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Start up for the Fire Box

Thank you for purchasing the Backwoods Smoker. I hope it will give you many years of enjoyable cooking. Listed below are a few helpful hints to get you started!!

Remove your fire pan from the Backwoods Smoker and place it on the ground. Fill the pan level to the top with charcoal, and spray a six inch circle of charcoal lighter in a corner of the fire pan.

After lighting the charcoal lighter, take your water pan and bottom shelf out of the Backwoods Smoker. When the charcoal lighter goes out, the briquettes that were sprayed with charcoal lighter should be white around the edges.

Using oven mitts, place the fire pan back into the Backwoods Smoker. Let the temperature reach within 20-25 degrees of desired cooking temperature (this will preheat a cold cooker).

Replace your water pan and bottom shelf. At this time, you can add wood to the fire pan and water to your water pan. Close the door and set the dampers to the desired heat.

Thank you,

Mike McGowan