

BBQ Smoker Manual and User guide

Your ProQ™ Dealer...



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What's Inside

Instructions - How to set up and use your Smoker BBQ

Hints and tips - How to get the best from your Smoker BBQ

Recipes - Step by step guide to produce great tasting smoked food

While this booklet is designed to help you get up and running with your new BBQ Smoker, it is by no means an exhaustive guide. We recommend that, in order to further refine your outdoor cooking skills, you do further research and below is a list of other resources:

Online

- www.macsbq.co.uk – Tips, recipes and more.
- www.talkbbq.co.uk – Forum with many experienced members, who'll gladly share tips and recipes.
- www.thesmoking.com – International recipes and advice.

Books

- **Mastering the Craft of Smoking Food** - by Warren R. Anderson.
- **Mastering Barbecue** - by Michael H. Stines.



Accessories we recommend

Temperature Probe Thermometer – Preferably electronic, these are invaluable for help in determining whether or not your food is cooked to perfection.

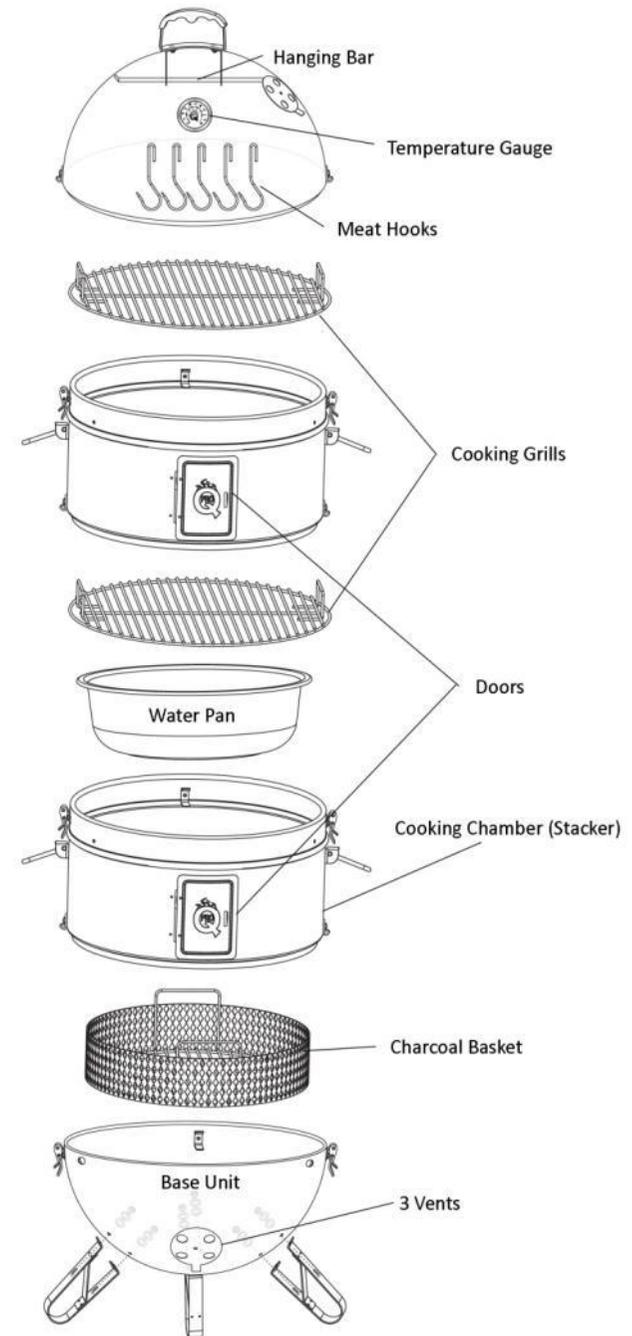
Charcoal Chimney Starter – Probably the easiest way to get your fire going, without the need for lighter fluids.

BBQ Mitts – Usually made from leather, but are now also made from Silicone. Essential in keeping your hands safe from burns.

Marinade Injector – Great for injecting brines and sauces deep into the meat.

BBQ Tongs – A good quality pair of long handled BBQ tongs.

Rib Rack – Good for cooking racks of ribs, allows heat and smoke to circulate evenly around the ribs, plus increases the capacity.



Safety Instructions

Please read and follow these instructions before using your smoker, failure to do so may result in serious injury, death or a fire.

