

DiamondKingSmoker, INC

Education & Purchasing Catalog

12/01/2019



Innovative BBQ Accessories

DiamondKingSmoker Overview

Product Categories

SmokerCookers

SmokingWood
and
SmokingChips

RapidFire -
Fire Starters

BBQ Pellets

BBQ Planks

SmokerCookers

6x12 SmokerCooker (For Use on 3 or 4 Burner Grills)



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

6x6 SmokerCooker (Circular and Small Grills)



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

4x4 SmokerCooker (Cold Smoking or Grilling)



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

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

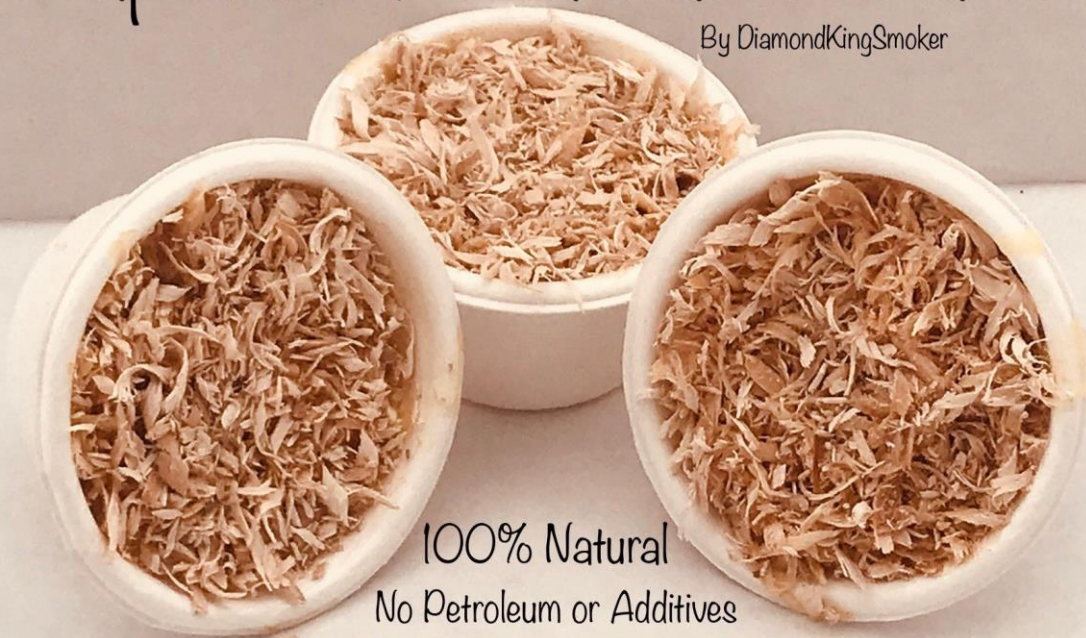
Never Use The Gas on The Grill Unless The Cover of The SmokerCooker is Removed

RapidFire Fire Starters

RapidFire FireStarters

"RapidFire" All Natural FireStarter

By DiamondKingSmoker



100% Natural

No Petroleum or Additives

Lights in Seconds and Burns for 15 Minutes

Packaged in a 2 ounce Cup Creating over 19,000 Btu/Lb
Quantity of 8 Per Box



RapidFire Fire Starters Application and Directions of Use

Applications

- Lighting Any Fire

What Makes it Better

- All Food Grade Ingredients
- Lights in 3-5 Seconds
- Burns Up to 23 Minutes
 - Which is up to 7 Times Longer Than Many FireStarters
- BTU Value is Approximately 16,000
 - Which is up to 4 Times Hotter Than Many

Lights Your Fire Every Time!! Never Fails!!
Recommended For The SmokerCooker.

SmokingWood &
SmokingChips

SmokingWood

University



Impeccably Cured Smoking Wood Chunks

Very Clean and High-Quality Fiber Base

- Harvested From Orchards and Natural Forest
- Stored Indoors
- Processed Indoors

Cured With 3 Goals in Mind

- Flavor
- Removing The Free Water and Preserving the Bound Water to Enhance Flavor
- Flavor

Patented Curing Process

- Remove The Free Water
- Preserve The Bound Water

Creating a Process Called “Liquid Wood Smoke”

- Competitors wood can not perform this function due to how they process their product

