COOKSHACK

1.800.423.0698













Residential Product Catalog



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Who We Are

Gene Ellis was passionate about barbecue and knew there had to be an easier way to smoke his favorite foods in his own backyard. Judy, Gene's wife, shared his love of cooking and helped him develop the line of sauces and rubs we still use today!

Gene tried to create easy smoked foods on a charcoal grill with little success. He moved on to a stone fireplace then to welded metal boxes (the initial design concept for what we call the SmartSmokers). "As the metal box technology improved, so did our meals," said Donna Ellis-Johnson, one of Gene and Judy's three children.

Gene, ever the entrepreneur, knew there was a need in the restaurant world for equipment that could slow smoke foods without the hassle and long hours of a traditional pit. Word of Gene's invention spread like wildfire and soon, other backyard cooks were requesting smaller versions of his commercial units.

Little did Gene know that more than 50 years later, his company would still be in the hands of his children, with the help of current CEO, Stuart Powell. From humble beginnings in Gene and Judy's backyard to more than 50 years and still smokin' Cookshack's family and character based business practices are why we are the number one choice of pit masters, chefs, caterers and backyard cooks across the globe.

We would welcome the opportunity to discuss how we can help you take your cooking to the next level. Call us at 1-800-423-0698 or visit us online at www.cookshack.com or www.pelletcooker.com.

Sincerely,

The Cookshack Team



Warranty

All Cookshack Equipment is backed by our 2-year limited warranty which includes all parts and labor for 90 days. "What's the catch?" you might ask. It's simple. Give us a call or send our tech support an email noting your issue, question or concern and we will make sure you get the best possible assistance. That's one of the benefits of working with a small, family owned and operated business.

What Cookshack can do for you

For more than 50 years we have watched as popularity in barbecue, smoked food and grilling grow. Through that time, we have learned what is important in a smoker or grill and we have designed and redesigned our units to fit your needs.

1. Durability: 100% stainless steel construction does not rust or wear out
2. Consistency: Set-It-and-Forget-It technology with digital controls and optional meat probe lets everyone be a Pitmaster with the same results, every time
3. Minimize Heat Fluctuations: Freezing weather can't stop you. Double walled construction with insulation and sealed doors means heat stays inside no matter what temperature you are cooking in
4. Versatility: 100-600°F temperature ranges, removable shelves, and optional accessories means ultimate versatility. Cold smoke, make jerky, cook ribs, sear steak, make pepper poppers and smoke your favorite large cuts
5. Easy Transportation: All units come standard with casters
6. Warranty and Tech Support: 90-day free parts and labor, 2 year limited warranty and in-house customer service and tech support
7. Safety: Less worry of fire because pellet and electric units rarely have flare ups and creates less hot fly ash. Insulation prevents hot-to-the-touch outside walls so children and pets are safe
8. Capacity: Choose between commercial or residential equipment with max capacity ranges from 20-750 lbs.
9. Easy to use, assemble and clean: Plug it in, set it and forget it. Assembly takes less than 10 minutes. Cleanup is a breeze with our drip pan and foil lining instructions for the inside of the unit (see our start-up videos for more information)
10. Inexpensive Fuel Source: Including electricity and wood or pellets, it costs as low as $1 for a 12-hour cycle at average temperature settings



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"I have a stick burner at home and use this smoker at the lake. I have to say that this thing blows my offset away. I can set up my Cookshack in the morning and spend all day on the lake. We come home to perfect BBQ every time. Ribs, shoulder, chicken, brisket. Doesn't matter. If you do it right this thing will deliver great results. I was hesitant at first to buy one but I am now buying a second one for my house. It's that much better. The timer and meat probe keep you from having to babysit your smoker all day. That is fine when your home watching football all day but going out for the day and coming home to perfect BBQ isn't all bad either. You won't regret your purchase. It's fun to cook on and keeps the guess-work out of getting your temps right."

★★★★★

-Review of the SM066, Amerique by Chris in Oklahoma.

Electric Smokers



Cookshack electric smoker ovens are easy to use, quick to clean and simple to maintain. All electric smokers are insulated. Tough, double-walled stainless steel construction means they do not need to constantly reheat cool air and are always cool to the touch on the outside. This, combined with a child safety lock is perfect if you have small kids because you do not have to worry about them accidentally being burnt. Cookshack technology has eliminated the need for labor-intensive operation of old-fashioned pit smoking. All Cookshack products are proudly made in the USA and with ranges in technology, size and capacity, the Cookshack electric Smokers have been a popular choice with consumers for more than 50 years.

