



SM009-2 Product Features and Specs

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 smoker and the top of wood box with heavy-duty foil for even easier cleanup



Controller

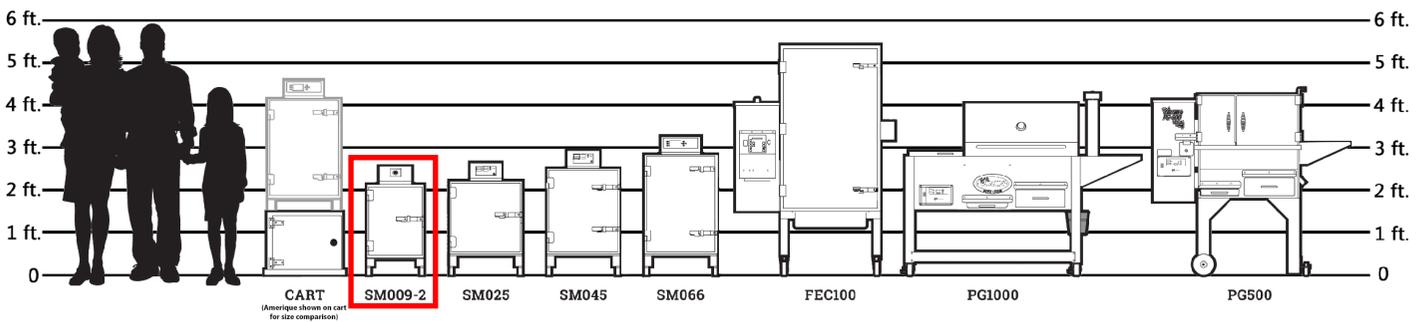
- Entry level, analog turn dial controls
- Simply turn the dial to the temperature you want to smoke. When finished turn dial to OFF and remove your food.

Efficient

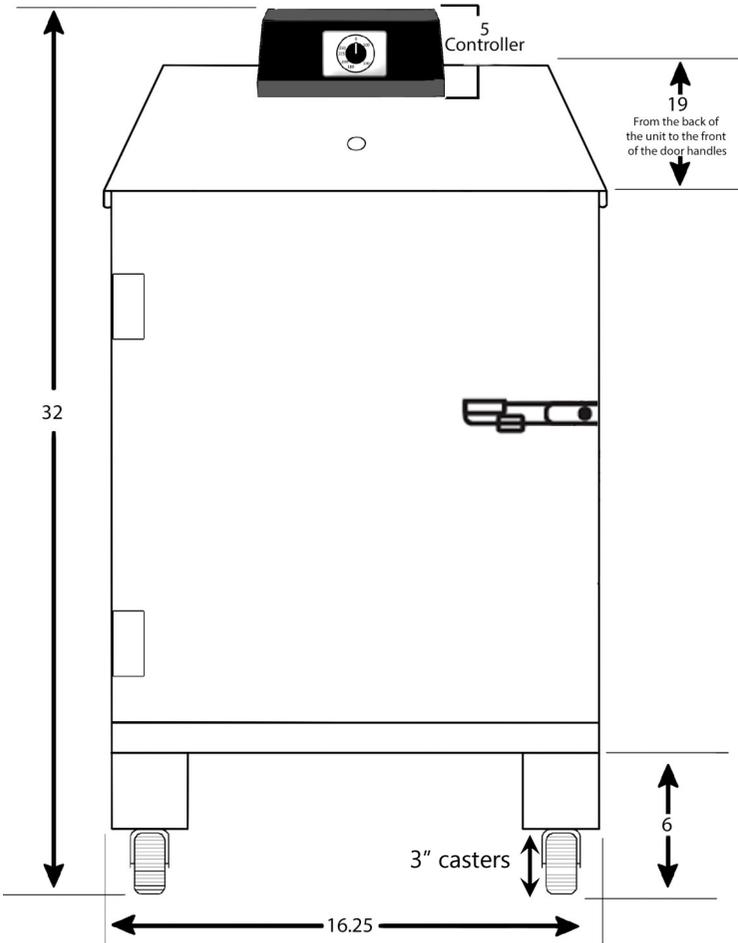
- Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation
- Retains heat and remains cool to the touch on the outside

Choose a location

- Find a dry, sheltered and well ventilated location for your SM009-2
- Do not leave smoker in standing water. 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



SM009-2 Dimensions and Specs



SM009-2 Specifications

Outside Dimensions	16.25"W x 32"H x 19"D
Food Capacity	20-25 lbs.
Shelves	(3) 14 x 14" nickel-plated grills
Appx Fuel Consumption	2 oz. (appx. 1 chunk) for 20 lbs. of meat
Temperature Range	100°F to 250°F
Electrical	Standard Grounded 3-prong plug, 4.2 amps, 120V, 500w heating element, power cord approximate length is 50" (±6")
Shipping Weight	74 lbs.
Standard Equipment	3 Grills, 1 set of Side Racks, Foil 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, 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.