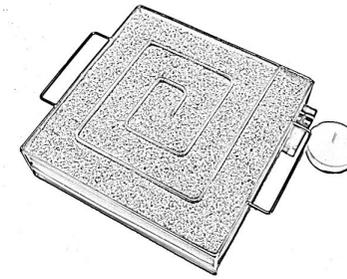
- This unit is designed for outdoor use only. Do not operate indoors or in an enclosed area.
- Only use this smoker on a hard, level and non-combustible surface.
- Do not leave the smoker unattended and keep children and pets away from the unit at all times.
- Make sure there is at least 10' clearance between the unit and any combustible materials such as bushes, trees, wooden decks and buildings.
- Do not attempt to move the hot smoker.
- Use bbq/oven mitts at all times, as the surfaces will become hot.
- The use of abrasive cleaners or sharp objects will damage the coatings.
- Use extreme caution when adding charcoal or wood.
- Do not use instant lighting charcoal, or flammable liquids. We recommend using a chimney starter with natural charcoal or charcoal briquettes.
- Extinguish coals and ash after use and before leaving the smoker unattended.
- Use common sense and caution when using this smoker.
- To clean the smoker, a mild solution of warm, soapy water is all that is required.

Warranty

For one year from date of purchase, Mac's BBQ Ltd warrants this charcoal smoker against defects due to bad workmanship or faulty materials to the original purchaser. To obtain repair or replacement under the terms of this warranty, please email Customer Care info@macsbbq.co.uk for complete details. Mac's BBQ Ltd's obligations under this warranty are limited to the following guidelines.

- The warranty does not cover smokers that have been altered or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee/agent of Mac's BBQ Ltd.
- This warranty does not cover surface scratches or heat damage to the finish, which is considered normal wear.
- Mac's BBQ Ltd may elect to repair or replace damaged units covered by the terms of this warranty.
- The warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

Except as above stated, Mac's BBQ Ltd makes no other express warranty. The implied warranties of merchantability and fitness for a particular purpose are limited in duration to one year from the date of purchase.



The ProQ™ Cold Smoke Generator is designed to produce smoke for up to 10 hours, using ProQ™ smoking wood dust. Results may vary, depending on the wood variety and if another brand of wood dust is used. It can be used in an existing BBQ (provided it has a lid), Food Smoker, or any suitable container, such as an old metal filing cabinet, or fridge. Please be aware, that although the unit is a cold smoke generator, it does have a small area of very hot smouldering dust, so bear this in mind when choosing a container.

Cold smoking is a process that not only adds flavour, but also aids in curing certain foods, when used in conjunction with traditional curing methods. Cold smoking is usually done at temperatures below 90°F (32°C). Please visit our website www.macsbbq.co.uk for detailed instructions and see the list below of books we recommend on cold smoking and curing.

Home Smoking and Curing by Keith Erlandson - ISBN-10: 0091927609

Cold-smoking and Salt-curing Meat, Fish and Game by A.D. Livingston - ISBN-10: 1558214224

Charcuterie: The Craft of Salting, Smoking and Curing by M Ruhlman - ISBN-10: 0393058298

Mastering the Craft of Smoking Food by Warren R. Anderson - ISBN-10: 1846890454

Do Not

1. Use woods that have been treated with chemicals, or come from unknown sources, as this will spoil your food and extreme cases may be harmful to health.
2. Cold smoke at temperatures above 90° F (32°C). The ambient temperature will greatly affect the times when you can and can't cold smoke, therefore, unless you live in Alaska (or somewhere with a similar climate) cold smoking can only be achieved during the winter months.
3. Leave the smoker unattended. Kids are wonderful, but curious creatures, so please keep them safe by ensuring that they (or any pets) cannot touch or interfere with the smoker whilst it is in use.

