FOR BEST RESULTS FOLLOW THESE STEPS

LOADING

Fill the smoke generator with pellets

TIP:
Don't overfill the generator. If the pellets are piled above the dividers, the burn can jump rows, which will reduce the length of smoke time.

LIGHTING

Place the smoke generator on a flat surface or resting flat on your grill.

Use a propane torch to light the pellets through the starter hole.

Hold the torch to the pellets for a long enough time to properly ignite them (around 45 seconds).

Let the flame burn for 5-10 minutes.

TIP:
If you don't have a propane torch, you can add gel alcohol to the pellets near the starter hole and ignite it with a BBQ lighter.

SMOKING:

Softly blow out the flame (after you've waited 5-10 minutes.)

Close the grill lid.

TIPS:

Don't handle the smoke generator while it's in use. If you must, use protective heat resistant gloves.

Smoke times range from 4-8 hours, but can vary depending on type of pellets, amount of dust used, wind, venting, and ambient temperatures within your BBQ/Smoker.

Where applicable, ensure that BBQ/Smoker air vents are open before closing your lid.

Do not allow food drippings to come in contact with the Smoke Generator.