We are USDA Compliant



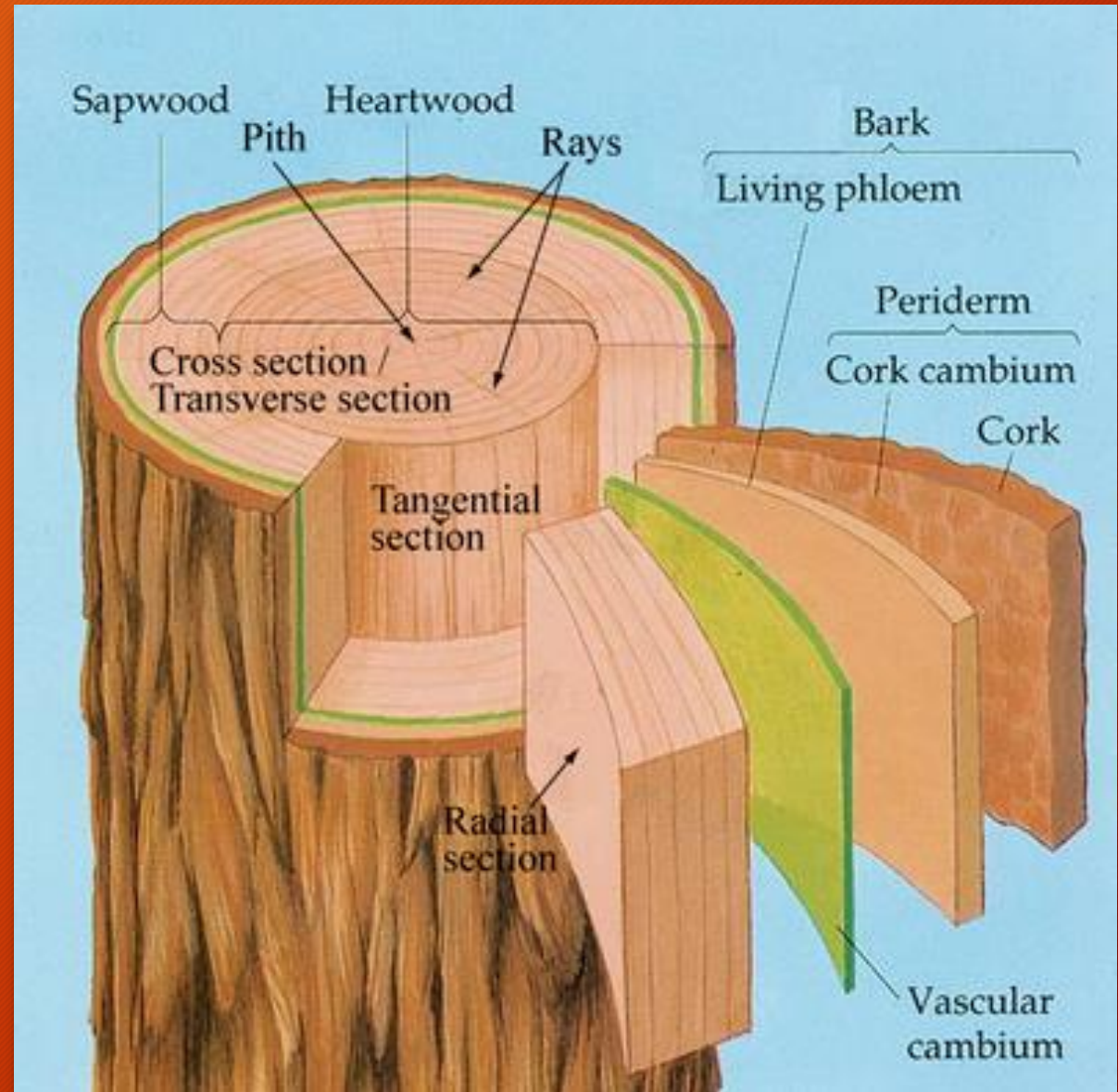
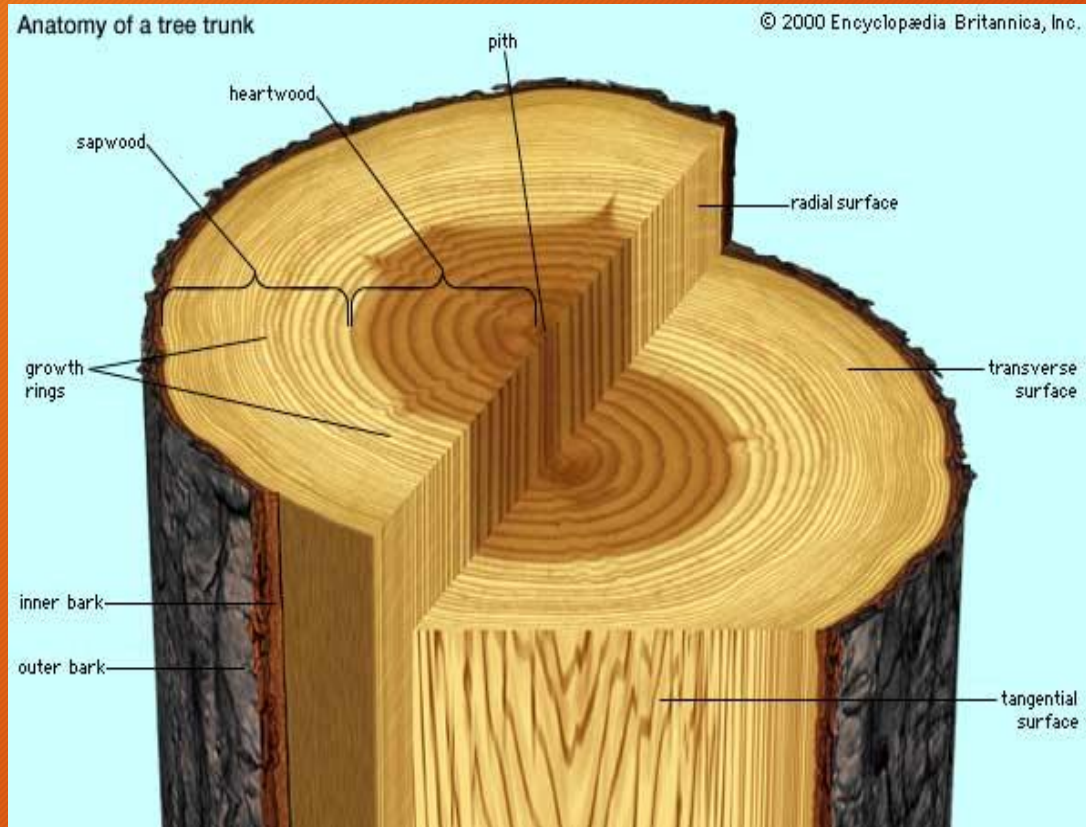
Difference Between Bound Water and Free Water

