

Smoke Daddy™ Cold Smoke Generator

www.smokedaddyinc.com Patent

Instructions for use:

In addition to cold smoking, meat or fish must be cured or cooked to be safe

A cold smoke generator is an aid to help in the process of smoked food preparations and is not a stand alone food preserver.

1. Drill a 11/16" 7/8" or 1" hole in the side of the BBQ grill or smoker of choice.
2. Attach unit to the **outside** of grill or smoker.
3. Attach the aquarium pump and plug in pump.
4. Remove top cap.
5. Put a small amount of wood smoking fuel of your choice in unit.
6. Remove bottom cap with thumb screw.
7. Light fuel using a propane torch for 30 secs from the bottom with top off, or in an empty unit. Put a small amount of lighter fluid on a slightly smashed charcoal briquette and light it with a match. Wait until it begins to ash up and add the desired amount of fuel.
8. Place bottom back on unit with aquarium pump running
9. Tighten down thumb screw. **Thumb screw gets very hot when in use so use caution.**
10. Load with desired amount of wood fuel.
11. **DO NOT FILL OVER THE OUTLET TUBE.** A pellet can get lodged in the outlet tube and plug it up.

Safety tips:

- **Unit gets hot. Handle with oven mitts.**
- **Do not use indoors.**
- **Do not use on the inside of a grill or on top of a fire of any kind**
- **In addition to cold smoking, meat or fish must be cured or cooked to be safe**
- **When in doubt, cook to a safe temperature.**

Other helpful hints:

- The air valve is there to prevent back pressure and is not intended to be the only way to adjust smoke output .The mixture of different size wood chip works the best for that.
- Once the unit is hot you can turn down the air flow or shut off the pump for a slower burn.
- Tap on the side of unit with a screw driver handle or similar object every once in a while to shake down the ashes if necessary.
- The outlet tube can be fitted to a wall thickness up to 4" by turning it around.
- **Clean after each use.** I recommend hot water and a 3M scrub pad. Rinse well after cleaning.
- If caps are stuck on cooled unit, tap on them with a screw driver handle or similar object to help remove, or heat the outside of the unit with a propane torch.
- If smoke is not coming out properly, check to make sure the fuel is dropping properly.
- After you use this a couple of times you will get the hang of it.

Should I use wood pellets or wood chips

Both will work in Smoke Daddy.

Please send pictures of your applications to Fiddler252@msn.com I always enjoy seeing pictures of all the different applications and testimonies of my customers.