

**We also offer:**  
**Pellet Pro® Pellet Smokers**  
**&**  
**Pellet Pro® Pellet Hopper Assemblies**



Our high quality Pellet Pro® Smokers & Hopper Assemblies will allow you to become the pitmaster of the neighborhood or competition!

Featuring our Exclusive PID Controller, they allow the user to set their temperature in 5° increments and holds that temp within 5°F by using Autotuning Algorithm Technology™!

Each grill/hopper is bench tested and visually inspected before it goes out the door!

For more info and for ordering, visit:

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

**Who's Your Smoke Daddy?**



173 Ambrogio Dr  
Suite B  
Gurnee, IL 60031  
847-336-1329







# Manual & Recipes

## Cold Smoke Generators

Are you tired of using smokers that do not produce enough smoke or have the ability to cold smoke? Attach a Smoke Daddy and your problem is solved!

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



Best choice for the smoking enthusiast. The Smoke Daddy Cold Smoke Generator offers a high quality smoke at a long duration and easily attaches to your existing grill or smoker. No expensive cartridges to buy - just add your favorite wood chips or wood chunks. The Smoke Daddy can be refilled at any time during the smoking process without having to relight or open your grill or smoker. It is designed with our backdraft design where the smoke outlet tube sits on top of the fuel source which prevents clogging in addition to a removable bottom cap for easy lighting. In addition, with our unique air baffle system, it allows for better airflow through the fuel being used to promote a cleaner burn. \*The Adjustable Air Pump allows for control over the smoke output so the temperature can be maintained separately.

**Description of Product:**

"Are you tired of using smokers that do not produce enough smoke or do not have the ability to cold smoke? Attach a Smoke Daddy and your problems are solved!"

**Accessory:** Easily attaches to existing grills and smokers

**Dimensions:**

- 8" - 2 7/8" X 7 1/2"
- Big Kahuna - 3 1/2" X 7 1/2"
- Magnum P.I.G. - 4 1/2" X 11 1/2"

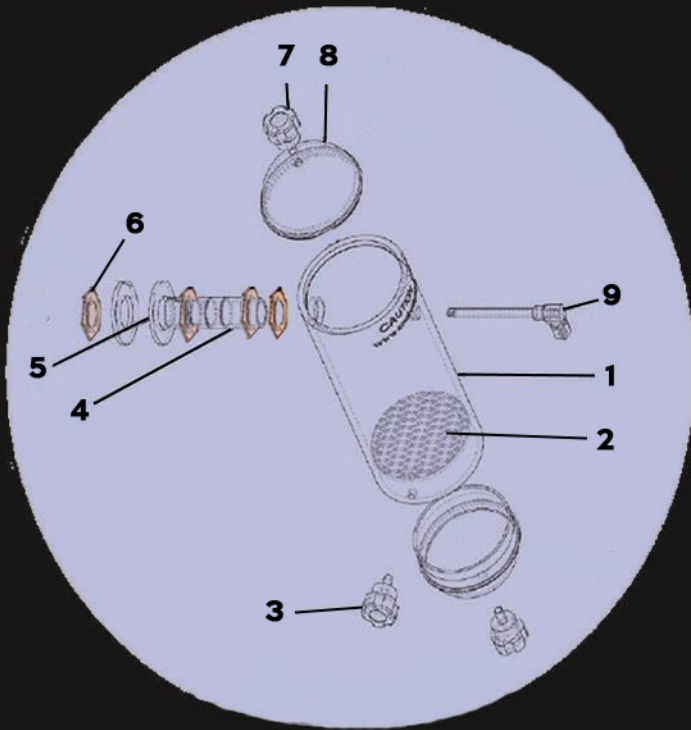
**Fuel:** Recommended to be used with wood chips/ wood chunks (non soaked). Food grade wood pellets can be used, although they do not produce a high quality smoke that you get when using chips/chunks.

**Material:** 3 1/2" heavy gauge SCH 40 6061 precision machined aluminum

**PLEASE NOTE:** a cold smoke generator is an aid in the process of smoked food preparation and is not a stand-alone food preserver.

