

Congratulations on your new G3 smoker!

Operating the G3 is significantly different from other offset smokers and requires a new approach to fire management. It is highly recommended that you practice using this smoker before cooking with it.

Here are some **suggestions** to help you get started:

1. **Start with four (4) small split logs, each weighing approximately one (1) pound.**
 - Do not use larger logs, as the G3 is designed for precise fire management with smaller fuel pieces.
 - Allow the smoker to come up to temperature before making adjustments.
2. **Resist the temptation to add more fuel early on.**
 - It is easier to raise the temperature than to lower it.
3. **Manage airflow with precision.**
 - The G3 is highly efficient, so even small vent adjustments have a big impact.
 - Start with the intake and exhaust vents **about 25% open**.
 - Let the smoker gradually reach temperature before making further adjustments.
 - Once at temperature, avoid chasing small fluctuations—the insulation will keep it steady.
4. **Maintain temperature with minimal fuel.**
 - After reaching your desired temperature, add **one (1) split log (one pound) approximately every 45 minutes** to sustain heat.
 - Experiment as needed to fine-tune your fire management.
5. **Allow the smoker to stabilize before cooking.**
 - Let it settle for **30-45 minutes** before loading your food.
6. **Practice before cooking.**
 - Run these steps a couple of times to familiarize yourself with the G3's operation.