



# Crossray Smoker Box (TCEAC-007)

## *Instruction Manual*

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### **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.

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