

Operator's Manual

Cookshack Smokette II
Model 008 / 009

Version 06.2
Model SM008/009
Serial No: _____

800.423.0698

www.cookshack.com

info@cookshack.com

COOKSHACK, INC.
2304 N. Ash St.
Ponca City, OK 7460-1100 USA

Dear Cookshack Customer:

This manual has been compiled especially for Cookshack Smokette users. Your Cookshack oven will produce great barbecue and smoked foods. Use this manual to familiarize yourself with the Smokette and its operation. Always observe safe operating practices when using the Smokette. It is an electrical appliance, and is therefore potentially dangerous!

COOKSHACK, INC. assumes no responsibility for results of careless and dangerous operation of COOKSHACK smokers or other products. All warranties are null and void if the practices described in the Operator's Manual are not observed.

Read the following instructions thoroughly and completely before using your Smokette. Be certain that you understand completely how it operates before attempting to use it.

If you have any questions or problems not covered in this manual, contact us so we can help you solve your problem. An excellent source of information, day or night, is our website at www.cookshack.com. We especially recommend the website's Forum.

E-Mail _____ info@cookshack.com

Website _____ www.cookshack.com

Smoker Sales _____ (580) 765-3669

Customer Service _____ (800) 423-0698

24 Hr. Fax _____ (580) 765-2223

Important Safeguards

Read all instructions.

For household use only.

Do not touch hot surfaces. Use handles or knobs.

To avoid electrical shock, do not immerse cord, plugs or any part of unit in water or other liquid.

Do not leave hot oven unattended with door open.

Unplug from outlet when not in use and before cleaning. To disconnect, turn any controls to "OFF". Remove plug from outlet. Allow to cool before putting on or taking off parts.

Close supervision is necessary when any appliance is used by or near children.

Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact manufacturer at 580/765-3669 if repairs are needed.

The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

Do not expose to rain.

Do not let cord hang over edge of table or counter, or touch hot surfaces.

Do not place on or near hot gas or electric burner, or in a heated oven.

Extreme caution must be used when moving an appliance containing hot grease or other hot liquids.

Use caution when moving unit. Tipping too far toward back could cause the unit to fall, causing serious injury.

Do not use appliance for other than intended use.

Do not operate a wet smoker.

Do not use fuel such as charcoal briquettes with this appliance.

CAUTION - to ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

CAUTION - to reduce the risk of electric shock, keep extension cord connection dry and off the ground.

Store product indoors when not in use – out of reach of children.

Do not clean this product with a water spray or the like.

Service should be performed by an authorized service representative only.

