel	Fan	Smoke generator pump	Damper	Air flow regulators on the smoke generator container	Temperature
Commissioning	Temperature setting with arrows	ON	ON	open	open	80°C
Drying	Adjustable as required	ON	OFF	open	Adjustable as required	OFF
Cold smoking	Temperature setting with arrows	OFF	ON	Adjustable	Adjustable as required	20°C - 30°C
Warm smoking	Temperature setting with arrows	OFF	As needed	Adjustable	Adjustable as required	30°C - 60°C
Hot smoking	Temperature setting with arrows	OFF	ON	Adjustable	Adjustable as required	60°C - 90°C

6.3.4. Loading the fuel

The product is suitable for burning smoking wood chips. Do not use the device with any other fuel. It is not allowed to burn rubbish. Always use protective gloves. Always cover the wood chip container with a lid.

7. MAINTENANCE

CAUTION: HIGH RISK OF BURN AND/OR FIRE:

All operations related to operation, maintenance, cleaning and charging should be performed with the use of protective gloves. Always follow local fire regulations. Never leave the device alone if there is still heat/flame in it, as it may cause a fire. The product heats up at high temperatures - the possibility of burns when touching any surface.

Always disconnect the device from the mains after smoking.

Cleaning the smoking cabinet: The device should be cleaned after each use with water and washing-up liquid.

The sludge inside is a natural result of smoking. Do not scrub it or use caustic agents.

The excess fat may ignite, therefore the cleanliness of the device and the drip tray should be checked.

Regularly empty and wash/replace the smoke generator nozzle drip tray.

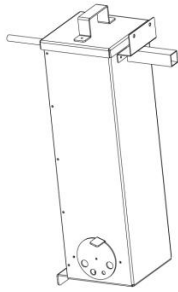
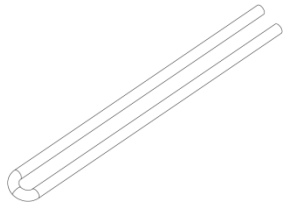
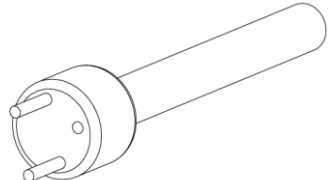

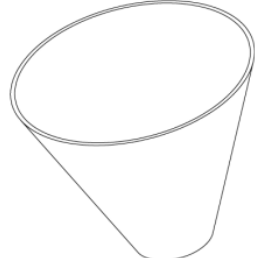
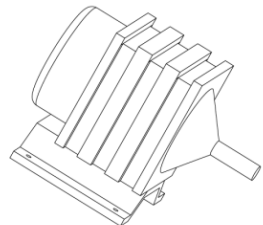
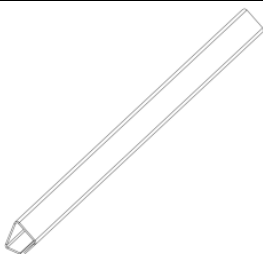
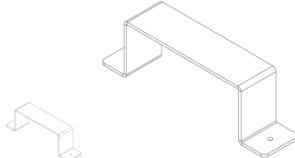
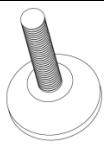
Cleaning the smoke generator: To remove the ash resulting from burning wood chips in the smoke generator:

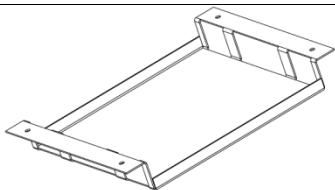
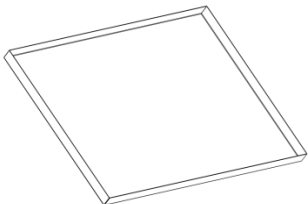
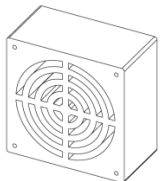

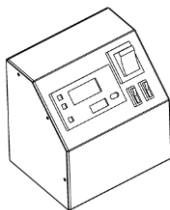
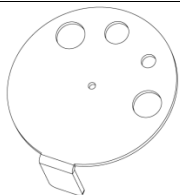
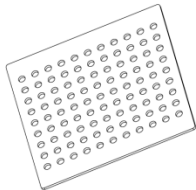
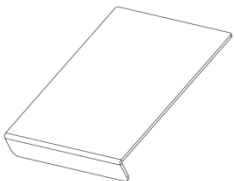
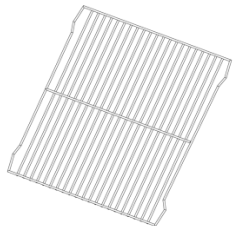
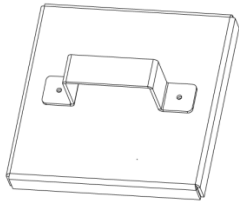
- disconnect the air supply tube from the smoke generator pump,
- unscrew the smoke generator chip container from the smoking cabinet,
- remove the metal smoke pipe, the grate and the flap from inside,
- pour out the ash,
- assemble everything in the reverse order and screw it to the smoking cabinet.

Failure to remove the ash and carbon deposits may result in poor operation of the device or even in its damage.

