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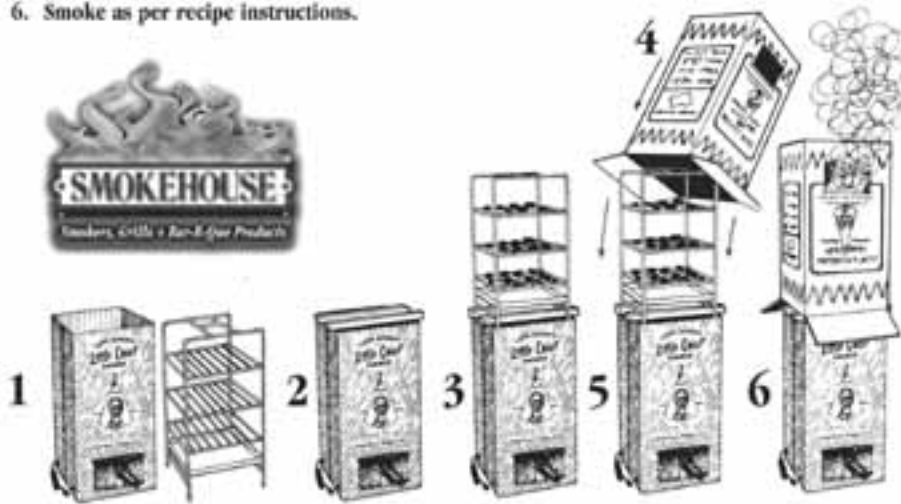
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“Cold Smoke” Technique

Instructions for “Cold Smoke” technique for smoking with less heat:

1. Remove smokehouse from box and rack from smokehouse.
2. Place two 16” long stick, 1” square (approx.) across the top of the smoker body.
3. Place rack with product to be smoked on top of the sticks.
4. Cut small hole in box for smoke to escape.
5. Place smokehouse box UPSIDE DOWN over the rack and allow it to rest on the sticks, also.
6. Smoke as per recipe instructions.



You can also cold smoke in the Front Load smoker. Take the front door off the smoker, and lean the door against the smoker so you have about a two inch air space above the door and a two inch air space between the door and the smoker on the ground. This way you will keep the temperature down and most of the smoke in.