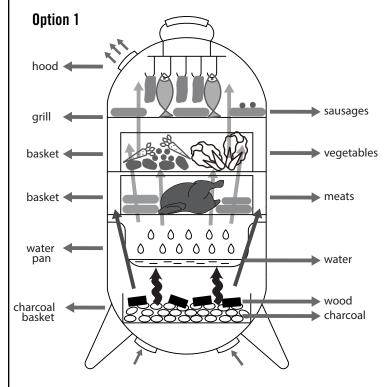


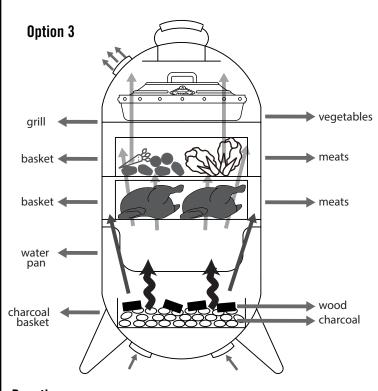


Cooking Methods



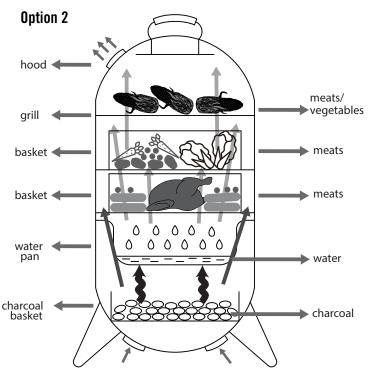
Smoking

To smoke, fill the water bowl in the bottom of the unit. Add your favourite aromatic Fornetto Smoking Chips. Cook low and slow.



Roasting

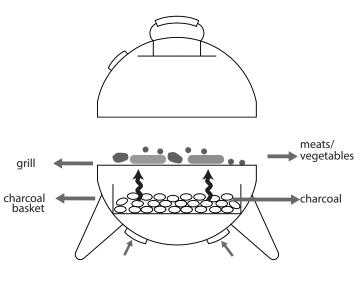
By removing the water from the water pan to give a diffused heat source, gently roast meats using indirect cooking methods of traditional charcoal barbecuing.



Basket Cooking

Place a variety of foods in the baskets and set above the water pan. Juices and liquids from the food are caught in the water bath. Flavoured steam enhances your food giving a richer taste.

Option 4



Grilling

Remove the water pan altogether and position the grill rack directly above for traditional charcoal-style barbecue.