How They Work

Heat is supplied by an electronically controlled heating element. Smoke is created as wood smolders in the wood box. Leaving out wood chunks allows you to use your smoker as a standard oven. You can also cold smoke with the use of a cold smoke baffle (see photo).

Clean up is a breeze since drippings exit the bottom of the smoker into a removable drip pan for quick disposal. For even easier clean up, line the bottom of your smoker with foil and simply throw it away when finished.





Controller

The Smokette, SM009-2, is the original home smoker that started it all! This entry-level smoker is perfect for anyone who dislikes technology. Turn the controller's dial to the temperature you want and it starts smokin' with no technical savvy required.



The Smokette Elite, SM025, and Super Smoker Elite, SM045, feature digital controls with time and temperature settings plus a meat probe to check the internal temperature of your food without opening the door and losing heat. These units are also the perfect size for full slabs of ribs or a whole brisket, unlike the SM009-2.



The Amerique, or SM066, is the largest and most advanced of the electric line of smokers. It is 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. Or you can set the controller to cook for a certain time at a certain temperature and drop to hold until you turn it off.

SM009-2	
Capacity	25 lbs. per load
Shelves/Grills	(3) 14x14" Nickel Plated Grills
Cooking Area	588 sq. in.
Outside Dimensions	16"W x 17.5"D x 30.625"H
Temperature Range	100-250°F
Electrical	Standard Grounded 3-pronge plug, 4.2 amps, 120V, 500w heating element, power cord approximate length is 50" (± 6")
Shipping Weight	74 lbs.
Included Equipment	3 Grills, 1 set of Side Racks, Aluminum Drip Pan, Wood Box, Casters, Operator's Manual, Smokin' at Home Cookbook, Smoker Registration Card and 5 lbs. hickory wood



SM025	
Capacity	25 lbs. per load
Shelves/Grills	(2) 14x18" Nickel Plated Grills
Cooking Area	504 sq. in.
Outside Dimensions	20.5"W x 18"D x 31.75"H
Temperature Range	140-300°F
Electrical	Standard Grounded 3-prong plug, 120V, 60Hz, 750watt, power cord approximate length is 50" (± 6")
Shipping Weight	88 lbs.
Included Equipment	2 Grills, 1 set of Side Racks, Meat Probe, Aluminum Drip Pan, Wood Box, Casters, Operator's Manual, Smokin' at Home Cookbook, Smoker Registration Card and 5 lbs. hickory wood



SM045	
Capacity	35 lbs. per load
Shelves/Grills	(3) 14x18" Nickel Plated Grills
Cooking Area	756 sq. in.
Outside Dimensions	20.5"W x 19"D x 35.75"H
Temperature Range	140-300°F
Electrical	Standard Grounded 3-prong plug,, 120V, 60Hz, 750watt, power cord approximate length is 50" (± 6")
Shipping Weight	103 lbs.
Included Equipment	3 Grills, 1 set of Side Racks, Meat Probe, Aluminum Drip Pan, Wood Box, Casters, Operator's Manual, Smokin' at Home Cookbook, Smoker Registration Card and 5 lbs. hickory wood



SM066	
Capacity	50 lbs. per load
Shelves/Grills	(4) 14x18" Nickel Plated Grills
Cooking Area	1008 sq. in.
Outside Dimensions	20.5"W x 19"D x 40"H
Temperature Range	140-300°F
Electrical	Standard Grounded 3-prong plug, 120V, 60Hz, 1000Watt, power cord approximate length is 50" (± 6")
Shipping Weight	175 lbs.
Included 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. hickory wood



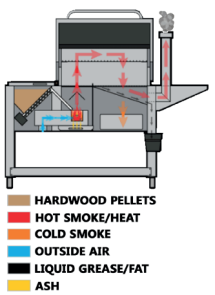
Pellet Grills



No other grill can produce the full flavors of your recipes like the PG500 and PG1000 Pellet Grills. The unique design, materials and construction means your meals are cooked to perfection on a grill that provides a lifetime of service at top value. The pellet grills do not stop there, they double as a smoker oven and cold smoke oven with our Four-Zone technology.

