



8245 Dixie Shreveport Rd, Shreveport, LA 71107
OFFICE: (318) 220-0380 -- FAX: (318) 220-9022

Pellet Feed Instructions

The *Pellet Feed Option* is a very simple way to cook in the outdoors. Backwoods Smoker has designed the pellet machine to be used as a heat source only. The wood box is for chunks or chips (your choice) for a real wood flavor. Follow the instructions below for a real easy and favorable cooking experience:

1. Fill the pellet hopper with good quality wood pellets.
2. Plug into a 110 volt electrical outlet.
3. Fill the smoke box, preferably with chunks for a longer smoke time. Slide the smoke box support over the end of the pellet machine inside the fire box. The smoke box will align with the fire pot hole. The smoke box will be the last thing to do. Slide the smoke box on the support until it hits the stop. NEVER cover the fire box hole completely.
4. Fill the water pan to within a half ($\frac{1}{2}$) to three quarters ($\frac{3}{4}$) of an inch from the top of the water pan.
5. On the very first startup, press the ON button, then press the feed button. Let it run for approx. one and a half ($1\frac{1}{2}$) to two (2) minutes, until the pellets fall into the fire pot.
6. After a few pellets fall into the fire pot, press the HIGH button. The hot rod in the bottom of the fire pot will start to get hot and will light the pellets. At this time, there will an excessive amount of smoke coming out of the cooker. Leave both doors wide open. After approximately two (2) minutes you will hear a small roar in the cooker and the smoke will begin to dissipate. At this time, close both doors.
7. Press the MEDIUM button, then press the UP or DOWN button to set at your desired cooking temperature.

After initial startup, all you will have to do is press the START button, and press the HIGH button with both doors open. Wait for the smoke to clear, listen for the small roar, press the MEDIUM button, and then set to the desired temperature.

Happy Smokin'