



1.800.423.0698



Commercial Product Catalog



sales@cookshack.com | www.cookshack.com

Who We Are

We are a manufacturer of electric smoker ovens, pellet-fired smoker ovens, charbroilers, pellet grills and a NEW wood burning pizza oven. We also provide other related smoking products such as accessories, wood, pellets, barbecue sauces, spices and business solutions.

With Cookshack products, food is smoke-cooked over natural wood for authentic smoke flavor without the hassles of a traditional pit, resulting in excellent smoke flavor with minimal shrinkage.

Our products are safe, easy to use, and simple to clean and maintain. With the IQ5 controller, smokers have programmable pre-sets that can be set to precise cooking temperatures, times and holding temperatures, meaning consistent results is just the push of a button away.

We are a family owned company who takes pride in our people and products. Cookshack was founded more than 50 years ago by Gene and Judy Ellis. Gene and Judy's children are still owners today, with company president Stuart Powell. We are committed to delivering the same quality products, user service and exceptional value we were founded on. We are committed to making sure you get the best product available. Each unit arrives with the information of each person involved in the process of building your equipment.

We have a trained customer service team that offers many years' experience with Cookshack products and in the preparation of barbecue and smoked foods.

We would welcome the opportunity to discuss how we can help you grow your business into a smokin' success. Call us at 1.800.423.0698 or visit us online at www.cookshack.com.

Sincerely,

The Cookshack Team



Customer Testimonial



“ I can't tell you how much I appreciate your help with troubleshooting and addressing my concerns. Once again, you have shown why **Cookshack's Customer Service is head and shoulders above every other customer service department I've ever dealt with** during my career...That's hard to find these days. Anybody that's trying to decide whether to buy Cookshack products or similar cookers made by other manufacturers, should take a serious look at the reviews, blogs and talk to Cookshack customers about the **top notch customer service** you provide. That in itself should be enough to sway their decision to **Be part of the Cookshack family.** ”

Bob J.-SmokeHouse Blues BBQ & Catering



800.423.0698

Menu Inspirations

BEEF

Texas-Style BBQ Beef Brisket
Old-fashioned Pit Barbecued Brisket
Smoked Corned Beef Brisket
Sirloin Tri-tip
Cherry Wood-Smoked Mignons of Beef with Wild Berry Vinaigrette
Slow-Cooked Top or Bottom Round
Smoked Beef Fajitas
Smoked Beef Filets
Smoky Jerky
Pineapple-Smoked Kona Yearling Striploin
Smoked Meat Loaf
Smoked Prime Rib
Smoked Sirloin Tip Sandwich

BREADS

Smoked Cheesy Jalapeño Cornbread
Pumpkin Maple Nut Bread
Smoked Corn Bread with Jalapeño Peppers

DUCK

Apple Smoked Roasted Duckling
Pecan Smoked Duck Breast with Orange Ginger Marmalade
Hickory Smoked Duck Breast with Gulf Shrimp and Salad of Seasonal Greens and Yellow Tomato Vinaigrette
Chambord-Smoked Duck
Smoked Duck Enchilada
Wild Duck Sausage

LAMB

Smoked Country Style Lamb Rib
Smoked Lamb Rib Roast
Smoked Leg of Lamb
Rack of Lamb with Mint Sauce
Maple Smoked Lamb Shanks with Whiskey Marmalade

LOW TEMPERATURE SMOKING

Smoked Bacon
Smoked Cheese
Whole Smoked Fish
Smoked Picnic Hams
Cool-Smoked Ring Bologna, Wieners, and Turkey
Cold-Smoked Salmon

PASTA

Duck and Apple Ravioli
Fettuccini with Smoked Garlic and Tomato Pesto
Sautéed Scallops, Spinach and Linguine with Garlic Sauce
Smoked Lemon Pasta
Smoked Sea Scallops with Fettuccini and Roast Peppers
Smoked Turkey Pasta with Sun-Dried Tomatoes
Smoky Bayou Pasta

SAUSAGE

Bologna
Smoked Bratwurst
Beer Sausage
Fresh Smoked Italian Sausage
Smoked Polish Sausage
Smoked Breakfast Pork

FISH & SHELLFISH

Smoked Catfish
Smoked Orange Roughy
Smoked Rainbow Trout with Maple Syrup Brine
Smoked Brook Trout with Tequila Lime Beurre Blanc
Hawaiian Smoked Swordfish with Pineapple and Orange Mango Butter
Smoked Bluefish Taco with Chipotle Sauce
Smoked Stuffed Walleye Pike with Sesame Crust and Sweet Corn-Cilantro Relish
Smoked Salmon and Avocado Sushi
Cold Smoked Salmon with Pecans and Honey Mustard Sauce
Smoked Orange Shrimp
Trout Fillets with Stilton Butter
Cider-Cured Sturgeon
Smoked Yellow Fin Tuna Salad with Olive Oil and Red Onion
Curry Smoked Tuna with Saffron Thyme Butter
Hickory Smoked Tuna with Chipotle Butter Sauce
Smoked Marinated Ahi Tuna with Mango Chutney Served on Warm Focaccia Bread

GAME

Smoked Pheasant and Roasted Red Pepper Quesadilla
Smoked Pheasant with Cabernet Sauce
Smoked Rabbit with Baby Spinach Greens, Smoked Rabbit and Foie Gras with Country Mustard Dressing
Smoked Rabbit Quesadilla with Ancho Chile Cream and Fresh Apple Relish
Smoked Venison Carpaccio with Baby Frisee and Red Oak Salad with Maple Soy Vinaigrette
Hot Venison Jerky