How They Work

You will see the fire in the wood-burning, pellet-fired grill. They are the perfect backyard cooking machines! 100% wood pellets add flavor and heat to anything you want to cook. Using our Four-Zone technology, you can sear on a stainless steel grate, cook indirect, or smoke on the bottom and top racks plus use the multifunctional warming drawer to cold smoke all at the same time!





Controller

The PG500 and PG1000 feature automatically adjusting LHt and HHt settings for an accurate temperature to fit all your smoking and grilling needs. The pellet grills also have easy temperature up and down buttons with a digital screen so you never have to second guess what you are doing.

"Great service and product! The PG500 is The King of Grills. Worth Every penny!"

-Chris P.

★★★★★

Fast Eddy's™ by Cookshack Pellet-Fired Smoker



The Fast Eddy's™ by Cookshack FEC100 is a 100% wood-burning, pellet-fired oven. It is quick to start, features rapid heat recovery and is easy to use and maintain.

How It Works

Heat is supplied by 100% wood pellets, eliminating large heat fluctuations that dry and shrink meat. Oven temperatures can be set as low as 130°F or up to 400°F. Drippings exit the bottom of the smoker into a removable drip pan for quick disposal. The optional meat probe allows you to set the smoker to a desired internal meat temperature and the smoker will automatically cycle into rest when the temperature is met.

Controller

The digital IQ5 controller features 8 programmable, customizable cooking presets, alarm cycle, 16 character LCD display, and USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive. The FEC100 is the only residential unit to feature both 3-stage and 2-stage cooking.



PG500	
Shelves/Grill	10 x 18" direct grill, 18 x 18" indirect grill and 10 x 28" top rack
Cooking Area	784 sq. in.
Outside Dimensions	56.5"W x 42.5"H x 23.5"D
Maximum Temperature Setting	600°F
Electrical	120V, 60 cycle, 500Watt, 4amp breaker is required for each unit, 36,000 BTU burner, power cord approximate length is 56" (± 6")
Shipping Weight	330 lbs.
Hopper Capacity	22 lbs.
Fuel Consumption	1 lb. of pellets per hour at 400°F (under normal conditions)
Construction	100% Stainless Steel (not insulated)
Included Equipment	Stainless Steel Direct Heat Grate, Warming Drawer, Top Grill, Indirect Grill, Side Shelf with Accessory/Utensil Holder, Operator's Manual, Grease Bucket, 40 lbs. Cookshack Hickory Pellets, Casters, Grease Shield, Drop Chute Feed System, Pellet Grill Registration Card and Grillin' at Home Cookbook
Additional Feature Not Previously Listed	Pellet Drop that makes changing pellet flavors easy, full Side Shelf with Accessory Holder, Double Open Doors, Opening to run the meat probe through the side of the unit, and Heated Top to double as warmer



★★★★★

PG1000	
Shelves/Grill	10 x 18" direct grill, 18 x 18" indirect grill and 10 x 28" top rack
Cooking Area	784 sq. in.
Outside Dimensions	66.5"W x 49.5"H x 23.5"D
Maximum Temperature Setting	600°F
Electrical	120V, 60 cycle, 500Watt, 4amp breaker is required for each unit, 36,000 BTU burner, power cord approximate length is 56" (± 6")
Shipping Weight	410 lbs.
Hopper Capacity	25 lbs.
Fuel Consumption	1 lb. of pellets per hour at 400°F
Construction	100% stainless steel with double-walled hood; 850° F Spin-Glas® insulation hood
Included Equipment	Stainless Steel Direct Heat Grate, Warming Drawer, Top Grill, Indirect Grill, Side Shelf, Operator's Manual, Grease Bucket, 80 lbs. Cookshack Hickory Pellets, pre-installed casters, Grease Shield, Drop Chute Feed System, Pellet Grill Registration Card, Grillin' at Home Cookbook, Chimney Assembly and Lower Storage Shelf
Additional Feature Not Previously Listed	Insulated hood, Roll Top hood and Door Thermostat



★★★★★

FEC100	
Capacity	100 lbs. pork butts, 80 lbs. brisket, 60 lbs. ribs, or 20 whole chickens
Shelves/Grills	(4) 23" x 17" Nickel-Plated Steel Shelves
Cooking Area	10.7 sq. ft. (1,564 sq. in.)
Outside Dimensions	42"W x 65"H x 23"D
Temperature Range	130-400°F
Electrical	120V, 60 cycle, 4 amps, 15 amp breaker is required for each unit, 36,000 BTU burner, Power cord approximate length 52" (may vary by +/- 6")
Shipping Weight	415 lbs.
Included Equipment	5 Grills, Set of sideracks, Operator's Manual, 40 lbs. Cookshack Hickory Pellets, Pre-Installed Casters, Spice Kit, Get Smokin' Cookbook and a Smoker Registration Card



