

BUILD YOUR BRADLEY SMOKE HOUSE FROM SCRATCH

Have you built an outhouse? Refer to outhouse instructions. Ok, we're just kidding. But, still, there isn't that much difference when it comes to building the structure. You can build your smoke house any way you like. And to almost any size within reason. A standard single stall outhouse is just about the right size...

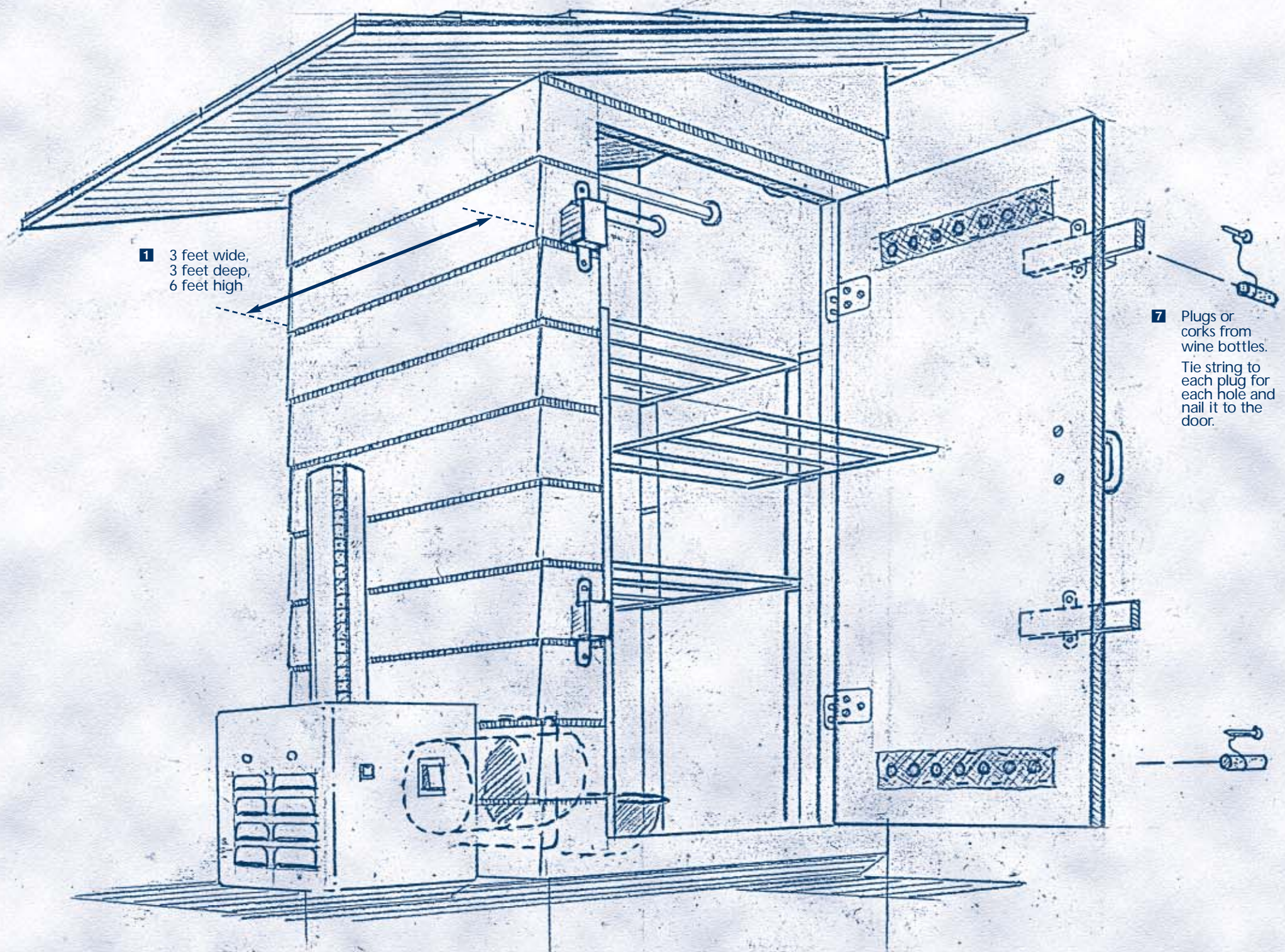
A few things to keep in mind before starting

The larger the smoke house, the tighter the walls have to be, because you don't want to let in excess air or let too much smoke escape. You want to control the flow of smoke and air using adjustable dampers at the top and bottom of your smoke house.