**Contents Include:** Cold Smoker, Air Pump, Air Hose assembly, Manual, Recipe Booklet

**CAUTION: HOT WHEN IN USE**



- 1) Cold Smoker Cylinder Body**
- 2) Fuel Retaining Screen**
- 3) Bottom Cap Black Retaining Knob**
- 4) Threaded Aluminum Outlet Tube**
- 5) 1" Washers (2)**
- 6) Locking Nut (4)**
- 7) Top/Bottom Cap Black Knob (2)**
- 8) Top/Bottom Cap (2)**
- 9) Air Shoot Across Assembly**



### How to Assemble:

- 1) **OUTLET TUBE:** Thread a locking nut about 1" from the end of the outlet tube and insert the outlet tube into the main cylinder. Thread a second nut to the outlet tube on the inside of the main cylinder. Tighten the nut on the outside of the main cylinder to secure the outlet tube.
- 2) **TOP CAP:** place top cap (no holes) on top of main cylinder
- 3) **BOTTOM CAP:** affix bottom cap (with holes) to the Smoke Daddy using the remaining knob
- 4) **AIR SUPPLY:** thread shoot across tube through main cylinder and attach heat resistant air hose to brass nipple.



### Installation:

- 1) Drill 1 1/8" hole into the side of your grill or smoker of your choice.
  - Drill on flat side of the grill.smoker, not on an angled surface. The Smoke Daddy Outlet Tube should be perpendicular to the grill/smoker.
  - Drill hole above heat element or gas burner, but as low as possible to allow smoke to rise. Make sure there is no obstruction on the inside of grill or smoker so that the outlet tube can be secured with nut and washer.
- 2) Attach Smoke Daddy to the OUTSIDE of the grill/smoker by placing the outlet tube through the 1 1/8" hole and secure with nut and washer. For walls with larger thicknesses, the threaded aluminum outlet tube can be adjusted to be compatible with any wall up to a 4" thickness.



**Optional Spring Air Baffle** This air baffle provides an air void through the smoke daddy in order to increase the airflow for a better/ hotter burn. This spring is designed to be set inside the cylinder loosely. If using wood pellets, the air baffle is definitely recommended.

#### **How to Operate:**

- 1) Remove Top Cap
- 2) Remove Bottom Cap by loosening side knob
- 3) Place a few pieces of hardwood charcoal (preferred) into smoker and light with blowtorch from bottom.  
Wait until charcoal begins to ash, then add one cup of wood smoking fuel.  
\*\*\*For Quick Start: Add 1 cup of wood smoking fuel, light from bottom with propane torch for 30 sec with top cap off.
- 4) Replace bottom cap, tighten knob to fasten
- 5) Attach air hose to brass nipple and air pump, plug in pump, then turn dial to high.
- 6) Add desired amount of wood fuel to the cold smoke generator. \*\*DO NOT fill over the outlet tube. A pellet can be lodged into the tube and restrict airflow.
- 7) Replace top cap and adjust air pump for your desired amount of smoke.
- 8) Before smoker becomes cold, remove top cap to prevent sticking.

#### **How To Clean:**

Each smoker comes along with a stainless steel cleaning brush that can be used to clean any buildup within the Smoke Daddy. Easiest cleaning is when smoker is still hot/warm.

In addition, you may remove the smoker and soak it in luke warm water overnight, then clean with brush.

#### **Safety Tips:**

- CAUTION: Hot when in use, handle with heat resistant gloves
- Do Not Use Indoors
- Do Not use on the inside of a grill/smoker or on top of a fire of anykind.
- Keep Air Pump out of rain or harsh weather conditions.
- A cold smoke generator is an aid to help in the process of smoked food preparation and is not a stand-alone food preserver.



## **Troubleshooting & Tips:**

### **Bitter Taste?**

- Increase ventilation to allow fresh smoke to flow through grill/smoker.

### **Trouble Smoking?**

- Take off both caps to allow more oxygen to the smoker. Replace caps after smoking resumes.
- Tap on sides of unit with hard object or stir wood fuel. Sometimes wood smoking fuel gets stuck. \*\*Use a combination of fuels, such as wood chips, small wood chunks, and wood pellets.

### **Lid Sticking?**

- Remove caps while unit is hot to prevent sticking, clean between each use.

### **Cleaning:**

- Clean After Each Use. Soak in hot soapy water or spray inside with a food grade degreaser. Rinse well after cleaning.

### **Wood Smoking Fuel:**

- The Smoke Daddy Cold Smoke Generator can use wood chips, small wood chunks, and pellets. \*\*To prevent clogging use a combination of fuels.

**ATTENTION:** When using the Smoke Daddy Cold Smoke Generator with your grill/smoker, always use a drip pan to catch fats and grease. DO NOT place food over direct heat. This can be achieved by adjusting your heating zones or using aluminum foil to shield the heat.

