



# Weber® Q™ Smoker Box Set



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Failure to follow all DANGER, WARNING, CAUTION and USAGE statements may result in serious bodily injury, or may result in a fire causing damage to property.

## **DANGER, WARNINGS, USE AND CARE**

**DANGER!** Do not use any flammable fluid or combustible products in the smoker to ignite the wood chips.

**WARNING:** Never use wood that has been treated or exposed to chemicals.

**WARNING:** Always avoid soft, resinous woods like pine and cedar.

## **USAGE:**

- Always follow the respective manuals for the Weber Q.
- Always cook with the lid down unless the recipe shows otherwise.
- Before each use ensure the smoker is empty of ash to allow proper air-flow.
- Always ensure you use wood chips and not chunks.
- Always position the Q when smoking on a level, heatproof surface away from buildings and out of traffic patterns. It's best to find a place away from the house, since smoke aromas can linger for hours.

With the Weber Q Smoker Box Set you can add a whole new dimension to cooking on your Weber Q barbecue. By using the Weber Q Smoker Box Set, you can add the wonderful flavour of smoke to your food. Wood chips smolder and smoke in the smoker boxes, the smoke circulates around your food under the lid, and creates distinctive smoky flavours. The flavour of smoking wood can be used to complement fish, pork, red meat and even pizza and vegetables.

## **Using the Smoker Box Set**

For best results, the smoker box set should be used with the indirect/roasting method (please refer to your Weber Q barbecue handbook).

## **Preparing the Smoker Box Set**

Measure out the amount of Weber Firespice Wood Chips required to fill both smoker boxes. Place the wood chips in a bowl or container 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. Your smoker box set is now ready to use.

## **Setting up your Weber Q barbecue for smoking**

Set up your barbecue for roasting/baking, using a Weber Q convection tray and trivet (refer to the Australian/New Zealand cooking instructions for your Weber Q barbecue). Place the prepared smoker boxes directly on the cooking grill. Place one smoker box at the back of the grill, behind the convection tray and trivet. Place one smoker box at the front of the grill, in front of the convection tray and trivet (see image). Ensure the vent openings on the top of the smoker boxes point into the centre of the barbecue. This helps direct smoke towards the food while cooking.

## **Preheating and smoking on your Weber Q barbecue**

With the convection tray, trivet and smoker boxes in place, preheat the barbecue for 25 to 30 minutes with the burner(s) on high and the lid closed. Once preheated, a noticeable amount of smoke should be visible coming from the barbecue. Place your food on the trivet and turn the burner controls to the roast setting as described in the Australian/New Zealand cooking instructions for your Weber Q barbecue. The smoker boxes will continue to produce smoke for about 30 minutes. Cooking times when smoking should be the same as when roasting or baking on your Weber Q barbecue.

## **Smoking with your Weber Q barbecue**

Using smoking wood can add a new dimension to cooking on your barbecue. We encourage you to experiment with different combinations of wood chips to find the smoke flavour that best suits your taste.

Different types of smoking wood will produce different flavours. The following chart gives a guide to the different flavour combinations that you might like to try when smoking food.

# Cooking

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



## Need help or have a question?

If you need advice or would like some help, please do not hesitate to contact Weber customer service in Australia (phone 1300 301 290 or email [custserv@weberbbq.com.au](mailto:custserv@weberbbq.com.au)) or New Zealand (phone 0800 493 237 or email [webernz@xtra.co.nz](mailto:webernz@xtra.co.nz)).



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The Q design is covered by the following Australian patents: Patent No. 2007202420 – Weber Q grill and support frame assembly, Patent No. 2005274149 – Weber Q fuel support apparatus, Patent No. 2004220587 – Gas burner with flame stabilization structure for Weber Q, Patent No. 2003300872 – Barbecue grill and support frame assembly for Weber Q, Patent No. 2003297113 – Heat distributing cooking grate with grease control structure for Weber Q and Patent No. 2003241363 – Curvilinear burner tube for Weber Q and the following pending Australian applications: Patent Application No. 2007286136 – Bayonet connection for Weber Q burner tube. An application to register the 'Q' logo has been filed and approved for publication. This booklet incorporates material which is copyright 2013 and owned by Weber-Stephen Products LLC and R. McDonald Co. Pty. Ltd.

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