



CHARCOAL SMOKER

Model No. BQ2052W, BQ2055W

- Traditional style smoker for delicious smoking and slow cooking of foods
- Glass viewing window
- Durable steel construction
- 3 Adjustable chrome plated wire racks
- 6 Hanging meat hooks
- Vitreous enamel smoker box
- 3 Heavy duty door and drawer handles
- Door mounted thermometer with chrome bezel
- 2 Side handles that double as tool hooks
- Includes water bowl and smoker box to add moisture and flavour when cooking
- For outdoor use only



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Aber, N.Z. www.gasmate.co.nz

Important: Retain these instructions for future use.

IMPORTANT SAFETY WARNINGS

We want you to assemble and use your Gasmate Smoker as safely as possible.



When you see this safety alert symbol please pay particular attention to the information which follows it.

Read all safety warnings and instructions carefully before assembling and operating the Smoker.



WARNING

- Only use this Smoker on a hard, level, non-combustible, stable surface. Never use on a wooden surface or one that could burn.
- Always use a drip pan/ash guard under Smoker to protect surface from heat damage and/or discolouration and to catch ashes and embers. Place a thin layer of water in drip pan/ash guard to help extinguish falling ashes and embers (Drip pan/Ash guard not supplied).
- Proper clearance of 1m between the smoker and any combustible material (bushes, trees, wooden decks, wooden fences, buildings, etc) or construction should be maintained at all times when Smoker is in use. Do not place Smoker under a roof overhang or other enclosed area.
- For household use only. Do not use this Smoker for other than its intended purpose.
- For outdoor use only. Do not operate Smoker indoors or in an enclosed area.
- Water bowl should always be used when using smoker. Do not allow liquid in water bowl to completely evaporate. Check water bowl every 2 hours and add water if level is low (a sizzling sound may indicate a need for water).
- Always keep water in the water bowl even after food is removed from Smoker. Water will evaporate and grease in water bowl can catch on fire.
- Do not move Smoker when water bowl contains hot liquids.
- Do not leave Smoker unattended when in use.
- Use extreme caution when adding charcoal/wood.
- Never move Smoker whilst it is in use.

- Do not store or use Smoker near gasoline or other flammable liquids, gases or where flammable vapours may be present.
- We do not recommend the use of lighting fluid.
- Do not use self-starting charcoal. Use only high grade plain charcoal or charcoal/wood mixture.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products can cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm charcoal.
- During use, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the door to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the door, keep hands, face and body safe from hot steam and flame flare-ups.
- Use caution when assembling and operating your Smoker to avoid scrapes or cuts from sharp edges of metal parts.
- Place Smoker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when Smoker is in use.
- Use caution when lifting or moving Smoker to prevent strains and back injuries.
- In windy weather, place Smoker in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using Smoker.
- Use caution when reaching into or under Smoker. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.

- We suggest that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Any accessory attachments not included with this unit are not recommended and may lead to personal injury or property damage.
- Never leave coals and ashes in Smoker unattended.
- Before Smoker can be left unattended, remaining coals and ashes must be removed. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around Smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Store the Smoker out of reach of children, indoors in a dry secure location when not in use.
- Do not attempt to service Smoker other than normal maintenance as explained in "Care & Maintenance" section of this manual.
- Properly dispose of all packaging material

Use caution and common sense when using your Smoker.

Failure to adhere to the safety warnings and guidelines in this manual could result in bodily injury and/or property damage.

Please keep this manual for future reference.

OPERATING INSTRUCTIONS

Smoking

1. Always use high quality charcoal, place the required amount into the bowl in the bottom of the smoker.
2. Carefully light the charcoal and allow to burn until covered with light ash prior to closing door and continuing to Step 4.
3. Refer to “Flavouring Wood” section of this manual for the recommended amount of flavouring wood. Carefully place flavouring wood directly into smoker box
4. Position the racks as required and place food in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces of food.
5. Always use a meat thermometer to ensure food is fully cooked before removing from Smoker.
6. After cooking, allow Smoker to cool completely.

Flavouring Wood Chips

To obtain your favourite smoke flavour, experiment by using chunks, sticks or chips of flavour producing wood such as hickory, mesquite or cherry. Most fruit or nut tree wood can be used for smoke flavouring. Do not use resinous woods such as pine as it will produce an unpleasant taste.

Note: Do not use man made timbers like MDF, chipboard due to resins used in manufacture.

Wood chunks or sticks 7.5-10cm long and 1.25-2.5cm thick work best. Unless the wood is still green, soak the wood in water for 20 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavour. A recommended amount is 3-4 wood chunks or sticks. Experiment by using more wood for stronger smoke flavour or less wood for milder smoke flavour.

Also suitable are flavouring pellets, these do not need to be soaked and can be used straight from the box. Use about 2 handfuls of the flavouring pellets.

ADDING WATER OR WOOD DURING COOKING

Additional flavouring wood should not have to be added during the cooking process, however it may be necessary when cooking very larger pieces of meat. Follow the instructions and cautions below to avoid injury while adding water and/or wood.

Adding Water

1. Wearing oven mitts carefully open the top drawer.
2. Carefully add the water or liquid to the pan.
3. Carefully close the draw.

Adding Wood

1. Wearing oven mitts carefully open the bottom drawer.
Note: Do not put on any combustible surface.
2. VERY HOT!! Lift the lid off.
3. Carefully add around a handful of wood chips/pellets.
Note: Wood chips must have been soaked in water for 20 minutes before being added.
4. VERY HOT!! Place lid back on smoker box.
5. Carefully close the draw.



