

COOKSHACK, INC.
2304 N. Ash St.
Ponca City, OK 7460-1100 USA
January 1, 2009
Version 09.1

Dear Cookshack Customer:

This manual has been compiled especially for Cookshack SuperSmoker users. Your Cookshack oven will produce great barbecue and smoked foods. Use this manual to familiarize yourself with the SuperSmoker and its operation. Always observe safe operating practices when using the SuperSmoker. It is an electrical appliance, and is therefore potentially dangerous!

COOKSHACK, INC. assumes no responsibility for results of careless and dangerous operation of COOKSHACK smokers or other products. All warranties are null and void if the practices described in the Operator's Manual are not observed.

Read the following instructions thoroughly and completely before using your SuperSmoker. Be certain that you understand completely how it operates before attempting to use it.

If you have any questions or problems not covered in this manual, contact us so we can help you solve your problem. An excellent source of information, day or night, is our website at www.cookshack.com. We especially recommend the website's Forum.

E-Mail:	info@cookshack.com
Website	www.cookshack.com
Smoker Sales	(580) 765-3669
Customer Service	(800) 423-0698
24 Hr. Fax	(580) 765-2223

IMPORTANT SAFEGUARDS

Read all instructions.

For household use only.

Do not touch hot surfaces. Use handles or knobs.

To avoid electrical shock, do not immerse cord, plugs or any part of unit in water or other liquid.

Do not leave hot oven unattended with door open.

Unplug from outlet when not in use and before cleaning. Allow to cool before putting in or taking off parts.

Close supervision is necessary when any appliance is used by or near children.

Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact manufacturer at 580/765-3669 if repairs are needed.

The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

Do not expose to rain.

Do not let cord hang over edge of table or counter, or touch hot surfaces.

Do not place on or near hot gas or electric burner, or in a heated oven.

Extreme caution must be used when moving an appliance containing hot grease or other hot liquids.

Use caution when moving unit. Tipping too far toward back could cause the unit to fall, causing serious injury.

Do not use appliance for other than intended use.

Do not operate a wet smoker.

Do not use fuel such as charcoal briquettes with this appliance.

CAUTION - to ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

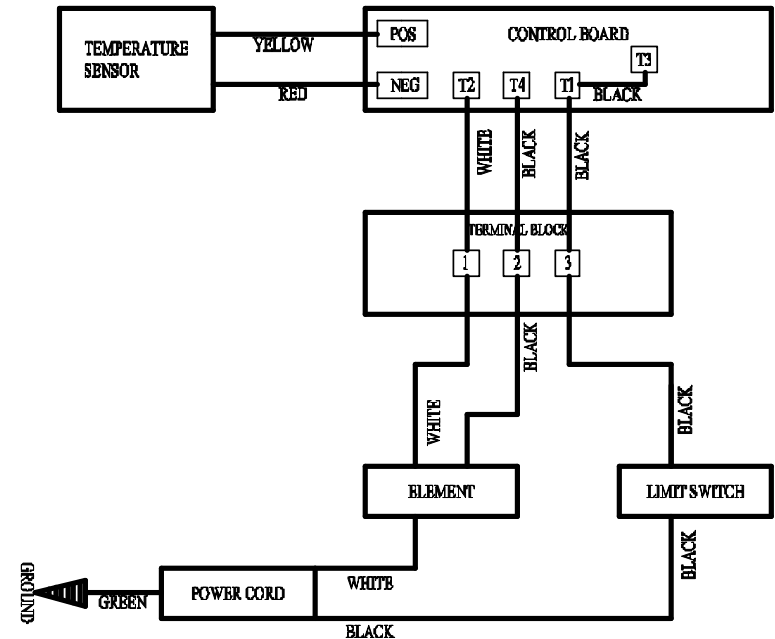
CAUTION - to reduce the risk of electric shock, keep extension cord connection dry and off the ground.

Store product indoors when not in use – out of reach of children.

Do not clean this product with a water spray or the like.

Service should be performed by an authorized service representative only.

