

Smokenator

Charcoal Smoker Kit Instruction Manual



SMOKENATOR[®]
SMOKER KITS FOR GRILLS

~Patent No.: US 7,832,330 B1~
www.smokenator.com

Important Safety Warning:

As with all grilling accessories, there can be some risks involved and we want you to stay safe while using our product. Please read the following instructions and safety warnings completely before use. Save this booklet for future reference and feel free to contact us with any questions at 888-205-1931.

You should always exercise reasonable care when using your Smokenator.

The Smokenator will be hot during and after using and should never be left unattended while in use or while the grill is still hot.

Never leave children, infants or pets unattended near a hot grill.

Only use outdoors in areas with adequate ventilation.

Keep far away from combustible materials.

Never remove ashes or handle Smokenator until charcoal is completely burned out and the product has cooled completely.

Access to a fire extinguisher whenever using a grill is highly recommended.

Do not use in high winds. Do not wear loose clothing that can catch fire while grilling/smoking.

Warranty

This product is covered by a 90 day warranty on materials and workmanship. If within this period the product does not perform as advertised please return to place of purchase for your money back.

Congratulations on your purchase of the Smokenator! Smokenator is the first product of its kind to efficiently convert a kettle barbecue into a smoker, giving you a versatile product that exceeds the traditional vertical water smoker in both performance and cost.

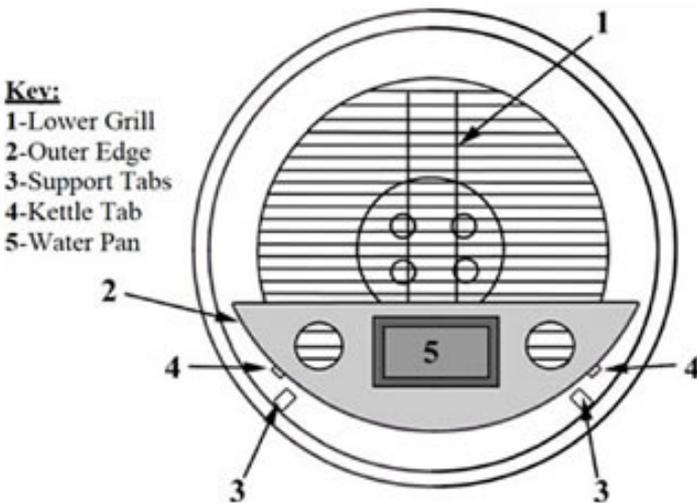
With the Smokenator's thoughtful design, even a 25 pound turkey can be smoked. Using the Smokenator you will be able to control temperature and moisture to achieve a final product that is very well smoked, yet moist. The Smokenator is well suited for smoking fish (especially salmon), ribs, roasts, tri-tips, chicken, and turkey. The following instructions describe how to set up the Weber and Smokenator to achieve low and slow temperature consistently.



Installing the Smokenator®

Start with a clean kettle grill and lid, make sure the interior of the kettle top is brushed clean of accumulated smoke flakes. Keep the lower part of the kettle free of accumulated smoke residue, ash, and soot.

Arrange the coal support grill (the lower grill grate) so that the base of the baffle fits in between the main rods of the coal support grill. On the Smokenator 1000 and 2600, the top outer edge of the Smokenator is supported by two of the upper cooking grill's support tabs. Arrange the baffle so that the bent tabs of the baffle are positioned directly over the kettle tabs that are used to support the cooking grill. This allows the baffle to be lightly secured to the kettle. Smokenator 180 and 180J do not have support tabs and just rests in place against the side of the kettle base).



Setting Up the Weber Vents to Cook “Low and Slow”

The approach to smoking “low and slow” requires setting the vents on the Weber kettle correctly. Individual weather and climate conditions will vary your results with the Smokenator. Always do a test run with your setup to understand how your smoker will work before cooking with food.

As you know, the Weber kettle has two controllable vents – a lower and an upper vent. The upper vent is used to vary the temperature of the grill. The lower vent controls the oxygen flow into the closed grill.

We recommend setting the lower vent wide open. If you have a leaky grill (ie. The lid does not fit well) you may need to close the lower vent partially. The upper vent requires at least a 3/8” opening – this is about the width of a common wooden pencil and can be used to gauge the minimum opening.

Charcoal is very sensitive to fluctuations in oxygen. A gap of 3/8” in the upper vent as shown will maintain a temperature of about 230°F dome temperature (**210°F food support grill temperature**), depending on ambient temperature (70-90°F), humidity, and smaller cooking loads. You will vary temperature by opening and closing the top vent.

Most customers use a thermometer placed in the dome vent unless a thermometer is built into your kettle grill lid. Digital thermometers with wired probes can also be used to get a more accurate temperature inside the kettle grill.

