



SMOKER BOX

USER and CARE INSTRUCTIONS

Part Number PSQ-SBX

The Capital Smoker Box accessory is used to add the delicious smoky flavor of your choice to your grilled foods.

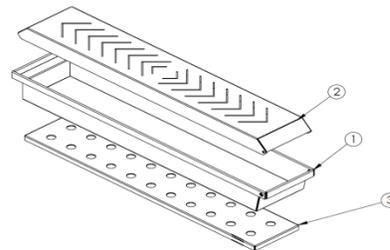
The smoker box is manufactured of high quality stainless steel. The bottom half of the smoker box is sealed to allow the use of liquid aromatics, such as wine, to the wood chips and or herbs, allowing additional flavors to be imbued into your foods while the hinged lid allows easy opening and closing, even when hot. The slotted lid allows the smoke and steam to permeate the cooking area while retaining the smoking materials and preventing direct contact with your food.

To use the smoker box:

1. Always use caution when handling the smoker box as it may be hot and can cause burns and injury. Always use tongs when opening and closing the smoker box when it is hot or when loading materials into the smoker box.
2. Soak all wood chips or flammable smoking materials in water to prevent quick burning and charring. You want the material to slowly smoke and add flavors throughout your grilling time
3. Use aromatic materials such as hickory wood chips or herbs and wine which can add flavor to your grilling during cooking. **DO NOT** use highly flammable liquids such as high proof alcoholic beverages. These can burn very quickly and may cause injury or damage.
4. While the grill area is cool, remove a full grate section (**Fig 3**) and replace it with a Supplied two finger grate section and the smoker box. (**See Fig. 1 and Fig. 2**)
5. **Please note Fig. 4 displays Smoker Box Installed**
6. Fill the smoker box with your choice of aromatics and light the grill and adjust the flame to low.
7. When the smoker box gets hot the contents of the box will get hot and begin to smoke.
8. Low temperature cooking is recommended to allow the smoke to permeate and soak into the food.
9. Keep the lid closed as much as possible to prevent the heat, smoke, and flavors from escaping.
10. Always check your foods doneness with an instant read thermometer and cook to the recommended safe temperatures.

After using your smoker box it is recommended that you clean it with mild soap and water to remove residual oils, and flavors so it can be ready for your next use.

FIG. 1 Smoker Box.



1. Smoker Box
2. Cover
3. Internal tray

FIG. 2 Two Channel Grate.



FIG. 3 Remove a 5 Channel Grate.



FIG.4 Smoker Box and Grate installed.

