



SmartSmoker® Family



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 more than 50 years.

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 130°F to 275°F. The heating element works only when the door is completely closed. Cookshack SmartSmokers® produce 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 (excluding the SM360).



Controller

The digital controller includes programmable, customizable cooking presets, alarm cycle, LCD display, and USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive. The IQ5 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 hold when the temperature is met.



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.





	SM160 Specifications	SM260 Specifications	SM360 Specifications
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 50" (± 6")	(2) 1,500 watt heating elements, 20 amps, 220v single phase; 240v single phase export models available; Power cord approx. length is 58" (± 6")	(4) 1,500 watt heating elements, 50 amps, 220v single phase; 240v export models available. Power cord approximate length is 58" (± 6")
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) 18x18" (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 60 lbs. product		
Shipping Weight	245 lbs.	390 lbs.	775 lbs.
Standard Equipment	5 grills, side racks, drip pan, wood box, wood box handle, pre-installed casters, operator's manual, registration card, cookbook, 10 lbs. hickory wood, spare heating element 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, spare heating element and Cookshack Spice Kit	28 grills, side racks, wood box, wood box handle, pre-installed casters, operator's manual, registration card, cookbook, 20 lbs. hickory wood, spare heating element and Cookshack Spice Kit