

## STEP BY STEP GUIDE TO USING YOUR PROQ SMOKER

Firstly, follow the assembly guide enclosed to set up your smoker.

It is important to season your smoker once before you use it to smoke food to burn off any residues from the manufacturing process and to seal the interior surface. Light a small charcoal fire in the base unit. Once the charcoals have turned white hot with no further flame, add the rest of the unit. Set the air vents to half open and add smoke wood chips to the fire through the bottom door then let the fire burn down until completely cold.

To prepare your food smoker, place the charcoal basket into the base of the unit and fill with charcoal. We recommend charcoal briquettes as they burn for longer and more evenly than lumpwood charcoal which is most commonly available in the UK. But either will do fine.

Light the charcoal using firelighters. Try Ocote Natural Firelighters, which are made from highly resinous wood from Guatemalan forests, though you can use normal firelighters. You can also use a Charcoal Chimney Starter to light and establish your burning charcoal before tipping into the unit base. Keep the air vent in the base fully open until the charcoal is ready. The charcoal is ready to cook on once it has burnt through to a white appearance and there is no flame.

1. Ocote Natural Firelighters **£2.99**
2. Charcoal Chimney Starter **£14.50**

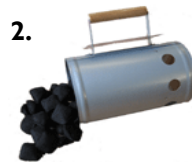
Add the wood flavouring at this point. You can use your own wood supplies or any of the 100% natural packaged chip or pellet forms available in a wide range of fruit and hardwood flavours. Steer clear of treated or resinous (such as pine) varieties as these release toxins which will taint your food.

3. Wood pellets are available in 14 flavours **£4.99** per 450gm pack
4. Wood chips are available in 6 flavours **£3.99** per tube
5. Fruitwood chips are available in 3 flavours **£2.99** per 450gm pack

To prolong smoke flavour production and prevent the wood from burning, create your own single use foil pouch for wood pellets or use a stainless steel smoker box for wood chips or pellets or a cast iron smoker pot for pellets. Place directly on your charcoals.

7. Stainless Steel Smoker Box **£10.50**
8. Cast Iron Smoker Pot **£9.99**

Add a ProQ stacker unit and position the water pan on the supports. Fill with hot water. The water acts as a buffer between the heat source and the food ensuring that it does not cook too quickly. It also promotes maximum production of smoke flavour from your charcoal and wood chip fire and keeps the meat moist and succulent. You can add herbs and spices to your water pan and although this may not directly infuse into the food it does create amazing aromas during the cooking process. You can top up the water pan during cooking as required via the top door, though beware of hot steam and wear protective gloves. As an alternative sand can be used instead of water, but it should be sterilised.



Add a grill rack to the top of the first stacker and place your food on the rack. The pictures opposite show fish placed on the grill rack and two chickens upright on chicken racks for maximum cooking capacity. If you have a ProQ Frontier you have the option of adding a further stacker unit and a second grill rack full of food. Ensure your food is at room temperature before placing in the ProQ to avoid a reduction in temperature.

9. Chicken Rack **£6.50** or buy a pair for **£12.00**



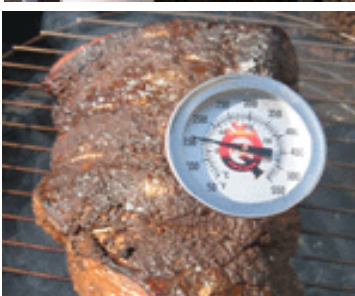
Cover the stacker unit(s) with the domed lid and the smoking process has begun! If you do need to adjust the temperature, use the bottom vent. Open wider to increase the temperature and the burning rate of your charcoal. Try not to take the lid off during smoking as this will add a further 20 to 30 minutes to your cooking time. Check your food instead using the stacker doors. You can also use a probe thermometer to check the internal temperature of your food. As an example, whole chickens require 3.5 to 4 hours if smoked at between 93°C to 107°C (200° to 225°F). The internal temperature of the chicken should be 74°C (165° F).

The smoking process makes meat appear pink, so the surest way to check if it is completely cooked is by using a good quality food probe thermometer. This is particularly needed when cooking large cuts of meat over longer periods, but not so necessary for smaller cuts, such as duck breasts or ribs.

10. Temperature Probe **£12.50**

11.

11. Digital Thermometer **£22.00**



For smaller items such as prawns, garlic and other loose vegetables use a smoker basket, available as an accessory. Sit the basket either on the grill rack brackets or directly on top of the grill rack. The basket has fold down handles which make it easy to lift in and out.

12. Smoker Basket **£14.50**

13.

13. Rib Rack **£22.00**



To use as a barbecue, just remove the smoking compartment and position the food grill on the brackets in the base of your smoker, directly above the charcoal. You might wish to use this feature to brown off the surface of your smoked dishes.

Kettle BBQ configuration →

## OTHER USEFUL TIPS

★ Your food smoker can be used all year round in all weathers. However the ambient temperature can have a huge effect on the internal temperature of your smoker. Wind and snow will both reduce cooking temperature, so modify your cooking times or ideally place your smoker in a sheltered spot.

★ Leave large joints or whole birds to rest once you have removed them from the smoker. This allows for the juices to re-distribute themselves which will produce a more tender result. Whilst resting, the meat will continue to cook slightly.

★ Do protect your hands when handling the smoker and wear oven gloves at all times as all the smoker parts do get hot.

★ If you need any assistance at all operating your smoker, please give us a call and we'll do our best to help!



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