★★★★★

Accessories



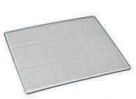
Cookshack's **stainless steel storage cart** will hold all of your wood chunks and accessories right at your fingertips. The additional height of adding the cart to your smoker makes it easier to load and unload your food in the smoker. Available for models SM009-2, SM025, SM045 and SM066.



Cookshack **covers** are designed to help protect your smoker from the weather. They are constructed from polyester using strong nylon thread and sewn with double needle construction. Cookshack Covers are UV and mildew resistance, rugged, easy to clean, features abrasion resistance and is environmentally friendly. Available for all current residential models.



RibRacks increase the maximum racks of ribs you can cook at a time by allowing you to stand the ribs upright instead of cooking them flat. Available for models SM025, SM045, SM066, PG500, PG1000 and FEC100.



Seafood Grills provide a stable surface for smoking small or delicate items. The tight mesh of the grid prevents food from falling through the grill and reduces waste. Use for fish, seafood, vegetables, jerky or any delicate item. Available for models SM009-2, SM025, SM045, SM066, PG500 and PG1000.



The **Cold Smoke Baffle** is used to adapt Cookshack electric smokers into cold-smoking machines. Cold-smoking is used to infuse uncooked foods with smoke flavor, such as lox-style salmon, cheese and nuts. Stainless steel. Available for all electric smoker ovens.



Jerky rods are stainless steel and increase smoker's capacity for jerky by suspending pieces from the rods. Available for models SM009-2, SM025, SM045, SM066 (all come in a set of 4) and FEC100 (set of 24)



Flavor Infusion Reservoir allows you to add wine, fruit juice or any other flavoring liquid to your food. Add herbs or spices to the liquid and place in the bottom of the smoker next to your woodbox. The heat releases aromatics that add a subtle flavor to the food in the smoker. Available for all electric smoker models.



The Cookshack **Meat Probe** allows you to see the internal temperature for the product you are cooking! Insert one end of the Meat Probe into your units controller and the other end through your smokers vent hole and into the center of the meat cut inside the smoker. The meat probe works with Models FEC100, SM025, SM045 and SM066.



Stainless steel grills are the perfect upgrade or replacement for the standard nickel-plated grills that ship with smokers. Not only does stainless steel last longer, but it holds up to brines and abrasives better too. Available for all residential smoker ovens.



Add prep space to your PG500 with **Front Shelf**. This Front Shelf adds more than 250 additional inches of space to prepare your meal or simply hold your spices and utensils while you relax. Available for the PG500.



Our **Pepper Popper Grills** let you smoke jalapenos upright, saving you space in your smoker for your main course! Bacon-Wrapped, Stuffed, Smoked Jalapenos are always a crowd pleaser. 12 or 24 jalapeno slot Pepper Popper Grills are available for all smokers.

Smoking Wood Pellets

100% food grade wood pellets are the fuel source for the Cookshack Pellet Grills and the Fast Eddy's™ by Cookshack FEC100. Pellets can also be added to any electric smoker instead of wood chunks. Hickory, mesquite, oak and fruitwood are available in 20 lb. bags.



Pellet Specs

Diameter: ¼"
Hardwood Content: 100% (bark-free)
Moisture Content: 6 - 8%
Ash Content: Less than 1%
Length: 1/2"-1"
Density: 40-46 lbs./cubic feet
Caloric Value: 8,000-9,000 btu/lb.

While pellets are easily obtainable throughout the U.S., Cookshack barbecue pellets are made from hardwoods that contain fewer resins and are produced in a controlled process to ensure a food-grade product.

Barbecue pellets are made by pulverizing hardwood sawdust and extruding to a uniform density through a rotating die under enormous heat and pressure (250°F @ 3,000 PSI). Naturally occurring lignin in the wood binds the pellets into their shape.

Wood Chunks

Cookshack smoking woods have been split into 2 to 4 ounce chunks including bark. For safety and a clean burn, they have not been chemically treated. Chunks are sized to fit in the Cookshack's wood box. Mesquite, apple and cherry are available in 10 and 20 lb. boxes. Hickory is available in 10, 20 and 40 lb. boxes.