Sweet, Whisky Smoked Salmon

- 20g salt (use non iodised salt)
- 10ml honey
- 50ml whisky per kilo of salmon
- Zip-lock Bag
- Fresh Salmon fillet/ side

1. Rub the salt mostly onto the flesh of the fish, then put the remaining salt into a zip-lock bag.
2. Rub in the honey and place the fish into the bag.
3. Add 15ml of the whiskey and seal the bag. Give it a shake to ensure an even coating.
4. Refrigerate overnight.
5. Drink the other 35ml of whisky at your leisure to check it was suitable for the cure. This quantity may be adjusted according to your own tastes.
6. The next day rinse the fish briefly under cold water. Pat dry, then leave to air dry in a cool place for around 2 hours, preferably back in the fridge.
7. **Cold Smoke** for at least 10 hours. The length of the smoking time is entirely dependent on personal tastes, we don't recommend smoking for less than 10 hours, but you may want to smoke it for longer... some people will smoke salmon for up to 30 hours.
8. Once removed from the smoker, it is best to wrap the fish in cling film, or vacuum seal it. Let it rest for a few days before slicing thinly, then eating.

Thank You for purchasing a ProQ BBQ Smoker
We would like you to be able to use your new unit safely and effectively, whilst at the same time, produce great tasting food for your family and friends to enjoy.

Remove all components from the packaging and lay them out on a smooth, flat surface.

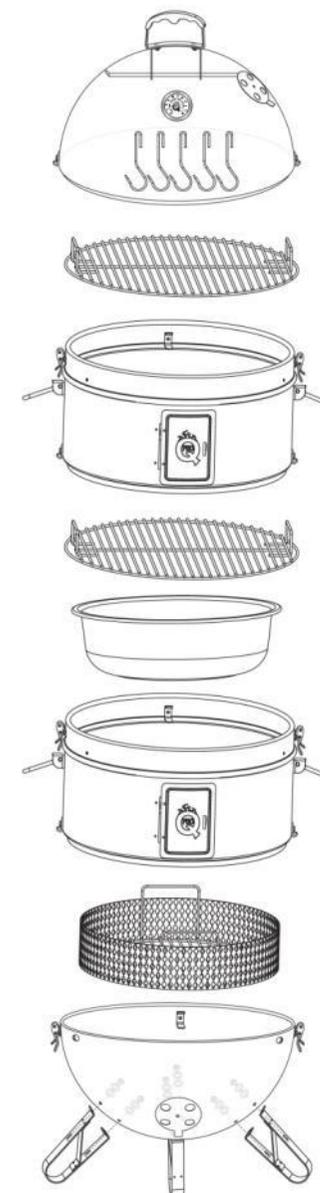
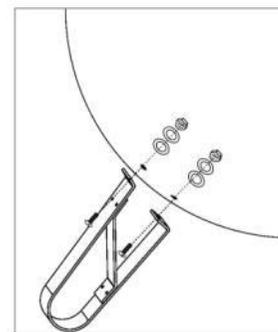
Locate the base unit (dome shaped with 3 vents).

Lay the base unit open side down and attach the legs *Please note that all washers go on the inside, as shown in the diagram below.

Avoid overtightening the the bolts, as this can cause damage to the finish.

Turn the base unit over, so that it stands on it's legs and assemble the rest of the parts, in the order they appear in, as per the diagram on the right.

Your ProQ BBQ Smoker is now ready for use.



Easy to do

When smoking food, you want to slow down the cooking process, avoiding the temptation to “fiddle” with your food when smoking often results in better tasting food. You will want to cook food at temperatures of between 200°F - 250°F (Hot Smoking). You can smoke any type of food.....from vegetables to large cuts of meat, even whole turkeys, and on a relatively small unit you can cook a load of food. The ProQ™ smoker incorporates many innovative features making them easy for you to use. Some of the features and other food smoking terms:

Water Pan - A water pan positioned between the food & fire which acts as a buffer, making it almost impossible to burn food. It also serves to stabilise the cooking temperature and provides a moist cooking environment. Tip – Add beer, wine and/or herbs to your water pan for extra flavour.

Rub – Dry or wet, a mixture of spices and herbs that is applied (rubbed) to the outside of the food.

Wood – Wood for smoking comes in various forms, chunks, chips, dust and pellets, it also comes in many varieties (flavours) from apple to walnut, each imparting a different taste. Tip – Use only wood that you know has not been treated, or better still buy from an outlet that can advise you correctly.... see your authorized ProQ™ dealer.

Cooking Grill/ Rack – This is where you place the food on the cooker/smoker.

Charcoal – Like wood, it comes in an array of shapes and styles, lump or briquettes. Charcoal provides the heat source and if used correctly should not impart any flavour to your food... let it burn until the surface is covered with a layer of grey ash (once you've become a seasoned BBQ'er, you can worry about using techniques like the “minion” method to get longer burn times). Tip – Always use high quality charcoal, remember some contain binders that may not be good for you.