IMPORTANT

Place the Smoker outdoors on a hard, level and non-combustible surface away from roof overhangs or any combustible material. Never use on wooden or other surfaces that could burn. Place the Smoker away from open windows or doors to prevent smoke from entering your house. In windy weather, place the Smoker in an outdoor area that is protected from the wind.

Never attempt to remove water bowl when hot.

Read all safety warnings and instructions carefully before operating your Smoker.

Caution: Before each use, check handles and support brackets to make sure they are securely fastened.

COOKING TIPS

NOTE: If your looking you're not smoking!

For best results leave door closed. Smoking is a slow process.

- Variations in flavour can be achieved by adding wine, soft drinks, herbs, spices, bits of citrus peel, fruit juice, onion or marinades to the water bowl as well as some water.
- Brush poultry and naturally lean meats with cooking oil, butter or margarine before cooking.
- Meat should be completely thawed before cooking.
- When cooking more than one piece of meat, the cooking time is determined by the largest single piece being cooked.
- The meat bastes itself while cooking in the Smoker. No basting or turning is necessary after the meat is placed on the rack. For added variety, barbecue sauce or marinade may be applied on meat before placing on rack.
- Always use a meat thermometer to determine if food is done. Many variables (outside temperature, amount of charcoal, proximity of food to heat source, etc.) will affect actual cooking times. When using a meat thermometer, place probe mid-way into the thickest part of the meat, making sure that it does not touch any fat or bone. Allow five minutes for the thermometer to properly regulate temperature.

Air Vent Adjustments

Smoking cabinet temperature is best controlled by varying the air vent openings.

The key to effective smoking it to check the temperature gauge on the door and adjust the air vents accordingly.

Opening the upper air vents helps to exhaust both heat and smoke which will allow the smoker to run cooler.

Whilst closing the upper air vents will help to increase the temperature.

Note: The dampers should never all be fully closed.

CARE & MAINTENANCE

- Wash cooking racks, water and charcoal bowls with hot soapy water, rinse well and dry. Lightly coat cooking racks with vegetable oil or vegetable cooking spray.
- Clean inside and outside of Smoker by wiping off with a damp cloth. After cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surface of the smoker body, cooking racks and water bowl. This simple process will help reduce interior rusting. Do not apply oil to the charcoal pan.

Note: Smoke will accumulate and leave a residue in the top of your unit that may drip onto food during cooking. To minimize accumulation of residue, wipe off after each use.
- Never apply paint to the interior surface.
- Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable cooking spray to minimize rusting.
- Always keep your Smoker covered when not in use to protect against excessive rusting.



WARNING

- Always allow Smoker and all components to cool completely before handling.
- Never leave coals and ashes in Smoker unattended.
- Before leaving unattended, remaining coals and ashes must be removed from Smoker. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- With a garden hose, completely wet surface beneath and around the Smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- Cover and store Smoker in a protected area, out of reach of children.

RECIPE IDEAS

Smoked Chicken

1 chicken
50ml olive oil
Juice of one lemon
Salt & Pepper

Mix the olive oil and lemon juice together in a cup or ramekin and then rub over the skin and sprinkle with salt and pepper. Place the chicken onto the cooking rack and place it in the smoker at 80°C for 90 minutes per 1/2 kilo.

It's important to make sure the chicken is properly cooked so ensure the juices run clear when a skewer is placed in the meat or use a thermometer. Breast meat should be at 73°C and thigh meat at 80°C.

Smoked Herb Chicken

1 (approximately 2Kg) whole chicken
45g butter
4g chopped fresh parsley
6g chopped fresh oregano
3g chopped fresh basil
3g fresh chives, finely chopped

Preheat outdoor Smoker & Grill for low heat. Using hickory is a great option if you want additional flavour in the chicken.

Rinse chicken inside and out and pat dry.
Loosen skin around the breast area.

Place three tablespoons of butter in various places under the skin. Mix herbs together and place half under the skin and the other half inside the chicken.

Cook chicken in Smoker & Grill for 5-7 hours. It's important to make sure the chicken is properly cooked so ensure the juices run clear when a skewer is placed in the meat or use a thermometer. Breast meat should be at 73°C and thigh meat at 80°C.

Smoked Mushrooms

4 cups mushrooms
2 tablespoons lemon pepper
2 tablespoons garlic powder

Cut mushroom stems off and wash. Sprinkle lemon pepper and garlic powder lightly over mushrooms. Smoke at 80°C for 60 minutes.

Hickory Smoked Trout

120g x 4 portions Trout
Brown sugar
Salt & Pepper
2 handfuls Hickory chips
Coriander

Fillet trout taking care to remove all bones.

Tie 2 fillets together with string, having placed a sprig of coriander inside each.

Sprinkle trout with the brown sugar, salt and pepper. Place Hickory wood pellets into Smoker and place seasoned fish onto the cooking rack.

Starting with a high heat of 80°C to get a strong scent of Hickory, then allow to cool down to 60°C. This results in a beautiful caramel colour and tender pink centres. When cooked, remove string and serve as required.

Smoked Mussels

Steam required quantity of mussels open. Marinate in sweet chilli sauce for 4 – 24 hours with a little brown sugar added. Smoke for approximately 40 minutes at about 70°C.

Smoked Corn on the Cob

6 to 12 ears of corn with husks on
1/2 cup olive oil
1 bunch finely chopped spring onions (including tops)

Gently pull back the husks on each ear. Remove the silk but not the husks. Place the ears in a large pot and cover with water. Let sit for several hours.

