



Summit™ Steam-N-Chips Smoker Instruction Sheet



A Steam-N-Chips Smoker combines the aromatic smoke from mesquite or hickory with steam, giving foods a delicious, savory smokehouse flavor and adding variety to your cookout.

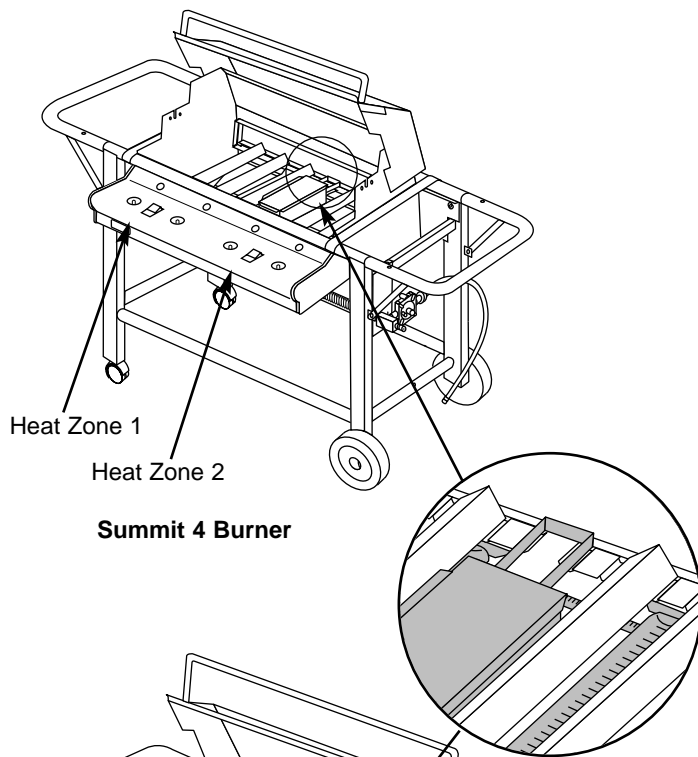
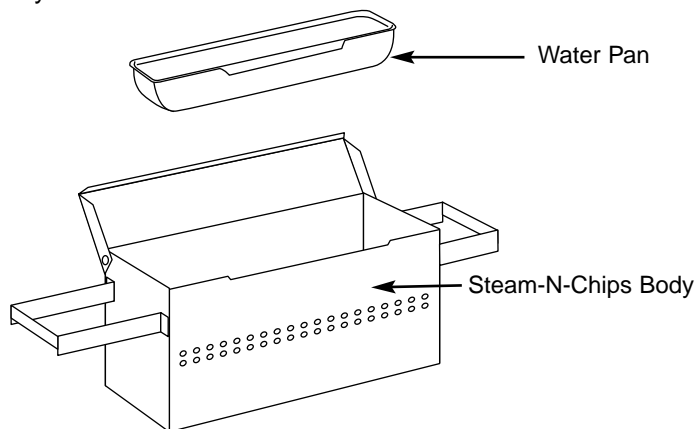
Select the Heat Zone for placement of the Steam-N-Chips Smoker: remove the Flavorizer bar between the left and right burner in Heat Zone 1, 2, or 3.

Set the handles of the Steam-N-Chips Smoker on the Flavorizer bar holder between the burners. Figure 1.

When not using the Steam-N-Chips Smoker, remove the Smoker and replace the Flavorizer bar.

WARNING: The bottom of the Steam-N-Chips Smoker is solid and will accumulate ashes. Make sure the ashes are out and cold before disposing them.

Clean the Steam-N-Chips Smoker before using again.



Summit 4 Burner

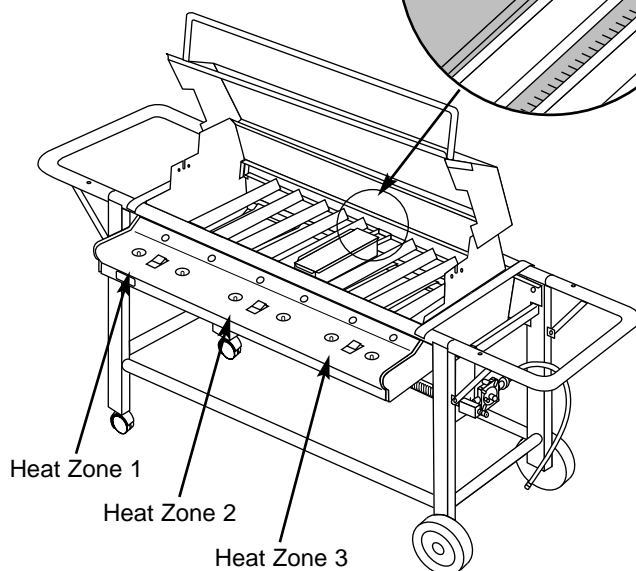
Before positioning the Steam-N-Chips Smoker, consider its placement. Take into account wind direction and what type of food you want to enhance with smoke.