PORK

Smoked Slab Bacon
Pork Fajitas
Pecan-Praline Glazed ham
Smoked Pork Butt
Apple Smoked Pork Chops
Smoked Stuffed Pork Chops
Apple Wood Smoked Pork Tenderloin with Dried Cranberries and Currants in a Madeira Glaze
Cherry Wood Smoked Loin of Pork
Smoked Tenderloin with Apricot-Citrus Chutney
Country Style Pork Ribs
Smoked Baby Back Ribs
Smoked Pork Shoulder
Smoked Pork Steak

VEGETABLES

Smoked Tomato and Roasted Shallots Vinaigrette
Smoked Tomato Salsa
Smoked Artichoke Hearts

SWEETS

Smoked Cheesecake
Smoked Pumpkin Pie
Smoked Apple Pie with Smoky Cheese Topping
Smoky Apple Dessert
Moonshiner's Chocolate Cake

POULTRY

Sugar Smoked Chicken
Rosemary and Lemon Thyme Smoked chicken
Smoked Breast of Chicken with Citrus Salsa Verde
Smoked Chicken Breasts with Papaya Kiwi Salsa
Smoked Chicken Chili
Smoked Chicken Margarita with Smoked Tomato Salsa
Smoked Chicken Salad
Smoked Turkey with Blue Corn Stuffing and Cranberry Salsa
Smoked Turkey with Cranberry-Lime Sauce

SOUPS

White Chicken Chili
Smoked Cream of Tomato Soup
Canadian Smoked Salmon Soup
Smoked Chicken and Salsa Soup
Smoked Chicken Corn Chowder with Fresh Yams
Smoked Salmon Bisque
Smoked Summer Corn Chowder with Cilantro Cream

What's Inside:

SmartSmokers 4

The most versatile cooker in commercial kitchen equipment, Cookshack SmartSmokers® produce delicious low-n-slow barbecue, a variety of cold smoked meats and cheeses or be used as a standard oven when used without wood. Saving money and increasing profits has never been easier.

Fast Eddy's™ by Cookshack 6

With 100% wood pellet fired equipment and ease of use, you will never lose another night of sleep checking on barbecue. FECs consistently turn out professional quality barbecue, load after load. Whether you cook for profit on the circuit or in a business, you can count on the FEC's to turn out professional-quality barbecue every time (Available in fixed shelf and rotisserie models).

Charbroilers 10

The Commercial Charbroiler uses 100% wood-burning pellets that give you the ease of use of a gas grill while providing the flavor of cooking over wood.

Pizza Oven 12

The FIRST commercial wood pellet-fired pizza oven! The PZ400 is 100% wood-fired for great flavor, consistency and ease of use. Add Artisan Pizzas to your menu today!

Venting Accessories 13

Accessories 14

Woods and Pellets 15

Spices and Sauces 16

Make Money with Cookshack 18

SmartSmoker® Family



Cookshack SmartSmoker® ovens quality of product, ease of use, ease of cleaning and maintenance, and small footprint have made them a popular choice with chefs, restaurant owners, food trucks, delis, caterers, kitchen managers, meat processors and other food service professionals for more than 50 years.

How They Work

Heat is supplied by electronically-controlled heating elements. Smoke is created as wood smolders in the wood box. Oven temperatures range from 130°F to 275°F. The heating element works only when the door is completely closed. Cookshack SmartSmokers® produce hot or cold smoked foods by application of heat and wood smoke. Safe, contained wood box slides out. Meat drippings exit the bottom of the smoker into a removable drip pan for a clean, safe operation (excluding the SM360).



Controller

The digital controller includes programmable, customizable cooking presets, alarm cycle, LCD display, and USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive. The IQ5 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 hold when the temperature is met.

Efficient

Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation. Cookshack SmartSmokers® retain heat and remain cool to the touch on the outside.

Ventilation

Cookshack SmartSmokers® are designed to be used inside with proper ventilation for smoke. Place under a hood, near an outside exhaust fan, or attach a Cookshack Smokehood.

Optional Accessories: Smoker Cover, Meat Probe, Seafood Grills, Rib Racks, Cold Smoke Kit, Flavor Infusion Reservoir and Smoke Hood



The Quality of Cookshack

The expected lifespan of a SmartSmoker® is 30 years, and with proper maintenance, do not expect a service call the first 7 years.

- The first item most likely needing replaced is the heating element.
- Replace IQ5 controller at approximately 12 years.
- Average cost of operating the a SM260 unit is approximately \$4/day
- Our tech support is here for you. If you ever need a refresher on how to operate your smoker, need assistance with a technical issue, want to order a part or just need to know how to cook something, give us a call!



800.423.0698

SM160 Specifications

Food Capacity	11.25 sq. ft. (1620 sq. in.) OR 120 lbs. pork butts, 100 lbs. brisket, 50 lbs. ribs, or 20 whole 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	20.5"W x 52"H x 25"D
Fuel Consumption	2 oz. (appx. 1 chunk) wood smokes up to 60 lbs. product
Shipping Weight	245 lbs.
Standard Equipment	5 grills, side racks, drip pan, wood box, wood box handle, pre-installed casters, operator's manual, cookbook, 10 lbs. hickory wood, spare heating element and Cookshack Spice Kit