Remove from water and brush each ear of corn with olive oil, then sprinkle about 2 teaspoons of spring onion over. Cover corn with husks.

Repeat with each ear of corn.

Prepare smoker. The ears of corn will need to smoke at 80°C for about 2 hours.

When finished, remove husks and eat.

Smoked Salmon

140g x 4 portions Salmon

1 Cup / 120ml maple syrup

1 Tablespoon / 15ml Butter

Coarse Salt

2 handfuls smoking chips or pellets, your favourite flavour

Clean each fillet of salmon taking care to remove all bones and the skin.

Place in fillets in a shallow baking dish and pour maple syrup over the top, turn each fillet to coat evenly.

Sprinkle with salt, cover and refrigerate for 24 hours.

Place your favourite flavour smoking chips or pellets into smoker box and prepare the smoker.

Starting with a high heat of 90°C to get a strong scent of your favourite smoke.

Place seasoned fish onto the cooking rack and cook for around 1 1/2 hours to 2 hours.

When ready to remove the salmon from the smoker, prepare the butter in a small frying pan.

Place the fillets into the hot butter in the frying pan and cook gently for about 2 minutes per side.

Remove from the frying pan and serve.

Smoked Barbecue Baby Back Ribs

Total Time: 3 hrs 30 mins

Active Time: 30 mins

Makes: 3 racks, about 45 ribs

Ingredients

3 tablespoons salt

2 tablespoons packed dark brown sugar

2 tablespoons Mexican mild chili powder

2 - 3 tablespoons smoked paprika
(depending on taste)

1 teaspoons freshly ground black pepper

1/2 teaspoon cayenne pepper

1 teaspoon ground cumin

1 teaspoon garlic powder

1/2 - 1 teaspoon ground mustard seeds (depending on taste)

3 full racks baby back pork ribs (about 1kg)

3 tablespoons vegetable oil

2 cups barbecue sauce

Instructions

Remember you are smoking and this is a slow process. Also if you are looking then you are not smoking.

1. Combine the salt, sugar, and spices in a small bowl, using a fork to break up any chunks; cover and set aside for at least 15mins.
2. Pat the ribs dry with paper towels and place on a work surface. Remove the thin membrane attached to the underside of the ribs by doing the following: Flip the ribs over so they're bone-side up. Starting at the end of 1 rack, slide the tip of a paring knife between the membrane and the bone, then lift and cut through the membrane.
3. Rub the ribs all over with the vegetable oil, evenly sprinkle with the spice mix. Place the ribs on a baking sheet, cover with plastic wrap, and refrigerate for at least 30 minutes and up to 8 hours. When ready to cook, remove the ribs from the refrigerator and let them come to room temperature, about 30 minutes.
4. Prepare the Gasmate smoker as per the instructions, ensuring to use water in the water tray and your favourite smoking pellets/chips in the smoking box.
5. Place the ribs into the Gasmate smoker, ensuring 1 rack of ribs per cooking grate, bone side down.
6. Smoke for at least 45mins at around 65degs.
7. Once the smoke starts to die down. Slather some barbecue sauce on the rib racks.
8. Start to close some of the air vents and work the smoker up to around 90-100degs.
9. Cook the racks of ribs for a further 2 – 2 1/2 hours. Check for doneness by lifting up one end of a rib rack. The rack should bend slightly in the middle. If it does not bend, continue to cook, until it does bend.
10. Serve the ribs warm with extra sauce

Cool Smoked Salmon with Citrus

900g to 1300g side of salmon, filet (pin bones removed)

4L of cold water

1 cup coarse salt

1 cup dark brown sugar (light brown will work)

1/2 cup dark brown sugar (light brown will work)
– for rub

3 each of oranges, lemons, limes

Salt and Pepper – for rub

Grease proof paper

2 Handfuls your favourite lighter tasting smoking chips or pellets

Step 1: Make Brine Solution

1. Fill a 4L container with cold water
2. Add 1 cup of coarse salt
3. Stir until the water returns to near clear.
4. Add brown sugar and stir until well dissolved.
5. Squeeze ½ lemon, ½ lime and ½ orange into solution and stir to combine.

Step 2: Brine Salmon

1. Place salmon into large plastic, glass or other non-reactive container.
2. Pour brine over fish to cover and place in refrigerator for about 4 hours.
3. After 4 hours has expired, remove bowl from fridge.

Step 3: Rinse and Dry

1. Remove fish from brine and rinse well under cold water. This is to remove any excess salt.
2. Lay fish on several layers of paper towels then lay paper towels on top of the salmon to soak up excess water. You may want to do this several times to expedite the drying process.
3. Leave the fish on the cabinet or cutting board to dry for 3-4 hours. This time can be lessened by directing a fan at the fish to speed up the drying process.
4. When the pellicle has properly formed, the fish will be shiny and it will feel tacky to the touch.

Step 4: Season the Salmon

1. Squeeze the juices of ½ orange, ½ lime and ½ lemon all over the fish to create a wetness on the fish for the rub to adhere to.
2. Sprinkle the ½ cup of dark brown sugar, salt and pepper lightly onto the top surface of the salmon, gently rub this in.
3. Leave the seasoned salmon on the cabinet or cutting board for a few minutes while you go get the smoker ready.