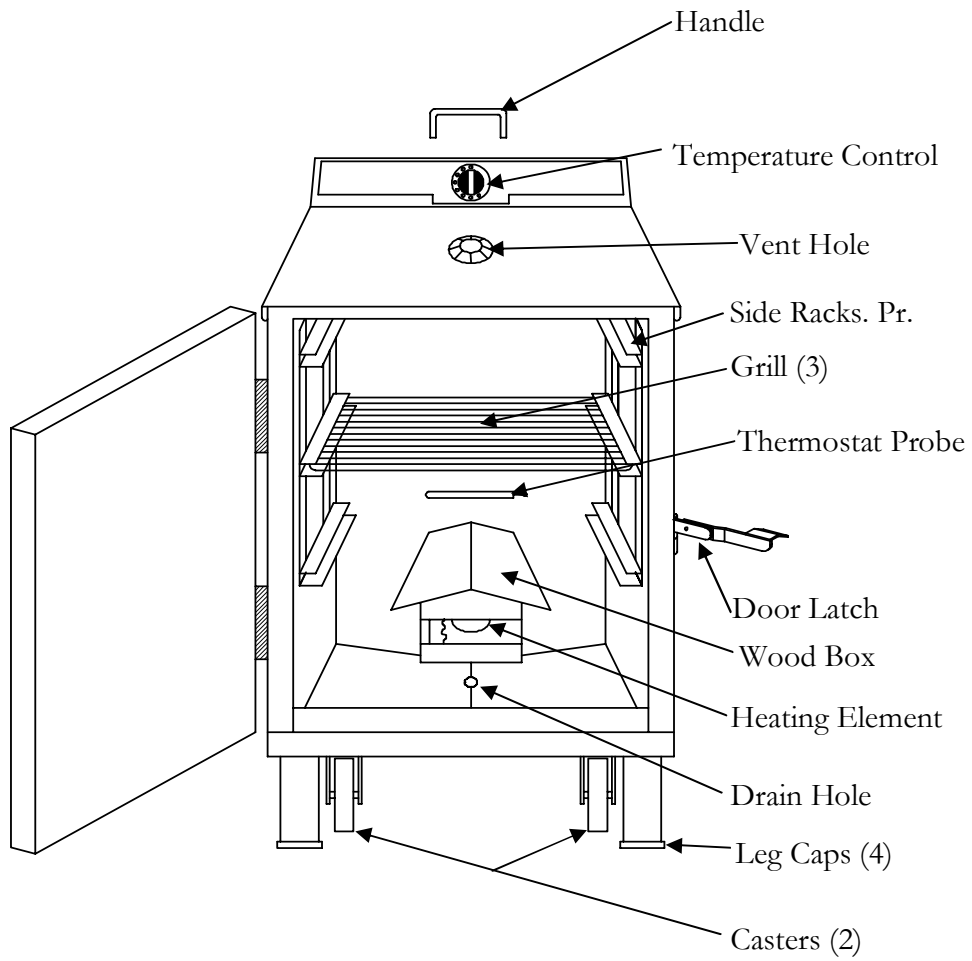
Extension cords may be used if care is exercised.

If an extension cord is used a) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, b) the extension cord should be of a grounding-type, 3-wire cord, and c) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Outdoor extension cords should be used with outdoor use products and are surface marked with suffix letters "W-A" and with a tag stating "Suitable For Use With Outdoor Appliances".

READ AND SAVE ALL THESE INSTRUCTIONS

COOKSHACK SMOKETTE



SETTING UP

Check the contents of your Smokette. You should have 2 side racks, 3 grills, and 1 wood box. If you do not have these, call Cookshack Customer Service at 1.800.423.0698.

Remove the strap that holds the wood box to the heating element bracket during shipping. Cut it with a knife or scissors. This will free the wood box for loading the wood.

Choose a Location

Choose a dry, sheltered and well-ventilated location. Do not expose the Smokette to rain. You can purchase a cover for your Smokette by calling Cookshack at 1.800.423.0698. Do not place flammable or combustible materials on or adjacent to the Smokette.

Moving the Smokette with Its Built in Casters

When moving the Smokette short distances on a solid surface you may tip it backward using the handle on the back. This transfers the weight of the unit onto the casters, enabling you to move it to the desired location. Use care not to tip it past the balance point, which could cause it to fall backwards.

Ventilation

A small amount of smoke will escape from the vent hole in the top of the Smokette and from around the door. For this reason, operation indoors is not recommended unless adequate ventilation is provided, such as a professional quality restaurant hood. If you store the Smokette in a garage or storage building, it is a good idea to move it outside when smoking.

Do not cover the vent hole. This will cause thermostat failure and void your warranty.

Electrical Power Connections

Your Cookshack Smokette has a single burner system which uses 120V AC power. Connect the Smokette to the power supply by plugging the power cord into a standard, 3-prong, 120V receptacle that is protected by a breaker or fuse rated at 15 amperes.

A long or light-duty extension cord will reduce the efficiency of the heating element. Food will take longer to cook.

“I use one of those orange heavy-duty extension cords. It is 6’ long and seems to work just fine.” Donna Johnson, Cookshack Marketing Director

HOW TO USE THE SMOKETTE

The interior of your smoker needs to be “broken in” or **seasoned** before you cook your first load of meat.

Remove the strap that holds the wood box to the heating element bracket during shipping.

Place 6 ounces (3 pieces) of properly sized wood in the wood box.

