



# BBQ SMOKER



SET UP INSTRUCTIONS | HINTS AND TIPS | RECIPES



# SAFETY AND WARRANTY

## 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 3'/ 1m clearance between the unit and any combustible materials such as bushes, trees, wooden decks and buildings.

Do not attempt to move the smoker when lit.

Use BBQ/oven mitts when handling your BBQ, 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 our Customer Care team ([info@macsbbq.com](mailto:info@macsbbq.com)) 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 authorised 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.

# ABOUT YOUR BBQ SMOKER



## Temperature Gauge

The analogue temperature gauge gives you a good idea of the internal temperature of the smoker, it is fully adjustable for ease of calibration.

## Lid

Keeps the heat in for smoking and roasting.

## Grills

Stainless steel for all-purpose grilling, roasting and smoking. Rust and stain resistant.

## Doors

The top door allows you to add water to the water pan if it's running low, the bottom door opens onto the fire and allows you to add wood chips and chunks for smoking.

## Waterpan

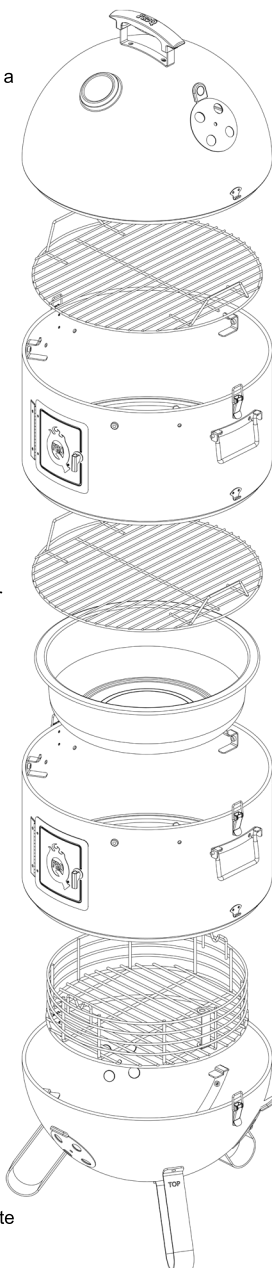
For indirect heat roasting and smoking, the waterpan stabilises the unit's temperature making it almost impossible to burn food. It can also be used as a wok over the fire.

**Charcoal Basket** - Flip 'n Grate compatible

The charcoal basket gives the fire excellent ventilation by keeping space between the sides of the unit and the fire.

## Base

Sturdy tripod design that sits close to the ground with three separate vents for accurate temperature control.



## Stackers

All porcelain coated for weather resistance and fitted with brackets for both the waterpan and the grills. Fitted with access doors for woodchip and water top-ups.

## Probe Eyelets

These silicone eyelets allow you to use remote probe thermometers with ease, for checking the internal temperature of food.

## Latches

The latches allow all sections to clip together for stability and transport.

## Handles

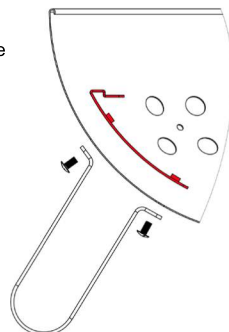
Folding side handles allow you to move the entire unit with ease as well as store it easily.

## Vents

There are four vents in total - one in the lid and three in the base, allowing you to protect the fire in windy conditions and control the temperature more accurately.

## Leg Fitting

Place the bracket inside the base, as shown. Align the leg with the corresponding holes (make sure "TOP" is facing upwards). Insert screws (supplied). DO NOT OVERTIGHTEN





# AN INTRODUCTION TO SMOKING

Generally when hot smoking food, we aim to bring down the temperature and cook for longer, this is commonly referred to as “Low ‘n Slow” cooking and refers to temperatures between 100°C - 135°C / 210°F - 275°F. You can smoke any type of food with this method from meat and fish to vegetables and even desserts, the ProQ® Water Smokers make this easy.

## **Some important elements of smoking in a water/bullet smoker:**

### The Fire

Water smokers are efficient; one full basket of good quality charcoal, will give you around 8 hours of cooking time, so there's not a lot of fiddling other than to toss a few bits of wood on every now and then for a smoky flavour, so sit back and enjoy!

### Charcoal/Briquettes

Unlike grilling, when smoking you are cooking in an enclosed space, you should select a fuel that has as few additives as possible - avoid any 'instant light' fuel, or anything with added paraffin. Instead you should look for a fuel that burns as cleanly as possible, we recommend ProQ® Cocoshell Briquettes or any good lumpwood charcoal.

