**SmartSmoker® Family**

**Cookshack SmartSmoker® ovens** quality of product, ease of use, ease of cleaning and maintenance, and small footprint have made them a popular choice with chefs, restaurant owners, food trucks, delis, caterers, kitchen managers, meat processors, and other food service professionals for over 50 years.

Approvals / Listings NSF approved and ETL (US and Canada) listed USDA approved. 2 year limited warranty and 60 day parts and labor covered.

**How They Work**

Heat is supplied by electronically-controlled heating elements. Smoke is

created as wood smolders in the wood box. Oven temperatures range from

125°F to 300°F.

The heating element works only when the door is completely closed.

Cookshack SmartSmokers® produces hot or cold smoked foods by

application of heat and wood smoke. Safe, contained wood box slides out.

Meat drippings exit the bottom of the smoker into a removable drip pan for

a clean, safe operation. (SM360 does not have a drip pan.)

**Controller**

The digital controller includes programmable, customizable cooking presets,

alarm cycle, 16 character LCD display, and USB port for downloading

up to 512 hours of cook time onto a FAT formatted USB flash drive.

The IQ5 controller electronic time/temperature control system features

3-stage, 2-stage and probe mode cooking options.

An optional meat probe allows the user to set the smoker to a desired

internal meat temperature and then automatically cycles into a hold when

the temperature is met.

**Efficient**

Tough double-walled steel construction surrounds 850°F

Spin-Glas® insulation.

Cookshack SmartSmokers® do not constantly reheat cool air 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.

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| Smoker | Food Capacity | Electrical | Shelves | Outside Dimensions | Fuel Consumption | Shipping Weight | Standard Equipment | Optional Equipment |
| SM160 | 120 lbs. pork butts, 100 lbs. brisket, 50 lbs. ribs, or 20 chickens per load | 1500 watt heating element, 15 amps, 120v single phase; 240v export models available,  power cord approximate length is 50" (± 6") | (5) 18 x 18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart | 20.5"W x 51"H x 25.5"D (52 x 129.5 x 64.75cm) | 1 lb. wood smoke-cooks 60 lbs. product | 240 lbs. | Grills, racks, drip pan, wood box, handle, casters, operator’s manual, cookbook, 10 lbs. hickory wood,  spare heating element, and Spice Kit | Meat Probe, RibRacks, Cold Smoke Kit, Seafood Grill, Jerky Rods, Cover, Smokehood, Flavor Infusion Reservoir |
| SM260 | 240 lbs. pork butts, 200 lbs. brisket, 100 lbs. ribs, or 40 whole chickens per load | (2) 1,500 watt heating elements, 20 amps, 220v single phase;  240v single phase export models available; Power cord approx. length is 58" (± 6") | (6) 24 x 24" (61 x 61cm) grills, 5" (12.7cm) apart | 26.5"W x 64.75"H x 31"D (67.3 x 164.5 x 78.7cm) | 1 lb. wood smoke-cooks 60 lbs. product | 385 lbs. | 6 grills, side racks, drip pan, casters, operator’s manual, cookbook, woodbox, handle, 10 lbs. hickory wood,  spare heating element, and Spice Kit | Meat Probe, RibRacks, Cold Smoke Kit, Seafood Grill, Jerky Rods, Smokehood, Flavor Infusion Reservoir |
| SM360 | 550 lbs. pork butts, 500 lbs. brisket, 270 lbs. ribs, or 100 whole chickens per load | (4) 1,500 watt heating elements, 50 amps, 240v single phase;  240v export models available. Power cord approximate length is 58" (± 6") | (28) 18x18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart | 47"W x 72"H x 39.75"D (119 x 183 x 101cm) | 1 lb. wood smoke-cooks 60 lbs. product | 750 lbs. | Grills, racks, casters, operator’s manual, cookbook, 20 lbs. hickory wood, spare heating element, wood box,  handle, and Spice Kit | Meat Probe, RibRacks, Cold Smoke Kit, Seafood Grill, Jerky Rods, Smokehood, Flavor Infusion Reservoir |