Step 5: Smoking the Fish

1. Setup your smoker for cooking at very low temperatures if possible, 70°C. To control the temperature, minimise the amount of charcoal used.
2. Salmon, as with most fish, is delicate and works best with your favourite lighter tasting smoking chips or pellets.
3. Once the smoker is ready, place the fish, skin side down, on a piece of grease proof paper and lay it on the smoker grate. The grease proof paper ensures it does not stick to the grates and makes it really easy to manoeuvre inside the smoker in case you need to rotate it. It also makes it easy to remove once it's finished cooking.
4. If you wish, tear the grease proof paper to the shape of the fish for good presentation.
5. Let the fish smoke cook until it reaches about 55 to 60°C in the thickest part.

Step 6: Resting

Place the fish on a plate with foil, ensure that the foil tented over the top and let it rest for about 10 minutes, in a warm area, possibly onto of the smoker.

Step 7: Serve it Up - Serve and enjoy

Smoked Bratwurst

500g to 1kg Bratwurst sausages

2 handfuls smoking chips or pellets, your favourite flavour

Rinse and dry on paper towels each bratwurst sausage.

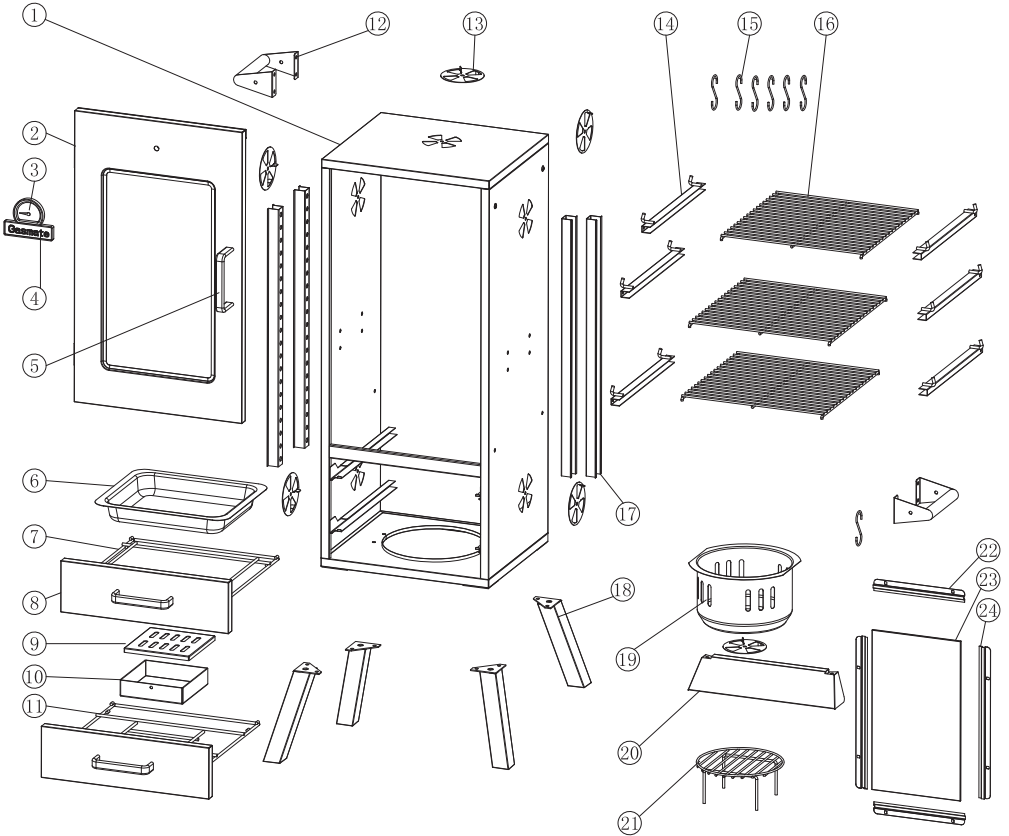
Place your favourite flavour smoking chips or pellets into smoker box and prepare the smoker. Starting with a high heat of 90°C to get a strong scent of your favourite smoke.

Place bratwurst sausages onto the cooking rack, ensuring you do not damage the casings as this will allow the juices to escape.

Cook for around 2 hours to 2 1/2 hours or till the centre of each bratwurst sausage is around 70°C to 80°C.

Remove from the smoker and serve.






COMPONENTS



No.	Description	QTY
1	Smoker Cabinet	1
2	Door	1
3	Temperature Gauge	1
4	Gasmate Bezel	1
5	Door Handle	3
6	Water Bowl	1
7	Water Bowl Rack	1
8	Drawer Assembly	2
9	Smoker Box Cover	1
10	Smoker Box Body	1
11	Smoker Box Rack	1

No.	Description	QTY
12	Side Handle	2
13	Air Vent	5
14	Rack Support	8
15	Hanging Hooks	6
16	Cooking Racks	3
17	Rack Beam	4
18	Leg Assembly	4
19	Charcoal Bowl	1
20	Control Panel	1
21	Charcoal Rack	1

HARDWARE

A  M6x12(21x)	B  M4x6(6x)	C  Ø6(5x)
D  M6(13x)	F  Washer(6x)	