- The walls can be made of any wood product. They can be insulated, or if you're not planning on making hot smoke, they can be left as plain plywood.
- The inside of the roof should be lined with non-toxic metal and should be sloped so that no condensation or rain drops can fall onto your food.
- If you use racks in your smoke house, make sure the entrance door is wider than the racks so you can take them in and out with ease.
- The ground should drain easily, and your smoke house should be level and well supported.
- The location of your smoke house is also important -- try to find a location that is relatively shaded, dry, and not directly exposed to wind.

Instructions

- 1 A good sized smoke house is approximately 3 feet wide, 3 feet deep, and 6 feet high. Frame your smoke house as you would any other structure, using 2" x 3" studs. Be sure to use good quality galvanized nails or non-corrosive wood screws.
- 2 You can make your smoke house square or rectangular. (But don't make it round! It can be a real pain in the smoker.)
- 3 Sheet the outside of your smoke house in plywood if you are not planning on adding heat to your food smoking. Make sure it is as airtight as possible with no exposed openings that can cause a draft.
- 4 If you're planning to add a hot plate to your smoke house, sheet the inside with plywood. And insulate the walls and ceiling with fiberglass bates. Then finish the outside of your smoke house with any siding you like. This will allow for excellent control of internal temperature no matter what the weather is like.
- 5 Make the wall on the opposite side of the generator 20" higher. Extend the roof over the generator an extra foot. This will protect your Bradley Smoke Generator from the weather while it is in use.
The roof is not weight-bearing in any way, so it's best to use a single sheet of plywood. The under side which is exposed to the smoke should be covered with a non-toxic metal such as aluminum or stainless steel. This will allow moisture to run directly down the metal roof and onto the wall, preventing condensation leakage on your exposed food.
The top side of the plywood can be covered with any type of shingle to protect it from the weather.
- 6 Your door is critical. If you give it a lot of thought and build it well in the first place, chances are you will be free of problems forever. So make sure it seals as tightly as possible. It is best if you do not use any weather stripping, gaskets, or sealants for any part of your smoke house.
The best latch for your door is a sliding wooden block that pushes the sill of the door tight against the frame. We recommend using three latches on the door.
- 7 At the top of the door, drill 6 to 8 holes in a row; these are your vent holes. Do the same at the bottom of the door; these are your draft holes.
On the inside of the door staple window screening over the holes to prevent bugs and other critters from getting into the smoke house.
To control the flow of smoke and air in your smoke house, use plugs or corks from wine bottles to adjust airflow and smoke release. Tie string to each plug for each hole and nail it to the door. This way you don't lose your plugs.
One more thing -- remember to cut a hole out of the side of your smoke house for the Bradley Smoke Generator Adapter, using the template provided. Make sure the burner is 6 to 8 inches above the ground so the spent Bradley Flavor Bisquettes can drop into the water pot and extinguish. The adapter is designed to stay on your smoke house. The Bradley Smoke Generator, however, is an electrical appliance that likes to be kept in a warm dry place when not in use. So don't leave it exposed to the elements. And don't allow it to come in contact with water.



BRADLEY SMOKE GENERATOR

Turn your backyard into your very own BBQ/Smokehouse. It's easy, it's inexpensive and it can make use of your old grill etc.

