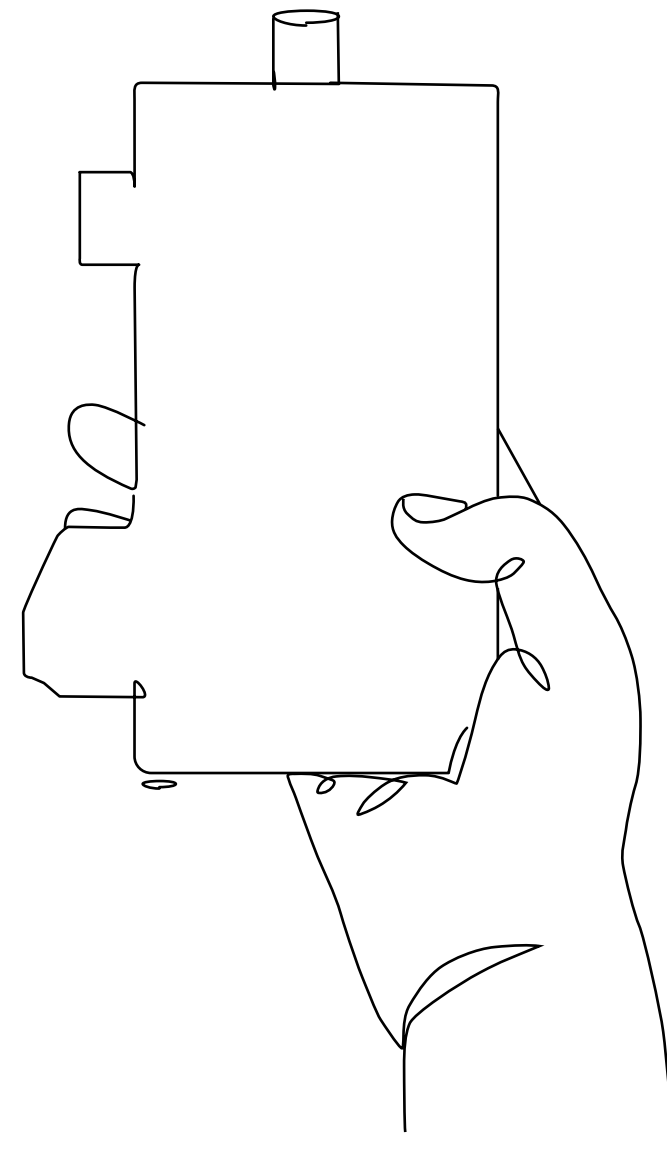


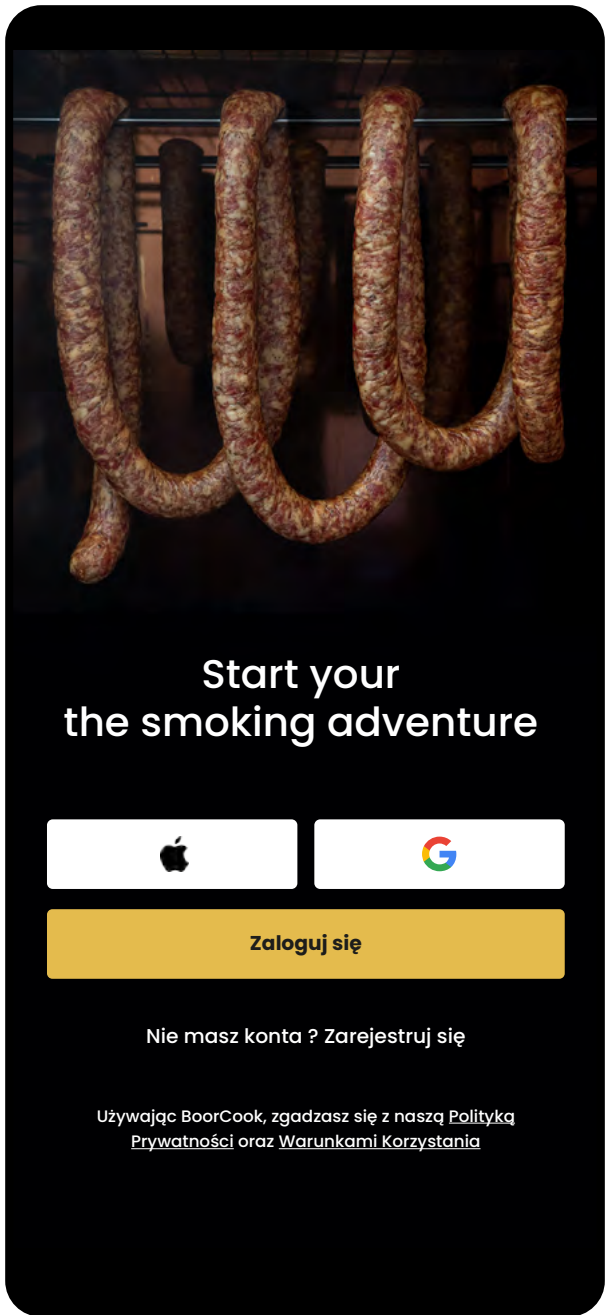


Explore digitally. Traditionally and with full control!

New BORCOOK app from Borniak

- 01** Installation of applications
- 02** First connection between the app and the smoker
- 03** Manual setting of the smoking parameters.
- 04** BORCOOK recipes
- 05** Smoker step settings
- 06** Exit from running programmes
- 07** Tips and Tricks





1 Installation of applications

In order to properly connect the control-
ler from the Borcook app, it is necessary to
have an active internet connection. A stable
connection enables the synchronisation of
settings between the controller and the appli-
cation server, which is crucial for a seamless
process. Make sure your device is connected
to the network before you proceed with the
connection.

2 Current version of the application. Device compatibility.

Type of device	Android	iOS (Apple)
OS Compatibility	Android 10 & Newer	iOS 16 & Newer
	The Boorcook app is not optimized for iPad or tablet use.	

3 Correct application installation process Borcook.

Download and install the Borcook app.
Launch the Borcook app.
Select the "Register" option
Enter your details.
Enter your email address.
Create a password.
Confirm your password by entering it again.
Read and accept the terms and conditions.

