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# The Types of Smokehouses by Abdiel Bennett

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Smokehouses is a device used by restaurant to preserve meat or fish with smoke. The resulting smoked meats has a soft texture and unique flavor. Smoked meats can also be stored for long periods of time. Meat smoked is generally made from beef, but other meats can also be preserved by smoking, for example are chicken and fish. For people who live in tropical, usually utilize wood as raw material for fire fuel. Meat usually hung in a room, and firewood placed under it. The wood used is usually hard texture, and issued a unique aroma. smoking process can take place for days. Smoked meats usually has a low moisture content and resistant to attack of fungus and bacteria. Wood smoke contains compounds derived from phenol and formaldehyde that can kill fungus and bacteria. Before the smoked meat is usually seasoned with spices to give flavor to the meat.

Along with technological development, it has been created a variety of smoking machines that can be used to preserve meat. Base on the fuel used, can be devided into smokehouses with fuel wood or charcoal, gas and electric. Wood fire smokehouses require a larger space to store wood. Storage cabinets are design so that smoke can spread evenly on the meat. The content of phenol and formaldehyde in smoke is bactericidal. Meat preserved by smoking is more durable and resistant to bacteria and fungus. In addition to using wood, charcoal is also more commonly used as fuel. The use of charcoal as fuel, preferably because the smell of charcoal gives a different flavor.

In addition to using wood fuel, smokehouses also use gas. Above the heater, the water is usually placed. The water will release vapor which spread evenly in the room. This steam serves to cook the meat, and while maintaining the meat in order not to dry. The heat that used can be set, so the meat does not cooked quickly. Cooking in this way gives a different flavor on the meat. Besides, this machine is easier to controlled, so it can be left for a period of time. It can not be done on the wood fired smokehouses. Smokehouses fuel wood needs more attention, so that the process of smoking is running perfectly.

Smokehouses for preservation of meat can also use electricity as fuel. Smokehouses of electric more practical than using gas and fuel wood. Just as the gas fueled, this machine also uses water which is placed above the heater. The hot water vapour will seep into the meat and cook it slowly.

Cooking meat with smoke resulted soft meat texture, and very liked. The soft texture due to the long cooking process and the use of low temperature. In addition to soft texture of the resulting taste even more delicious than those cooked conventionally. The making of smoked meat a lot done in restaurants in large numbers. For the household is now also widely available on the market various of smokehouses. There are many smokehouses that you can choose with the variety of fuels such as wood, charcoal, gas and electricity.

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Meatprocessingproducts.com carries one of the largest selections of a Smokehouses in the world.

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