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SMARTSMOKER® FAST EDDY'S BY COOKSHACK COOKSHACK MENU CONSULTATION ON Q NEWSLETTER SMOKING WOODS SPICE BLENDS & RUBS BARBECUE SAUCES

# Smoker Accessories



## RibRacks

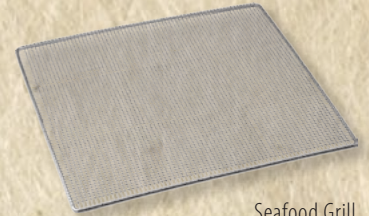
RibRacks decrease turnaround time in busy kitchens by speeding the loading and unloading of slabs of ribs. When one load comes out of the smoker, have a second set of loaded RibRacks ready to put in. Available for models SM160, SM260, and SM360. Nickel-plated steel.



RibRacks

## Seafood Grills

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. Available for models SM160, SM260, and SM360. Nickel-plated steel.



Seafood Grill

## Cold Smoke Kit

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.



Cold Smoke Kit

## Jerky Rods

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

## Flavor Infusion Reservoir

Add wine, fruit juice, or any other flavoring liquid to the Flavor Infusion Reservoir. Add herbs or spices to the liquid and place in the bottom of the smoker. The heat releases aromatics that in turn add a subtle flavor to the food in the smoker.



Flavor Infusion Reservoir

## Smokehood

The Smokehood incorporates a removable grease filter and exhaust fan. It mounts directly on top of the smoker and removes smoke vented during smoke-cooking. The Smokehood is a good solution for small kitchens, or kitchens with inadequate space on the line. Includes the smokehood, drain pipe, motor vent adaptor, mounting hardware, and filter. Available for the Cookshack models SM160, SM260, and SM360.



Smokehood

## Cookbooks

Whether you're into old-fashioned pit barbecue or gourmet wood-smoked dishes, we've got the perfect Cookshack Cookbook for you! Select from our "Get Smokin'", "Still Smokin'", or "Smoking at Home" (standardized for Cookshack residential smoker ovens) cookbooks ... or buy all three and you'll always have the perfect barbecue recipe right at your fingertips!



Cookbooks

2304 North Ash Street  
Ponca City, OK  
74601-1100 USA

Sales:  
1.800.423.0698

Corporate Office:  
580.765.3669

Fax:  
580.765.2223

E-mail:  
sales@cookshack.com

Web site:  
www.cookshack.com



Quantity discounts available,  
**Call 1-800-423-0698 to order today!**



# Woods and Pellets



**Flavored smoking woods** are essential for achieving the best flavor profile. Cookshack **smoking woods** have been split for you into 2 to 4 ounce chunks including bark. For safety and a clean burn, they have not been chemically treated. Cookshack **wood pellets** are 100% food grade pellets. Both items generate very little ash.

## Smoking Wood Chunks

**Cookshack SmartSmokers** use a combination of an electrical heating element(s) and small wood chunks to cook and flavor product. The heating element provides the heat that cooks the food, while the wood smolders and flavors the meat. Chunks are sized to fit in the Cookshack's wood box.

Wood is easy to store in its shipping box. **Mesquite, apple, and cherry** are available in 10 and 20 lb. boxes. **Hickory** is available in 10, 20, and 40 lb. boxes.



## Hickory

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

## Mesquite

Second in popularity to hickory, mesquite has a stronger woody taste. Mesquite's bold flavor complements richly-flavored meats such as duck, lamb and beef.

## Apple and Cherry

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.



Hickory



Mesquite



Apple



Cherry

**TIP:** Use an aluminum foil "boat" in the smoker's wood box to contain loose or small pieces such as herbs, spices, or citrus peel. Create your own signature flavors with this technique.

## Smoking Wood Pellets

100% food grade wood pellets are the fuel source for the **Cookshack Charbroilers** and the **Fast Eddy's by Cookshack** smokers and pits. **Hickory, mesquite, oak, and fruitwood** are available in 20 lb. bags.

## Oak (available in pellets only)

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, mix oak with either or use it alone. Our oak pellets are a 100% hardwood blend of 60% oak and 40% hickory.



Oak Pellets

Quantity discounts available,

Call **1-800-423-0698** to order today!

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