



PROQ 3 IN 1 SERIES

# PROQ SMOKERS



Developed through a love of barbecue, we are constantly evolving and developing our designs, range and functionality. Unquestionably the most versatile barbecues on the market with a range to suit backyard chefs, commercial kitchens and serious enthusiasts. We pride ourselves on our customer service and quality and are always striving to ensure you are satisfied with your barbecue and the food that is produced.



## PROQ 3 IN 1 BARBECUE SMOKER

Welcome to the only BBQ unit you will ever need. Unquestionably the ultimate backyard cooking device, ProQ 3 in 1 is a BBQ, roaster and smoker all packed into one convenient unit. Easy to use, versatile and loaded with innovative features, the ProQ is designed to make your cooking experience memorable and stress free. Whether you want to char grill a steak, smoke up a rack of ribs or even roast up a gorgeous Sunday lunch, the ProQ can do it all.





## ADVANCED FEATURE FOCUS

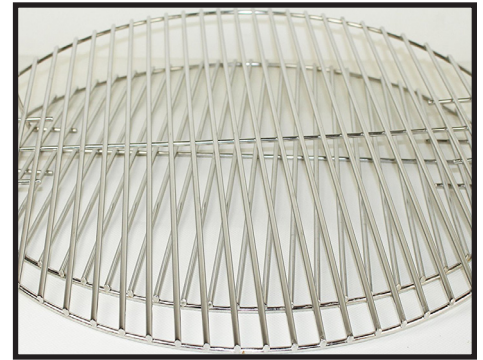
No other brand has as many features to offer, made from 1mm thick steel and porcelain coated, it's built to last. These units have thick walls for robustness and insulation, long lasting stainless steel grills, making it easy to clean. Side handles, clips, nuts and bolts are also stainless steel, making the smoker more resistant to rust and PVC coated side handles make for a cooler touch, and the probe eyelets (fitted on each stacker) are made from silicon to protect your probe wires from damage, they fit a wide range of probe sizes. A fish/meat hanger and temperature gauge are included. There are 3 air vents in the base, allow for excellent temperature control.