### Wood

As opposed to charcoal or briquettes which are used as a heat source, wood is added specifically to impart flavour to your food. Different woods have different flavours which are suited better to some kinds of food than others. Try to find well-seasoned woods as they give the best flavour, adding a fist sized chunk or two once every 3-4 hours depending on how smoky you like it. Never use any wood that has been treated and/or coniferous woods as these can make you sick.

### Ingredients

The most important part of your BBQ! Try to support your local butcher. We strongly recommend going for quality over quantity when it comes to meat as higher welfare meat tends to shrink less in the cooking process (it's not injected with water to increase the weight) and has a lot more flavour to it.

### Rub

Dry or wet, the rub is a mixture of herbs and spices that is rubbed onto the outside of your food, as it cooks, this forms what is known as the bark.

# SOME MORE USEFUL TIPS



Here are a few pointers and common issues experienced when starting out, if you have any questions or queries, feel free to get in touch with your local Distributor, or contact us directly through [www.macsbbq.com](http://www.macsbbq.com).

Make sure your charcoal basket is full when starting out, a single chimney will burn out quite quickly and you won't reach your desired temperature. You can save and re-use some fuel after the cook by closing all the vents to extinguish the fire.

When you start your cook, fill the waterpan with hot or warm water. This will ensure the smoker gets up to temperature quickly, saving you on fuel.

Keep the top air vent fully open during the cook, it allows the unit to exhaust properly and gives you a nice clean smoke flavour.

"If you're lookin' you ain't cookin'" – every time you open the lid to your smoker you add an extra 15-30 minutes to your cook, try to keep opening the smoker to a minimum. For the best results use a wireless probe thermometer so you can see when the food is ready.

In your first cooks go easy with the wood, adding too much will make your food very smoky and can be bitter when over smoked. We recommend just 1-2 handfuls of chips, or 1-2 fist sized chunks. All that you're after is a wisp of light blue smoke coming from the top vent.

Use good quality lumpwood or briquettes, we prefer restaurant grade lumpwood or Cocoshell briquettes. Try to avoid briquettes with added fillers and quick start/instant light on the bag.

Always buy good quality ingredients, this will make the biggest difference to your results.

Experiment! Try different woods, rubs, sauces and cuts of meat until you find something you like! We've put a few basic recipes in this manual, but feel free to add your own twist or completely reinvent them.



# QUICK REFERENCE GUIDE

Food	Smoker temp.	Approx. time	Cooked internal temp.	Notes
<b>Beef</b>				
Beef Roast (rare)	225-250°F / 107-121°C	10mins/1lb	125°F / 51°C	
Beef Roast (med-rare)	225-250°F / 107-121°C	15mins/1lb	135°F / 57°C	
Beef Roast (medium)	225-250°F / 107-121°C	20mins/1lb	145°F / 62°C	
Beef Roast (well)	225-250°F / 107-121°C	30mins/1lb	155°F / 68°C	
Brisket	225-250°F / 107-121°C	1.5hrs/1lb	185-195°F / 85-90°C	ST
Beef Short-Ribs	225-250°F / 107-121°C	8-10 hrs	190-195°F / 87-90°C (PB)	ST
<b>Pork</b>				
Pork Chops	225-250°F / 107-121°C	1.5hrs/1lb	160°F / 71°C	GR
Pork Roast (sliced)	225-250°F / 107-121°C	6-8hrs	160°F / 71°C	ST
Pork Butt (pulled)	225-250°F / 107-121°C	2hrs/1lb	205°F / 96°C	ST
Baby Back Ribs	225-250°F / 107-121°C	5-6hrs	(PB)	GR
Spare Ribs	225-250°F / 107-121°C	5-7hrs	(PB)	GR
Whole Hog	225-250°F / 107-121°C	16-18hrs	205°F / 96°C	
<b>Poultry</b>				
Chicken (whole)	225-250°F / 107-121°C	3-4hrs	170°F / 76°C	
Chicken (pieces)	225-250°F / 107-121°C	2hrs	170°F / 76°C	GR
Turkey (whole)	225-250°F / 107-121°C	2.5hrs/1lb	170°F / 76°C	
Turkey (legs)	225-250°F / 107-121°C	2-3hrs	170°F / 76°C	
Duck (whole)	225-250°F / 107-121°C	3-4hrs	170°F / 76°C	
Pheasant	200°F / 93°C	3-4hrs	170°F / 76°C	
<b>Lamb</b>				
Lamb Leg (rare)	225-250°F / 107-121°C	4-8hrs	135°F / 57°C	
Lamb Leg (med-rare)	225-250°F / 107-121°C	4-8hrs	140-150°F / 60-65°C	
Lamb Leg (medium)	225-250°F / 107-121°C	4-8hrs	160°F / 71°C	
Lamb Leg (well)	225-250°F / 107-121°C	4-8hrs	170°F / 76°C	
Lamb Shank	225-250°F / 107-121°C	4hrs	130°F / 54°C min	Until tender
<b>Fish</b>				
White meat	225-250°F / 107-121°C	Size depending	-	Cook until flaky
Salmon (whole)	200-225°F / 93-107°C	3-4hrs	-	Cook until the oil is dark
Tuna Fillets	200-225°F / 93-107°C	45-55mins	125°F / 51°C (med-rare)	

