

A-MAZE-N-SMOKER Patented

Instructions For Filling and Starting:

1. Burn the residual oil off in your grill or smoker for approx. 30 minutes at 275°.
2. Mix your bag of A-MAZE-N-DUST thoroughly, in-order to get a good combination of fine and coarse sawdust. Fill your 6"x6" with 2 cups(4oz.) or your 6"x8" with 3 cups(6oz.) of A-MAZE-N-DUST. Other sawdust can be used, but results may vary.
3. Level the smoking dust and make sure it's not above the top of the maze. Gently "Tap" it down on a hard surface. This will settle the level of the smoking dust. You can lightly pack down the dust with your thumb, and add a little more sawdust. This seems to extend the burn times slightly. If smoking dust is above the level of the inside maze, the fire can "Jump" to the next row.
4. Taper the smoking dust at an angle up from one of the holes, approx. 1 1/2" into the 1st row. You can fill the row up to the hole, but sometimes it's easier to start the leading edge.
5. Light the AMNS through the hole, with a, Butane Micro Torch or Propane Torch on "Low" for approx. 30 seconds. Lighters & fire starters may work, but it's easier to start with a Micro Torch or Propane Torch. The sawdust should smolder like the cherry of a cigar. Lightly blow on the embers to make sure it's burning well.
6. Once the sawdust is smoking well, place it inside your smoker or grill. **BE CAREFUL when handling the A-MAZE-N-SMOKER, as the metal can get hot where the dust is smoldering.**
7. The 6"x6" "A-MAZE-N-SMOKER" will smoke for 6-8 hours on 2 cups of sawdust, and the 6"x8" A-MAZE-N-SMOKER will smoke for 8-10 hours on 3 cups of sawdust. Duration will depend on the sawdust, heat and draft or turbulence inside your smoker or grill. Customers report higher results.
8. Heat from an electric element, gas burner, charcoal or burning wood can cause turbulence inside the smoker or grill, and this can reduce the burning time. **DO NOT place directly above or adjacent to a heat source.** If using the AMNS with heat, place the smoker in a small pan. This will significantly slow the burning process, by deflecting the radiant heat and turbulence. For temps over 200°, it may be necessary to keep the center row free of sawdust. This will insure the sawdust does not jump thru the dividers, as it turns the 1st corner.
9. Adjust your exhaust vent about ½ open to start, and adjust it accordingly. You'll notice very sweet smelling "Thin Blue Smoke" from the A-MAZE-N-SMOKER, almost like incense.
10. If you use a water pan, do not place the smoker directly above it. The sawdust will absorb the moisture and will greatly affect the burning process. I place my A-MAZE-N-SMOKE in the empty water pan, but if a water pan is necessary, I use a small foil pan with water on the lowest rack.
11. If there is a chance of liquids from your meat dripping on the smoker, make a small "Foil Pup Tent" and place it over the smoker, to shield the sawdust.
12. Keep your sawdust bags sealed. Sawdust can absorb moisture from the air, and this can affect the burning process. If your sawdust does not light properly, or will not stay lit, pour the sawdust onto a cookie sheet and place in the oven for 30 minutes @ 300°. You can also microwave 2-3 cups of sawdust for 1 minute on high, stir it up and microwave for another 60 seconds. This should take out any excess moisture.

You should be able to cold smoke for 30+ hours with 1lb. of A-MAZE-N-DUST. Each row will burn for approximately 1½-2 hours. If you only want to smoke for 3 hours, fill 2 rows. If you need more smoke, light both ends, but you'll get ½ the burn time. Hot smoking will shorten the burn times. The smoker performs best at temps under 200°.

You'll quickly catch on to how well it performs in your smoker or grill.

Need more help? Go to www.amazenproducts.com

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