

# 4x4 SmokerCooker Application and Directions For Grilling

## Applications

- Any Grill
  - Cold Smoking
  - Grilling

## Directions of Use For Grilling

- 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 5 Minutes and then Put The Cover On the SmokerCooker
- Will Hold the Temperature at Approximately 85 to 135 Degrees
- After 20 Minutes
  - Remove The Cover
  - Turn The Grill On
  - Grill to Recommended Temperature

Never Use The Gas on The Grill Unless The Cover of The SmokerCooker is Removed