

# SM360

SmartSmoker®

# COOKSHACK



**Our smokers work 24 hours a day, turning out quality barbecue that you can be proud of. Increase your profit and cut out the middleman, with Cookshack's most popular commercial electric smoker.**

**The Cookshack SmartSmoker® SM360 oven is designed for operations that need a capacity of up to 550 lbs. of heavy cuts per load. This smoker is ideal for operations with predominantly smoked or barbecue food on the menu.**

### **How it Works**

- Heat is supplied by an electronically-controlled heating element
- Smoke is created as wood smolders in the wood box
- The heating element works only when the door is completely closed
- Produce hot foods or cold smoked foods with optional cold smoke kit
- Safe, contained wood box slides out
- Drippings exit the bottom of the smoker for a clean, safe operation

### **IQ5 Controller**

- Digital controller
- Includes 8 programmable, customizable cooking presets
- Alarm cycle
- LCD display
- USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive
- Features 3-stage, and 2-stage cooking options
- 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**

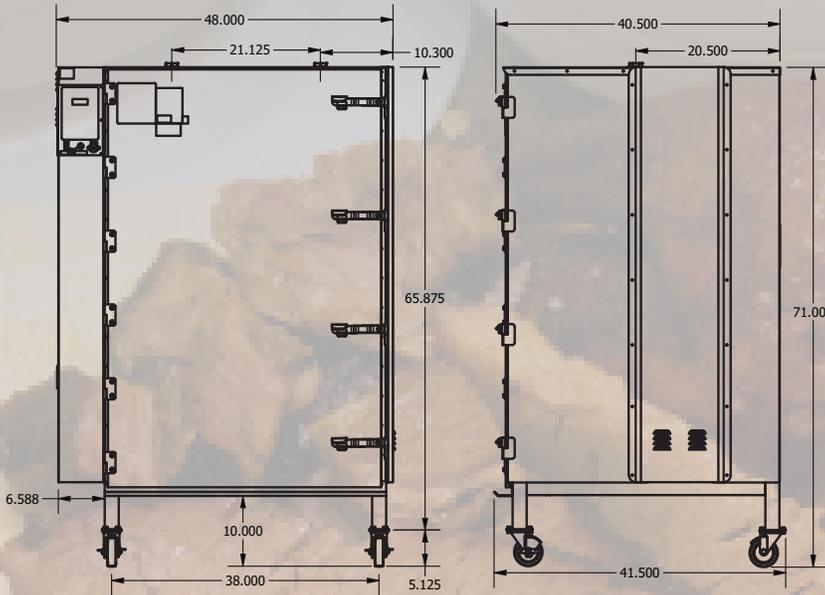
- Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation
- Retains heat and remains cool to the touch on the outside

Cookshack, Inc.  
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## SM360 Venting Requirements

Note that a small amount of smoke will escape from the top of the oven and from around the door.

Three methods of venting can be used, consult your local authorities to determine which method meets your local codes:

- The oven can be placed under a Class 2 hood.
- Vent the oven directly with a 4" diameter pipe placed 3" above the vent holes on the top of the smoker. The pipe can run outdoors or to an existing hood.
- The unit can also be vented by an optional Smokehood from Cookshack. The stainless steel Smokehood incorporates a removable grease filter and an exhaust fan. It mounts directly on top of the smoker and removes the smoke vented during normal cooking.

<b>Outside Dimensions</b>	48"W x 71"H x 40.50"D
<b>Food Capacity</b>	63 sq. ft. (9072 sq. in.) OR 550 lbs. pork butts, 500 lbs. brisket, 270 lbs. ribs, or 100 whole chickens per load
<b>Cooking Area</b>	9072 sq. in.
<b>Shelves</b>	(28) 18x18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart
<b>Approximate Fuel Consumption</b>	2 oz. (appx. 1 chunk) of wood will smoke up to 60 lbs. product
<b>Approximate Cost of Operation</b>	\$3.63 per 12 hour cycle at average setting (includes wood and electric)
<b>Temperature Range</b>	130°F to 275°F
<b>Electrical</b>	(4) 1,500 watt heating elements, 50 amps, 220v single phase plug CS6365; 240v export models available. Power cord approximate length is 69"
<b>Shipping Weight</b>	750 lbs.
<b>Standard Equipment</b>	28 grills, side racks, wood box, wood box handle, casters, operator's manual, cookbook, 20 lbs. wood, spare heating element and Cookshack Spice Kit
<b>Optional Accessories</b>	Meat Probe, Seafood Grills, Rib Racks, Jerky Rods, Pepper Popper Grills, Cold Smoke Kit, Flavor Infusion Reservoir and Smoke Hood
<b>Warranty</b>	All Cookshack products are backed by a 2-year limited warranty including 90 days full parts and labor.



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