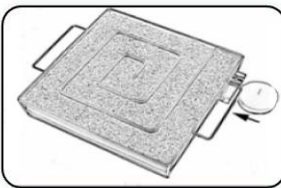


Thank you for purchasing the ProQ™ Cold Smoke Generator. This unit has been designed to be used with ProQ™ wood dust which is of a high quality and sourced from sustainable forests (other brands of dust may not produce the same results). The ProQ™ Cold Smoke Generator is covered by a 12 month warranty, but by following the simple instructions below, should give years of trouble free use.

Included with the unit are: 1 x Tea Light (Candle), ProQ™ oak wood dust.

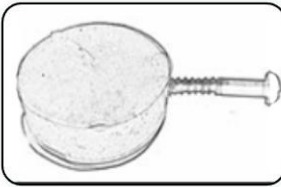
The ProQ™ Cold Smoke Generator is designed to produce smoke for up to 10 hours, using ProQ™ smoking wood dust. Results may vary, depending on the wood variety and if another brand of wood dust is used. It can be used in an existing BBQ (provided it has a lid), Food Smoker, or any suitable container, such as an old metal filing cabinet, or fridge. 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.macsbq.co.uk for detailed instructions and books we recommend on cold smoking and curing.



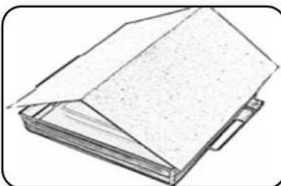
Step 1

- 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).
- **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 sloping part of the mesh.
- **Tip. 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.**

Do

1. Choose the best quality foods for smoking.
2. Use a quality wood dust, from a sustainable resource such as ProQ™ wood dust, which is available in the following varieties: Oak, Hickory, Cherry, Apple and Whiskey Oak (UK and European countries). For customers in the USA/ Canada, we highly recommend Smokinlicious wood products which can be purchased from www.smokinlicious.com.
3. Experiment! Smoking is all about personal preferences, find out what works for you by trying different wood varieties, brine solutions and smoking times.
4. Use common sense.
5. Please read-up on cold smoking and curing methods, below is a list of books that cover the subject:
Home Smoking and Curing by Keith Erlandson - **ISBN-10:** 0091927609
Cold-smoking and Salt-curing Meat, Fish and Game by A.D. Livingston - **ISBN-10:** 1558214224
Charcuterie: The Craft of Salting, Smoking and Curing by M Ruhlman - **ISBN-10:** 0393058298
Mastering the Craft of Smoking Food by Warren R. Anderson - **ISBN-10:** 1846890454

Do Not

1. Use woods that have been treated with chemicals, or come from unknown sources, as this will spoil your food and extreme cases may be harmful to health.
2. 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.
3. 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.