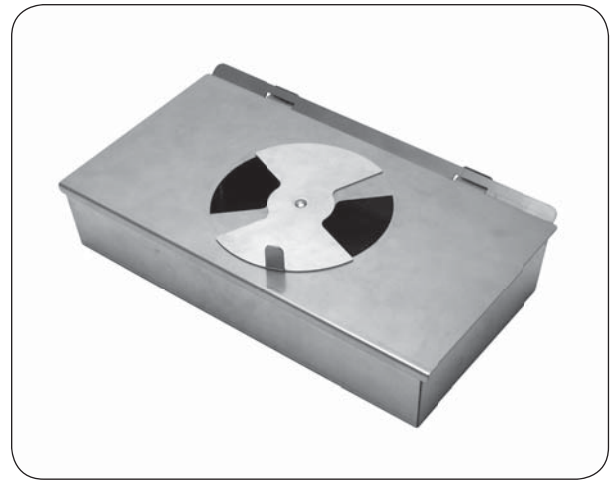




SMOKER BOX

Model # 3561

INSTALLER: Leave these instructions with consumer.
CONSUMER: Retain for future reference.



The **Fire Magic smoker box** is an ideal, useful, and very desirable accessory to your Fire Magic grill. Simple to use, it allows you to take full advantage of the culinary benefits of adding selected smoked wood flavoring to your food, giving that authentic cooked-over-wood taste.

CAUTION: During use, parts of the grill and the smoker box will be extremely hot to the touch. To avoid burn injury, you must wear oven gloves or similar heat resistant holders when handling or adjusting the smoker box.

1. While cool, open the smoker box and place flavored wood chips of your choice inside. Close the lid and open the vent shutter on top (see Fig. 1-1).
2. Remove any one of the cooking grids, exercising caution if the grill is hot.
3. Place the smoker box directly on top of the flavor grid (see Fig. 1-2).
4. If necessary, you may replace the cooking grid. Leaving it off allows easy access to replenish the wood chips and to open or close the shutter to a desired level; for more smoke open the shutter wider. Closing the shutter allows the chips to smoke for a longer period.

CAUTION: THE SMOKER BOX WILL BE HOT!!

Note: Opening the shutter fully increases the amount of heat to the chips, but may also cause them to ignite. If this occurs, simply closing the shutter will smother the flames and the chips will return to a smoking condition.

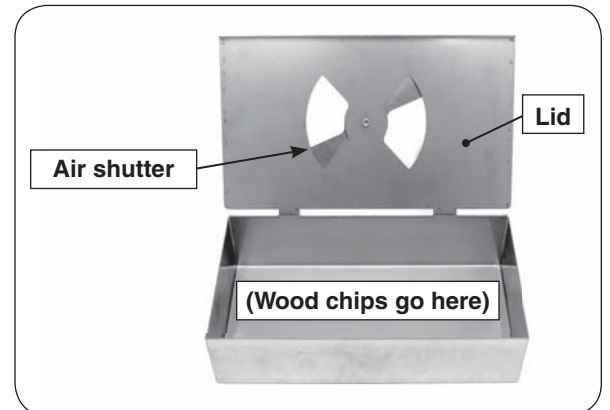


Fig. 1-1 Smoker box open

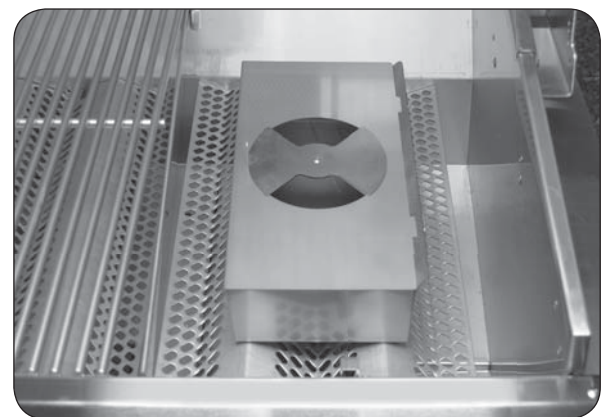


Fig. 1-2 Smoker box in grill