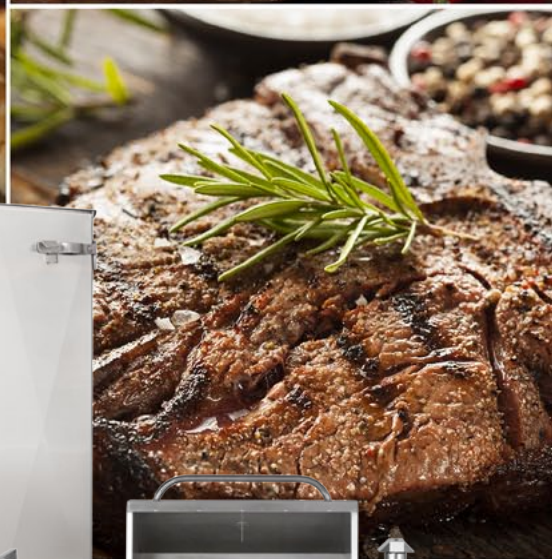
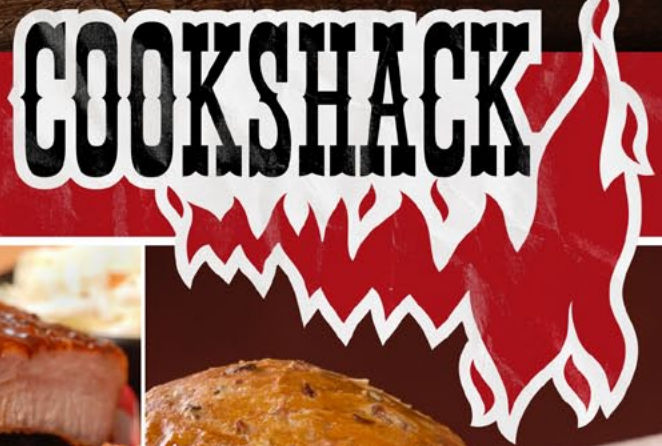


SMARTSMOKING with

Put professional quality barbecue on your table with a Cookshack smoker or grill!



Products not shown to scale.



AmeriQue
SM066



SmartSmoker
SM045



FEC100



Pellet-Fired Grill
PG1000



Professional Consumer Sales Representative, KAREN

CAN HELP YOU

LEARN MORE!



Electric Smoker Ovens



Smokette SM009-2

Food Capacity: 20-25 lbs.
Electrical: 4.2 amps, 120V, 500w heating element
Shelves: 3 Nickel-plated Grills, 14 x 14"
Cooking Area: 588 sq. in.
Temperature Range: 140-250° F
Dimensions: 16" W x 17.5" D x 30.625" H
 (Controller 9" W x 5.125" D)



Smokette Elite SM025

Food Capacity: 20-25 lbs.
Electrical: 7 amps, 120V, 750w heating element
Shelves: 2 Nickel-plated Grills, 14 x 18"
Cooking Area: 504 sq. in.
Temperature Range: 140-300° F
Dimensions: 20.5" W x 17.75" D x 31.625" H
 (Controller 9" W x 5.125" D)



Super Smoker Elite SM045

Food Capacity: 35 lbs.
Electrical: 7 amps, 120V, 750w heating element
Shelves: 3 Nickel-plated Grills, 14 x 18"
Cooking Area: 756 sq. in.
Temperature Range: 140-300° F
Dimensions: 20.5" W x 17.75" D x 31.625" H
 (Controller 9" W x 5.125" D)



AmeriQue SM066 **COOK & HOLD!**

Food Capacity: 50 lbs.
Electrical: 7 amps, 120V, 1000w heating element
Shelves: 4 Nickel-plated Grills, 14 x 18"
Cooking Area: 1,008 sq. in.
Temperature Range: 140-300° F (with auto-hold feature)
Dimensions: 20.5" W x 17.75" D x 39.125" H
 (Controller 11" W x 5.125" D)



Storage Cart

Available for: SM009-2, SM025, SM045, SM066
Dimensions: 22.75" W x 20.75" D x 17.75" H
Standard Equipment: Stainless Steel Cart with magnetic door closer connection, Instructions
Optional Equipment: Smoker/Cart Cover

Cookshack technology has eliminated the need for labor-intensive manual operation of old-fashioned pit barbecue smoking. Easily master the techniques needed to smoke foods that your family and friends will love.

- Slow cook for a smoky, flavorful, tender and moist product
- Inexpensive to operate, energy efficient with Cookshack thermostatically-controlled system
- Easy clean-up!
- Second-to-none in customer service
- How-to videos and recipes added weekly to the Cookshack YouTube Channel
- 100% 30-day Money Back Guarantee on all of our products!



Wood Chunks

Cookshack electric smokers use a combination of an electrical heating element and small wood chunks to cook and flavor product. The heating element provides the heat that cooks the food, while the wood smolders and flavors the meat. Chunks are sized to fit in the Cookshack's wood box. Mesquite, apple, and cherry are available in 10 and 20 lb. boxes. Hickory is available in 10, 20, and 40 lb. boxes.



FEC100



- The FEC100 features the new IQ5 digital electronic controller for consistent results
- Features an auto-start with a quick 15 minute heat recovery
- Optional meat probe available

GRILL+ SMOKER

- You will see the fire in the woodburning, pellet-fired grill and smoker in one. They are the perfect backyard barbecue machines!
- 4-zones: direct sear on stainless steel grates, indirect cooking on bottom and top racks, multifunctional warming drawer doubles to also cold smoke
- No more bulky logs, messy charcoal, or expensive and flavorless propane

Wood Pellets

100% food grade wood pellets are the fuel source for Fast Eddy's by Cookshack smokers and pellet grills. Hickory, mesquite, oak, and fruitwood are available in 20 lb. bags. Smoking wood pellets are a 60/40 hardwood flavor blend.



