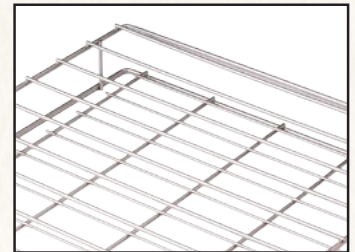




Model SM160



Cookshack Digital IQ4 Controller



Optional RibRack

SMARTSMOKER® FAST EDDY'S BY COOKSHACK COOKSHACK MENU CONSULTATION ON Q NEWSLETTER SPICE BLEND & RUBS SMOKING WOODS BARBECUE SAUCES

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Cookshack SM160 smoker ovens are designed for operations that need a capacity of up to 120 lbs. heavy cuts per load. Cookshack's most popular model, the SM160, is ideal for operations which need to produce a moderate amount of smoked foods and/or barbecue.

SM160 Features

- ✦ Capacity is 120 lbs. pork butt, 100 lbs. brisket, 50 lbs. ribs, or 20 chickens per load.
- ✦ SM160 smokers produce hot- or cold-smoked foods by application of heat and wood smoke to meat, poultry, fish, vegetables, etc.
- ✦ Food cooks at a low temperature with no drying drafts of air moving through the smoker. Product is tender, moist, and has low shrink.
- ✦ Heat is supplied by a electronically-controlled 1500 watt heating element. Temperature range is from 125°F to 300°F.
- ✦ The Cookshack IQ4 electronic time/temperature control system cooks at a user-selected temperature for a user-selected time, and then drops to a pre-set or user-selected holding temperature until it is shut off with the master switch.
- ✦ An optional meat probe allows the user to set the smoker to a desired internal meat temperature; when that temperature is reached, the smoker automatically goes into the hold cycle.
- ✦ The digital controller includes cooking pre-sets, alarm cycle, 16-character LCD display, and a quick change module for easier serviceability. It is designed to give the user accurate temperature control. The controller can be customized.
- ✦ Smoke is created as wood smolders in its electrically heated wood box. Six ounces of wood smokes 60 pounds of product.
- ✦ For safety, the heating element operates only if door is completely closed.
- ✦ Tough, double-walled steel construction surrounds 850° F Spin-Glas® insulation. SM160 smokers are energy efficient; they are not constantly reheating cool air, and remain cool to the touch on the outside.
- ✦ SM160 smokers are designed to be used inside, with outside ventilation for smoke. Place under a hood, near an outside exhaust fan or attach a Cookshack Smokehood.
- ✦ Meat drippings exit the bottom of the smoker into a removable drip pan for clean, safe operation. Inner accessories remove for easy cleaning. Safe, contained wood box slides out.
- ✦ Cookshack smokers are covered by a two-year limited warranty and Cookshack's 30-Day Money-Back Guarantee.





SM160

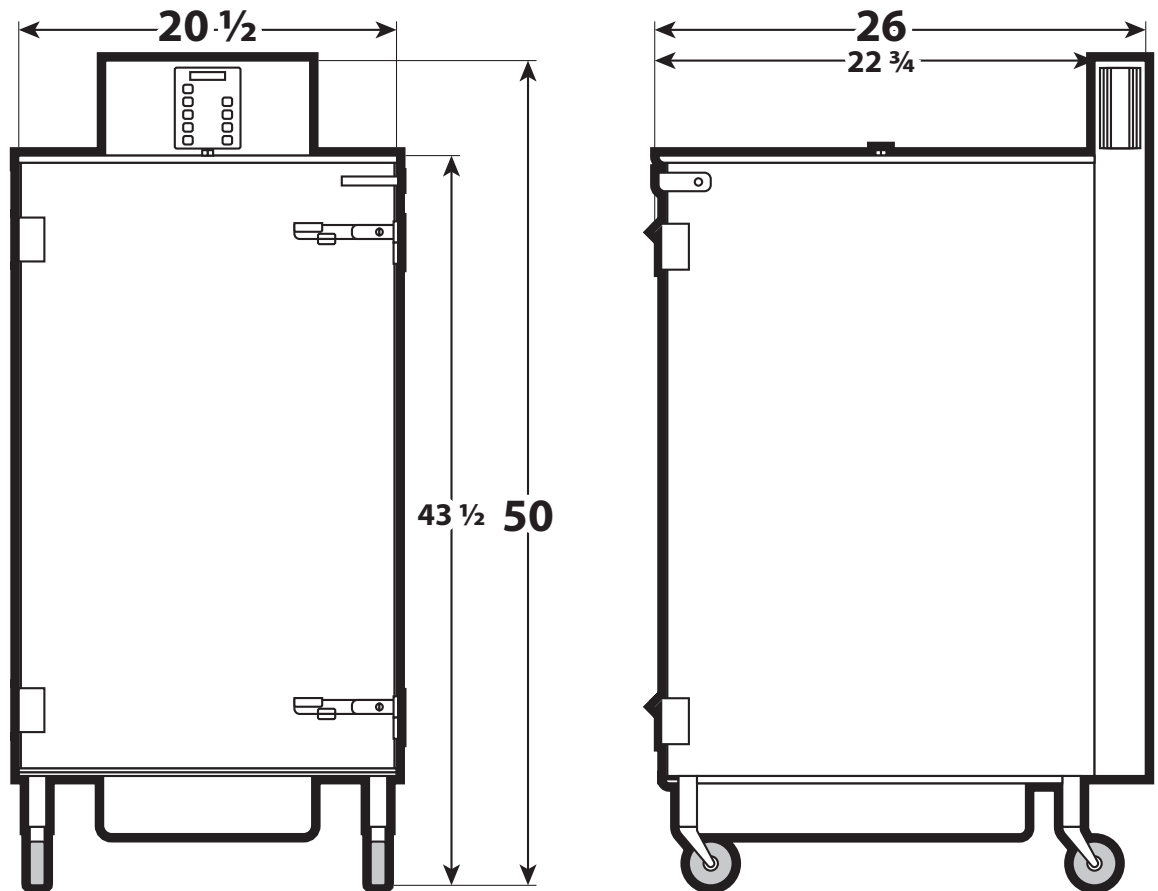


SM160 Specifications

Food Capacity	120 lbs. pork butts, 100 lbs. brisket, 50 lbs. ribs, or 20 chickens per load
Electrical	1500 watt heating element, 15 amps, 120v single phase; 240v export models available; Power cord approximate length is 50" (± 6")
Shelves	(5) 18 x 18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart
Outside Dimensions	20 1/2"W x 50"H x 26"D (52 x 127 x 63.5cm)
Fuel Consumption	6 oz. wood smoke-cooks 60 lbs. product
Construction	All stainless steel
Shipping Weight	240 lbs.
Standard Equipment	Grills, racks, drip pan, casters, operator's manual, cookbook, 10 lbs. hickory wood, spare heating element, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, 10 oz. Spicy Barbecue Sauce Mix
Optional Equipment	Meat Probe, RibRacks, Cold Smoke Kit, Seafood Grill, Jerky Rods
Approval / Listings	NSF approved and ETL (US and Canada) listed USDA approved
Warranty / Guarantee	Two year limited warranty and 30-Day Money-Back Guarantee

Front View

Right View



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MODEL 160 SMARTSMOKER

* All measurements are approximate.

v. 2012.10.30