Stacker System



Access Doors



Stainless Steel Grills



Temperature Control



Stainless Steel Fittings



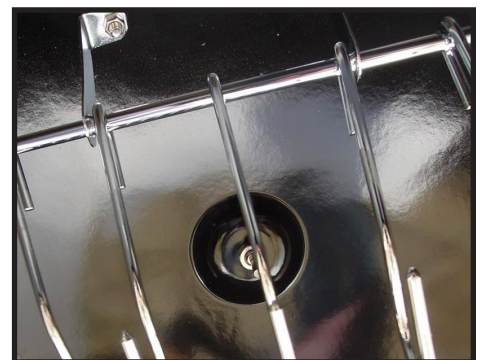
Temperature Probe Eyelets



Cool Touch Handles



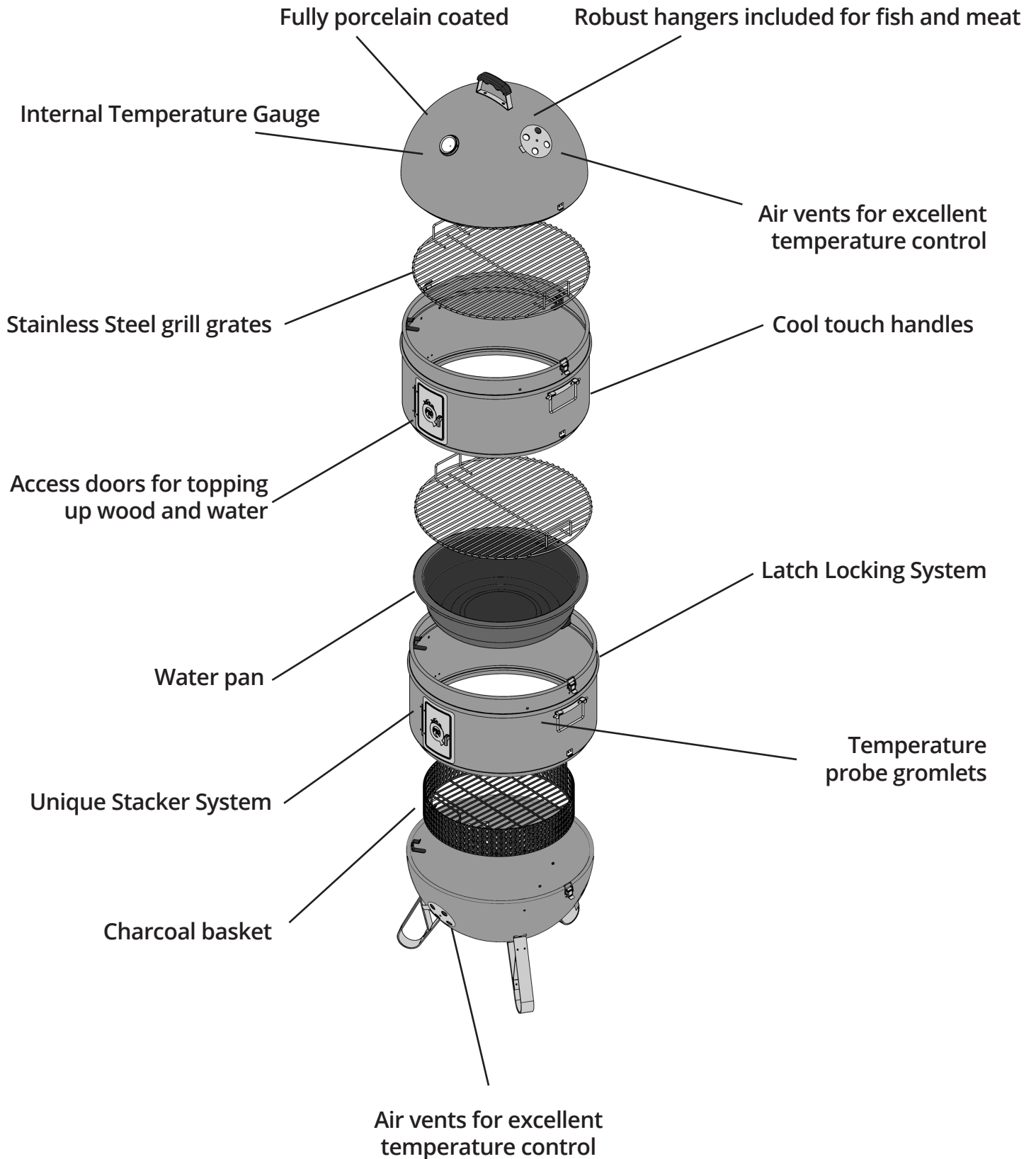
Internal Thermometer



Fish / Meat Hangers



## ADVANCED FEATURES





## ULTRA VERSITILE AND MODULAR

Versatility at its core, the ProQ 3 in 1 range is capable of Smoking, Roasting and Grilling. Modular design makes it easy to increase capacity by simply adding an extra stacker.

This range of barbecues are capable of being transformed from low 'n slow smokers to a versatile adjustable height grill, with the simple removal of the waterpan. The grill can then be adjusted to 3 different levels, depending on your requirements, ensuring you'll never burn your food.

