



1968 **50** YEAR ANNIVERSARY 2018

2018 PRODUCT CATALOG





ULTIMATE WOOD-FIRED COOKSTOVE

mimi moto®

MIMI MOTO **NEW 2018**
#9400-000-0000
MSRP: \$129.00



Wood-fired cooking now available in a portable camp stove. The Mimi Moto is fueled by wood and can be used to cook, grill, griddle, boil water and as a heater (among other uses). Forget cooking on portable gas stoves and carrying propane cylinders in your car. The Mimi Moto is bringing clean, wood-fired cooking and heating to families that are car camping, RVing, ice fishing, emergency preparedness and more.

FACTS:

- Above 50% Thermal efficiency
- Exchangeable burning chambers
- Continuous Cooking
- On Grid USB and Off Grid Solar power
- Up to 20,000 BTU of heat
- Low carbon monoxide and particulate matter emissions
- Optimized for all cooking tasks
- Internal rechargeable battery

HOW IT WORKS:

The Mimi Moto works as a forced air gasifier stove by gasifying wood instead of burning it directly (like in an open fire). The extracted gasses burn as a clean and controllable flame through the use of the integrated variable fan. Here in the US, it's recommended to burn hardwood BBQ pellets in the Mimi Moto.



PATENTED DESIGN:

The Mimi Moto has two patented exchangeable burners that can handle any cooking situation. The large burn chamber produces a high power flame for cooking with large pots or when high heat is needed, up to 20,000 BTU. The small burn chamber is specifically designed for low power simmering.



California Proposition 65 Warning: This product contains carbon black and ceramic fibers, substances known to the State of California to cause cancer. Use safeguards to avoid inhaling carbon black and ceramic fibers.

GAS AND ELECTRIC SMOKERS



GAS SMOKER FEATURES:

- 14,500 BTU brass burner
- Temperature range of 180°F - 500°F
- Constructed of heavy duty steel
- Insulated door with magnetic latch
- 4 Adjustable chrome-plated steel cooking grills (dishwasher safe)
- Flame centered wood box with vented lid
- Rotary ignitor for immediate starting
- Heavy duty handles for easy transport



SMOKEHOUSE WIDE GAS SMOKER

#9944-000-SILV
MSRP: \$359.00

Officially stamped a "Smokehouse Favorite" by our staff, the Wide Gas Smoker is large enough to handle Texas' biggest brisket and pumps out an amazing temperature range of 180°F all the way up to 500°F. We love having the versatility of this temperature range so we can smoke just about anything. Ribs? Brisket? Jerky? Sausage? Steaks? Turkeys? No problem with this smoker! It comes with a stainless steel insulated door and offers 916 square inches of cooking area.



SMOKEHOUSE GAS SMOKER

#9933-000-SILV
MSRP: \$259.00

This gas smoker impresses with while holding low temps and not having the burner blow out in the wind. The 14,500 BTU brass burner isn't shy about cranking up the heat either. At 500°F you can be smoking and searing steaks at the same time. With endless features, this smoker is a versatile smoking and cooking machine... suitable for a Texas outlaw!

Since 1968, our famous electric smokers have been producing quality smoked foods for families all around the globe. Every smoker comes ready to use, complete with a Recipe Book, a bag of our Smokehouse All-Natural Wood Chips, electric cord and flavor pan.



Big Chief™ Front Load Tuff Coat
Black - Red
24.5"H x 18"W x 12"D



Big Chief™ Front Load
24.5"H x 18"W x 12"D



Big Chief™ Top Load
24.5"H x 18"W x 12"D

Big Chief™ Front Load	9894-000-0000	\$169.00
Big Chief™ Top Load	9890-000-0000	\$169.00
Big Chief™ Tuff Coat	9894-000-BLK-RED	\$187.00
Little Chief™ Front Load	9900-000-0000	\$145.00
Little Chief™ Top Load	9800-000-0000	\$145.00
Little Chief™ Tuff Coat	9900-000-BLK-RED	\$162.00
Mini Chief™	9801-000-0000	\$135.00
Insulation Blanket	9999-940-0000	\$28.95



Little Chief™ Front Load
24.5"H x 11.5"W x 11.5"D

Little Chief™ Top Load
24.5"H x 11.5"W x 11.5"D



Little Chief™ Front Load Tuff Coat
Red-Black
24.5"H x 11.5"W x 11.5"D



Mini Chief™
14"H x 11.5"W x 11.5"D



Insulation Blanket
Keeps the Heat!
Fits all models



SMOKING WOODS

100% All-Natural Hardwoods. NO Additives, Binders or Chemicals.

