

Smoke Daddy Patent Pending

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 hole in the side of the grill or smoker of choice.
2. Attach unit to the **outside** of grill or smoker.
3. Attach the aquarium pump to the bottom cap 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 of the fuel.
8. Place bottom back on unit with aquarium pump running
9. Tighten down thumb screw.
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.
12. Wait 1 minute and place top back on unit.

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:

- When using large wood chips or chunks start out with the smallest chips first.
- 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 but I have noticed that wood pellets vary in moisture content and will produce condensation and residue. I recommend using dry wood chips for the best results, when using the Smoke Daddy. I also believe wood chips produces a better quality of smoke.