

# Q™ + and Family Q® + Smoker box and trivet set (Set of 2)

This smoker box and trivet set is designed especially for use with the Q+ and Family Q+ series (3rd Gen) barbecues, allowing you to add delicious smoked flavours when cooking low and slow or when roasting.



Experiment with different flavour experiences by adding Weber's Firespice wood chips for meat, fish, poultry and more.

SMOKING FLAVOUR RECOMMENDATION		
Wood Type	Characteristics	Good Food Matches
Hickory	Rich, subtly sweet flavour	Pork, chicken, beef, wild game, cheese
Mesquite	Big bold flavour	Beef, lamb, game, pork
Apple	Subtle sweet flavour	Pork, ham, chicken, fish, vegetables
Cherry	Sweet, fruity flavour	Pork, chicken, fish, vegetables
Pecan	Rich, sweet flavour	Pork, lamb, beef

## PREPARING THE SMOKER BOXES FOR USE

- Measure the amount of Weber Firespice wood chips required to fill both smoker boxes, using the boxes as measuring cups.
- Place the wood chips in a bowl and cover with water. Stir the wood chips to ensure that all chips are wet and leave them to soak for at least 30 minutes.
- Fill both smoker boxes with wet wood chips and place the lid on each smoker.

## SETTING UP AND COOKING WITH YOUR SMOKER BOXES

### LOW AND SLOW SMOKING



- Remove the cooking grills from your Weber Q+ or Weber Family Q+.
- Place the trivets across the Q burner (from front to back) and place the filled smoker boxes upon the trivets, with the vents pointing into the barbecue.
- Replace the cooking grills on your barbecue and add a convection tray and trivet to the right side of the grill, and a small drip pan filled with 500 mL of water to the left side.
- Light the + burner on your barbecue by first lighting the Q burner, then the + burner, and then turning off the Q burner.
- Close the lid of your barbecue.
- As soon as you see smoke coming from your barbecue, add your food onto the roasting trivet and cook as directed in the recipe.

Visit our > ['How to Low and Slow Smoking' video](#)

#### ADDITIONAL INFORMATION:

- The wood smoke will last for approximately 50 - 60 minutes when low and slow smoking.
- Don't forget to top up the water pan every approx. 2 hours.

### HOT SMOKING (ROASTING)



- The smoker boxes sit on top of the cooking grill, either side of the roasting set up.
- Set up your barbecue for indirect cooking, using a Weber Q convection tray and trivet.
- Place the filled smoker boxes on either side of the convection tray and trivet. Ensure the vent openings on the smoker boxes point into the centre of the barbecue.
- Light your Q burner only and pre-heat on high for 25-30 minutes, with the lid closed, until smoke is visible coming from the barbecue.
- Add your food onto the roasting trivet.
- Adjust the Q burner to the roasting setting and cook as directed in the recipe.

Visit our > ['How to Hot Smoke Roasting' video](#)

#### ADDITIONAL INFORMATION:

- The wood smoke will last for approximately 20 - 25 minutes when roasting.

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