



# **SMOKE CHIEF OPERATING MANUAL**

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Thank you for purchasing the Smoke Chief cold smoke generator. The Smoke Chief produces a cold smoke and can be connected to almost any outdoor cooking, grilling or smoking apparatus (including gas grills, pellet grills, charcoal grills, smokers, egg-style grills and much more). The Smoke Chief operates using BBQ pellets to create smoke. For best results, use SMOKEHOUSE BBQ Pellets.

This manual will explain how to operate your Smoke Chief and provide additional tips for connecting and cooking with your Smoke Chief. Smokehouse Products has been building quality smokers since 1968. We hope you enjoy smoking with your new Smoke Chief, and please contact us toll-free at 877-386-3811 with any questions.



**SMOKEHOUSE BBQ PELLETS**  
*Alder, Mesquite, Cherry, Apple, Hickory*

## The Smoke Chief includes the following items:

1. Smoke Chief Cold Smoke Generator
2. Measuring Cup Full of SMOKEHOUSE BBQ Pellets
3. Smoke Chief Hanger
4. Clean-out Tool
5. 110V AC to 12V DC Power Converter



## **BREAK-IN INSTRUCTIONS:**

New, out of the box, complete the following steps in order to “break in” or “season” the unit to avoid any metal or oil flavors during the first use.

STEP 1: Add SMOKEHOUSE BBQ Pellets to the Smoke Chief.

STEP 2: Plug in the Smoke Chief and turn the switch to the ON position.

STEP 3: Let the unit run for 30 minutes.

*The break-in period is now complete.*

STEP 4: Turn the switch to the OFF position, empty any pellets and clean the smoke tube; or begin smoking your first recipe with the Smoke Chief.

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## **OPERATING INSTRUCTIONS:**

You may begin cooking with your Smoke Chief by following 3 basic steps. Additional, more detailed operating tips and instructions can be found on the following pages.

STEP 1: Connect the Smoke Chief to the side of your grill, smoker or other cabinet.

STEP 2: Add SMOKEHOUSE BBQ Pellets to the Smoke Chief.

STEP 3: Plug in the Smoke Chief and turn the switch to the ON position.

## OPERATING INSTRUCTIONS (CONT)

### ***Filling the Smoke Chief with BBQ pellets:***

Remove the lid/plunger assembly from the Smoke Chief by turning the lid counterclockwise and pulling the plunger assembly out of the Smoke Chief pellet tube.

Fill the measuring cup with SMOKEHOUSE BBQ pellets then pour them into the Smoke Chief pellet tube. The Smoke Chief will smoke approximately 3 hours when using a full measuring cup (though burn times will vary depending on pellets, humidity, etc). Smoking times can be adjusted by adjusting the amount of pellets used. Overfilling the unit may produce poor results.

With the desired amount of BBQ pellets now in the Smoke Chief, put the lid/plunger back on by lining up the slots on the lid with the pins on the Smoke Chief. Push the cap down and turn clockwise to seal the tube. Do not overtighten the cap.



## OPERATING INSTRUCTIONS (CONT)

### ***Plug in and Turn On your Smoke Chief:***

Connect the Smoke Chief to a 12V DC electrical power source. The Smoke Chief comes with a power converter that plugs into 110V AC (household current) and provides 12V DC outlet.

Once the power cord is connected and plugged in, turn the Smoke Chief on using the ON/OFF switch. Smoke will begin coming out of the smoke tube in approximately 1 minute. The smoke will intensify during the first few minutes.



### ***Using the Plunger:***

Once the Smoke Chief is loaded with BBQ pellets, push the plunger down gently until it contacts the pellets. For best results leave the plunger in this position until smoking stops. When the smoking stops, rotate the plunger and slowly press down in order to loosen any pellets that have not fully burned.

## TIPS FOR CONNECTING YOUR SMOKE CHIEF:

### ***Connecting your Smoke Chief to a gas grill:***

Try connecting the Smoke Chief to a gas grill by placing the output pipe through the rotisserie hole. An extension may be useful in order to lengthen the pipe (using a coupler and 1/4 NPT pipe). An adapter may also be used in order to reduce the size of the pipe (using 1/4 FPT x 3/8" adapter plus tubing, for a smaller hole). If you prefer to use your rotisserie at the same time as your Smoke Chief or you want a specific placement of your Smoke Chief, you may drill a 9/16" hole at your preferred location.



