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User's Guide

Slow 'N Sear

Slow 'N Sear Deluxe

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Slow 'N Sear

The Slow 'N Sear contains an open bottom and a fixed water reservoir. This will allow you to smoke, sear, bake, and roast more easily and effectively in your kettle grill.

Slow 'N Sear Deluxe

The Slow 'N Sear Deluxe adds an additional level of versatility to an already powerful and flexible product. The first thing you'll notice is a removable water reservoir. Its function is two-fold:

- as a thermal divider for consistent two-zone cooking - use the reservoir in place to maintain a consistent temperature across the entire indirect cooking zone.
- for steam generation during low 'n slow cooks

For low 'n slow cooks (under 300° F) steam generated from the reservoir helps to stabilize temperatures and add humidity to the grill to enhance smoke flavor. Do not use water for indirect cooking above 300° F. Using water for temperatures above 300° F will impede your ability to reach high heat temperatures because water will absorb some of the heat generated by the coals.

We recommend you always use the reservoir for a low 'n slow cook because it will increase the consistency of the temperatures on the indirect side. For best results, add charcoal at the 6-8 hour point during the cook.

Slow 'N Sear XL

The Slow 'N Sear XL is designed to fit in 26" kettle grills. The functionality is the same as the Slow 'N Sear and SnS Deluxe with the exception of the XL uses approximately 20% more charcoal to achieve the same temperatures and cook duration as a 22" kettle. The XL contains a fixed water reservoir and integrated charcoal grate.

Slow 'N Sear Low Profile

The Slow 'N Sear Low Profile is similar to the Slow 'N Sear XL except it has shorter sides and is designed to fit the 24" Weber Summit E6/S6 Kamado Grill. This is not intended to work in a grill less than 24" in diameter, but will work in any grill larger than 24".



Safety Guidelines



Before getting started, please read and follow these safety guidelines:

- Follow all manufacturer's recommended instructions with your grill of choice.
- To prevent your Slow 'N Sear from tipping over and spilling hot water, always fill the charcoal basket with charcoal BEFORE adding water.
- Do not overfill the reservoir! Leave 1/2" or more space at top.
- NEVER put water in the reservoir before installing it.
- Use caution when adding hot/boiling water to the reservoir. Burns may occur if water is handled improperly. Wear gloves for additional protection!
- Do not use water in the water reservoir when cooking above 300° F. Rapidly boiling water at such high temperatures will spatter and cause burns.
- Do not add anything flammable (i.e. oil) to the reservoir. WATER ONLY!
- The Slow 'N Sear is hot after use and will take a long time to cool down. Use caution when handling the product. Use a charcoal tool to validate the coals are fully extinguished before handling.

Lighting Instructions

Low 'n slow (225° - 250° F)

1. Install the water reservoir (SnS Deluxe only) and light a starter cube (or similar fire starter) near one corner of the Slow 'N Sear. Add a dozen briquets or lump charcoal on top of the starter cube with the charcoal tucked tightly into the corner or the Slow 'N Sear.



2. Wait until the smoke dies down and the coals are well lit (about 15 minutes).



3. Add a full chimney of unlit briquets to fill the remainder of the charcoal basket. Note: the SnS XL will require approximately 20% more charcoal



4. If desired, add a few chunks of smoking wood spread out over the top of the charcoal. Place one chunk on the lit coals to start generating smoke early in the cook.

5. Add one quart of boiling water to the reservoir. Fill opposite from the burning coals. Do not over-fill! Leave ½” or more space at top.



TIP FROM SnS GRILLS:

Adding hot water to the reservoir decreases unnecessary stress that can occur when metal is exposed to rapid temperature extremes. Long-term, repeated stress will lead to metal fatigue and unrecoverable product damage. This includes product deformation and cracks.

Water also readily absorbs heat. Adding hot water to the reservoir allows the heat from the coals to warm the grill, rather than warm up the water. This reduces the time needed to get the grill up to stable cooking temperature and extends the cooking time.

Vent position - if the top vent of your charcoal grill is not centered, place the lid on the grill securely with the vent positioned opposite the Slow 'N Sear. This will help draw hot air/smoke over the food on the indirect side.

6. Open the top vent fully and the bottom vent about halfway. The temperature will slowly rise as the grill and the water in the reservoir begin to heat up. When the temp at grate level reaches 150° F to 175° F, close the top vent to about ½ open, and the bottom vent to a crack (¼” wide). Continue to monitor and adjust vents as pit temp settles in between 225° and 250° F. Adjust vent settings as necessary based on weather/altitude.

TIP FROM SnS GRILLS:

If the target temperature is significantly over (by 50+ degrees) before the vents are closed, use a spray bottle filled with water to quickly extinguish some of the coals!

7. When the pit temperature is around 225° - 250° add in a protein. For best results, use a dual-probe, leave-in thermometer - one for the meat, and one to monitor grill temps. Make sure the pit probe is at least 2 inches away from the meat. If it's too close, pit temp readings early in the cook will be affected by the cold meat.

TIP FROM SnS GRILLS:

The Slow 'N Sear is so efficient at burning fuel that any unintentional air leaks (e.g. an improperly sealed lid) can prevent the kettle's indirect zone from getting below 250° F. An easy solution: use 2” binder clips to seal the lid. Space three clips around the kettle lid for an improved seal.



Other Cooking Methods

Roasting & baking:

To maintain indirect temperatures over 300° F:

1. SnS Deluxe Only - Install the water reservoir but do not put water in; see the safety guidelines.
2. Take half a chimney of fully lit charcoal and place that on top of half of a Slow 'N Sear worth of unlit charcoal
3. Adjust the vents accordingly to hit the target temperature. Allow more air flow than when hitting the 225° low 'n slow method described earlier.

High Heat Searing

SnS / SnS XL - temperatures over 500° F:

For a normal size sear zone, fully light a chimney full of charcoal, then add to the Slow 'N Sear.

SnS Deluxe - temperatures over 500° F:

For a normal size sear zone, install the water reservoir (do not add water) and use one chimney of fully lit charcoal. For a larger sear zone, remove the water reservoir, cover the bottom of the Slow 'N Sear with a single layer of unlit charcoal, and add a fully lit chimney of charcoal over the layer.

