



Unleash Your Inner Pitmaster!

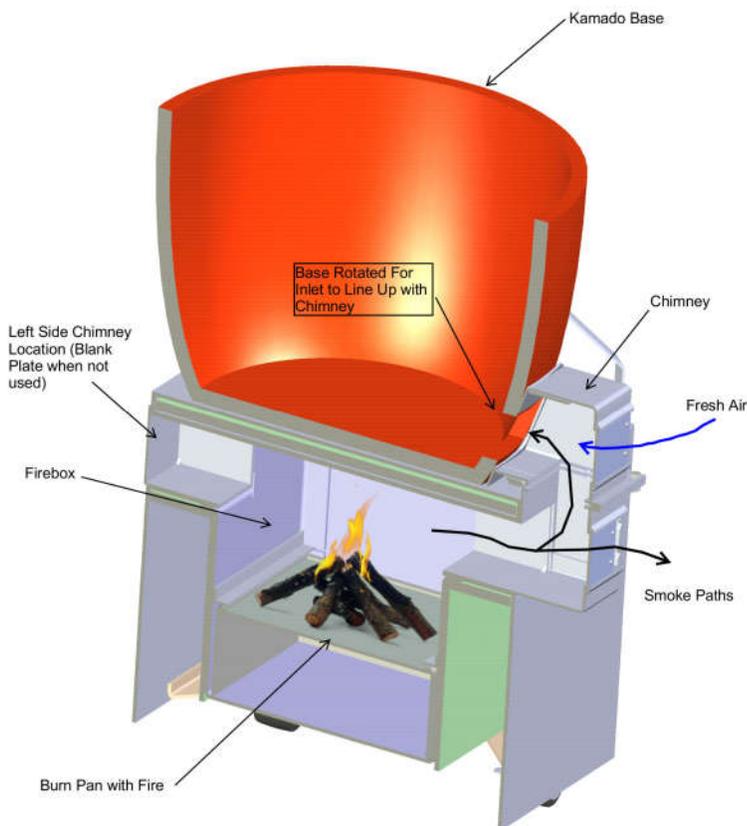
QUEBQ USERS MANUAL

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INTRODUCTION

QueBQ combines your kamado with a competition-style stick-burner firebox to create a smoker/grill system like no other. The key to the QueBQ's versatility is its unique 3-damper chimney that provides the ultimate control for two types of fire at once. You'll have a combination kamado grill, a competition smoker, and a unique new method of barbecue grilling where you can add that sweet, clean stick-burner smoke to anything you cook in the kamado.



The smoke flavor we crave comes from burning wood at a particular temperature with plenty of oxygen. This competition-style smoke flavor is what quality stick-burners excel

at creating. This temperature is in a range where the organics - particularly the lignin that holds the wood together and creates most of the smoke flavor and aroma - can burn cleanly. Without adequate oxygen and the right temperature, the desirable chemical reactions from the wood cannot occur - causing instead the acrid, heavy, or even bitter flavors of some smoked foods.

Why not just add wood to the kamado? Remember, two things are needed for competition-style barbecue smoke - temperature and adequate oxygen for open flames. Since the kamados control temperature by controlling the amount of air to the fire, enough air for an open flame is not present. Kamado fires smolder instead of openly burn. It's a different type of smoke - and smoke flavor.

Are you ready to start the journey to a higher level of cooking?

FEATURES

Designed like the competition - the real competition. The QueBQ firebox is designed of heavy gauge steel to the proportions recommended for competition off-set stick burners. High-end stick-burner smokers are agreed to be the gold-standard of barbecue flavor (we're not talking about those tin cans at the local hardware store - we're talking the competition smokers that cost many thousands of dollars). Masses of hot steel, campfire flames, and that sweet wisp of blue wood smoke.

When matched with your kamado, the QueBQ even has a significant advantage over most stick-burner smokers. The food chamber of an offset stick-burner is horizontal and tends to be hotter at the firebox end. Competition smokers often have tuned ports in a plate below the food grate to distribute the heat. Reverse flow smokers run the heat and smoke to the opposite end of the food chamber, then draw it back over the food towards the firebox. The QueBQ system reduces this issue since the food chamber (kamado) is directly above the firebox. Food gets cooked more evenly.

