

CB036

Charbroiler

Product Specifications

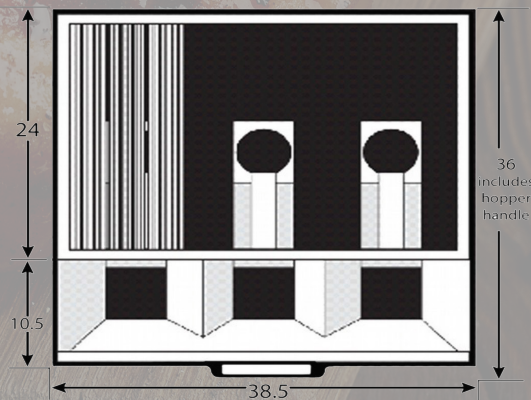
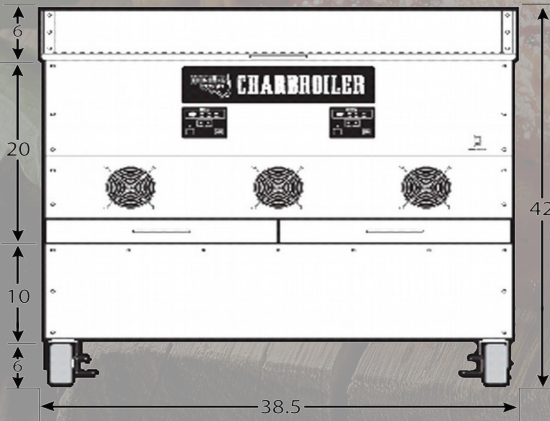
COOKSHACK



Cookshack CB036 Charbroiler is designed to give the wood-grilled flavor people love featuring an electronically controlled pellet-cooking system. The system is fueled by 100% food-grade wood pellets that are introduced into its firepot by an auger requiring a small amount of electricity to operate. Food tastes fabulous when cooked over pellet smoke!

“Hand-crafted, Charbroiler with the Consistency and Real Wood-Smoked Flavor!”

- How It Works**
- Heat and flavor are supplied by 100% wood pellets
 - Controls and automatic ignition system eliminate the need to build and maintain a fire
 - Electronically controlled pellet-cooking system keeps the charbroiler cooking at consistent temperatures
 - Pellets are introduced into a firepot by an auger system
 - Features “HI,” “MED,” and “LO” settings to fit your needs
- Efficient**
- Heavy duty cast iron grates distribute heat evenly and eliminate hot spots
 - Real wood smoke flavor, consistency and easy to use settings
- Pellets**
- Pellets are clean burning, produce very little ash and create low creosote buildup
 - Approved by all major cooking competition sanctioning bodies



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Venting Requirements

The unit must be installed per state and local fire codes and NFPA 96.

Local Code Officials and a Commercial Kitchen Ventilation Contractor should be consulted prior to installation to determine the need to obtain a permit.

Open hearth broilers create a good deal of heat and smoke and should be installed under an efficient exhaust hood.

We recommend a standard Class 1 Hood with fire suppression due to the small amount of particulate being released. Double check all local codes, some local codes may require a solid fuel hood. The Charbroilers are pellet fired; however, the unit uses electricity to control the temperature and ignite the pellets.

Product Specifications

Outside Dimensions	38.5"W x 42"H x 36"D
Food Capacity	24 Ribeyes (12 oz. each), 24 NY Strips (11 oz. each), 30 Filets (8 oz each), 30 Chicken Breasts (8 oz. each) or 30 Hamburgers (4 oz each)
Cooking Area	720 sq. in.
Grates	(6) Heavy duty cast iron grates are 1.5" thick; 6 x 21.5"
Temperature Settings	Low: 250°F average temperature Med: 500°F average temperature High: 700°F average temperature
Electrical	120V, 8 amps; cord length is approximately 54" (may vary by 6")
Fuel Source	100% wood pellets
Pellet Hopper Capacity	60 lbs.
Appx, Fuel Consumption	Low (250°F average temperature): 3 lbs. per hour Med (500°F average temperature): 6 lbs. per hour High (700°F average temperature): 9 lbs. per hour
Appx. Cost of Operation	\$2.21 for a 1 hour cycle at average settings (includes electric and pellets)
Shipping Weight	690 lbs.
Standard Equipment	6 cooking grates, grate removal tool, 2 drip trays, 3 heat deflectors, 4 locking casters, operator's manual, registration card and 200 lbs. pellets
Warranty	All Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.

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