SM260 Specifications

Food Capacity	24 sq. ft. (3456 sq. in.) OR 240 lbs. pork butts, 200 lbs. brisket, 100 lbs. ribs, or 40 whole chickens per load
Electrical	(2) 1,500 watt heating elements, 20 amps, 220v single phase; 240v single phase export models available; Power cord approx. length is 58" (± 6")
Shelves	(6) 23 x 23" (61 x 61cm) grills, 5" (12.7cm) apart
Outside Dimensions	26.5"W x 64.5"H x 31"D
Fuel Consumption	2 oz. (appx. 1 chunk) wood smokes up to 60 lbs. product
Shipping Weight	390 lbs.
Standard Equipment	6 grills, side racks, drip pan, wood box, wood box handle, pre-installed casters, operator's manual, cookbook, 10 lbs. hickory wood, spare heating element and Cookshack Spice Kit



SM360 Specifications

Food Capacity	63 sq. ft. (9072 sq. in.) OR 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, 220v 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
Fuel Consumption	2 oz. (appx. 1 chunk) wood smokes up to 60 lbs. product
Shipping Weight	775 lbs.
Standard Equipment	28 grills, side racks, wood box, wood box handle, pre-installed casters, operator's manual, cookbook, 20 lbs. hickory wood, spare heating element and Cookshack Spice Kit



FEC Fixed-Shelf Smoker Family



Fast Eddy's™ by Cookshack Fixed-shelf Smokers are 100% wood burning, pellet-fired ovens. They are quick to start, feature rapid heat recovery, and are easy to use and maintain. These smokers have a small footprint and fit through a standard door. They feature an offset firebox and a convection fan to circulate smoke and heat for steady temperatures throughout the unit.

How It Works

Heat is supplied by 100% wood pellets, eliminating large heat fluctuations that dry and shrink meat. Oven temperatures can reach up to 400°F. Meat drippings exit the bottom of the smoker into a removable drip pan for a clean, safe operation. An optional meat probe allows the user to set the smoker to a desired internal meat temperature and then automatically cycles into a rest cycle when the temperature is met. These smokers will fit through a 36" standard door so they are perfect for compact kitchens where space is at a premium. With no gas lines to worry with, they are easy to install in your commercial kitchen.



Controller

The digital controller includes 8 programmable, customizable cooking presets, alarm cycle, LCD display, and USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive. The IQ5 electronic time/temp control system features 3-stage, 2-stage, and probe mode cooking options.

Efficient

Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation for superior heat retention. No gas lines to install, just plug the unit in, add pellets and you are ready to cook delicious barbecue! Capacities range from 150-250 lbs. per load.



Pellets

Heat and Flavor source is 100% food grade wood pellets controlled by a fully automated system. Clean-burning wood pellets produce very little ash, with a low creosote buildup. Danger of fire from removing hot ash and embers is eliminated, unlike stick burning smokers that require removal of live coals.

Optional Accessories: Meat Probe, Rib Racks, Stainless Steel Shelves, Smoker Cover, Flue Collector and Smoke Enhancer



Cookshack Pellets are produced from recycled sawdust and no trees are cut to make them.

- Naturally occurring lignin in the wood binds the pellets into their shape.
- Not all pellets will produce the same results or are manufactured with the same low environmental impact.
- Use Cookshack pellets to ensure you are being as green as possible.



800.423.0698

FEC120 Specifications

Food Capacity	13.5 sq. ft. (1,955 sq. in.) of cooking space: 150 lbs. pork butts, 120 lbs. brisket, 90 lbs. ribs, or 30 whole chickens per load
Electrical	7 amps @ 120 VAC; 840 watts; 36,000 BTU burner; electronically controlled IQ5 thermostat; auto-start; draft fan; power cord approximate length is 53" (± 6")
Shelves	(5) nickel-plated steel 23" X 17" shelves spaced 4.75" apart
Outside Dimensions	48.5"W (54.5"W w/ firebox door open) x 60.75"H x 35"D
Fuel Consumption	1 lb. of pellets per hour at 250°F
Shipping Weight	560 lbs.
Standard Equipment	5 grills, side racks, drip pan, pre-installed casters, operator's manual, cookbook, 40 lbs. pellets and Cookshack Spice Kit



FEC240 Specifications

Food Capacity	21.72 sq. ft. (3,128 sq. in.) of cooking space: 250 lbs. pork butts, 240 lbs. brisket, 180 lbs. ribs, or 60 whole chickens per load
Electrical	7 amps @ 120 VAC; 36,000 BTU burner; electronically-controlled IQ5 thermostat; auto-start; draft fan; power cord approximate length is 53" (± 6")
Shelves	(8) nickel-plated steel 23" X 17" shelves spaced 5" apart
Outside Dimensions	48.5"W (54.5"W w/ firebox door open) x 76"H x 35"D
Fuel Consumption	1.5 lb. Of pellets per hour at 250°F
Shipping Weight	675 lbs.
Standard Equipment	8 grills, side racks, drip pan, pre-installed casters, operator's manual, cookbook, 60 lbs. pellets and Cookshack Spice Kit



“ We have been **very pleased with all of our Cookshack cookers**. The FEC120 is no exception. We see **excellent consistency** and **ease of operation**. Any issues are easily identified and fixed with the help of a **great tech assistance team!** ”

-Ashley S.

FEC Rotisserie Smoker Family

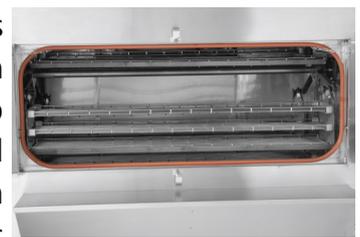


Fast Eddy's™ by Cookshack Rotisserie Smokers are 100% wood-burning, pellet-fired ovens. They are quick to start, feature rapid heat recovery, and are easy to use and maintain. Equally efficient to use in a restaurant, catering operation or on the barbecue circuit, these smokers meet the requirements for all known barbecue competition sanctioning bodies. With 100% Stainless steel interior and exterior plus fiberglass insulation, FEC Rotisserie

units maintain heat and stay cool to the touch.