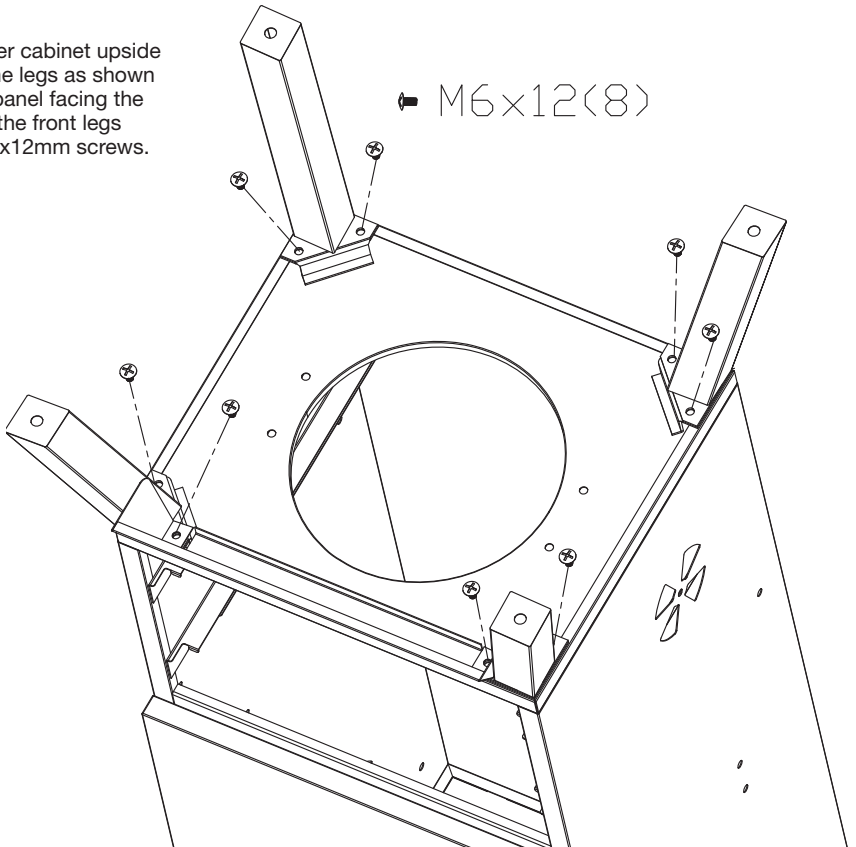
IMPORTANT: Remove any transit protection material before use.

TOOLS: Phillips Head Screwdriver
Adjustable Spanner

ASSEMBLY INSTRUCTIONS

STEP 1

With the smoker cabinet upside down attach the legs as shown with the fascia panel facing the door between the front legs using eight M6x12mm screws.



STEP 2

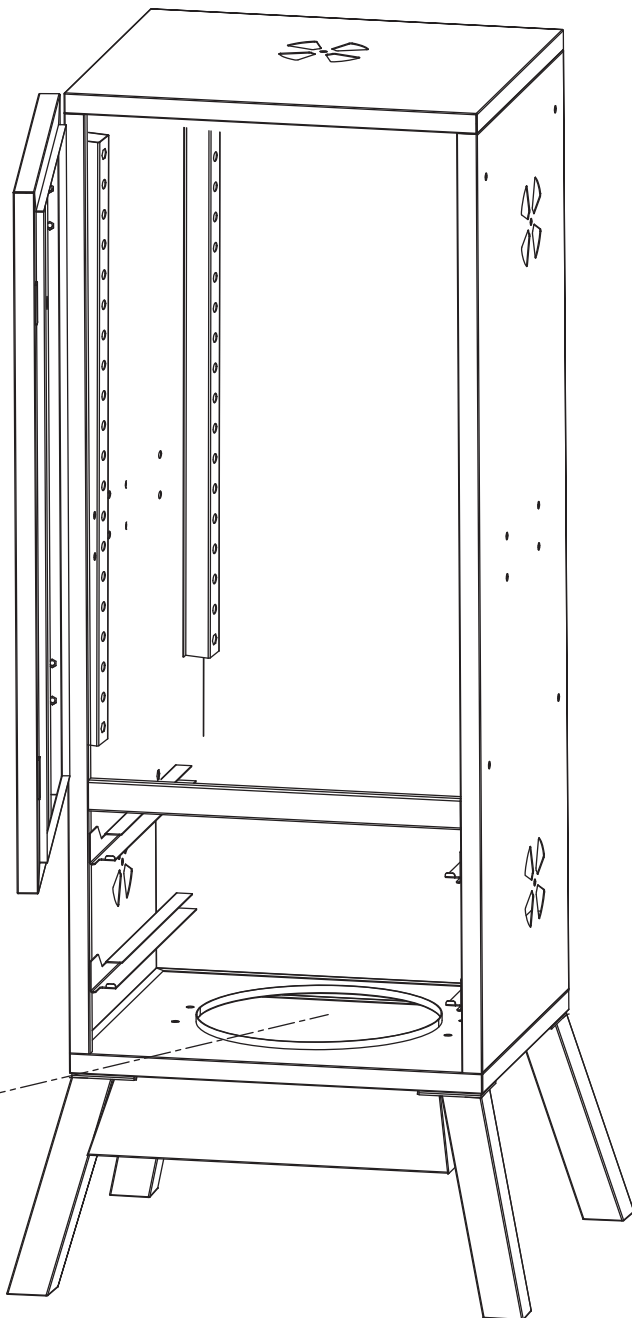
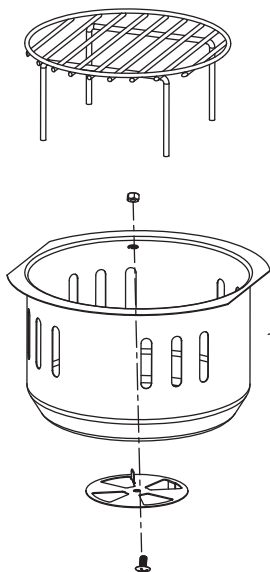
Attach rotating air vent to bottom of charcoal bowl as shown using one M6x12 screw, washer and nut. This should be able to be closed fully.

