

# USING THE SMOKER

The smoker system on LUXOR utilizes a specific, low BTU burner for precise control. The slide-out Smoker Trays on LUXOR gas grills are made of stainless steel. All units are equipped with the smoker tray.

The ideal flavor for your food is based on the wood chips you choose. To help you decide on wood chips, a chart outlining types of wood chips and recommended flavors can be found in this section.

After deciding which wood chips to use, soak them in water then place them into the tray. Light the Smoker and leave on "Hi" setting for 5 minutes. This will start the smoker. However, it needs to be lowered after initiating the smoker to avoid burning the chips too fast. Adjust to desired cooking setting then place your food on the grill.

To maximize the smoking effect, the lid should be closed as much as possible, but never leave the smoker / grill unattended during this period.

## To minimize burn potential do not remove the smoker tray when hot

The smoker system may be used alone for roasting and smoking at low temperature or in conjunction with other burners. The tray can also act as a steamer when filled by water.

## A list of recommended Wood Chips

Selection of wood chips is a personal choice. It is based on your personal taste. The most popular wood chips are Hickory and Mesquite. Hickory is usually used for red meats. Mesquite is used with poultry and seafood because of its sweeter taste. See the list below for more information.

ALDER: A medium, tart smoke taste. Ideal on salmon and other fish, chicken or game

APPLE: A light, sweet flavor. Excellent with poultry, ham or sausage

GRAPEVINE: Strong smokey flavor. Great with beef or poultry

HICKORY: Heavy smoke flavor best with fish, beef and poultry

MAPLE: Sweet, rich smoke flavor. Great with fish, jerky or bacon

MESQUITE: Lighter smoke flavor compared to other wood chips. Great with fish, poultry or beef

OAK: Heavy smoke flavor. Best with beef, lamb or pork

PECAN: A sweet, versatile flavor. Goes best with everything.