**Who We Are**

We are a manufacturer of electric smoker ovens, pellet-fired smoker ovens, charbroilers, pellet grills, wood burning pizza oven and other related smoking products such as accessories, wood, pellets, barbecue sauces, spices and business solutions.

With Cookshack products, food is smoke-cooked over natural wood for authentic smoke flavor without the hassles of a traditional pit, resulting in excellent smoked flavor with minimal shrinkage.

Our products are safe, easy to use, and simple to clean and maintain. With the IQ5 controller, units have programmable pre-sets that can be set to precise cooking temperatures, times and holding temperatures, meaning consistent results is just the push of a button away.

We are a family company who takes pride in our people and products. Cookshack was founded over 50 years ago by Gene and Judy Ellis. Gene and Judy’s children are still owners today, with company president Stuart Powell. We are committed to delivering the same quality products, user service and exceptional value we were founded on. We are so committed to making sure you get the best product available, each commercial unit comes with the information of each person involved in the process of building your machine.

We have a trained customer service team that offers many years' experience with Cookshack products and in the preparation of barbecue and smoked foods.

We would welcome the opportunity to discuss how we can help you grow your business into a smokin’ success. Call us at 1-800-423-0698 or stop by our factory located in the beautiful tall grass prairie country of Ponca City, Oklahoma, where our "Old West" heritage includes great barbecue, smoked foods and friendly faces.

Sincerely,

The Cookshack Team

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Break down of product lines with smoker images

**SmartSmokers**: The most versatile cooker in commercial kitchen equipment, Cookshack SmartSmokers can produce delicious low-n-slow barbecue, a variety of cold smoked meats and cheeses or be used as a high heat oven when used without wood. Saving money and increasing profits has never been easier.

**Fast Eddy’s™ by Cookshack Pellet-Fired Smokers**: With 100% wood pellet fired equipment and ease of use, you will never lose another night of sleep checking on the barbecue. FEC's consistently turn out professional quality barbecue, load after load. Whether you cook for profit on the circuit or in a business, you can count on the FEC's to turn out professional-quality barbecue every time.

**Charbroilers:** The Commercial Charbroiler uses 100% wood-burning pellets that give you the ease of use of a gas grill while giving you the flavor of cooking over wood.

**Pizza Oven**: (I will get these when I can-this product is in the works)

Customer Testimonial: “Just received the SM160 for our restaurant the Snake River Roadhouse here in Swan Valley, ID. Customer service and delivery were excellent. Everything about it is quality. We look forward to many years of happy smoking.”