

# SM066

SmartSmoker®

# COOKSHACK



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

For more than fifty years, Cookshack products have been proudly made in the USA. Cookshack electric Smokers are a popular choice with consumers, featuring a wide range of technologies, sizes, and capacities.

### How it Works

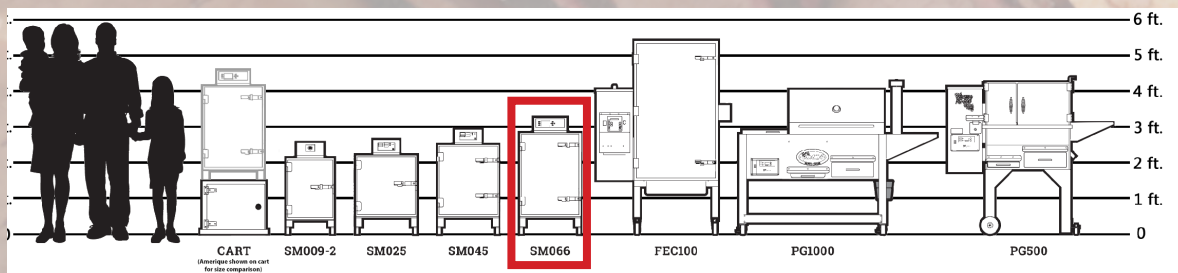
- Heat is supplied by an electronically-controlled heating element
- Smoke is created as wood smolders in the wood box
- Produce hot foods or cold smoked foods with optional cold smoke kit
- Safe, contained wood box slides out
- The outside is always cool to the touch
- Drippings exit the bottom of the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

### Controller

- The only residential unit that allows the user to set the smoker to a desired internal meat temperature which, once met, will gradually cycle to a hold temperature of 140°F until the unit is turned off
- Maintain your desired cooking temperature for a set amount of time. Afterwards, the unit will drop to the hold temperature until the unit is turned 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

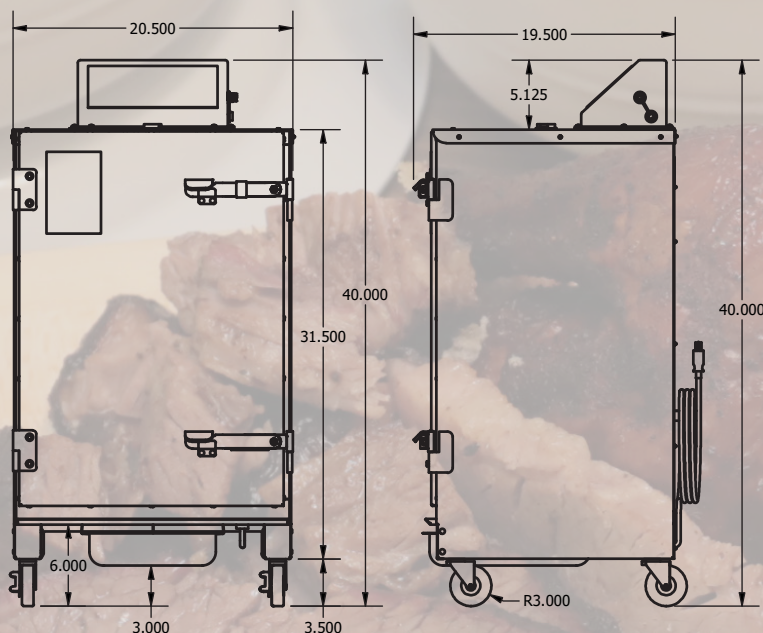


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## Choose a location

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 near the smoker
- Operating the smoker inside is not recommended

<b>Outside Dimensions</b>	20.5"W x 19.5"D x 40"H
<b>Food Capacity</b>	50 lbs.
<b>Shelves</b>	(4) 14x18" Nickel Plated Grills
<b>Approximate Fuel Consumption</b>	2 oz. (appx. 1 chunk) for 20 lbs. of meat
<b>Temperature Range</b>	140°F to 300°F
<b>Electrical</b>	Standard Grounded 3-prong plug, 7 amps, 120v Single Phase, 1000w heating element Power cord approximate length 65"
<b>Shipping Weight</b>	175 lbs.
<b>Standard Equipment</b>	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
<b>Optional Accessories</b>	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
<b>Warranty</b>	All Cookshack products are backed by a 2-year limited warranty. For residential use only.

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