If during a cook the temperature drops, open the upper vent about 1/16" to 1/8" more. If there is no response in 10 minutes, stir the coals and check the condition of the unburned charcoal. If cavity is low on coals (after about 5 hours) replenish, figuring 8-10 briquettes are burned in an hour.

When adding unlit coals, you can see the dome temperature drop as the water evaporates and the more volatile components of charcoal ignite. This effect lasts for about 15 minutes; you can compensate a bit if you want, most customers usually don't worry about it.

Charcoal Briquettes or Lump Charcoal?

We recommend Kingsford Charcoal. Kingsford is a very consistent product from bag to bag and is available in most places. It is formulated to start fast and provide enough heat for one grilling session. It works well for low and slow cooking.

Never use charcoal with accelerants like Match Light. This will affect the taste of your food and will burn too quickly.

Lump charcoal is not recommended for the Smokenator. It has too much variability between bags and burns too fast making it difficult to dial in proper temperature and cook times.

Long Cook Times - Set Up and Temperature Management

A loaded Smokenator box will fuel a cook of about 6 hours. To do this, pack the Smokenator to the maximum with up to 60 charcoal briquettes **and about 5-7 oz of wood**. Remove about 16 briquettes and light them in a

chimney starter (never use petroleum based charcoal starter fluid). When they are about 3/4 lit set them back into the Smokenator.

Use the included skewer to arrange coals. Set the water pan in place and fill with water. Set grill grate in place unless you are cooking a turkey. Put kettle lid in place and set the upper vent to 5/16”.

Let the kettle come up to temperature. Place the food on the grill once dome temperature is up to 220-230°F. Food support temperature is about 210°F. Place lid on the kettle with the upper vent **opposite** the Smokenator. **Make sure your upper vent is set to 5/16”!** This is a critical setting and the start point.

When you put cold food (having a temperature of 50°F) in the kettle, expect the temperature **not** to stay at 230 °F dome at the beginning of the cook.

Dome temperature will probably drop to 180 or 190°F when food is added to the grill. When this happens just let the meat absorb the heat, which will take about 60 to 90 minutes. You can also open the vent to 1/2” opening which will raise temperature some. Do remember to watch the temperature after each adjustment until you know your kettle and how it responds. **All temperature management is done using the dome temperature and upper vent! Food support grill temperature is 10 to 20°F less than dome temperature.**

Critical Point: When the upper vents are set at 5/16” and dome temperature is 230-240°F, the water will be simmering (not a vigorous boil). Until you understand and are familiar with your tools and how fast water

evaporates, quickly check the water level every 30 minutes. This is entirely precautionary; at the 5/16" setting, water will last about 70 to 90 minutes. Opening the upper vent will increase heat production and will lead to faster water evaporation.

Usually after about 1.5 to 2 hours, smoke production will decrease. Stirring the coals will usually help increase smoke production. If this doesn't work, add more wood to keep a light blue smoke venting from the dome.

We strongly advise that every hour you tend to the coals. Open the kettle lid and use the skewer to shift the coals. This ultimately means a more even and controllable temperature. The first hour the Smokenator cavity is still very full, but you knock the ash off the charcoal and keep its surface area exposed to air. If you have a one touch system, at about 4 hours, sweep the ash out of the kettle. This can be done with the lid closed.

Many people worry about lifting the kettle lid and losing temperature. At the most, the lid is off for only about 2 minutes and dome temperature will recover in 5 to 10 minutes.

Shorter Cook Times and More Observations in Temperature Management

If you cook only for a couple hours, closing off the upper and lower vents will save your unburned charcoal and wood chunks for the next time.

What to Expect

The Smokenator creates a huge amount of humidity in the kettle. If you are used to other methods of low and slow

cooking, the results in the Smokenator, when followed at 230°F dome temperature, will be very moist and tender. It is possible to control the degree of juiciness. By removing water in the last hour, you can achieve a dryer finish on the outside of the meat, keeping a juicy interior. If you want deep interior dryness, then keep water in the pan for 1/4 of the cooking time to enhance smoke flavor.

What if I use the initial settings for the kettle and my temperature is too low or too high?

We have had several customers comment that their food took too long to cook. This most likely happened because the customer jumped right into low and slow cooking without doing two things: 1) They did not make sure they had a dome thermometer. 2) They did not do a test run of the settings and temperatures with just coals and an empty kettle, and instead jumped right into cooking their meat.

Turkey

The Smokenator® was originally designed to allow a large turkey to be smoked. The set up for doing a turkey is very simple. Place a medium coating of salt, dry rub, or spices on the skin of the turkey. If you use salt, lightly spray some cooking oil spray on the skin to ensure that the salt adheres to the skin. This provides the smoke a means to transfer flavor into the meat.

