



## SM066 Product Features

### Description

Cookshack electric smoker ovens are easy to use, quick to clean and simple to maintain. Cookshack technology has eliminated the need for labor-intensive operation of old-fashioned pit smoking. All Cookshack products are proudly made in the USA for more than 50 years and with ranges in technology, size and capacity, the Cookshack electric Smokers are a popular choice with consumers.

### How It Works

- Heat is supplied by an electronically controlled heating element
- Smoke is created as wood smolders in the wood box
- Produce hot foods or cold smoked foods with optional cold smoke baffle
- Safe, contained wood box slides out
- The outside is always cool to the touch and the child lock means kids are safe
- Drippings exit the bottom of the smoker into a removable drip pan for a clean, safe operation
- Line the floor of smoker and top of the wood box with heavy-duty foil for even easier cleanup

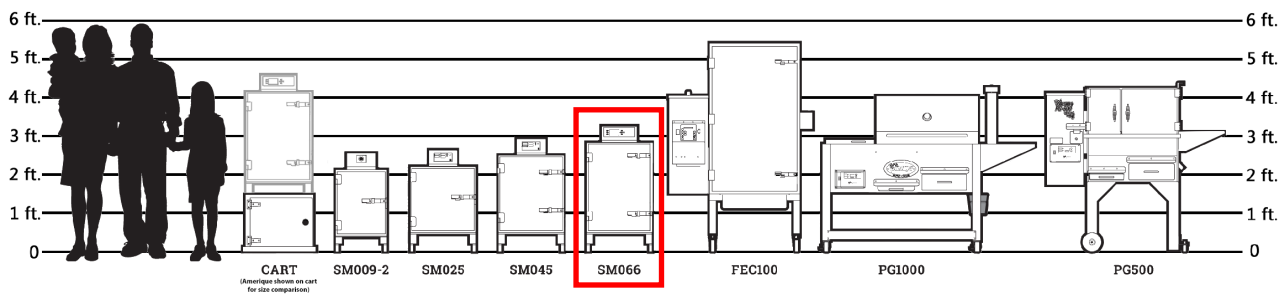


### Controller

- The only residential unit that allows you to set the smoker to a desired internal temperature then it gradually drops to a hold temperature of 140°F until you turn it off
- You can also set the controller to cook for a certain time at a certain temperature and drop to hold until you turn it off

### Efficient

- Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation
- Retains heat and remains cool to the touch on the outside
- The perfect size for full slabs of ribs or a whole brisket

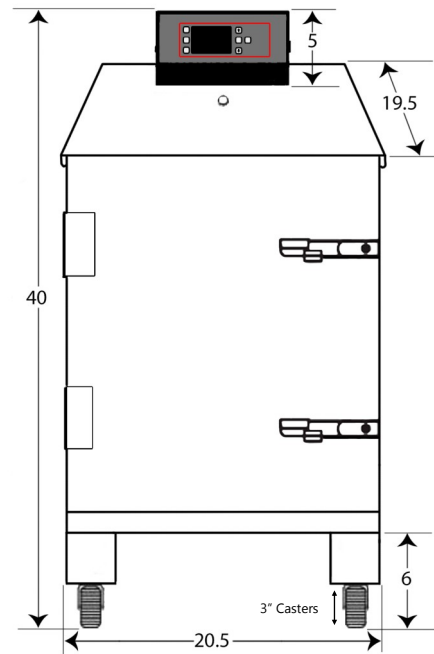


# SM066 Specs

## Choose a location

To ensure you are using your Amerique (SM066) in the safest way possible, follow these guidelines when finding a home for your smoker:

- Find a dry, sheltered and well ventilated location for your SM066
- Do not leave smoker in standing water and keep from rain if possible
- Do not place flammable or combustible materials on or adjacent to the smoker
- Operating the smoker inside is not recommended



SM066 Specifications	
Outside Dimensions	20.5"W x 19.5"D x 40"H
Food Capacity	50 lbs.
Shelves	(4) 14x18" Nickel Plated Grills
Appx Fuel Consumption	2 oz. (appx. 1 chunk) for 20 lbs. of meat
Temperature Range	140°F to 300°F
Electrical	Standard Grounded 3-prong plug, 7 amps, 120v Single Phase, 1000w heating element Power cord approximate length 63" (may vary by +/- 6")
Shipping Weight	175 lbs.
Standard Equipment	4 Grills, 1 set of Side Racks, Meat Probe, Stainless Steel Drip Pan, Wood Box, Casters, Operator's Manual, Smokin' at Home Cookbook, Smoker Registration Card and 5 lbs. wood
Optional Accessories	Stainless Steel Storage Cart, Smoker Cover, Rib Racks, Seafood Grills, Jerky Rods, Pepper Popper Grills, Cold Smoke Baffle, Flavor Infusion Reservoir and Stainless Steel Replacement Grills
Warranty	All Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.