

COLD SMOKE EQUIPMENT



Cold smoke equipment is a specialized culinary tool used to infuse foods with smoky flavor without applying heat. It typically consists of a smoking chamber or generator that produces cool or ambient temperature smoke, allowing chefs and food enthusiasts to impart smokiness to ingredients like cheese, fish, meat, or vegetables without cooking them.

Products

1. Cheese

Enhance the flavor of cheeses like cheddar, gouda, and mozzarella, adding a smoky depth to their profiles.

2. Fish

Salmon, trout, and other seafood can be cold smoked to create delicacies like smoked salmon or mackerel.

3. Vegetables

Tomatoes, peppers, and garlic can be cold smoked to add a smoky element to sauces, dips, or roasted dishes.

4. Butter

Used in cooking or as a spread, adding a unique smoky twist to dishes.



Principle



1. Smoke Generation

Cold smoke equipment typically includes a smoke generator or source. This source can be fueled by various materials like wood chips, sawdust, or wood pellets.

2. Smoke Chamber

The generated smoke is then directed into a sealed chamber or container where the food items are placed. (temperatures below 100°F (37°C)).

3. Airflow Control

To ensure a consistent flow of cool smoke, cold smoke equipment may incorporate fans or ventilation systems to control the circulation of smoke within the chamber.

4. Monitoring and Safety

To monitor both the smoke generation and the internal temperature of the chamber to maintain the desired conditions.

5. Ventilation and Filtering

Filtration systems to remove any excess particulates from the smoke before it exits the chamber.