



Woods and Pellets



Everyone is surprised by how little wood it takes to put a big smoke flavor in our units. Smoke from smoldering chunks or burning pellets provide plenty of smoke for a load of meat. You can adjust the amount of wood to get the amount of smoke flavor you like.

Forget what you know about soaking wood before smoking. With Cookshack smokers, wood chunks go in the smoker dry. Cookshack units are safe and do not require additional wood to be added during the cooking cycle because of our wood chunk size and low cooking temperatures so the wood will smolder but not ignite.

Use an aluminum foil "boat" in your smokers wood box to contain loose or small herbs, spices or citrus peels to create your own signature flavors.

Wood Chunks

Cookshack smoking woods have been split into 2 to 4 ounce chunks including bark. For safety and a clean burn, they have not been chemically treated. Chunks are sized to fit in the Cookshack's wood box. Mesquite, apple and cherry are available in 10 and 20 lb. boxes. Hickory is available in 10, 20 and 40 lb. boxes.



Pellets

100% food grade wood pellets are the fuel source for the Fast Eddy's™ by Cookshack FEC units, Cookshack Pellet Grills, Charbroilers, Pizza Oven and can be added to any electric smoker instead of wood chunks. Hickory, mesquite, oak and fruitwood are available in 20 lb. bags.

Pellet Specs

Diameter: ¼"

Hardwood Content: 100% (bark-free)

Moisture Content: 6 - 8%

Ash Content: Less than 1%

Length: 1/2"-1"

Density: 40-46 lbs./cubic feet

Caloric Value: 8,000-9,000 btu/lb.

While pellets are easily obtainable throughout the U.S., Cookshack barbecue pellets are made from hardwoods that contain fewer resins and are produced in a controlled process to ensure a food-grade product.

Barbecue pellets are made by pulverizing hardwood sawdust and extruding to a uniform density through a rotating die under enormous heat and pressure (250°F @ 3,000 PSI). Naturally occurring lignin in the wood binds the pellets into their shape.

Wood Flavors

Fruit and nut hardwoods are the best woods for smoking. Stay away from resinous woods like pine and spruce because they will produce pungent bitter smoke!

Cookshack offers the most popular wood and pellet flavors:



Hickory

Undoubtedly the most popular hardwood, hickory gives that sweet, smoky flavor traditional in Southern-style cooking. Good with just about everything. *Available in pellets and wood chunks.*



Mesquite

Second in popularity to hickory, mesquite has a stronger woody taste. Mesquite's bold flavor complements rich flavored meats such as duck, lamb and beef. *Available in pellets and wood chunks.*



Apple and Cherry (Fruitwood)

These fruitwoods work well with meats like veal and pork, as well as with poultry and game birds. Mix with hickory for a slightly stronger taste. *Apple and Cherry are available in wood chunks. Fruitwood is available in pellets.*



Oak

Like hickory, oak is a popular smoking wood that works with pork, red meat, fish and game meats. More subtle than hickory and a little stronger than fruitwood, our oak pellets are a blend of 60% oak and 40% hickory. *Available in pellets only.*

Not sure which flavor is right for you? Try our Wood Sample Kit! Kit is available in Wood Chunks only and includes 5 lbs. of hickory, mesquite, apple and cherry wood.

Wood	10 lb. Chunks	20 lb. Chunks	40 lb. Chunks	20 lb. Pellets
Mesquite	✓	✓	X	✓
Apple	✓	✓	X	✓ (fruitwood)
Cherry	✓	✓	X	✓ (fruitwood)
Hickory	✓	✓	✓	✓
Oak	X	X	X	✓