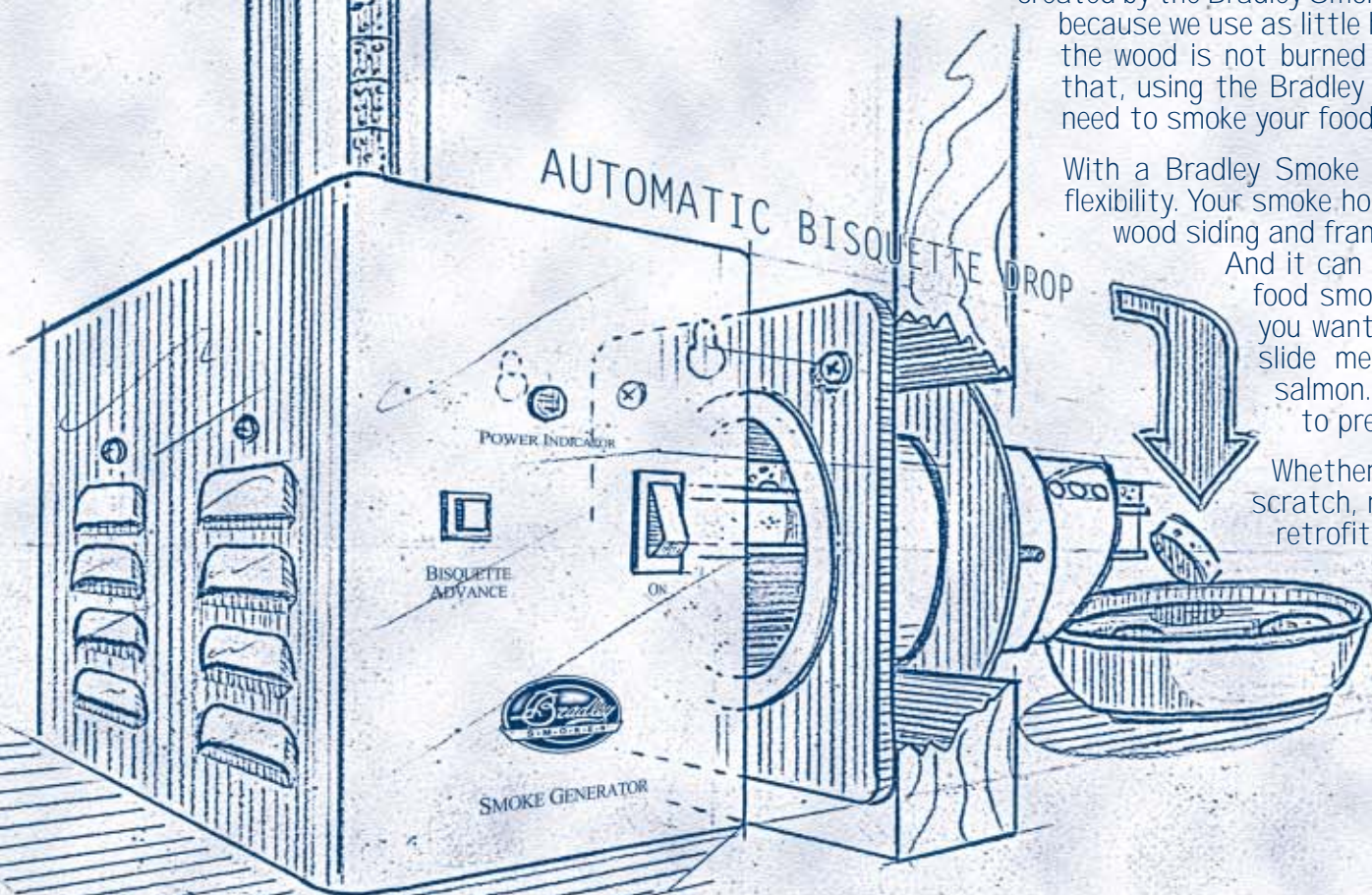
Congratulations

on purchasing the Bradley Smoke Generator! It's the one that makes so much smoke, you can easily use it in a 50 cu. ft. smoke house.