SMOKEHOUSE® WOOD CHIPS

Hickory (9760-000-0000), Apple (9770-000-0000), Mesquite (9775-000-0000), Alder (9780-000-0000), Cherry (9790-000-0000), Smokehouse Blend (9799-000-0000)
Bag Size: 242 cu. in., 3.96 L
MSRP: \$4.99

Smokehouse® Wood Chips are ideal for smoking at low and slow temperatures. These are the finest and driest wood chips available so you're sure to be smoking fast even at the lowest temps. They work perfectly with our Big Chief and Little Chief smokers.

NEW 2018



SMOKEHOUSE® WOOD CHIPS - 12 PACK (4 Hickory, 2 Apple, 2 Alder, 2 Cherry, 2 Mesquite)
#9791-000-0000 MSRP: \$57.48

SMOKEHOUSE® WOOD CHIPS - 4 PACK (2 Hickory, 1 Apple, 1 Alder)
#9794-000-0000 MSRP: \$19.96

SMOKEHOUSE® WOOD CHUNKS

Hickory (9760-010-0000), Apple (9770-010-0000), Mesquite (9775-010-0000), Alder (9780-010-0000), Cherry (9790-010-0000), Smokehouse Blend (9799-010-0000)
Bag Size: 242 cu. in., 3.96 L
MSRP: \$4.99

Smokehouse® Wood Chunks are the ultimate in versatility, providing excellent smoke when used with low and medium temperatures, making them ideal for use with all smokers and grills.

NEW 2018



SMOKEHOUSE® WOOD CHUNKS - 12 PACK (4 Hickory, 2 Apple, 2 Alder, 2 Cherry, 2 Mesquite)
#9791-010-0000 MSRP: \$57.48

SMOKEHOUSE® WOOD CHUNKS - 4 PACK (2 Hickory, 1 Apple, 1 Alder)
#9794-010-0000 MSRP: \$19.96

SMOKEHOUSE® BBQ PELLETS - 5 LB

Hickory (9760-020-0000), Apple (9770-020-0000), Mesquite (9775-020-0000), Alder (9780-020-0000), Cherry (9790-020-0000), Smokehouse Blend (9799-020-0000)
Bag Size: 5 LB
MSRP: \$5.99

Smokehouse® BBQ Pellets are 100% all-natural hardwoods, which means NO flavorings, preservatives, binders or chemicals have been added. Our BBQ pellets are made from the same premium quality, heat-treated and bark-free wood as our chips and chunks.

SMOKEHOUSE® BBQ PELLETS - 4 PACK (1 Hickory, 1 Apple, 1 Alder, 1 Mesquite) (5 LB Bags)
#9794-020-0000 MSRP: \$23.96

NEW 2018



SMOKEHOUSE® BBQ PELLETS - 20 LB

Hickory (9760-200-0000), Apple (9770-200-0000), Mesquite (9775-200-0000), Alder (9780-200-0000), Cherry (9790-200-0000), Smokehouse Blend (9799-200-0000)
Bag Size: 20 LB
MSRP: \$19.99

NEW 2018

The same great quality as our 5 LB Smokehouse® BBQ Pellets, now four times larger in a 20 LB bag. Available in all five flavors plus the new Smokehouse Blend.

SMOKEHOUSE WOOD GRILLING PLANKS

Alder (9798-001-0000), Cedar (9798-002-0000)
3 Per Pack
MSRP: \$13.99

Add delicious wood smoke flavor to everything you grill or barbecue! Add a delicate, slightly sweet smoke flavor with Alder (great with poultry, fish, pork and vegetables), and with Cedar add a smooth, deep smoke flavor that is perfect with fish, beef, pork and salmon.



California Proposition 65 Warning: This product contains wood dust, a substance known to the State of California to cause cancer. In addition, combustion of wood chips (or pellets), like all wood products, results in the emission of carbon monoxide, soot and other combustion by-products which are known by the State of California to cause cancer, birth defects or other reproductive harm. Use safeguards to avoid inhaling wood dust or wood combustion by-products.



COLD SMOKERS

Wood-fired with 100% all-natural hardwood Smokehouse® BBQ Pellets



SMOKE CHIEF® COLD SMOKE GENERATOR

#9500-000-0000
MSRP: \$189.00

Start smoking at 0 degrees with the Smoke Chief® Cold Smoke Generator. The patented design blows a cold smoke into any cabinet... so turn your grill into a smoker or add more smoke to your other smoker. Become a pro by controlling your smoke with the Smoke Chief and your heat with your everyday grill. The Smoke Chief operates on hardwood BBQ pellets so you can add your favorite flavor smoke to all your best recipes. Includes: Smoke Chief Cold Smoke Generator, hanger mount, clean-out tool, BBQ pellets with measuring cup, instruction manual, and 110AC to 12VDC power adapter.



