

# CB048

## Charbroiler

Product Specifications

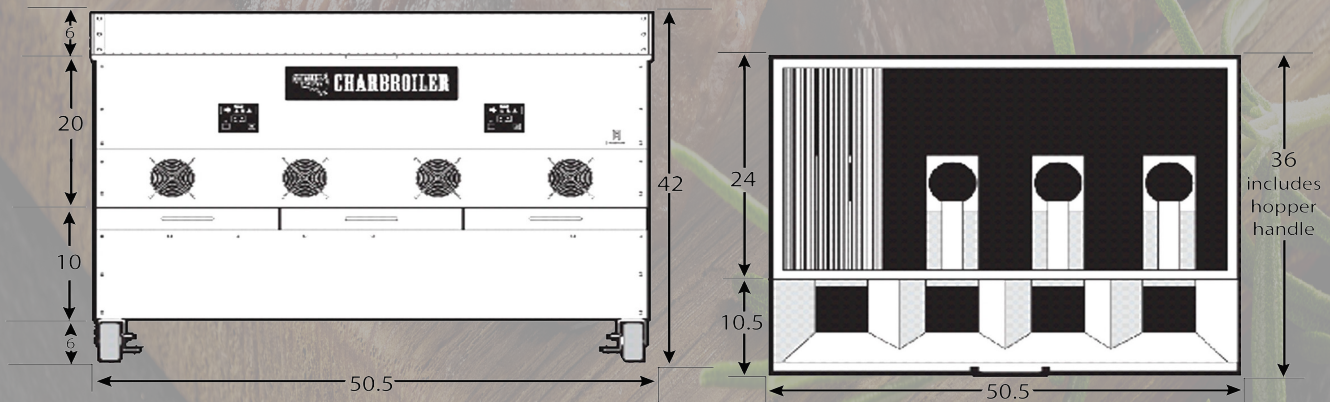
# COOKSHACK



Cookshack CB048 Charbroiler is designed to give the wood-grilled flavor people love featuring an electronically controlled pellet-cooking system. The system is fueled by 100% food-grade wood pellets that are introduced into its firepot by an auger requiring a small amount of electricity to operate. Food tastes fabulous when cooked over pellet smoke!

**“Hand-crafted, Charbroiler with the Consistency and Real Wood-Smoked Flavor!”**

- How It Works**
- Heat and flavor are supplied by 100% wood pellets
  - Controls and automatic ignition system eliminate the need to build and maintain a fire
  - Electronically controlled pellet-cooking system keeps the charbroiler cooking at consistent temperatures
  - Pellets are introduced into a firepot by an auger system
  - Features “HI,” “MED,” and “LO” settings to fit your needs
- Efficient**
- Heavy duty cast iron grates distribute heat evenly and eliminate hot spots
  - Real wood smoke flavor, consistency and easy to use settings
- Pellets**
- Pellets are clean burning, produce very little ash and create low creosote buildup
  - Approved by all major cooking competition sanctioning bodies



Cookshack, Inc.  
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### Venting Requirements

The unit must be installed per state and local fire codes and NFPA 96.

Local Code Officials and a Commercial Kitchen Ventilation Contractor should be consulted prior to installation to determine the need to obtain a permit.

Open hearth broilers create a good deal of heat and smoke and should be installed under an efficient exhaust hood.

We recommend a standard Class 1 Hood with fire suppression due to the small amount of particulate being released. Double check all local codes, some local codes may require a solid fuel hood. The Charbroilers are pellet fired; however, the unit uses electricity to control the temperature and ignite the pellets.

### Product Specifications

<b>Outside Dimensions</b>	50.5"W x 42"H x 36"D
<b>Food Capacity</b>	32 Ribeyes (12 oz. each), 32 NY Strips (11 oz. each), 40 Filets (8 oz each), 40 Chicken Breasts (8 oz. each) or 40 Hamburgers (4 oz each)
<b>Cooking Area</b>	960 sq. in.
<b>Grates</b>	(8) Heavy duty cast iron grates are 1.5" thick; 6 x 21.5"
<b>Temperature Settings</b>	Low: 250°F average temperature Med: 500°F average temperature High: 700°F average temperature
<b>Electrical</b>	120V, 11 amps; cord length is approximately 54" (may vary by 6")
<b>Fuel Source</b>	100% wood pellets
<b>Pellet Hopper Capacity</b>	80 lbs.
<b>Appx, Fuel Consumption</b>	Low (250°F average temperature): 4 lbs. per hour Med (500°F average temperature): 8 lbs. per hour High (700°F average temperature): 12 lbs. per hour
<b>Appx. Cost of Operation</b>	\$2.95 for a 1 hour cycle at average settings (includes electric and pellets)
<b>Shipping Weight</b>	790 lbs. (590 lb. charbroiler and 200 lbs. of pellets ship on separate pallets)
<b>Standard Equipment</b>	8 cooking grates, grate removal tool, 3 drip trays, 4 heat deflectors, 4 locking casters, operator's manual and 200 lbs. pellets
<b>Warranty</b>	All Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.

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