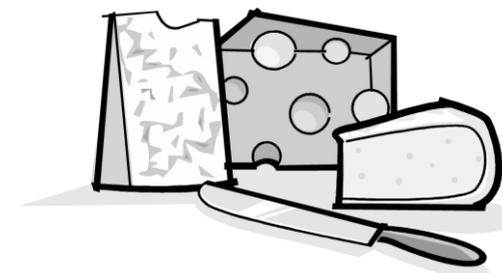
Charcoal Chimney Starter – This is an excellent invention, it allows you to light charcoal without the need for liquid starter, all it requires to get your charcoal going quickly, safely and cleanly is some rolled up newspaper. It also allows you to top up your charcoal basket easily. Tip – Wear closed shoes when handling hot charcoal. Good quality BBQ mitts are also essential.

Probe Thermometer – An essential tool for determining when the food is cooked. Insert a probe into the thickest part of the food (be sure to avoid hitting a bone as this will give a false reading) you can then use the reading to see whether the food has reached the desired temperature, a chart can be found further on in this manual. Tip – The smoking process makes some meats turn pink, so don't mistake this for being raw.

Cold Smoked Cheese

Short periods of cold smoke (suitable for smoking some cheese) can be achieved using the following method:

1. Get 4 or 5 charcoal briquettes going in a chimney starter, once they have a grey appearance, place them in the fire bowl (you won't need the charcoal basket for this type of smoking).
2. Cover the briquettes with wood dust (a cupful should do it), this will allow the wood to smoulder, plus reduce the heat given off by the briquettes. Like this, it should produce smoke for about 1 hour.
3. Place the water pan in its usual position, just above the fire and either fill with water or leave dry, this will depend on the ambient temperature, as you may need cold water to help keep the temperature inside the unit down below 30 °C (85 °F).
4. Place the cheese on the cooking racks and put the lid on (do not close the lid vent, it must remain fully open).



Brines

Brines are generally used on white meats such as fish or poultry and are used to produce a juicier and more flavourful end product. The brining process will enhance food that is to be either “Hot” or “Cold” smoked. Before you start brining, there are a couple of basic rules to follow.

Containers – as brines are basically a salt solution, the containers need to be clean and made from a non reactive material. Plastic tubs or glass containers are fine.

Before placing your meat into the brine, the temperature of the brine must be about 3-4°C (38-40°F) this temperature needs to be maintained throughout the process. A good quality digital thermometer will help with monitoring this. Make sure the meat is fully covered by the brine. **Brines can NOT be reused.**

Basic Brine Recipe

1/4 Cup of Kosher salt
1/4 Cup of brown sugar
4 Cups of water

In a medium bowl, combine the salt, sugar and water. Stir vigorously until all the salt and sugar has dissolved. Then pour this mixture over the meat, poultry, or fish that you are preparing. Soak for several hours, or overnight. You may wish to add some herbs or spices to the basic recipe.

Go to page 13 to see how this is used in a recipe.

Dry Cure

Dry cures are predominantly used by commercial smoking operations these days, because they require less time to cure the meat, however it is a very easy method that can be used by the home smoker.

Dry cures are made up of salt, common table salt is fine (**do not use iodised salt**), and sugar, herbs and spices can also be added to taste.

Quick Tips

- Use hot water in the water pan at the start, this will allow the unit to come up to the desired temperature a lot quicker.
- Make sure that the air vent in the lid is kept fully open during use, failure to do so will disrupt the airflow and may result in the fire going out.
- If you're looking, the food's not cooking. Every time the lid is lifted to inspect the food, it will take up to 30 minutes for the smoker to come back up to the required temperature. Familiarity and the use of probe thermometers will reduce the need to inspect the food visually.
- Start with a small amount of wood to create smoke on your first few attempts, as it is very easy to “over smoke” food and remember, to get a smoke flavour all that is required is a wisp of smoke, smoke billowing out of the unit is not desired and will often leave a sooty deposit on the food which doesn't taste good.
- Use a good quality lumpwood charcoal or charcoal briquettes. Some brands of fuel have unsavoury fillers and may impart an unpleasant flavour to the food.
- Buy good quality ingredients, as this makes all the difference.
- Allow the food to come up to room temperature by taking it out of the refrigerator at least 30 minutes before you intend to cook it. Meat at room temperature allows smoke to penetrate more.
- Use only tried and tested non-resinous woods, see chart in manual.
- Try to source wood that has no bark on it, as the bark can contain bugs and other nasties that may be poisonous.
- Most importantly... experiment! Try different woods, rubs and sauces until you come up with the combination that suits your taste buds. We've included a few recipes in this booklet, but feel free to add your own twist to them.