How They Work

Heat is supplied by 100% wood pellets, eliminating large heat fluctuations that dry and shrink meat. Oven temperatures range from 160°F to 425°F, with capacities ranging from 350 to 750 lbs. per load. Easy to start and comes up to temperature quickly and recovers the heat quickly after the door is opened because the burner safely remains on. They feature an offset firebox and a convection fan to circulate smoke and heat for steady temperatures throughout the unit. The shelves rotate inside on rotating arms. When the door is open, use the foot pedal to turn the shelves for easy loading and unloading. Easy to mount on a trailer.



Controller

The digital controller includes programmable, customizable cooking presets, alarm cycle, LCD display, and USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive. The IQ5 electronic time/temperature control system features 3-stage, 2-stage, and probe mode cooking options.

Efficient

Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation for superior heat retention. The shelves are easy to remove for cleaning.



Pellets

Heat and Flavor source is 100% food grade wood pellets which are controlled by a fully automated system. Clean-burning wood pellets produce very little ash, with a low creosote buildup. Danger of fire from removing hot ash and embers is eliminated, unlike stick burning smokers that require removal of live coals.

Optional Equipment: Smoke evacuator, front shelf, flue collector, trailer, pig pan and smoke enhancer.

Why Choose Pellets?

Pellets are easily stored indoors or out.

Rodents and bugs do not normally make pellets their home, unlike wood piles.

Clean burning and easy to clean.

Only 8 oz. of ash is produced for every 40 lbs. of pellets burned.

Cookshack pellets are 100% wood, food-grade pellets specifically produced for use with food.



800.423.0698

FEC300	
Capacity	37.5 sq. ft. (5,400 sq. in) of cooking space: 350 lbs. pork butts, 300 lbs. brisket, 100 lbs. ribs, or 45 whole chickens per load
Electrical	14 amps @ 120 VAC; 1,680 watts; 36,000 BTU burner; power cord approximate length is 66" (± 6")
Shelves	(15) 30" x 11.5" nickel-plated steel rotisserie racks
Outside Dimensions	49.5"W x 78"H x 87.75"D with firebox door open
Fuel Consumption	1.5 lbs. of pellets per hour at 250°F
Shipping Weight	1475 lbs.
Standard Equipment	15 rotisserie racks, casters, operator's manual, cookbook, 80 lbs. pellets, foot pedal and Cookshack Spice Kit



FEC500	
Capacity	51 sq. ft. (7,350 sq. in) of cooking space: 500 lbs. pork butts, 450 lbs. brisket, 150 lbs. ribs, or 70 whole chickens per load
Electrical	14 amps @ 120 VAC; 1,680 watts; 72,000 BTU burner; power cord approximate length is 66" (± 6")
Shelves	(15) 42" x 11.5" nickel-plated steel rotisserie racks
Outside Dimensions	66"W (83.5" with firebox door open) x 79"H x 85.5"D
Fuel Consumption	2 lbs. of pellets per hour at 250°F
Shipping Weight	2075 lbs.
Standard Equipment	15 rotisserie racks, casters, operator's manual, cookbook, 80 lbs. pellets, foot pedal and Cookshack Spice Kit



FEC750	
Capacity	75 sq. ft. (10,800 sq. in) of cooking space: 750 lbs. pork butts, 700 lbs. brisket, 300 lbs. ribs, or 110 chickens per load
Electrical	15 amps @ 120 VAC; 1,800 watts; 108,000 BTU burner; power cord approximate length is 66" (± 6")
Shelves	(15) 60" x 11.5" nickel-plated steel rotisserie racks
Outside Dimensions	84"W (87" with firebox door open) x 77"H x 89"D
Fuel Consumption	3 lbs. of pellets per hour at 250°F
Shipping Weight	2100 lbs.
Standard Equipment	15 rotisserie racks, casters, operator's manual, cookbook, 160 lbs. pellets, foot pedal and Cookshack Spice Kit



Charbroilers



The Cookshack Charbroiler's electronically-controlled pellet-cooking system keeps the charbroiler cooking at a consistent temperature while creating that wonderful wood-grilled flavor that people love. The system is fueled by 100% food grade wood pellets, introduced into its "firepot" by an auger which requires only a small amount of electricity to operate.

A Charbroiler with the Consistency of Gas and the Flavor of Real Wood Smoke

Cookshack's electronically controlled 100% wood pellet-fired charbroiler gives the cook the tremendous advantages of both gas and wood charbroilers while eliminating the problems of lack of flavor, heat inconsistency, fuel storage, and ash disposal. For the first time, the professional cook can grill meats over 100% wood heat and smoke with consistent results and the sought-after, well-loved smoky flavor that keeps customers coming back!



Easy To Use



Anyone who can cook on a gas charbroiler can cook on a Cookshack Charbroiler. No special training is required, unlike log-fired grills which require the cook to judge the heat of cooking surface while adding logs and trying to cook at the same time! With the Charbroiler, the cook simply sets the cooking temperature and the Charbroiler regulates the wood and the cooking temperature. Your cooks concentrate on the quality of the food, not on stoking a fire.

Consistently Delicious Results

The Charbroiler's electronically controlled pellet-cooking system keeps the charbroiler cooking at a consistent temperature while wafting wood smoke over your steaks and burgers. Its heavy duty cast iron grates distribute heat evenly, eliminating hot spots. You have complete control over the temperature and the cooking process, and you get consistent results.