Place the turkey breast side down in a small roasting pan that will fit in the kettle. **Raise the pan about 3 inches off the coal supporting grill. (Try using two upside down bread pans wrapped in foil).** Rotate the turkey 180 degrees every hour. At the end of the second hour of smoking, turn the turkey, breast side up. The temperature of

the kettle is normally between 225 and 250 °F when smoking and using water to keep moisture levels up. A turkey can take upwards of 6 to 8 hours to smoke. After 4 hours, the turkey is well smoked, and it can be moved to an oven to complete cooking, if you desire. If you do this, wrap your smoked bird tightly in foil so it doesn't dry out!

Salmon



Salmon is a wonderful fish that smokes well. Lay two sheets of foil on the counter and set the fillet's skin surface down on the foil. Salt the exposed side well, since having a salty base on the fish brings out the smoke flavor. After coating the fish with salt, lightly spray with a cooking oil spray. Set it on the food support grill.

Salmon cooks rather quickly in the Weber. We generally let the fish remain in the kettle for about 2 hours, making sure

that the water pan is never empty. We don't overload the kettle with a huge number of coals. Try 15 briquettes or so, and add extra when you see the temperature dropping.

We also keep the Weber heavily stocked with wood chunks to make sure smoke is always present. The result is a pronounced slightly salty smoky salmon. This is not a cold smoke process, which takes a lot longer and is done at much lower temperatures.

Ribs



This picture shows three slabs of ribs cooking on the food support grill and on a Smokenator Hovergrill. This is roughly 15 pounds of food. Most of your cooking is done on the food support grill, where the temperature is about 210-220 °F and the dome temperature is 230-240 °F.

In this example, ribs need to be rotated about midway through the typical 4 hour cook from the Hovergrill to the food support grill. Customers have reported using two rib rack smoking 8 racks of spare ribs, 4 on lower, 4 on upper grill.

The high humidity output keeps ribs moist. An hour before the ribs are done, we recommend that you remove the water and operate in dry mode low and slow. This will put a dryer finish on the ribs.

Chicken



The Smokenator® does chicken right! The results will pretty much astound you with the moistness of the meat

A pair of chickens, either halved or whole, take about 4.5 hours at 230- 240 °F. The pan is **always filled** with water through the entire process. **Note that these birds are in a roasting pan raised up 3” above the coal support grill.** Always check your chicken with a meat thermometer that has been calibrated so that you know it is accurate! Chicken is done at 170°F with the thermometer placed into the middle of the thigh meat.

You can also do split chicken halves on the food support grill.

There are many spice mixtures you can try with chicken. Our favorite is always slipped under the skin of the chicken. The spice soaks into the meat along with the smoky flavor. Brining is not needed for chicken or turkeys if water is kept in the pan.

Pulled Pork



Follow your preparation method and add your rub to the meat the night before. Set the Weber to sustain 230-240°F dome temperature. It's smart to let the meat warm up to room temperature, but that is hard to do, given that these meats can take over 7 to 9 hours to do.

Place the pork butt on the **food support grill**. When the internal pork temperature measures between 165 to 170°F (about 4 to 5 hours), foil wrap and let the Weber run up to the 350°F area till the meat thermometer registers 200°F (1 to 1.5 hours). Then we unwrap the meat and set it back

into a dry kettle environment about 30 minutes to let a crust form.

You can also just smoke low and slow till the meat reaches 190-200 °F. It just takes a lot longer, but it can be worth it.

Brisket



Brisket is a tough cut of meat that is cooked the same way as pulled pork. Get the internal temperature up to 165°F, then foil wrap, and bring up to 190 to 200°F. Cooking times are about the same as pulled pork, but a little less since a brisket is not as thick. No foil? Expect to cook to 14 hours and for meat to be a bit drier

Recipes

Be sure to visit the Smokenator Owners Group page on Facebook to speak with other Smokenator owners. It is a great place to ask questions and show off your creations!

Andy's Special Meat Rub

1/2 cup seasoned salt
3 tablespoons celery salt
1/3 cup paprika
1 tablespoon lemon pepper

Mitch's Fantastic Barbecue Rub

We like this rub since it has sweet, salt, and some complex spices.

3/4 cup cane sugar
1/4 cup light brown sugar
6 tablespoons celery salt
1/4 cup seasoned salt
1/4 cup onion salt
2 tablespoons garlic salt
1/3 cup paprika
2 tablespoons chili powder
2 tablespoons black pepper
1 tablespoon cayenne
1 teaspoon ground allspice
1/2 teaspoon ground cloves
1/2 teaspoon ground bay leaf

If you have questions please email us at info@smokenator.com or call us at 888-205-1931.

Smokenator® and Hovergrill® are property of Kettlepizza, LLC. and are trademarks registered in the U.S. Patent and Trademark Office. Smokenator® is also a European Union Community Trade Mark. The Weber word mark and 3 legged kettle grill design are registered trademarks of Weber-Stephen Products LLC which is not affiliated with Smokenator or its products.



SMOKENATOR[®]
SMOKER KITS FOR GRILLS

1755 Osgood Street
North Andover, MA 01845
888-205-1931
info@smokenator.com