

COOKSHACK



SCALESHOP

customized weighing and packaging systems

Series 70



SMARTSMOKER®

FAST EDDY'S BY COOKSHACK

COOKSHACK MENU CONSULTATION

ON Q NEWSLETTER

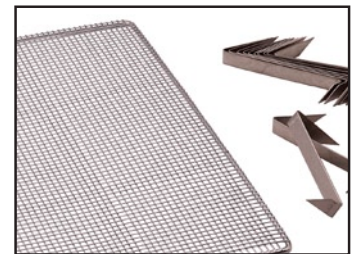
SMOKING WOODS

SPICE BLENDS & RUBS

BARBECUE SAUCES



Cookshack Digital IQ3 Controller



Seafood Grill (optional) and RibHooks

Cookshack Series 70 smoker ovens are designed for use in operations which need a capacity of 40 lbs. or less per load. The Series 70's energy efficiency and small footprint make it the ideal choice for a small kitchen.

Series 70 Features

- Capacity is 40 lbs. pork butt, 35 lbs. brisket, 20 lbs. ribs, or 8 chickens per load.
- Series 70 smokers produce hot- or cold-smoked foods by application of heat and wood smoke to meat, poultry, fish, vegetables, etc.
- Food cooks at a low temperature with no drying drafts of air moving through the smoker. Product is tender, moist, and has low shrink.
- Heat is supplied by a thermostatically-controlled 1200 watt heating element. Temperature range is from 125° to 300°F.
- The Cookshack IQ3 electronic time/temperature control system cooks at a user-selected temperature for a user-selected time, and then drops to a pre-set or user-selected holding temperature until it is shut off with the master switch.
- An optional meat probe allows the user to set the smoker to a desired internal meat temperature; when that temperature is reached, the smoker automatically goes into the hold cycle.
- The digital controller includes cooking pre-sets, alarm cycle, 16-character LCD display, and a quick change module for easier serviceability. It is designed to give the user accurate temperature control. The controller can be customized.
- Smoke is created as wood smolders in its electrically heated wood box. Smoke-cooking a load of meat in a Series 70 smoker requires less than one pound of wood.
- For safety, the heating element operates only if door is completely closed.
- Tough, double-walled steel construction surrounds 850°F insulation. Series 70 smokers are energy efficient; they are not constantly reheating cool air, and remain cool to the touch on the outside.
- Series 70 smokers are available in two configurations: black steel with a stainless steel top and interior (SM075), and all stainless steel (SM076).
- Series 70 smokers are designed to be used inside, with outside ventilation for smoke. Place under a hood or near an outside exhaust.
- Meat drippings exit the bottom of the smoker into a removable drip pan for clean, safe operation. Inner accessories remove for easy cleaning. Safe, contained wood box slides out.
- Cookshack smokers are covered by a two-year limited warranty and Cookshack's 30-day money-back guarantee.

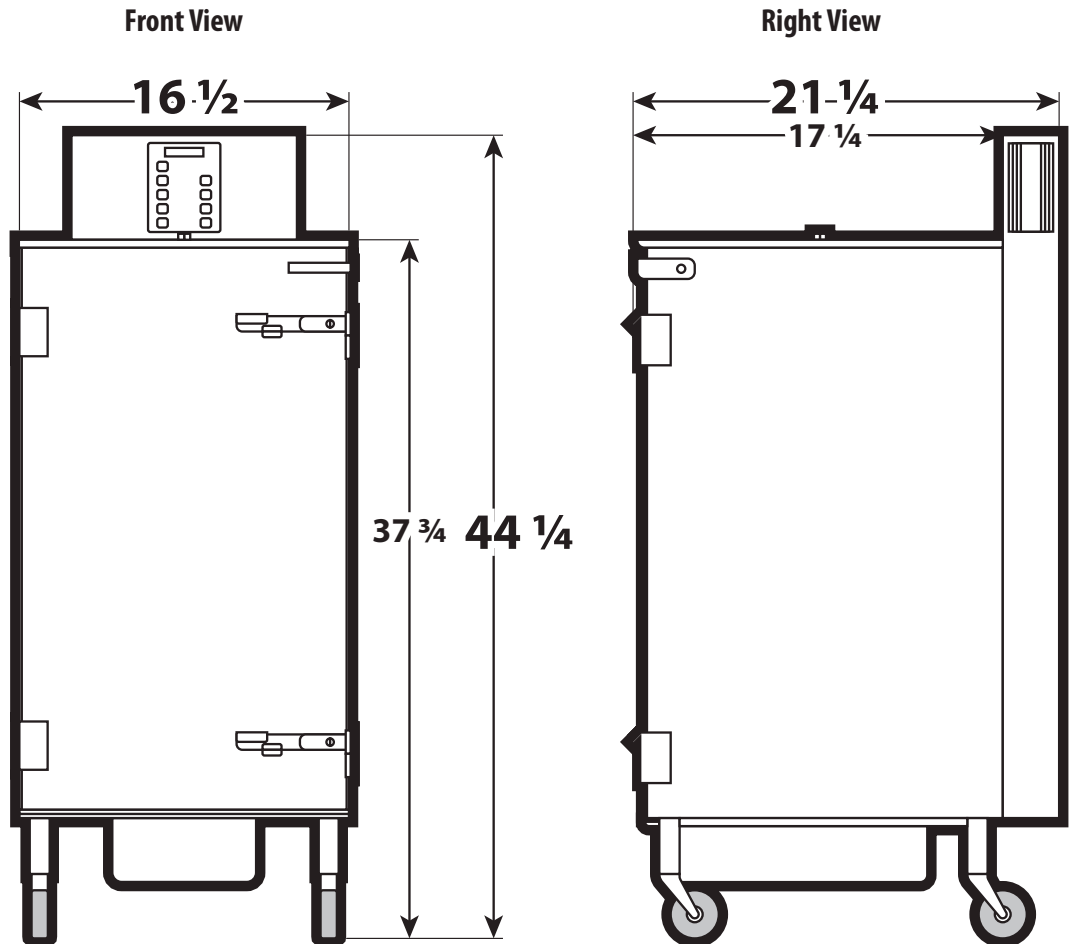


Series 70



Series 70 Specifications

Food Capacity	40 lbs. pork butts, 35 lbs. brisket, 20 lbs. ribs, or 8 chickens per load
Electrical	1200 watt heating element, 15 amps, 120v single phase; 240v export models available
Shelves	5 - 14 x 14" (35.5cm) grills, 4" (10cm) apart
Outside Dimensions	16½"W x 44½"H" x 21¼"D (42 x 112 x 54cm)
Fuel Consumption	Less than 1 lb. of wood required to smoke a full load of meat
Construction	Black exterior/stainless steel interior (Model SM075), all stainless steel (Model SM076)
Unit Weight	170 lbs. shipping weight
Standard Equipment	Grills, racks, drip pan, casters, operator's manual, cookbook, set of 12 RibHooks, 5 lbs. hickory wood, and Spice Kit containing: 18 oz. Spicy Barbecue Sauce, 10 oz. Brisket Rub, 8 oz. RibRub, 13 oz. Spicy Chicken Rub, 10 oz. Chili Mix
Approval / Listings	NSF approved and UL (US and Canada) listed USDA approved (Model SM076)
Warranty / Guarantee	Two year limited warranty and 30-day money-back guarantee



www.thescaleshop.net

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