How It Works

The Charbroiler is 100% wood-fired. It was the first commercial pellet fired Charbroiler line allowing you to cook directly over the flames. The controls eliminate the need to build and maintain a fire, making it easy to add wood smoked flavor to everything you grill.

Charbroiler Capacities				
Cut	Weight	CB024	CB036	CB048
Ribeye	12 oz.	16	24	32
NY Strip	11 oz.	16	24	32
Filet	8 oz.	20	30	40
Chicken Breast	8oz.	20	30	40
Hamburger	4 oz.	20	30	40



800.423.0698

CB024	
Dimensions	26.5"W x 42"H x 36"D
Controllers/Firepots	2 controllers/2 firepots
Front Loading Pellet Hopper	40 lb. capacity
Approximate Fuel Consumption	Low (250°F average temperature): 2 lbs. per hour Med(500°F average temperature): 4 lbs. per hour High (700°F average temperature): 6 lbs. per hour
Cooking Area	24 x 20" (480 sq. in.)
Electrical	120V, 5 amps; cord length is approximately 54" (may vary by 6")
Shipping Weight	580 lbs. (charbroiler and pellets ship on one pallet)
Standard Equipment	4 cooking grates, grate removal tool, drip tray, 2 heat deflectors, operator's manual and 200 lbs. pellets



CB036	
Dimensions	38.5"W x 42"H x 36"D
Controllers/Firepots	2 controllers/3 firepots
Front Loading Pellet Hopper	60 lb. capacity
Approximate Fuel Consumption	Low (250°F average temperature): 3 lbs. per hour Med(500°F average temperature): 6 lbs. per hour High (700°F average temperature): 9 lbs. per hour
Cooking Area	36 x 20" (720 sq. in.)
Electrical	120V, 8 amps; cord length is approximately 54" (may vary by 6")
Shipping Weight	690 lbs. (charbroiler and 200 lbs. of pellets ship on one pallet)
Standard Equipment	6 cooking grates, grate removal tool, 2 drip trays, 3 heat deflectors, operator's manual and 200 lbs. pellets



CB048	
Dimensions	50.5"W x 42"H x 36"D
Controllers/Firepots	2 controllers/4 firepots
Front Loading Pellet Hopper	80 lb. capacity
Approximate Fuel Consumption	Low (250°F average temperature): 4 lbs. per hour Med (500°F average temperature): 8 lbs. per hour High (700°F average temperature): 12 lbs. per hour
Cooking Area	48 x 20" = 960 sq. in.
Electrical	120V, 11 amps: cord length is approximately 54" (may vary by 6")
Shipping Weight	790 lbs. (590 lb. charbroiler and 200 lbs. of pellets ship on separate pallets)
Standard Equipment	8 cooking grates, grate removal tool, 3 drip trays, 4 heat deflectors, operator's manual and 200 lbs. pellets



Introducing the PZ400: Changing the Perception of Artisan Pizza



Cookshack introduces the first commercial pellet-fired, wood-burning pizza oven. Hand-crafted, artisan pizza has never been easier or tasted so good!

Fast: A handcrafted pizza cooked over real wood flames is ready in just 3 minutes.

Easy: No need to turn the pizza or manage a fire with this pizza oven's advanced controls. The technology you already love has been upgraded to deliver brick oven flavor with the press of a button.

Consistent: Temperature variances are almost non-existent with the same technology we use in our pellet grills.

Versatile: The temperature range of 170°F-900°F means this oven is not limited to pizza alone. Give authentic flavor to calzones, breads, Stromboli, desserts and much more.

Convenient: One of the primary benefits of the Cookshack Pizza Oven is its size. Most wood fired pizza ovens are bulky or need to be left outside. With the PZ400, there is no need to remodel an entire kitchen to add gourmet pizza since it can be installed under a standard commercial hood.

PZ400	
Dimensions	37.5"W x 27.75"H x 26.25"D (33.375 with door open)
Front Loading Pellet Hopper	25 lb. capacity
Approximate Pellet Consumption	Recommended temperature of 700°F: 2.25 lbs. per hour High (900°F): 3 lbs. per hour
Cooking Area	16"x16" pizza stone
Electrical	120V, 5 amps; cord length is approximately 54" (may vary by 6")
Shipping Weight	400 lbs.
Standard Equipment	Pizza stone, heat deflector, operator's manual and 80 lbs. pellets



800.423.0698

Venting Accessories

Smoke Evacuator



Cookshack Evacuators are used to remove the smoke from the Models FEC300, FEC500 and the FEC750. The evacuator consists of a set of louvers which open when the smoker doors are opened. It is the customers responsibility to attach an updraft fan to the evacuator to remove the smoke from their building.

FEC Flue Collectors

The Flue Collector for the FEC Rotisserie Units is a filtered flue hood that attaches to the flue system that sets over the exhaust tube on the smoker. Some fire marshals require this higher level of exhaust. The Flue Collector is designed to remove more smoke, grease and ash.



SmartSmoker® Smokehood

The Cookshack SmartSmoker® Smokehood is a small hood incorporating a removable grease filter and an exhaust fan. The Smokehood mounts directly on top of the smoker and directs it to another location.

