

# Infrared Smoker/Roaster

PATENT PENDING



## Instructions for Use

1. Place the radiant drip tray on top of the cooking grates, then hang the slotted rack directly above, hooking it to the back of the grill where the warming rack would hang.
2. If you intend to smoke, place TEC's chip corral in front of the smoker/roaster and fill it with wood chips or simply place wood chips along the front of the rack directly on the grates.
3. Preheat on medium heat for 10 minutes with the hood closed.
4. If you have preheated with wood chips, wait for the chips to begin smoking before placing food on the smoker/roaster.
5. Turn the heat to low, and you're ready to go.

## Notes & Tips

- A good meat thermometer is your best friend. As any competitive pitmaster knows, the internal temperature of the meat is the most crucial indicator of when your food is ready to come off the grill. You'll consistently get great results if you cook to a targeted temperature, not a time.
- Keep in mind that when it comes to smoking and barbecuing, there is no one right way to do it. People's tastes vary by region and preference, so we encourage you to experiment with different cuts of meat, different types of wood, and different rubs and spices to find what you like best.

**IMPORTANT:** Our infrared smoker/roaster should NOT be used on burner settings higher than low. When cooking fatty foods, grease drippings will accumulate in the tray. Do not under any circumstances cook above low or burn off your grill on high fire with this accessory in place. If you do, the drip tray will reach temperatures high enough to ignite the fatty drippings, which can cause a grease fire.




# Basics On Your New Smoker/Roaster

## Roasted Whole Chicken & Turkey


- Preheat the grill on medium for 10 minutes with the hood closed.
- Rinse the bird, and pat it dry. Then rub it thoroughly with canola or vegetable oil, and season with salt and pepper. Adding additional spices is optional.
- Place the bird on its back on the smoker/roaster rack, and pull the legs of the bird gently apart, taking care not to rip the skin. This will allow the heat to better penetrate the thigh area.
- **Turn the heat down to low**, and close the hood.
- Cook until the bird's internal temperature (deep within the breast) reaches 160°F.

 TEC Tip: if you want to use wood chips, our favorite for poultry is apple. Let the bird rest for at least 15 minutes before carving. We know it's hard, but it's worth the wait!

## Smoked Pork Ribs


- Preheat the grill with wood chips for 10 minutes on medium with the hood closed.
-  TEC Tip: We love pairing cherry wood with ribs. To maximize the smoky flavor, replenish the wood chips once while grilling.
- While the grill preheats, rub the ribs all over with your favorite seasoning.
- Place up to 3 racks of ribs on the smoker/roaster rack. **Turn the heat down to low**, and close the hood.
- Cook for 75-90 minutes until the meat pulls away from the bone easily.

## Smoked Salmon

- Preheat the grill with wood chips for 10 minutes on medium with the hood closed.
-  TEC Tip: Apple and alder wood are our favorites for smoking fish.
- While the grill preheats, rub the fish with canola or vegetable oil, and season with salt and pepper.
- Place the salmon on the smoker/roaster rack. **Turn the heat down to low**, and close the hood.
- Smoke for about 1 hour until the salmon's internal temperature is 140°F.

## Beef Brisket & Pork Butt

- Preheat the grill with wood chips for 10 minutes on medium with the hood closed.
- While the grill preheats, rub the meat with your favorite seasoning.
- Place the brisket or butt on the smoker/roaster rack. **Turn the heat down to low**, and close the hood.
- Smoke until the internal temperature of the meat reaches 195°-200°F.

 TEC Tip: to maximize the smoky flavor, replenish the wood chips while cooking. In our experience, pork pulls best when you remove it from the grill at 200°F.

**IMPORTANT:** TEC's infrared smoker/roaster is designed to be used with the burner set on LOW and the hood closed for optimal results. Cooking with this accessory on settings above low will likely cause food drippings to ignite in the radiant drip tray.



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