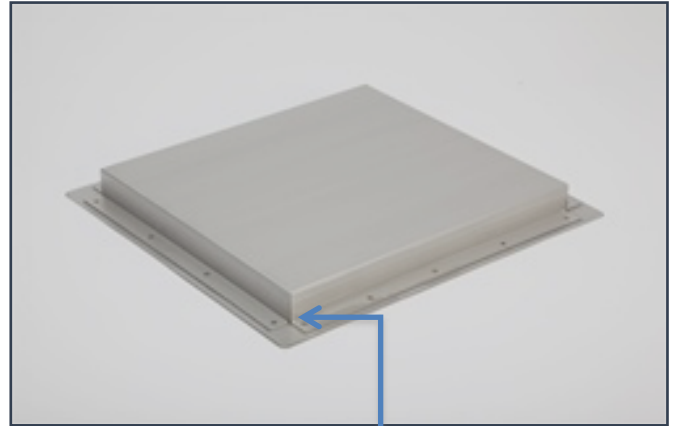




Mission Statement:
To provide the best product at the best price and provide superior customer service for all your **Smokin-It@ needs**
Innovative products
No retail mark ups or middleman

www.smokin-it.com

Cold Smoke Plate FAQ



Place in smoker with the insulation barrier placed upwards.

Smoked Gouda or maybe smoked cheddar? The cold smoke plate is designed to allow you to add smoke flavoring to anything that you want to smoke, but without heat.

- Slide cold smoke plate directly above the fire box (last rack location)
- Set temperature control to 150-170° or at a level to produce smoke
- There is no set time for how long you smoke with the cold smoke plate, as it is a taste preference for each individual user
- Wood chips will produce more smoke at low temperatures than large chunks of wood
- It is recommended to place a metal pan (TK's Katchin Pan will work) full of ice above the cold smoke plate to help reduce the internal temperature of the smoker
- Made of stainless steel with one-inch insulation
- Cold smoke plate ***is not*** dishwasher safe, ***hand wash only and do not immerse***

Please note: It is recommended to take photos of what you are doing when working on your smoker
Check out our FAQ, 'For the Customer' and the Smokin-It customer forum all on our website for additional information
Please contact us at smokin.it.info@gmail.com if you have any questions or concerns

