

ProQ

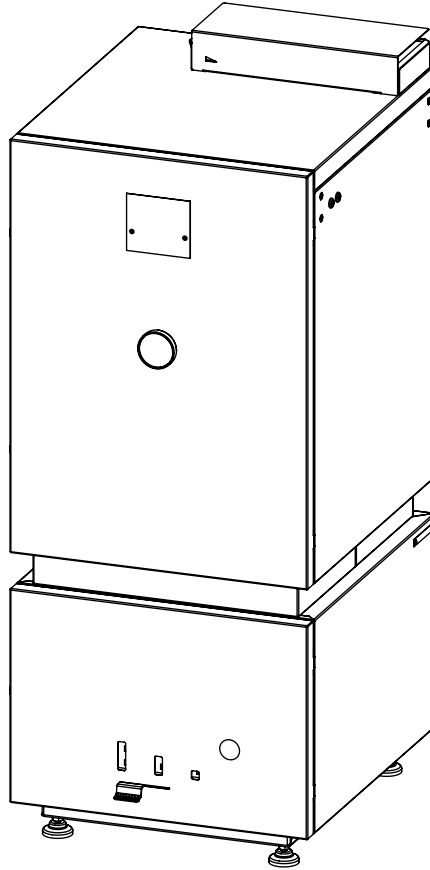
BARBECUES & SMOKERS

by

FÖGHER

WS 450 / RF 450

PROFESSIONAL SMOKERS



ENGLISH

MODEL – WS 450 | RF 450

SET UP AND USER GUIDE

Setup instructions | Hints and Tips | Recipes | Resources

INDEX

PREMISE	5
WARRANTY	5
TECHNICAL FEATURES	6
SAFETY INSTRUCTIONS	8
ASSEMBLY INSTRUCTIONS	9
AN INTRODUCTION TO SMOKING	10
THE FIRE	10
CHARCOAL/BRIQUETTES	10
WOOD	10
INGREDIENTS	10
LIGHTING UP	11
COOKING	13
WATER PAN	14
ACCESSORIES	15
SIDE SHELF - FITTING INSTRUCTIONS	15
FITTING FAN CONTROL SYSTEM (ACCESSORY)	16
SOME MORE USEFUL TIPS	17
QUICK REFERENCE GUIDE	18
SMOKING WOODS GUIDE	19
FIRST COOK	20
BARBEQUE WHOLE CHICKEN	20
THE FIRE	20
WATER PAN	20
THE FOOD	21
THE SMOKE	21
THE BEST BIT	21

PREMISE

Congratulations on the purchase of your new ProQ Insulated Cabinet Smoker! The following guide will show you the basics on how to use, care for, and maintain your new ProQ® smoker. Please read the entire manual, including safety guides below, before operating your new smoker.

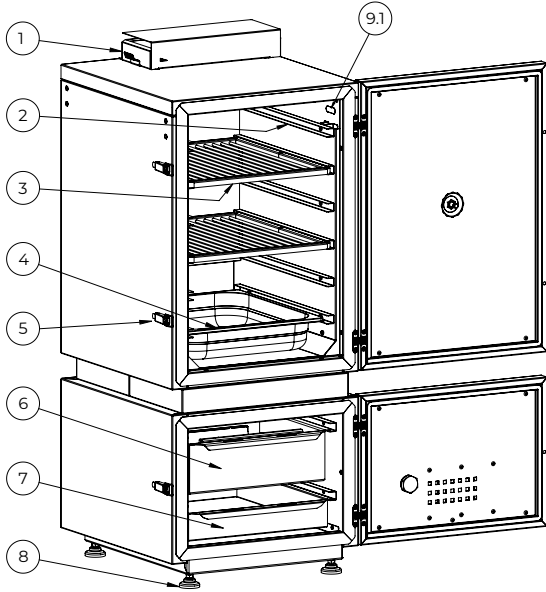
WARRANTY

For one year (12 months) 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@proqsmokers.com for complete details. Mac's BBQ Limited's obligations under this warranty are limited to the following guidelines.

