



# COLD SMOKER MANUAL

**A Guide To Using  
Your Traeger Cold Smoker  
(BAC253)**



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# INTRODUCTION

Congratulations on purchasing the Traeger Cold Smoker accessory for your Traeger Wood Pellet Grill. With a little practice, you'll be producing delectable tasting smoked fish, nuts, and cheeses, which can be enjoyed by family and friends alike.

Cold smoking uses hardwood smoke to help preserve and flavor nuts, cheese and meats. Most of the smoked hams, fish, cheeses and nuts you find in food and gourmet stores have been cold smoked.

Typically cold smoking is done at temperatures between 70-100 degrees F.

Because smoking temperatures are so low, extreme care must be taken to ensure that bacteria are not allowed to grow on the food being smoked. This is one reason why we recommend that your cold smoker be used only to smoke fish, nuts and cheese, and never meat-which requires a completely separate body of knowledge not covered by this manual.

We encourage you to experiment using different species of fish, different types of cheeses and nuts in your cold smoking adventures. It is highly recommended that you keep a log of your cold smoking activities so that you can repeat your successes.

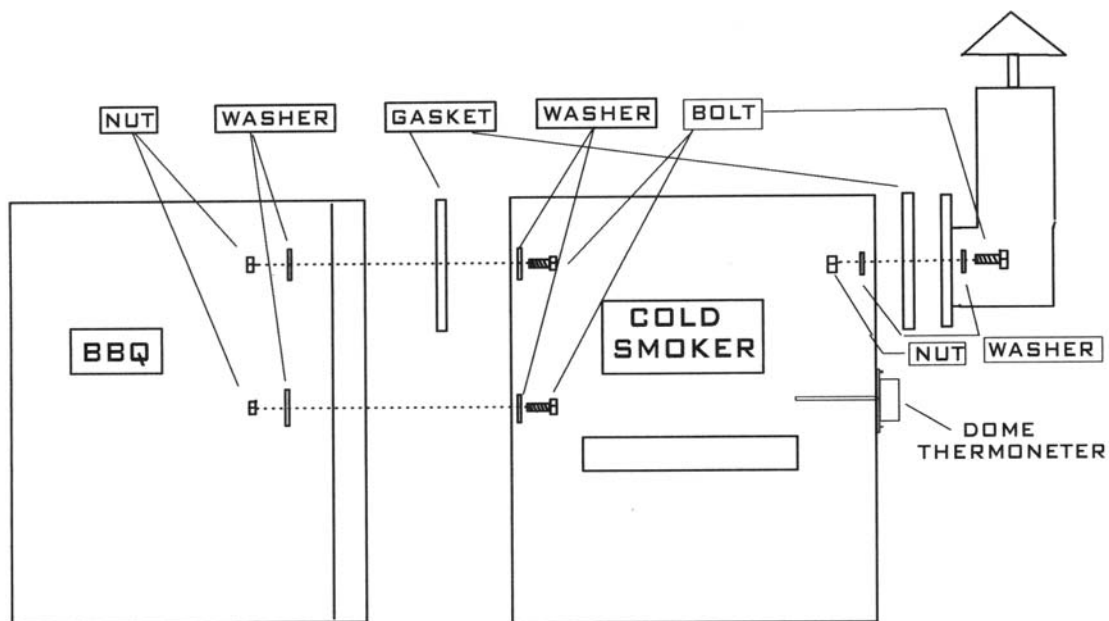
Even though fish, nuts and cheese are rendered to a preserved state, the items will need to be refrigerated and eaten within one week of smoking.

TASTE *the*  
DIFFERENCE®

# Installing Your Cold Smoker Attachment

**Note: This is a two person task. Do NOT attempt to assemble the cold smoker without the help of another person!**

- 1) Unbolt the smokestack from your barbecue
- 2) Insert washers onto the 2- $\frac{1}{4}$ " bolts, then place the bolts through the left hand side of the smoker unit.
- 3) Slide the gasket over the two bolt ends.
- 4) Carefully pick up the cold smoker unit and insert the 2- $\frac{1}{4}$ " bolts through the outside bolt holes of the smoker body.
- 5) Place a washer on the bolt end before installing and tightening the nuts onto the bolts.
- 6) Install the bolt in the center hole of both barrel ends.
- 7) Re-attach the smokestack on the outside of the cold smoker unit.
- 8) Install the Dome Thermometer on the right hand side of the cold Smoker as indicated by the illustration.
- 9) Install handle on the cold smoker door.
- 10) Place the two grills inside the cold smoker.
- 11) You are ready to cold smoke!



