

COOKSHACK**SCALESHOP**
customized weighing and packaging systems**Series 200**

SMARTSMOKER®

FAST EDDY'S BY COOKSHACK

COOKSHACK MENU CONSULTATION

ON Q NEWSLETTER

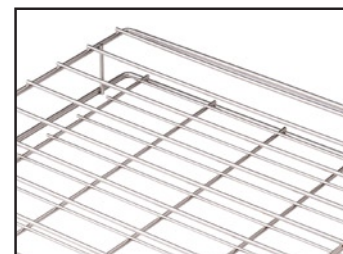
SMOKING WOODS

SPICE BLENDS & RUBS

BARBECUE SAUCES



Cookshack Digital IQ3 Controller



Optional RibRack

Cookshack Series 200 smoker ovens are designed for operations that need a capacity of up to 240 lbs. heavy cuts per load. Series 200 smokers are ideal for operations which continuously need a large quantity of smoked foods or barbecue.

Series 200 Features

- 🔥 Capacity is 240 lbs. pork butts, 200 lbs. brisket, 100 lbs. ribs, or 40 chickens.
- 🔥 Series 200 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 two thermostatically-controlled 1500 watt heating elements. Temperature range is from 125° - 300°F.
- 🔥 The Cookshack IQ3 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. One pound 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 insulation.
- 🔥 Series 200 smokers are energy efficient; they are not constantly reheating cool air, and remain cool to the touch on the outside.
- 🔥 Series 200 smokers are available in two configurations: black steel with a stainless steel top and interior (SM250), and all stainless steel (SM260).
- 🔥 Series 200 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.

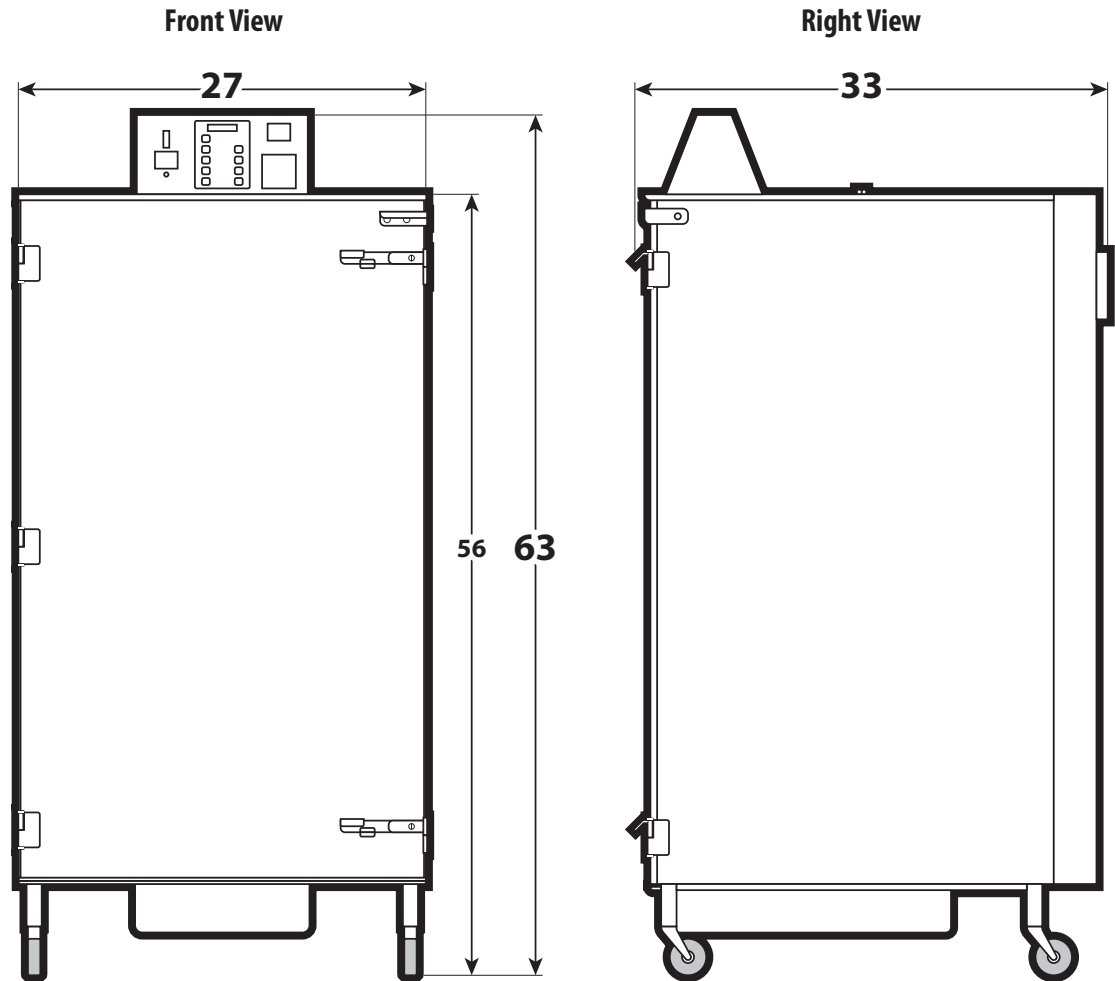


Series 200



Series 200 Specifications

Food Capacity	240 lbs. pork butts, 200 lbs. brisket, 100 lbs. ribs, or 40 chickens per load
Electrical	2 - 1500 watt heating elements, 15 amps, 240v single phase; 240v export models available
Shelves	6 - 24 x 24" (61 x 61cm) grills, 5" (12.7cm) apart
Outside Dimensions	27"W x 63"H x 33"D (69 x 160 x 84cm)
Fuel Consumption	1 lb. wood smoke-cooks 60 lbs. product
Construction	Black exterior/stainless steel interior (Model SM250), all stainless steel (Model SM260)
Unit Weight	385 lbs. shipping weight
Standard Equipment	Grills, racks, drip pan, casters, operator's manual, cookbook, 10 lbs. hickory wood, 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
Approval / Listings	NSF approved and UL (US and Canada) listed USDA approved (Model SM260)
Warranty / Guarantee	Two year limited warranty and 30-day money-back guarantee



www.thescaleshop.net

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