Storage: Store the smoker in a dry and cool room. When you store the smoker outside, cover it with a waterproof cover. Allow air circulation to prevent the build-up of moisture.

8. DESCRIPTION AND NUMBER OF PARTS

name	Smoke generator container	Heater	Power cable
symbol	ZGD	G	KZ
quantity	1	1	1
			
name	Chimney with the damper	Smoke generator nozzle drip tray	Smoke generator pump
symbol	KZS	PODG	6GD
quantity	1	4	1
			
name	Crossbar for hanging	Handle	Adjustable foot
symbol	PDZ	R	RN
quantity	1	1 1	4
			

name	Condenser	Drip tray	Fan guard
symbol	S	MO	6KO
quantity	1	1	1
			
name	Hook	Control box	Air flow regulator
symbol	H	SS	L
quantity	5	1	1
			
name	Grate	Drawer	Shelf
symbol	R	SZ	P
quantity	1	1	1
			
name	Smoke generator lid		
symbol	PGD		
quantity	1		
			

9. WARRANTY CONDITIONS

The warranty is valid for a period of 12 or 24 months from the date of delivery of the product to the user, based on the proof of purchase.

1. Orte Polska Sp. z o.o. guarantees the User the smooth operation of the device, provided that the device is installed, stored and used in accordance with the instructions contained in the Operating and Maintenance Manual.
2. Orte Polska Sp. z o.o. is liable for physical (material or production) defects in the device for a period of 12 or 24 months from the date of its sale.

3. The defects revealed during the warranty period will be removed within 30 days from the date of delivery of the faulty device to the Manufacturer.
4. When handing over the device for warranty repair, the User shall present a valid Warranty Card, without any signs of changes or user interference.
5. The warranty does not cover damage caused by such events as: lightning strike, overvoltage in the power line, mechanical shock, fire, flooding or other uncontrolled phenomena independent of the Seller.
6. In order to perform a warranty repair, the User shall deliver the device to the Manufacturer at his/her own expense. After the repair, the device will be returned at the Manufacturer's expense.
7. Before sending the device, it is recommended to contact the Manufacturer.
8. The Manufacturer's liability is limited to the amount equal to the price of the advertised product.
9. Damage and shortages of goods in orders carried out via Poczta Polska or courier companies will be considered only on the basis of a damage report drawn up by the courier at the time of delivery.

TYPE	SO1	SO2	SO3
MANUFACTURER	Orte Polska Sp.z o.o.	Orte Polska Sp.z o.o.	Orte Polska Sp.z o.o.
BRAND	Orte	Orte	Orte
MODEL	SO1	SO2	SO3
SYMBOL	SO1	SO2	SO3
Country of manufacture	Poland	Poland	Poland
Warranty	12/24 months	12/24 months	12/24 months
CONDITION			
Condition	new	new	new
SPECIFICATION			
Type of fuel	smoking wood chips	smoking wood chips	smoking wood chips
Number of levels of guides	5	7	9
Number of heaters	1	2	3
Power consumption/rated load	550 W	1100 W	1650 W
Heater power	500 W	1000 W	1500 W
Rated voltage	230 V	230 V	230 V
Fuse	5A	5 A	5 A
Maximum temperature °C	120 °C	120 °C	120 °C
Smoking cabinet capacity	179 l	473l	1050l
Chip container capacity	5 l	5 l	5 l
Charge weight	8-12 kg	15- 19 kg	21-25 kg
Fuel consumption (kg/h)	1-2 l/h	1-2 l/h	1-2 l/h
Manual ignition	YES	YES	YES
Mobility - equipped with wheels	NO	NO	YES
Dimensions and weight			
Package weight (kg)	45	80	130
Product width (cm)	74,1	91	103,1
Product height (cm)	111	152	195,6
Product depth (cm)	47,2	63,2	85,1
Product weight (kg)	35	65	115

II OPERATING AND MAINTENANCE MANUAL FOR THE TEMPERATURE CONTROLLER

Setting the temperature:

1. Press the **SET** button, the blue display will flash.
2. Press the **UP** or **DOWN** button to change the temperature value. Hold the button to speed up the change.
3. To restore the settings saved in memory, wait **2 seconds**. The settings will be restored automatically.

Press the **SET** button to restore to the settings without saving to memory.

Parameter setting:

1. Hold **SET** for **3 seconds** until "**P0**" is displayed.
2. When **P0** is displayed, use the **SET** button to move from **P0** to **P8**.
3. Press or hold **UP/DOWN** to change program value.

Controller operation modes:

- **P0** - Cooling „C” / Heating „H”.
- **P1** - Hysteresis (0.1-30).
- **P2** - Upper limit of the temperature setting (from -50°C to 120°C).
- **P3** - Lower limit of temperature setting (from -55°C to 115°C).
- **P4** - Temperature sensor calibration (from -10°C to 10°C).
- **P5** - Relay activation delay after reaching the temperature (0-10 minutes).
- **P6** - Overtemperature alarm (visual alarm)
- **P7** - Settings lock.
- **P8** - Reset to factory settings.

If the display shows “**LLL**”, it means there is a problem receiving the signal from the temperature sensor.

1. The **upper** display shows the current temperature.
2. The **lower** display shows the set temperature.