

A-MAZE-N-TUBE-SMOKER Patent Pending

Instructions:

1. If included, remove the pellets from your new A-MAZE-N-TUBE-SMOKER(AMNTS). Burn the residual oil off your in your grill or smoker for 30 minutes at 275°, or wash thoroughly with hot water & dish soap.
2. Hold your AMNTS with the hole facing up and fill with good quality pellets approx. 1" from the top.
3. Lay your AMNTS horizontal on the grill grates. Light the pellets with a propane torch through the large opening in the cap for 45 seconds. A small flame will appear on top of the pellets. Allow this flame to burn for 10 minutes. A good bed of coals is necessary to keep the AMNTS burning properly. **Do Not Rush This Step!**
4. Blow the flame out and make sure your AMNTS is smoking well. Place it in an area on the grates that has good ventilation or draft. **BE CAREFUL when handling the A-MAZE-N-TUBE-SMOKER, as the metal can be hot.**
5. At 225°, the 18" AMNTS will produce smoke for approx. 6 hours on 1 lb. of pellets, 12" AMNTS will produce smoke for approx. 4 hours on ¾ lb. of pellets, and the 6" AMNTS will produce smoke for approx. 2 hours on ½ lb. of pellets. Duration of burn will depend on the pellets used, heat and draft or turbulence inside your smoker or grill. Cold smoking will increase the smoke time. You only need to fill the tube ½ full with pellets.
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 OR OPEN FLAME.** Doing so can cause the pellets to ignite, and cause damage to your smoker. 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 AMNTS. Each smoker is different, so you may have to try different locations, in-order to get the best performance out of your AMNTS.
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 AMNTS.
9. Arrange your meat so juices won't drip onto your AMNTS, or protect it with a drip pan above.
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. These may have to be mixed with another pellet to burn properly.

A-MAZE-N-TUBE-SMOKERS are smoke generators, and designed to produce smoke only. The AMNTS does not produce enough heat to cook your food. You still need a heat source for cooking.

18" AMNTS will produce smoke for up to 6 hours

12" AMNTS will produce smoke for up to 4 hours

6" AMNTS will produce smoke for up to 2 hours

Need more help? Go to www.amazenproducts.com

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