Place the charcoal bowl into the hole in the base.

 M6x12(1)

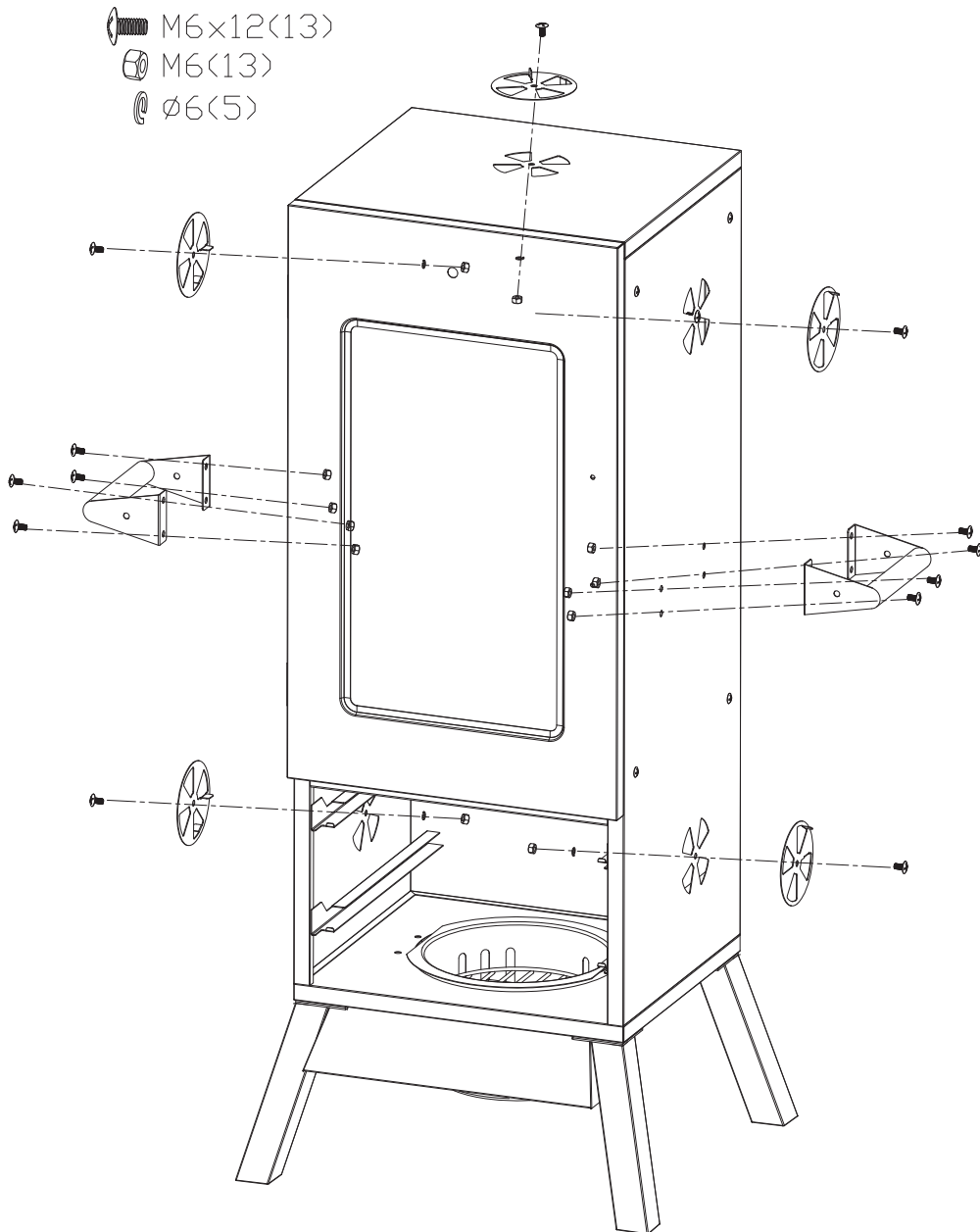
 M6(1)

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STEP 3

Attach the handles using eight M6x12mm screws and nuts. Attach the five rotating air vents as shown using five M6x12mm screws, washers and nuts, ensuring that they can be fully closed.

