

**SmartSmoker®**  
**Family**

**COOKSHACK**



Cookshack SmartSmoker® oven's quality, ease of use, simple cleaning, maintenance, and small footprint have made them a popular choice with food service professionals for over fifty years. See why chefs, restaurant owners, food trucks, delis, caterers, kitchen managers, meat processors, and others love Cookshack.

#### **How it Works**

Heat is supplied by electronically-controlled heating elements. Smoke is created as wood smolders in the wood box. The oven temperatures range from 130°F to 275°F, depending on the model.

The heating elements work only when the door is completely closed. The woodbox slides out and is safe and contained. All models, except the SM360, have a removable drip pan for easy clean up. Meat drippings exit the smoker into the drip pan for safe operation.

#### **IQ5 Controller**

The digital controller includes programmable, customizable cooking presets, an alarm cycle, an LCD display, and a USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive.

The IQ5 electronic time/temperature control system features 3-stage, 2-stage, and probe mode cooking options. The optional meat probe allows the user to set the smoker to a desired internal meat temperature and then automatically cycles into hold when the temperature is met.

#### **Efficient**

Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation. Cookshack SmartSmokers® retain heat and remain cool to the touch on the outside.

#### **Ventilation**

Cookshack SmartSmokers® are designed to be used inside with proper ventilation for smoke. Place under a hood, near an outside exhaust fan, or attach a Cookshack Smokehood.

#### **Optional Accessories**

Smoker Cover (SM160 only), Meat Probe, Seafood Grills, Rib Racks, Cold Smoke Kit, Flavor Infusion Reservoir, and Smoke Hood.

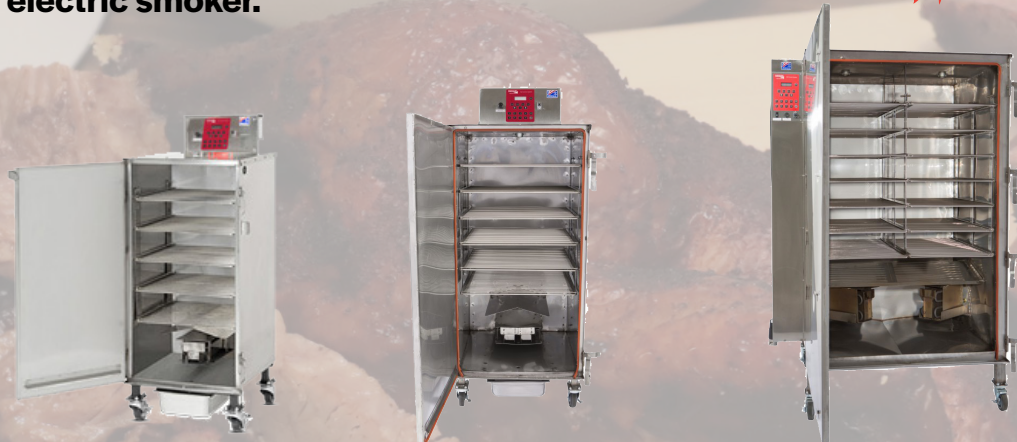
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Our smokers work 24 hours a day, turning out quality barbecue that you can be proud of. Increase your profit and cut out the middleman with Cookshack's most popular commercial electric smoker.



Product	SM160	SM260	SM360
<b>Food Capacity</b>	120 lbs. pork butts, 100 lbs. brisket, 50 lbs. ribs, or 20 chickens per load	240 lbs. pork butts, 200 lbs. brisket, 100 lbs. ribs, or 40 whole chickens per load	550 lbs. pork butts, 500 lbs. brisket, 270 lbs. ribs, or 100 whole chickens per load
<b>Electrical</b>	1,500 watt heating element, 15 amps, 120v single phase; 240v export models available, power cord approximate length is 56"	(2) 1,500 watt heating elements, 20 amps, 220v single phase; 240v single phase export models available; Power cord approximate length is 52"	(4) 1,500 watt heating elements, 50 amps, 220v single phase; 240v export models available. Power cord approximate length is 69"
<b>Shelves</b>	(5) 18 x 18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart	(6) 23 x 23" (61 x 61cm) grills, 5" (12.7cm) apart	(28) 18x18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart
<b>Outside Dimensions</b>	20.5" W x 52" H x 25" D	26.5" W x 64.5" H x 31" D	47" W x 72" H x 39.75" D
<b>Fuel Consumption</b>	2 oz. (appx. 1 chunk) of wood will smoke up to 60 lbs. product		
<b>Shipping Weight</b>	245 lbs.	375 lbs.	750 lbs.
<b>Standard Equipment</b>	5 grills, side racks, drip pan, wood box, wood box handle, pre-installed casters, operator's manual, registration card, cookbook, 10 lbs. hickory wood, spare heating element, and Cookshack Spice Kit	6 grills, side racks, drip pan, wood box, wood box handle, pre-installed casters, operator's manual, registration, card, cookbook, 10 lbs. hickory wood, spare heating element, and Cookshack Spice Kit	28 grills, side racks, wood box, wood box handle, casters, operator's manual, registration card, cookbook, 20 lbs. hickory wood, spare heating element, and Cookshack Spice Kit



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