

6x12 Application and Directions of Use

6x12 SmokerCooker Applications

- 3 - 4 Burner Gas Grills
- Offset Smokers
- Vertical Smokers

Directions of Use

- Place The 6x12 SmokerCooker and the Food on The Grate of The Grill
- Place “2” RapidFire Fire Starters in the SmokerCooker
- Surround RapidFire With DiamondKingSmoker SmokingWood
 - Holds 3 - 3.5 lbs Wood
- Light RapidFire
- Wait 5 Minutes and then Put The Cover On the SmokerCooker
- This Will Hold The Temperature At Approximately 200-235 Degrees
- Add Additional Wood Once an Hour as Needed
 - Burn Rate is Approximately 1 lb / Hour
- Thus a Full Loading Will Last Approximately 3 Hours

Caution Never Use The Gas on The Grill and The SmokerCooker at The Same Time Unless The Cover of The SmokerCooker is Removed

- Not Enough Oxygen for Both to Function