



# SM360 Product Features and Specs

## Description

The Cookshack SmartSmoker® SM360 oven is designed for operations that need a capacity of up to 550 lbs. of heavy cuts per load. Cookshack's largest electric smoker, the SM360 is ideal for operations with predominantly smoked foods or barbecue on the menu.

## 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 for clean, safe disposal

## IQ5 Controller

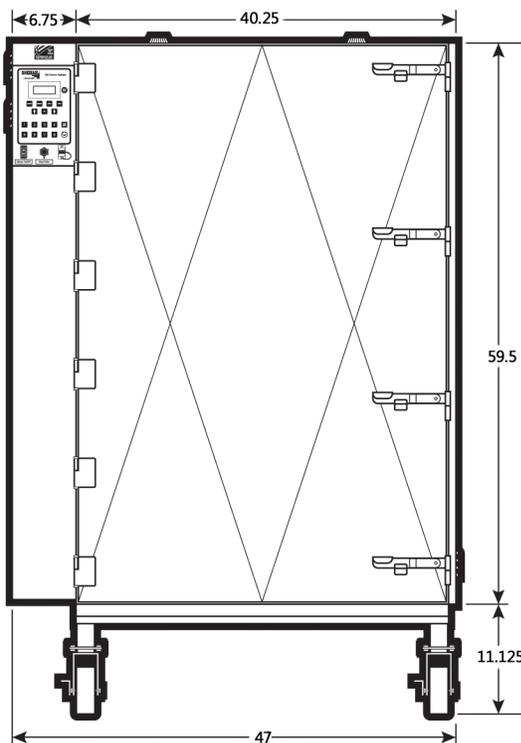
- Digital controller
- Includes 8 programmable, customizable cooking presets
- Alarm cycle
- 16 character LCD display
- USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive
- Features 3-stage, 2-stage and probe mode cooking options
- Optional meat probe allows the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

## Efficient

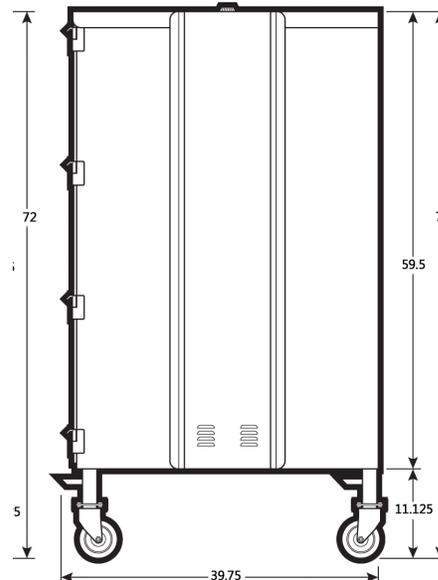
- Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation
- Retains heat and remains cool to the touch on the outside



Front View



Side View



## Listings



## Venting Requirements

Do not connect to a hood serving another appliance. Vent smoke outside using one of the following methods:

- Set the oven under a Class 1 or Class 2 hood.
- Use Cookshack Smokehood. This hood sits on top of the oven and has a pipe connection that must be run to the outdoors.
- Direct vent the oven. This can be accomplished by suspending a pipe above the vent hole in the top of the smoker and running it outdoors or to an existing hood. Do not connect the pipe directly to the oven; there should be at least a 3" air gap between the top of the smoker and the bottom of the pipe. The pipe must be run to create a flue so that air is being drawn through the pipe.

Specifications	
Outside Dimensions	47"W x 72"H x 39.75"D
Food Capacity	550 lbs. pork butts, 500 lbs. brisket, 270 lbs. ribs, or 100 whole chickens per load
Cooking Area	9072 sq. in.
Shelves	(28) 18x18" (45.7 x 45.7cm) grills, 5" (12.7cm) apart
Appx Fuel Consumption	1 lb. wood smoke-cooks 60 lbs. product
Appx Cost of Operation	\$3.63 per 12 hour cycle at average setting (includes wood and electric)
Temperature Range	125°F to 300°F
Electrical	(4) 1,500 watt heating elements, 50 amps, 220v single phase; 240v export models available. Power cord approximate length is 58" (± 6")
Shipping Weight	775 lbs.
Standard Equipment	28 grills, side racks, wood box, wood box handle, pre-installed casters, operator's manual, cookbook, 20 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	All Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.