We suggest following the simple instructions below for your first attempt at real BBQ, this will give you a good idea of how it all works...

Whole Chicken

What you will need: Charcoal, BBQ/ oven mitts, newspaper, charcoal chimney starter, lighter/ matches, clean water, herbs, spices, food.

The Fire – Fill your charcoal starter with a good quality charcoal, place a sheet of rolled up newspaper into the cavity at the bottom, make sure the starter is standing on a non-combustible surface (you can stand it in the charcoal basket of your smoker), light the newspaper. The charcoal should be ready to use in about 20 minutes. Pour the charcoal into the charcoal basket.

Water Pan – Fill the water pan about $\frac{3}{4}$ with hot water (by using hot water your smoker will get up to the correct cooking temperature quicker) and place it in the bottom stacker. Put the stacker on to the base unit.

The Food – Once you have prepared the food and taken it out of the fridge, you can now place it on the cooking grill just above the water pan. If you are cooking more using another stacker (or two) you can now prepare these and put them onto the bottom stacker. We advise you not to use more than 3 stackers at a time, as the higher you go, the unit becomes unstable. Tip – As the food is the most important ingredient, make sure you buy the best quality.

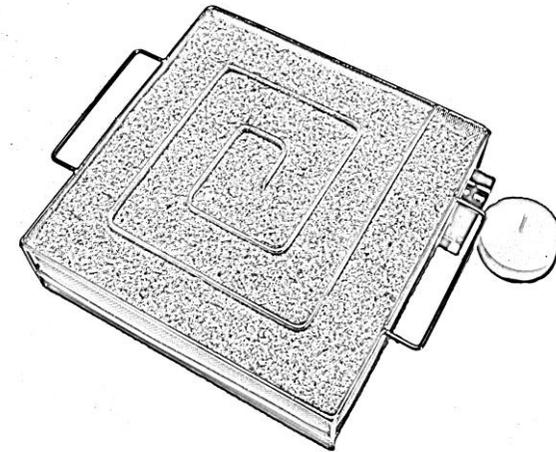
The Smoke – Put the lid on to the top stacker, open the bottom access door and place the wood chips or chunks directly on to the charcoal, be careful... it's HOT! Close the door. **MAKE SURE THAT THE VENT ON THE LID IS OPEN** if you close this vent it will shut down the fire. If you need to adjust the temperature use the vents on the base unit. Open it to get more heat, close it to bring the temperature down. Wood can be added for more smoke during the cook, but if it's your first time, just add a handful of chips at the beginning.... If you find the food's not smoky enough, add more on your next cook.

The Best Bit – After approximately 3.5 hours (cooking temperature of 200°F -250°F) the chickens should be done. Check using a probe thermometer... the internal temperature of the meat should be at least 165°F.

Cold Smoking

Cold smoking is used for foods such as Cheese, fish, sausages and vegetables. Most foods will need to be cooked after the cold smoking process, before they can be eaten. This rule does not apply to cheese or in some cases Salmon.

Cold smoking is a process that not only adds flavour, but also aids in curing certain foods, when used in conjunction with traditional curing methods. Cold smoking is usually done at temperatures below 90°F (32°C). This means that you must keep an eye on the temperature in your smoking chamber, as if it rises above 90°F (32°C), this may cause bacteria in the food to multiply rapidly, making the food unsafe to eat (poisonous). So do not try to cold smoke on a hot summer's day.



It must be said, that “cold” smoking is a little harder to master than “hot” smoking, and we would suggest buying a book that deals specifically with the methods used. Home Smoking and Curing by Keith Erlandson is a good place to start.

Cold smoking is easy to achieve using the **ProQ™ Cold Smoke Generator** which can be purchased separately from your dealer or directly from www.macsbq.co.uk.

With cold smoking, it is important to monitor the temperature inside the unit at all times, we suggest using a digital thermometer for this.