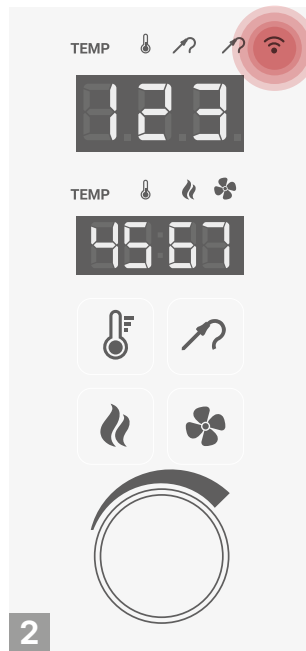
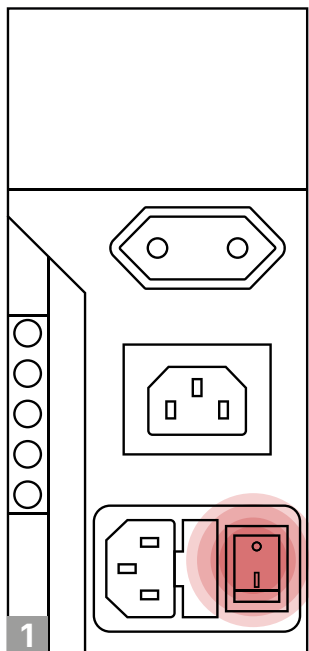
4 BORCOOK app for Android and iOS

Borcook is available for both Android and iOS
users. To make downloading the app easier,
we have provided direct links to the Google
Play shop and the App Store, as well as QR
codes for quick access to the download.

Android	iOS (Apple)

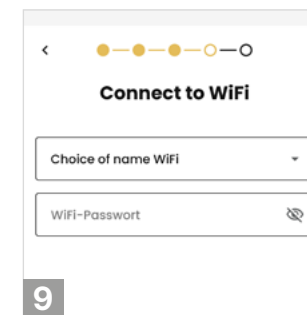
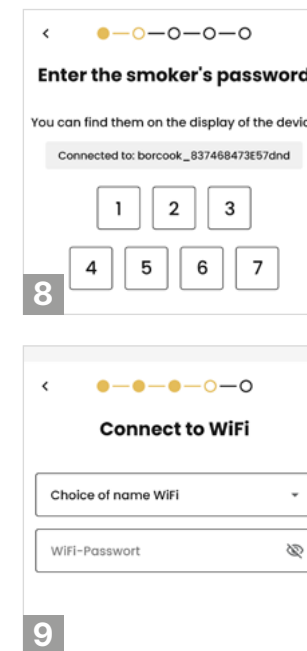
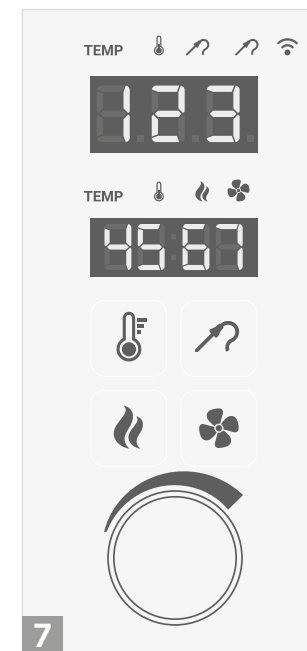
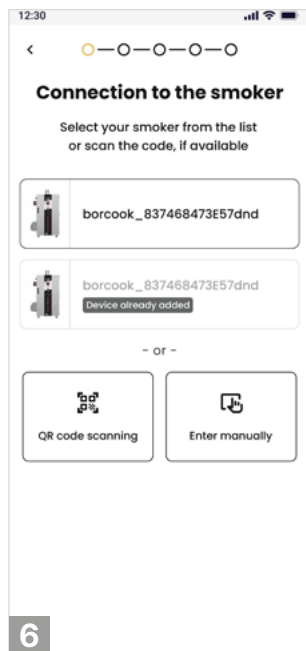
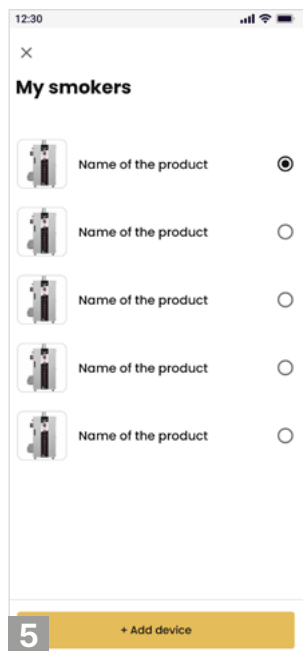
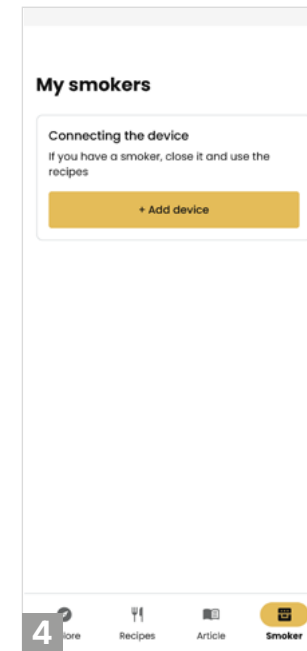
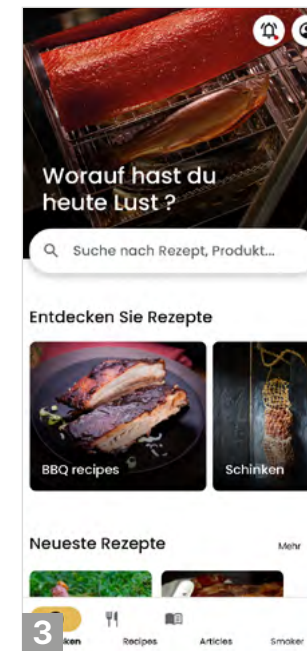
01 First connection between the app and the smoker