Pellet-fired Products

FEC100 **SMOKE, COOK, & REST!**

Competition Quality at Home!
Food Capacity: 100 lbs. pork butts, 80 lbs. brisket, 60 lbs. ribs, or 24 chickens per load
Electrical: 5 amps @ 120VAC, 36,000 BTU Burner, IQ5 Thermostat
Shelves: 4 Nickel-plated Grills, 23 x 17"
Cooking Area: 1,564 sq. in.
Max Temperature: 350° F
Dimensions: 45.5" W x 24.75" D x 65" H
 (Controller 9.75" W x 6" D)
Standard Equipment: Cookbook, Drip Pan, Casters, and a Spice Kit containing: 1 gal. Signature Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, & 10 oz. Signature Sauce Mix



PG500 Pellet-fired Grill

Electrical: 5 amps @ 120VAC, 36,000 BTU Burner, Elect. Thermostat
Shelves: 10 x 19" 3/8 Stainless Steel Rod Grate for Direct Cooking, Nickel Plated grills for Indirect Cooking
Cooking Area: 784 sq. in.
Max Temperature: 800° F
Dimensions: 56" W x 25" D x 54" H
Standard Equipment: Warming Drawer, Side Shelf, Back Casters, Pellet Drop, Meat Probe Slide Opening, Utensil Holder



PG1000 Pellet-fired Grill

Electrical: 5 amps @ 120VAC, 36,000 BTU Burner, Elect. Thermostat
Shelves: 10 x 19" 3/8 Stainless Steel Rod Grate for Direct Cooking, Nickel Plated grills for Indirect Cooking
Cooking Area: 784 sq. in.
Max Temperature: 800° F
Dimensions: 66.75" W x 24" D x 50.3125" H
Standard Equipment: Warming Drawer, Side Shelf, 4 Casters, Insulated Lid



ALL COOKSHACK ELECTRIC SMOKERS

Feature all Stainless Steel construction, and come standard with Meat Probe*, Aluminum Drip Pan**, Casters, Operator's Manual, 5 lbs. Hickory Wood, and *Smoking at Home Cookbook*. (* Meat probe not available for SM009-2. ** SM066 comes with a durable stainless steel drip pan.)

ALL FAST EDDY'S BY COOKSHACK PELLET-FIRED SMOKERS AND GRILLS

Feature All Stainless Steel construction, Operator's Manual, and 40 lbs. of Hickory Pellets*. (* PG1000 comes with 80 lbs. of Pellets)

Order 24 hours a day online at www.cookshack.com

Call 1-800-423-0698 Monday - Friday, 8 a.m. to 5 p.m.

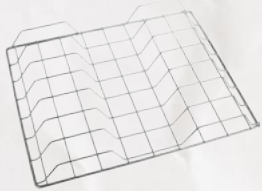


2304 N. Ash St.
Ponca City, OK 74601-1100
USA



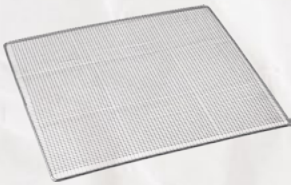
Essential Accessories

Visit cookshack.com for more accessories, gear, spices and sauces!



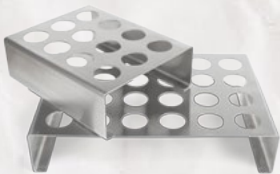
RibRacks PV008/PV016

Load slabs of ribs in the RibRacks and slide them right into your smoker. Slabs are easier and quicker to handle when loaded in RibRacks. Available for: Smokette Elite, SuperSmoker, FEC100, AmeriQue, PG500, and PG1000 (does not fit SM009-2).



Seafood Grills PV019/009/018

Have you ever had a perfectly cooked fish fall through the grill on your smoker or grill? Seafood Grills will put a stop to that! Perfect for smoking small or delicate items like fish, shellfish, nuts, or vegetables. Available for: Smokette, SuperSmoker, AmeriQue, PG500, and PG1000 (PV019 fits SM009-2, PV009 fits SM025, SM045 and AmeriQue, PV018 fits pellet grills).



Pepper Popper Grills PM003/PM004

Serve smoked jalapeno peppers at your next party! They're easy to make and a crowd favorite. Choose from one dozen (PM003) or two dozen (PM004) sizes.



Cold Smoke Baffle PA020/PA024

Prepare smoked cheese, lox-style salmon, steaks to finish on the grill and more. This stainless steel baffle adapts your Cookshack smoker-oven to an excellent cold-smoking machine. Available for: Smokette, SuperSmoker, and AmeriQue (PA020 fits SM009-2, PA024 fits SM025, SM045 and AmeriQue).



Jerky Rods PM006/PM010

If you love smoking jerky, you will love our Jerky Rods. Stainless steel, with pointed tips for easy piercing of jerky strips or for using as skewers for kabobs. Available for: Smokette, SuperSmoker, and AmeriQue (PM006 fits SM009-2, PM010 fits SM025, SM045 and AmeriQue).



Covers

Pick up a cover for your smoker or smoker and cart/stand to protect it from the elements. Available for: Smokette, Smokette Elite, SuperSmoker, AmeriQue, FEC100, PG500 and PG1000 Pellet Grills.

