

# SMO25 & SMO45

SmartSmoker®

# COOKSHACK



**Cookshack electric smoker ovens are easy to use, quick to clean, and simple to maintain.**

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
- Cool to the touch exterior and child lock help ensure safety
- Drippings exit the bottom of the smoker into aluminum drip pan for a clean, safe operation
- Line the floor of the smoker and top of the wood box with heavy-duty foil for even easier cleanup

## Controller

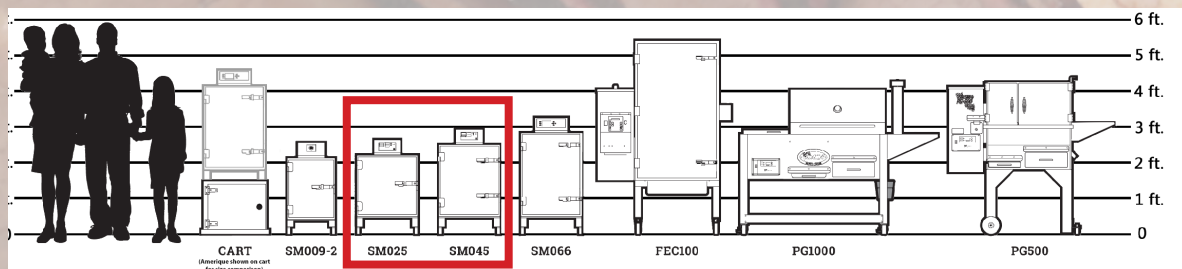
- Digital controls with temperature settings
- Meat probe to check the internal temperature of your food without opening the door and losing heat

## 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

## Choose a location

- Find a dry, sheltered, and well ventilated location for your smoker
- 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

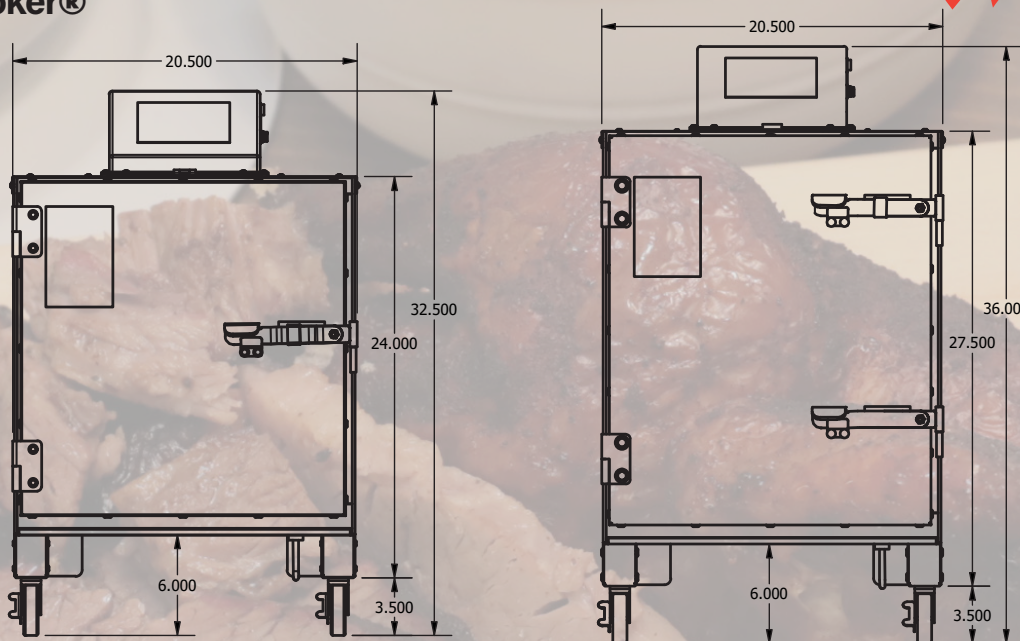


Cookshack, Inc.  
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sales@cookshack.com

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	SMO25	SMO45
<b>Outside Dimensions</b>	20.5"W x 19.5"D x 32.5"H	20.5"W x 19.5"D x 36"H
<b>Food Capacity</b>	25 lbs.	35 lbs.
<b>Shelves</b>	(2) 14x18" Nickel Plated Grills	(3) 14x18" Nickel Plated Grills
<b>Approximate Fuel Consumption</b>	2 oz. (appx. 1 chunk) for 20 lbs. of meat	2 oz. (appx. 1 chunk) for 20 lbs. of meat
<b>Temperature Range</b>	140°F to 300°F	140°F to 300°F
<b>Electrical</b>	Standard Grounded 3-prong plug, 7 amps, 120v Single Phase, 750w heating element Power cord approximate length 65"	Standard Grounded 3-prong plug, 7 amps, 120v Single Phase, 750w heating element Power cord approximate length 65"
<b>Shipping Weight</b>	88 lbs.	103 lbs.
<b>Standard Equipment</b>	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. wood	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. wood
<b>Optional Accessories</b>	Stainless Steel Storage Cart, Smoker Cover, Seafood Grills, Jerky Rods, Pepper Popper Grills, Cold Smoke Baffle, Flavor Infusion Reservoir, and Stainless Steel Replacement Grills	
<b>Warranty</b>	All Cookshack products are backed by a 2-year limited warranty. For residential use only.	

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