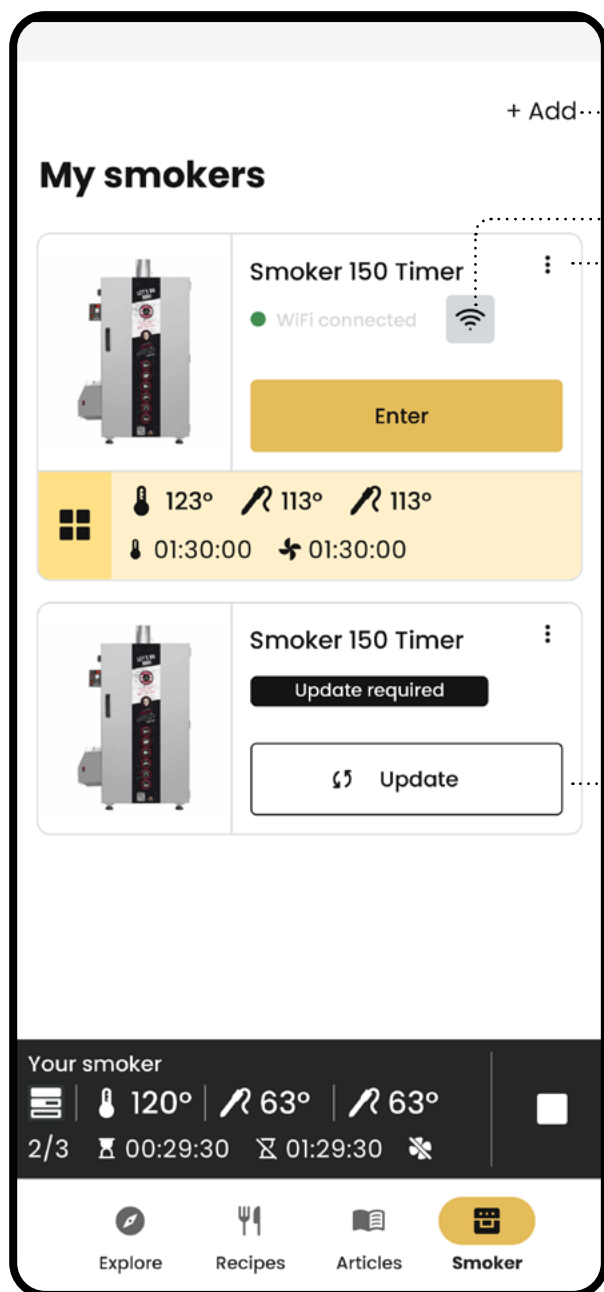
BORCOOK
WERSJA 1.0



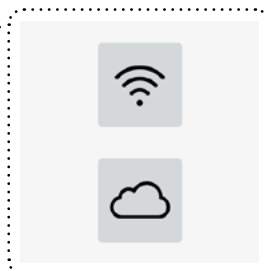
Before connecting, make sure you have a network Wi-Fi 2.4 Ghz with an internet connection.
You must be within a maximum of 9 m from the smoker.
You have downloaded and installed BORCOOK application and created an account.

- 1 Press the button on the back of the control panel.
- 2 The blue light will start flashing to indicate it is searching for a Wi-Fi network. If the panel was already connected to your network, and if it lights up solid, this indicates a connection to a Wi-Fi network.
- 3 Launch the app on your smartphone. Click on the Smoker tab.
- 4 **+ Add a device** to pair the smoker with the app.
- 5 Select your device model from the list.
- 6 **Android:** Your smoker should be on the list. Select it and press select. **iOs:** The system does not allow you to display the network, you must take the special card you received with the panel and scan the QR code. The code is located on the tare at the bottom of the control panel.
- 7 After connecting to the smoker, we will need a code. To display it Press the rotary knob for approx. 5 seconds and the seven-digit password will be displayed on the control panel. Enter it in the application window.
- 8 Transcribe the numerical code in the fields and press continue. The connection is made in two ways: Scan the QR code, or enter the S/N code (information for iOS systems).
- 9 When connecting, the app will ask you to enter the Wi-Fi network and password with which it will connect. The network must have internet access to complete the synchronisation process.



**+ Add**

Use the button to add a device.

**Connection status information**

- Wi-Fi - An application connected to the local network smoker.
- Cloud - An application connected to the smoker via the cloud.

**Smoker window menu.****Smoker information.**

Load saved programmes - (function under development)

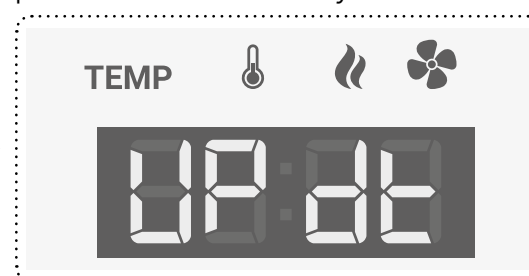
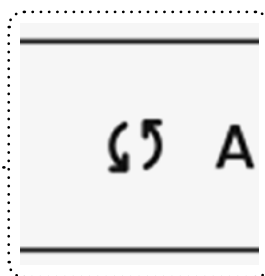
Edit smoker name - change the name.

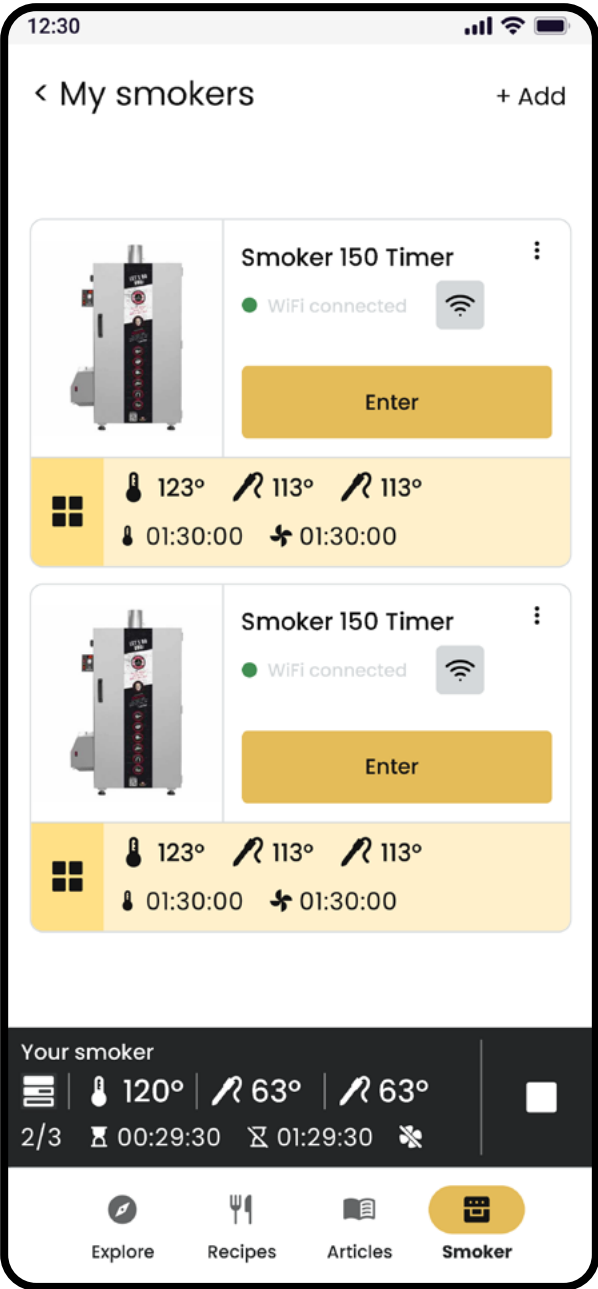
Refresh - refresh the status of the smoker.