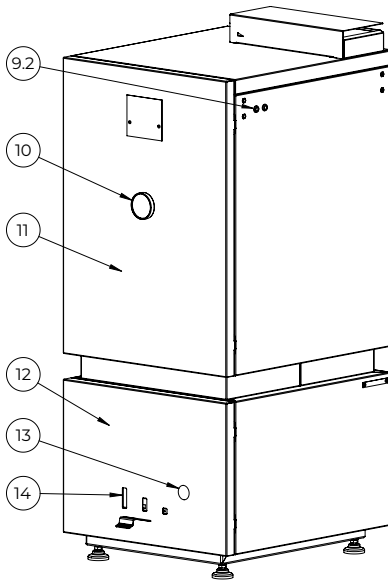
- The warranty does not cover smokers that have been altered or damaged due to: normal wear, rust, abuse, improper maintenance, improper use, disassembly of parts and/or attempted repair by anyone other than an authorized employee or agent of Mac's BBQ Ltd.
- This warranty does not cover surface scratches 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 stated above, 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.

TECHNICAL FEATURES



- 1. CHIMNEY / TOP AIR VENT**
This adjustable vent is used to control the air/smoke exiting the smoker.
- 2. GRILL RUNNER**
Standard configuration will allow for up to 5 grills.
- 3. STAINLESS STEEL COOKING GRILL**
2 supplied (extras can be purchased separately).
- 4. WATER PAN**
For normal operation use water or clean sand. To run at higher temps leave dry.
- 5. TOGGLE LATCHES**
When they're locked, offer secure fastening and optimal tightness.
- 6. CHARCOAL BASKET**
Maze design makes for burn times of up to 20 hrs.
- 7. ASH PAN**
Easily removable this is where wood is placed to create smoker.
- 8. ADJUSTABLE FEET**
Individually adjustable to ensure unit is level.



9. TEMPERATURE PROBE EYELETS

Prevents damage to digital thermometer probes. To use the eyelets (9.2), break through the internal pre-cut (9.1).

10. TEMPERATURE GAUGE

An analogue temperature gauge lets you keep an eye on the cooking temperature.

11. WATER PAN

Stainless steel walls and fittings allow for easy clean up.

12. FIREBOX

Houses the charcoal basket and ash pan.

13. FAN CONTROLLER ADAPTER HOLE

Threaded to allow for most makes of fan controller to be easily fitted.

14. BOTTOM AIR VENT

Use this to control / adjust temperature.

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. Your ProQ BBQ Smoker is designed for outdoor use, however it may be used with commercial grade extraction/HVAC indoors (please seek professional advice regarding this type of installation).



Only use this smoker on a hard, level and non-combustible surface.



When moving the smoker, ensure that all trays, cooking grills and firebox components are removed.



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 FT (3MT) clearance between the unit and any combustible materials such as bushes, trees, wooden decks/fencing and buildings.



Do not attempt to move the unit whilst it is in use.



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 good quality, natural, lumpwood charcoal or charcoal briquettes. Do not use wood as fuel.



Ensure the unit is shut down by closing all doors and vents after cooking. Do not use water to extinguish the charcoal.



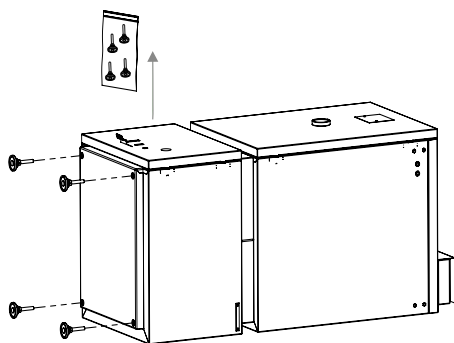
Use common sense and caution when using this smoker.

ASSEMBLY INSTRUCTIONS

UNBOXING YOUR SMOKER



Pay attention: during unboxing, in order not to damage the goods, don't cut the packaging but remove Scotch tape.



STEP 1.

Open the packaging.

