



MUSTANG

THE SUPREME GRILLING EXPERIENCE



SMOKING

Always succeed
with Electronic

Good food by
roasting

Season with
smoking chips

Perfect together:
Cold-smoked fish & cheese

The secret is in the smoke



WARM SMOKING

Prepare food quickly and easily with the electric smoker

Smoking with the electric smoker is an easy way to prepare the most delicious food. The most popular smoked dish is fish, but you can also smoke meat and vegetables. After gutting, small and medium-sized fish can be smoked as they are. For larger fish, we recommend smoking in fillets, especially in smaller electric smokers. If you want your smoked fish dark, you should use beech chips.

There are different electric smokers in terms of size and features. The Mustang Electronic smoker includes excellent tools for stellar results, such as a digital functional switch panel, a withdrawable smoking chip slot and filling cylinder and plenty of room for smoking several fish at the same time.

TIP!

Place a baking sheet under the electric smoker and you do not have to worry about grease dripping onto the table or deck.

You need these to succeed



Electric smoker
(305671)



Electric smoker
with a thermostat
(318243)



Electric smoker Electronic (240429)



Smoking chips
Apple
(231817)



Smoking chips
Alder 3 l
(229812)



See all products at mustang-grill.com/en/category/smoking-en/smoking/



Electric smoker
Electronic
240429

Watch the video by
scanning the QR code

Follow us on social media and be inspired

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Shared food is double the fun – share your barbeque picture with the hashtag **#mustanggrill**

Tempted by the *smoky* flavor



COLD-SMOKING

Fish and cheese – perfect together for cold-smoking

In addition to fish, you can smoke meat, cheeses and fruits and vegetables. Brie, for example, will make a delicious smoky treat.

Cold-smoking requires fine dust. Fine dust will smolder slower, more evenly and longer than coarser chips. The fine cold-smoking dust will produce less heat as they smolder than coarser chips as they burn. This prevents the temperature from rising too high in the cabinet.

TIP!
Successful cold-smoking hinges on careful hygiene, absolutely fresh fish and the correct tools and chips.

You need these to succeed

Smoke generator for cold-smoking (300560)



Cold smoke generator Deluxe (324170)

Smoke generator for cold smoking Deluxe large (333044)

Cold smoking cabinet (334137)

Gas smoker Teno (324163)

Gas smoker Kymi (324162)

See all products at mustang-grill.com/en/category/grills/smoking/



Cold smoking dust Pro Beech (291436)



Cold smoking dust Bourbon Oak (314782)



See instructions by scanning the QR code or at mustang-grill.com/en/recipes/
For cold-smoking reindeer fillet and cheeses

Follow us on social media and be inspired

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Good food by **roasting**



Roasting salmon on an open flame is a fun and relaxed activity that will result in delicious fish as long as you remember a few tried and true tips.

- The correct distance of the fish from the flame is approximately 20–30 centimeters; if you are able to hold your hand between the fish and the flames for approx. 10 seconds before your hand starts to feel the burn, the distance is suitable.
- Turn the roasting plank upside down midway through the flaming, if necessary, because the top end of the plank is a little farther away from the fire.
- Try to peel the skin – the fish is cooked when the skin comes off easily.
- Your fish will become especially succulent if you baste it with salt water or lemon juice during the roasting to prevent it from drying.
- To prevent the roasting plank from burning in the flames, you should carefully soak the plank and the wooden nails in water before flaming.
- When you start a fire, burn it patiently until the flames become substantial and even.

You need these to succeed



Roasting plank Loimu 3 pcs (249220)



Wooden nails
Loimu (182688)



Fish roaster
Loimu ()



Windproof
ignitor 30 cm
set (260056)



See all products at mustang-grill.com/en/category/smoking-en/

Flavor from **smoking** chips

EXCITED?

Read our top tips
for successful
smoking
[mustang-grill.com/en/
tips/the-secrets-of-
smoking/](https://mustang-grill.com/en/tips/the-secrets-of-smoking/)

CHOOSE YOUR FLAVOR

SWEET

ALDER



APPLE



OAK



BEECH



CHERRY



PECAN



STRONG

MESQUITE



BOURBON
OAK



HICKORY



You need these to succeed



Smoking chips
Apple (231817)



Smoking chips 3 l
Alder (229812)



Cold smoking
dust Pro Beech
(291436)



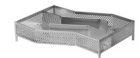
Cold smoking
dust Bourbon
Oak (314782)



Cold smoking
dust Hickory fine
cut (290357)



Smoke generator for
cold smoking Deluxe
large (333044)



Smoke generator
for cold smoking
Deluxe (324170)



See all products at mustang-grill.com/en/category/smoking-en/



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SHARED FOOD IS DOUBLE THE FUN

**Become a part of our family on social media
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Be inspired by delicious images of barbequing, get the best cooking and barbequing tips
and share your own barbeque images for others to enjoy with the hashtag
#mustanggrill

As our follower, you can be entered in monthly draws and win
great prizes for grilling!

See more detailed participation instructions at: mustang-grill.com/en/monthly-draw