If you have experience with food smoking, you'll notice that the smoke created by the Bradley Smoke Generator is cleaner tasting. That's because we use as little heat as possible to create smoke, and the wood is not burned completely to ash. So, you may find that, using the Bradley Smoke Generator System, you won't need to smoke your food as long as you usually do.

With a Bradley Smoke Generator, you have the ultimate in flexibility. Your smoke house can be made of bricks, plywood or wood siding and framed as you would any other structure. And it can be designed to handle many types of food smoking. You can install wooden dowels if you want to hang sausages or hams. You can slide metal racks onto shelves for smoked salmon. And you can design your smoke house to prepare dry foods like jerky.

Whether you're building your smoker from scratch, making your old smoker automatic, or retrofitting a refrigerator...this guide will walk you through the process of building and using a smoke house you'll enjoy for many years to come. Let's get started! (See above)



Controlling smoke house temperature using hot plates

If you have made your own smoke house in the past, chances are you used an electric hot plate or smudge pot to create smoke and heat for your smoked food.

If you are into cold smoking, you probably had your smudge pot placed away from your smoke house and piped the smoke into the house from a distance. This prevented the temperature from rising. Don't throw that hot plate out just yet! You can still use it to control the temperature of your smoke house with the Bradley Smoke Generator.

When using the Bradley Smoke Generator by itself, you have the ideal environment for cold smoking in your smoke house. The Bradley Smoke Generator uses only a 25 watt pencil heater to get Bradley Flavor Bisquettes burning. This produces very little heat energy and allows you to do cold smoking like you've always wanted, all day or all night.

If, however, you need to control the temperature of your smoke house, use an electric hot plate...preferably one with an infinite heat switch so you can adjust the temperature as you smoke your food.

Installing a hot plate in your smoke house

- 1 Keep your hot plate off the smoke house floor. Place bricks on the floor of your smoke house, and rest the hot plate on that.
- 2 Pull the electrical plug out of the door or through a draft hole and plug it into the same source as your smoke generator. There is an outlet provided at the back of your smoke generator that you can plug it into.
WARNING: If the electrical draw of your hot plate is too high, it may blow the fuse at the back of your Bradley Smoke Generator. If this happens, replace the fuse and plug it into a separate outlet.
- 3 **VERY IMPORTANT: Put a metal cover above the hot plate to prevent food drippings from landing on the element of your hot plate. This is the number one cause of smoke houses burning to the ground! Don't let it happen to you!**

Retrofitting a Refrigerator - For a Bradley Smoke House

- 1 Once you've found that perfect fridge, you must put it somewhere outside...and out of your spouse's mind. Preferably, find a location that is shaded and protected as much as possible from the wind and rain.
- 2 Place the smoke house on a pad of wood, concrete or bricks so it does not sink into the ground...or become a planter.
- 3 Using the cut-out included with your Bradley Smoke Generator, mark the hole where you'll mount the smoke generator. You'll want the hole to be placed so that spent bisquettes can drop into the water pot. It is best if the bisquette burner is 6 to 8 inches above the floor of your smoke house.
- 4 Cut the hole and mount the Bradley Smoke Generator as per the diagram.
- 5 Line the bottom of the smoke house with old cookie sheets or sheet metal. This will add years to the life of your smoke house. If you are going to make yours a "hot" smoke house using a hot plate, put bricks under the hot plate.
- 6 Drill six to eight 1-inch diameter holes along the bottom of your smoke house. These must be adjustable to allow air into the house so always have plugs, dampers, etc. available to control the flow of air into your smoker. **NEED AN EXPLANATION.**
- 7 Repeat instruction #5 at the top of your smoker. TIP: Drill the 6 to 8 holes on either side of your smoke house. Depending on the direction of the wind, you want the open holes on the down side of the wind.
- 8 If your area is prone to rain or heavy moisture, build a cover over your Bradley Smoke Generator to keep it dry. After all, it is electrical and should be kept dry and clean of debris.

THAT'S IT! Follow these instructions and you're going to enjoy years of smoking food just the way you want it.

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Revolutionary Smoke Technology!