STEP 2

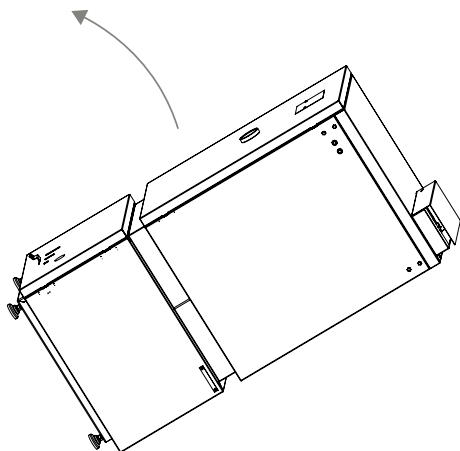
Take the feet inside charcoal basket (6).

STEP. 3

Screw the feet up to the stop.

STEP. 4

Arrange the smoker vertically.



AN INTRODUCTION TO SMOKING

Generally, when hot smoking food, we aim to cook for longer at lower temperatures; this is commonly known as “Low 'n Slow” cooking and refers to temperatures between 210°F - 275°F (100°C - 135°C). You can smoke any type of food using this method from meat and fish to vegetables and even desserts - ProQ® Water Smokers make this easy.

SOME IMPORTANT ELEMENTS OF SMOKING IN A WATER/BULLET SMOKER

THE FIRE

Insulated cabinet smokers are efficient. One full basket of good quality charcoal, will give you around 15-20 hours of cooking time, so there's not a lot of fiddling other than to toss in a few bits of wood now and again 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. It's important not to use any 'instant light' fuel or anything with added paraffin. Instead, 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 nor 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.

LIGHTING UP

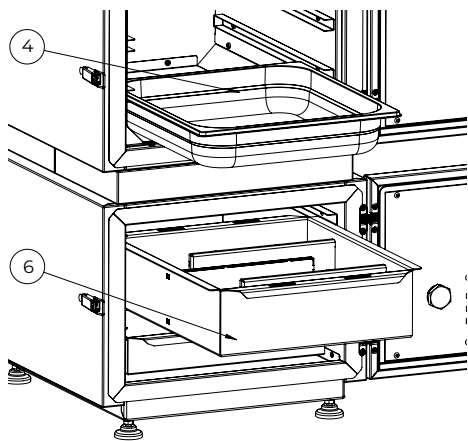
THIS IS ONE OF THE MOST IMPORTANT TASKS!

Doing this correctly will ensure that you have a safe, long and even burn. Make sure the cooking chamber and cooking grills are clean and free from any fat/ grease build up before use.

STEP 1.

Fill the Water Pan (4) about half way, with water.

TIP: Use hot water as this will help to get the unit up to temperature a little quicker.



STEP 2.

Make sure the Bottom Air Vent (14) and the Cooking Chamber Door (11) are closed. Open the Firebox Door (12) and make sure the Chimney/ Top Air Vent (1) is fully open.

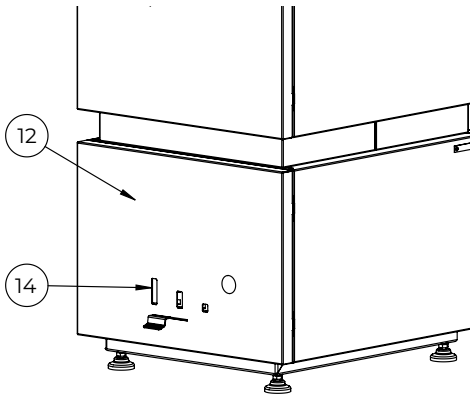
STEP 3.

Pull the Charcoal Basket (6) out a little way. Get a small amount of good quality lumpwood charcoal going in a chimney starter. Once the charcoal is burning sufficiently well, pour the lit charcoal into the front section of the Charcoal Basket. Fill the remainder of the Charcoal Basket with unlit Charcoal. Slide the Charcoal Basket back into position.

STEP 4.

Once the unit is up to normal operating temperature, between 200°F -250°F (95°C – 120°C), close the Firebox Door (12) and set the Bottom Air Vent (14) to around ½ of the way open. You may need to adjust this slightly, as different types of charcoal will give different results. The Chimney/ Top Air Vent is usually set at between ½ to fully open.

