

Demonstrating the Wood Assist Smoker Base

Enhancing charbroiled flavors with the trendy smoking cooking process just got easier. Vulcan has introduced two countertop smoker base accessories designed to complement the VACB and VCCB charbroilers so that end users can easily infuse fish, meat, chicken and more with a rich, smoky flavor. For end users to really see this unique cooking process, it is essential to demo the unit.



VCCB36 Charbroiler with CTSMOKER-36 and wood blocks

Don't forget to clean the unit at the end of your demo!

1. Use wire brush to clean grates.
2. Use metal pan and tongs to remove smoldering logs, place in water-filled sink to cool.
3. Take drip pan to dish table, wash / cool ashes and drip pan.
4. Dispose of fully extinguished logs and ashes, replace drip pan.

Demo Usage Instructions

Items needed: Metal tongs, water spray bottle and metal pan

1. Place log(s) in each smoke tray, fill as desired, but not to exceed 4 lbs. of wood per tray.
 - For better results, place bark side up.
2. **Optional:** Fill drip pan w/1" of water.
3. Coat grates with light coating of oil.
4. Turn gas control valves to High.
5. Use the chart below for approximate timing for smoke and log duration.
 - Note: Times are subject to change based on wood type, original wood dryness and overall size of wood. Use chart as an estimate only.
6. Wood should smolder, not actively burn. Use spray bottle to contain active flames.

Approximate Wood / Smoke Guidelines

	Dry	Soaked
1/4 Log Mesq. 4" Thick		
Round Log Mesq. 3-4" Dia		
Bark Position	Up	Up
Est. Time to Smolder	40 min	60 min
Time to Replace	1:20	1:45



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