



1 NB Remote control switch only supplied with remote version of the Colt. Cannot be retrofitted.



2 Connect to appropriate power supply (230v or 110v - check machine label)



3 Switch the red mains power button to 'on'.  
The red light will illuminate



4 After approx. 4 minutes the green 'ready' indicator will illuminate and smoke can be produced.

**HOWEVER**  
For best results:  
We recommend you allow the unit to fully heat through by waiting 15 minutes from power on before making smoke - this will give the best smoke quality



5 Always use the smoke canister recommended for your machine.

Screw canister firmly into the unit to allow a proper seal.

Do not over-tighten.



6 For maximum smoke output, adjust flow control to fully anti-clockwise.

To reduce smoke output, turn clockwise.



7 TO MAKE SMOKE

Press the black button down.



8 TO STOP MAKING SMOKE

Release the black button.

## OFF POWER USE

Once hot, the Colt can make smoke without mains power for a limited time.

When the smoke produced starts to thin, STOP producing smoke and re-connect to the mains immediately for 5 minutes. After using off-power, do not store the unit without re-connecting it to mains power for at least 5 minutes.

Up to 2 minutes of smoke can be produced off-power, but this varies and is dependent upon the point in the unit's temperature cycle when it was disconnected. The longer the unit is off-mains, the less time it will make smoke.

## LOOKING AFTER YOUR COLT

Keep the machine clean and dry

If ducting smoke, always use a suitable Pea Soup ducting adaptor

Servicing and seal kit available from Pea Soup

Full health & safety data pack available upon request

Refer to full operating instructions.