TIP: If you are using a forced air system/ digital controller, such as the Smartfire®, or BBQ Guru®, the Bottom Air Vent (14) needs to be fully closed and the Chimney/ Top Air Vent (1) need to be in a slightly open position (see page 15).



ProQ® insulated smokers usually take around 40 minutes to reach 200°F -250°F (95°C – 120°C) from the initial lighting up. Once reached, they maintain the temperature (with very little, or no adjustment) for up to 20 hours on a single load of good quality BBQ charcoal.

TIP: Use the time you are waiting for the Smoker to reach temperature to prepare the food.

Please remember to use good quality BBQ/ Oven Mitts when handling the smoker as all internal surfaces are now hot!



Please Note: These units are designed to run at a maximum temperature of 430°F (220°C).

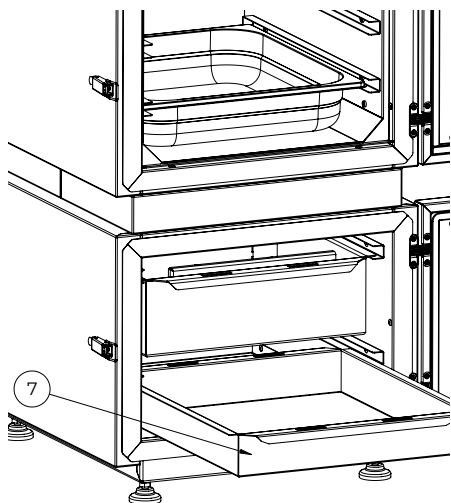
COOKING

STEP 1.

Open the Cooking Chamber Door (11) and place food on the cooking grills.

STEP 2.

Feed the digital thermometer probe wires through the Temp Probe eyelets (9).



STEP 3.

Close the Cooking Chamber Door (11) using the toggle latches (6) and let the unit come back up to temperature (this usually takes no longer than 10 – 15 minutes).

STEP 4.

Open the Firebox Door (12), pull out the Ash Pan (7) and place a couple of “fist sized” chunks of smoking wood into the Ash Pan. Close the door.

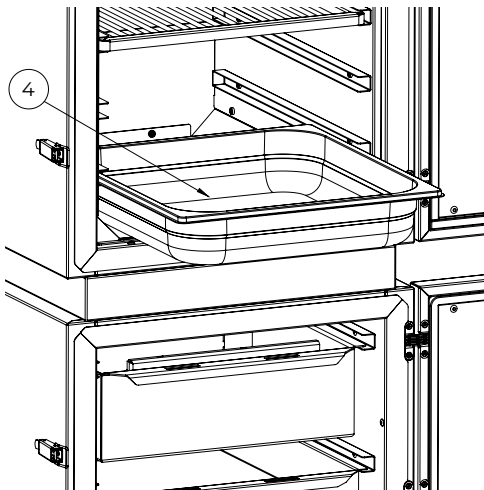
STEP 5.

Adjust the Bottom Air Vent (14) and Chimney / Top Air Vent (1) to attain the desired temperature. If you are using a forced air system / digital controller, such as the Smartfire®, or BBQ Guru®, the Bottom Air Vent (14) needs to be fully closed and the Chimney / Top Air Vent (1) needs to be only slightly open.

TIP: Use smoke to flavour the food as you would a spice or seasoning... Sparingly! Different varieties of wood impart different flavours. (see table page 17).

WATER PAN

The waterpan (included with your smoker) is used mainly to stabilise the temperature inside the unit and keeps 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. 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 Air Vent (13), this works especially well with forced air systems. NOTE: You can also run at higher temperatures if desired but be aware it may over run.