Place a container of water on one of the grills in the smoker to insure even heating of the unit during seasoning. Close and latch the smoker door. **(NOTE: The Smokette door will be hard to shut. Use of both hands may be required. This is necessary in order to achieve a good seal.)**

DO NOT use the Smokette without the wood box in the proper position. The wood box lid must close completely. The back of the wood box must touch the back wall of the smoker.

Set temperature control knob to 200°F. Let the Smokette smoke, without meat, for a minimum of 4 hours. Our Sales Manager seasons his unit a little differently, as he indicates below. This is a good practice if you want to invest the time and money.

“Find some cheap, really fat meat at the grocery store, and put it in your Smokette. This helps to give the smoker that black seasoned effect that we are after.” John Shiflet, Cookshack Sales Manager

Wood Selection

Caution: The maximum amount of wood to be used in a Smokette is 6 ounces DO NOT overload wood box. Lid must close all the way down.

As you learn how to use your Smokette, you will become comfortable with choosing the amount of wood to use. At first, use only a small amount, and increase the wood with subsequent loads until you have the flavor you want. Personal taste dictates the amount of wood you use and this varies from person to person, hence the lack of hard and fast rules.

“I use this formula when measuring wood when smoking food in my smoker.”

- *2 chunks of wood for 20 lbs. or more meat in my smoker*
- *1 chunk for less than 20 lbs.*
- *No wood at all when doing fish or vegetables.*

Karen Lunsford, Cookshack Sales

Try starting with these amounts and adjust upward if you want more smoker flavor. Two ounces of wood measures approximately 1-½ x 1-½ x 1-½”.

Product	Start with this amount:
Brisket	2 oz. increasing to 6 oz.
Chicken	1 oz. increasing to 2 oz.
Ribs	2 oz. increasing to 4 oz.
Fish	½ oz. increasing to 1 oz.

You may use any fruit or nut hardwood in your smoker, as long as it has good flavoring abilities. The most popular woods for smoking are hickory, mesquite, apple and cherry. All of these are available from Cookshack at **1-800-423-0698**. Other regional favorites are alder, beech, pecan, maple, oak, buttonwood and mangrove. Use local woods only if logs are selected and sized properly.

Use only dry wood. Wet wood will release acids that will damage heating elements and reduce the length of their life.

“I’ve seen heating elements come back to us that have bubbled up and blown out because people exposed them to wet wood.” Tony Marlar,
Cookshack Customer Service

Preparing the Oven for Cooking

Line the bottom of the Smokette with aluminum foil and punch a hole in the foil corresponding to the drain hole located on the floor of the Smokette.

“I use the heavy duty aluminum foil instead of the light weight because the light weight sticks to the wood box and floor of the smoker.” Karen Lunsford, Cookshack Sales

Cover the lid of the wood box with foil for easy cleaning. Discard the foil after each cooking and replace with fresh foil.

Place a small pan beneath the drain hole located on the Smokette’s floor and in the trough at the bottom-front of Smokette. This pan will catch any meat drippings, and can be discarded or re-used as you choose.

Place the properly loaded wood box in the Smokette. Do not change the wood box’s position during cooking cycle. It covers the burner and wood and prevents grease from dripping onto the heat source and creating strong fumes.

Loading the Oven with Meat

The maximum cooking capacity of your Smokette is 22 lbs. of heavy cuts of meat or 10 lbs. of ribs. Do not overload your Smokette.

Keep meat approximately 1” from the back and side of the oven walls at all times.

Arrange load with less meat on lower grill. Heavy loading of the bottom grill will block heat and smoke from traveling to the top of the Smokette. This will result in undercooked meat on the upper grill.

Load only half full the first time you cook, and gradually increase to a full load with successive batches. Monitor closely to determine what cooking time and load amount produce the results you desire.

When the Smokette is loaded according to the above instructions, close and latch the door. **(NOTE: The door will be hard to close. This is normal.)** Fasten latch securely.

Setting the Cooking Temperature

Turn the Temperature Control Knob to the desired temperature. Heat up will take from 30 to 90 minutes, depending on the load.

Do not preheat the Smokette unless preheating is specified in the recipe you are using.