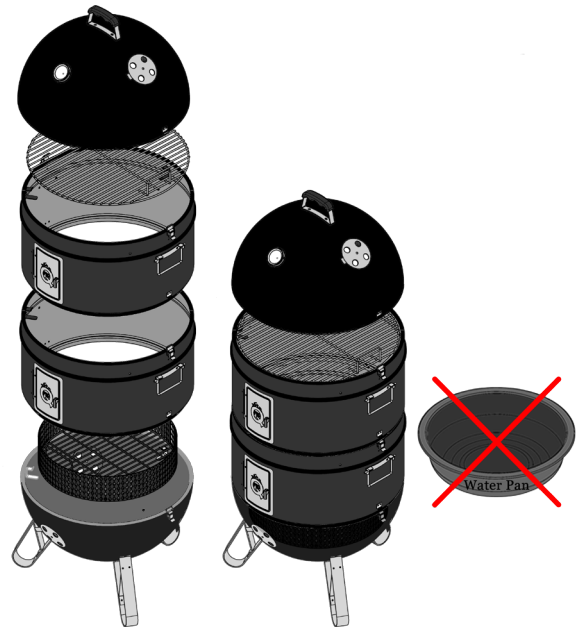




## CHARCOAL GRILLING WITH YOUR PROQ SMOKER

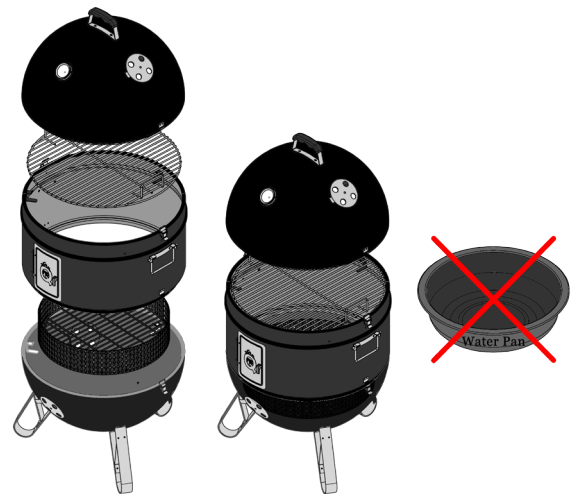
### SETUP FOR GRILLING WITH 2 STACKERS

If you keep both stackers in, you can grill at a slightly lower temperature, reducing the risk of burning, but extending the cooking time. The Stackers create a chimney effect so there is still plenty of heat, even at that height.



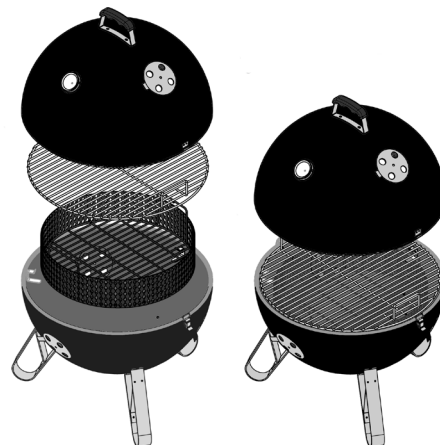
### SETUP FOR GRILLING WITH 1 STACKER

Remove the top stacker and replace the grill on the unit to increase the temperature.



### SETUP FOR PORTABLE KETTLE GRILL

If both stackers are removed, the grill can be placed directly over the charcoal basket, at a very high heat. This is perfect for taking to the beach or on camping trips.





## THE 3 IN 1 RANGE



### RANGER ELITE

The ProQ Ranger Elite, although smaller than its siblings it is part of the new Elite Series from ProQ, this means that it's made from a thicker material than seen previously on our smokers. The Ranger also features a wok shaped water pan with a removable handle.

- BBQ, Grill, Roast, Smoke & Stir Fry
- 35 lbs / 16kg cooking capacity
- Temperature Gauge
- Locks together for better stability
- Can be used as a portable BBQ
- Wok Shaped, porcelain coated water pan, with detachable wok handle.
- Large access doors making it easy to add wood chips or to top up the water pan
- 2 stainless steel cooking grates
- Assembled dimensions; 98cm X 37cm



### FRONTIER ELITE

The Frontier from ProQ is the best selling smoker in our range, offering the perfect combination of capacity and versatility. The unit comes complete with all the features of the larger Excel model however is more compact and is suitable for cooking all types of food.

- Smoke, BBQ, grill, roast
- Fully porcelain coated
- 50 lbs / 23kg capacity
- Internal temperature gauge
- Latch locking system and folding side handles for the stackers for stability and travel
- Large capacity porcelain coated water pan for indirect heat cooking
- Access doors for topping up water and adding wood chips without disassembling
- 2 stainless steel grates for cooking
- The unit stands at 102cm, and is 43cm across



### EXCEL 20 ELITE

The Excel 20 is the largest capacity smoker in the ProQ range and boasts the most advanced features, and boasts even more durability and ease of use. Standing at 1.2m this unit will hold 8 whole chickens, 12 racks of ribs and even a suckling pig has been done.

- Smoke, BBQ, grill, roast
- Robust hangers included for fish and meat
- Fully porcelain coated
- 75 lbs / 35kg capacity
- Internal temperature gauge
- Latch locking system and folding side handles for the stackers for stability and travel
- Large capacity porcelain coated water pan for indirect heat cooking
- Very large access doors
- 2 stainless steel grates for cooking
- The unit stands at 1.20m, and is half a meter across.