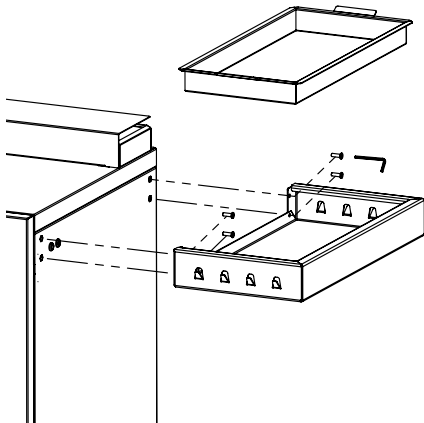
ACCESSORIES

Accessories are available as a separate purchase and are designed to make your BBQ experience a little easier:

- Forced air system/ digital controller, such as the Smartfire®, or BBQ Guru® can be installed on the threaded arrangement.
- Side shelf – With removable serving tray and hanging hooks (see fitting instructions below).
- Castor Wheels.
- Extra cooking grills.
- Chimney Starter, BBQ mitts, tongs and more.

To see the options and for more information please visit our website www.proqsmokers.com.

SIDE SHELF - FITTING INSTRUCTIONS



STEP 1.

Remove the side shelf packaging.

STEP 2.

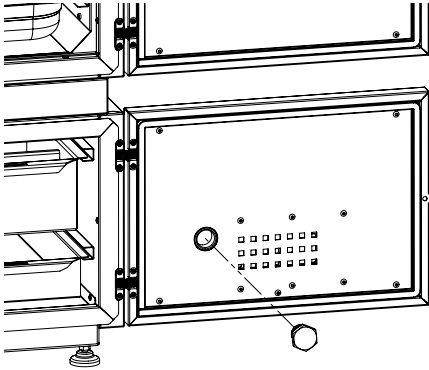
Screw with allen key included.

STEP 3.

Put the inner tray in place.

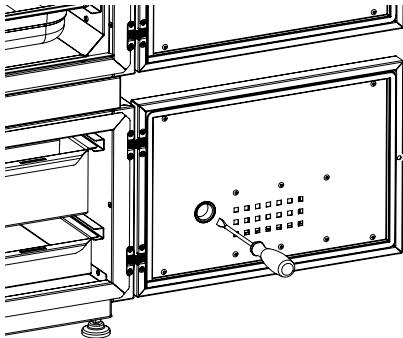
FITTING FAN CONTROL SYSTEM (ACCESSORY)

The WS 450 and RF 450 come with the ability to easily add a forced air, or fan control system. There is a pre-threaded hole behind a blanking plate located around halfway up the right side of the Firebox door (12-13).



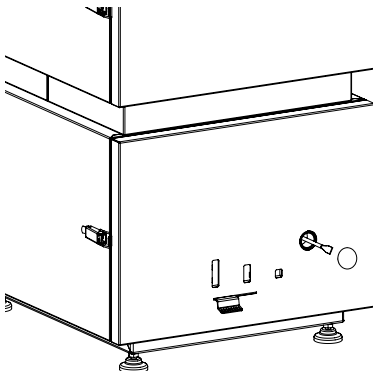
STEP 1.

Open the Firebox Door (12) and remove the large threaded plug (13).



STEP 2.

Insert a screwdriver into the hole and give it a sharp tap to dislodge the thin blanking plate.



STEP 3.





Screw in the adapter supplied with your controller.

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.proqsmokers.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 Cooking Chamber Door (11) 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 tell when the food is ready.
- In your first cooks go easy with the wood, adding too much will make your food taste 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. 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 tips in this manual, but feel free to add your own twist or completely reinvent them.

