

Smoking Instructions

Smoke at the target profile temperature for the product you are cooking.

Fill the box with choice of DKS fruit wood product and DKS fire starter. Start the smoker box and watch the temperature rise to your optimal temperature. If you want higher heat or lower heat it can be adjusted by the number of the lower holes that are covered; every grill will be different due to size and air flow. To adjust heat plug lower holes with stainless steel pieces enclosed. A default starting point is all holes open. If the temperature is holding to your optimal temperature, do nothing.

Once the smoker has been smoking every hour remove the cover with a BBQ utensil. Add a few more wood chunks and keep the Smoker/Cooker rolling for hours on end.

If your final temp is under 160 degrees you do not need to use cooking paper.

If your final temp is in the 195 to 205 range (example pulled meat) take the meet off the grill at 155 to 160 degree range and wrap with peach cooking paper. Place the wrapped meat back on the grill gate and continue until you hit 185. At this point remove the paper and finish to your desired temperature.

Beef

Smoking Temp	Cooking Time
200-225 degrees	1.5 hours per lb.
250 degrees	1 hour per lb.

Pork

Smoking Temp	Cooking Time
200-225 degrees	1.5 hours per lb.
200-225 degrees	5 hours
200-225 degrees	

Poultry

Smoking Temp	Cooking Time
250 degrees	3-4 hours
250 degrees	3 hours
240 degrees	6-8 hours
250 degrees	8-12 hours

Fish

Smoking Temp	Cooking Time
200 degrees	30-40 minutes
200 degrees	3-4 hours