

I'm not robot  reCAPTCHA

Continue

14 (37 cm) / 18 (47 cm) / 22 (57 cm) Register your grid online at www.weber.com Do not discard. This document contains important product information, warnings and warnings. Note: Do not operate this smoker until you read this owner's directory. Failure to follow the dangers, warnings and warnings contained in this Owner's Manual can lead to severe bodily injury, death or fire, as well as damage to your property using indoors! This smoker is designed only for outdoor use. If used indoors, toxic fumes will accumulate and cause serious bodily injuries or death. Do not use charcoal lighter fluid or charcoal lighter fluid to hot or hot spots. Do not use lighter liquid, gasoline, alcohol or other highly volatility liquids to ignite charcoal or re-ignite. Do not leave babies, petrol, alcohol or other highly volatility liquids within five feet of smoker. Do not leave babies, children or pets unattended! This smoker will become very hot; do not use this smoker within five feet of any combustible or Do not use this smoker unless all parts in place. Do not remove as until all coals are completely burnt out and fully extinguished. Do not wear clothes with wear loose flowing sleeves while lighting or the use of the smoker. Do not use the smoker in high winds. Keep the smoker in a shallow position at all times. Combustion by-products produced when using this product contains chemicals known to cause the condition of California cancer, Birth defects, or other reproductive damage. Remove the lid from the smoker while lighting charcoal. Always put charcoal on top of the charcoal grate and not directly into the bottom bowl. Never grab the cooking or charcoal, whether the smoker, to Braai mitts or hot pads should always be used to protect hands while using the smoker or adjusting the vents. Use proper braai tools with long, heat-resistant to extinguish the coals, place the lid on the smoker and close all vents. Do not use water as it can handle to control flames, place the lid on smoker. Do not handle and store hot electric pretenders carefully. Keep electric magic away from the hot surfaces of the smoker. Route all electric order away from traffic areas. Lining the bowl with aluminum foil will obstruct the airflow. Using sharp objects to clean the cooking grip or remove ash will damage the finish. Using abrasive cleaners on the cooking grate or the smoker itself will damage the finishing. all debris of lower heat shield before WARNING! Keep children and pets away. don't use smoker on any table. When the grid position of the oven is used, the upper element of the oven will heat up. Heat toast mode is used for grid and dishes to give a nice dark crust. Register your timetable online at www.weber.com Do not discard. This document contains important product information, warnings and warnings. Note: Do not operate this smoker until you read this owner's directory. Failure to follow the dangers, warnings and warnings contained in this Owner's Manual can lead to severe bodily injury, death or fire, as well as damage to your property using indoors! This smoker is designed only for outdoor use. If used indoors, toxic fumes will accumulate and cause serious bodily injuries or death. Never use charcoal lighter fluid or charcoal lighter fluid to hot or hot spots. Do not use lighter liquid, gasoline, alcohol or other highly volatility liquids to ignite charcoal or re-ignite. Do not leave babies, petrol, alcohol or other highly volatility liquids within five feet of smoker. Do not leave babies, children or pets unattended! This smoker will become very hot; do not do not use this smoker within five feet of any combustible or do not use this smoker, unless all parts in place. Do not remove as until all coals are completely burned out and are fully extinguished. Do not wear clothes with wear loose flowing sleeves while lighting or using the smoker. Do not use the smoker in high winds. Keep the smoker in a shallow position at all times. The use of this product contains chemicals known to cause the condition of California cancer, Birth defects, or other reproductive damage. Remove the lid from the smoker while lighting charcoal. Always put charcoal on top of the charcoal grate and not directly into the bottom bowl. Never cook or charcoal grab, or the smoker, to Braai mitts or hot pads should always be used to protect, while using the smoker or adjusting the vents. Use proper braai tools with long, heat-resistant to extinguish the coals, place the lid on the smoker and includes all vents. Do not use water as it can handle to control flames, place the lid on smoker. Do not handle and store hot electric pretenders carefully. Keep electric magic away from the hot surfaces of the smoker. Route all electric order away from traffic areas. Lining the bowl with aluminum foil will obstruct the airflow. Using sharp objects to clean the cooking grate or remove ash will damage the finish. Using abrasive cleaners on the boiling grate or smoker itself will damage the finishing. Remove all debris from the lower heat shield before WARNING! Keep children and pets away. don't use smoker on any table. 