QUICK REFERENCE GUIDE

FOOD TYPE	CUT OF MEAT	SMOKER TEMP	COOKING TIME (APPROX)	INTERNAL TEMP
 BEEF	Roast – Rare	225-250°F / 107-121°C	10mins/lb	125°F / 51°C
	Roast – Med Rare	225-250°F / 107-121°C	15mins/lb	135°F / 57°C
	Roast – Medium	225-250°F / 107-121°C	20mins/lb	145°F / 62°C
	Roast – Well Done	225-250°F / 107-121°C	30mins/lb	155°F / 68°C
	Brisket / Short Ribs	225-250°F / 107-121°C	8-10 hrs	185-195°F / 85-90°C
 PORK	Pork Chops	225-250°F / 107-121°C	1.5hrs/lb	160°F / 71°C
	Pork Roast (sliced)	225-250°F / 107-121°C	4-6 hrs	160°F / 71°C
	Pork Butt (pulled)	225-250°F / 107-121°C	2hrs/lb	205°F / 96°C
	Spare Ribs	225-250°F / 107-121°C	5-6 hrs	185-195°F / 85-90°C
 POULTRY	Chicken (whole)	225-250°F / 107-121°C	3-4 hrs	170°F / 76°C
	Chicken (pieces)	225-250°F / 107-121°C	1-2 hrs	170°F / 76°C
	Turkey (whole)	225-250°F / 107-121°C	2.5hrs/lb	170°F / 76°C
	Duck (whole)	225-250°F / 107-121°C	3-4 hrs	170°F / 76°C
 LAMP	Lamb Leg (med-rare)	225-250°F / 107-121°C	2-3 hrs	140-150°F / 60-65°C
	Lamb Leg (med-rare)	225-250°F / 107-121°C	3-4 hrs	160°F / 71°C
	Lamb Leg (well)	225-250°F / 107-121°C	4-5 hrs	170°F / 76°C
	Lamb Shank	225-250°F / 107-121°C	7-8 hrs	185-195°F / 85-90°C

SMOKING WOODS GUIDE

Which wood you choose for your cook can influence the flavour of your food, use this chart to see what works well. Please note: This table is a guideline only. You should experiment to see which flavours best suit you.

WOOD	FLAVOUR				
ALDER	Sweet, musky, light flavour.		X	X	X
APPLE	Slightly sweet but fruity and strong smoke flavour.		X	X	
BEECH	Mild smokeyness with a slight nuttyness to it.		X		X
CHERRY	Adds a sweet, fruity flavour with a mild smokeyness.	X	X	X	
HICKORY	Sweet and strong with a bacon like flavour.	X	X	X	
MAPLE	Mild smoke flavour with a subtle sweetness.	X	X	X	X
OAK	Versatile smoking wood that is mild and has no aftertaste.	X	X	X	X

FIRST COOK

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 or matches, clean water, herbs, spices, a whole free-range chicken.

THE FIRE

Pull the Charcoal Basket (6) out a little way. Get a small amount of good quality lumpwood charcoal going in a chimney starter (a chimney starter, or charcoal chimney, is a device that is used to ignite either lump charcoal or charcoal briquettes.). Once the charcoal is burning sufficiently well, pour in the lit charcoal into the front section of the Charcoal Basket. Fill the remainder of the Charcoal Basket with unlit Charcoal. Push the Charcoal Basket back into position.

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 on the bottom runner. Close the Cooking Chamber Door (11) and wait for the unit to reach 220°F - 250°F (105°C - 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. Close the Cooking Chamber Door (11). Make sure the Chimney/ Top Air Vent (1) is fully open.

THE SMOKE

Open the Firebox Door (12) and place the wood chips or chunks directly into the Ash Pan (7), make sure to use gloves! Close the door. Make sure that the Chimney/ Top Air Vent (1) is open - closing this vent will shut down the fire. If you need to adjust the temperature use the Bottom Air Vent. Open it to get more heat, close it to bring the temperature down. 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 (73°C).

Many more recipes can be found on our website www.proqsmokers.com or you may want to try a few of our favourite books:

- The Hang Fire Cookbook: Recipes and Adventures in American BBQ - Sam Evans and Shauna Guinn (ISBN-13 978-1849497657)
- Franklin Barbecue: A Meat Smoking Manifesto – Aaron Franklin and Jordan Mackay (ISBN-978-1-60774-720-8)
- Smokin' with Myron Mixon – Myron Mixon with Kelly Alexander (ISBN-978-0-34552853-7)
- Flavorize: Great Marinades, Injections, Brines, Rubs and Glazes – Ray “Dr. BBQ” Lampe (ISBN-978-1-4521-2530-5)
- Berber & Q – Josh Katz (ISBN-978-1-78503-528-9)

ProQ

BARBECUES & SMOKERS

by

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