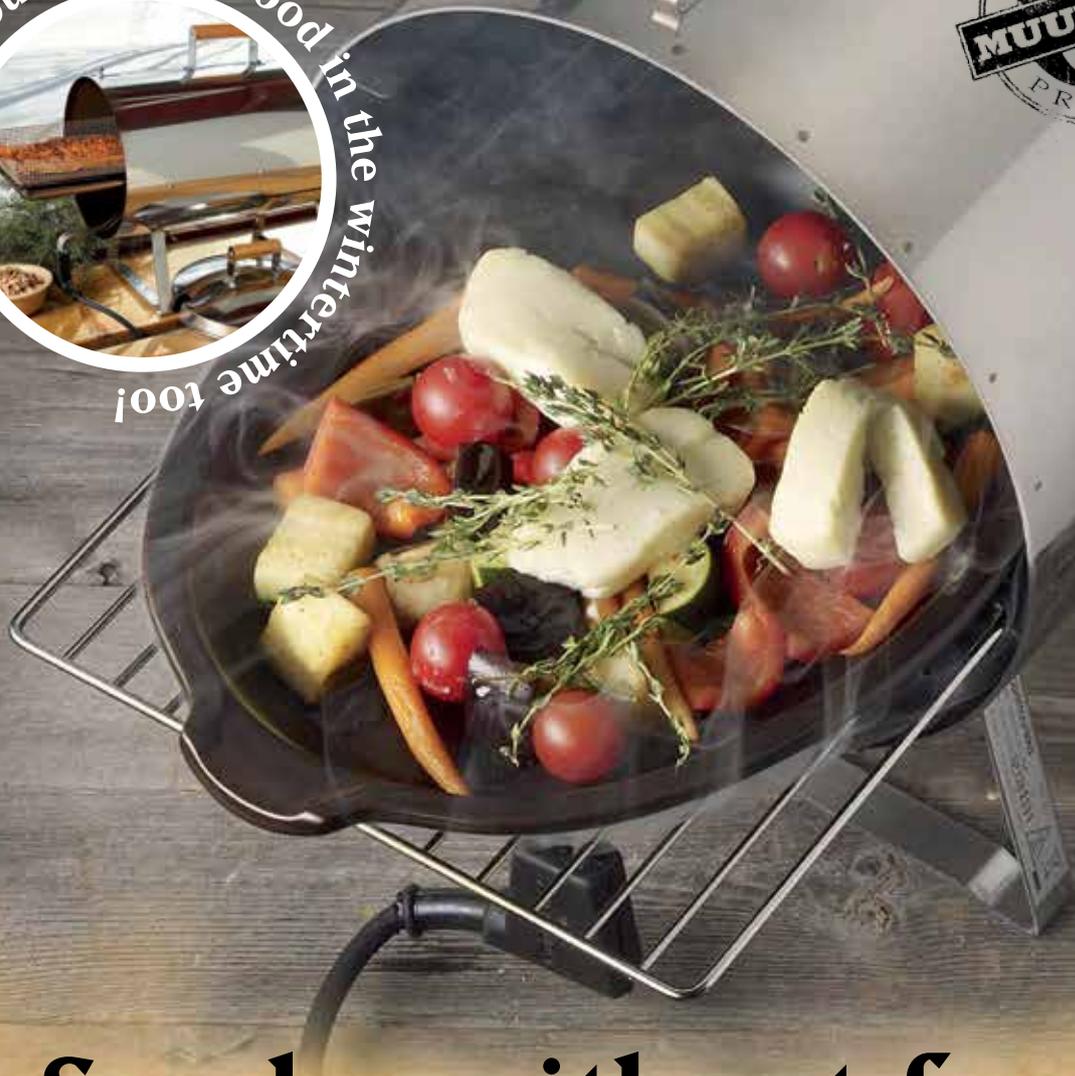




Enjoy delicious smoked food in the wintertime too!



Smoke without fire for 15 years!

The original consummate Muurikka Electric Smoking Oven.

For 15 years now, authentic Muurikka Electric Smoking Ovens have been easy to identify, thanks to their 'Genuine Muurikka Product' stamp. The high quality Muurikka Smoking Oven comes ready for use as a smoking oven with wood chips; and without the chips, it handily serves as an outdoor grill or oven throughout the year. Prepare mouth-watering fish, meat, sausages and vegetables in a flash – whether smoked or roasted.

- A versatile, instantly-operational smoking oven/outdoor grill or oven
- Prepare mouth-watering fish, meat, sausages and vegetables – whether smoked or roasted
- Ideal for year round use outdoors: in the garden, on the terrace or even on the balcony!
- Made of high quality stainless steel
- Two sizes available: 1100 w with one smoking tray and 1200 w with two smoking trays
- Now featuring a stylish new protective cover!



