



Commercial Accessory Features and Specs

Smoke Evacuator



Cookshack Evacuators are used to remove the smoke from the Models FEC300SS, FEC500SS and the FEC750SS. The evacuator consists of a set of louvers which open when the smoker doors are opened. It is the customers responsibility to attach an updraft fan to the evacuator to remove the smoke from their building.

SmartSmoker® Smokehood

The Cookshack SmartSmoker® Smokehood is a small hood incorporating a removable grease filter and an exhaust fan. The Smokehood mounts directly on top of the smoker and directs it to another location.

The Smokehood is constructed of heavy 18-gauge polished stainless steel. Smoke is directed through a 4" diameter outlet, which must be vented directly outside or under a commercial hood. The smoke hood is a good solution for small kitchens, or kitchens with inadequate space in the line. NOTE: The Cookshack SmartSmoker® Smokehood will not exhaust all of the smoke vented while unloading the smoker (A small amount of excess is to be expected).



Do not forget to grab your favorite Cookshack Gear before you checkout!

- Cookshack T-Shirt
- Fast Eddy's T-Shirt
- Oklahoma Barbecue Society T-Shirt
- Cookshack Apron
- Fast Eddy's Apron
- Cookshack & Fast Eddy's Hat
- Fast Eddy's Coffee Mug



Join other professionals and get custom answers on the Cookshack Forum!

Join the 10,000+ members of the online Cookshack Nation and get the answers you need whenever you need them! Our forum members are customers, smoked food enthusiasts who do not use Cookshack products and Cookshack team members which means no matter the question, issue or research you are doing, one of the forum members can help you out!. It is a friendly, fun community. If you're a barbecue fan, chef, competition cook, backyard barbecue or just love food, this is the place for you!

Join us 24/7 at:

forum.cookshack.com

Accessories:

FEC Rotisserie Trailer is designed to transport an FEC Rotisserie Unit. Whether you need to tow your FEC to a barbecue competition or to a catering event, this trailer will make your smoking easier. VIN is available so the trailer can be registered and tagged if necessary. *Available for all FEC Rotisserie Units.*



The **Pig Pan** is simple and straight forward. Smoke a whole hog in your FEC Rotisserie unit. *Available for all FEC Rotisserie Units.*



Place the **Smoke Enhancer** over the firepot of any FEC unit and fill with pellets or wood chunks to add a deeper smoke flavor or additional flavor profile to the product being smoked. *Available for all FEC Units.*



Most **Customized side racks** allow you to double your output of small products such as salmon by adding additional slots for grills in between the standard side rack slots (additional grills sold separately). *Available for models SM160, SM260, SM360, FEC120 and FEC240.*



Rib Racks decrease turnaround time in busy kitchens by speeding the loading and unloading of slabs of ribs. When one load comes out of the smoker, have a second set of loaded Rib Racks ready to put in. Nickel-plated steel. *Available for models FEC120, FEC240, SM160, SM260, and SM360.*



Seafood Grills provide a stable surface for smoking small or delicate items. The tight mesh of the grid prevents food from falling through the grill and reduces waste. Use for fish, seafood, vegetables, nuts, jerky or any delicate item. Nickel-plated steel. *Available for models SM160, SM260, and SM360.*



The **Cold Smoke Kit** is used to adapt Cookshack smokers into cold-smoking machines. Cold-smoking is used to infuse uncooked foods with smoke flavor, such as lox-style salmon, cheese and nuts.



Each kit contains an insulated baffle, a smoke box, and instructions for use. Stainless steel. *Available for models SM160, SM260, and SM360*

Jerky rods are stainless steel and increase smoker's capacity for jerky by suspending pieces from the rods. *Available for SM160 (set of 12 holds 12 lbs. raw product), SM260, FEC120, FEC240 (set of 24 holds 24 lbs. raw product), and SM360 (set of 48 holds 48 lbs. raw product).*



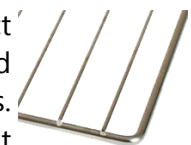
Flavor Infusion Reservoir allows you to add wine, fruit juice, or any other flavoring liquid to your food. Add herbs or spices to the liquid and place in the bottom of the smoker. The heat releases aromatics that add a subtle flavor to the food in the smoker. *Available for all electric smoker models.*



The **Cookshack Meat Probe** allows you to set an internal temperature for the product you are cooking and the oven will automatically drop to the hold cycle when that temperature is reached. Insert one end of the Meat Probe into the IQ5 Controller and the other end into the center of the meat cut inside the smoker. *Available for models FEC120, FEC240, SM160, SM260, and SM360.*



Stainless Steel Grills are the perfect upgrade or replacements for the standard nickel-plated grills that ship with smokers. Not only does stainless steel last longer, but it holds up to brines and abrasives better too. *Available for models SM160, SM260, SM360, FEC120, FEC240, FEC300, FEC500 and FEC750.*



Commercial Cookbooks Whether you are into old-fashioned pit barbecue or gourmet wood-smoked dishes, we have the perfect Cookshack Cookbook for you! Select from our *Get Smokin'* or *Still Smokin'* cookbooks. Buy both and you will always have the perfect barbecue recipe right at your fingertips! Check out the Cookshack YouTube Recipes Page for a few examples of the cookbook recipes.



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