WIRING DIAGRAM



SAMPLE LOGBOOK

Date	
Product, type, cut	
Price	
Temperature when placed in smoker	
Rub and/or marinade recipe (ingredients and how much)	
Smoke-cooking cycle	
Temperature	
Cooking time	
Any adjustments made during cooking	
Amount and type of wood used	
Climactic conditions (hot, cold, windy, humidity, etc.)	
Internal product temperatures and smoker temps during cook cycle	
Description of final appearance and taste of product	

“At first I didn't do this...it was easy to forget what I did the last time and minor differences made an impact on the finished product.” PrestonD, Forum Member and Cookshack award-winning barbecue cook

Extension cords are available and may be used if care is exercised in their use.

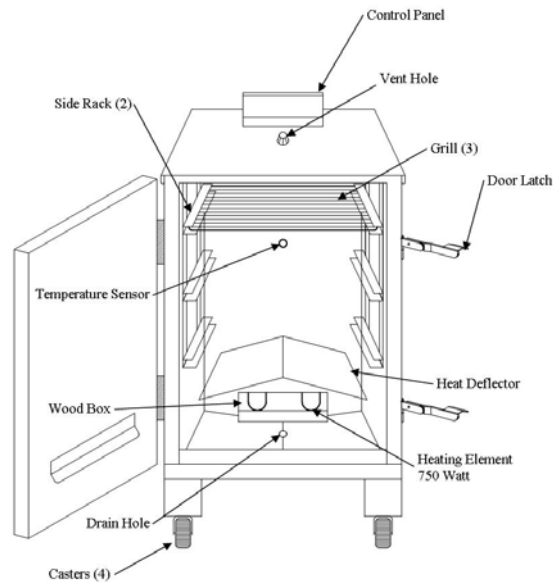
If an extension cord is used a) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, b) the extension cord should be of a grounding-type, 3-wire cord, and c) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Outdoor extension cords should be used with outdoor use products and are surface marked with suffix letters “W-A” and with a tag stating “Suitable For Use With Outdoor Appliances”.

Do not let cord touch hot surfaces

SAVE THESE INSTRUCTIONS

COOKSHACK SUPERSMOKER



After Each Load

1. Disconnect oven from power supply.
2. Allow the oven to cool.
3. Remove the grills and racks; scrape and wash with soap and water. You can put them right in the dishwasher. Do not use any caustic oven cleaners as they will destroy the plating on the grills.
4. Empty wood box using extreme caution – it will be **hot** if your smoker has recently been turned on.
5. Brush wood remnant ash from burner. Wood, coals and ashes are **hot**—dispose with care.
6. Discard aluminum foil.
7. Remove all grease from interior of oven, using paper towels or cloths.
8. Empty drip pan.
9. Leave door slightly ajar when oven is not in use. Refer to shutdown safety precautions mentioned in the previous pages.
10. Scrape loose grease and scale from walls with flat edge scraper.
11. Replace racks and grills.

“About once a month I clean the bottom of my smoker with paper towels and a general purpose cleaner like 409. I re-season it for a few hours with a few chunks of wood afterwards.” Stuart Powell, Cookshack CEO

Bottom of oven must be kept clean. Change foil in bottom of oven and from top of wood box after each cooking and remove all excess grease from interior of oven. Be sure that drain hole is open at all times. If drain becomes plugged, oven bottom can fill with grease and a fire hazard may occur.

MAINTENANCE

- Periodically check electrical plug and wire for any type of wear or damage.
- Twice annually put two drops of lightweight oil on the hinge pins to prevent binding.
- Check casters for free movement.

SHUTDOWN PROCEDURE

Important!

If oven is to be left unattended with the door open, the following steps should be taken:

- The power cord must be unplugged.
- Carefully remove the wood box from the oven and douse the contents with water. Remove any wood remaining on the burner. Rake it on to the foil bottom. Remove the foil from the oven immediately.

FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN A FIRE HAZARD!

Cleanup

ALWAYS DISCONNECT THE OVEN FROM ITS ELECTRICAL SUPPLY BEFORE CLEANING OR SERVICING.

Your Cookshack smoker must be kept clean. Loose grease and scale should be removed regularly to prevent buildup, which may cause strong fumes. It is desirable to allow seasoned coating, such as that found on a well-seasoned cast iron skillet, to remain on the walls. For this reason, we do not recommend attempting to restore the oven wall to a “like new” state after each cooking. The use of detergent, chemical cleaners or oven cleaners is not advised.

