



Model SM360



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



Cookshack Digital IQ4 Controller



2304 North Ash Street
Ponca City, OK
74601-1100 USA

Sales:
1.800.423.0698

Corporate Office:
580.765.3669

Fax:
580.765.2223

E-mail:
sales@cookshack.com

Web site:
www.cookshack.com



Cookshack SM360 smoker ovens are designed for operations that need a capacity of up to 550 lbs. heavy cuts per load. Cookshack's largest model, the SM360 is made for operations with a predominantly smoked foods or barbecue menu.

SM360 Features

- Capacity is 550 lbs. pork butts, 500 lbs. brisket, 270 lbs. ribs, or 100 chickens per load.
- SM360 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 four electronically-controlled 1500 watt heating elements. Temperature range is from 125° 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 boxes. 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. SM360 smokers are energy efficient; they are not constantly reheating cool air, and remain cool to the touch on the outside.
- SM360 smokers are designed to be used inside, with outside ventilation for smoke. Place under a hood or near an outside exhaust fan.
- Meat drippings exit the bottom of the smoker into removable drip pans (not included) for clean, safe operation. Inner accessories remove for easy cleaning. Safe, contained wood boxes slide out.
- Cookshack smokers are covered by a two-year limited warranty and Cookshack's 30-Day Money-Back Guarantee.



SM360

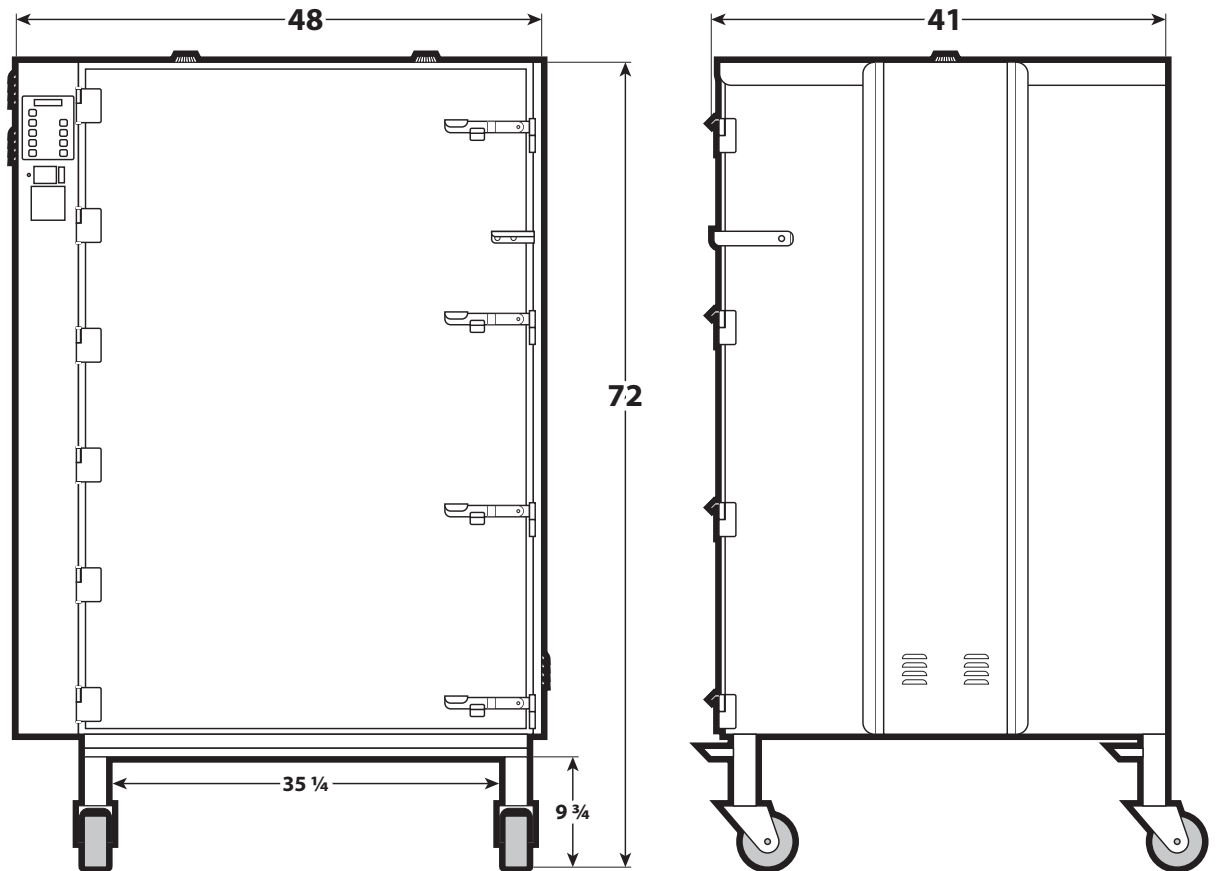


SM360 Specifications

Food Capacity	550 lbs. pork butts, 500 lbs. brisket, 270 lbs. ribs, or 100 chickens per load
Electrical	(4) 1500 watt heating elements, 50 amps, 240v single phase; 240v export models available. Power cord approximate length is 58" (± 6")
Shelves	(28) 18x18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart
Outside Dimensions	48"W x 72"H x 41"D (122 x 183 x 104cm)
Fuel Consumption	6 oz. wood smoke-cooks 60 lbs. product
Construction	All stainless steel
Shipping Weight	750 lbs.
Standard Equipment	Grills, racks, casters, operator's manual, cookbook, 20 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, and 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



MODEL 360 SMARTSMOKER

2304 North Ash Street
 Ponca City, OK
 74601-1100 USA

Sales:
 1.800.423.0698

Corporate Office:
 580.765.3669

Fax:
 580.765.2223

E-mail:
sales@cookshack.com

Web site:
www.cookshack.com



* All measurements are approximate.