Bound water is water that is physically trapped within crystals, such as crystalline starch, or other substances in the fiber base. This is a raw form of sugars / glucose that is used to create “liquid wood smoke”.

Free Water is the liquid in the large vessels of the cell structure that moves nutrients throughout the tree. It is the major portion of the water in a tree.

The major portion of water transported in a living tree occurs in the outer sapwood.

Where is The Sapwood?



Smoke From Wood (What Wood is Made Of)

Wood is made up of:

- water
- volatile organic compounds -
 - a compound is volatile if it evaporates (becomes a gas) when it is heated
- carbon
- minerals in the tree's cells; calcium, potassium and magnesium (which are non-burnable and become ash).
 - Bark is very high in minerals and has a very high ash content



When Will Wood Smoke

When you put wood on a hot fire, the smoke you see is the volatile organic compounds (hydrocarbons) evaporating from the wood. They start to evaporate at about 300°F. If the fire is hot enough, the hydrocarbons will burst into flames. Once they have completely burned, there is no more smoke because the hydrocarbons are turned into water and carbon dioxide. The heat will continue but the smoke will no longer be present.

[Why does smoke come from a fire? | HowStuffWorks](https://science.howstuffworks.com/...>Environmental%20Science%20Energy%20Production)

- [https://science.howstuffworks.com > ... > Environmental Science > Energy Production](https://science.howstuffworks.com/...>Environmental%20Science%20Energy%20Production)

There is no **smoke** because the hydrocarbons are turned into carbon dioxide and water (both invisible) when they burn. This explains why you see no **smoke** from a charcoal **fire** (or a **fire** that has burned down to embers).



Liquid Smoke

“Liquid Smoke” is the liquids in Wood Smoke as it is made from Wood Chips and Sawdust from hardwood trees such as Almond, Hickory, Sugar Maple and Wild Cherry. It is burned at high temperatures and particles of the smoke are collected in condensers. The resulting liquid is natural wood flavoring. This process is duplicated in the DiamondKingSmoker SmokerCookers when using DiamondKingSmoker SmokingWood.