“You want the walls to turn black like an old skillet. I wipe out my smoker with paper towels, and scrape “chunks” off with a scraper.” Stuart Powell, Cookshack CEO

IMPORTANT: Caustic oven cleaners may damage heating element and grills. Use of oven cleaners or other caustic cleaners will void the warranty on the heating element and grills.

SETTING UP

Check the contents of your SuperSmoker. You should have 1 control panel, 2 side racks, 2 grills, 1 drip pan, and 1 wood box and 4 casters. If you do not have these, call Cookshack Customer Service at 1.800.423.0698.

Remove the strap that holds the wood box to the heating element bracket during shipping. Cut it with a knife or scissors. This will free the wood box for loading the wood.

Assembly Instructions

Your SuperSmoker requires a small amount of assembly. The first item to assemble is the control panel. Remove the 6 Phillips head screws from the top of the smoker. Plug the control panel into the 2 connectors (1 white and 1 yellow), both connectors can only be plugged in one way. Place panel on top of smoker aligning holes and secure in place with the 6 Phillips head screws.

Casters – your SuperSmoker comes with 4 casters and a wrench to install them. Tip the smoker onto its back and hand screw the casters into place, then tighten with wrench.

Choose a Location

Choose a dry, sheltered and well-ventilated location. Do not expose the SuperSmoker to rain. You can purchase a cover for your SuperSmoker by calling Cookshack at 1.800.423.0698. Do not place flammable or combustible materials on or adjacent to the Smokette.

Ventilation

A small amount of smoke will escape from the vent hole in the top of the SuperSmoker and from around the door. For this reason, operation indoors is not recommended unless adequate ventilation is provided, such as a professional quality restaurant hood. If you store the Smokette in a garage or storage building, it is a good idea to move it outside when smoking.

Do not cover the vent hole. This will cause thermostat failure and void your warranty.

Electrical Power Connections

Your Cookshack SuperSmoker has a single burner system which uses 120V AC power. Connect the Smokette to the power supply by plugging the power cord into a standard, 3-prong, 120V receptacle that is protected by a breaker or fuse rated at 15 amperes.

A long or light-duty extension cord will reduce the efficiency of the heating element. Food will take longer to cook.

“I use one of those orange heavy-duty extension cords. It is 6’ long and seems to work just fine.” Donna Johnson, Cookshack Marketing Director

TIPS FOR GOOD SMOKING

- Your SuperSmoker does not require pre-heating.
- Try lots of different seasonings until you find the one you like the best.
- Use a meat thermometer, following the manufacturer’s instructions, to determine the internal temperature of smoked products.
- Your SuperSmoker is an excellent slow cooking oven, without wood. Use it for slow-roasting meats and poultry. Cooking times are the same as for smoke-cooking.
- To keep product warm for a up to six hours until ready to eat, double-wrap in foil, wrap in a towel or several layers of newspaper, and place in an ice chest. (This tip is compliments of ***The Smokin’ Okie***, Cookshack Barbecue Forum Moderator, friend, and great BBQ cook.)
- Open the door of the smoker as little as possible while cooking. (*Joey Z*, Forum Member)
- “Don’t put too much wood in the wood box of your Cookshack. I rarely use more than 4 - 5 oz. for a brisket or pork butt, 3 - 4 oz. for ribs, and 2 oz. for turkey breast or chicken.” (*Bobby Que*, Forum member)
- “Do not boil ribs in water before smoke-cooking!” (*sfentman*, Forum member)

“We recommend that you put the product in and leave it until the recommended time has passed. You will get great results that way. We also know that some people want to monitor the internal temperature of the product, and we recommend that you use a probe-type thermometer, sometimes referred to as a Polder, a popular brand.” Donna Johnson, Cookshack Marketing Director

When you think the product is finished, unplug the SuperSmoker. If the product is done to your satisfaction, remove from SuperSmoker. If the product is not done to your satisfaction, continue to smoke-cook, checking for doneness at intervals. When the product is finished, you may also turn the temperature setting to 140°F for a maximum 6 hours for holding.

