

3. Scrub the inside of the smoker with a sanitizing agent and wipe all grease and residue buildup.

!WARNING

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

Model H6256 Parts List (Figure 3)

REF	PART #	DESCRIPTION
1	PH6256001	SMOKESTACK
2	PH6256002	CABINET
3	PH6256003	THERMOMETER
4	PH6256004	SAWDUST PAN
5	PH6256005	HEATER
6	PH6256006	HEATER BRACKET
7	PH6256007	CABINET BRACKET
8	PH6256008	POWER CORD
9	PH6256009	NUT
10	PH62560010	SCREW
11	PH62560011	WIRE SHELF
12	PH62560012	WOODEN DOWEL
13	PH62560013	TEMP SWITCH

Like all Grizzly products, the Model H6256 20 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.



!WARNING

When cleaning with sanitizers, always follow the manufacturer's recommendations. Never use products that cause exposed surfaces to render meat unsafe for consumption. Failure to follow this warning may lead to sickness or death!

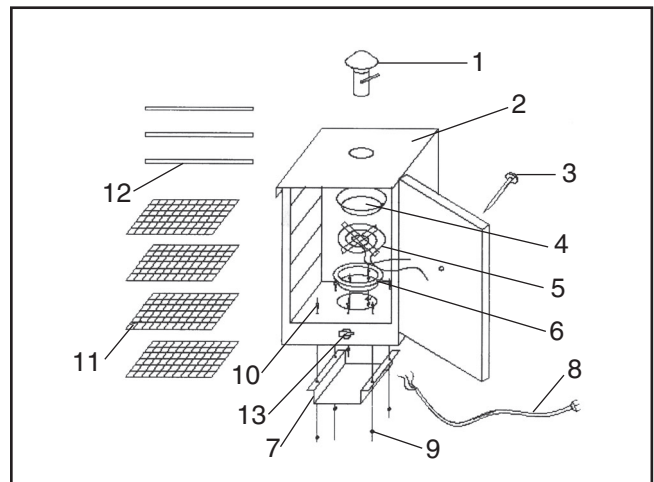


Figure 3. Model H6256 parts breakdown.

!WARNING

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

COPYRIGHT © SEPTEMBER, 2004 BY GRIZZLY INDUSTRIAL, INC.

WARNING: NO PORTION OF THIS MANUAL MAY BE REPRODUCED IN ANY SHAPE OR FORM WITHOUT THE WRITTEN APPROVAL OF GRIZZLY INDUSTRIAL, INC.

#CA6624 PRINTED IN CHINA