# COLD SMOKING TIPS

- 1) Always start with CLEAN GRIDS
- 2) Remember—the OUTSIDE AIR TEMPERATURE will have a lot to do with the temperature of smoke in your cold smoking chamber. To monitor the smoke chamber temperature, purchase and install a dome thermometer in the lid of your cold smoker.
- 3) If smoking large quantities of fish, we recommend purchasing and using Traeger Smoke Shelves (BAC214 for BBQ070s) (BAC213 for BBQ075s)
- 4) You will achieve the best results when you smoke during the cooler months or time of day such as early morning or later in the evening.
- 5) We DO NOT recommend trying to cold smoke meat, which requires special training and processing.
- 6) Keep a log-book of your cold smoking sessions so that you can repeat your successes or fine-tune your smoking technique.
- 7) Cold smoked cheeses and fish need to be refrigerated after smoking. They will be eatable for approximately 2 weeks if kept refrigerated.
- 8) Smoked nuts can be kept in an air tight container, and do not need to be refrigerated.

# SMOKING NUTS

Type of Nut	15 min	30 min	45 min	60 min	60+min
<i>Almond</i>					●
<i>Brazil</i>					●
<i>Cashew</i>		●	●		
<i>Hazelnut</i>			●	●	
<i>Macadamia</i>			●	●	
<i>Mixed</i>					●
<i>Peanuts</i>				●	●
<i>Pecan</i>	●				
<i>Pumpkin</i>		●			
<i>Sunflower</i>		●	●		

## Notes On Smoking Nuts:

- 1) When you see dots in 2 time range columns, that indicates the approximate length of time to smoke, IE: 30-45 minutes total. All times are approximate, and will vary depending on the OUTSIDE AIR TEMPERATURE!
- 2) Always use KOSHER salt, not table salt for salted nuts.
- 3) If smoking smaller sized nuts, you might want to purchase a perforated jelly roll pan or use a cooling rack to keep nuts from falling through the cold smoker.
- 4) For best results, make a heavy brine mixture and spray on the nuts during the cold smoking session for salting nuts.
- 5) Starting with salted nuts is okay.
- 6) Expand your nut flavors by adding garlic, celery or onion powder in your brine mixture. Experiment.
- 7) In order to get the salt to stick, lightly brush the nuts with vegetable or olive oil.

# SMOKING CHEESE

<b>Cheese</b>	<b>15 min</b>	<b>30 min</b>	<b>45 min</b>	<b>60 min</b>	<b>60+min</b>
<i>Blue(f)</i>	●	●			
<i>Cheddar(h)</i>		●	●		
<i>Colby(ss)</i>		●			
<i>Edam(f)</i>					
<i>Gouda(h)</i>		●	●		
<i>Havarti (ss)</i>	●	●			
<i>Mont.Jack (ss)</i>	●	●			
<i>Mozzarella (ss)</i>	●	●			
<i>Provolone(s)</i>	●				

F=firm SS=semi soft S= soft H=hard

## Notes On Smoking Cheese:

- 1) When you see dots in 2 time range columns, that indicates the approximate length of time to smoke, IE: 30-45 minutes total. All times are approximate, and will vary depending on the OUTSIDE AIR TEMPERATURE!
- 2) Use a perforated pie pan or jelly roll pan for optimal results
- 3) For best results, cut large blocks of cheese into 2 inch thick slabs.
- 4) Soft and semi-soft cheeses will take less time to achieve a smoked flavor than hard cheese.
- 5) Soft and semi soft cheeses need to be placed on the bottom smoking grid. Smoking temperature should not exceed 85 degrees, otherwise cheese may begin to melt in the smoker.

# SMOKING FISH

<b><i>FISH</i></b>	<b>8 hrs</b>	<b>12 hrs</b>	<b>24 hrs</b>	<b>2 days</b>	<b>3 days</b>	<b>4 days</b>
<b><i>Blue Fish</i></b>	●	●	●			
<b><i>Cod</i></b>			●	●		
<b><i>Salmon</i></b>			●	●	●	
<b><i>Sturgeon</i></b>			●	●	●	
<b><i>Trout</i></b>		●	●			
<b><i>Tuna Yellow fin</i></b>		●	●			

## **Notes On Smoking Fish:**

- 1) When you see dots in 2 time range columns, that indicates the approximate length of time to smoke, IE: 8-12 hours total. All times are approximate, and will vary depending on the OUTSIDE AIR TEMPERATURE!
- 2) In order to prevent bacteria from developing in the fish, YOU MUST FIRST BRINE FISH in a mixture of 3.5 cups of salt per each gallon of water. Brown sugar and additional spices may be added to the brine for seasoning.
- 3) Figure 1 gallon of brine for every 4 pounds of fish.
- 4) Approximate brining time: ½ hr. for every ½ inch thickness of fish.
- 5) After brining, rinse fish under running cold water. Allow to dry for 3 hours, then begin to cold smoke.
- 6) Once finished smoking, wrap in plastic and refrigerate. Fish will remain edible for up to 2 weeks.