The firebox inside the QueBQ is made of ¼" thick steel - common in competition-style smokers. This mass of steel, when hot, allows the fire to burn

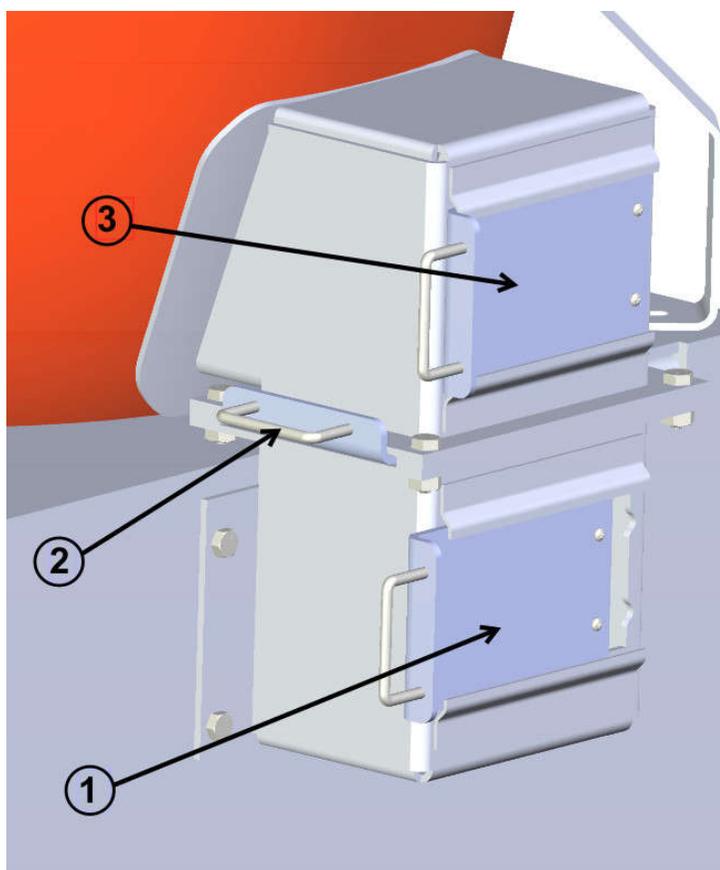
more cleanly and steadily and tempers changes in the heat output of the firebox. This is the reason the QueBQ weighs over 250 pounds. The firebox within the QueBQ is also insulated to maximize fire control, heat, and quality smoke output. Wood and charcoal go through their dirty smoke stages faster. The top of the QueBQ is insulated and the form of the QueBQ around the firebox is designed to create an insulating air space. Thin uninsulated steel fireboxes, such as those found in the smokers sold in the big box stores cannot compare.

The grate is made of standard 9 ga steel, the same as on competition-style smokers. You can expect this grate to warp as it ages and is repeatedly heated. This is natural and won't impact the firebox's performance (the inevitable hole in the grate of a well-loved, well-used smoker should be fixed or replaced).

The grate frame is designed to slide out so that ash can easily be removed and the charcoal or wood can be loaded before starting. **WARNING:** Do not pull the grate frame out with a fire or hot coals in the firebox - you risk coals or wood falling from the grate and injuring someone, starting a fire, or causing other damage. There's no back plate on the grate frame. This is so the ashes in the bottom of the firebox aren't pulled out as easily when the grate is removed to clean, in case some ashes are still hot.

Three small spacers are located on top of the firebox. These spacers hold the kamado off the firebox to prevent transfer of heat directly to the kamado body and to allow moisture between the QueBQ and the kamado to evaporate, preventing excessive moisture buildup in the ceramic body of the kamado.

Now for the most exciting feature of your new QueBQ - the 3-



damper chimney. Three chimney dampers give you ultimate control over your cook. The lower damper (1) releases smoke from the QueBQ firebox to the atmosphere. With this damper, you can discharge dirty smoke away from the kamado and your food! When the smoke cleans up in a few minutes, close the damper to direct the clean smoke to your food in the kamado. The middle damper (2) simply turns on and off the smoke and heat from the firebox to the kamado. You use this damper in combination with the lower damper (1) to completely shut off the dirty smoke flow. The upper damper (3) lets fresh air into the kamado when you are using charcoal in the kamado along with a wood fire in the QueBQ - a dual-fire barbecue and grilling system like no other!