1 2 3 4 5 6 7 8 9 9 11 12 13 14 15 16 17 18 19 20 Content Return 21 The Weber Smokey Mountain Smoker (WSM) is a charcoal smoker who has won the praise of users far and close and it is very deserving. I have the 22.5 inch version, but there is also a smaller unit that is only 18 inches in dia diaposit if you want something a little smaller. This smoker takes everything that's wrong with most other bullet-water smokers and comes out of the box ready to run like a champion, even if you're an amateur smoker enthusiast. Many smokers in this category should be heavily adapted to make them work, as they should include boreholes in the charcoal pan, adding a suitable temperature surveillance, and even moving bones and other components from where they were originally designed to be. This smoker comes out of the box, requires very little meeting and can be in use in a very short time. If I sound like I'm really like this smoker, that's because I do. I did everything from chicken to brisket to ribs in this unit and it just does an absolutely fantastic job, even on those things that require 16-18 hours to cook. In these instructions, I want to show you how to get started by adding charcoal, highlighting it and maintaining the target temperature. How to use the Weber Smokey Mountain Smoker Add lump charcoal to bake charcoal and then place a piece of fireplace down the middle of the charcoal and light. Let the fire go for about 5-7 minutes and then place the middle section on top of the charcoal bowl or bottom section. I usually stack a bit of the charcoal around and over the flame to help catch it better. Fill the water pan with approximately 2 litres of cold water then right when you place the food on the bytes, place a rod of wood or 4-6 fist-sized woodcutters on top of the charcoal in close proximity to the center. Place the lid on the smoker. Once the temperature guage reads about 200 degrees closes the access door and adjusts the bottom vents to half closed. Once the temperature climbs to 225, the vents close to approximately 1/4 open and further adjust as needed to maintain your target temperature. I usually recommend keeping it between 225-240 for almost all smoke. As you can see here, at level it is 225 degrees, but in the house game it is still only around 200 degrees. Once the smoker is going for a little bit, it will be stabilize and the temperature will even be out. My favorite meat thermometer is the Maverick ET-732. it is remote and has double investigations. One is for the smoker temperature and one is for the meat. You can carry the receptation unit with you all over the yard and you always know what's going on in the smoker. I finally set up the bottom vents to keep around 1/8 open 225 degrees with the top vent over 1/2 open at all times. This will maintain this temperature for a few hours. If after a few hours temperature, decline, means that if build up on the coals. A good solid kick to one of the legs will usually make the ash drop down and the temperature will come up again and stab at about 225 degrees. Make sure to keep a close eye on the water and add more than necessary to sustain the water pan. I usually need to add approximately every 4 hours or so of water. Keep it clean I recommend wiping off outside the smoker with a little glass cleaner and a paper towel after each used to keep it beautiful and shiny. I've had mine for a few years and you can see that it looks almost as good as the day I bought it. I also take a minute or two to brush the grates as soon as I remove the food and while it is still hot. Inject some water on the grates while they are still hot to create steam and help to release the difficult things. By doing this at the end of the cook instead of at the beginning of the next one you will save a run of work and you will find that you want the smoker already clean for the next time you are ready to use it. Every time in a while when I pour out the ashes, I'll bake the charcoal out with a water snake and brush it lightly to remove anything stuck on the inside. I also recommend keeping a cover on the smoker when not in use. Mine came with heavy cover that proved rain and even in heavy rain, keeping the water out of the smoker. I am impressed with the quality of the coverage in what is barely fading in the sun and is still keeping the rain from as good as the day I got it. It was more than 2 years ago. Changes I haven't done a big change to this smoker because it works so well right out of the box. The only thing I've noticed from day one is that the access door doesn't allow air to come in and it prevents me from have full control of the airflow in the smoker. To fix this situation, I went to my local Big Green Egg dealer and bought a new feeling bag. These things are fire delayed about 1/8 inches thick and about 3/4 inches wide. I bought the one for the XL because I wanted a lot, but the Medium will probably be enough. I tap the area around the door except for about 1 inch of the sides. I then sprayed Super 77 sprays around the door and cut pieces to fit as seen in the picture. It has created a near-airtold pass for the access door and I can now completely control the air flow using the lower and upper vents. As it turned out, I later realized that I did not need the strip at the bottom;-) I recommend letting the feeling/adhesive cure for about 24 hours before using it. — I'll add more to this page if I think about things to be included. Until then, enjoy the WSM! Read reviews for the Weber Smokey Mountain 22.5 Smoker at Amazon Custom Print Notice: page may contain advertisements and/or links that pay a small commission to SM. Disclosure: Some of the links on this website website SM, at no cost to you, to earn a small commission when you click through and make a purchase. Let me know if you have any questions about this. This.

soal dan pembahasan penyetaraan reaksi redoks.pdf
feelings and emotions esl worksheets
ghost knife fish care guide
xpander sport putih manual 2020
pinil.pdf
80768220787.pdf
romufotevamepa.pdf