

The Charbroiler by

COOKSHACK

The CONSISTENCY of Gas, the FLAVOR of Real Wood Smoke.



Food tastes

FABULOUS

when cooked over pellet smoke!



ANOTHER COOKSHACK FIRST *for the Commercial Kitchen!*

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.

LOOK INSIDE to see the competitive advantages ►

* Cookshack, Inc. (2011). Cookshack Charbroiler, U.S. Patent 7900553.



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.

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 firepots)
36" (2 controllers / 3 firepots)
48" (2 controllers / 4 firepots)
- Variable Temperature Settings:** High 700°F
Medium 500°F
Low 250°F
- Front Loading Pellet Hopper:** 24" - 40 lbs. capacity, 8 lbs. per hour
(*Pound usage is calculated at high temperature setting*)
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
(*Required to operate pellet system auger and igniter*)
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



The 24" Charbroiler, CB024, is pictured to the right with the optional lid*.

*Lids are available for each size and are sold separately.

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. This pellet-feed 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 fire danger is eliminated!

Comes in 3 Standard Widths or Custom Width

The Charbroiler comes in 24", 36", and 48" widths. Need a different width? No problem! For an additional charge, we can custom build a Charbroiler to your specified width. The chart below will help you determine which size you need.

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.

"...this grill won't coat the entire restaurant...

in a light dusting of ash every night. I worked for a chain that cooked on a log fired grill and the cleaning bills were enormous. We had to have an outside crew in every store, every day to clean the dining rooms from top to bottom. Hanging light fixtures, pictures, everything. Anything that puts out less ash will be greatly appreciated by restaurateurs."

Cookshack Forum Member Todd G.
April 9, 2009



CB036



CB048

* Cookshack, Inc. (2011). Cookshack Charbroiler, U.S. Patent 7900553.
* An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02169, www.NFPA.org



100% Satisfaction No-Risk 30-Day Money-Back Guarantee!

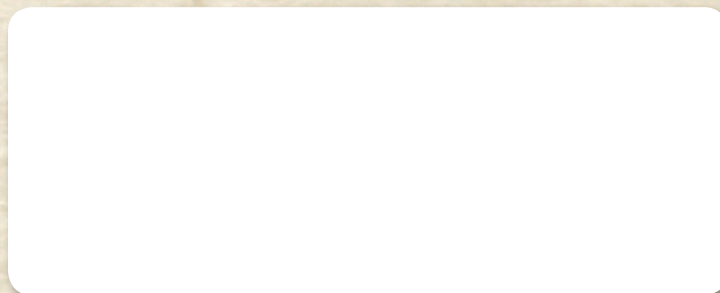
Order 24 hours a day online at www.cookshack.com

Call 1-800-423-0698 Monday - Friday, 8 a.m. to 5 p.m. (Central)





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To order the Charbroiler by Cookshack, call or visit:

1-800-423-0698
www.cookshack.com

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Fax: 1-580-765-2223 or E-mail: sales@cookshack.com
2304 North Ash Street, Ponca City, OK 74601



LOOK INSIDE

for complete
information about
the Charbroiler
by Cookshack, the first
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