Now that we've gotten you excited about the awesome food you're about to prepare, lets talk about setting your new QueBQ up.

PREPARATION

First, read this manual carefully before starting. You have never used a barbecue and grilling system like the QueBQ. Plan the location of your QueBQ carefully. Though there are casters on the QueBQ, it is not easy to move when the kamado is on it.

Because you are working with fire, safety is a critical factor. Only locate and use your QueBQ where it is safe for open fires. Do not use inside. Do not use on wood decks without a flame-proof mat or deck cover. You are responsible for fire safety.

The QueBQ may be used with the chimney on either the right or left side. Decide beforehand which orientation you are going to use. Assembly of the chimney varies by orientation.

We recommend that the kamado dome and inserts be removed before moving on the QueBQ. The kamado will be reassembled in a different orientation and is easier to handle when disassembled.

The kamado outlet damper is still important in managing the kamado's internal

temperature. Most kamados have a daisy wheel-type damper, so I'm going to call this important control a daisy-wheel. Your outlet air flow control method may be different.

SAFETY INFORMATION

DANGERS

1. Do not use in an explosive atmosphere. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. For use outdoors only.
2. Do not use under any overhead combustible construction. Improper assembly may be dangerous. Follow the assembly instructions in this manual. Do not use unless all parts are in place. Make sure the fire grate is properly installed within the firebox before lighting a fire.
3. Combustible materials should never be within 24 inches of the top, bottom, back or sides of firebox.
4. Do not use firebox in high winds.
5. Use only charcoal and appropriately sized aged firewood with your firebox.
6. Do not use on wooden structures without a fireproof mat.

WARNINGS

1. Keep the firebox on a secure, level surface at all times, clear of combustible materials.
2. Do not put anything flammable under the firebox.
3. Do not pull out or remove the fire grate with a fire in the firebox.
4. Use proper firebox tools, with long, heat-resistant handles.
5. Keep electrical wires and cords away from the hot surfaces of the firebox.
6. After a period of storage and/or nonuse, check for chimney obstructions before using.
7. Do not use any products in the firebox, including wood and charcoal, that have been chemically treated.
8. Do not use pieces of fuel that are too large for the firebox. All fuel should fit completely in the firebox.

CAUTIONS

1. Using abrasive cleaners on the exterior of the firebox will damage the finish.
2. The firebox should be thoroughly cleaned on a regular basis.
3. Do not use lighter fluid, gasoline, kerosene, alcohol for lighting.
4. The firebox is hot when in use and can cause burns. Do not touch the smokebox until it has completely cooled to avoid burns, unless wearing protective gear (BBQ gloves, etc).
5. Do not leave a burning smokebox unattended. Keep children and pets away from the smokebox at all times.
5. The smokebox is for use only with charcoal and untreated, seasoned firewood of appropriate size. Do not use woods with significant amounts of pitch or creosote, such as pinewood.
6. Do not attempt to move the smokebox or kamado while lit or hot. The casters should be locked when not moving the smokebox.
7. Always remove the kamado before moving the smokebox.
8. Use only on flat, level surfaces.

OPERATION

Let's talk a little about heat, fire, and smoke before we start cooking. I know, you want to get right to it, but trust me, this will be worth it. Remember the beauty of the QueBQ is that you can use different types of fires in a variety of ways that you've never used in combination before!

There are two basic ways to use your QueBQ. First, the QueBQ can be used as a true stick-burner barbecue smoker with your kamado being the food chamber. In the second way, the QueBQ can be used to provide smoke flavor for a charcoal fire in the kamado for direct or indirect cooking. We call this a combo cook. Use of the QueBQ is different for each of these barbecuing techniques.

A unique and valuable feature of the QueBQ when cooking with either method is that the smoke to the kamado can be mostly or completely shut off by closing the middle chimney damper. Closing the middle chimney damper while the smoke is dirty lets the kamado draw mostly clean air. Closing both the middle and lower chimney dampers completely shuts the dirty smoke off from the

kamado, which can draw clean air through the upper damper. It is probably good practice to close the middle damper for a few minutes each time you put wood in the QueBQ.