The Smokehood is constructed of heavy 18-gauge polished stainless steel. Smoke is directed through a 4" diameter outlet, which must be vented directly outside or under a commercial hood. The smoke hood is a good solution for small kitchens, or kitchens with inadequate space in the line. *NOTE: The Cookshack SmartSmoker® Smokehood will not exhaust all of the smoke vented while unloading the smoker (A small amount of excess is to be expected).*

Accessories

FEC Rotisserie Trailer is designed to transport an FEC Rotisserie Unit. Whether you need to tow your FEC to a barbecue competition or to a catering event, this trailer will make your smoking easier. VIN is available so the trailer can be registered and tagged if necessary. *Available for all FEC Rotisserie Units.*



The **Pig Pan** is simple and straight forward. Smoke a whole hog in your FEC Rotisserie unit. *Available for all FEC Rotisserie Units.*



Place the **Smoke Enhancer** over the firepot of any FEC unit and fill with pellets or wood chunks to add a deeper smoke flavor or additional flavor profile to the product being smoked *Available for all FEC Units.*



Most **Customized Side Racks** allow you to double your output of small products such as salmon by adding additional slots for grills in between the standard side rack slots (additional grills sold separately). *Available for models SM160, SM260, SM360, FEC120 and FEC240.*



Accessories

Rib Racks decrease turnaround time in busy kitchens by speeding the loading and unloading of slabs of ribs. When one load comes out of the smoker, have a second set of loaded Rib Racks ready to put in. Nickel-plated steel. *Available for models FEC100, FEC120, FEC240, SM160, SM260 and SM360.*



Seafood Grills provide a stable surface for smoking small or delicate items. The tight mesh of the grid prevents food from falling through the grill and reduces waste. Use for fish, seafood, vegetables, nuts, jerky or any delicate item. Nickel-plated steel. *Available for models SM160, SM260 and SM360.*



The Cold Smoke Kit is used to adapt Cookshack smokers into cold-smoking machines. Cold-smoking is used to infuse uncooked foods with smoke flavor, such as lox-style salmon, cheese and nuts. Each kit contains an insulated baffle, a smoke box, and instructions for use. Stainless steel. *Available for models SM160, SM260 and SM360*



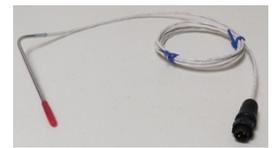
Jerky Rods are stainless steel and increase smoker's capacity for jerky by suspending pieces from the rods. *Available for SM160 (set of 12 holds 12 lbs. raw product), SM260, FEC120, FEC240 (set of 24 holds 24 lbs. raw product) and SM360 (set of 48 holds 48 lbs. raw product).*



Flavor Infusion Reservoir allows you to add wine, fruit juice, or any other flavoring liquid to your food. Add herbs or spices to the liquid and place in the bottom of the smoker. The heat releases aromatics that add a subtle flavor to the food in the smoker. *Available for all electric smoker models.*



The Cookshack Meat Probe allows you to set an internal temperature for the product you are cooking and the oven will automatically drop to the hold cycle when that temperature is reached. Insert one end of the Meat Probe into the IQ5 Controller and the other end into the center of the meat cut inside the smoker. *Available for models FEC120, FEC240, SM160, SM260 and SM360.*



Stainless Steel Grills are the perfect upgrade or replacements for the standard nickel-plated grills that ship with smokers. Not only does stainless steel last longer, but it holds up to brines and abrasives better too. *Available for models SM160, SM260, SM360, FEC120, FEC240, FEC300, FEC500 and FEC750*



Commercial Cookbooks

Whether you are into old-fashioned pit barbecue or gourmet wood-smoked dishes, we have the perfect Cookshack Cookbook for you! Select from our *Get Smokin'* or *Still Smokin'* cookbooks. Buy both and you will always have the perfect recipe right at your fingertips! Check out the Cookshack YouTube Recipes Page for a few examples of the cookbook recipes.



Smoking Wood Pellets



100% food grade wood pellets are the fuel source for the Cookshack Charbroilers and Fast Eddy's™ by Cookshack smoker ovens or can be added to any electric smoker instead of wood chunks. Hickory, mesquite, oak, and fruitwood are available in 20 lb. bags.

Pellet Specs

Diameter: ¼"

Hardwood Content: 100% (bark-free)

Moisture Content: 6 - 8%

Ash Content: Less than 1%

Length: 1/2"-1"

Density: 40-46 lbs./cubic feet

Caloric Value: 8,000-9,000 btu/lb.

While pellets are easily obtainable throughout the U.S., Cookshack barbecue pellets are made from hardwoods that contain fewer resins and are produced in a controlled process to ensure a food-grade product.

Barbecue pellets are made by pulverizing hardwood sawdust and extruding to a uniform density through a rotating die under enormous heat and pressure (250°F @ 3,000 PSI). Naturally occurring lignin in the wood binds the pellets into their shape.

Smoking Wood Chunks



Cookshack smoking woods have been split into 2 to 4 ounce chunks including bark. For safety and a clean burn, they have not been chemically treated. 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.

Wood Flavors

Hickory

Undoubtedly the most popular hardwood, hickory gives that sweet, smoky flavor traditional in Southern-style cooking. Good with just about everything. *Available in pellets and wood chunks.*

Mesquite

Second in popularity to hickory, mesquite has a stronger woody taste. Mesquite's bold flavor complements rich flavored meats such as duck, lamb and beef. *Available in pellets and wood chunks.*

Apple and Cherry (Fruitwood)

These fruitwoods work well with meats like veal and pork, as well as with poultry and game birds. Mix with hickory for a slightly stronger taste. *Apple and Cherry are available in wood chunks. Fruitwood is available in pellets.*

Oak

Like hickory, oak is a popular smoking wood that works with pork, red meat, fish and game meats. More subtle than hickory and a little stronger than fruitwood, our oak pellets are a blend of 60% oak and 40% hickory. *Available in pellets only.*



Spices

Cookshack sauces, spice blends and rubs are original recipes developed by Gene and Judy Ellis more than 50 years ago. Use them to create a true pit-smoked barbecue flavor profile. These products are blends of spices and herbs to enhance the flavor of the meat.