Wood Flavors



Hickory: Undoubtedly the most popular hardwood, hickory gives that sweet, smoky flavor traditional in Southern-style cooking. Good with just about everything. *Available in pellets and wood chunks.*



Mesquite: Second in popularity to hickory, mesquite has a stronger woody taste. Mesquite's bold flavor complements rich flavored meats such as duck, lamb and beef. *Available in pellets and wood chunks.*



Apple and Cherry: Apple and cherry work well with meats like veal and pork, as well as with poultry and game birds. Mix with hickory for a slightly stronger taste. *Apple and Cherry are available in wood chunks.*



Oak: Like hickory, oak is a popular smoking wood that works with pork, red meat, fish and game meats. More subtle than hickory and a little stronger than fruitwood, our oak pellets are a blend of 60% oak and 40% hickory. *Available in pellets only.*

Fruitwood: Fruitwood is a mixture of apple and cherry woods. Like most fruitwoods, this pairs best with poultry and game birds. Mix with hickory for a slightly stronger taste. *Fruitwood is available in pellets only.*

Spices

Cookshack sauces, spice blends and rubs are original recipes developed by Gene and Judy Ellis over 50 years ago. Use them to create a true pit-smoked barbecue flavor profile. These products are blends of spices and herbs to enhance the flavor of the meat.





RibRub

Cookshack RibRub is a brown sugar base, ready-to-use rub which may be applied to meat before cooking. It is a blend of savory herbs and spices which enhance the flavor of the product. Sprinkle or rub RibRub on meat for a real old-time pit barbecue glaze. Apply 1 - 2 oz. per slab of ribs. *Gluten Free. MSG Free. Kosher.*



Brisket Rub

This rich blend of herbs and spices enhances any cut of beef. Rub or sprinkle onto the surface of the meat and marinate from 15 minutes to overnight. *MSG Free. Kosher.*



Spicy Chicken Rub

Award-winning Cookshack Spicy Chicken Rub is a ready-to-use dry cooking spice blend that is true to its name. Apply to meat before cooking. Sprinkle or rub on product for just a little heat and deep red-brown color. Rub a small amount into the surface of the meat and marinate for a few minutes before smoking. *Gluten Free. MSG Free. Kosher.*



Chili Mix

Authentic Southwest seasoning blend makes a hearty Tex-Mex chili when mixed in chili. A traditional recipe is on the jar, but feel free to add it to your favorite chili ingredients. *Contains wheat, but no Gluten. MSG Free. Kosher.*



Fast Eddy Championship Seasoning

When Fast Eddy started competing in BBQ Championships he developed an All-purpose seasoning which has won him many competitions. Great for all recipes, Fast Eddy's Championship Seasoning is a favorite around Cookshack! *Contains MSG. Gluten Free, Kosher and Pareve Certified.*

Spice	Sm. Bottle Size	Large Container
RibRub	10 oz.	5 lb. re-sealable bag
Brisket Rub	10 oz.	5 lb. re-sealable bag
Spicy Chicken Rub	13 oz.	5 lb. re-sealable bag
Chili Mix	8 oz.	5 lb. re-sealable bag
Fast Eddy's All Purpose Seasoning	12 oz.	5 lb. re-sealable bag

Dry spice blends, complete with recipe, are available in individuals or case quantity. Small Shaker Bottles include 12 per case and Large Re-Sealable Bags include 4 per case. For case quantity pricing, see our website or contact us at 800.423.0698..

Sauces



Use Cookshack Barbecue Sauces to create a true pit-smoked barbecue flavor profile. Our smoky, tomato-based sauces are not hot, but have flavorful, spicy tastes. Use them on everything from eggs to brisket.

Cookshack Signature Barbecue Sauce

Popular Signature Barbecue Sauce is tangy, smoky and has rich red-brown color giving it visual appeal to match its complex tomato-based flavor. Gluten Free.

Cookshack Mild Barbecue Sauce



Sweet, smoky, and smooth, Use it as a dipping sauce, a glaze when you grill, mix a little with softened butter for barbecue butte or even pour it over a block of room temperature cream cheese and serve with crackers. Gluten Free.



Signature Barbecue Sauce Mix

Some folks prefer to mix up this great sauce themselves with our dry blend or they prefer to make it their own by adjusting the ingredients to suit their tastes. Gluten Free.