### ***Connecting your Smoke Chief to a pellet grill:***

A typical placement of the Smoke Chief on a pellet grill is on the side of the grill opposite the pellet hopper. It commonly works best to use the hanger kit to mount the Smoke Chief at your preferred location.



### ***Connecting your Smoke Chief to a kettle-style grill:***

Attaching your Smoke Chief to a kettle-style grill (usually a



a charcoal grill) it is ideal to mount the Smoke Chief just below the lid on the bottom half of the kettle. Once the Smoke Chief is hung on the kettle, mark the location where the output pipe comes in contact with the kettle and drill a 9/16" hole. If an extension on the output pipe is needed based on the curvature of the kettle, use a coupler and 1/4 NPT pipe.



### ***Connecting your Smoke Chief to a smoker box or cabinet:***

In this situation, you will typically sit the Smoke Chief next to the smoker box or use the hanger kit to mount the Smoke Chief on the side. Identify the location that you want to attach the Smoke Chief, and if hanging the Smoke Chief, use the hanger template, mark where the output pipe will go into the smoker or cabinet. Drill a 9/16" hole and mount the Smoke Chief.



### ***Connecting your Smoke Chief to an egg-style grill:***

For ceramic egg-style grills, the best way to connect the Smoke Chief is by having the output pipe inserted directly into



the lower draft hole. Smokehouse Products offers an egg adapter kit for quick and easy connection. The kit includes an adjustable shelf bracket, adjustable draft adapter, and a Smoke Chief connector with silicone seal.

## **CLEANING AND MAINTENANCE**

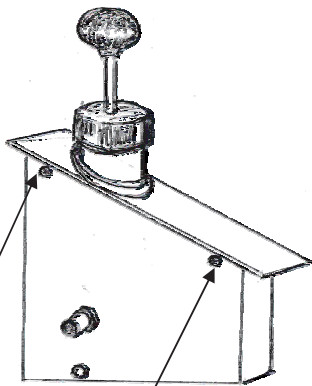
**IMPORTANT!** Use the Clean-out Tool (supplied with the Smoke Chief) to clean out the smoke tube where the smoke comes out. This should be done regularly at the beginning of the smoking process as well as throughout the smoking process when the amount of smoke diminishes. The Clean-out Tool will remove any resin or creosote build up in the smoke tube.

The Clean-out Tool should also be used after each use before storing the Smoke Chief. This will help keep the smoke tube clean and not allow resin to solidify in the tube during storage.

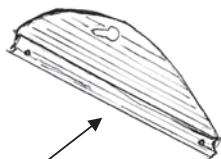
After each use, empty the pellet tube of pellets. Dump any remaining pellets and ash into a metal water bucket. The pellets and ash will be hot.

When starting the Smoke Chief, plug it in and turn it on to let the pellet tube heat up. Letting it run for 5-10 minutes prior to putting the BBQ pellets in will help reduce the amount of creosote or resin build up in the smoke tube of the Smoke Chief.

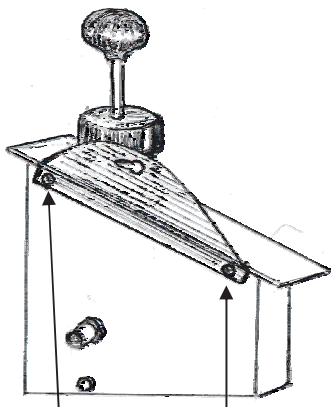
## SMOKE CHIEF HANGER INSTALLATION



Remove these two screws (on the side of the Smoke Chief cabinet).



Add Smoke Chief hanger.



Reinstall screws.