You can pull the grate out to load fuel, but the grate should be pushed fully into the firebox before starting your fire and left inserted throughout the cook for safety reasons. I usually create a bed of coals from charcoal, then throw wood on. Let the wood burn to the point that there's very little fire. A large log can burn until the fire is out. This is the perfect smoke time!

You can plan on a wood fire to take 45 minutes to really mature. This is by starting a charcoal fire, then adding wood once the coal bed is formed and allowing the wood to burn to its best smoke-producing state. **WARNING:** A charcoal chimney can shorten this time a little, but it is dangerous to put the hot coals onto the grate and we recommend this not be done.

When a fire is started, it goes through 4 distinct stages. The first stage is white smoke. This white smoke is not really smoke, it's the water in the wood or charcoal being turned into steam. Once past the white smoke stage, the smoke turns gray or black. The dark smoke is the wood burning at a lower temperature, where the burning wood forms dirty particles and smoke that smells bitter, acrid, or burning. At higher temperatures the smoke turns a light, clear blue color. It smells clean and sweet – it's that great campfire smell. If the fire is too hot, the smoke will be almost entirely clear. At these temperatures, the smoke has almost no flavor or smell. Charcoal goes through these same steps, but the smoke is not as obvious since the water and flavor-producing compounds have mostly been burned off already.

Keep the QueBQ fire burning as cleanly as possible (this is what sets pitmasters apart). By clean, I mean it's not producing copious amounts of smoke or the smoke is gray, black, dirty, smells acrid, or burns your eyes. You get the idea - we're after sweet, beautiful light blue smoke. To keep the smoke clean, serious pitmasters have a mother fire off to the side. They take coals burned down from the mother fire to fire the smoker. That way, there's never any dirty smoke from the smoker firebox. It's usually not so easy for us to have a mother fire. Just

know, every piece of wood put on the fire goes through the stages of burning - and the first stages are dirty smoke. Putting too much charcoal or wood on a fire can also create bad smoke by choking off the air. Adding small amounts of wood and charcoal at regular intervals is much better.

To minimize this issue, there's several things you can do. First, once you're ready to put the food on, only use chunks of wood, the smaller the piece of wood, the quicker it goes through the dirty smoke stage. Smaller pieces of wood go through the desirable smoke stage faster, too. I've found chips (do not soak them!) just burn too fast to be useful for all but high heat steak/hamburger cooks. I have been known to add a split log while the fire is starting, to add a more continuous, consistent smoke, but it also takes longer to get the fire to the right stage when a log is added.

Sometimes, opening the QueBQ firebox door allows the kamado to draw better. Consider this another air flow control option.

I usually start a fire with charcoal to create a coal bed, then add wood. The charcoal starts much more cleanly than wood and forms a coal bed quickly. Add chunks of wood once the coal bed is forming and the charcoal is ashing.

Normally, I've found chunks work better than logs. Chips burn so fast, they are of little value in most cooks (using chips for quick sears such as steaks and hamburgers is different). Logs can form a nice, long-burning, consistent smoke, but the length of time it takes for logs to go through the dirty-smoke stage makes them impractical except when the fire is getting started and there's enough time before the food goes on to get the log burning well. Once the fire is established, either wood or charcoal, or both can be added. Generally, I add wood chunks for flavor during the cook unless I need to create a little more heat for the kamado, when I'll add charcoal. Remember - add only small amounts of wood or charcoal at a time.

Do not soak the wood in water! This is a huge fallacy. Remember the stages of a fire? Soaking keeps the wood in the earliest smoldering dirty smoke stage for a long time. The wood cannot heat to the proper temperature until the water is

steamed out - this steam is the “smoke” created by the wet, smoldering wood. It is not good, clean smoke flavor.

You can tell the average temperature of your fire by the color of the smoke. White smoke is mostly moisture steaming out of the wood and indicates a fire that is much too cool. Gray or black smoke is from a fire that is not hot enough. The fire is smoldering and creating soot and too much creosote. Gray or black smoke is also caused by choking down a fire by constricting air flow or adding too much wood or charcoal (a little dark smoke can't be helped sometimes when adding fuel). You are looking for the fine blue, sweet smelling smoke. The difference between the blue smoke from kamado charcoal and the QueBQ smoke is the smell and flavor of real wood.

