



## SM260 Product Features and Specs

### Description

The Cookshack SmartSmoker® SM260 oven is designed for operations that need a capacity of up to 240 lbs. of heavy cuts per load. The SM260 is ideal for operations which continuously need a large quantity of smoked foods or barbecue.

### How It Works

- Heat is supplied by electronically-controlled heating elements
- Smoke is created as wood smolders in the wood box
- The heating element works only when the door is completely closed
- Produce hot foods or cold smoked foods with optional cold smoke kit
- Safe, contained wood boxes slide out
- Drippings exit the bottom of the smoker into a removable drip pan for a clean, safe operation

### IQ5 Controller

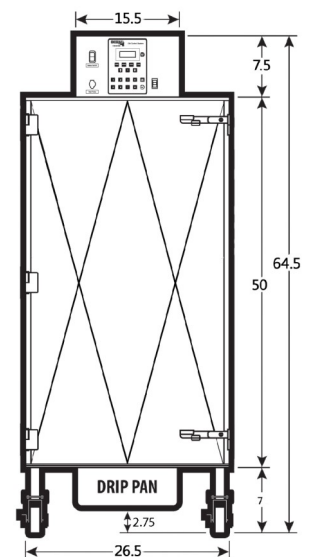
- Digital controller
- Includes 8 programmable, customizable cooking presets
- Alarm cycle
- LCD display
- USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive
- Features 3-stage, 2-stage and probe mode cooking options
- Optional meat probe allows the user to set the smoker to a desired internal meat temperature and then automatically cycles into hold when the temperature is met

### Efficient

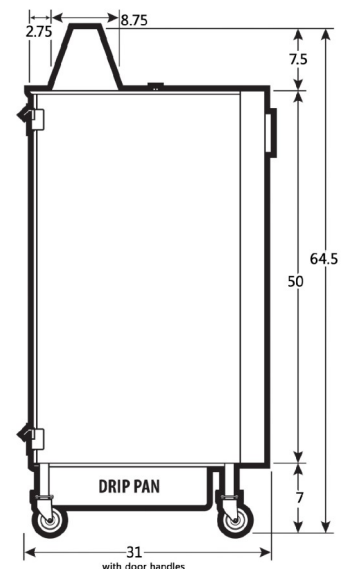
- Tough double-walled stainless steel construction surrounds 850° F Spin-Glas® insulation
- Retains heat and remains cool to the touch on the outside



Front View



Side View





## SM260 Venting Requirements

A small amount of smoke will escape from the top of the oven and from around the door. Three methods of venting can be used, consult your local authorities to determine which method meets your local codes:

- The oven can be placed under a Class 2 hood.
- The oven can be direct vented by suspending a 4" diameter pipe at least 3" above the vent hole on top of the smoker that runs outdoors or to an existing hood.
- The unit can also be vented by an optional Smokehood from Cookshack. The stainless steel Smokehood incorporates a removable grease filter and an exhaust fan. It mounts directly on top of the smoker and removes the smoke vented during normal cooking.

## SM260 Specifications

Outside Dimensions	26.5"W x 64.5"H x 31"D
Food Capacity	24 sq. ft. (3456 sq. in.) OR 240 lbs. pork butts, 200 lbs. brisket, 100 lbs. ribs, or 40 whole chickens per load
Cooking Area	3456 sq. in.
Shelves	(6) 23 x 23" (61 x 61cm) grills, 5" (12.7cm) apart
Appx Fuel Consumption	2 oz. (appx. 1 chunk) of wood will smoke up to 60 lbs. product
Appx Cost of Operation	\$1.94 per 12 hour cycle at average setting (includes wood and electric)
Temperature Range	130°F to 275°F
Electrical	(2) 1,500 watt heating elements, 20 amps, 220v single phase; 240v single phase export models available; Power cord approx. length is 58" (± 6")
Shipping Weight	390 lbs.
Standard Equipment	6 grills, side racks, drip pan, wood box, wood box handle, casters, operator's manual, cookbook, 10 lbs. wood, spare heating element and Cookshack Spice Kit
Optional Accessories	Meat Probe, Seafood Grills, Rib Racks, Jerky Rods, Pepper Popper Grills, Cold Smoke Kit, Flavor Infusion Reservoir and Smoke Hood
Warranty	Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.

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