**LEVEL 3—Hanger Screw**

**Install #8 Self tapping screw included**

**For hanging with the Smoke Chief Hanger only.**

**If Smoke Chief sits on shelf or ground see Level 1**



**LEVEL 2—Smoke Tube Hole**

**Drill 9/16 Hole here for Smoke Tube.**



**SMOKE CHIEF FRONT  
CABINET LINE**

**This is the location of  
the front edge of the  
Smoke Chief cabinet.  
The Smoke Chief roof  
extends 3/4" past this  
line.**

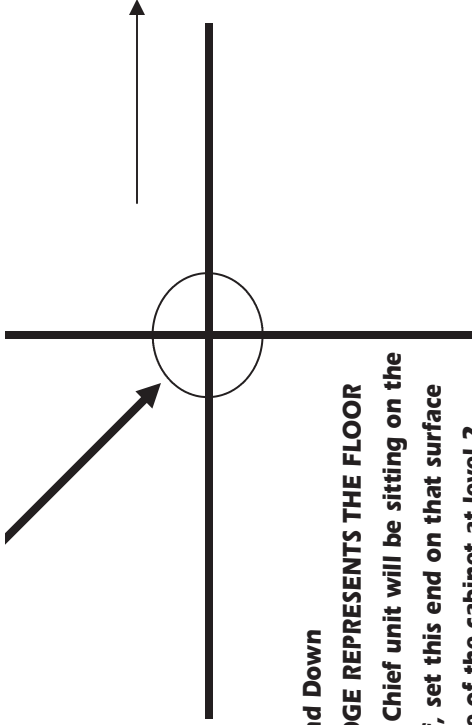


# TEMPLATE

## LEVEL 1—This End Down

### THIS BOTTOM EDGE REPRESENTS THE FLOOR

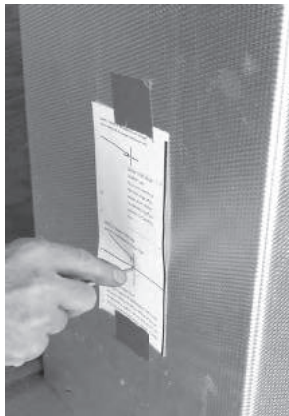
When the Smoke Chief unit will be sitting on the ground or a shelf, set this end on that surface and mark the side of the cabinet at level 2.



## SMOKE CHIEF INSTALLATION USING THE TEMPLATE



Tape Template



Mark Hole Locations

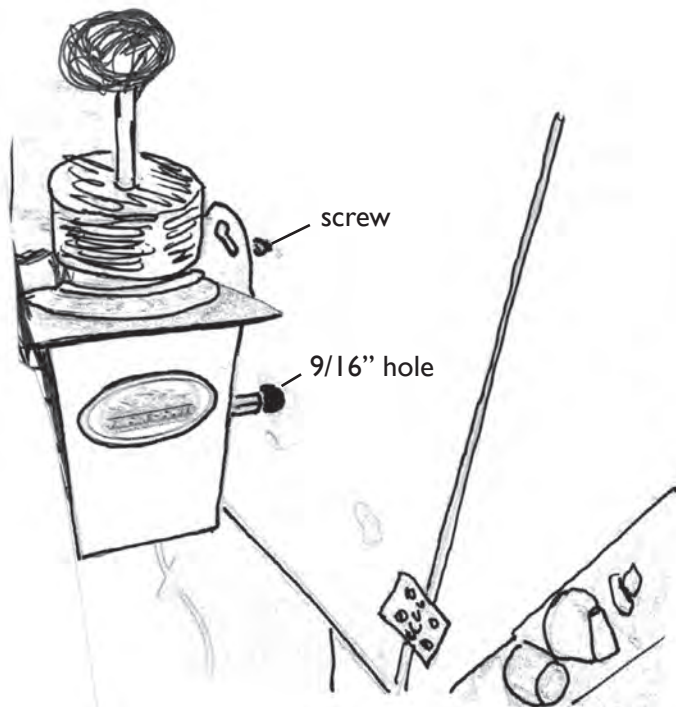


Drill 9/16" Hole



Install Hanger Screw

To complete the installation of the Smoke Chief using the hanger, install the Smoke Chief on the screw head and and place the smoke tube through the hole that was drilled. Allow the Smoke Chief unit to rotate to the end of the hanger slot. The Smoke Chief will remove just as easily for quick cleaning. You are now ready to start smoking.