Rib Rub

Cookshack Rib Rub is a brown sugar base, ready-to-use rub which may be applied to meat before cooking. It is a blend of savory herbs and spices which enhance the flavor of the product. Sprinkle or rub Rib Rub on meat for a real old-time pit barbecue glaze. Apply 1 - 2 oz. per slab of ribs. *Gluten Free. MSG Free. Kosher.*



Brisket Rub

This rich blend of herbs and spices enhances any cut of beef. Rub or sprinkle onto the surface of the meat and marinate from 15 minutes to overnight. *MSG Free. Kosher.*



Spicy Chicken Rub

Award-winning Cookshack Spicy Chicken Rub is a ready-to-use dry cooking spice blend that is true to its name. Apply to meat before cooking. Sprinkle or rub on product for just a little heat and deep red-brown color. Rub a small amount into the surface of the meat and marinate for a few minutes before smoking. *Gluten Free. MSG Free. Kosher.*



Chili Mix

Authentic Southwest seasoning blend makes a hearty Tex-Mex chili when mixed in chili. A traditional recipe is on the jar, but feel free to add it to your favorite chili ingredients. *Contains wheat, but no Gluten. MSG Free. Kosher.*



Fast Eddy Championship Seasoning

When Fast Eddy started competing in BBQ Championships he developed an All-purpose seasoning which has won him many competitions. Great for all recipes, Fast Eddy's Championship Seasoning is a favorite around Cookshack! *Contains MSG. Gluten Free, Kosher and Pareve Certified.*

Spice	Sm. Bottle Size	Large Container
Rib Rub	10 oz.	5 lb. re-sealable bag
Brisket Rub	10 oz.	5 lb. re-sealable bag
Spicy Chicken Rub	13 oz.	5 lb. re-sealable bag
Chili Mix	8 oz.	5 lb. re-sealable bag
Fast Eddy's All Purpose Seasoning	12 oz.	5 lb. re-sealable bag

Dry spice blends, complete with recipe, are available in individuals or case quantity. Small Shaker Bottles include 12 per case and Large Re-Sealable Bags include 4 per case. For case quantity pricing, see our website or contact us at 800.423.0698..



800.423.0698

Sauces



Use Cookshack Barbecue Sauces to create a true pit-smoked barbecue flavor profile. Our smoky, tomato-based sauces are not hot, but have flavorful, spicy tastes. Use them on everything from eggs to brisket.

Cookshack Signature Barbecue Sauce

Popular Signature Barbecue Sauce is tangy, smoky and has rich red-brown color giving it visual appeal to match its complex tomato-based flavor. Gluten Free.

Cookshack Mild Barbecue Sauce

Sweet, smoky, and smooth, Use it as a dipping sauce, a glaze when you grill, mix a little with softened butter for barbecue butte or even pour it over a block of room temperature cream cheese and serve with crackers. Gluten Free.



Signature Barbecue Sauce Mix

Some folks prefer to mix up this great sauce themselves with our dry blend or they prefer to make it their own by adjusting the ingredients to suit their tastes. Gluten Free.



Recipe: Cookshack Signature BBQ Sauce (to be used with Signature Barbecue Sauce Mix)

Ingredients (Makes 2 Quarts)

1 Q. Ketchup	5 t. Louisiana Hot Sauce
10 T. Tomato Sauce	2.5 t. Salt
6 T. White Vinegar	1.5 c. Water
10 T. Unsulphured Molasses	2 T. Cookshack Spicy Barbecue Sauce Mix
9 T. Brown Sugar	5 T. Worcestershire Sauce



10 t. Liquid Smoke

Mix all ingredients. Bring to 190°F and simmer 10 min.

Sauce	Sm. Bottle Size	Large Container	
Signature Barbecue Sauce Mix	10.4 oz. shaker bottle	5 lb. re-sealable bag	Signature Barbecue Sauce Mix, and both Bottled Sauces are available in individuals or case quantity. Small Shaker Bottles of the Sauce Mix and the Small Bottles of Sauce include 12 per case and the Large Re-Sealable Bags of the Sauce Mix and of the Large Jugs of Sauce include 4 per case. For case quantity pricing, see our website or contact us at 800.423.0698..
Signature Barbecue Sauce	20 oz. bottle	1 gallon jug	
Mild Barbecue Sauce	20 oz. bottle	1 gallon jug	

Do not forget to grab your favorite Cookshack Gear before you checkout!

- Cookshack T-Shirt (Lg-3x)
- Fast Eddy's T-Shirt (Lg-3x)
- Cookshack Apron
- Fast Eddy's Apron
- Cookshack & Fast Eddy's Hat
- Fast Eddy's Coffee Mug



Make Money with Cookshack



1 Smoke up some Barbecued Ribs With Signature BBQ Sauce :

Trim 3½ lb. pork ribs. Season with Cookshack Rib Rub, set in Rib Racks, load wood box with hickory wood, press pre-set #4 on the IQ5 controller and walk away! Remove ribs from the smoker at the end of the cycle and sell with a portion of Cookshack Signature Barbecue Sauce.

2 One flavor that all meat eaters enjoy is bacon! And sausage is more popular than ever. Smoke cured slab bacon or stuff your own sausage casings and smoke them to perfection to save money and time by cutting out the middleman!



3 Boost holiday profits by providing smoked ham or turkeys to customers. You can either smoke fresh ham and turkey or do "twice smoked" for additional flavor!