NEW PACKAGE
LOWER PRICE

SMOKEHOUSE SMOKER BOX

#9700-000-0000
MSRP: \$29.99

Add smoke to your next BBQ! The Smoker Box is a fast and convenient way to add lots of smoke to your next barbeque. Simply place the Smoker Box inside your grill or smoker, fill it with BBQ pellets (or wood chips), light it with a Smokehouse Fire Lighter, and adjust the draft control to get your desired smoke. Constructed of 304 stainless steel, the Smoker Box has a unique design that burns the BBQ pellets from the inside out, creating more smoke faster. Filled with 1 pound of Smokehouse® BBQ Pellets, the Smoker Box will smoke for approximately 2 hours. Refill as needed.



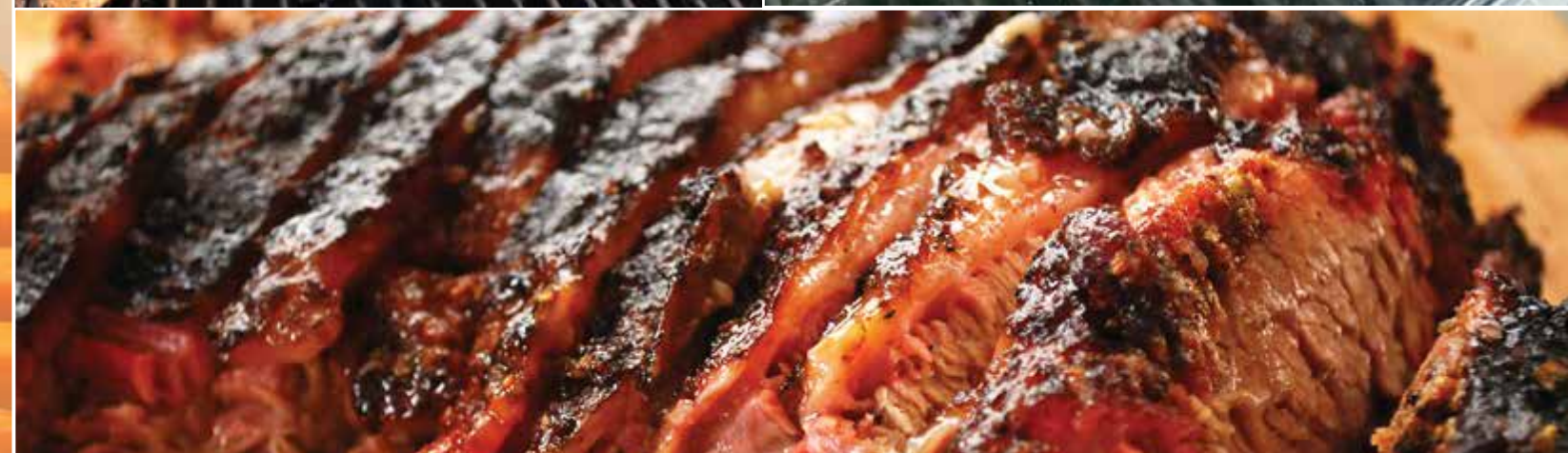
SMOKEHOUSE FIRE LIGHTERS

#9701-000-0000
MSRP: \$4.99

Smokehouse Fire Lighters strike like a match and burn for approximately 6 minutes. Use them to start the Smoker Box by lighting and placing in the front fire starter chamber. The Fire Lighters also work great for starting campfires and woodstoves.



Start smoking at 0 degrees...





JERKY, SAUSAGE & SEASONINGS

There's nothin' better than making your own homemade jerky and sausage!

SMOKEHOUSE 3/4 HP MEAT GRINDER

#9650-000-0000
MSRP: \$199.00

Powerful. Sleek. Simple. The Smokehouse Meat Grinder has been known to grind anything you throw at it. The 3/4 HP gear reduction motor and all-metal gears powerfully grind through wild meat tendons and sinew with ease. It'll tear through an entire moose, once you've got it skinned and deboned of course.

