

# Cuisinart

## SMOKER USE INSTRUCTIONS

We've created a simple and easy guide for using the Cuisinart Vertical 18" Charcoal Smoker.

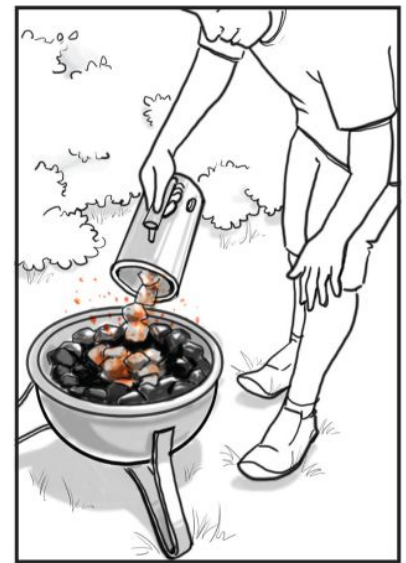
Follow steps 1-8 for lighting and operating the smoker.

This guide is intended to supplement the instruction manual, not replace it. Please read and follow official manual for instructions.



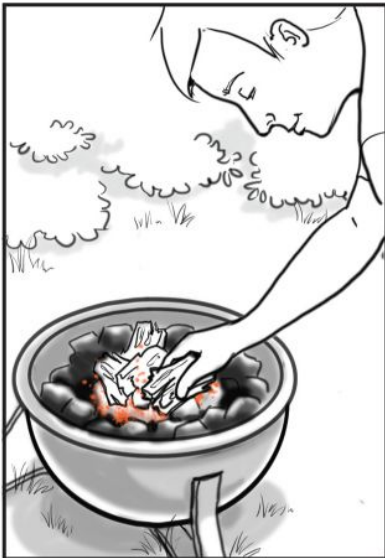
### 1. FIRE UP YOUR CHARCOAL

Use a charcoal chimney for best results (not included)



### 2. ADD THE CHARCOAL

Pour lit charcoal onto a bed of unlit charcoal



### 3. ADD WOOD CHUNKS

Scatter 4-6 wood chunks on top of the already lit charcoal



### 4. ASSEMBLE THE SMOKER

Place barrel with water bowl on base and fill bowl at least half way



### 5. ADD GRATES AND LID



### 6. PREHEAT THE SMOKER

Close the lid vent and fully open the bottom vent



### 7. ADD FOOD

Once smoker is at a desired temperature, place food on grate



### 8. MONITOR TEMPERATURES

Open vents to increase heat or close to reduce heat