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OVER 50 YEARS COOKSHACK and Still Smokin! 62
MENU CONSULTATION
BLOGS
BACKYARD BBQ NEWS AND ONQ NEWSLETTERS
WOODS AND PELLETS
BARBECUE SAUCES, SPICE BLENDS & RUBS

SmartSmoker® Family



SmartSmoker®
SM360

SmartSmoker®
SM260

SmartSmoker®
SM160



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.

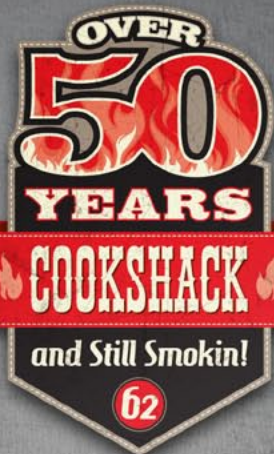
Cookshack SmartSmoker®
ovens quality of product, ease of use, ease of cleaning and maintenance, and small footprint have made them a popular choice with chefs, restaurant owners, food trucks, delis, caterers, kitchen managers, meat processors, and other food service professionals for over 50 years.



Cookshack IQ5 Controller with USB Port



Optional RibRack holds up to 100lbs. of ribs



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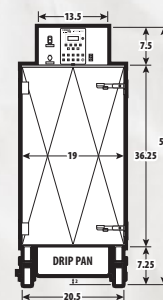
SmartSmoker® Family



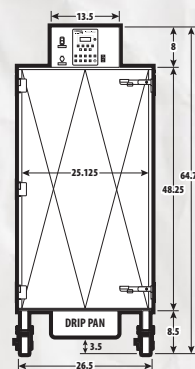
Cost of Operating Cookshack Commercial Units

Avg. Cost:	SM160	SM260	SM360
Electricity	\$ 0.06	\$ 0.12	\$ 0.24
Wood	\$ 0.25	\$ 0.50	\$ 0.75
\$/hr	\$ 0.06	\$ 0.12	\$ 0.24
\$/12 hrs	\$ 0.97	\$ 1.94	\$ 3.63

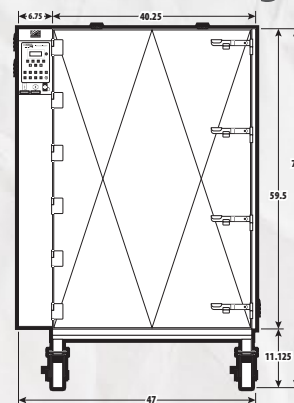
*using average temperature settings



SmartSmoker® SM160



SmartSmoker® SM260



SmartSmoker® SM360

SmartSmoker® SM160 Specifications

Food Capacity	120 lbs. pork butts, 100 lbs. brisket, 50 lbs. ribs, or 20 chickens per load
Electrical	1500 watt heating element, 15 amps, 120v single phase; 240v export models available, power cord approximate length is 50" (± 6")
Shelves	(5) 18 x 18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart
Outside Dimensions	20.5"W x 51"H x 25.5"D (52 x 129.5 x 64.75cm)
Fuel Consumption	1 lb. wood smoke-cooks 60 lbs. product
Shipping Weight	240 lbs.
Standard Equipment	Grills, racks, drip pan, wood box, handle, casters, operator's manual, cookbook, 10 lbs. hickory wood, spare heating element, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, 10 oz. Spicy Barbecue Sauce Mix
Optional Equipment	Meat Probe, RibRacks, Cold Smoke Kit, Seafood Grill, Jerky Rods, Cover, Smokehood, Flavor Infusion Reservoir

SmartSmoker® SM260 Specifications

Food Capacity	240 lbs. pork butts, 200 lbs. brisket, 100 lbs. ribs, or 40 whole chickens per load
Electrical	(2) 1,500 watt heating elements, 20 amps, 220v single phase; 240v single phase export models available; Power cord approx. length is 58" (± 6")
Shelves	(6) 24 x 24" (61 x 61cm) grills, 5" (12.7cm) apart
Outside Dimensions	26.5"W x 64.75"H x 31"D (67.3 x 164.5 x 78.7cm)
Fuel Consumption	1 lb. wood smoke-cooks 60 lbs. product
Shipping Weight	385 lbs.
Standard Equipment	6 grills, side racks, drip pan, casters, operator's manual, cookbook, woodbox, handle, 10 lbs. hickory wood, spare heating element, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, 10 oz. Spicy Barbecue Sauce Mix
Optional Equipment	Meat Probe, RibRacks, Cold Smoke Kit, Seafood Grill, Jerky Rods, Smokehood, Flavor Infusion Reservoir

SmartSmoker® SM360 Specifications

Food Capacity	550 lbs. pork butts, 500 lbs. brisket, 270 lbs. ribs, or 100 whole chickens per load
Electrical	(4) 1,500 watt heating elements, 50 amps, 240v single phase; 240v export models available. Power cord approximate length is 58" (± 6")
Shelves	(28) 18x18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart
Outside Dimensions	47"W x 72"H x 39.75"D (119 x 183 x 101cm)
Hopper Capacity	20 lbs.
Fuel Consumption	1 lb. wood smoke-cooks 60 lbs. product
Shipping Weight	750 lbs.
Standard Equipment	Grills, racks, casters, operator's manual, cookbook, 20 lbs. hickory wood, spare heating element, wood box, handle, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, and 10 oz. Spicy Barbecue Sauce Mix
Optional Equipment	Meat Probe, RibRacks, Cold Smoke Kit, Seafood Grill, Jerky Rods, Smokehood, Flavor Infusion Reservoir

ALL SmartSmoker® Models

Construction	All stainless steel
Approvals / Listings	NSF approved and ETL (US and Canada) listed USDA approved
Warranty / Guarantee	2 year limited warranty and 30-Day Money-Back Guarantee

v. 2015.05.27