

Smartsmoker® Family



Cookshack Smartsmoker® ovens quality, ease of use, simple cleaning, maintenance, and small footprint have made them a popular choice with food service professionals for over fifty years. See why chefs, restaurant owners, food trucks, delis, caterers, kitchen managers, meat processors and others love Cookshack.

How it Works

Heat is supplied by an electronically-controlled heating element. Smoke is created as wood smolders in the wood box. The oven temperatures range from 130°F to 275°F, depending on the model.

The heating element works only when the door is completely closed. The wood box slides out and is safe and contained. All models, except the SM360, have removable drip pan for easy clean up. Meat drippings exit the smoker into the drip pan for safe operation.

IQ6 Controller

The digital controller includes Wifi and Bluetooth programmable, customizable cooking presets, an alarm cycle, an LCD display and a USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive.

Efficient

Tough double-walled stainless steel construction surrounds 850°F Spin-Glas insulation. Cookshack Smartsmokers® retain heat 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.

Optional Accessories

Smoker Cover (SM160 only), Meat Probe, Seafood Grills, Rib Racks, Cold Smoke Kit, Flavor Infusion Reservoir and Smoke Hood.

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Our smokers work 24 hours a day, turning out quality barbecue that you can be proud of. Increase your profit and cut out the middleman with Cookshack's most popular commercial electric smoker.



Product	SM160	SM260	SM360
Food Capacity	120 lbs. pork butts, 100 lbs. brisket, 50 lbs. ribs, or 20 chickens per load	240 lbs pork butts, 200 lbs. brisket, 100 lbs. ribs, or 40 whole chickens per load.	550 lbs. pork butts, 500 lbs. brisket, 270 lbs. ribs, or 100 whole chickens per load
Electrical	1,500 watt heating element, 15 amps, 120v single phase; 240v export models available; power cord approximate length is 56"	(2) 1,500 watt heating elements, 20 amps, 220v single phase; 240v single phase export models available; power cord approximate length is 52"	(4) 1,500 watt heating elements, 50 amps, 220v single phase; 240v export models available; power cord approximate length is 69"
Shelves	(5) 18 x 18 (45.7 x 45.7cm) grills, 5" (12.7cm) apart	(6) 23 x 23" (61 x 61cm) grills, 5" (12.7cm) apart	(28) 18 x 18 (45.7 x 45.7cm) grills, 5" (12.7cm) apart
Outside Dimensions	20.5"W x 52"H x 25"D	26.5"W x 64.5"H x 31"D	47"W x 72"H x 39.75"D
Fuel Consumption	2 oz. (appx. 1 chunk) of wood will smoke up to 60lbs. product		
Shipping Weight	230 lbs.	356 lbs.	729 lbs.
Standard Equipment	5 grills, side racks, drip pan, wood box, wood casters, operator's manual, registration card, cookbook, 10 lbs. hickory wood, and Cookshack Spice Kit	6 grills, side racks, drip pan, wood box, wood box handle, pre-installed, casters, operator's manual, registration card, cookbook, 10 lbs. hickory wood, and Cookshack Spice Kit	28 grills, side racks, wood box, wood box handle, casters, operator's manual, registration card, cookbook, 20 lbs. hickory wood, and Cookshack Spice Kit



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