

# THE CULINTRO BLOG

## TOOLS OF THE TRADE: COLD-SMOKER DISHWASHER



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We've seen plenty of chefs cold-smoking menu items — but few who have devised their own smokers. And Executive Chef Matthew Tropeano of [Pain D'Avignon](#) in Hyannis, Mass., has gone one better, by adapting a *dishwasher*— yes, an everyday dishwasher — into a cold-smoker. We chatted with him about his creation and how exactly it works.

**How did you realize you could convert a dishwasher into a cold smoker?** Any metal container that can insulate smoke pumped in from an external source can be used as a cold smoker. We happened to have an out-of-use dishwasher that we were simply going to throw away, but I thought the airtight composition and large capacity was perfect for constructing our own in-house cold smoker. And by recycling this appliance, we've done it in a sustainable way. It's a fun addition to our kitchen arsenal as we dive into the busy spring/summer travel season on Cape Cod.

**Could you briefly explain how it works?** We definitely felt like mad scientists throughout the process. Our master craftsman Richard Labeouf custom-engineered this dishwasher into a cold smoker with some good old-fashioned Yankee ingenuity. We removed the frames meant to stack dishes and replaced with metal racks to hold our food products. A metal tube was added to connect the cold smoker to our hot smoker, through which we can regulate the temperature and flow of smoke that fills the device. The insulation of the dishwasher keeps the temperature low (between 50 and 90 degrees Fahrenheit) to infuse a rich, smoky flavor into foods that don't need to be cooked (cheeses and seasonings) or more delicate foods that we plan to cook later (meat, fish or other proteins). Right now, we're experimenting with seasonal fish specials of wild-caught salmon, trout and a *Smoked Bluefish Rillette*, plus house-smoked sea salts (available for purchase in the Pain D'Avignon café).

**How do other chefs cold-smoke items, and why did you decide to go in a different direction?** Most chefs use a generator that can be placed into an existing barbeque grill with a lid, oven or hot smoker to produce a flow of cold smoke. But since cold smoking can be a lengthy process (sometimes upwards of 10 hours), you've essentially locked yourself out of using that device for standard cooking, grilling or smoking. By re-fashioning a dishwasher into a separate cold smoker device, we have a spacious appliance in which to cold-smoke our foods. This also gives us a lot of leeway to experiment.