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Snow Peak CS-092

Snow Peak Compact Smoker CS-092 Instruction Manual

Model: CS-092

INTRODUCTION

Thank you for purchasing the Snow Peak Compact Smoker CS-092. This manual provides essential information for the safe and effective use, maintenance, and troubleshooting of your new smoker. Please read this manual thoroughly before operating the product and retain it for future reference.

SAFETY INFORMATION

- Always use the smoker outdoors in a well-ventilated area to prevent carbon monoxide buildup.
- Keep children and pets away from the smoker during operation.
- The smoker will become very hot during use. Use heat-resistant gloves when handling and allow it to cool completely before cleaning or storing.
- Do not use flammable liquids to ignite charcoal or wood chips.
- Ensure the smoker is placed on a stable, non-combustible surface.
- Never leave the smoker unattended while in use.
- Dispose of ashes properly after they have completely cooled.

PACKAGE CONTENTS

Verify that all components are present before assembly and use:

- Smoker body (main unit)
- Lid with handle
- Grill racks (upper and lower)
- Drip tray
- Charcoal/wood chip tray

SETUP

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Initial Cleaning:** Wash all components with warm, soapy water and rinse thoroughly before first use. Dry completely.
3. **Assemble Base:** Place the charcoal/wood chip tray at the bottom of the smoker body.
4. **Insert Drip Tray:** Position the drip tray above the charcoal/wood chip tray. This collects drippings and prevents flare-ups.
5. **Place Grill Racks:** Insert the lower grill rack above the drip tray, and the upper grill rack if desired, for multi-level smoking.
6. **Secure Lid:** Place the lid on top of the smoker body.



Image: The Snow Peak Compact Smoker CS-092 in its assembled, closed state, being held. This illustrates its compact form factor.

OPERATING INSTRUCTIONS

1. Preparing for Smoking

1. **Add Wood Chips:** Place your preferred wood chips (e.g., hickory, apple, cherry) into the charcoal/wood chip tray at the bottom. For best results, soak wood chips in water for at least 30 minutes prior to use.
2. **Ignite Fuel:** Place a small amount of charcoal or a suitable heat source (e.g., a small burner, not included) beneath the wood chip tray to generate smoke. Ensure adequate airflow for ignition.

3. **Preheat:** Close the lid and allow the smoker to preheat for 10-15 minutes, or until smoke begins to consistently emanate.

2. Loading Food

1. **Arrange Food:** Carefully place food items on the grill racks. For optimal smoke circulation and even cooking, avoid overcrowding the racks.
2. **Thicker vs. Thinner Items:** Place thicker items on the lower rack closer to the heat source, and thinner items on the upper rack.



Image: The smoker loaded with various food items like sausages and bacon on its internal grill racks, ready for smoking.



Image: A diagram illustrating the internal structure of the smoker, indicating where to place thick food, thin food, the drip tray, and smoke chips. Alongside, an image shows fish being smoked on the grill rack.

3. Smoking Process

- Close the lid securely to retain smoke and heat.
- Monitor the smoking process. Avoid opening the lid frequently, as this releases smoke and heat, prolonging cooking time.
- Smoking times vary depending on the food type, size, and desired smoke intensity. Refer to specific smoking recipes for guidance.

4. Finishing and Serving

- Once food is cooked to your preference, carefully remove it using heat-resistant tongs or gloves.
- Allow the smoker to cool completely before cleaning.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and performance of your smoker.

1. **Cool Down:** Always allow the smoker to cool completely before attempting to clean.
2. **Remove Ashes:** Carefully remove the charcoal/wood chip tray and dispose of cooled ashes responsibly.
3. **Clean Components:** Wash all removable parts (grill racks, drip tray, charcoal/wood chip tray) with warm, soapy water. A non-abrasive brush or sponge can help remove stubborn residue.
4. **Clean Smoker Body:** Wipe the interior and exterior of the smoker body with a damp cloth. For tougher stains, use a mild detergent.
5. **Dry Thoroughly:** Ensure all components are completely dry before reassembling or storing to prevent rust.
6. **Storage:** Store the smoker in a dry place, away from direct sunlight and moisture.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Insufficient Smoke Production	Not enough wood chips; wood chips too dry; insufficient heat source.	Add more wood chips; soak wood chips before use; ensure adequate heat beneath the tray.
Food Not Cooking Evenly	Overcrowding the racks; uneven heat distribution.	Do not overcrowd; rotate food or racks periodically; ensure heat source is centered.
Smoker Leaking Smoke Excessively	Lid not seated properly; damage to smoker body.	Ensure lid is closed tightly; inspect for damage and contact support if necessary.

SPECIFICATIONS

Model: CS-092

Brand: Snow Peak

Material: Stainless Steel

Power Source: Manual

Fuel Type: Charcoal (or other external heat source for wood chips)

Form Factor: Compact

Dimensions (L x W x H): Approximately 8.66 x 12.4 x 6.5 inches (22 x 31.5 x 16.5 cm)

Weight: Approximately 1.54 kg (3.4 lbs)

WARRANTY AND SUPPORT

For warranty information, product support, or to purchase replacement parts, please contact Snow Peak customer service or visit the official Snow Peak website. Keep your purchase receipt as proof of purchase.

Website: www.snowpeak.com

Note: Specific warranty terms may vary by region.

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