Disconnect - remove the device from the list. To make the smoker forget your network, reset the control panel (by pressing and holding the knob for 5 seconds)

Update required

When the update icon appears, you need to update the smoker to be able to use the application. During the update, UPdt will appear on the control panel - indicating the update, once the update is correct the panel will automatically reset.





Status bar icon description:

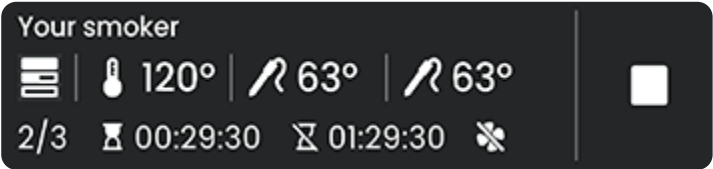
	Manual mode		Dryer ON
	Auto-matic mode	1/3	Programme step in automatic mode
	Temp. in chamber		Remaining step time in automatic mode
	Temp at the probes		Time to end of programme in automatic mode
	Smoke generator ON		Stop - stopping the operation of the smoker

Viewing the status of the smoker:

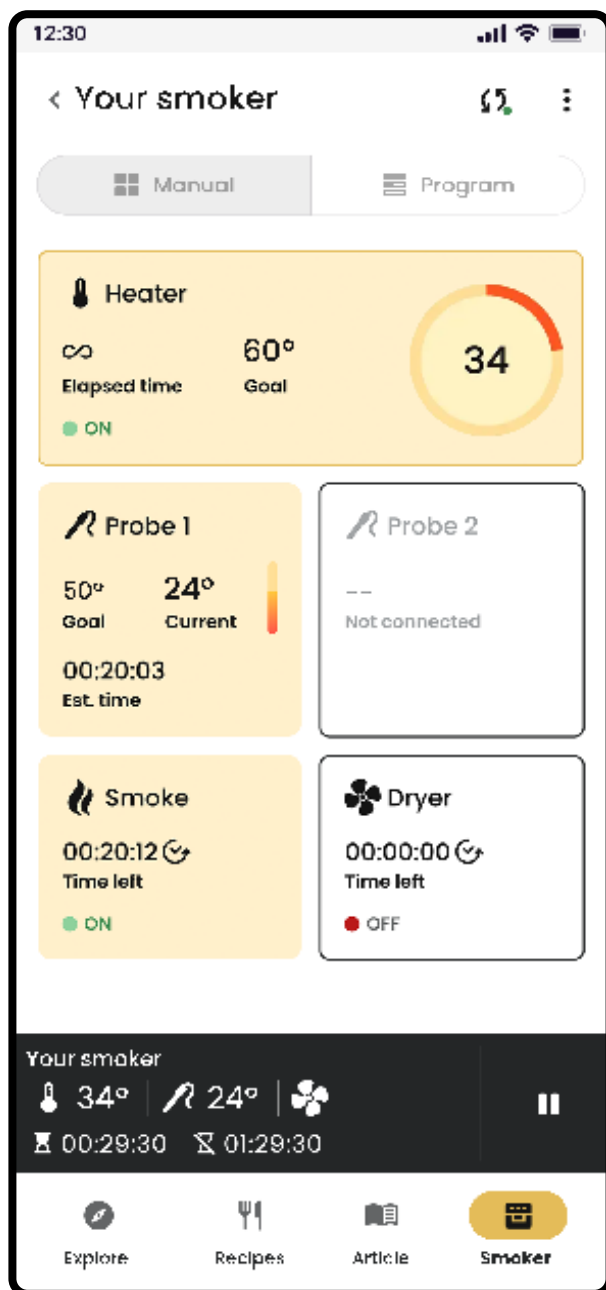
Automatic mode ↓				Manual mode ↓			
	123°	113°	113°		123°	113°	
2/3	01:30:00	01:30:00		01:30:00	01:30:00		

Overview of the status of the smoker in operating mode.

When the smoker is switched on, a preview of the status of the working unit will appear above the bottom bar.



A preview will be available on each card. Changing the preview between devices can be done by swiping left or right .

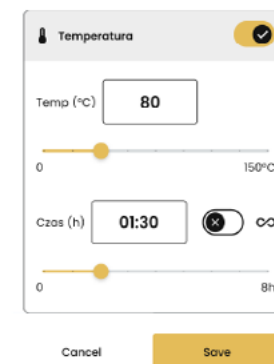


Temperature Main switch on/off

The temperature can be set by moving the slider  or by entering the value manually in the

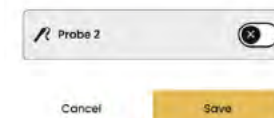
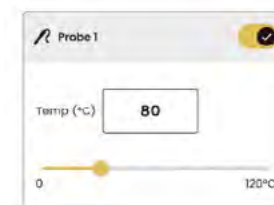
Set the time to infinity by moving the slider  

Set the time using  or diagram by clicking on the maximum of 8 h for the strip and 23 h 59 minutes for the diagram.



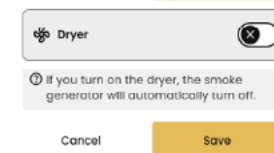
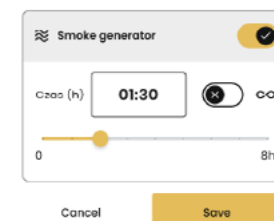
Probe Main switch on/off

We set the temperature we wish to achieve on the court in the manual mode after reaching the temperature on court A or B. When the probe reaches the temperature, the heating and smoke functions will switch off



Smoke/Dryer on/off

The Smoke window and Dryer operate alternately. It is not possible to use the two functions ien simultaneously. When using one of them, a message will appear about the automatic message appears that the other function is automatically switched off. Confirm by selecting 



The use of ready-made recipes offered by BORCOOK

In this chapter, we want to give you tips on how to use ready-made and tested recipes.

We will describe what elements each recipe consists of, and introduce you to all their relevant functionalities.

