

# SM160

SmartSmoker®

# COOKSHACK



**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.**

The Cookshack SmartSmoker® SM160 oven is designed for operations that need a capacity of up to 120 lbs. of heavy cuts per load. Cookshack's most popular commercial electric smoker will operate 24/7 and is ideal for operations which need to produce a moderate amount of smoked foods or barbecue.

### How it Works

- Heat is supplied by an electronically-controlled heating element
- Smoke is created as wood smolders in the wood box
- The heating element works only when the door is completely closed
- Produce hot foods or cold smoked foods with optional cold smoke kit
- Safe, contained wood box slides out
- Drippings exit the bottom of the smoker into a removable drip pan for a clean, safe operation

### IQ5 Controller

- Digital controller
- Includes 8 programmable, customizable cooking presets
- Alarm cycle
- LCD display
- USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive
- Features 3-stage, 2-stage and probe mode cooking options
- 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

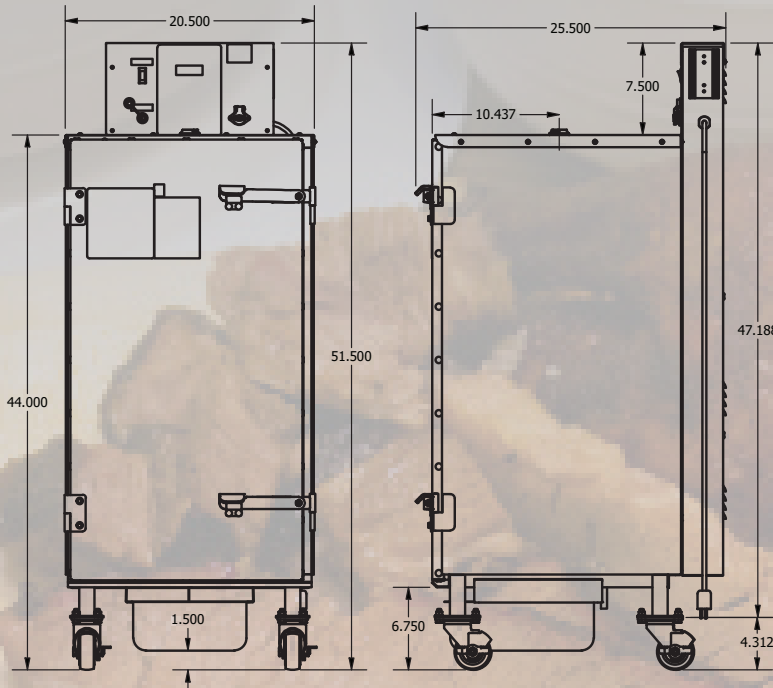
- Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation
- Retains heat and remains cool to the touch on the outside

Cookshack, Inc.  
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## SM160 Venting Requirements

Note that a small amount of smoke will escape from the top of the oven and from around the door. Three methods of venting can be used, consult your local authorities to determine which method meets your local codes:

- The oven can be placed under a Class 2 hood.
- Vent the oven directly with a 4" diameter pipe placed 3" above the vent hole on top of the smoker. The pipe can run outdoors or to an existing hood.
- The unit can also be vented by an optional Smokehood from Cookshack. The stainless steel Smokehood incorporates a removable grease filter and an exhaust fan. It mounts directly on top of the smoker and removes the smoke vented during normal cooking.

<b>Outside Dimensions</b>	20.5"W x 52"H x 26"D
<b>Food Capacity</b>	11.25 sq. ft. (1620 sq. in.) OR 120 lbs. pork butts, 100 lbs. brisket, 50 lbs. ribs, or 20 whole chickens per load
<b>Cooking Area</b>	1620 sq. in.
<b>Shelves</b>	(5) 18 x 18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart
<b>Approximate Fuel Consumption</b>	2 oz. (appx. 1 chunk) of wood will smoke up to 60 lbs. product
<b>Approximate Cost of Operation</b>	\$0.97 per 12 hour cycle at average setting (includes wood and electric)
<b>Temperature Range</b>	130°F to 275°F
<b>Electrical</b>	1500 watt heating element, 15 amps, 120v single phase standard 3-prong plug (NEMA L5-15); 240v export models available, power cord approximate length is 56".
<b>Shipping Weight</b>	245 lbs.
<b>Standard Equipment</b>	5 grills, side racks, drip pan, wood box, wood box handle, casters, operator's manual, cookbook, 10 lbs. wood, spare heating element and Cookshack Spice Kit
<b>Optional Accessories</b>	Smoker Cover, Meat Probe, Seafood Grills, Rib Racks, Jerky Rods, Pepper Popper Grills, Cold Smoke Kit, Flavor Infusion Reservoir and Smoke Hood
<b>Warranty</b>	All Cookshack products are backed by a 2-year limited warranty including 90 days full parts and labor.



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