Flavored smoking woods are essential for achieving the best flavor profile.

Cookshack smoking woods have been split for you into 2 to 4 ounce chunks including bark. For safety and a clean burn, they have not been chemically treated. Cookshack wood pellets are 100% food-grade pellets. Both items generate very little ash.

Smoking Wood Chunks

Cookshack SmartSmokers use a combination of an electrical heating

element(s) and small wood chunks to cook and flavor product. The

heating element provides the heat that cooks the food, while the wood

smolders and flavors the meat. Chunks are sized to fi t in the Cookshack’s

wood box. Wood is easy to store in its shipping box. *Mesquite, apple, and cherry*

*are available in 10 and 20 lb. boxes. Hickory is available in 10, 20, and 40 lb. boxes.*

*TIP: Use an aluminum foil “boat” in the smoker’s wood box to contain loose or*

*small pieces such as herbs, spices, or citrus peel. Create your own signature*

*flavors with this technique.*

Smoking Wood Pellets

100% food grade wood pellets are the fuel source for the Cookshack Charbroilers and Fast Eddy’s by Cookshack smoker ovens or can be added any electric smoker instead of wood chunks. Hickory, mesquite, oak, and fruitwood are available in 20 lb. bags.

Hickory

Undoubtedly the most popular hardwood, hickory gives that sweet, smoky flavor

traditional in Southern-style cooking. Good with just about everything.

Mesquite

Second in popularity to hickory, mesquite has a stronger woody taste.

Mesquite’s bold flavor complements richly-flavored meats such as duck,

lamb and beef.

Apple and Cherry (Fruitwood)

These fruitwoods work well with meats like veal and pork, as well

as with poultry and game birds. Mix with hickory for a slightly

stronger taste.

Oak (available in pellets only)

Like hickory, oak is a popular smoking wood that works with pork,

red meat, fish, and game meats. More subtle than hickory and a little

stronger than fruitwood, mix oak with either or use it alone. Our oak

pellets are a 100% hardwood blend of 60% oak and 40% hickory.

PELLET SPECS & INFO

Diameter: ¼"

Length: ½" - 1"

Hardwood Content: 100% (bark-free)

Density: 40 - 46 lbs/cubic feet

Moisture Content: 6 - 8%

Caloric Value: 8,000 - 9,000 btu/lb

Ash Content: Less than 1%

While pellets are easily obtainable throughout the U.S., Cookshack supplies

only 100% wood, food-grade barbecue pellets specifically produced for

use with food. Cookshack barbecue pellets are made from hardwoods that

contain fewer resins and are produced in a controlled process to ensure

a food-grade product. Heating pellets, on the other hand, are produced

specifically for heat stoves and do not meet food-grade requirements.

Barbecue pellets are made by pulverizing hardwood sawdust and extruding

to a uniform density through a rotating die under enormous heat and

pressure (250°F @ 3,000 PSI). Naturally occurring lignin in the wood binds

the pellets into their shape.