Each recipe consists of:

1 Description.

- > description of the Prepare today function p.7
- > Start function
- > Shopping list function

2 Tools

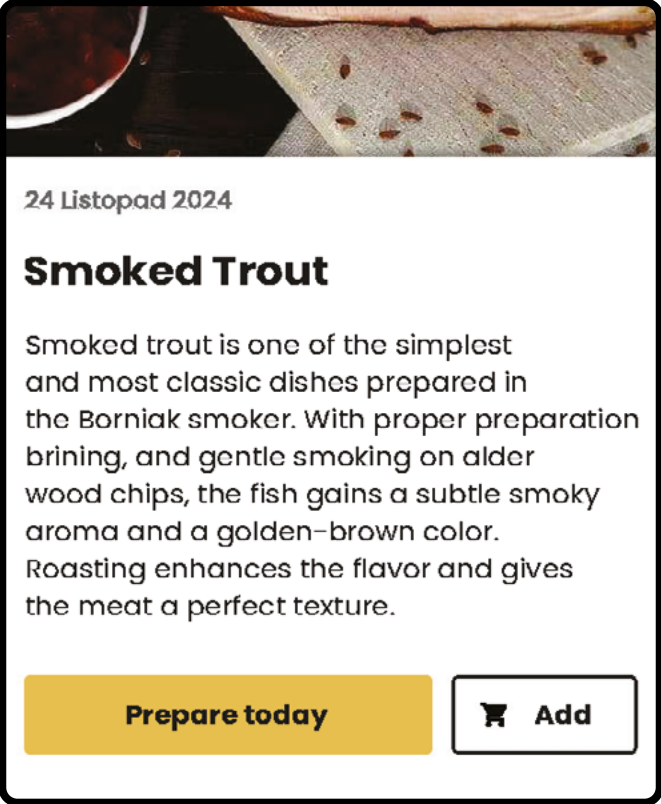
- > tool purchase function

3 Ingredients.

- > Shopping list function

4 Recipe.

- > informative articles



24 Listopad 2024

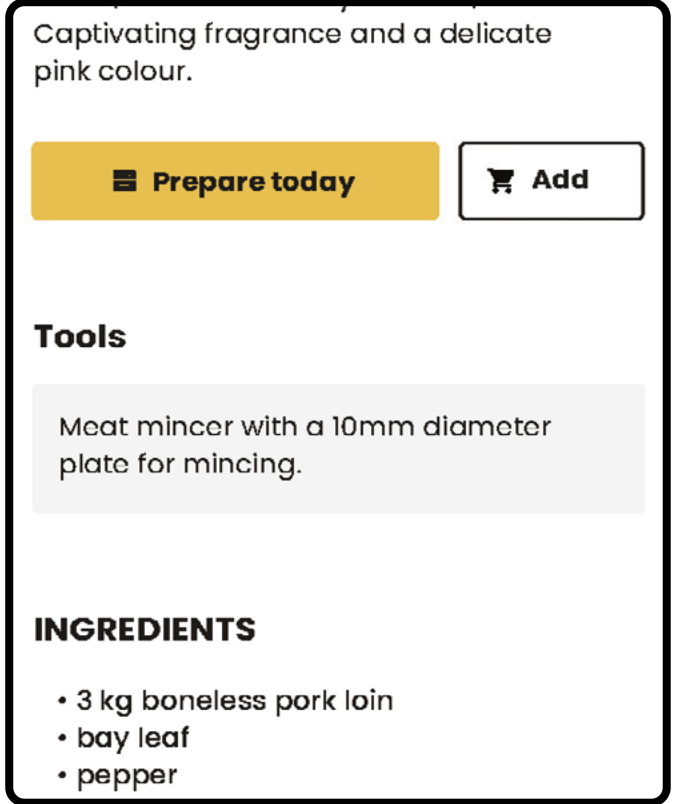
Smoked Trout

Smoked trout is one of the simplest and most classic dishes prepared in the Borniak smoker. With proper preparation brining, and gentle smoking on alder wood chips, the fish gains a subtle smoky aroma and a golden-brown color. Roasting enhances the flavor and gives the meat a perfect texture.

Prepare today **Add**

1 Description.

Below the description you will find the button for importing the recipe into the smoker **Prepare today**. Extended description of functions (page 7) The **Add** function allows us to create a list of the products needed for the recipe.



Captivating fragrance and a delicate pink colour.

Prepare today **Add**

Tools

Meat mincer with a 10mm diameter plate for mincing.

INGREDIENTS

- 3 kg boneless pork loin
- bay leaf
- pepper

2 Tools.

This section allows us to see a list of the necessary tools to make our chosen recipe. We try to describe them in detail, e.g. '10mm meat mincer'. This section also offers direct online purchase of some of them.

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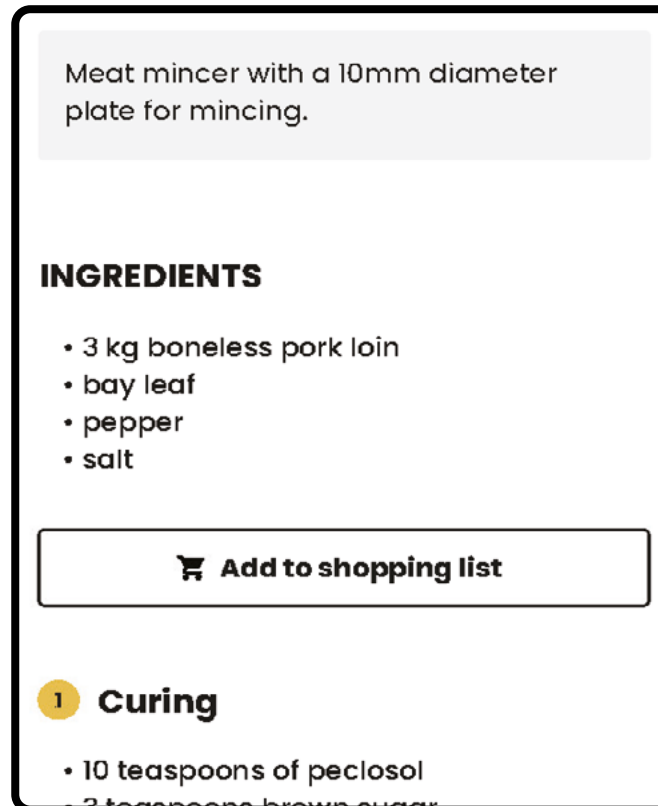
- > tool purchase function

