**Smoke Evacuator**

Cookshack Evacuators are used to remove the smoke from the Models FEC300SS, FEC500SS and the FEC750SS. The evacuator consists of a set of louvers which open when the smoker doors are opened. It is the customers responsibility to attach an updraft fan to the evacuator to remove the smoke from their building.

**FEC Flue Collector**

Install the optional Flue Collector for Cookshack Model FEC120 or FEC240.  The stainless steel Flue Collector incorporates a removable grease filter and an exhaust fan. It mounts directly on top of the smoker and collects the smoke and combustion gases vented during ordinary cooking and directs it to another location via a 4" flue pipe. When you open the door of the smoker, the flue collector will not collect the smoke.

**Smartsmoker®**

**Smokehood**

**The Cookshack Smartsmoker®**

**Smokehood** is a small hood

incorporating a removable grease

fi lter and an exhaust fan.

The smokehood mounts directly

on top of the smoker and removes

smoke vented during smoke-cooking.

**Cookshack**

**Smartsmoker®**

**Smokehood Features**

The smokehood is constructed of heavy 18-gauge

polished stainless steel. Smoke is directed through

a 4" diameter outlet, which can be vented directly

outside or under a commercial hood.

The smoke hood is a good solution for small

kitchens, or kitchens with inadequate space in

the line.

*NOTE: The Cookshack Smartsmoker® smokehood*

*will not exhaust all of the smoke vented while*

*unloading the smoker. (A small amount of excess is*

*to be expected.)*

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. Nickel-plated steel. *Available for*

*models FEC100, FEC120, FEC240, SM160, SM260, and SM360.*

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. Nickel-plated steel.

*Available for models SM160, SM260, and SM360.*

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.*

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. *Available for all smoker models.*

Meat Probe:

The Cookshack Meat Probe allows you to set an internal

temperature for the product you are cooking and the

oven will automatically drop to the hold cycle when that

temperature is reached. Insert one end of the Meat Probe

into the IQ5 Controller and the other end into the center of

the meat cut inside the smoker. *The meat probe works with*

*Models FEC100, FEC120, FEC240, SM160, SM260, and SM360.*

Stainless Steel Grills:Stainless steel grills are the perfect upgrade or replacements for the standard nickel-plated grills that ship with smokers. Not only does stainless steel last longer, but it holds up to brines and abrasives better too.Custom Side Racks:Customized side racks allow smokers to hold more small products. With a standard side rack, you can only fill 5 racks with salmon filets, with a custom side rack, you can fit up to 9 shelves (additional grills sold separately).

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!

FEC Rotisserie Trailer, Smoke Enhancer, Pig Pan: I’ll get this at a later date