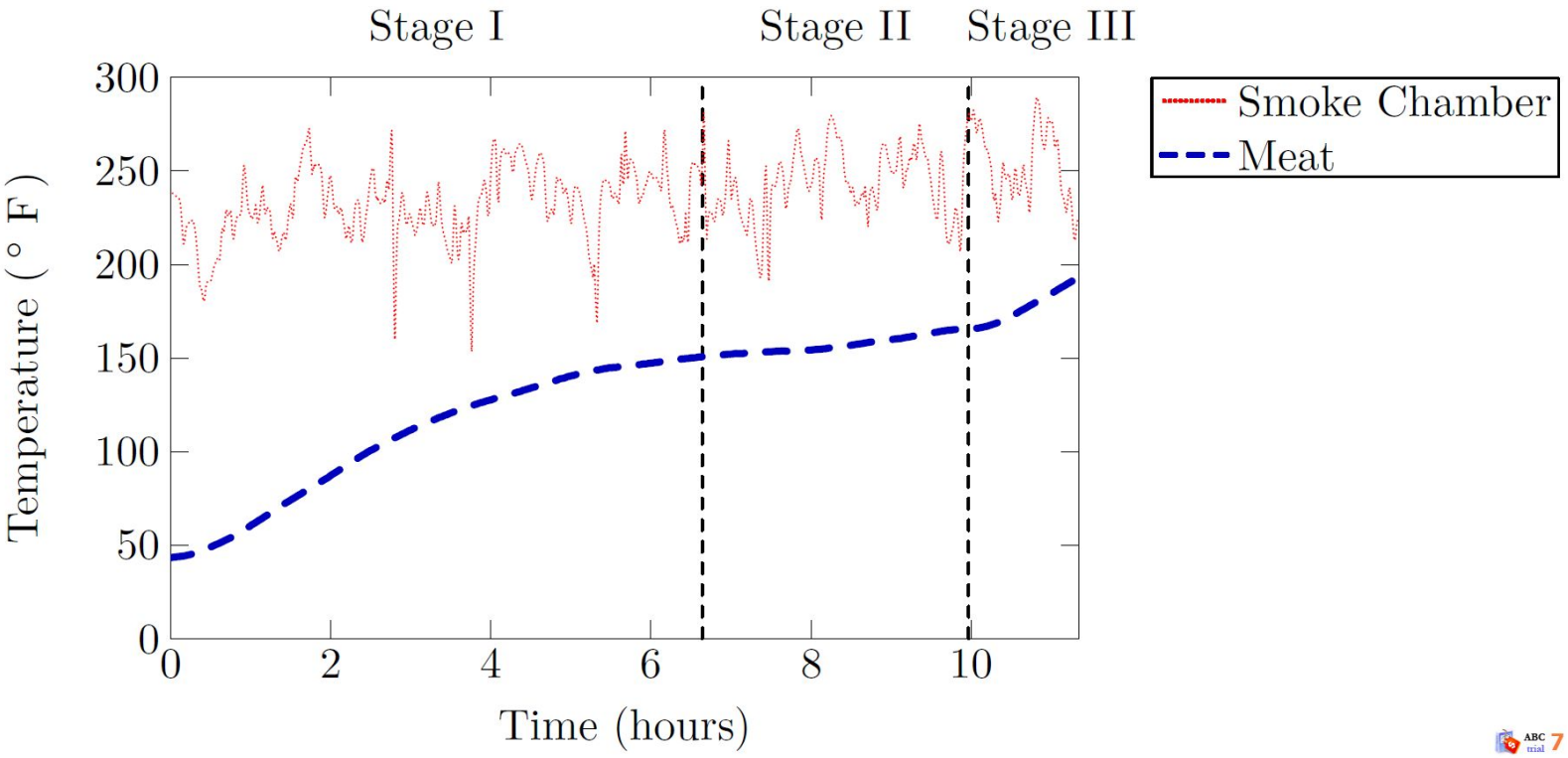
Stage I
Stage II
Stage III
Smoke Chamber
Meat
Temperature (° F)
Time (hours)
0
50
100
150
200
250
300
0
2
4
6
8
10