

# Smoke House



## What you will need

- Several planks of tongue and groove floorboards (18mm by 119mm) Do not use any treated wood
- Wooden battens (18mm by 44mm) for edging the doors.
- Wooden battens (34mm by 34mm) for framing
- Self tapping screws
- Self tapping bolts
- Four black Japanned Tee hinges (250mm)
- Two black Japanned, ornate door handles
- Two black Japanned latches
- A meat thermometer
- Large saucepan, or bucket, with a lid
- A length of flexible aluminium ducting
- Hand saw and jigsaw
- Powered screwdriver
- Powered drill
- Tin snips
- Coals
- Hardwood chips (such as oak), soaked in water
- Cedar shingles

## Personal protective equipment

- Safety glasses
- Protective gloves (EN388) to guard against cuts
- Wear ear defenders when using angle grinders

**Safety notes** Always take care when using power tools and, as a precaution, have a first aid kit to hand. Work on a stable surface, in good light. Wear all personal protective equipment and suitable clothing. Construction can take place indoors, especially if the weather is inclement. However, all fires should only be lit outside, in a ventilated area that is a distance from structures, or other things, that may catch light. The pan will get hot when in use and should not be allowed to contact bare skin. Keep water and/or fire extinguishers to hand, in case of uncontained fire. Those under the influence of intoxicants should not engage with this project. You will need to carry out appropriate risk assessments, should you intend to undertake this project in public areas, such as parks, or camping grounds. Also ensure that it is legal for you to do so. If any injuries, or burns occur seek medical advice.

**Only use your smokehouse outdoors in a well ventilated area. Keep away from heat sensitive areas and never leave unattended.**



A simple frame and panels are made from the tongue and groove planks. These are all screwed together.





A large stainless steel saucepan, or bucket, will hold the coals for producing the smoke. First remove the handle and mark around the diameter of the ducting.



The roof is covered in Cedar shingles to add some weather proofing.



A hole at the base of the smoke house will allow the ducting to be inserted. This will carry the smoke, produced in the pan, into the house and over your food. You will see that bricks have been placed, on which to stand the pan, to save your lawn from scorching. You will also see that holes have been punched in the bottom of the pan. This allows air to circulate and, just like a barbecue, assist in combustion. Use charcoal briquettes to create a fire in the bottom few inches of the pan. Once the flame has died down, place the soaked hardwood chips onto the coals. The water should stop the chips burning, whilst the heat will make them smoke.



Drill a hole in the door, to take the BBQ thermometer. This will give you an idea of the heat within the smoke house.

We smoked a side of salmon, for which the house needs to be kept at a heat above 70°C.

Low and slow is always best, so look to smoking for some two to three hours.

The salmon was placed on an oven rack, supported by two sections of a broom handle.



## **General Safety Guidelines**

### **FLAMES**

When lighting fires, using naked flames or tools that can generate sparks, please ensure that there is adequate space in the surrounding area and that there are no dry or flammable surfaces nearby. Having water on hand or a sand bucket is a good safety precaution.

### **SOLVENTS**

When using glues or other solvents, it is important to ensure that they do not come into contact with your skin or food surfaces and ensure that they are used in a well ventilated area as they can be toxic. Be sure that they have dried so that all solvents have evaporated before preparing food.

### **FOOD PREP**

Please clean all surfaces thoroughly before serving food and ensure raw food preparation areas are not also used for cooked food serving and presenting.

### **TOOLS**

When using power tools, please ensure that you have read the instructions carefully and that you have the correct Personal Protective Equipment to operate them safely. If you are not experienced at using them seek help or advice from those more experienced on how to use them safely.

### **HEAT**

Please be mindful that metal gets incredibly hot when heated so please be careful around hot surfaces, make sure others are kept at a safe distance and that you use the correct Personal Protective Equipment (PPE) including protective clothing when handling or working near these builds.