

How to Use Your Smoker Box

1. Place DRY wood chips in your smoker box. The reason people soak their wood chips first is to prevent them from catching fire. Your smoker box does not have holes on the bottom so the wood chips should not catch on fire. Yes, you can use soaked wood chips with your smoker box if you want, but it will take longer for them to start producing smoke. We recommend dry wood chips for best results
2. Place the smoker box as close to the heat source as possible. On a gas grill, that means on top of the burners. If using charcoal, place directly on top of the charcoal. We recommend turning your burners on the highest setting to get the smoker box hot enough to start producing smoke. It may take up to 10 minutes for the box to heat up depending on your grill.
3. Once the smoker box starts producing smoke, you can turn your burners down to regular cooking temperatures. It will stay hot enough to continue producing smoke throughout the cooking process. Place your food on the grill and enjoy the delicious smoky flavor!

Frequently Asked Questions

Q. How many Wood Chips do I need?

A. The more wood chips you use the longer the smoker box will smoke and your smoke will be thicker. We recommend just filling it up. You would rather use a little too many wood chips then have to go through the process of adding wood chips midway through

Q. What's the Best Flavor of Wood Chips to Use?

A. Beauty is in the eye of the beholder, so is taste. We put together an awesome free meat smoking guide for you on our website that has everything you need to know <http://cavetools.com/pages/meat-smoking-guide>. We also sell the guide as a handy magnet if you want to keep the information readily available as you're cooking.

Q. Will this work on "X" model grill?

A. We get these model specific questions all of the time. All you need to remember is that you need to get the smoker box hot first for it to start working. No matter what model of grill you have or crazy homemade bon fire contraption, as long as you can heat the smoker box up you it will work.

Q. Will my Smoker Box Eventually Warp?

A. The biggest problem with smoker boxes is that they warp. That's why we developed the Cave Tools smoker box with extra thick heavy duty stainless steel that significantly reduces warping. Smoker boxes by nature are exposed to extreme heat for long periods of time. Eventually, over time some warping may start to occur as a result. That's ok. We back our smoker box up with a lifetime money back guarantee. While it's probably not going to last you a true lifetime, if at any point you feel unsatisfied with the durability/performance of your smoker box and want you're your money back, just let us know.

Check out www.CaveTools.com for the full list of Frequently Asked Questions. If you have any issues whatsoever with your purchase, please contact us first to give us the opportunity to make things right.

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