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 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 easily.
- 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 put it in as much shade as possible, and where it won't be directly exposed to wind.

Instructions

- A good sized smoke house is approximately 3 feet wide, 3 feet deep, and 6 feet high. Choose a location near your smoke house where you can install any other equipment, using 2" x 4" studs. Be sure to use good quality galvanized nails or non-corrosive Woodscrews.
- You can make your smoke house square or rectangular. (Don't make it circular! It can be too hard on the smoker.)
- The outside of your smoke house is placed if you are not planning on making hot smoke. Use plywood for the outside and install the Bradley Smoke Generator at the top and bottom of your smoke house, as shown in the diagram. This will allow for excellent control of internal temperature if the smoke house is level and well supported.
- 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.
- The use of adjustable dampers at the top and bottom of your smoke house is also important — try to find a location that is relatively shaded, dry, and not directly exposed to wind.

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 know that the smoke created by your 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 add metal lined racks to shelves for smoked salmon, and you can cover your smoke house to prepare dry foods like jerky.

Whether you're building your smoke from scratch, making your old smoker automatic, or retrofitting a refrigerator...this guide will take you through the process of building and using a smoke house with the best results for your door...and for the next 20 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 a 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

- Keep your hot plate off the smoke house floor and near the smoke house, and far from the smoke plate.
- Pull the electrical plug out of the door or through a draft hole and plug it into the smoke plate. If you are not using a hot plate, keep it near the smoke plate and plug it into a separate outlet.

WARNING: If the electrical draw of your hot plate is too high, it may blow the fuse of your smoke generator. If this happens, replace the fuse and plug it into a separate outlet.

Retrofitting a refrigerator - For a Bradley Smoke House

- Once you’ve found that perfect fridge, you must put it somewhere outside...and out of your spouse’s mind. Preferably, in a location that is shaded and protected as much as possible from the wind and rain.
- Place the smoke house on a pad of used, concrete or bricks or it does not sink into the dirt.
- Using the cut-out included with your Bradley Smoke Generator, mark the hole where the smoke plate will go. This should be the hole where the smoke plate will go. If you want the hole to be placed up to keep bisquettes out of the unit, be sure to place it at the top of your smoke house.
- Cut the hole and mount the Bradley Smoke Generator as per the diagram.
- Use the bottom of your smoke house with small plates or shelf. This will allow for better ventilation and less smoke. You can use a hot plate or your own electric burner. If you are using a hot plate, plug it into the hot plate.
- Your smoke plate can be adjusted to allow air into the hole to allow for better ventilation. If you are using a hot plate, it can be used without the refrigerator.
- Repeat instruction #7 at the bottom of your smoke plate. Drill the 6 to 8 holes on either side of the smoke plate. Depending on the location of the wind, you want to open the top door.
- If you want to to keep your doors open 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 in all weather.

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