Cooking times will vary greatly depending on what food you are cold smoking, for instance, cheese will only take an hour or 2, whereas a side of salmon may take 10 – 12 hours. Meat such as ham will take several days.

Mediterranean Chicken

Pesto (You may also use ready-made pesto)

3 cups fresh basil leaves (loosely packed)

3 tbsp. lightly toasted pine nuts

2 cloves roughly chopped garlic

½ cup freshly grated parmesan cheese

½ cup extra virgin olive oil

Salt and pepper to taste

Pop all the ingredients into a blender and blend until you have a paste.

Rub (Use Napoleon® Chicken & Rib spice if you want to skip this step).

1 tbsp. course sea salt

1½ tbsp. cracked pepper corns

1 tbsp. dried rosemary

1 tbsp. dried oregano

1 tbsp. ground coriander

If you like a bit of a “kick”, add some crushed chilli. Mix all the ingredients by hand in a mixing bowl.

Chicken

1 large, preferably free range chicken, removed from the fridge/ freezer and left to stand until it reaches room temperature.

Preparation - Loosen the skin of the chicken and using a spoon, insert the pesto between the skin and flesh. Once you have a few spoonfuls in place, massage the bird until the pesto is evenly distributed. Take a bit of the left over pesto and rub it all over the outside, then sprinkle on your prepared rub (the pesto will help it to stick).

Place the bird on the cooking grill of your smoker (the smoker has been set up for water smoking and the charcoal has a light grey colour). Close the lid, open the bottom door and throw on some wood for smoke flavour. With the smoker running at between 200°F and 250°F the bird should be done in around 3½ hours. Remember to use a probe thermometer to check if it's done.

Tip – Let the chicken “rest” for at least 10 minutes before carving.

Roxy's Spicy Apple BBQ Sauce

Ingredients

3 baking apples, peeled, cored and diced

2 cloves garlic puree

1 tbsp. olive oil

1/2 cup water

1 1/2 cups ketchup

3/4 cup cider vinegar

1/2 cup Demerara sugar or brown sugar

1/2 tsp. cayenne pepper

1/4 cup cider vinegar, reserved

1 tsp. salt

1 tsp. cinnamon, ground

1 tsp. nutmeg

1/2 tsp. allspice

1/2 tsp. black pepper, fresh ground

1/4 cup molasses

1/2 cup cane syrup

1/4 tsp. clove, ground

In a sauce pan over medium heat, sauté apples, onions and garlic in olive oil for 5 minutes till onions become translucent. Add the water and reduce heat to low and simmer till the apples have dissolved, 20 minutes or so. Add the remainder of ingredients and simmer on low heat for 45 minutes until sauce is thickened. Add remaining vinegar and incorporate. Place sauce in a blender and process till smooth. Cool sauce and refrigerate up to 2 weeks.

Mac's All Purpose BBQ Rub

Use teaspoons, cups or whatever to measure out the ingredients (just make sure you use the same size of container for all) depending on what quantity you require. This rub works on ribs, steak or poultry.

Ingredients

1 measure ground fenugreek

3 measures coarse sea salt

4 measures Demerara sugar

1 measure garlic powder

6 measures ground paprika

1 measure coarsely ground black pepper

3 measures ground coriander

1 measure yellow mustard powder

2 measures ground pimento

2 measures dried mixed herbs

Mix all the ingredients together and don't worry if you have left over, as it'll last a couple of months.

Low and Slow Spare Ribs

The important thing to remember when buying ribs (or any meat) is to ensure you get the best quality available..... You're going to spend about 5 hours cooking them, so you don't want to start off with meat that will not turn out right, no matter how you prepare and cook it.

