

# 4x4 SmokerCooker Application and Directions For Cold Smoking

## Applications

- Any Grill
- Cold Smoking
- Grilling

## Directions of Use Cold Smoking

- Place The 4x4 SmokerCooker and the Food on The Grate of The Grill
- Place “1” RapidFire Fire Starter in the SmokerCooker
- Surround RapidFire With DiamondKingSmoker SmokingWood
- Light RapidFire
- Wait 2 Minutes and then Put The Cover On the SmokerCooker
- Add Additional Wood Every 30 Minutes as Needed
- One Full Loading Will Last Approximately 1 Hours
- Will Hold the Temperature at Approximately 85 to 135 Degrees

Never Use The Gas of The Grill and The SmokerCookers at the Same Time Unless The Cover of the SmokerCooker is Removed

- Simply Not Enough Oxygen For Both to Function Properly