# Cold Smoker Pictures



For more pictures, visit:

[www.smokedaddyinc.com/cold-smoker-pictures](http://www.smokedaddyinc.com/cold-smoker-pictures)



# Pellet Pro® 2300 Vertical Pellet Smoker



## Features:

- (3) 21" x 20" Stainless Steel Racks and a New 7 Section Rib Rack
- Now with 7 Shelf Levels Instead of 4!
- Double Wall Construction for additional heat retention
- New 110v Outlets & USB Chargers on the back of the Hopper Assembly
- Free Heavy Duty Cover
- 35lb Capacity Hopper Assembly
- \*\*Exclusive PID Controller\*\* with setting from 160-450°F in 5° increments
- Heavy Duty Convection Fan for Maintaining Even Temperatures
- Large capacity cooking volume
- Three analog door gauges
- Adjustable top vent
- 7-year Limited Warranty
- 36,000 BTUs

Featuring our Exclusive Pellet Pro® PID Controller which allows the owner to set their desired temperature in 5° increments and holds that temperature within 5°F using Autotuning Algorithm Technology™.

All of our pellet smokers also come along with:

- FREE 4ft Meat Probe
- 7 & 3 year Warranty
- Excellent Customer Service

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

Compare our smoker with the competition. We will provide you a high quality grill delivered at an excellent cost!

7

# The Upgraded Pellet Pro® Pellet Hopper Assemblies

## Extra Large 35lb Capacity Hopper



**Also check out our USA Made Patriot  
Hopper Assemblies!!**

**Perfect for the Do-It-Yourselfers, the Pellet Pro® Pellet Hoppers can be easily attached to most applications to turn it into a pellet burner! Featuring our Exclusive PID Controller, set the temp in 5° increments and holds that temp within 5° by using Autotuning Algorithm Technology™**

**With 36,000 BTUs adding all the benefits of a wood stove, you are sure to be the pitmaster of your neighborhood or competition!**

**For more info or ordering, visit:**

**[www.smokedaddyinc.com](http://www.smokedaddyinc.com)**





# The Smoke Ring & Heavy D Stick Burning Heat Diffuser



## The Smoke Ring Cold Smoker

Unlike other cold smokers that operate in a similar fashion, the unique circular design allows the Pellet Pro® Smoke Ring to be refilled without the hassle of relighting. In addition, it is specifically designed to be used in two different configurations: the first to be used from 2-3 hours of smoke and the other from 6-8 hours of smoke.

Made from a heavy gauge stainless steel screen with large openings, the Pellet Pro® Smoke Ring will hold up to the demands of smoking and allows the maximum amount of airflow to facilitate a proper burn.



## The Heavy D Stick Burning Heat Diffuser

**Turn your Pellet Grill into a Stick Burner!**

**Add that GREAT Stick Burner Smoke to your favorite foods!**

By using the fire produced from the burnpot, the large wood chunks begin to smolder adding high quality smoke for the first 2-3 hours of a cook.

**Fits any pellet grill with a centered burnpot and a 19-1/2" Diameter Barrel.**

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

# Recipes



## Dry Rub Basics

### Ingredients:

- 2 T Black Pepper
- 2 t Cayenne Pepper
- 1/4 C Chili Powder
- 1/4 C Cumin Powder
- 1/4 C Garlic Powder
- 1/4 C Kosher Salt
- 2 T Mustard Powder
- 1/2 C Paprika
- 1/4 C Sugar

Directions: Combine all ingredients in pint jar (16 oz.), apply lid and shake until thoroughly blended.

## Brine Basics

### Ingredients:

- 1 G Water (Non-Chlorinated)
- 3/4 C Brown Sugar
- 1/2 Cup Salt
- Pinch of Red Pepper Flake



Directions: Combine all ingredients in 6 qt. pot on stove. Place over medium heat and simmer while stirring until all dry ingredients are dissolved.

\*Brines can per customized with citrus, herbs, spices, and wine.



## Smoked Pork

### Ingredients:

-Brine: *See Brine Recipe*

-1 Boston Butt or Pork Shoulder

-Dry Rub: *See Rub Recipe*

Smoke Temp: 225°F

Smoke Time: 1 ½ hr. per lb.