It's a symphony of smoke and you are the conductor!

One thing before we get to technique. A small shovel for charcoal and for working the fire is highly recommended. Shovel + fire = pitmaster!

Stick-Burner Smoker Operation

Clean the kamado ashes out. The kamado charcoal plate in the bottom can left in or taken out. I take it out to reduce air resistance. **Close both outer chimney dampers and open the center damper.** The chimney damper settings will not need to be changed throughout the cook.

After starting a fire in the QueBQ, keep the kamado dome open until warm air is coming through the kamado. Close the dome, but to promote a draft, do not install the daisy-wheel until the temperature is close to reaching the target temperature.

It can take 1-2 hours for the kamado to heat up (see discussion about indirect heating in Pitmaster 101 below), so plan ahead. Divider plates, water pans, and large quantities of food can all inhibit draft and slow or prevent the kamado from reaching a desired temperature. Inserting dividers or plate setters before the kamado is up to temperature can slow the pre-

heat. The pre-heat can be quickened with a little bit of charcoal set to one side of the kamado coal grate to maintain maximum draft.

Our typical low temp smoker setup uses a divider or plate setter, a water pan on the plate setter, and the meat on the grate above the water pan to catch the grease. The grease from the meat can tend to burn on the hot surfaces it drips on.

When used as a smoker, temperature and smoke control in the kamado are relatively simple. The daisy-wheel controls the temperature within the kamado. This daisy-wheel may need to be periodically adjusted based on the heat output of the fire and the kamado temperature trend. The chimney damper settings should not need to be changed (except to discharge dirty smoke). The kamado temperature will change slowly and the system temperature is easier to control as the QueBQ and the kamado ceramic fully heat up.

Combo Cook Smoker Operation

Combo cooks are one of the most exciting cooking opportunities for your QueBQ. No other barbecue or grill system can do combo cooks. A combo cook is where the QueBQ adds its competition-style smoke flavor to a regular kamado cook. There are two important differences between a combo cook and any other type of grilling or smoking. The smoke-laden air being discharged from the QueBQ is hotter and has less oxygen than the outside air. It is possible to smother the kamado fire if the QueBQ smoke is not mixed with enough fresh air. Also, because of the temperature of the air into the kamado, less heat is needed from the charcoal inside.

The kamado should be set up as you normally would a kamado cook. Start the kamado charcoal fire and the QueBQ fire at the same time. Creating a draft and warming the kamado is easy with a combo cook - the charcoal fire in the kamado bathes the ceramic with direct heat (see the discussions about direct and indirect heat in Pitmaster 101 below) to quickly warm the kamado and create a draft. The chimney dampers should all be open when starting

(you'll want to close the middle damper if starting the QueBQ with wood until the smoke cleans up). Place the daisy wheel on kamado dome when the charcoal fire has started burning adequately. Keep the daisy-wheel mostly open until the kamado is almost up to temperature. This is to keep the oxygen-reduced smoke from the QueBQ from stunting the kamado fire.

When both fires are well established, use the daisy-wheel to control the kamado temperature. ***The upper chimney damper should be open to allow air in for the burning kamado charcoal. The lower chimney damper may be set as desired to balance the amount of smoke and air drawn into the kamado.*** The middle chimney damper should be open except to discharge dirty smoke to the atmosphere. In general, the daisy-wheel needs to be set more open than when cooking without the QueBQ.

A hot wood fire in the QueBQ seems to discharge smoke to the kamado with less oxygen. A small, quiet fire seems to have more oxygen in its smoke. QueBQ dampers are designed to provide the ultimate in flexibility in air control to the kamado. With a little experience, you'll be able to manage both fires with ease.

In a combo cook, if your kamado temperature does not start rising soon after opening the kamado damper, the charcoal is likely being starved of oxygen or is out. Open the top of the kamado and look for glowing charcoals. If glowing, blow on them or leave the top open for awhile. Restart if needed (weren't you watching it regularly, pitmaster?). Open the daisy-wheel more when you close the top!

