

COOKSHACK**SCALESHOP Series 300**
customized weighing and packaging systems

SMARTSMOKER®

FAST EDDY'S BY COOKSHACK

COOKSHACK MENU CONSULTATION

ON Q NEWSLETTER

SMOKING WOODS

SPICE BLENDS & RUBS

BARBECUE SAUCES



Cookshack Digital IQ3 Controller

Cookshack Series 300 smoker ovens are designed for operations that need a capacity of up to 550 lbs. heavy cuts per load. Cookshack's largest model, the Series 300 is made for operations with a predominantly smoked foods or barbecue menu.

Series 300 Features

- 🔥 Capacity is 550 lbs. pork butts, 500 lbs. brisket, 270 lbs. ribs, or 100 chickens per load.
- 🔥 Series 300 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 thermostatically-controlled 1500 watt heating elements. Temperature range is from 125° to 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 300 smokers are energy efficient; they are not constantly reheating cool air, and remain cool to the touch on the outside.
- 🔥 Series 300 smokers are available in two configurations: black steel with a stainless steel top and interior (SM350), and all stainless steel (SM360).
- 🔥 Series 300 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 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 300

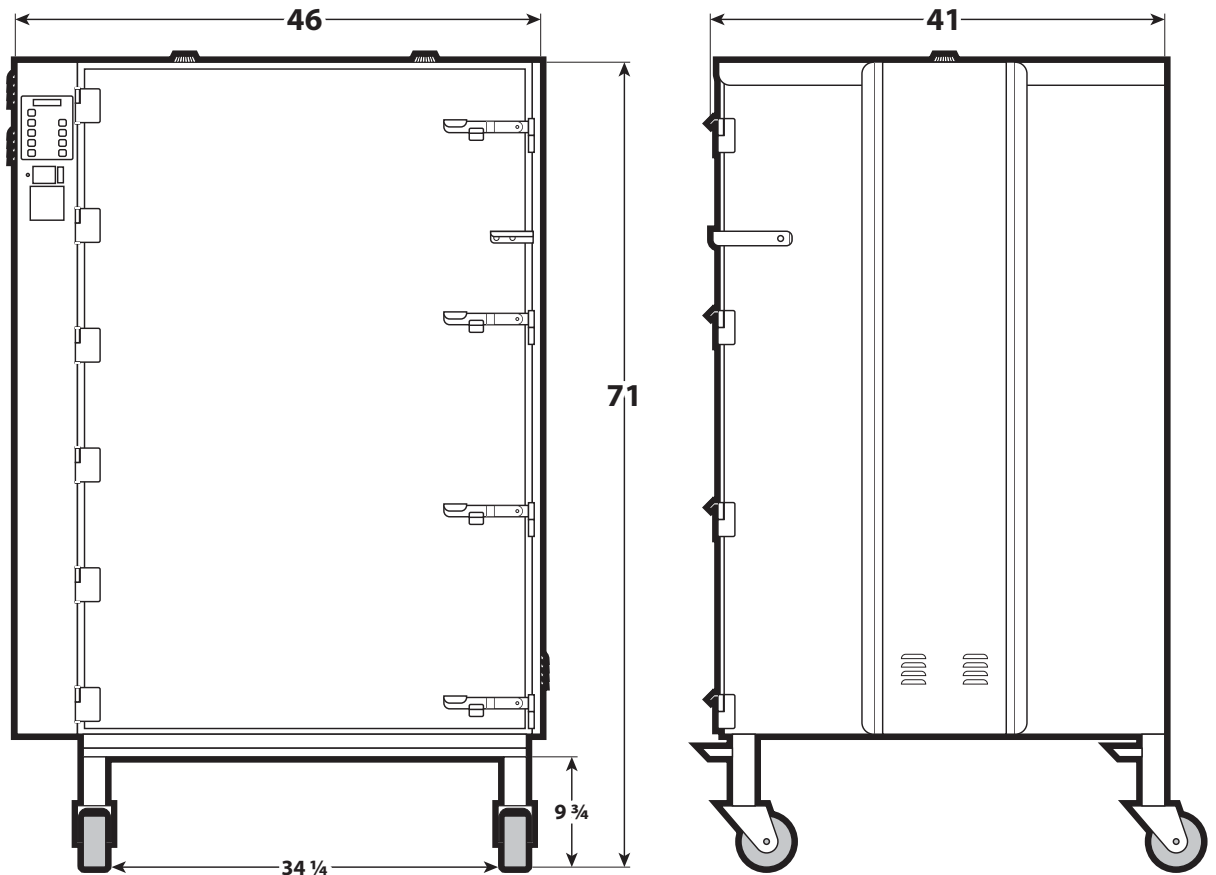


Series 300 Specifications

Food Capacity	550 lbs. pork butts, 500 lbs. brisket, 270 lbs. ribs, or 100 chickens per load
Electrical	4 – 1500 watt heating elements, 30 amps, 240v single phase; 240v export models available
Shelves	28 – 18x18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart
Outside Dimensions	46"W x 71"H x 41"D (117 x 180 x 104cm)
Fuel Consumption	1 lb. wood smoke-cooks 60 lbs. product
Construction	Black exterior/stainless steel interior (Model SM350), all stainless steel (Model SM360)
Unit Weight	815 lbs. shipping weight
Standard Equipment	Grills, racks, drip pan, casters, operator's manual, cookbook, 20 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, and 10 oz. Spicy Barbecue Sauce Mix
Approval / Listings	NSF approved and UL (US) listed USDA approved (Model SM360)
Warranty / Guarantee	Two year limited warranty and 30-day money-back guarantee

Front View

Right View



www.thescaleshop.net

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