



Instructions for Use

Safety Notes

The smoker box becomes extremely hot—use gloves.

Do not leave grill unattended.

Use only on outdoor grills in well-ventilated areas.

1. Fill the Smoker Box

- Choose your preferred pellets (wood, charcoal, or flavor blends).
- For Faster Cooks, use ½ Cup of Pellets. For Longer Cooks, use up to a cup of pellets
- The fewer pellets, the quicker the smoke appears. More pellets will last longer, use discretion based on your cook time.
- Spread pellets evenly for best airflow.

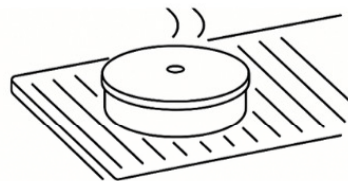


2. Attach the Lid



3. Preheat Your Grill

- Preheat your gas grill to medium-high heat (350–450°F).
- Place the smoker box on the grill while heating to jump-start smoke.

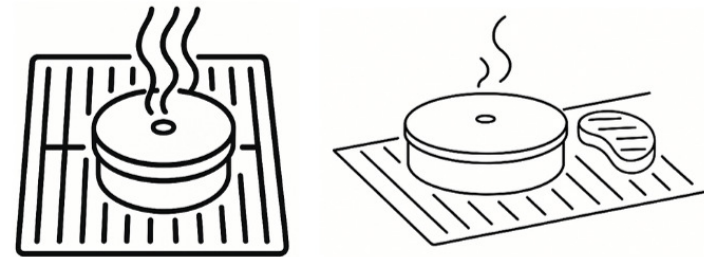


4. Place the Smoker Box on the Grill

- Set the box directly above a burner or heat source.
- Keep the lid vent hole facing upward.
- Close the grill lid to trap smoke.

5. Allow Smoke to Build

- After 5–10 minutes, pellets will begin producing clean white smoke.
- Adjust burner heat if you want more or less smoke.



6. Start Grilling

- Once smoke is steady, place your food on the grill and close cover.
- Ideal for meats, fish, veggies, and more.

7. After Cooking

- Let the smoker box cool completely.
- Dispose of spent pellets in a metal container.
- Wipe clean with a dry cloth—do not quench with water while hot.



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