



JACKSON GRILLS PELLET DIFFUSER INSTRUCTIONS

(Part# JGPD-00)

Add a rich smoky flavor to your favorite foods with this simple to use Jackson Grills Pellet Diffuser. You can use any food grade wood pellets from the vast selection available in the market today.

1. Remove your grill cooking grid (*Figure 2*) and standard flame diffuser (*Figure 3*) and set both aside carefully.
2. Insert the Jackson Grills Pellet Diffuser (*Figure 1*) into the empty slot.
3. Fill the pellet reservoir half full (*Figure 4*). A metal ice cream scoop works great to fill the reservoir with pellets!
4. Ignite the main burner directly beneath the Pellet Diffuser.
5. Immediately turn the burner to its lowest setting.
6. Within 3-4 minutes** the pellets will begin to smolder and smoke.
7. Then you will add to the half full reservoir, enough pellets to fill it to the top (*Figure 5*).
8. Following that completely turn off the burner under the Pellet Diffuser. The pellets will continue to smoke and smolder for as long as you continue to replenish the pellet reservoir. This would be approximately every 20 to 25 minutes** depending on what you are grilling and how intense of a flavor you are wanting to infuse.
9. Enjoy!

(**Pellet size, type and burning time will vary)

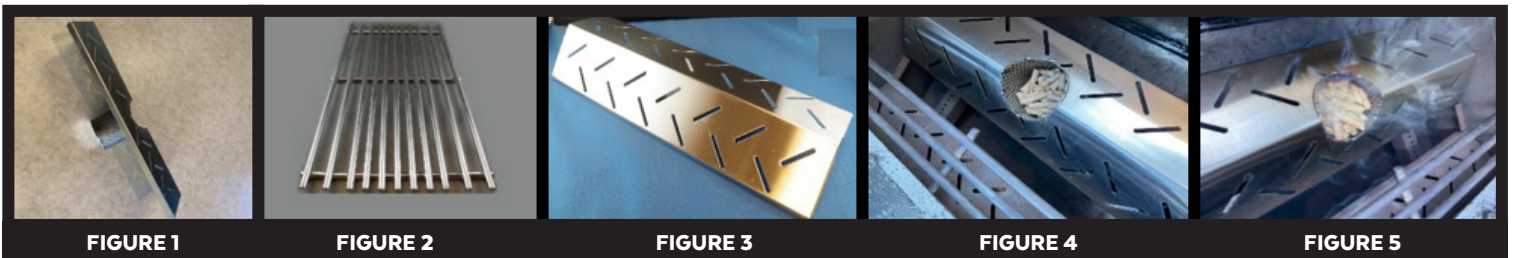


FIGURE 1

FIGURE 2

FIGURE 3

FIGURE 4

FIGURE 5