“It’s done when it’s done.” The Smokin’ Okie

Elite Series with Meat Probe

The Smokette Elite Series comes with a meat probe that will show the internal temperature of the meat as you cook. To use the probe plug it into the side of the control housing, then drop the probe through the vent hole and place it in the largest piece of meat that you are cooking. The meat temperature will be displayed on the bottom display on the controller.

HOW TO USE THE SUPERSMOKER

The interior of your smoker needs to be “broken in” or seasoned before you cook your first load of meat.

Remove the strap that holds the wood box to the heating element bracket during shipping.

Place 4 ounces (2 pieces) of properly sized wood (see Wood Selection) in the wood box and close and latch the SuperSmoker door. Never place more than 6 ounces of wood in the SuperSmoker.

Set temperature to 200°F. Let the SuperSmoker smoke, without meat, for a minimum of 4 hours.

“Find some cheap, really fat meat at the grocery store, and put it in your Smokette. This helps to give the smoker that black seasoned effect that we are after.” John Shijlet, Cookshack Sales Manager

Wood Selection

Caution: The maximum amount of wood to be used in a SuperSmoker is 6 ounces DO NOT overload wood box.

As you learn how to use your SuperSmoker you will become comfortable with choosing the amount of wood to use. At first, use only a small amount, and increase the wood with subsequent loads until you have the flavor you want. Personal taste dictates the amount of wood you use and this varies from person to person, hence the lack of hard and fast rules.

“I use this formula when measuring wood when smoking food in my smoker.

- *2 chunks of wood for 20 lbs. or more meat in my smoker*
- *1 chunk for less than 20 lbs.*
- *No wood at all when doing fish or vegetables.*

Karen Lunsford, Cookshack Sales

Try starting with these amounts and adjust upward if you want more smoker flavor. Two ounce of wood measures approximately 1-1/2 x 1-1/2 x 1-1/2”.

Product	Start with this amount:
Brisket	2 oz. increasing to 6 oz.
Chicken	1 oz. increasing to 2 oz.
Ribs	2 oz. increasing to 4 oz.
Fish	½ oz. increasing to 1 oz.

You may use any fruit or nut hardwood in your smoker, as long as it has good flavoring abilities. The most popular woods for smoking are hickory, mesquite, apple and cherry. All of these are available from Cookshack at **1-800-423-0698**. Other regional favorites are alder, beech, pecan, maple, oak, buttonwood and mangrove. Use local woods only if logs are selected and sized properly.

Use only dry wood. Wet wood will release acids that will damage heating elements and reduce the length of their life.

“I’ve seen heating elements come back to us that have bubbled up and blown out because people exposed them to wet wood.” Tony Marlar, Cookshack Customer Service

Preparing the Oven for Cooking

Line the bottom of the SuperSmoker with aluminum foil and punch a hole in the foil corresponding to the drain hole located on the floor of the SuperSmoker.

“I use the heavy duty aluminum foil instead of the light weight because the light weight sticks to the wood box and floor of the smoker.”

Karen Lunsford, Cookshack Sales

Cover the heat deflector with foil for easy cleaning. Discard the foil after each cooking and replace with fresh foil.

Place a small pan beneath the drain hole located on the SuperSmoker’s floor and in the trough at the bottom-front of Smokette. This pan will catch any meat drippings, and can be discarded or re-used as you choose.

Place the properly loaded wood box in the SuperSmoker. Do not change the wood box’s position during cooking cycle. It covers the burner and wood and prevents grease from dripping onto the heat source and creating strong fumes.

Loading the Oven with Meat

The maximum cooking capacity of SuperSmoker is 35 lbs. of heavy cuts of meat. Do not overload your SuperSmoker.

Keep meat approximately 1” from the back and side of the oven walls at all times.

Arrange load with less meat on lower grill. Heavy loading of the bottom grill will block heat and smoke from traveling to the top of the Smokette. This will result in undercooked meat on the upper grill.

When the SuperSmoker is loaded according to the above instructions, close and latch the door. Fasten latch securely.

Setting the Cooking Temperature

Press the on/off button.

Press the up and down arrows until the display reads the desired cooking temperature. Heat up will take from 30 to 90 minutes, depending on the load.

Do not preheat the Smokette unless preheating is specified in the recipe you are using.