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## Venting of a Cookshack Commercial Electric Smoker

To Whom It May Concern:

Following are Cookshack, Inc. guidelines to venting our electric smokers.

Cookshack electric smoker ovens produce small amounts of smoke that need to be vented outside of a confined area. There are basically three ways this can be accomplished. You will need to consult with your local authorities to determine which method meets your local codes.

1. Set the oven under a Class 1 or Class 2 hood.
2. Use Cookshack Smokehood. This hood sits on top of the oven and has a pipe connection that must be run to the outdoors.
3. Direct vent the oven. This can be accomplished by suspending a pipe above the vent hole in the top of the smoker and running it outdoors or to an existing hood. Do not connect the pipe directly to the oven; there should be at least a 3" air gap between the top of the smoker and the bottom of the pipe. The pipe must be run to create a flue so that air is being drawn through the pipe. The following page shows a diagram of this method.

If you have any questions, please feel free to contact us at (800) 423-0698 or email our tech support at [t\\_marlar@cookshack.com](mailto:t_marlar@cookshack.com).

Regards,

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