

# 6x6 SmokerCooker Application and Directions of Use

## Applications

- 3 Burner Gas Grills
- Circular Grills
- 5 Burner Grills Use “2” 6x6 SmokerCookers

## Directions of Use

- Place The 6x6 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
- Add Additional Wood Every 45 Minutes as Needed
- One Full Loading Will Last Approximately 2 Hours
- Will Hold the Temperature at Approximately 200-235 Degrees

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

- Simply Not Enough Oxygen For Both to Function Properly