

# Cuisinart 18-inch Vertical Charcoal Bullet Smoker

## QUICK BUYER GUIDE



Home cooks wanting basic charcoal smoking and mid-size capacity

### At a Glance Specs

 **COOKING AREA**  
**510 square inches cooking space**

 **FUEL TYPE**  
**Charcoal fuel only**

 **BODY MATERIAL**  
**Alloy and stainless steel**

 **FOOTPRINT**  
**22 by 24 by 43 inches**

 **WEIGHT**  
**32 pounds item weight**

 **WATER PAN**  
**Porcelain-enameled water bowl**

 **VENTING**  
**Top and bottom adjustable vents**

## Who It Is For

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-  Backyard cooks who smoke moderate batches
-  Beginners wanting straightforward charcoal smoking
-  Buyers who want a smoker that converts to grill
-  Tailgaters and campers needing a transportable smoker

## Who It Is Not For

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-  Commercial users needing large capacity equipment
-  People who require automated digital temperature control
-  Shoppers wanting propane or electric smokers
-  Buyers needing ultra-lightweight backpackable gear

## Trade Offs to Consider

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-  Requires manual charcoal and vent management
-  Temperature control less precise than electric units
-  Moderate heat loss in cold weather
-  Not suitable for very large smoking runs



## Users Say

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### ● POSITIVES

- ✓ Produces noticeable charcoal smoke flavor
  - ✓ Ample cooking area for family portions
  - ✓ Relatively simple assembly and basic controls
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### ● COMPLAINTS

- ⚠ Needs frequent charcoal adjustments for steady heat
- ⚠ Less temperature consistency than automated smokers
- ⚠ Can feel bulky to move when loaded



## How It Compares

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- Vs electric smokers: more hands-on fuel management
- Vs pellet smokers: lacks automated temperature control
- Vs larger vertical smokers: lower capacity and insulation



## Choose This If...

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- ✓ You want authentic charcoal smoke flavor
- ✓ You need roughly 500 sq in cooking area
- ✓ You prefer simple manual controls over automation
- ✓ You want occasional grilling plus smoking flexibility

## ✗ Skip This If...

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- ✗ You require automated PID temperature control
- ✗ You need commercial scale smoking capacity
- ✗ You prefer low-maintenance electric models
- ✗ You need ultra-portable ultralight equipment



## Learn More

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### Read our Review

[Cuisinart 18" Vertical Charcoal Smoker: Best For Smoked Brisket & Grilling](#)



### Watch our Video Review

[Cuisinart 18" Vertical Charcoal Smoker Review — Compact Brisket Power & Easy Low-and-Slow Results](#)



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