3 Ingredients.

- > Shopping list function

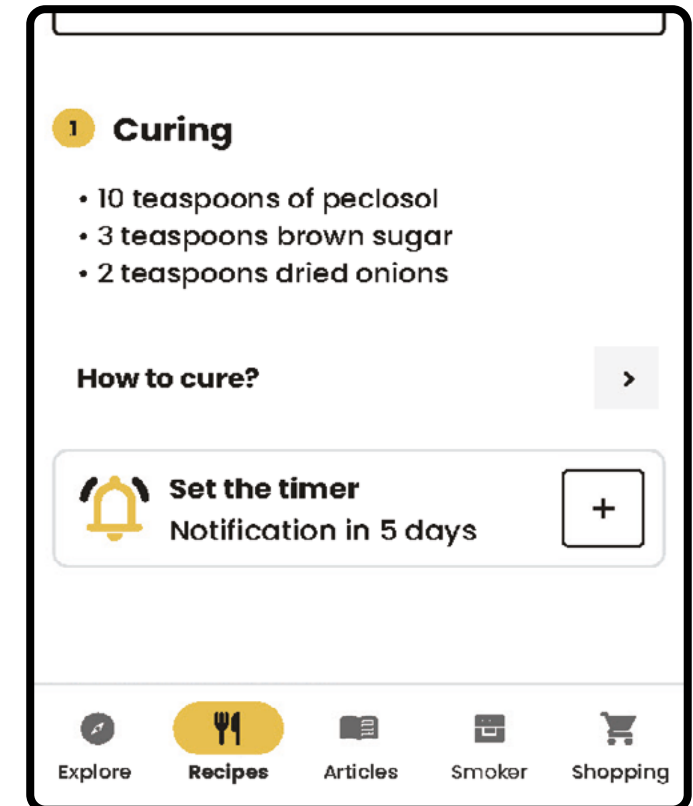
4 Recipe.

- > informative articles



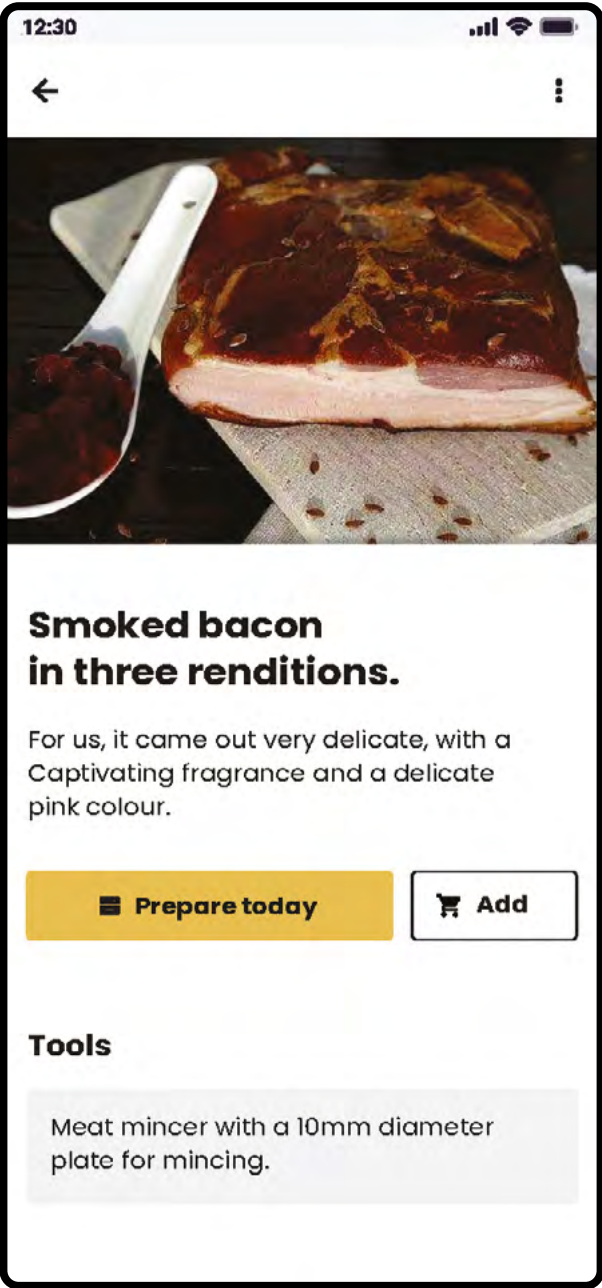
3 Ingredients.

In the ingredients section, we will have a list of all the necessary ingredients that are needed to prepare the recipe. The Add function allows us to make a shopping list of the necessary purchases for the preparation of our dish.