A stick-burner cook, with no fire in the kamado, can be changed to a combo cook by adding charcoal to and starting a fire in the kamado. This works well with long reverse sear cooks when the meat can be removed to warming storage while the fire gets started, such as beef tenderloin. The other time this technique works well is when you want to add a final touch of smoke flavor and crust to slow-smoked barbeque.

AFTER THE COOK

It is important to keep rain from inside the QueBQ and the kamado. Rain can flow through the chimney into the QueBQ firebox and turn the ash into a soggy mess and run out the front door.

Smoker Cook

After a smoker cook, the chimney dampers and daisy-wheel can be closed and the fire allowed to die out.

Combo Cook

Once done with a combo cook, we recommend that the dampers and daisy-wheel be fully opened and the kamado be allowed to heat to a high temperature and burn itself out. Kamados are charcoal ovens, so they tend to get very dirty inside from grease and charcoal creosote if not burned off regularly. Put your grates and divider plates in the kamado while heating to help clean them, as well. Regular burn-offs also help prevent build-up of the black, flakey material inside the kamado.

We do not re-use charcoal in kamados. Once the charcoal has been through a heat cycle, it has very little heating capacity left and is of almost no value in the next cook, even though it has not turned to ash. To see this for yourself, try to restart used charcoal without adding new charcoal on top. It's pretty difficult to keep the fire going (OK, the experiment is over-just get the old charcoal out of there and load up with new charcoal).

MAINTENANCE

Periodically clean the ash from the firebox. Good air flow from under the fire is important for a clean fire. The front of the kamado may need to be cleaned of smoke periodically. To do this, just use a dry a cloth or towel. Otherwise, maintain your kamado as you would otherwise.

Clean the ash from the firebox regularly and particularly before a long cook such

as smoking a brisket or shoulder.

Coating System

The QueBQ firebox is coated with a quality high temperature powder coating. The finished coated product is not as tough as standard powder coatings. Care must be exercised in handling and packing to ensure the finish is not damaged. Heat, smoke, and particulates from the fire can also damage the coating. Good control of the fire to limit the amount of smoke from the door vents will increase coating life. The powder coating weathers well for exterior use. However, the coating system will weather and degrade with time, as all coatings do. Do not allow grease to contact the powder coated or bare steel surfaces.

To maintain the surface, when at room temperature:

1. Carefully remove any loose deposits with a wet sponge.
2. Use a soft brush (non abrasive) or cloth, and a mild household detergent solution
to remove dust, salt and other deposits.
3. Rinse off with clean fresh water.

Physical damage to the coating system is not covered under warranty (failure of the system in the first year due to materials or workmanship is covered), so be careful in handling and moving the QueBQ. Also be careful placing the kamado on the QueBQ. A high temperature paint such as those used for automotive applications can be used to touch up the finish between recoatings.

We recommend having the QueBQ periodically sand blasted and recoated with a similar high temperature powder coating system. Contact us for information on the original powder coating, if desired.

IMPORTANT: If you repaint or recoat your QueBQ, be sure to run it through a heat cycle without using your kamado. **WARNING:** the ceramic in your kamado may take up some of the chemicals released by the coating system

as it's being heat cured. Always run your QueBQ through a full high-temperature heat cycle discharging to the atmosphere before cooking food with it or using it with a kamado.

WARRANTY

Your QueBQ is warranted as follows:

All stainless steel parts (excluding hardware) lifetime warranty to original purchaser.

Steel firebox lifetime burn-out warranty to original purchaser.

Steel body surfaces two (2) years from date of purchase.

All other parts for one (1) year from date of purchase.

Paint system is not warranted.

This warranty does not cover damage or issues related to neglect, abuse, or modifications. Warpage of steel due to excessive heating and repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no charge via the discretion of the manufacturer. Any special handling charges (i.e., overnight, second-day delivery, etc.) will be the responsibility of the customer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts without first obtaining a return authorization number. This service is available by calling (317) 691-8219, 8:30-4:30 EST, Monday through Friday.

NOTICE: Some states do not allow the exclusion or limitation of incidental or consequential damages or limitation on how long an implied warranty lasts, so the above limitations and exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights which may vary from state to state.

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