



Model H6255 10 lb. Meat Smoker

The 10 lb. Meat Smoker (**Figure 1**) will handle 10 lbs. of sausage using 35-38mm casings.

Instructions

1. Plug the smoker into a grounded power source. Preheat the smoker for ten minutes then load the sausage links into the smoker.
2. Dry the sausages in the smoker for 30–45 minutes.
3. Wearing an oven mitt, open the sawdust swing door and place the sawdust pan (filled with sawdust) on the heating element as shown in **Figure 2**.
4. Smoke the sausages for at least eight hours.

NOTE—Check the drip pan every other hour to make sure it does not over-flow. Empty if necessary.

5. **Unplug the meat smoker!**
6. Carefully remove the sausages from the smoker.
7. Place the sausages into a refrigerator to cool.

NOTE—All cook times are general and differ from meat types, fat content and sausage size. Research credible sources for techniques and recipes before using your smoker.

Cleaning & Sanitizing

1. **Unplug the meat smoker!**
2. Scrub the shelves, wooden dowels and sawdust pan with a sanitizing agent before and after every use, then rinse, dry and return to the smoker.



Figure 1. Model H6255 10 lb. Meat Smoker.

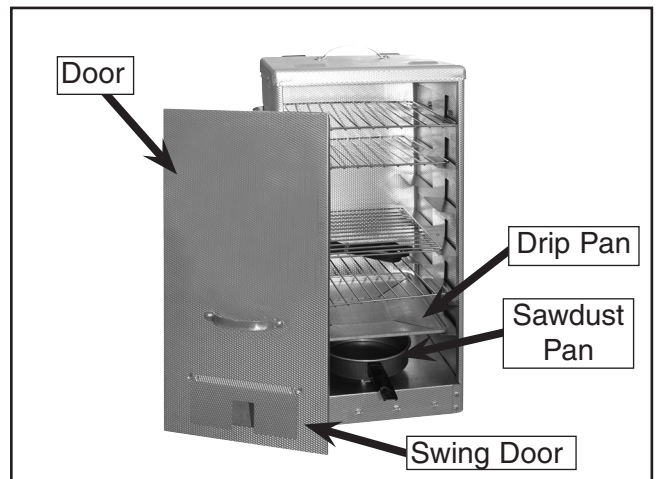
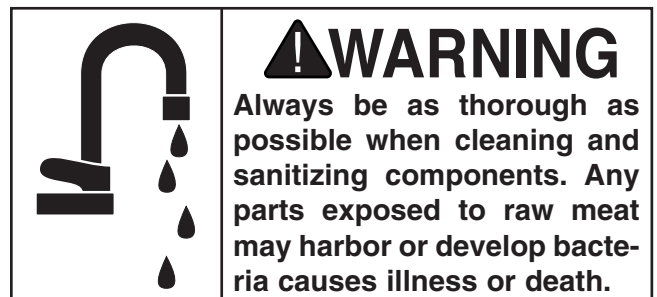


Figure 2. Main components of the smoker.



- Wipe the inside of the smoker with a sanitizing agent, and remove all grease and residue buildup.

!WARNING

- DO NOT touch hot surfaces with bare hands.**
- DO NOT put the cord, plug or heating element in water or other liquid.**
- UNPLUG the smoker before cleaning & sanitizing, and when not in use.**
- WAIT until the smoker has completely cooled before removing components.**

Model H6255 Parts List (Figure 3)

1	PH6255001	BODY
2	PH6255002	POWER CORD
3	PH6255003	GRILLS
4	PH6255004	DOOR
5	PH6255005	DRIP PAN
6	PH6255006	SAWDUST PAN
7	PH6255007	HEATING ELEMENT

Like all Grizzly products, the Model H6255 10 lb. Meat Smoker is covered by a one year warranty. Should any problems arise, please call our customer service center at (570) 546-9663 or e-mail us at techsupport@grizzly.com.

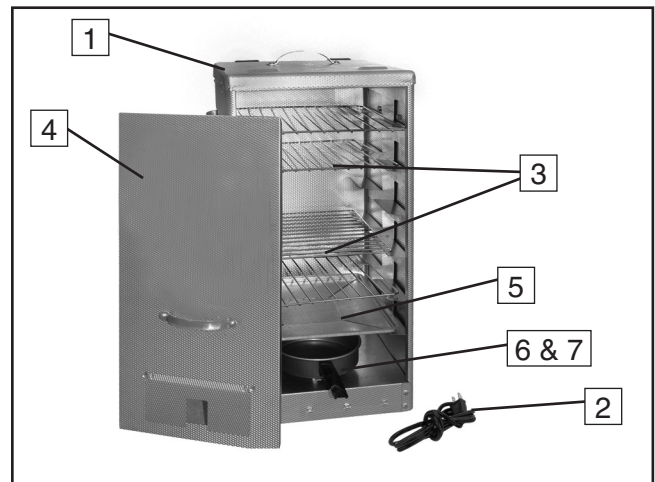


Figure 3. Model H6255 parts breakdown.

!WARNING

Always full cook/dehydrate/smoke all raw meat products. Raw meat harbors bacteria that causes illness or death.

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