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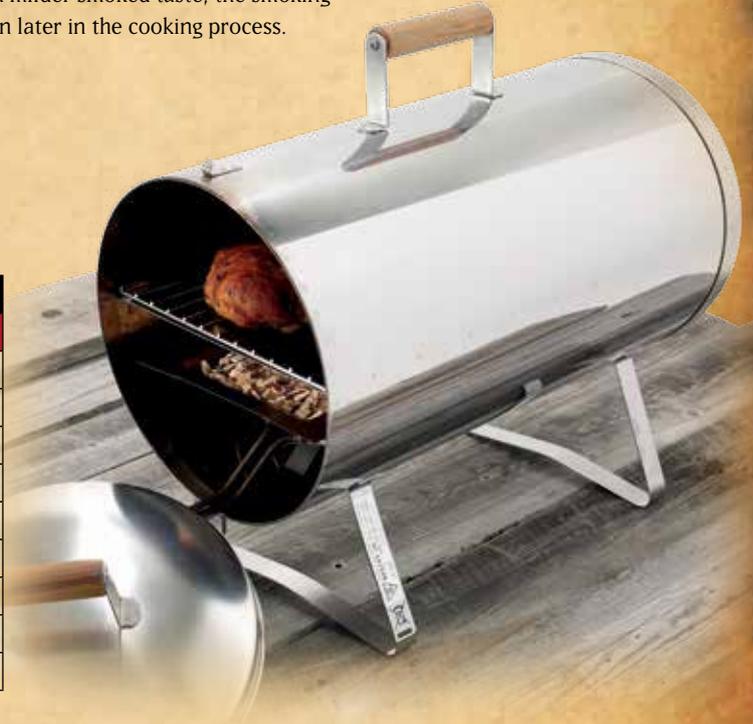


In Europe, alder wood chips are traditionally used for smoking food, but other woods such as apple and cherry have been found to be just as suitable. Additional ingredients like sugar cubes or juniper twigs can also lend a distinctive taste. Too much wood can oftentimes lead to a bitter flavour, however. It is important to use only clean and dry wood for smoking; avoid rotten or mouldy chips. For those who prefer a milder smoked taste, the smoking tray can be added to the oven later in the cooking process.



The table below indicates estimated cooking times. Experimentation is the key to determining what is best. Temperatures may rise quickly in the smoking oven and so the process should be monitored closely. A roast thermometer is helpful for judging when the food is done. A smoking box or aluminium foil can conveniently be used on the smoking tray as well.

EXAMPLES OF COOKING TIMES			
	0.5 kg	1 kg	1.5 kg
Fish	15-25 min	25-35 min	35-60 min
Crustaceans and shellfish	10-15 min	25-30 min	30-35 min
Poultry	40-45 min	50-55 min	60-65 min
Pork	30-35 min	40-45 min	50-55 min
Beef	20-25 min	40-45 min	50-55 min
Lamb	30-35 min	40-45 min	50-55 min
Vegetables	20 min		
Potato	40 min		
Ears of maize	60 min		



Muurikka's classic Multicleanser

Specially developed for cleaning Muurikka's Electric Smoking Ovens and Electric Grills, the Multicleanser effortlessly removes dirt and grease deposits from all household appliances.



Muurikka Smoking Box

The non-stick surface of the Muurikka Smoking Box makes grilling and smoking your food as easy as can be. No more sticking or falling from the grating, now even the smallest items can be grilled without difficulties. What is more, the stainless steel box is easy to wash and dishwasher safe.



To celebrate our 15-year anniversary, top chef Henri Alén has created a collection of tasty and tempting recipes for the Muurikka Electric Smoking Oven.

Smoked Roast Beef and Nut Coleslaw

Roast Beef

1.5 kg cut of chuck, round or rump beef
4 whole garlic cloves
4 sprigs of rosemary
1 tbsp Dijon mustard
2 tbsp coarse sea salt
1 tbsp rapeseed oil

Grind the garlic cloves and rosemary into a fine paste. Rub the paste and the mustard into the surface of the beef and marinate for two hours. Next, quickly grill or panfry the roast to give it colour. Place the roast in the smoking tray or box and cook the roast in the smoking oven until the centre is slightly pink. The roast is done when a roast thermometer indicates an internal temperature of roughly 52°C. After removing the roast from the smoking oven, rub sea salt generously on the surface and wrap it in foil. Allow the roast to set for

10 minutes. Before serving, wipe the excess salt away from the surface of the meat and cut into thin slices.

Nut Coleslaw

500 g white cabbage
1 dl crushed cashews or hazelnuts
1 tbsp nut oil
0.5 dl olive oil
1 lemon juice
1 tbsp honey
2 tbsp chopped parsley
salt and black pepper
Combine olive and nut oils, honey and lemon juice to create a marinade. Slice the cabbage into strips and add to the marinade. Add crushed nuts and chopped parsley, mix and serve promptly.

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