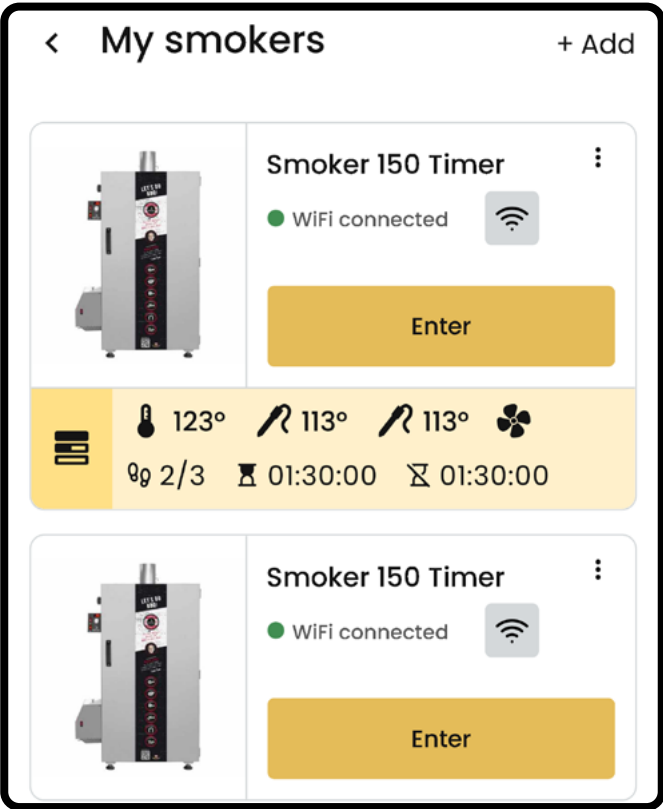


4 Recipe.

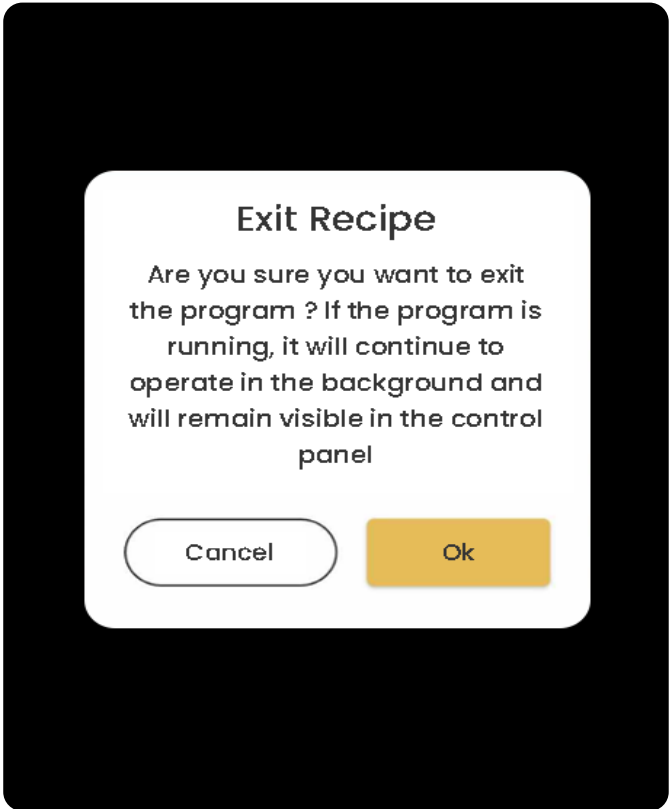
In this section, you will find the individual steps for preparing a dish. In the steps, you may see windows, e.g. How to cure meat? , with redirections to interesting and informative articles, e.g. on curing methods, selecting a suitable vessel, drying meat.



Prepare Today



When pressed **Prepare today**, a list of available devices will appear (if you have more than one). Select a smoker from the list using **Select**



If we choose a smoker in which smoking is already in progress we will have to confirm that the current process has been stopped by pressing **OK**



Cook today

When pressed **Prepare today**, a window will appear with a reminder of the equipment we will need to carry out the smoking process.

Changing the device

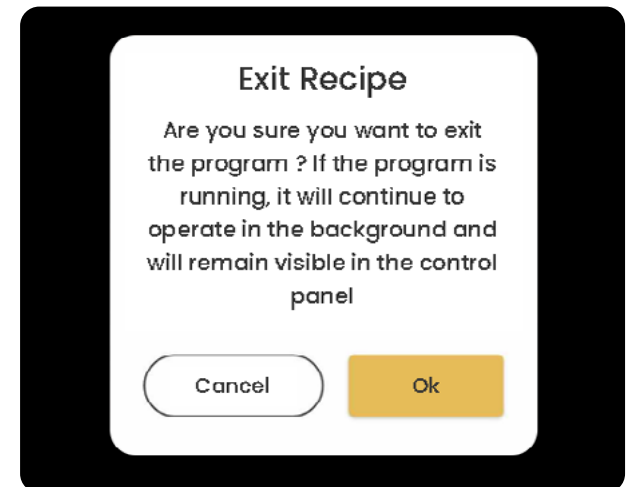
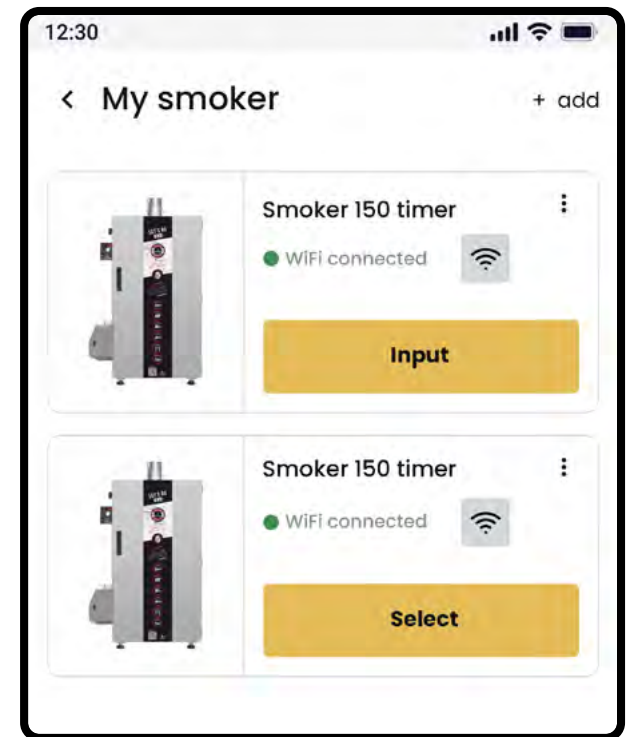
When pressed **Prepare today**, a list of available devices will appear (if you have more than one). Select a smoker from the list using

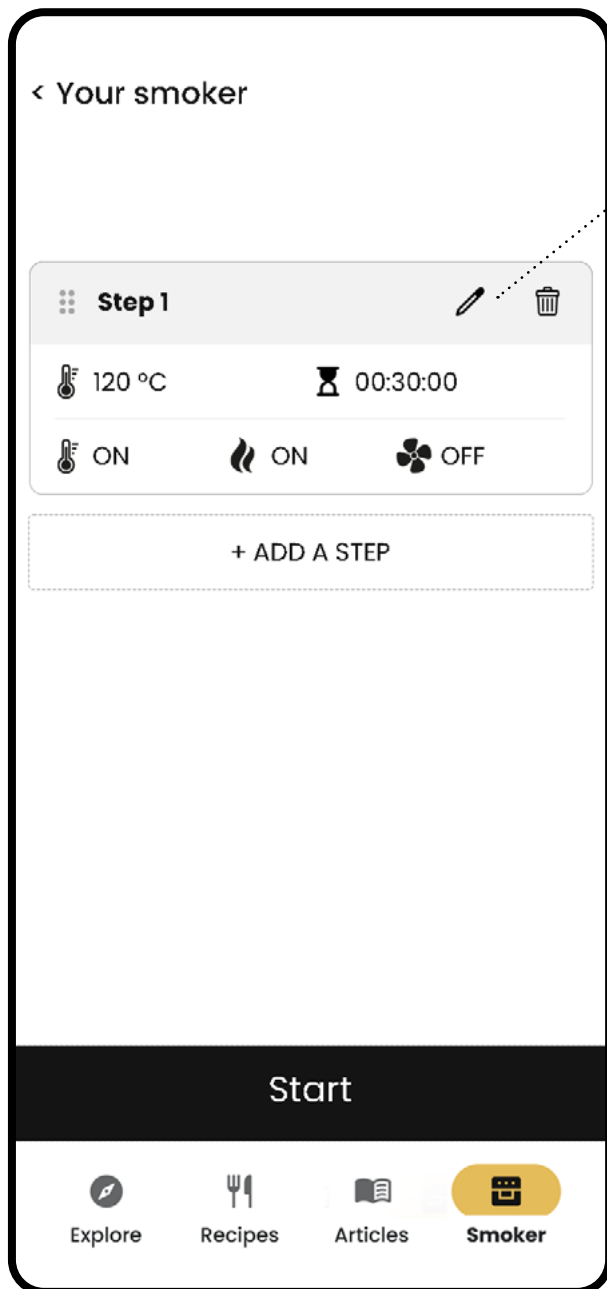
Select

Stopping a device in operation

If you have more than one device. Select from the list the smoker in which you wish to carry out the process, using the

