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# How to Make a Refrigerator Smoker

By [Kat Yares](#), eHow Member

User-Submitted Article

Smokehouses used to be commonplace, but today, finding one is becoming difficult. Building a simple smoker for your backyard will allow you to smoke a variety of meats and cheeses for your own use.

## Instructions

Difficulty: Moderately Challenging

- 1 Locate a non-working refrigerator. Those with the freezer on the bottom [work](#) best, but any refrigerator with an upper and lower door will do fine.
- 2 Remove any hardware, coils, tubing or other features from the outside of the refrigerator.
- 3 Turn the refrigerator to where the smallest compartment (usually the freezer) is on the bottom.
- 4 Use the drill and a 3/4 inch drill bit to drill holes between the freezer and refrigerator compartments. Space the holes out evenly throughout the interior of the refrigerator.
- 5 Use the drill and hole saw to cut a 1 1/2 inch round hole through the top of the refrigerator into the compartment below.
- 6 Use a mallet to drive the pipe halfway through the round hole, leaving a portion of the pipe extending on the inside and the outside of the refrigerator.
- 7 Start a small [cooking](#) fire in the hibachi or small grill. Place the grill in the smaller (bottom) compartment of the refrigerator. Leave the door open until the fire is hot.
- 8 Add the smoking wood of your choice to the grill. Close the door. The smoke will [travel](#) through the holes between compartments and out through the pipe at the top.

**Things You'll Need:**

- Non-working Refrigerator (Not side by side)
- One 3 foot length of 1 1/2 inch OD metal tubing
- Drill with 1 1/2 inch hole saw and 3/4 inch drill bits
- Hibachi or other small grill

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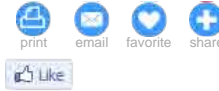
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-  Soaking the wood of your choice in water overnight will aid in the smoking process.
-  Use the refrigerator racks to lay out different meats.
-  Add hooks in the ceiling of the smoker compartment to hang heavier meats.
-  Never leave the refrigerator smoker unattended. Check frequently to make sure the fire is going and the smoke is rising.
-  Place the smoker in an area free of trees, scrubs or buildings to avoid accidental fire.



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 [hdflame](#) said

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on 8/23/2009 This article leaves a lot of info out. First, don't even think about using a fridge that has plastic on the inside. Those newer units will also have foam insulation instead of fiberglass. Any plastic or foam will melt and give off toxic vapors that will not only have carcinogens but will also leave "off tastes" to anything smoked in it. Even older units with metal insides could have some plastic on the inside of door or around the edges that will need to be removed and replaced with sheet metal. Fridges make great smokers, but you need to use a little thought before filling it with meat and smoke!


 [mikecovington2](#) said

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on 8/22/2009 This sounds great, but I am wondering about the plastic or whatever material that lines the inside of the fridge? Will that cause any different taste at all? Should the plastic inside be removed, or should we just look for the older fridges that still has metal inside?

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