

How to setup your 22' JG BBQ Offset Plate for a Low & Slow cook



- Place the Offset Plate directly on top of the lower rack
- Place a roast pan or foil tray on the lower section of the Offset Plate & fill it half way with either water or any liquid you like (this helps to add moisture into the environment keeping the meat nice & juicy)
- Fill the side chamber with as much charcoal briquettes as possible for long cooks but leave a small gap at one end for 6 briquettes
- Place 6 fully lit briquettes in the small gap which was left at one end. TIP: This setup allows the coals to slowly burn in the opposite direction throughout the cook (If you were to place the 6 lit briquettes in the center of the side chamber the coals would then burn in both directions drastically reducing your overall fuel time & efficiency)

- o Place your top rack back into position
- o Place 1-2 chunks of your desired timber on the top rack directly over the lit coals. TIP: By sitting them on the top rack over the lit coals this will create a clean burn.
- o Have top & bottom vents fully open until the pit hits around 200f then close both vents leaving 1/4 open and monitor over the next 15-20mins making any minor adjustments needed so that the pit sits steady at 275f.
- o Once the pit is sitting steady at 275f and no longer climbing it is now safe to add your cuts of meat. If you add the meat before the pit is sitting steady you will end up chasing the temperature for the next two hours to get it back to where you want it. TIP: I will normally have the pit sitting around 10f-15f higher than the temp I want to cook at for the reason that I am about to add a large cold chunk of meat into that environment which will impact the pits internal temperature.
- o Check the pit in 20-30 minutes to see how the meat has affected the pits internal temperature. It should be sitting within 10-20f of your target temperature. Make any MINOR adjustments required to the lower vent as required. Once the pit is back at temp it will stay steady for hours on end. TIP: Do not make any drastic adjustments, if the temperature has dropped slightly (which it will because you just added a big chunk of cold meat) do not think that you need to open the vents all the way to get it back to your target temperature as this can cause your pit to overshoot your target temperature & then you will end up playing a game of cat and mouse to get it back to where you want it. Only make minor adjustments
- o Sit back, relax and enjoy the ease of cooking with your new Offset Plate

NOTE: This step by step guide is for use with a 22' Offset Plate, for smaller models the principle in the setup is the same but with less fuel.

Hopefully this helps you along your journey of Low & Slow using our range of Offset Plates.

No matter how Big or Small please feel free to send us any questions you may have either via email or through our Facebook page. We are always more than happy to help

Happy BBQing everyone

Justin G

