

Cuisinart

SMOKER USE INSTRUCTIONS

We've created a simple and easy guide for using the Cuisinart Vertical 18" Charcoal Smoker.

Follow steps 1-8 for lighting and operating the smoker.

This guide is intended to supplement the instruction manual, not replace it. Please read and follow official manual for instructions.



1. FIRE UP YOUR CHARCOAL

Use a charcoal chimney for best results (not included)



2. ADD THE CHARCOAL

Pour lit charcoal onto a bed of unlit charcoal



3. ADD WOOD CHUNKS

Scatter 4-6 wood chunks on top of the already lit charcoal



4. ASSEMBLE THE SMOKER

Place barrel with water bowl on base and fill bowl at least half way



5. ADD GRATES AND LID



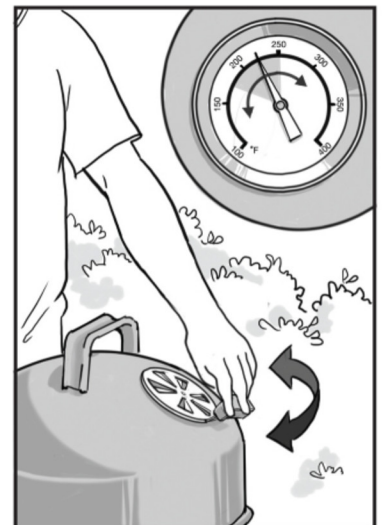
6. PREHEAT THE SMOKER

Close the lid vent and fully open the bottom vent



7. ADD FOOD

Once smoker is at a desired temperature, place food on grate



8. MONITOR TEMPERATURES

Open vents to increase heat or close to reduce heat