1. Prepare ribs by removing the membrane from the underside of the ribs. Trim off any loose fat or meat.
2. Pat the ribs dry using a paper towel, apply a rub, making sure to cover the ribs completely. You can use an "off the shelf" rub or make your own, just blend a few dried spices and herbs together. Wrap the ribs in Clingfilm or use a "foodsaver" bag (one that seals) to place the ribs in, and refrigerate overnight.
3. Remove the ribs from the fridge about an hour before you want to cook them, this will ensure that they are at room temperature. Baste the ribs with Napoleon's bbq sauce or make your own by using cola, tomato sauce/ ketchup, honey and whatever herbs and spices you like.
4. Get the charcoal going and place the water pan in position and place the ribs on the cooking grill/rib rack. The cooking time should take 5 – 6 hours, so make sure you are using a full load of good quality charcoal and keep the smoker temperature between 200-250°F.
5. Add wood chips or chunks through the bottom door on to the fire to create smoke, this should be done for the first 3 hours. You will need to baste the ribs every hour during this period.
6. After 3 hours, remove the ribs from the smoker and place them on some heavy duty tin foil, baste heavily with the sauce, wrap the tinfoil around them, making sure there are no holes in the foil. Put the parcel back on the smoker for another 2 hours, keeping the temperature at between 200-250°F (there's no point putting any wood for smoke on the fire at this stage).
7. Remove the foil from the ribs and place them back in the BBQ.
8. After 6 hours total cooking time, baste for a final time, drop one of the grills onto the fire bowl brackets and quickly sear the ribs on either side for 30 seconds, caramelising the sauce.

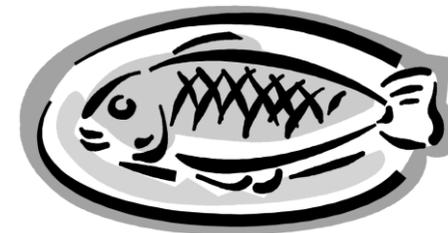
Enjoy!

Salmon Steaks

6 salmon steaks (1- 1.5 inches thick)
2 cups cold water
2 tbsp. sea salt
1-1/2 tsp. white wine vinegar
1 tsp. dried mixed herbs
1/4 cup extra virgin olive oil

1. Combine the water, salt, vinegar and mixed herbs. Stir until salt dissolves.
2. Place the fish steaks into a non-reactive dish (glass) and pour the mixture over.
3. Cover and refrigerate for 30 minutes, use this time to set up your smoker.
4. Once the smoker is ready, water pan in and filled about 1/2 way, place the steaks on the cooking grill. Put the lid on (remember to open the lid vent fully) and add the wood of your choice to the charcoal, using the bottom access door.

We recommend a mild wood such as Alder for fish. Cook for about 2 hours at 220°F, or until the fish flakes easily.



Pulled Pork

4 kg pork shoulder roast, bone-in (aka pork or Boston butt).

1 Jar English mustard.

Mack's All Purpose Bbq Rub – **see recipe on page 7**

Roxy's Spicy Apple BBQ Sauce – **see recipe on page 7**

200ml Coca-Cola

1. Remove the skin, leaving as much of the fat attached to the joint as possible (this will render down and keep it moist throughout the cook), then apply the mustard, ensuring that the joint is completely covered (the mustard flavour will not be prevalent at the end of the cooking process).
2. Using a marinade injector, filled with Coca-Cola, inject the joint all over.
3. Generously apply the rub, again making sure to cover the roast completely. Wrap in cling film and refrigerate overnight.
4. Remove the roast from the fridge about an hour before you want to cook, this will ensure that it is at room temperature. Get the charcoal going and place the water pan in position. Place the roast on the cooking grill. The cook should take about 9 hours, so make sure you are using a full load of good quality charcoal and keep the smoker temperature between 200-250°F.
5. Add wood chips or chunks through the bottom door on to the fire to create smoke, Hickory or Mesquite wood work well with pork. You will need to monitor the internal temperature of the meat, you will probably notice that after a while, the temperature will sit at around 160°F for a while, don't panic, as it will start to rise again.
6. When it has reached 195°F – 200°F, your butt is cooked, but you will need to let the meat rest for at least half an hour, before "pulling" (shredding/ breaking apart).
7. Serve on fluffy white bread rolls with Coleslaw and let your guests pour on as much sauce as they like.

Delicious Duck

1 duck (fresh not frozen)

1 cup freshly squeezed orange juice

½ cup soy sauce

¼ cup dry sherry

2 cloves of garlic (finely chopped)

1 tsp mustard powder

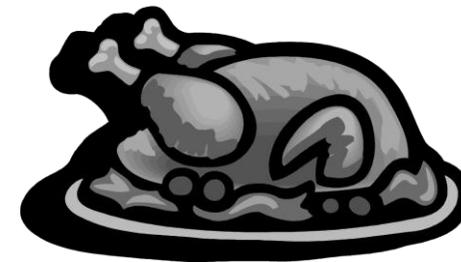
4 thin slices of orange

Salt and pepper to taste

Combine the orange juice, soy sauce, sherry, garlic and mustard powder in a glass bowl and mix thoroughly.