“We recommend that you put the product in and leave it until the recommended time has passed. You will get great results that way. We also know that some people want to monitor the internal temperature of the product, and we recommend that you use a probe-type thermometer, sometimes referred to as a Polder, a popular brand.” Donna Johnson, Cookshack Marketing Director

When you think the product is finished, turn the Temperature Control Knob to OFF. If the product is done to your satisfaction, remove from Smokette. If the product is not done to your satisfaction, continue to smoke-cook, checking for doneness at intervals. When the product is finished, you may also turn the temperature setting to 140°F for a maximum 6 hours for holding.

“It’s done when it’s done.” The Smokin’ Okie

Tips For Good Smoking

- Your Smokette does not require pre-heating.
- Try lots of different seasonings until you find the one you like the best.
- Use a meat thermometer, following the manufacturer’s instructions, to determine the internal temperature of smoked products.
- Your Smokette is an excellent slow cooking oven, without wood. Use it for slow-roasting meats and poultry. Cooking times are the same as for smoke-cooking.
- To keep product warm for a up to six hours until ready to eat, double-wrap in foil, wrap in a towel or several layers of newspaper, and place in an ice chest. (This tip is compliments of *The Smokin’ Okie*, Cookshack Barbecue Forum Moderator, friend, and great BBQ cook.)
- *Open the door of the smoker as little as possible while cooking.* (Joey Z, Forum Member)
- *“Don’t put to much wood in the wood box of your Cookshack. I rarely use more then 4 - 5 oz. for a brisket or pork butt, 3 - 4 oz. for ribs, and 2 oz. for turkey breast or chicken.”* (Bobby Que, Forum member)
- *“Do not boil ribs in water before smoke-cooking!”* (sfentman, Forum member)

Shutdown Procedure

Important!

If oven is to be left unattended with the door open, the following steps should be taken:

- ON/OFF control must be in the OFF position.
- Carefully remove the wood box from the oven and douse the contents with water. Remove any wood remaining on the burner. Rake it on to the foil bottom. Remove the foil from the oven immediately.

FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN A FIRE HAZARD!

Cleanup

ALWAYS DISCONNECT THE OVEN FROM ITS ELECTRICAL SUPPLY BEFORE CLEANING OR SERVICING.

Your Cookshack smoker must be kept clean. Loose grease and scale should be removed regularly to prevent buildup, which may cause strong fumes. It is desirable to allow seasoned coating, such as that found on a well-seasoned cast iron skillet, to remain on the walls. For this reason, we do not recommend attempting to restore the oven wall to a “like new” state after each cooking. The use of detergent, chemical cleaners or oven cleaners is not advised.

“You want the walls to turn black like an old skillet. I wipe out my smoker with paper towels, and scrape “chunks” off with a scraper.” Stuart Powell, Cookshack CEO

IMPORTANT: Caustic oven cleaners may damage heating element and grills. Use of oven cleaners or other caustic cleaners will void the warranty on the heating element and grills.

After Each Load

1. **Disconnect oven from power supply.**
2. **Allow the oven to cool.**
3. **Remove the grills and racks; scrape and wash with soap and water. You can put them right in the dishwasher. Do not use any caustic oven cleaners as they will destroy the plating on the grills.**
4. **Empty wood box using extreme caution – it will be hot if your smoker has recently been turned on.**
5. **Brush wood remnant ash from burner. Wood, coals and ashes are hot—dispose with care.**
6. **Discard aluminum foil.**
7. **Remove all grease from interior of oven, using paper towels or cloths.**
8. **Empty drip pan.**
9. **Leave door slightly ajar when oven is not in use. Refer to shutdown safety precautions mentioned in the previous pages.**
10. **Scrape loose grease and scale from walls with flat edge scraper.**
11. **Replace racks and grills.**

“About once a month I clean the bottom of my smoker with paper towels and a general purpose cleaner like 409. I re-season it for a few hours with a few chunks of wood afterwards.” Stuart Powell, Cookshack CEO

Maintenance

Bottom of oven must be kept clean. Change foil in bottom of oven and from top of wood box after each cooking and remove all excess grease from interior of oven. Be sure that drain hole is open at all times. If drain becomes plugged, oven bottom can fill with grease and a fire hazard may occur.