MEAT GRINDER DETAILS:

- All metal gears and gear shaft, plus stainless steel cutting blade
- GS rated 700W output power!
- Easy one-button to remove grinder head
- All aluminum casing and grinder mechanism
- Digital ON/OFF/REVERSE controls
- 3 Metal alloy grinder plates (fine, normal and course)
- 3 Sausage tube attachments, kubbe attachment and food plunger
- Aluminum meat filling pan, plus dust cover



SMOKEHOUSE JERKY GUN

#9601-000-0000
MSRP: \$32.95

Our easy to use Jerky Gun comes with two stainless steel tips and is made of corrosion resistant metal for years of quality use. Just fill the tube with ground meat seasoned with our Jerky Dry Rub & Mix, or your own recipe, attach one of the two stainless tips included, then squeeze the handle for jerky strips or sticks. Holds nearly 1 LB of ground meat!

SMOKEHOUSE SAUSAGE KIT

#9740-002-0000
MSRP: \$29.95

Perfect for the beginning sausage maker, the Smokehouse Sausage Kit comes complete with tube plunger for stuffing casings, polish sausage seasoning, 10 casings, 2 ounces of salt cure and a recipe book to make your own delicious homemade sausages. Everything you need but the meat.

DRYING SCREENS

BIG CHIEF (16" X 10")
#9749-016-0000
Contains 5 in each pack
MSRP: \$29.99

LITTLE/MINI CHIEF (10" X 10")
#9749-010-0000
Contains 4 in each pack
MSRP: \$19.99

Smokehouse Drying Screens are made of USDA approved food grade polypropylene/polymer that makes them easy to clean and the food slides right off with no sticking. The screens are dishwasher safe for cleaning. Use these screens when smoking fish, jerky, cheese and any other items that fall through normal grills or tend to stick to the grills.

SMOKEHOUSE SAUSAGE CASINGS

Pepperoni - 19mm Edible Collagen (100 ft)
#9743-004-0000
MSRP: \$13.95

Original - 2 1/8" x 10" Fibrous (18 pk)
#9743-002-0000
MSRP: \$13.95

Brat/Link - 32mm Edible Collagen (50 ft)
#9743-005-0000
MSRP: \$13.95

2 1/2" x 14" Fibrous (10 pk)
#9743-006-0000
MSRP: \$13.95

SMOKEHOUSE SAUSAGE MIX

Polish (9747-001-0000), Summer (9747-002-0000)
Texas Hot (9747-004-0000), Pepperoni (9747-005-0000)
MSRP: \$4.99

Our classic sausage seasonings contain all the seasoning and curing ingredients needed to make your own homemade sausage, from classic polish and summer sausage to pepperoni snack sticks.

SMOKEHOUSE JERKY DRY RUB & MIX

Original (9751-001-0000), Black Pepper (9751-002-0000)
Red Pepper (9751-003-0000), Teriyaki (9751-004-0000)
MSRP: \$5.99

Season your jerky with one of four different flavors, including Original, Black Pepper, Red Pepper and Teriyaki. Use with strip meat jerky, ground meat or hamburger jerky for a taste everyone is sure to love!

SMOKEHOUSE BREAKFAST SAUSAGE MIX

Classic (9750-001-0000), Venison (9750-002-0000)
Wild Game (9750-003-0000), Zesty Western (9750-004-0000)
MSRP: \$8.50

All the ingredients you need to make your own homemade breakfast sausage. Our seasoning works great with all kinds of meats including pork, beef and wild game. Try smoking your breakfast sausage for added flavor! Seasoning is 100% all-natural ingredients.

SMOKEHOUSE BRINE MIXES

All-Purpose (9746-001-0000), Trout & Salmon (9746-002-0000)
Jerky (9746-003-0000), Upland Game & Poultry (9746-004-0000)
MSRP: \$4.99

These are our original brines which have been in the Smokehouse family for generations. Easy to use, just add water to the seasoning as each package contains all the seasoning and curing ingredients you need to make delicious smoked meat, fish and poultry.





Smokehouse Products is located in the beautiful Hood River Valley in the heart of The Columbia River Gorge. The Little Chief® electric smoker was introduced in 1968 and enjoyed such success that the Mini Chief® and Big Chief® smokers soon followed.

Today Smokehouse Products offers a full line of smoker accessories, including five flavors of chips and chunks, sausage making kits, sausage mixes, seasonings, jerky and dry rub mixes, drying screens, smoker insulation blankets, and replacement parts.

Smokehouse Products is committed to supplying our customers with the very best smoker accessories on the market today and will continue to look for ways to enhance your experience using the Big Chief®, Little Chief®, and Mini Chief® smokers.

Thank you for being one of our customers.



Hood River, Oregon
P: 877-386-3811 | F: 541-386-4917
custserv@smokehouseproducts.com
www.SmokehouseProducts.com

TO ORDER visit www.SmokehouseProducts.com or call toll-free at 1-877-386-3811