Place the duck in the bowl and gently massage the mixture onto the bird. Cover and refrigerate overnight or at least a few hours. Remove the duck from the mixture and pierce the skin in several places (this will allow the fat to drain off while cooking). Lift the skin carefully and place the orange slices underneath on the breast (2 on each side). Allow the duck to come up to room temperature.

Once the smoker is ready, water pan in and filled about ¾ of the way, place the duck on the cooking grill. Put the lid on (remember to open the lid vent fully) and add the wood of your choice to the charcoal, using the bottom access door. Cook for about 4 hours at 220°F, or until the internal temperature of the meat reaches 75°C (165°F).



Wood Varieties

There are a few things to remember when choosing wood for smoking with:

- Use only non-resinous woods, there is a chart of tried and tested woods, stick to these.
- Try to source wood that has no bark on it, as the bark can contain bugs and other nasties that may be poisonous.
- Experiment! Try mixing different varieties together.

Wood Type	Characteristics
ALDER	Very delicate with a hint of sweetness. Good with fish, pork, poultry, and light-meat game birds.
ALMOND	A sweet smoke flavour, light ash. Good with all meats.
APPLE	Very mild with a subtle fruity flavour, slightly sweet. Good with poultry (turns skin dark brown) and pork.
ASH	Fast burner, light but distinctive flavour. Good with fish and red meats.
BIRCH	Medium-hard wood with a flavour similar to maple. Good with pork and poultry.
CHERRY	Good with poultry, pork and beef. Some say that cherry wood is the best wood for smoking.
GRAPEVINES	Tart. Provides a lot of smoke, rich and fruity. Good with poultry, red meats, game and lamb.
HICKORY	The King of smoking woods. Sweet to strong, heavy bacon flavour. Good with pork, ham and beef.
LILAC	Very light, subtle with a hint of floral. Good with seafood and lamb.
MAPLE	Smoky, mellow and slightly sweet. Good with pork, poultry, cheese, and small game birds.
MESQUITE	Strong earthy flavour. Good with beef, fish, chicken, and game. One of the hottest burning woods.
MULBERRY	The smell is sweet and reminds one of apple.
OAK	The Queen of smoking wood. RED OAK is good on ribs. Good with red meat, pork, fish and heavy game.
ORANGE	Produces a nice mild smoky flavour. Excellent with beef, pork, fish and poultry.
PEAR	A nice subtle smoke flavour. Much like apple. Excellent with chicken and pork.
PECAN	Sweet and mild with a flavour similar to hickory. Tasty with a subtle character. Good with poultry, beef, pork and cheese
PLUM	Great on most white or pink meats, including chicken, turkey, pork and fish.
WALNUT	Very heavy smoke, usually mixed with lighter woods like almond, pear or apple. Can be bitter if used alone. Good with red meats and game.

Quick Reference Cooking Chart

The chart below shows estimated cooking times, based on the smoker running at 230°F. Outside factors such as wind and ambient temperature will have an effect on the actual time it takes to cook food. Internal temps are taken at the thickest part of the meat, using a good quality probe thermometer. We strongly recommend the use of a probe thermometer to check for doneness.

Food	Cut	Time	Internal Temp
Beef			
Sirloin	Roast	3 -4 Hrs	Rare 50°C (125°F) Med 60°C (145°F) Well 70°C (160°F)
Brisket	Roast	6+ Hrs	85°C (190°F)
Ribeye	Steak	5 – 15 Minutes	Rare 50°C (125°F) Med 60°C (145°F) Well 70°C (160°F)
Poultry			
Chicken	Whole	3½ - 4 Hrs	75°C (165°F)
Chicken	Breast	25-35 Mins	75°C (165°F)
Chicken	Thigh	25-35 Mins	75°C (165°F)
Turkey	Whole	6 – 8 Hrs	75°C (165°F)
Fish			
Salmon	Whole	2 – 3 Hrs	60°C (140°F)
Salmon	Fillet	30 – 40 Mins	60°C (140°F)
Prawns	Whole	10 – 15 Mins	Cook until pink
Pork			
Shoulder	Whole	12+ Hrs	85°C (190°F)
Loin	Roast	4 – 5 Hrs	65°C (150°F)
Ribs	Rack	5 – 6 Hrs	65°C (150°F)