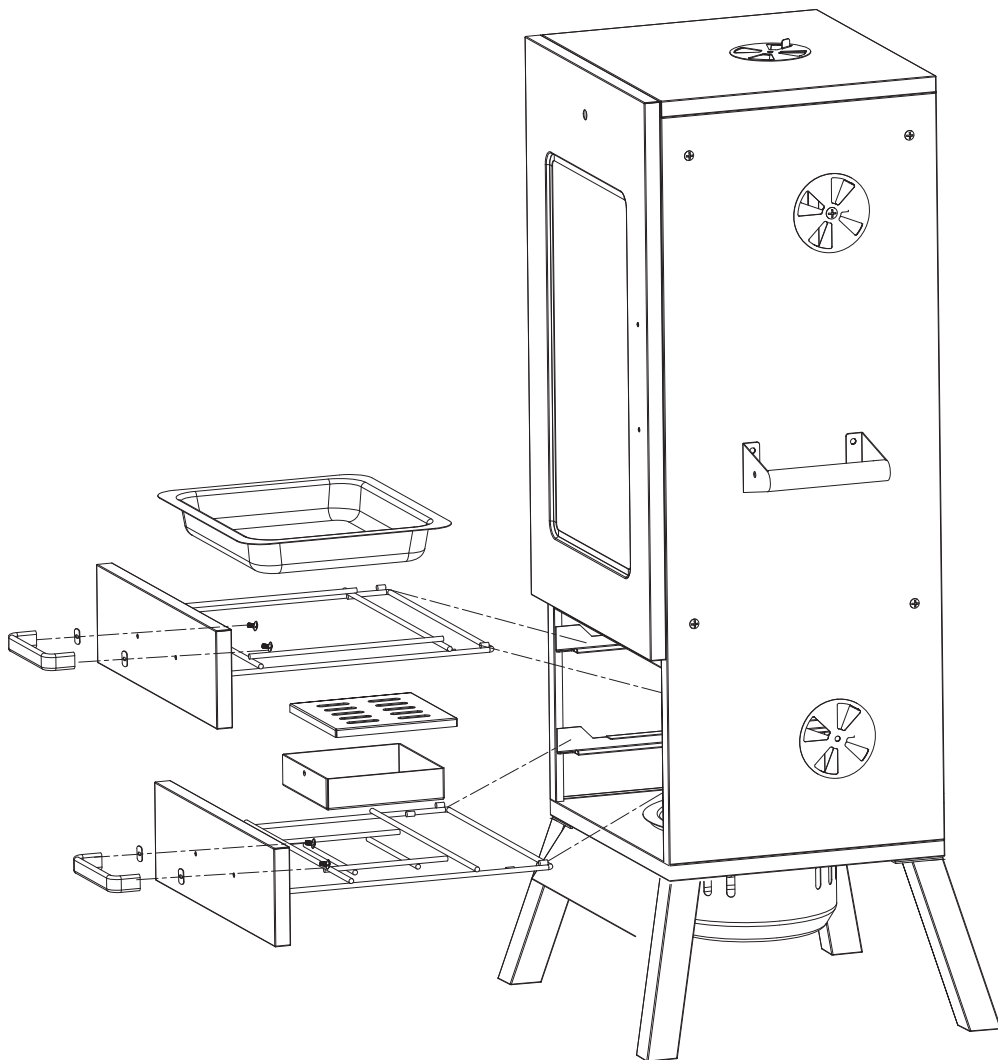


STEP 4

Attach the drawer handles with fibre washers using four M4x6mm screws, then locate the Smoker Box in the bottom drawer and the Water Bowl in the top drawer.

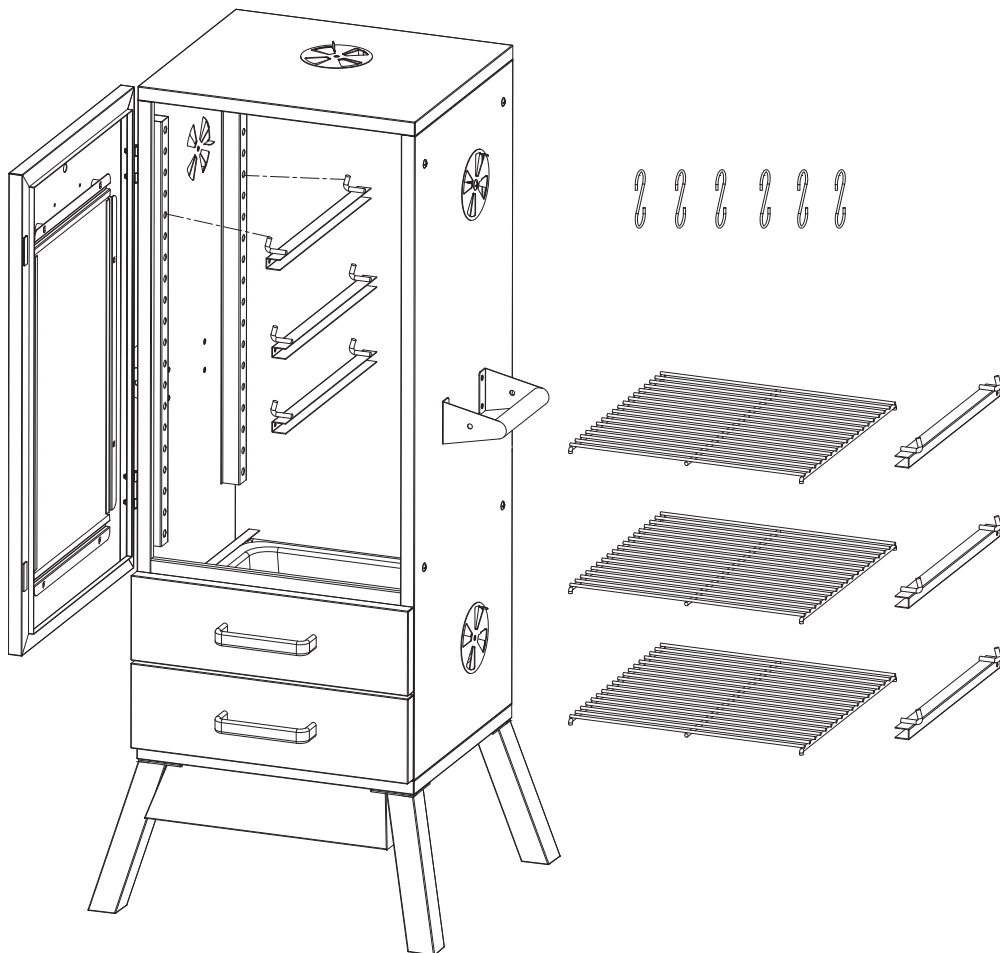
🔩 M4x6(4)

🌀 washer(4)



STEP 5

Locate the rack supports as required on each side of the smoker cabinet or alternatively adjust the top rack then utilise the hanging hooks.