- Periodically check electrical plug and wire for any type of wear or damage.
- Twice annually put two drops of lightweight oil on the hinge pins to prevent binding.
- Check casters for free movement.

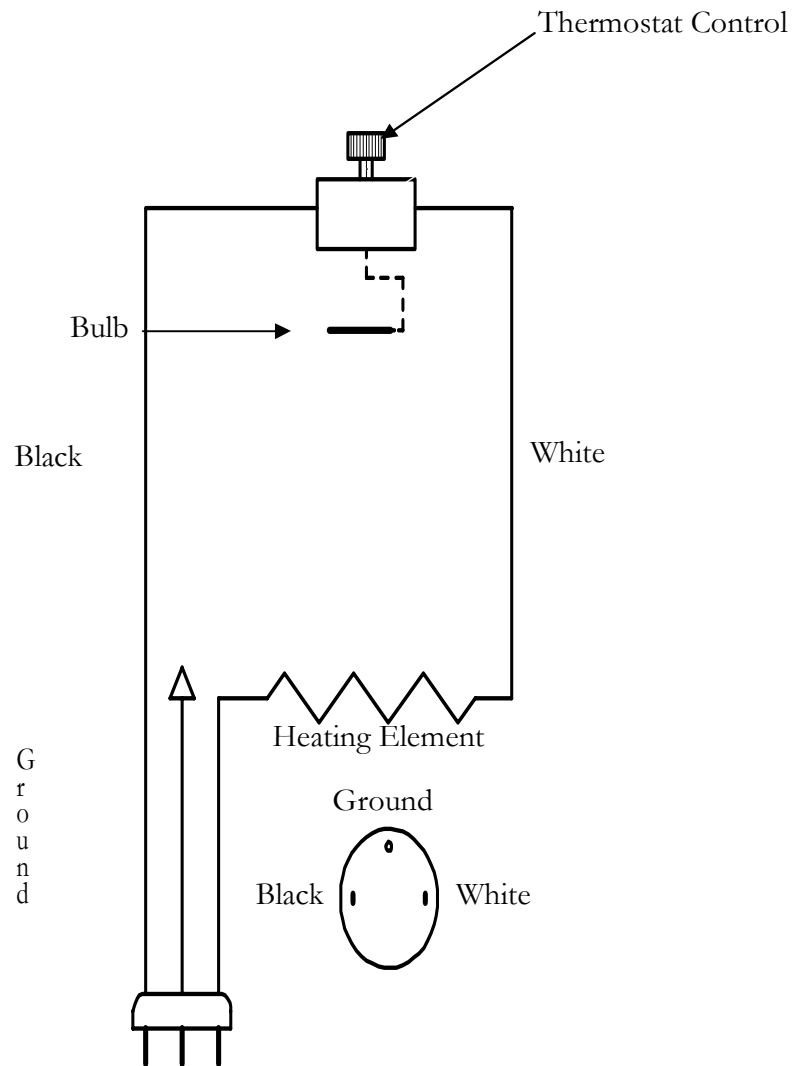
Sample Log Book

Date	
Product, type, cut	
Price	
Temperature when placed in smoker	
Rub and/or marinade recipe (ingredients and how much)	
Smoke-cooking cycle	
Temperature	
Cooking time	
Any adjustments made during cooking	
Amount and type of wood used	
Climactic conditions (hot, cold, windy, humidity, etc.)	
Internal product temperatures and smoker temps during cook cycle	
Description of final appearance and taste of product	

“At first I didn't do this...it was easy to forget what I did the last time and minor differences made an impact on the finished product.” PrestonD,
Forum Member and Cookshack award-winning barbecue cook

Wiring Diagram

120 Volts, 15 Amperes
60 Cycle Power



Two Year Limited Warranty

Cookshack Smoker Ovens are guaranteed to be free from defects in material and workmanship under normal use and when installed in accordance with factory recommendations.