**PB** = Pull Back - This is when the meat starts to pull away from the bones of the ribs, the other way to check ribs is to do the flex test. The BBQ experts came up with another method using the 'flex' of the rack. This means picking up the ribs about 1/3rd of the way along the rack, and 'bouncing' them gently. If the rack bends to about 90° and cracks appear in the top of the meat, the ribs are done.

**ST** = Stalling - This means that the meat may stall at 160°F, and the temperature will not move for some time, it is not a reason to panic! It is caused by the meat sweating off the heat, and will stop as soon as the excess has evaporated.

**GR** = Grilling - We recommend grilling at the end to crisp up and finish off the meat.

# QUICK REFERENCE GUIDE

## (WOOD FLAVOURS AND MEAT PAIRING)



Which wood you choose for your cook can influence the flavour of your food, use this chart to see what works well.

Wood	Flavour	Comments	Red Meat	Pork	Poultry	Fish
Alder	Sweet, musky, light flavour.	Works especially well with salmon and turkey.		X	X	X
Apple	Slightly sweet but fruity and strong smoke flavour.	Very good with pork and game birds due to the sweetness.		X		
Beech	Mild smokeyness with a slight nuttyness to it.	Good all round, especially with game birds and salmon.	XX	X	X	XX
Cherry	Cherry adds a sweet, fruity flavour with a mild smokeyness.	Cherry also adds a pink tinge to meats and skin of poultry dark brown.	X	X	XX	X
Hickory	Sweet and strong with a bacon like flavour.	Hickory chips should be soaked for 2 hours in water to remove bitterness. Fantastic with ribs.	X	XX	XX	XX
Maple	Mild smoke flavour with a subtle sweetness.	Good for game. Absolutely fantastic for pork roast.	X	XX	X	
Oak	Oak is a versatile smoking wood that is mild and has no aftertaste.	Must-have for brisket.	XX	XX	XX	X
Whiskey Oak	Strong smoke flavour, similar to oak but with a malty taste.	Fantastic with venison, game and poultry.	XX	X	X	X

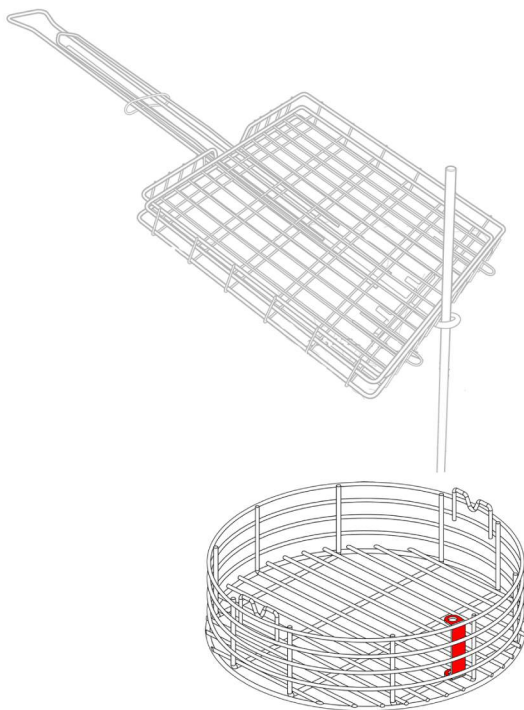
Please note: This table is a guideline only. You should experiment to see which flavours best suit you.



# FLIP'N GRATE<sup>®</sup>

We've upgraded the charcoal basket by making it compatible with another fantastic product, the ProQ<sup>®</sup> Flip'N Grate<sup>™</sup> (the Flip'n Grate is not included with your smoker, but can be bought separately on-line or from your local dealer).

**SCAN THE CODE  
TO SEE  
HOW IT WORKS**



The Flip'N Grate<sup>™</sup> is a unique grilling tool, designed to transform the way you cook on your existing BBQ.