Recipe: Cookshack Signature BBQ Sauce (to be used with Signature Barbecue Sauce Mix)

Ingredients (Makes 2 Quarts)

1 Q. Ketchup
10 T. Tomato Sauce
6 T. White Vinegar
10 T. Unsulphured Molasses
9 T. Brown Sugar
10 t. Liquid Smoke
5 t. Louisiana Hot Sauce
2.5 t. Salt
1.5 c. Water
2 T. Cookshack Spicy Barbecue Sauce Mix
5 T. Worcestershire Sauce



Mix all ingredients. Bring to 190°F and simmer 10 min.

Sauce	Sm. Bottle Size	Large Container
Signature Barbecue Sauce Mix	10.4 oz. shaker bottle	5 lb. re-sealable bag
Signature Barbecue Sauce	20 oz. bottle	1 gallon jug
Mild Barbecue Sauce	20 oz. bottle	1 gallon jug

Signature Barbecue Sauce Mix, and both Bottled Sauces are available in individuals or case quantity. Small Shaker Bottles of the Sauce Mix and the Small Bottles of Sauce include 12 per case and the Large Re-Sealable Bags of the Sauce Mix and of the Large Jugs of Sauce include 4 per case. For case quantity pricing, see our website or contact us at 800.423.0698..

Do not forget to grab your favorite Cookshack Gear before you checkout!

- Cookshack T-Shirt (Lg-3x)
- Fast Eddy's T-Shirt (Lg-3x)
- Cookshack Apron
- Fast Eddy's Apron
- Cookshack & Fast Eddy's Hat
- Fast Eddy's Coffee Mug



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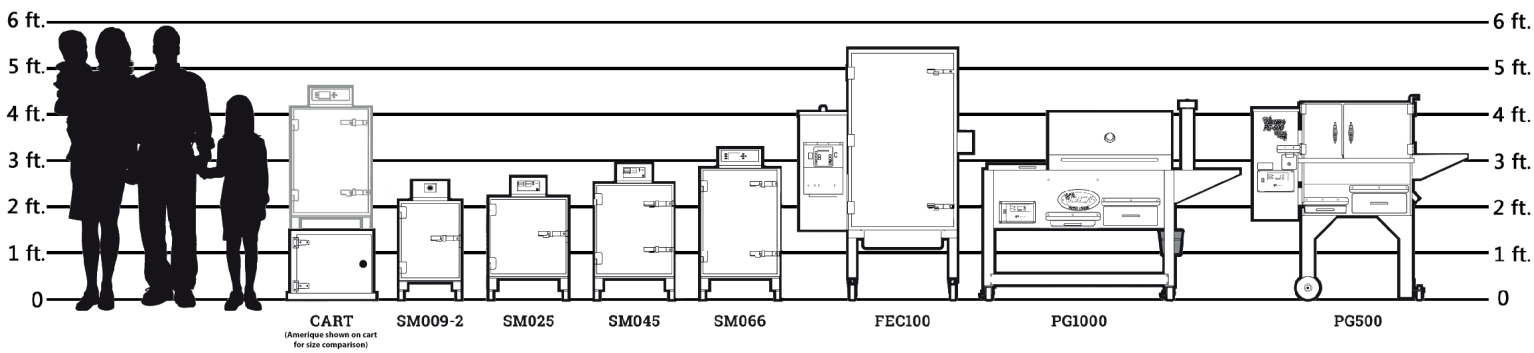
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Questions about how long or at what temperature to cook at?
Looking for something to make for dinner?
Check out our recipes page by using the above QR Code!



V. 2018.02.13

Fast Eddy's Perfect 180 Scoring Competition Ribs

Ingredients:
Ribs (Spare or Baby Back)
Brown Sugar
Fast Eddy's™ Championship Seasoning
Cookshack Mild Barbecue Sauce

Instructions:
Remove the membrane from the ribs. Rub with light brown sugar and refrigerate overnight. The next day, remove the ribs from the refrigerator and sprinkle with Fast Eddy's™ Championship Seasoning. Smoke Baby Back Ribs for about 3.5 hours and Spare Ribs for 4-4.5 hours at 275°F. Remove from smoker or grill and rub with Cookshack Mild Barbecue Sauce

All products listed in this catalog are for household use only. Warranties are void if used for commercial operations.