### ADDITIONAL STACKERS



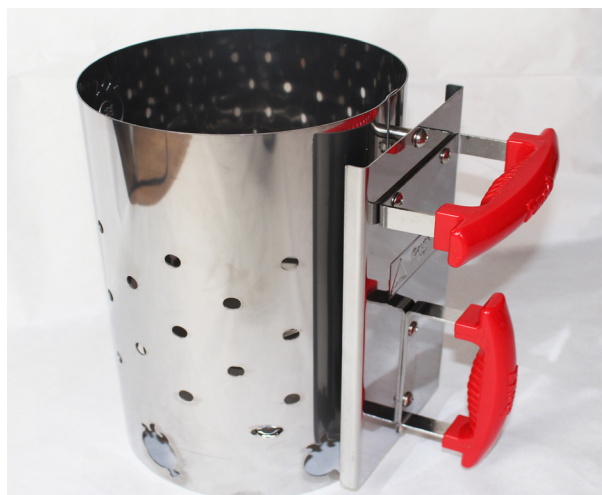
With thicker walls for extra strength and insulation. The longer lasting stainless steel grills are easier to clean and more rust resistant, and all fittings including side handles, clips, nuts, and bolts have also been upgraded to more durable stainless steel. The side handles are now also high heat PVC coated for a cooler touch, and we have also upgraded the probe eyelets to be silicon so that they accommodate more probe types.

### NEW ELITE SERIES AFTERBURNER GRILL



The Afterburner Grill from ProQ® will allow you to get that perfect sear on your steak by allowing you to cook at super high temps with ease! Simply light a full Chimney Starter, wait for the coals to be lit (grey/white in colour), then place the grill on top and give it 5 minutes to heat up. Cook your steak 3-4 minutes each side for medium rare or to taste. (Cooking time will vary).

### NEW ELITE SERIES STAINLESS STEEL CHIMNEY STARTER



The new Elite Series Stainless Steel Chimney Starter is the easiest and quickest way to light your charcoal. Featuring stainless steel brackets and high quality dual moulded plastic handles providing a protective heat shield and optimal stability. This accessory is perfectly suited to be used with the Afterburner Grill.





### NEW ELITE SERIES RIB RACK & ROASTER



The ProQ® Rib Rack & Roaster is a stainless steel rack which holds up to 6 racks of ribs! It has spikes for corn on the cob, potatoes or other veg and when flipped over doubles as a roasting rack to make manouvering your food easier.

### ULTI-MIT GLOVES



Designed for the BBQ, but work perfectly indoors too, the Ulti-Mitt® gives unsurpassed flexibility which combined with the silicone lines makes it easier, than conventional oven mitts to safely handle hot dishes, cook on the BBQ, or indeed replace a light bulb. Made from 2 layers and 100% Cotton and Aramid fibres (Nomex™) which provides comfort and protection. They are also machine washable.

### SMOKER COVER



Protect your ProQ Smoker with a custom-fit waterproof vinyl cover specifically designed to fit your BBQ. This heavy duty vinyl cover will keep your unit looking like new.



### COCOSHELL CHARCOAL



ProQ Cocoshell Briquettes will burn 2-3 times longer than ordinary wood charcoal, making this product much more economical to use for longer cooks. ProQ Cocoshell Briquettes also burns hotter than ordinary wood charcoal, making it perfect for grilling. ProQ Cocoshell Briquettes are 100% natural, containing no sulphur or any other chemicals, which means it is completely tasteless and odourless. These Briquettes will also produce a much smaller amount of ash than standard charcoal. A 10 kg pack of ProQ Cocoshell Briquettes will burn for the same amount of time as a 20 kg bag or standard lump wood charcoal. ProQ Cocoshell Briquettes are environmentally friendly and have a negative carbon footprint.

- Burns 2-3 times longer than ordinary wood charcoal
- Burns 2 times hotter than ordinary wood charcoal
- 100 % natural
- Tasteless & odourless

### COLD SMOKE GENERATOR



Our patented ProQ® Cold Smoke Generator is a great little gadget that makes cold smoking easy to do and affordable. Released in 2010 it is now used by top chefs, fishermen, hunters and “foodies” around the world to add a wonderful smoky flavour to foods such as fish (Salmon, Haddock, Kippers, etc), bacon, hams, eggs, cheeses, beef, venison, salami, butter, salt and nuts. The ProQ Cold Smoke Generator is designed to produce smoke for up to 10 hours, using wood dust which is of a high quality and sourced from sustainable forests. Our original CSG is most effective in containers that have a capacity of between 30 Litres - 150 Litres.



For more information:  
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