

## +hotbox+ Reverse Flow Fridge vs Tank styles THE BBQ BRETHREN FORUMS Keeping Cambro hot THE BBQ BRETHREN.

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Original URL: <https://tools.orientwatchusa.com/hotbox.pdf>

Oct 4 2015 Im wanting a custom smoker and really have my eye on a TMG hybrid withhotboxabove the firebox. Its a fridge or cabinet style reverse flow cooker

It checks the boxes of being an offset stick burner has the pellet hopper to finish cooks or hot hold unattended and thehotboxwhich allows Oct 16 2010 Any ideas about keeping Cambro s hot? I know they have a warm plate you can buy but was wondering what other options there were out there

I know they keep hot food hot for a while especially with dense meats like pork butts but chicken cools pretty quickly even in a Cambro as well as hot sides Jun 12 2004 Hello all Ok on some threads of the past I recall a few people saying they were using warming ovens to keep their whole briskets and likely some other smoked items at the 140F stage likely overnight to rest and finish the cook

I remember at least one person mentioning Vevor as a Nov 6 2019 I m wondering if anyone can give recommendations on a holding cabinet

This will be for home use but I m putting here as the catering food service crowd Oct 8 2021 I ve been watching al lot of youtube videos where the host holds a brisket overnight

What strategies do you use? Any tips are appreciated Aug 13 2003 Doing a small batch of roasted tomatoes after cleaning up the garden a bit. It s been around 50 here at night so it s been a nice reprieve from 90 degree weather. Roasting them in the HouseHotBox

Makes for nice additions to bruschetta and sandwiches. Majority will be vacusucked and frozen Mar 8 2009 We have a separate hotbox for large cuts since we typically still have raw chicken ribs on hand

In my book proper food storage in this context requires that raw meats be stored separately from consumables Jun 12 2014 Greetings. I recently got a True Freezer stainless steel freezer from my church and I d like to convert it to a smoker

I could use some advice from anyone that may have some experience in this area. I ve done some research and so far I know I need to remove any materials that will become Apr 19 2021 I am replacing my Masterbuilt 1050 Gravity Smoker this year. Does anyone have any experience with the LSG El Patron

This grill looks like it can do a lot. Plus I like the fact I can temp control this smoker with a fireboard and the pizza oven is a bonus. Any feedback would be greatly.

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