For example: when cooking two roasts or turkeys on a 6 burner Summit Gas Barbecue, position the Steam-N-Chips Smoker in Heat Zone 2, so that both pieces get the same benefit of smoke and moisture.

For a large piece of meat, the Steam-N-Chips Smoker should be placed in Heat Zone 1 or 3.

Wind direction is important in determining the placement of the Steam-N-Chips Smoker. Place the Smoker so the direction of the wind blows the smoke and moisture toward the pieces being smoked. On a calm day, this does not matter.

CAUTION: Avoid putting meat directly over the Steam-N-Chips Smoker. During long duration cooking, grease could accumulate on the Smoker lid, and cause a grease fire.



Summit 6 Burner

Figure 1

The Steam-N-Chips Smoker cooks with both Weber FireSpice Wood Chips and Chunks. For best results with faster cooking foods like steaks, burgers and chops, etc., we recommend using the FireSpice Chips because they ignite and create smoke faster. For longer cooking foods such as roasts, chicken and turkeys, etc., we recommend using FireSpice Chunks because they ignite slowly and provide smoke for a longer period of time. As you gain experience in using your Steam-N-Chips Smoker, we encourage you to experiment with different combinations of FireSpice Chips and Chunks to find the smoke flavor that best suits your taste. A chunk-filled smoker will start smoking after 15-20 minutes and smoke will last as long as two hours. The heat zone settings on either side of smoker should be on High until it produces smoke, then adjusted for cooking.

To use, Install the Steam-N-Chips Smoker

As a starting point, place a handful of FireSpice Chips or a few FireSpice Chunks in the bottom of the smoker body. Figure 3. Since the chunks vary in size, place as many as you can in the smoker allowing room for the water pan. As you gain experience in smoking, increase or decrease the amount of wood to suit your taste. Fill water pan, place it in the smoker and close the smoker lid.

Position the waterpan in the provided cut-out on the side of the smoker. The side with the cut-out should be closest to the food. ALWAYS keep the smoker lid closed.

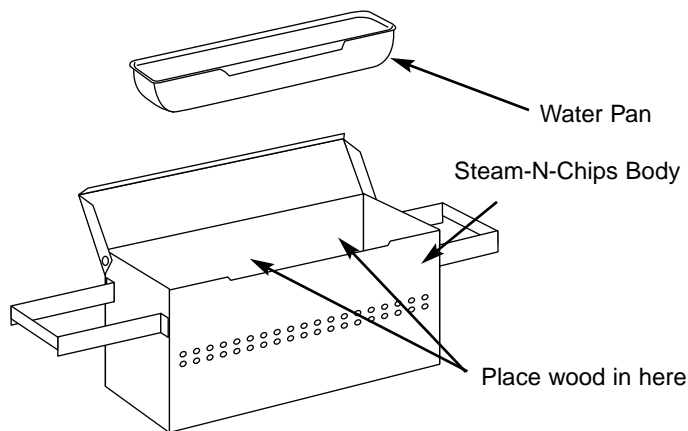


Figure 3

Light the barbecue and preheat with all heat zones on HIGH, lid down, for 10 minutes or until the thermometer registers 500°F - 550°F. Adjust the burner control knobs for cooking; Medium or Low will be your best settings for long duration smoking. Smoke will start in approximately 10 minutes and last as long as 45 minutes. If you require more smoke flavor, refill the smoker with FireSpice Chips and/or Chunks and refill the water pan with water. The Steam-N-Chips Smoker may be used to enhance any of the meat, poultry and fish recipes in the gas barbecue cookbook. Cook with the lid down according to the times indicated in charts or recipes.

Note - After refilling smoker, smoke will take about 10 to 15 minutes to start again.

DANGER

Do not use any flammable fluid in the Steam-N-Chips Smoker to ignite the wood. This will cause serious bodily injury.

Cleaning the Steam-N-Chips Smoker

Before each use, empty the Steam-N-Chips Smoker of ash to allow proper air flow.

WARNING: The bottom of the Steam-N-Chips Smoker is solid and will accumulate ashes. Make sure the ashes are out and cold before disposing them.

Note - Smoking will leave a "smoke" residue on the surface of the smoker. This residue cannot be removed and will not affect the function of the Steam-N-Chips Smoker. To a lesser degree a "smoke" residue will accumulate on the inside of your Weber Gas Barbecue. This residue need not be removed and will not adversely affect the function of your Weber Gas Barbecue.