

LEVEL UP YOUR BBQ GAME

Enjoy a unique experience with your Keveri H1. This product will turn you into an expert in smoke and temperature control. The smoke controller is designed to bring your cooking experience with the Keveri H1 to the next level. You will easily control the smoke flow and gain even more temperature stability.

Includes two ceramic plates size 400 x 150 x 17 mm each.

KEVERI

www.keverigrills.com



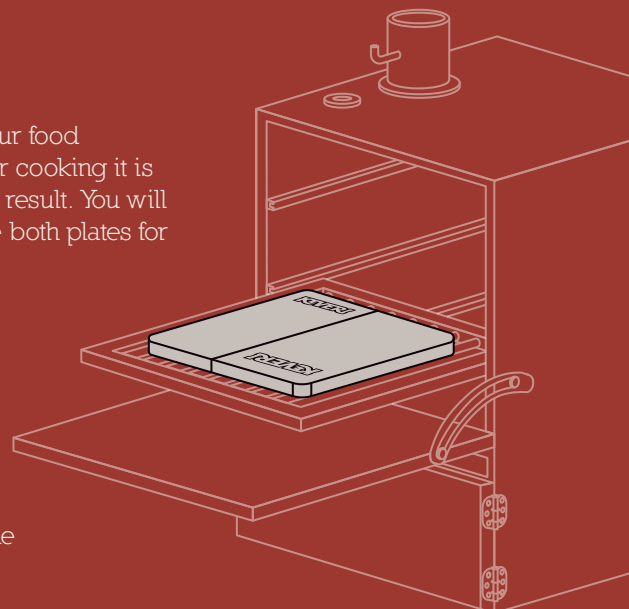
**THE SMOKE
CONTROLLER**

BENEFITS

1 • Indirect heat: Direct heat is radiant heat from the coals that impacts directly on your food preparation. Although it is perfect for achieving an spectacular golden crust, for slower cooking it is often preferred an indirect and convective heat that produces a juicier and more even result. You will be able to decide how much direct heat will be in the cooking chamber; you may use both plates for 100% indirect heat or just one plate for mixed heating, 50% indirect and 50% direct.

2 • Superior stability: You will have a more balanced cooking chamber with the same temperature on all surfaces in your HI. An enhanced experience for long smoking, large cuts, or wood-fired style preparations.

3 • Maximum smoke control: You will be able to control how much smoke is used in your preparation. By using both ceramic plates to block direct heat by 100%, smoke will be unnoticeable. This is recommended for those who need to avoid smoke, as well as for those who want to add a few chunks of wood and enjoy a clean blue smoke for a very long time.



USE RECOMMENDATIONS

Fully indirect: The method of fully indirect heat consists in using both ceramic plates to block all the direct heat coming from the embers. It is recommended for large cuts and low and slow cooking such as brisket, pulled pork, or ribs so that no area of the meat will be exposed to direct heat. It is also recommended for baking or roasting with better convection.

Semi direct: The method of semi direct heat consists in using only one of the ceramic plates creating a zone of direct heat and another of indirect heat. Having two heating zones allows great versatility because you can cook or smoke medium and large cuts with the ease of the indirect heat as well as searing in the direct heat zone. You can also move the ceramic plate from one side to the other, switching the heat zone as needed, giving an intuitive and simple experience.

TIPS

Smoking: For smoking you should only place a few wood chunks over the charcoal. Once the charcoal starts gaining temperature, the wood will start burning releasing a smoke that will take your preparations to the next level.

Humidity: To add humidity to the cooking chamber, place an aluminum or steel pan with boiling water on top of the ceramic plates. The steam helps the smoke to penetrate the meat, and it keeps the food more moist.

HOW TO USE

1• When using The Smoke Controller, your Keveri HI will light the same way you are used to. You should decide on which mode you will light the Keveri HI following the owner's manual. If you are not familiarized with the process, access this QR and download the manual.



2• Once your charcoal is ready to be lit, position 1 or both ceramic plates in the inferior rack of your Keveri HI. You can also place it in the medium rack to create two heating zones, direct heat on the bottom and indirect heat on the top. You should always put the ceramic plates before the Keveri HI is hot.

3• Once your Keveri HI reaches the desired temperature, you are ready to use it.

Enjoy!

** For Low & Slow Mode you can place the charcoal in the center without making the snake method explained in the manual. Both methods will work great!*

CARE AND CLEANING

Cleaning: We recommend covering the plates with metal foil when in use, to keep them always clean. When using without metal foil you can clean them with water or scrape them with a brush or spatula.

Care: Always introduce the ceramic plates before lighting the Keveri HI. Ceramic can crack when exposed to a thermal shock.