4 Whole hogs always gather a crowd! Smoke a small pig by hooking it and hanging it in a fixed shelf unit or a larger hog using a pig pan in a rotisserie unit.



5 During the holidays, wrap hams and turkeys for retail sale in red cellophane with green bows. It is the perfect gift for someone who has everything.

6 Sell your own smoked jerky. It is easy and requires little to no cooking skills!

7 Vent smoke from your Cookshack smoker into your parking lot. Folks can smell that delicious aroma from far away.

8 Get publicity for your business and make money when you sell smoked foods from your Cookshack smoker at outdoor festivals and fairs. One Cookshack customer sold over 3 tons of smoked turkey legs at \$3.50 per leg during a 5 day arts festival.

9 Smoke Popular Fajitas For Takeout! Simply season skirt steak with fajita seasoning and marinate for 6 - 8 hours in 1 c. oil mixed with ¼ c.



Mexican salsa, 2 smashed garlic cloves, and juice from 2 limes. Smoke for 3 hours at 210°F with a blend of hickory and mesquite woods. Meat will be slightly underdone. Remove from smoker, slice ¼" thick and package. Include instructions for customer to finish on grill. Customer serves with hot flour tortillas, guacamole, chopped onion, sour cream and pico de gallo.

10 Insert a flyer and menu with a special offer or coupon in your local "shopper" newspaper. Display your address and phone number prominently!

11 Cold smoke your own lox style salmon for a quick and easy profit!





12 Smoke some Louisiana Andouille Sausage.

Mix the following ingredients well by hand and let season overnight in cooler.

- 12 lbs. pork butt
- 2 tsp. cure
- 3/4 oz. red pepper
- 5 Tbs. salt
- 10 tsp. chopped garlic
- 1 lb. water
- 2 c. soy protein concentrate
- 1/2 oz. crushed black pepper

Preheat smoker to 130°F. Keep this temperature until casings feel dry (about 1 hour, 15 minutes). Increase temperature to 200°F. Apply heavy smoke and keep in smoker until temperature is 150°F inside the sausage. Cool under a shower of water until inside temperature is 110°F. Let bloom at room temperature for 1 hour and refrigerate overnight before using.

From Jean M. French, C.E.C., Baton Rouge Country Club, Baton Rouge, Louisiana.

13 Smoke a whole loin strip to an internal temperature of 110°F. Slice into steaks and package. Sell to customers with instructions for finishing on their home grills. They will love the authentic smoked taste that they cannot get on a charcoal grill.



14 Smoke Chicken halves lightly sprinkled with Cookshack's Spicy

Chicken Rub. Sell as a takeout item or "blue plate special." Your customers will never want to cook at home again.

15 Smoked Lamb Rib Roast Will Be a Hit Smoke 10 lb. lamb rib roasts in Cookshack smoker for 3½ hours at 200°F with hickory wood. Appearance and taste will tempt your pickiest customers. You will be tickled with the low shrink.

16 Smoke your own summer sausage, slice it and put it on a croissant with some lettuce and Dijon mustard to sell for a big profit.

17 J. B. Champion says his customers in Alabama love this pork shoulder...



Season 12 - 14 lb. pork shoulders with Cookshack Rib Rub. Smoke-cook in Cookshack smoker for 10 - 11 hours at 230°F. Remove from smoker, season to taste with hot sauce. Wrap immediately. Cool down and refrigerate if not to be used immediately.

18 Ring Bologna. From Northern Michigan University Charles Feher, Instructor at NMU, says he smokes ring bologna in his Cookshack smoker.

Prepare raw bologna as usual. Load wood box with smoking wood, according to instructions in Operator's Manual, and preheat Cookshack smoker to 110°F. Cool smoke product 5 hours. Reload wood box, and increase temperature to 160°F. Smoke for 1 - 1½ hours, to internal temperature of 160°F. Remove from smoker immediately to ice water bath.

We want your business to grow, and we will keep coming up with information and ideas for you. Call us today and let's talk about how you can make more money while selling the best wood-smoked foods in town.



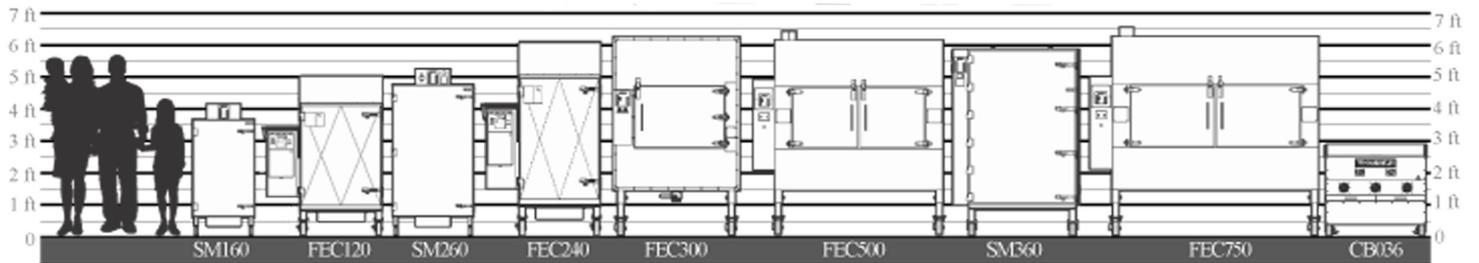
Cookshack, Inc.
2405 Sykes Blvd.
Ponca City OK 74601-1111
United States

800.423.0698
580.765.3669

580.765.2223

sales@cookshack.com
www.cookshack.com
www.pelletcooker.com

Cookshack Commercial Smokers Comparison Chart



Version 2019 Revision Date: May 2, 2019