

EN Instructions for use SMOKE BOARD

The smoke boards are suitable for all gas and charcoal grills with cover as well as smokers and are ideal for smoking all kinds of meat.

Instructions for use

Put the smoke board in water for about 2 hours - it should be completely covered with water. Preheat the grill well. Place the board directly over the embers and heat until it starts to smoke. Then place the smoke board in a zone for indirect cooking (not directly above the flames).

Now the barbecue food can be placed on the smoke board. Close the cover so that the aromas can fully develop.

Care instructions

Let the smoke board cool down well after use; extinguish with a little water if necessary. Then clean thoroughly with hot water and mild detergent and leave to dry upright.

A smoke board can be used several times. If it is charred too much, we recommend replacing it with a new one.



Safety instructions

Never leave the grill unattended! The smoke boards are only suitable for outdoor use. Always have a container with water ready. Never extinguish the fire while the board is still on the grill. First remove from the grill with appropriate protection (grill glove or grill tongs).