

# HOW TO CLEAN UNIT

- Cleaning smoker after each use will prevent mold and rust.
- Always make sure smoker is unplugged and cool to the touch before cleaning and storing.
- A mixture of 50/50 water and vinegar can be used to clean interior of smoker.
- Grates, water bowl, and grease tray are dishwasher safe.
- Dispose of cold ashes by dumping in water, soaking and discarding in a non-combustible container.
- Door seal **MUST** be cleaned with a damp cloth after each use to keep seal in proper working condition.
- Never use a metal brush to clean grates, as this will remove the stainless protective coating.
- **QUICK TIP**, for easier clean up, line water bowl and grease tray with metal foil.
- Empty wood chip tray and wood chip loader, removing ash build up, residue and dust.
- Make sure smoker is fully dried out after cleaning, before sealing door and storing. This will prevent mildew.