

# Slow 'N Sear 2.0

## Owner's Guide



### **Welcome to the next generation Slow 'N Sear!**

Slow 'N Sear 2.0 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
- for steam generation during low 'n slow cooks

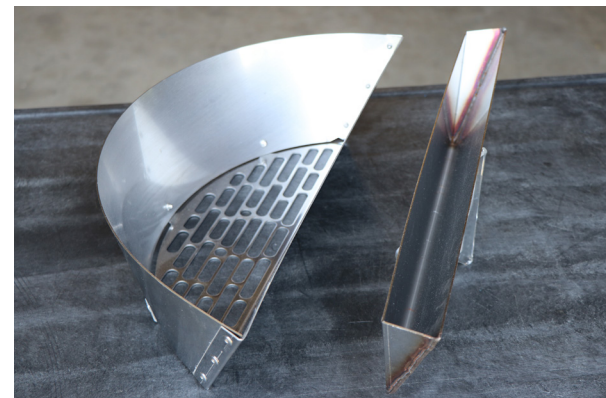
You'll want to use the reservoir in place any time you want to maintain a consistent temperature across the entire indirect cooking zone.

#### ***When should I use water in the reservoir?***

For low 'n slow cooks (under 300° F) steam generated from the reservoir will help to stabilize temperatures and add humidity to the grill to enhance smoke flavor. Water is not needed at higher temperatures (above 300° F). In fact, it will impede your ability to reach high heat temperatures since water will absorb some of the heat generated by the coals.

#### ***Can I take out the reservoir and make room for more coals for my low 'n slow cook?***

You can, but it's not recommended. Removing the reservoir will affect the consistency of temperatures on the indirect side (it will be warmer closer to the Slow 'N Sear). Adding charcoal to the basket at the 6 - 8 hour point is a much better option for a flawless cook.



**! SAFETY FIRST !**

**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 water reservoir. Leave a 1/2" from the 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 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!



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# Slow 'N Sear

## Lighting Instructions

### Low 'n slow (225° - 250° F)

1) With water reservoir installed, light a starter cube (or similar fire starter) near one corner of the Slow 'N Sear. Add a dozen briquets on top of the starter cube with the briquets tucked tightly into the corner.



2) Wait about 10-15 minutes, or until the smoke dies down and the coals are well lit.



3) Then, add a full chimney of unlit briquets to fill the remainder of the charcoal basket.



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 hot/near boiling water to the reservoir. Fill opposite from the burning coals. Do not overfill! Leave ½" or more space at top.

#### WHY PUT BOILING WATER IN THE RESERVOIR?

*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, but is not limited to, 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 cooking times.*



**Vents** -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.

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.

#### PRO TIP

Did you wait too long to close down your vents and went significantly over your target temperature (50+ degrees)? Use a spray bottle filled with water to quickly extinguish some of the coals.



6) You're now ready to add your meat. For best results, use a dual-probe, leave-in thermometer - one for the meat, and one to monitor grill temps. Make sure your 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.



# Lighting Instructions for other cooks

## Roasting & baking - maintaining 300°+ F

If you want to maintain indirect temps over 300° F, with the reservoir installed, take a half basket of fully lit charcoal and place that on top of a half basket of unlit charcoal. (A charcoal chimney helps a lot with this lighting method.) Keep top and bottom vents fully open.



## High heat searing

For a short sear (ex. a final sear using the Cold Grate Technique) a  $\frac{3}{4}$  basket of lit coals (~ $\frac{3}{4}$  chimney) will be plenty. For a larger sear zone, remove the water reservoir and add a full chimney of fully lit coals.



# Mini FAQ

## CAN'T GET YOUR TEMPS DOWN?

To achieve consistent low 'n slow temperatures (225° - 250° F), follow these guidelines:

- 1) Start with no more than 12 lit coals
- 2) Don't be afraid to keep your bottom vent barely open (and top vent around 1/2 open).
- 3) Avoid opening the lid often. If you must, make it quick!
- 4) Check your lid for leaks. Seal even the smallest leaks by using large office binder clips (below) or installing a lid gasket.
- 5) Avoid "Professional" charcoal which tends to burn hotter than standard coals.



## CAN I ADD MORE CHARCOAL DURING A LONG COOK?

Adding charcoal to the basket mid-cook couldn't be easier!

- 1) Using tongs or other BBQ tool, tap remaining coals to remove accumulated ash and shove them into one corner of the basket (mimicking initial low 'n slow set up).
- 2) Fill the remainder of the basket with unlit coals. Close the lid and get back to cooking!

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