## **SAFETY**

**CAUTION!** This unit is hot when operating. Always use protection from heat like leather gloves or a pot holder.

**CAUTION!** Do not operate this unit on, into or next to anything flammable or combustible.

**CAUTION!** Do not operate with the smoke tube outside of a flameproof enclosure.

**CAUTION!** Never operate Smoke Chief without the cap and plunger assembly installed in the pellet tube.

## **TROUBLESHOOTING**

Be certain that the smoke tube, where the smoke exits the Smoke Chief, is clear of all creosote and resin. **USE THE CLEAN-OUT TOOL TO CLEAR ANY RESIN OR BLOCKAGE IN THE SMOKE TUBE.**

**IMPORTANT! FAILURE TO CLEAN OUT BOTH THE SMOKE TUBE AND THE PELLET TUBE OF THE SMOKE CHIEF FOLLOWING OPERATION CAN LEAD TO DAMAGE OF INTERNAL PARTS AND EARLY FAILURE OF YOUR SMOKE CHIEF.**



## **TROUBLESHOOTING (CONT.)**

**Problem: Smoke Chief switch is on but the unit will not turn on.**

1. Make sure unit is plugged in to 12V DC power.
2. If unit is plugged into a power supply then make sure the power supply is connected to a wall outlet or extension cord, and that the cord is plugged tightly into the Smoke Chief power supply.
3. If you think the power supply isn't supplying power, you may connect your Smoke Chief to any 12V socket in your car or truck to verify that the unit works without the power converter.

**Problem: Smoke Chief will not smoke.**

1. Be sure that the pellet tube is filled with at least 1/4 cup of BBQ pellets.
2. Be sure that you have cleared the smoke tube with the clean-out tool.
3. Be sure the ignitor is burning red hot or that pellets are smoldering in the pellet tube.
4. Be sure the fan is running by looking through the vent on the Smoke Chief.

**Problem: Smoke Chief is running but the ignitor is not red hot.**

1. The thermostat controls the ignitor. When the pellet tube/burn pot reaches burning temperature, the thermostat turns the ignitor off. If the unit has run out of pellets, let the unit

## **TROUBLESHOOTING (CONT.)**

run 5 minutes with the cap off until the ignitor restarts. The Smoke Chief is now ready to refill with BBQ pellets.

### **Problem: Smoke Chief fan is not turning.**

1. If the switch is on and the unit is receiving power, the fan should be turning. You can verify the fan is turning by looking and shining a light through the vent slots on the smaller end of the Smoke Chief. If the fan is not turning, an easy remedy is to slide a toothpick through the vent to spin the fan blades. Just one small push typically sets the fan spinning again. The fan can be stuck from a small amount of creosote or resin cooling near the fan from a previous use. **BE SURE TO USE THE CLEAN-OUT TOOL TO CLEAN THE SMOKE TUBE DURING AND AFTER EACH USE.** This will help eliminate creosote build up within the unit. Once the fan restarts you should have very few future problems if properly maintained.

Questions? Need further assistance? Contact customer service at [custserv@smokehouseproducts.com](mailto:custserv@smokehouseproducts.com) or 877-386-3811.

## **SMOKING FOOD WITH THE SMOKE CHIEF**

There are so many ways to use your Smoke Chief. From smoking cheese to steaks and ribs. Below is a list of ideas to get your started. Opportunities are endless when smoking with the Smoke Chief because you can start smoking at 0 degrees!

Choose from five flavors of Smokehouse BBQ Pellets: Alder, Apple, Cherry, Hickory, and Mesquite.

### **Cold Smoke Recipe Ideas**

Smoked Cheddar & Gouda Cheese

Smoked Salmon Lox

Smoked Deviled Eggs

Smoked Sea Salts

Smoked Almonds

Smoked Chocolate Bars

Hickory Smoked Bacon

### **Hot Smoke Recipe Ideas**

Smoked Barbecue Baby Back Ribs

Original Smoked Salmon

Texas Style Smoked Brisket

Slow Smoked Porterhouse Steaks

Triple Smoked Hamburgers

Honey Brined Smoked Turkey or Ham

## **SMOKED CHEDDAR CHEESE**

The Smoke Chief instantly makes you a pro in cheese smoking. You have the ability to smoke any type of cheese without overheating since the Smoke Chief starts smoking at 0 degrees!

