

OVER 50 YEARS COOKSHACK and Still Smokin! 62
MENU CONSULTATION
BLOGS
BACKYARD BBQ NEWS AND ONQ NEWSLETTERS
WOODS AND PELLETS
BARBECUE SAUCES, SPICE BLENDS & RUBS

SmartSmoker® SM360



The Cookshack SmartSmoker® SM360 oven is designed for operations that need a capacity of up to 550 lbs. of heavy cuts per load. Cookshack's largest electric smoker, the SM360 is ideal for operations with predominantly smoked foods or barbecue on the menu.

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

Websites:
www.cookshack.com
www.pelletcooker.com



How It Works

Heat is supplied by four electronically-controlled 1500 watt heating elements. Smoke is created as wood smolders in the wood box. Oven temperature ranges from 125°F to 300°F.

The heating element works only when the door is completely closed.

The SM360 produces hot or cold smoked foods by application of heat and wood smoke. Safe, contained wood box slides out.

Controller

The digital controller includes programmable, customizable cooking pre-sets, alarm cycle, 16 character LCD display, and USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive.

The IQ5 controller electronic time/temperature control system features 3-stage, 2-stage and probe mode cooking options.

An optional meat probe allows the user to set the smoker to a desired internal meat temperature and then automatically cycles into a hold when the temperature is met.

Efficient

Tough double-walled steel construction surrounds 850°F Spin-Glas® insulation.

The SM360 does not constantly reheat cool air and remains cool to the touch on the outside.

The SM360 produces no drying drafts of air so the product it cooks is tender, moist and has low shrink.

Ventilation

The SM360 is designed to be used inside with proper ventilation for smoke.

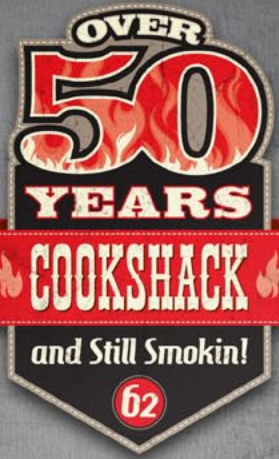
Place under a hood, near an outside exhaust fan, or attach a Cookshack Smokehood.



Cookshack IQ5 Controller



28 Grills Hold up to 550lbs of Product



MENU CONSULTATION

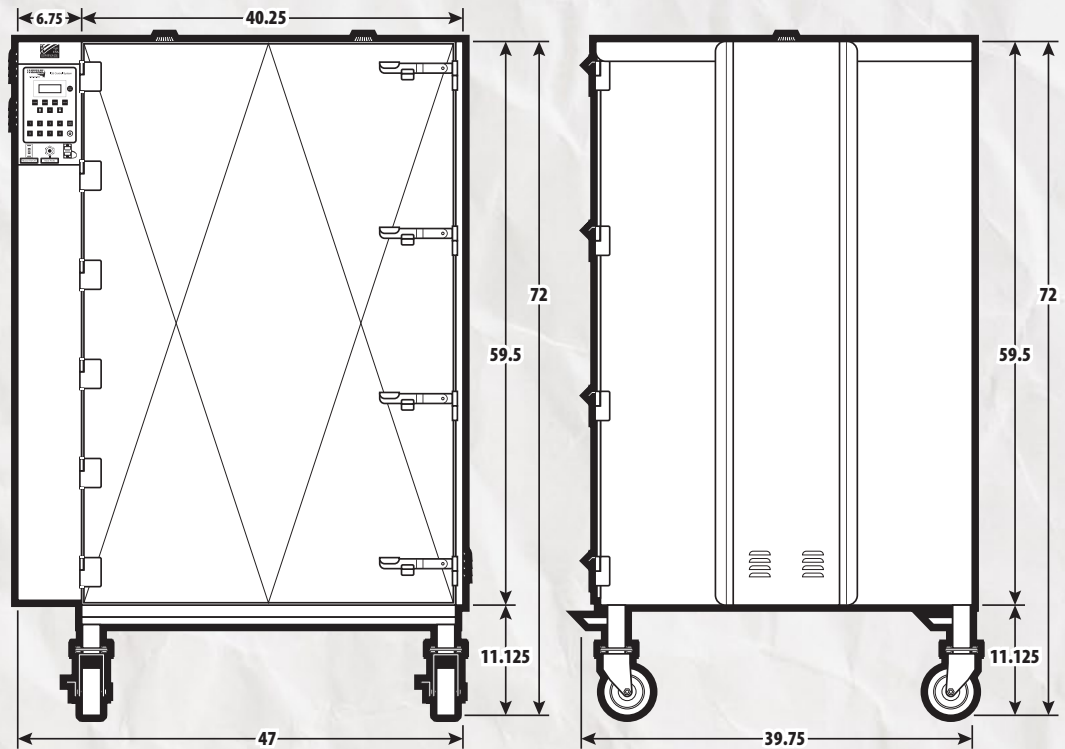
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Front View

(All measurements are approximate)

Side View

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SmartSmoker® SM360 Specifications

Food Capacity	550 lbs. pork butts, 500 lbs. brisket, 270 lbs. ribs, or 100 whole chickens per load
Electrical	(4) 1,500 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	47"W x 72"H x 39.75"D (119 x 183 x 101cm)
Hopper Capacity	20 lbs.
Fuel Consumption	1 lb. wood smoke-cooks 60 lbs. product
Avg. Operating Cost	Approximately \$3.63/12 hours (\$.24 Electricity / \$.75 Wood / \$.24 Total Per Hour)
Construction	All stainless steel
Shipping Weight	750 lbs.
Standard Equipment	Grills, racks, casters, operator's manual, cookbook, 20 lbs. hickory wood, spare heating element, wood box, handle, 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, Smokehood, Flavor Infusion Reservoir
Approvals / Listings	NSF approved and ETL (US and Canada) listed USDA approved
Warranty / Guarantee	Two year limited warranty and 30-Day Money-Back Guarantee