

Smoking Times

Type of Meat	Smoking Temp	Time to Complete	Finished Temp
Brisket (Sliced)	110°C	3 hours/kg	85°C
Brisket (Pulled)	110°C	3 hours/kg	90°C
Pork Butt (Sliced)	110°C	3 hours/kg	80°C
Pork Butt (Pulled)	110°C	3 hours/kg	90-95°C
Whole Chicken	120°C	4 hours (approx.)	75°C
Chicken Thighs	120°C	1.5 hours	75°C
Chicken Quarters	120°C	3 hours	75°C
Whole Turkey 12#	115°C	6.5 hours	75°C
Turkey Leg	120°C	4 hours	75°C
Meat Loaf	120-150°C	3 hours	70°C
Spare Ribs	110-115°C	6 hours	75°C
Baby Back Ribs	110-115°C	5 hours	75°C
Smoked Corn	110°C	1.5 - 2 hours	N/A
Smoked Potatoes	110°C	2 - 2.5 Hours	N/A