

# COOKING & SMOKING GUIDELINES

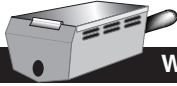
## COLD SMOKED SALMON

### PRODUCT SPECIFICATIONS and PREPARATION

**SAUMON FUME:** Fresh Salmon Fillets  
2-1/2 to 4 lb (1 to 2 kg) each

#### INGREDIENTS REQUIRED

Fresh Salmon Fillets or Sides  
Sea Salt: Large Crystals  
Granulated or Raw Sugar



**WOOD CHIP CONTAINER: FULL**

**DOOR VENTS: CLOSED**

#### SUPPLIES REQUIRED

Clear Plastic Wrap  
Paper Toweling  
Wire Mesh Grids  
Digital Thermocouple Thermometer  
(TO MONITOR INTERNAL PRODUCT TEMPERATURE)  
Tweezers  
Ice: 3 to 4 lb (1 to 2 kg)

#### PREPARATION

Remove bones from fillets with a tweezers to avoid rupturing tissue.

#### SALTING

50% Sea Salt or Kosher Salt  
50% Granulated or Brown Sugar (FOR RICHER COLOR)  
To remove moisture from the raw salmon, blend salt and sugar mixture thoroughly and pack firmly around each fillet. Cover salt-filled pans with clear plastic wrap and refrigerate for 24 hours. Following the 24 hour refrigeration period, remove fillets from salt/sugar mixture and rinse thoroughly under cold, running water. Pat dry with paper toweling. Place fillets side-by-side on a sheet pan and return, uncovered, to the refrigerator for a period of 1-6 hours for the final drying period.

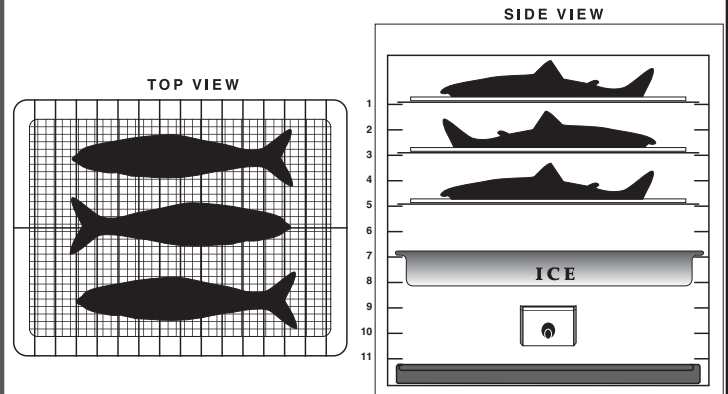
### SMOKING PROCEDURE

**OVEN MUST BE AT ROOM TEMPERATURE BEFORE BEGINNING THE COLD SMOKE PROCEDURE.**

Soak wood chips in water according to directions (5 minutes), fill wood chip container full and insert in chip holder located at the back of the oven.

Fill pan with ice and locate pan in shelf position number 7 (just above wood chip container).

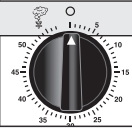
Place prepared salmon fillets on a wire grid as indicated on the diagram and insert wire grid on oven shelf beginning with the top shelf position.



Insert probe of thermocouple thermometer into the center of the middle salmon fillet located in the top shelf position or central shelf position when smoking a full load. To maintain proper color, the internal temperature of the salmon must not exceed 77°F (25°C). For this reason, it is important to begin the smoking process with the oven at room temperature.

Make certain oven vents are closed. Close oven door and set smoke time from 10 to 20 minutes depending on taste preference. When the smoke timer cycles to the OFF position, the fillets must remain in the oven for a period of 1-2 hours. Do not open the oven door during this period.

Following the required oven time, remove the fillets, cover with clear plastic wrap and refrigerate until fully chilled.

	<b>SET SMOKING TIMER</b>
	10 to 20 minutes
	<b>OVEN TIME REQUIRED</b>
	1-2 hours
	<b>FINAL INTERNAL PRODUCT TEMPERATURE</b>
	NOT TO EXCEED 77°F (25°C)

<b>MODELS</b>	<b>767-SK &amp; 1767-SK</b>
<b>NUMBER OF SHELVES</b>	3 per compartment
<b>ITEMS PER SHELF</b>	3 fillets/sides per shelf
<b>APPROXIMATE MAXIMUM CAPACITY</b>	9 fillets per compartment
<b>PANS</b>	12" x 20" x 2-1/2" (GN 1/1: 325mm x 530mm x 65mm)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight, and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.