What Kind of Wood?

- Green or Naturally Seasoned Wood Because it is Higher in Moisture Content; Up to 10 Times More. Liquid wood smoke cannot be made from high heat kiln dried wood; such as that of our competitors so called smoking wood that actually does not smoke unless you soak it in water.

This is Scientific Proof That Green or Precisely Preserved Wood Creates a Higher Flavor Profile.



Why Does All This Matter



That is what our patented curing process does

We are removing the free water and preserving the bound water.



We are duplicating the process that a commercial liquid wood smoke facility does right in your grill



So when you burn our wood the sugars are still in the wood causing it to smoke very flavorfully



Thus why we always state “You Don’t Need to Soak Our Wood in Water”

You need to when using our competitors wood because they burned the sugars out while drying the Wood.

Why Does Our Wood Smoke Better and Create Better Flavor



Proof! When making Maple Syrup we know that sap / sugars start to boil at 213 degrees and burn at 221



Our competitors typically use kilns that are outdoor propane or natural gas that operate at 225 to 275 degrees. They dry Hot and Fast



We Never exceed 213 degrees as once again our goal is better smoke and better flavor.



If your goal is Smoke and Flavor; then DiamondKingSmoker is your supplier of choice!

DiamondKingSmoker SmokingWood is the Best in The Business

Other companies Burn the Sugars in the process of drying wood cheap and quick.

We are Preserving the sugar and creating a liquid wood smoke factory in your grill

We dry low and slow so you can smoke low and slow.

- This is how liquid wood smoke is made



Wood Science Facts PROVE The Results

With the Use Of

- The DiamondKingSmoker Smoker/Cooker Box
- DiamondKingSmoker Preserved Smoking Wood
- RapidFire Fire Starters

We Create A Smokehouse Flavor that is 10 Times More Flavorful Than Most Kiln Dried Wood or BBQ Pellets

THAT IS HOW WE ARE CHANGING THE SMOKE COOKING INDUSTRY



Change Is Here

Experience The
DiamondKing
Difference



SmokingWood

Species / Flavor



Minnesota Originated Species

Hickory

Sugar
Maple

Wild
Cherry

White
Oak

Texas Based Species

Mesquite

Pecan

Post Oak

Fruit Wood Species

Apple

Apricot

Orange

Peach

Pear

Plum

Sweet
Cherry

European Barrel Wood Species



SmokingChips

Species / Flavor



Application & Direction of Use

For use in
SmokerCookers
with
SmokingWood
to Create even
more flavor

Add to Charcoal
for Added
Flavor

Soak in a small
amount of
Pineapple juice
for additional
smoke and
longer life

Chips burn
quickly

European Barrel Wood Series

Red Wine

- Barrel &
- 100% Saturated

White
Wine

Brandy

Whiskey

BBQ Pellets

Education

Not all BBQ Pellets are the Same Quality

Most Manufacturers Do Not Reveal the Actual % of the Specie they are representing

- That Is Because the Percent of the Listed Specie is as little as 5%
- Their Label should read “Contains” they are Very Misleading!!

Introducing “The Pure Series” by DiamondKingSmoker

100% Pure the Listed Specie

No Artificial Flavors or Binding Agents

Great for Any Pellet Grill or Smoking Accessory

Applications & Directions of Use

Use in Any Pellet Grill

Use in SmokerCookers or
other BBQ chip trays

Add to Charcoal For Smoke
and Flavor

Will burn at approximately 1
lb per hour

Species

Hickory

Sugar Maple

Wild Cherry

BBQ Planks

Applications & Directions of Use

Soak the Plank in Water for Several Hours



Preheat Your Grill



Oil /Season The Plank



Place Your Food On The Plank



Place the Plank on Your Preheated Grill



As the Grill brings your plank from ambient Temperature to Grill Temperature the juices will simmer together to create an Amazing Flavor Profile



Tip for Use. Place the Plank in a sealed bag with water and store in your freezer. When you take your food out to thaw take the board out to thaw as well. This will flavorize the plank and prolong its use.

Species

Hickory

- Beef or Wild Game

Sugar Maple

- Fish, Pork or Poultry

Wild Cherry

- Beef, Pork, or Poultry

DiamondKingSmoker Has Simplified The Smoke Cooking Process

Where Family and Friends Meet at The BBQ Grill

<https://www.DiamondKingSmoker.com>

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