



## SM360 Product Features and Specs

### Description

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.

### How It Works

- Heat is supplied by electronically-controlled heating elements
- Smoke is created as wood smolders in the wood box
- The heating element works only when the door is completely closed
- Produce hot foods or cold smoked foods with optional cold smoke kit
- Safe, contained wood boxes slide out
- Drippings exit the bottom of the smoker for clean, safe disposal

### IQ5 Controller

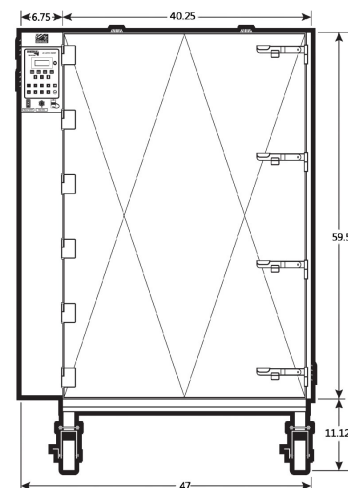
- Digital controller
- Includes 8 programmable, customizable cooking presets
- Alarm cycle
- 16 character LED display
- USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive
- Features 3-stage, 2-stage and probe mode cooking options
- Optional meat probe allows the user to set the smoker to a desired internal meat temperature and then automatically cycles into hold when the temperature is met

### Efficient

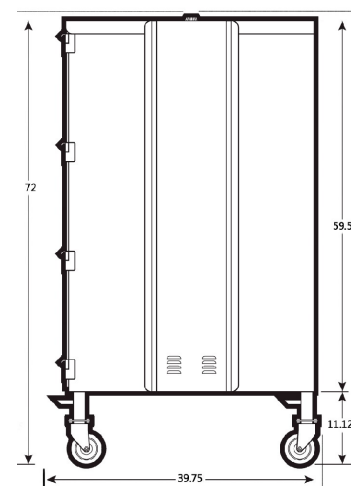
- Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation
- Retains heat and remains cool to the touch on the outside



Front View



Side View



## SM360 Venting Requirements

A small amount of smoke will escape from the top of the oven and from around the door. Three methods of venting can be used, consult your local authorities to determine which method meets your local codes:

- The oven can be placed under a Class 2 hood.
- The oven can be direct vented by suspending a 4" diameter pipe at least 3" above the vent hole on top of the smoker that runs outdoors or to an existing hood.
- The unit can also be vented by an optional Smokehood from Cookshack. The stainless steel Smokehood incorporates a removable grease filter and an exhaust fan. It mounts directly on top of the smoker and removes the smoke vented during normal cooking.

## SM360 Specifications

Outside Dimensions	47"W x 72"H x 39.75"D
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
Cooking Area	9072 sq. in.
Shelves	(28) 18x18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart
Appx Fuel Consumption	2 oz. (appx. 1 chunk) of wood will smoke up to 60 lbs. product
Appx Cost of Operation	\$3.63 per 12 hour cycle at average setting (includes wood and electric)
Temperature Range	130°F to 300°F
Electrical	(4) 1,500 watt heating elements, 50 amps, 220v single phase; 240v export models available. Power cord approximate length is 58" (± 6")
Shipping Weight	775 lbs.
Standard Equipment	28 grills, side racks, wood box, wood box handle, pre-installed casters, operator's manual, cookbook, 20 lbs. wood, spare heating element and Cookshack Spice Kit
Optional Accessories	Meat Probe, Seafood Grills, Rib Racks, Jerky Rods, Pepper Popper Grills, Cold Smoke Kit, Flavor Infusion Reservoir and Smoke Hood
Warranty	All Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.