



## SM025 & SM045 Product Features



### Description

Cookshack electric smoker ovens are easy to use, quick to clean and simple to maintain. Cookshack technology has eliminated the need for labor-intensive operation of old-fashioned pit smoking. All Cookshack products are proudly made in the USA for more than 50 years and with ranges in technology, size and capacity, the Cookshack electric Smokers are a popular choice with consumers.

### How It Works

- Heat is supplied by an electronically-controlled heating element
- Smoke is created as wood smolders in the wood box
- Produce hot foods or cold smoked foods with optional cold smoke baffle
- Safe, contained wood box slides out
- The outside is always cool to the touch and the child lock means kids are safe
- Drippings exit the bottom of the smoker into a removable drip pan for a clean, safe operation
- Line the floor of smoker and top of wood box with heavy-duty foil for even easier cleanup



### Controller

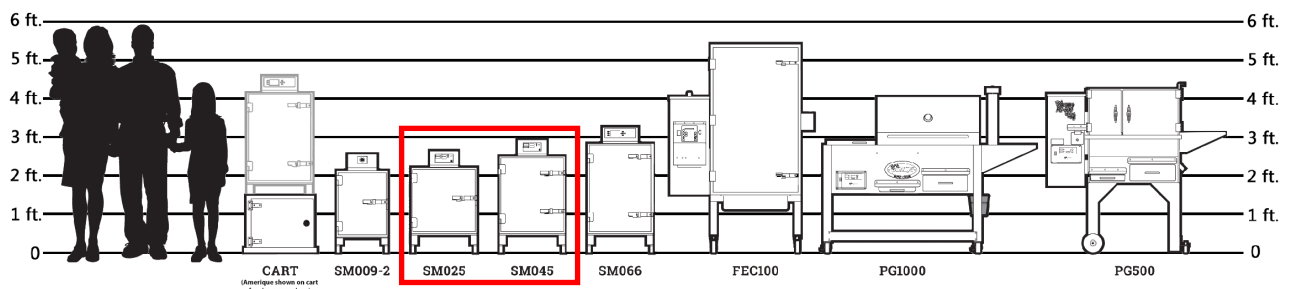
- Digital controls with temperature settings
- Meat probe to check the internal temperature of your food without opening the door and losing heat

### Efficient

- Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation
- Retains heat and remains cool to the touch on the outside
- The perfect size for full slabs of ribs or a whole brisket

### Choose a location

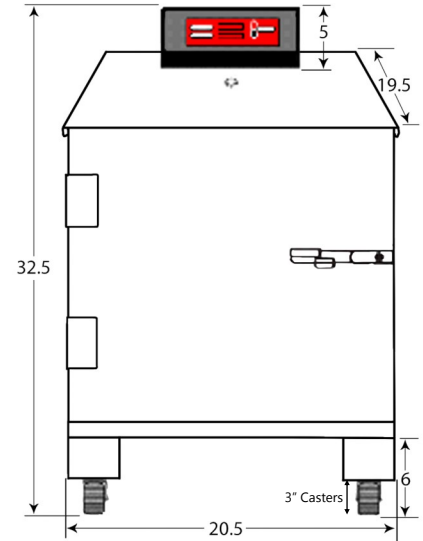
- Find a dry, sheltered and well ventilated location for your smoker
- Do not leave smoker in standing water and keep from rain if possible
- Do not place flammable or combustible materials on or adjacent to the smoker
- Operating the smoker inside is not recommended



# SM025 & SM045 Specs

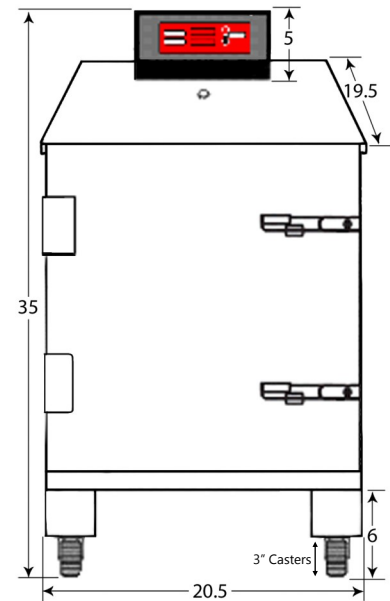
## SM025 Specifications

Outside Dimensions	20.5"W x 19.5"D x 32.5"H
Food Capacity	25 lbs.
Shelves	(2) 14x18" Nickel Plated Grills
Appx Fuel Consumption	2 oz. (appx. 1 chunk) for 20 lbs. of meat
Temperature Range	140°F to 300°F
Electrical	Standard Grounded 3-prong plug, 7 amps, 120v Single Phase, 750w heating element Power cord approximate length 63" (may vary by +/- 6")
Shipping Weight	88 lbs.
Standard Equipment	2 Grills, 1 set of Side Racks, Meat Probe, Aluminum Drip Pan, Wood Box, Casters, Operator's Manual, Smokin' at Home Cookbook, Smoker Registration Card and 5 lbs. wood



## SM045 Specifications

Outside Dimensions	20.5"W x 19.5"D x 35"H
Food Capacity	35 lbs.
Shelves	(3) 14x18" Nickel Plated Grills
Appx Fuel Consumption	2 oz. (appx. 1 chunk) for 20 lbs. of meat
Temperature Range	140°F to 300°F
Electrical	Standard Grounded 3-prong plug, 7 amps, 120v Single Phase, 750w heating element Power cord approximate length 63" (may vary by +/- 6")
Shipping Weight	103 lbs.
Standard Equipment	3 Grills, 1 set of Side Racks, Meat Probe, Aluminum Drip Pan, Wood Box, Casters, Operator's Manual, Smokin' at Home Cookbook, Smoker Registration Card and 5 lbs. wood



### Optional Equipment

Stainless Steel Storage Cart, Smoker Cover, Rib Racks, Seafood Grills, Jerky Rods, Pepper Popper Grills, Cold Smoke Baffle, Flavor Infusion Reservoir and Stainless Steel Replacement Grills

### Warranty

All Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.

Cookshack, Inc.

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