

# A-MAZE-N-PELLET-SMOKER Patented

## Instructions:

1. Burn the residual oil off your new A-MAZE-N-PELLET-SMOKER(AMNPS) in your grill or smoker for 30 minutes at 275°.
2. Fill your AMNPS with approx. 1 lb. A-MAZE-N-PELLETS. Other pellets can be used, but results may vary. Keep the pellets below the top of the dividers.
3. Light the AMNPS through the hole, with a Propane Torch on “Low”, for 45 seconds. A small flame will appear on top the pellets. Allow this flame to burn for 10 minutes. A good bed of coals is necessary to keep the AMNPS burning properly. You can lightly blow on the embers to make sure it’s burning well.  
***Do Not Rush This Step!***
4. Blow the flame out, and make sure your AMNPS is smoking well, before you place it in your smoker. Make sure it’s in an area that will have good ventilation.  
***BE CAREFUL when handling the AMNPS, as the metal can be hot.***
5. The AMNPS will produce smoke for approx. 11 hours on 1 lb. of pellets. Duration will depend on the pellets used, heat, draft or turbulence inside your smoker or grill. Some customers report higher results.
6. Direct heat from an electric element, gas burner, charcoal or burning wood can reduce the burn time.  
***DO NOT place directly above or adjacent to a heat source.*** If using the AMNPS with heat, you may need to fabricate a small heat shield to protect it from direct heat. This will slow the burning process, by deflecting the radiant heat and turbulence away from the AMNPS. Each smoker is different, so you may have to try different locations, to get the best performance out of your AMNPS.
7. Intake & exhaust vents should be wide open to start, and adjusted to produce “Thin Blue Smoke”.
8. Do not use water in the water pan. The additional moisture will affect the burning process. If water is necessary, I suggest you use a small disposable foil pan, filled with water, on a rack above the AMNPS.
9. Arrange your food so juices won’t drip onto your AMNPS. You can also make a “Foil Pup Tent” and place it over the smoker, to shield the pellets.
10. Store your pellets in a cool dry place. Pellets can absorb moisture from the air, and this can affect the burning process. Some customers store their pellets in plastic containers.
11. Cherry, Bourbon Barrel & Wine Barrel Pellets can be difficult to burn on their own. Fill the bottom ½ of each row with Maple or Oak Pellets, and the top ½ with Cherry, Bourbon Barrel or Wine Barrel Pellets.

Each row of the AMNPS will produce smoke for 3-4 hours during “Cold Smoking”, and 2-3 hours at 225°+.

Need to smoke for only 3-4 hours? Fill 1-2 rows.

Need more smoke? Light both ends, but you’ll get ½ the burn time.

Need more help? Go to [www.amazenproducts.com](http://www.amazenproducts.com).

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