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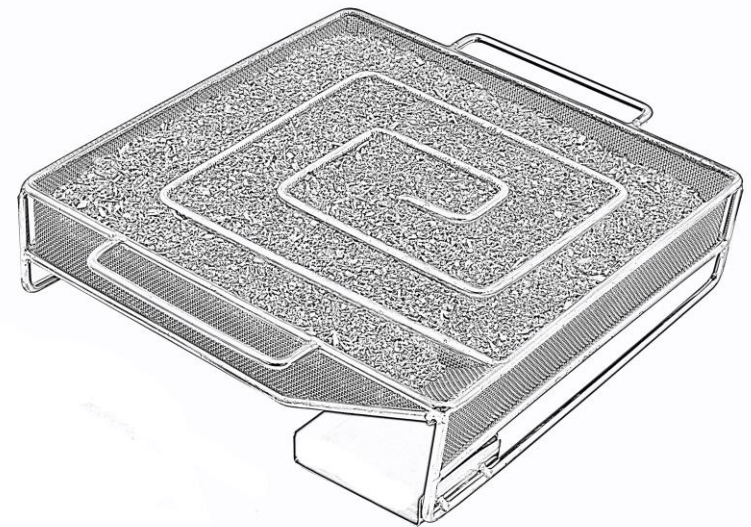


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## **ProQ® Cold Smoke Generator**

Patented – GB2471296



Designed and distributed by Mac's BBQ Ltd

Thank you for purchasing the ProQ® Cold Smoke Generator, which is covered by a 12 month warranty. By following the simple instructions below, you should get years of trouble free use. Included with the unit are: 1 x Tea Light (Candle), ProQ® oak wood dust.

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 whether another brand of wood dust is used. 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 see below for Do's and Don'ts, or visit our website [www.macsbbq.com](http://www.macsbbq.com) for detailed instructions and books recommended by us on cold smoking and curing.

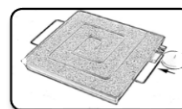
#### Do

- Choose the best quality foods for smoking.
- Use a quality wood dust, from a sustainable resource such as ProQ® wood dust, which is available in the following varieties: Alder, Apple, Beech, Cherry, Hickory, Maple, Oak and Whiskey Oak (UK and European countries).
- Experiment! Smoking is all about personal preferences; find out what works for you by trying different wood varieties, brine solutions and smoking times.
- Use common sense.

#### Do Not

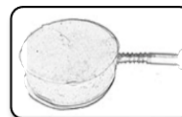
- Use woods that have been treated with chemicals, or come from unknown sources, as this will spoil your food and in extreme cases may be harmful to your health.
- Cold smoke at temperatures above 90° F (32°C). The ambient temperature will greatly affect the times when you can and can't cold smoke, therefore, unless you live in Alaska (or somewhere with a similar climate) cold smoking can only be achieved during the winter months.
- 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.

#### Step 1



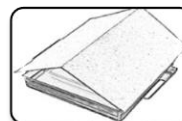
- Fill the unit with the ProQ® wood dust (supplied), please be careful not to over fill, you should be able to see the frame (spiral pattern) clearly - overfilling may cause the “burn” to jump tracks, resulting in heat and a reduced burn time. For coarser wood dusts, lightly press the dust down into the frame, using your finger.
- **Tip: sprinkle some dried herbs, such as Thyme, Marjoram or Rosemary onto the top of the dust, to create different flavours.**

#### Step 2



- Light the candle and place it in the small tray beneath the sloping part of the mesh.
- **Tip: You could use a standard wood screw about 2” long, screwed into the side of the candle to make it easier to put in/ take out.**

#### Step 3



- Wait until the wood dust has started smouldering (about 30 seconds), then remove and extinguish the candle. Food can now be placed above the cold smoke generator and the lid closed.
- **Tip: If there is a chance of juices dripping onto the unit, a simple tent, made from heavy duty tin foil can be placed just above the unit.**

If you are using wood dust that is not from ProQ® and you find that the dust is not staying lit, you may try the following...

- Microwave the dust, on high for 30 seconds, or place it on a baking tray in the oven, on a low temp for about 30 minutes, this will help dry the dust out.
- Make sure the ProQ Cold Smoke Generator is clean – Use warm soapy water and an old toothbrush.
- Also try pressing the dust down lightly, with your finger, into the cold smoke generator, before lighting it.
- Once lit, blow gently on the lit area to ensure it is glowing well.
- Make sure you have sufficient air flow... Bottom vent open and top vent only slightly open - you want to have as much smoke that is being generated, leaving the smoke chamber through the top vent.