Final Meat Temp 200°F

Wood: Hickory, Apple or Cherry



**Directions:** Place one Boston Butt or Pork Shoulder in non-reactant container, cover meat with brine and cover container. Refrigerate for no more than 12 hrs. Remove meat from brine, pat dry and season liberally with Dry Rub. Place meat in smoker and follow cook time and temp listed above.

*\*When done shoulder bone will pull out clean and easy*



## Smoked Brisket

### Ingredients:

-1 Brisket

-Dry Rub: *See Rub Recipe*

Smoke Temp: 225°F

Smoke Time: 1 ½ hr. per lb.

Final Meat Temp: 190°F

Wood: Mesquite or Hickory

**Directions:** Score fat on fatty side of Brisket. Season Brisket liberally with Dry Rub on all sides, wrap tightly with plastic wrap and refrigerate for no more than 12 hrs. Remove meat from plastic wrap, place meat in smoker fat side up and follow cook time and temp listed above.



## Ribs

### Ingredients:

- Apple Juice
- Baby Back or St. Louis Ribs
- Dry Rub: *See Rub Recipe*
- Mustard

**Smoke Temp:** 210°F

**Smoke Time:** 5-6 hrs.

**Final Meat Temp:** 190°F

**Wood:** Cherry, Hickory

**Directions:** Remove membrane from backside of ribs. Rub Ribs with Mustard on all sides and season Ribs liberally with Dry Rub. Wrap Ribs with plastic wrap and refrigerate for one hour. Remove meat from plastic wrap and place in smoker meat side up or in rib holding rack and follow cook time and temp listed above. Spray with Apple Juice every 30 min. After 5 hrs. wrap in aluminum foil for remaining 1 hr.

*\*To see if ribs are done grab 1/3 of ribs with tongs, ribs will bend e.g.*



## Chicken

### Ingredients:

- Brine: *See Brine Recipe*
- Chicken (Whole)
- Rub: *See Rub Recipe*

**Cook Temp:** 225°F

**Cook Time:** 1 hr. per lb.

**Final Meat Temp:** 165°F

**Wood:** Mesquite or Hickory



**Directions:** Place chicken in non-reactant container, cover meat with brine and cover container. Refrigerate for no more than 6 hrs. Remove meat from brine, pat dry and season liberally with Dry Rub. Place meat in smoker and follow cook time and temp listed above.



## Cold Smoked Salmon

### Ingredients:

- Cure

☒ 1 C Brown Sugar

☒ 2 C Sea Salt

- Salmon Fillets (Skin on)

**Smoke Temp:** Below 100°F

**Smoke Time:** 5-7 hours

**Wood:** Alder or Maple



**Directions:** Spread cure on flesh side of salmon, heavier on thickest parts and lighter as the fillet gets thinner near the tail. Stack Salmon flesh to flesh in a deep dish and refrigerate for 24 hrs. After 24 hrs. rinse Salmon thoroughly and pat dry. Allow Salmon to air dry for 24 hrs. in a cool and ventilated area (fan may needed). Once flesh is tacky place the Salmon in smoker and follow cook time and temp listed above.

*\*Try this recipe when the ambient temperature outside is less than 100°F*



## Smoked Cheese

### Ingredients:

-White American Cheese: *Non-processed*

*\*Any variety can be substituted*

**Smoke Temp:** Below 100°F

**Smoke Time:** 2-3 hrs.

**Wood:** Hickory or any variety

**Directions:** Cut Cheese into 1 ½ in. thick slices and allow to air dry for 1 hr. Place cheese in smoker on oiled rack and follow cook time and temp listed above.



## Smoked Sea Salt

### Ingredients:

-1/2 lb. Course Sea Salt

Cook Temp: Below 100°F

Cook Time: 1 ½ - 3 hrs.

Wood: Alder or Hickory

Directions: Spread Salt in thin layer on baking sheet. Place tray in smoker and follow cook time and temp listed above. Stir Salt every ½ hr. Remove Salt from smoker and allow to air dry before placing in container.

\*Try using Smoked Salt when grilling to get a nice smoky flavor.

---

## Smoked Nuts

### Ingredients:

-1 lb. mixed nuts: *Roasted and Shelled*

-1/4 C Hot Sauce

-1 T Sea Salt

Smoke Temp: 200°F

Smoke Time: 1 hr.

Wood: Mesquite



Directions: Combine Nuts with Hot Sauce and let stand for 30 mins. Spread Nuts evenly in thin layer on grilling basket. Place in smoker and follow cook time and temp listed above. Remove from smoker and let Nuts air dry before storing.