

Blueprint for a new radical design of an old concept in smoking food

“The Bombay Bypass Smoker”

There are 3 parts to the design of this smoker.

The combustion chamber, the flue maze, and the smoking chamber.

The fire is kindled in the startup mode. The bypass damper is opened to allow the heat and flue gasses to move directly into the smoking chamber and into the flue collar at the top back of the chamber.

This will quickly preheat the flue liner and establish a draft.

The fire is allowed to burn in startup mode stoked with fruit or nut wood until the temperature in the smoking chamber reaches about 350 degrees F.

When the fire is well established, the bypass damper is closed, and put into smoking mode.

The flue gasses are now drawn through a convoluted maze of vertical and horizontal passageways.

This maze increases the flame path by over 10 feet.

In the same fashion as a masonry heater operates, the heat of the flue gasses is given up to the mass as it travels through the maze.

By the time the flue gasses enter the smoking chamber, the temperature of the smoke has dropped to about 150 degrees F.

Every other smoker design relies on an air starved incomplete combustion for smoking the food at low temperature. The Bombay Bypass Smoker allows for clean combustion and yet a low smoking temperature for the food.

How did it get this strange name? Could it be from the Bombay Safire gin and tonics we were drinking while building it?

