**Charbroilers**

The Cookshack Charbroiler’s electronically-controlled pellet-cooking system keeps the charbroiler cooking at a consistent temperature while creating that wonderful wood-grilled flavor that people love. The system is fueled by 100% food grade wood pellets, introduced into its “firepot” by an auger which requires only a small amount of electricity to operate. This system has been field tested and proven to work over years of use in Cookshack’s big pellet smokers. **NSF and ETL Listed**

**A Charbroiler with the**

**Consistency of Gas and the**

**Flavor of Real Wood Smoke**

Cookshack’s electronically controlled 100% wood pellet-fired charbroiler gives the cook the tremendous advantages of both gas and wood charbroilers while eliminating the problems of lack of flavor, heat inconsistency, fuel storage, and ash disposal. Gas charbroilers give consistent results, but without the

smoky wood-grilled flavor that people love. Wood grills, on the other hand, add plenty of flavor, but they are difficult, dirty, and even dangerous to operate. For the first time, the professional cook can grill meats over 100% wood heat and smoke with consistent results and the sought-after, well-loved smoky flavor that keeps customers coming back!

The Charbroiler cooks with 100% food grade wood pellets that give meats big smoke flavor. Foods taste fabulous when prepared with pellet smoke.

*Easy To Use*

Anyone who can cook on a gas charbroiler can cook on a

Cookshack Charbroiler. No special training is required,

unlike log-fired grills which require the cook to judge the

heat of cooking surface while adding logs *and* trying to cook

at the same time!

With the Charbroiler, the cook simply sets the cooking

temperature and the Charbroiler regulates the wood and the

cooking temperature. Your cooks concentrate on the quality

of the food, not on stoking a fire.

*Safe to Use in a Busy Kitchen*

The Cookshack Charbroiler is **safe to use**. The front loading

pellet hopper keeps the cook’s hands away from the hot

charbroiler surface while adding pellets.

*Consistently Delicious Results*

The Charbroiler’s electronically controlled pellet-cooking

system keeps the charbroiler cooking at a consistent

temperature while wafting wood smoke over your steaks

and burgers. Its heavy duty cast iron grates **distribute heat**

**evenly**, eliminating hot spots. During test cooking, the

charbroiler surface maintained its temperature at +/- 10°F.

You have complete control over the temperature and the

cooking process, and you get consistent results.

**How It Works**

The Charbroiler is fueled by 100%

food grade wood pellets, introduced

into its internal firepot by an auger

which requires **only a small amount**

**of electricity** to operate. The

electronically controlled pellet-feed

system knows exactly when to add

pellets to the firepot to keep the grill

temperature consistent. It is pelletfeed

system has been field tested and proven to work during

seven years of use in thousands of Cookshack pellet smokers.

*Pellets vs. Logs*

Pellets are readily available, take up less space, and can be

stored inside, unlike the big dirty logs required by wood

charbroilers. Our pellets are kiln-dried, eliminating all

danger of pests and chemicals, and are packaged in pest-free

plastic bags. Pellets leave behind about 3% ash - a fraction

of the 30% ash produced by logs! Take out the ashes in a

saucepan rather than a big trash can. Disposal is safe and

quick, without the risks associated with large amounts of hot

ashes from wood logs. Employees are not in danger of being

burned, and dumpster \_ re danger is eliminated!

*Charbroiler Capacities*

Cut Weight CB024 CB036 CB048

Ribeye: 12 oz. 16 pcs. 24 pcs. 32 pcs.

NY Strip: 11 oz. 16 pcs. 24 pcs. 32 pcs.

Filet: 8 oz. 20 pcs. 30 pcs. 40 pcs.

Chicken Breast: 8 oz. 20 pcs. 30 pcs. 40 pcs.

Hamburger: 4 oz. 20 pcs. 30 pcs. 40 pcs.

*Specifications - (Available in 24", 36" and 48")*

Dimensions: 24" – 26.5"W x 34.5"D x 36"T (48" with Lid)

36" – 38.5"W x 34.5"D x 36"T (48" with Lid)

48" – 50.5"W x 34.5"D x 36"T (48" with Lid)

Controllers and Firepots: 24" (2 controllers / 2 fi repots)

36" (2 controllers / 3 fi repots)

48" (2 controllers / 4 fi repots)

Variable Temperature Settings: High 700°F

Medium 500°F

Low 250°F

Front Loading Pellet Hopper: 24" - 40 lbs. capacity, 8 lbs. per hour

36" - 60 lbs. capacity, 12 lbs. per hour

48" - 80 lbs. capacity, 16 lbs. per hour

Cooking Area: 24 x 20" = 480 sq. in.

36 x 20" = 720 sq. in.

48 x 20" = 960 sq. in.

Cooking Surface: Heavy duty cast iron grates 1 ½" thick

Fuel Source: 100 % food grade wood pellets

Average cost is $.50 per pound

Electrical: 24" - 120V, 5 amps

36" - 120V, 8 amps

48" - 120V, 11 amps

cord approximate length is 54"

(may vary by ± 6")

Cabinet Materials: Stainless steel

Insulation: 850°F Spin-Glas®

Shipping Weight: 24" - 490 lbs.

36" - 570 lbs.

48" - 780 lbs.

Optional Equipment: Lid for 24", 36" or 48" Charbroiler, and

Split Lid for 48" Charbroiler