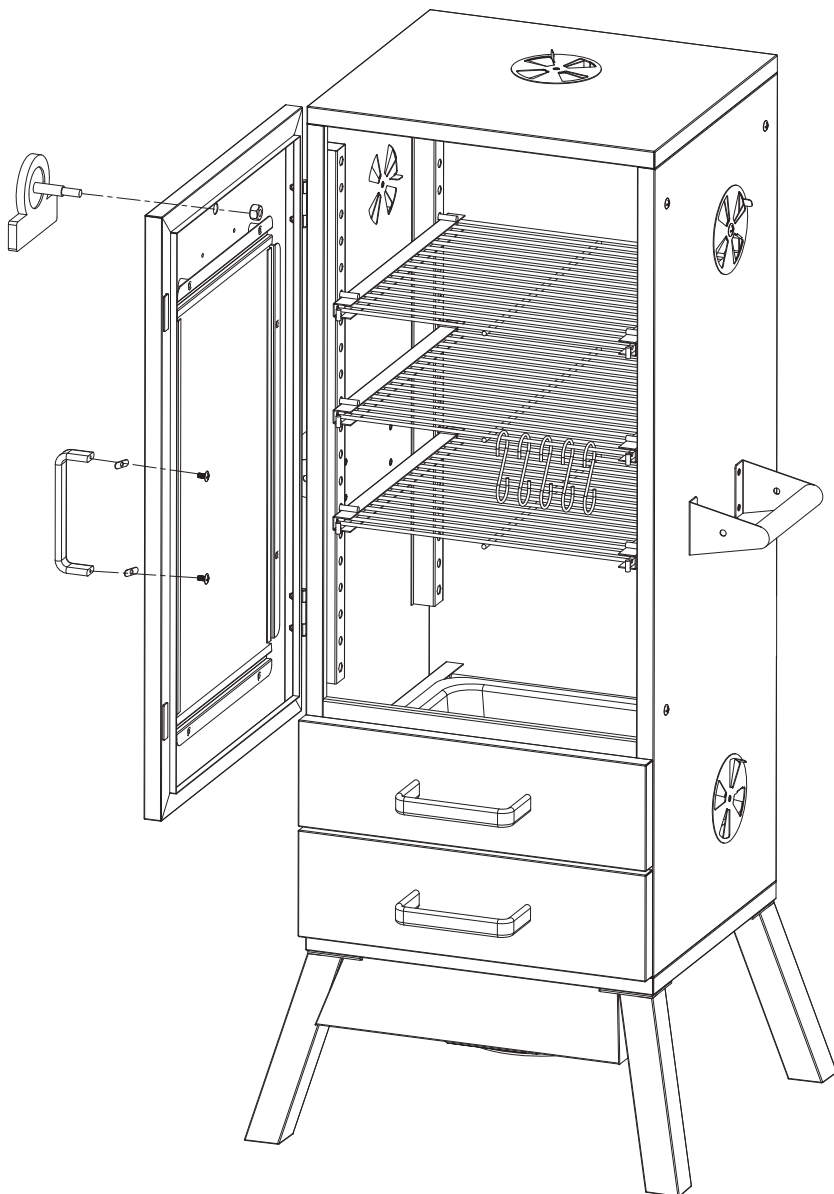


STEP 6

Attach the temperature gauge, bezel using the attached nut and the door handle using two M4x6mm screws and fibre washers.

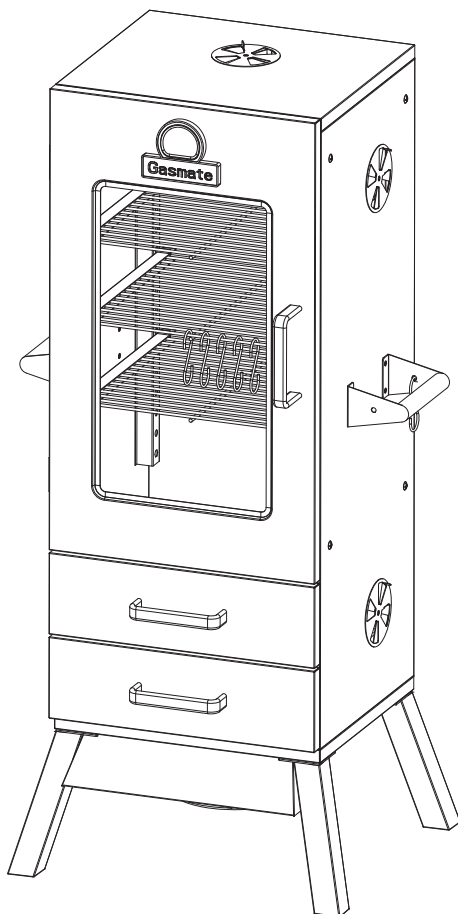
 M4x6(2)

 washer(2)



STEP 7

The smoker is now ready to use.



For any queries or assistance call



Customer Service (Australia Only)

1300 174 876

Hours of operation: Mon to Fri 8.30am - 5.30pm EST

Do not return to place of purchase.
Keep your purchase receipt, this will be required to
make any claims under the 12 month warranty.

Gasmate®