Select





◀ Add step / Delete

To add another step press , to delete press 

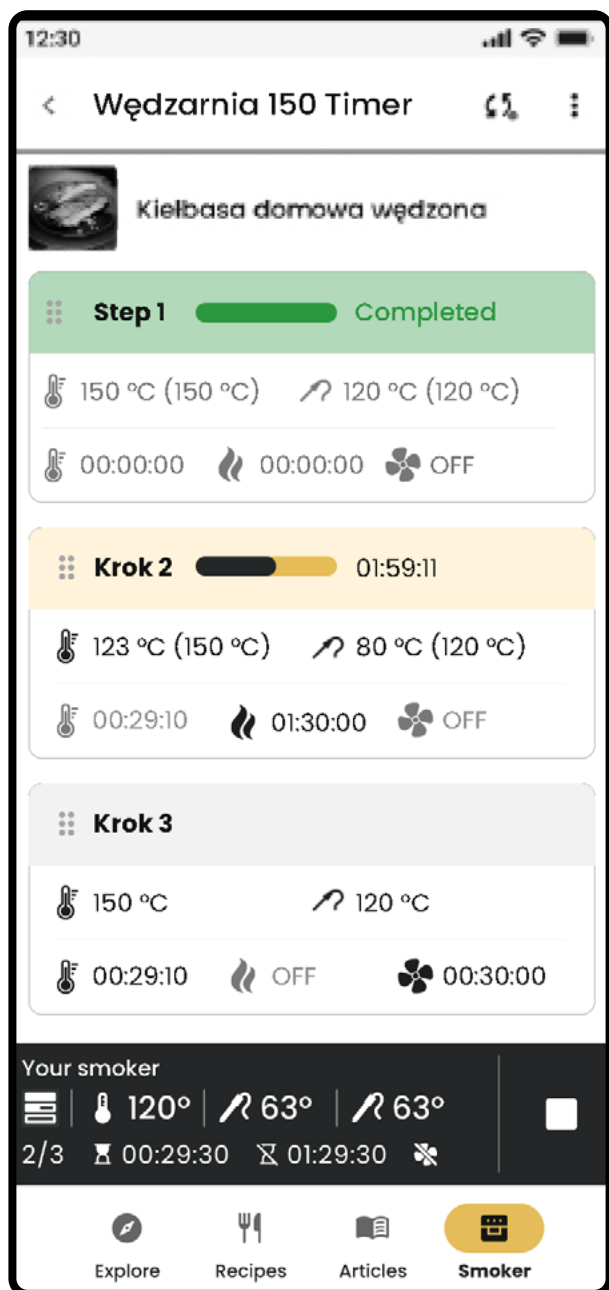
To edit press 

After pressing  a dialog box with the step parameters appears.

▼ Step dialogue box. Function description.

To activate the parameter, set , for deactivation set .

 Action required 	The function allows a reminder to be created for a physical user action, e.g. replace smoke generator with e dryer
 Time 	Setting the time of a step, if set to infinity the step will not end and will not move to the next step unless you set the temperature at the probe
 Temperature 	On/Off temperature with temperature setting.
 Probe 	On/Off Probe with temperature setting
 Smoke generator 	Smoke generator on/off
 Dehumidifier 	Dryer on/off



Once the programme has started, editing of individual steps is **not available**. If you want **to change** any of the settings, the following is required:

1. Stop the entire process using the button ■
2. Entering edit e.g. **Step 2** icon ⋮
3. **Change the desired settings and save them.**

Remember!

The whole programme will start from the **beginning**! If you have made changes to the settings while the process and you do not want any of the steps to be repeated, you must:

1. Remove it from the list of steps.
2. Activate the process using the ►

step colours mean:

process completed	active process	pending
-------------------	----------------	---------

The top step bar shows the temperatures set in the chamber and on the probes:

🌡 123° (150°) 🔥 80° (120°) 🔥 80° (120°)

The lower bar shows the time of the entire step and the functions on/off.

🕒 00:30:00 🔥 ON 🌀 OFF 🌀 ON

If an action is attached for a step, a third bar with the name of the action will appear:



Drying: **Interchangeable smoke generator with dryer.** Once the drying is complete, add an **Action Step**. It will prevent the controller from automatically switching on the fume generator without physically replacing the dryer with the generator.

Step 1 Time: ∞ Temp: **40°C** Probe 1: **25°C** Smoke: **OFF** Osuszacz: **ON**,

Step 2 Time: ∞ Temp: **OFF** Smoke: **OFF** Dehumidification: **OFF** Action: **Replace** dryer/generator

Step 3 Time: ∞ Temp: **80°C** Probe 1: **65°C** Smoke: **ON** Osuszacz: **OFF**

Serve warm: To ensure that the meat stays warm after reaching the target temperature, add a step with a temperature of about **50 °C**.

Step	Time	Temp.	Probe 1	Somke	Dryer	Action
1	∞	120 °C	65 °C	ON	OFF	–
2	∞	50 °C	OFF	OFF	OFF	–

Probe:

When we have two portions of meat to come to the desired temperature.

time	temp.	probe 1	probe 2	smoke	dryer	action
∞	120 °C	65 °C	70 °C	ON	OFF	x
∞	60 °C	65 °C	70 °C	ON	OFF	Remove the meat
∞	120 °C	65 °C	70 °C	ON	OFF	x

a) In the first step, we set up both courts.

b) In the next one we set the action about the temperature coming up in the meat, we set the temperature in the chamber below the desired temperature in order not to exceed the temperature in the meat.

c) set the probes to the desired temperature. and raise the temperature in the chamber.

A probe that has already reached temperature can be left outside the smoker or we can pound it in into another piece of meat

Cold smoking

When smoking takes several days or when you want to take longer breaks between smoking.

Example 1

2 times for 6 hours each with a break of 12 hours.

	time	temp.	smoke	dryer
A	6 h	OFF	ON	OFF
B	12 h	OFF	OFF	OFF
C	6 h	OFF	ON	OFF

Example 2

5 times 2 hours per day for 5 days

	time	temp.	smoke	dryer
A	2 h	OFF	ON	OFF
B	22 h	OFF	OFF	OFF
C	2 h	OFF	ON	OFF
D	22 h	OFF	OFF	OFF
E	2	OFF	ON	OFF
F	22 h	OFF	OFF	OFF
G	2	OFF	ON	OFF
H	22 h	OFF	OFF	OFF
I	2	OFF	ON	OFF
J	22 h	OFF	OFF	OFF