This limited warranty includes parts and labor for the first 90 days. Following the 90 day period, the two (2) year limited warranty is for parts only.

Cookshack, Inc.'s obligation under this warranty shall be to repair and replace at its option any part deemed defective upon examination by Cookshack, Inc., or its authorized agent, for a period of two (2) years from the date of sale.

PROCEDURES

1. Customer must obtain approval from Cookshack, Inc. before performing any service. Cookshack, Inc. is not responsible for any unauthorized service work.
2. The Limited Warranty extends to the original purchaser only.
3. To make claim or request for the Limited Warranty, the original purchaser must notify Cookshack, Inc. Customer Service for instructions as to the repair or replacement of the defective merchandise prior to attempting or contracting for repair of the oven. **(See Appendix B for additional information regarding this procedure.)**
4. The Limited Warranty shall not apply if the merchandise has been improperly installed, damaged due to abuse, misuse, misapplication, accident, or as a result of service or modification by any other than an authorized Cookshack, Inc. service agent.
5. There are no expressed warranties other than the limited warranty stated herein above. No warranties whether expressed or implied, including, but not limited to, any implied warranties of merchantability of fitness for a particular purpose, shall extend beyond the respective warranty periods described above.
6. Cookshack, Inc. shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in or use of the Cookshack smoker oven, accessories and/or heating elements.

Additional information on obtaining service under this Limited Warranty is available on the following page or by contacting a Cookshack, Inc. Customer Service Representative directly at (800)423-0698.

Warranty Procedures

If you have merchandise that you believe is defective please call Cookshack, Inc., at (580) 765-3669 and ask to speak to a Customer Service Representative (CSR).

Have your smoker oven model and serial number available, if applicable. The CSR will take the information you provide and make a determination regarding the solution to the problem. It is Cookshack, Inc.'s, option whether to replace or repair defective merchandise. If you are told that your merchandise will be repaired or replaced under warranty, the following actions will be initiated:

1. The CSR will issue a Return Merchandise Authorization (RMA). This authorization is assigned a number which is used to track the merchandise being returned. Please do not return any merchandise to Cookshack, Inc. without first obtaining this authorization and RMA number. To do so will delay the appropriate resolution of the issue(s) in question. In some cases the CSR may mail you a form with an RMA number included. This form will ask you to detail why it is felt that the merchandise needs to be repaired or replaced. This merchandise must be received by Cookshack, Inc. within 30 days of the issue date of the RMA.
2. Package the merchandise in its original packaging, if possible. If this is not feasible, use equivalent packaging to ensure the safe return of the items. You assume the risk of any loss or damage that occurs during transit due to improper packaging of the merchandise being returned.
3. Using a permanent magic marker clearly write the RMA number on the outside of the packaging. This enables personnel in Receiving to identify the merchandise and initiate the repair or replacement procedures authorized by the CSR.
4. Ship the merchandise to Cookshack, Inc., 2304 N. Ash St., Ponca City, OK 74601, shipping prepaid, F.O.B. destination. At the discretion of the CSR, Cookshack, Inc. may issue a UPS Call Tag. In this case the return freight will be paid by Cookshack.
5. In some cases, at Cookshack Inc.'s option, replacement merchandise may be shipped to you prior to our receipt of the defective merchandise. In this instance you will be invoiced for the replacement merchandise upon shipment. Credit for this charge will be issued to you upon our receipt of the defective product.
6. Credit may be denied if returned merchandise does not match the condition described to the CSR; if it is not under warranty; if it is not received at Cookshack, Inc. 30 days after the RMA is issued; if it is damaged due to abuse, misuse, misapplication, or accident; if it has been serviced or modified by any other than an authorized Cookshack, Inc. service agent; is not returned with an RMA number; is not in clean condition; is not complete; is damaged or lost in transit. Inspection performed upon receipt of the product can override the initial decision regarding repair or replacement made by the CSR.
7. Replacement merchandise is sent to you via UPS Ground or common carrier. If you request replacement merchandise be sent by faster service than UPS Ground or common carrier you shall incur the cost of shipping in excess of normal ground service