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