



Crossray Smoker Box (TCEAC-007)

Instruction Manual

DIRECTIONS FOR USE:

1. Preheat the BBQ:

Set the BBQ to the desired temperature (typically around 250°C) and allow it to preheat for 10-15 minutes.

2. Prepare the Smoker Box:

Open and fill the smoker box with your choice of wood chips, then slide lid closed.

3. Place the Smoker Box:

Position the smoker box directly on the grill, above the burners. Ensure it is securely placed to avoid any movement during cooking.

4. Start Smoking:

Close the BBQ lid and monitor the temperature. Adjust to maintain a consistent temperature. Smoke will begin to fill the BBQ, infusing your food with a rich, smoky flavor.

SAFETY WARNINGS

Avoid Direct Contact: The smoker box and BBQ will become extremely hot during use. Always use heat-resistant gloves when handling.

Ventilation: Ensure proper ventilation when using the smoker box to prevent the buildup of smoke and carbon monoxide.

Fire Hazard: Never leave the BBQ unattended while smoking. Keep a fire extinguisher nearby in case of emergencies.

CLEANING INSTRUCTIONS

1. Cool Down:

Allow the smoker box to cool completely before handling. This may take up to an hour after use.

2. Empty the Box:

Remove any remaining wood chips and ash. Dispose of them safely.

3. Wash the Box:

Clean the smoker box with warm, soapy water. Use a brush to remove any stubborn residue. Rinse thoroughly and dry completely before storing.