### **Ingredients:**

Medium or Sharp Cheddar Cheese  
Smokehouse Apple BBQ Pellets

### **Directions:**

Slice the block of cheese into pieces that are approximately 1" x 1" x 4". Place the cheese on your grill or in any cabinet that you have your Smoke Chief connected to. Space your cheese with at least a 1/4" of separation for the smoke to surround each piece. Smoke using the Smoke Chief (no heat) for 2 hours using Smokehouse Apple BBQ Pellets. Slice into bite size pieces and serve, or wrap in plastic wrap or ziplock to store in your refrigerator. For best flavor, store in your refrigerator for several days before eating.

### **Enjoy!**

*...try this recipe with all types of other cheeses and flavors of BBQ pellets.*

## **SMOKEHOUSE HAMBURGERS**

A classic American hamburger cooked Smokehouse style! This is our favorite meal to cook at work because the whole crew loves them!

### **Ingredients:**

Low fat ground beef (or turkey, or soy burgers)  
Smokehouse Classic Breakfast Sausage Mix  
Smokehouse® Hickory BBQ Pellets

### **Directions:**

Mix the Smokehouse Classic Breakfast Sausage Mix in with the ground beef, then form the meat into burger patties. Sprinkle a little extra of the sausage mix on the outside of the burger patties. Place the burger patties on the grill or in the smoker but do NOT turn any heat on. Smoke with the Smoke Chief for 1 hour with no heat. After 1 hour, turn the heat on at 250°F, and continue smoking with the Smoke Chief for another hour. After 2 hours, turn the temperature up to 350°F for 30-45 minutes (Smoke Chief is optional during this time). Keep in mind that the meat will stay quite red/pink from the smoke even when cooked thoroughly. Use a meat thermometer if necessary to determine doneness. Serve with your typical burger condiments.

### **Enjoy!**

*... turn up the heat by using the Smokehouse Zesty Western  
Breakfast Sausage Mix for seasoning.*

## SMOKED PORTERHOUSE STEAKS

Simple easy and absolutely delicious! If you like a good steak, this is an easy recipe that leaves your mouth watering for more!

### Ingredients:

- Porterhouse Steaks (or your favorite steak of choice)
- Salt & Pepper
- Garlic butter (optional)

### Directions:

Season your steaks on both sides with salt and pepper to your taste. Either lay the steaks on the top rack of your grill, or slide two skewers through the steaks and stand them up vertically on your grill. Turn on your Smoke Chief and smoke the steaks for 30 minutes with no heat. After 30 minutes, pull the steaks off the grill and turn on the heat. Set your grill on high, approximately 450 - 500°F (or your personal preference). Once up to temperature, place your steaks back on the grill and sear each side (approximately 3 minutes each side for a 1" steak). Once cooked to your taste, pull the steaks and serve. For a little extra, add a small dab of your favorite steak garlic butter on top while still hot.

**Enjoy!**

*... try smoking your mixed vegetables too!*

## WARRANTY

Smokehouse Products, LLC manufactures each Smoke Chief in the USA with quality materials. We take great pride in our products and wish to ensure your continued pleasure and long term use of them.

The Smoke Chief comes with a one-year warranty against manufacturing defects from the date of purchase of your product. The warranty is valid to the original owner of the product and covers repair or replacement of any part that proves to be defective due to faulty material or workmanship.

All returns must be pre-approved from the factory and returned prepaid. All claims submitted must be accompanied with an explanation of defect, date and place of purchase.

This warranty does not cover damages due to improper care and maintenance of the item, or any consequential damages. This warranty is also void in case of abuse, misuse, accident or commercial application. Liability limited to the original purchase price of the product.

Returns should be prepaid to (OR call 877-386-3811):  
Smokehouse Products  
P.O. Box 297 (for USPS)  
2070 Country Club Rd. (for UPS or FedEX)  
Hood River, OR 97031



COLD SMOKE GENERATOR

Manufactured by:

SMOKEHOUSE PRODUCTS, LLC  
P.O. Box 297  
2070 Country Club Rd  
Hood River, OR 97031

Phone: 877-386-3811 or 541-386-3811  
Email: [custserv@smokehouseproducts.com](mailto:custserv@smokehouseproducts.com)



[www.SmokehouseProducts.com](http://www.SmokehouseProducts.com)