It can also be used as a stand alone grill that is ideal to take camping, fishing, hiking or the perfect beach BBQ.

It will give you unbelievable control - rotate 'flip' your food, adjust the cooking height or move the food to the side – all in one easy motion!

Made from high grade (304) stainless steel.

Easily folds into the bag (supplied) for portability and storage.



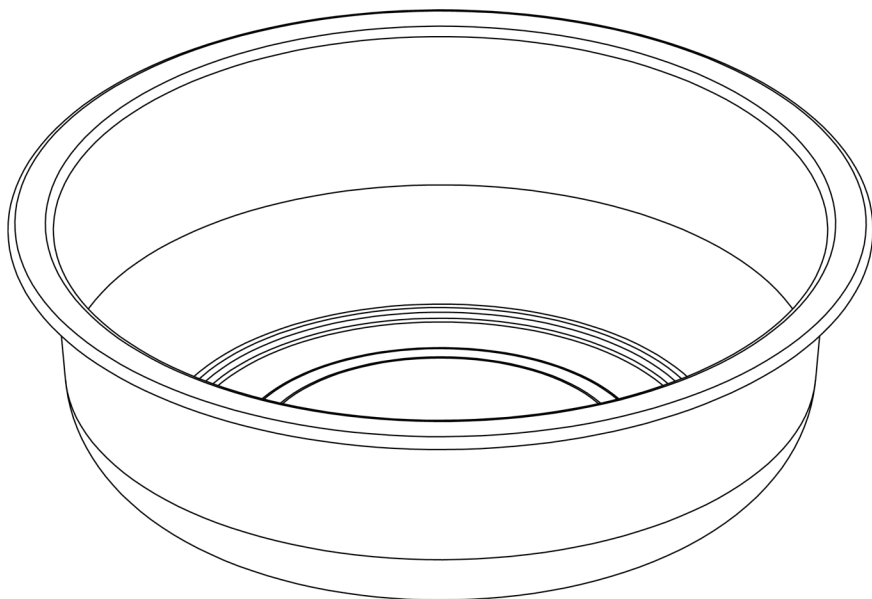


# WATERPAN

The waterpan (included with your smoker) is used mainly to stabilise the temperature inside the unit, keeping it running at 225°F - 250°F/ 105°C - 120°C when used with water. This is an almost fool-proof method for regulating the temperature inside the BBQ. However, a lot of people have been experimenting with different methods in the waterpan which you may want to try out.

Replacing the water with sand or terracotta/ceramic plates in the pan can be an advantage in that you won't have to top up the waterpan during long cooks. It's also possible to foil the pan over and use it empty, the temperature in these methods is controlled using the bottom vents (2 fully closed and the third adjusted is usually quite stable), this works especially well with forced air systems. You can also run at higher temperatures if desired but be aware it may over run.

Cooking in the pan is also possible, paella and stir fry are fantastic things to try cooked over an open fire. The ProQ® Ranger Elite comes with a wok handle for the pan to make this easier. It is also possible to roast vegetables or potatoes in the pan with a little fat, just be careful not to overheat this as you will end up with a chip pan fire. Use lard or rapeseed oil as it has a higher flash point.



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:

## Barbeque Whole Chicken

What you will need: Charcoal, BBQ / oven mitts, newspaper, charcoal chimney starter, lighter / matches, clean water, herbs, spices, a whole free range chicken.

### 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 and top up with unlit coals.

### Water Pan

Fill the water pan about  $\frac{2}{3}$  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. Then place the second stacker above the first with the lid on top. Make sure all the vents are open fully and wait for the unit to reach 220 - 250°F or 105 - 120°C.

### The Food

Whilst you're waiting, remove all the packaging from the chicken and coat lightly in cooking oil, followed by your favourite herbs like rosemary and thyme and be sure to season with salt and pepper. Once prepared, you can place it on the cooking grill just above the water pan, and put the lid on with the top vent fully open.

### The Smoke

Open the bottom access door and place the wood chips or chunks directly on to the charcoal, be careful and use gloves if required. Close the door. Make sure to keep the vent on the lid 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 them to get more heat, close it to bring the temperature down. Wood can be added through the front door of the bottom stacker for more smoke during the cook, but if it's your first time, just add a handful of chips at the beginning or a fist sized chunk. If you find your food isn't smoky enough this time, add more on your next cook.

### The Best Bit

After approximately 3.5 hours (cooking temperature of 220°F - 250°F / 105 - 120°C) the chicken should be done. Check the internal temperature of the breast using a probe thermometer, you're looking for a minimum of 165°F or 73°C.