

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](http://www.cookshack.com). We especially recommend the website's Forum.

**E-Mail \_\_\_\_\_ [info@cookshack.com](mailto:info@cookshack.com)**  
**Website \_\_\_\_\_ [www.cookshack.com](http://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.

# SAMPLE LOGBOOK

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*

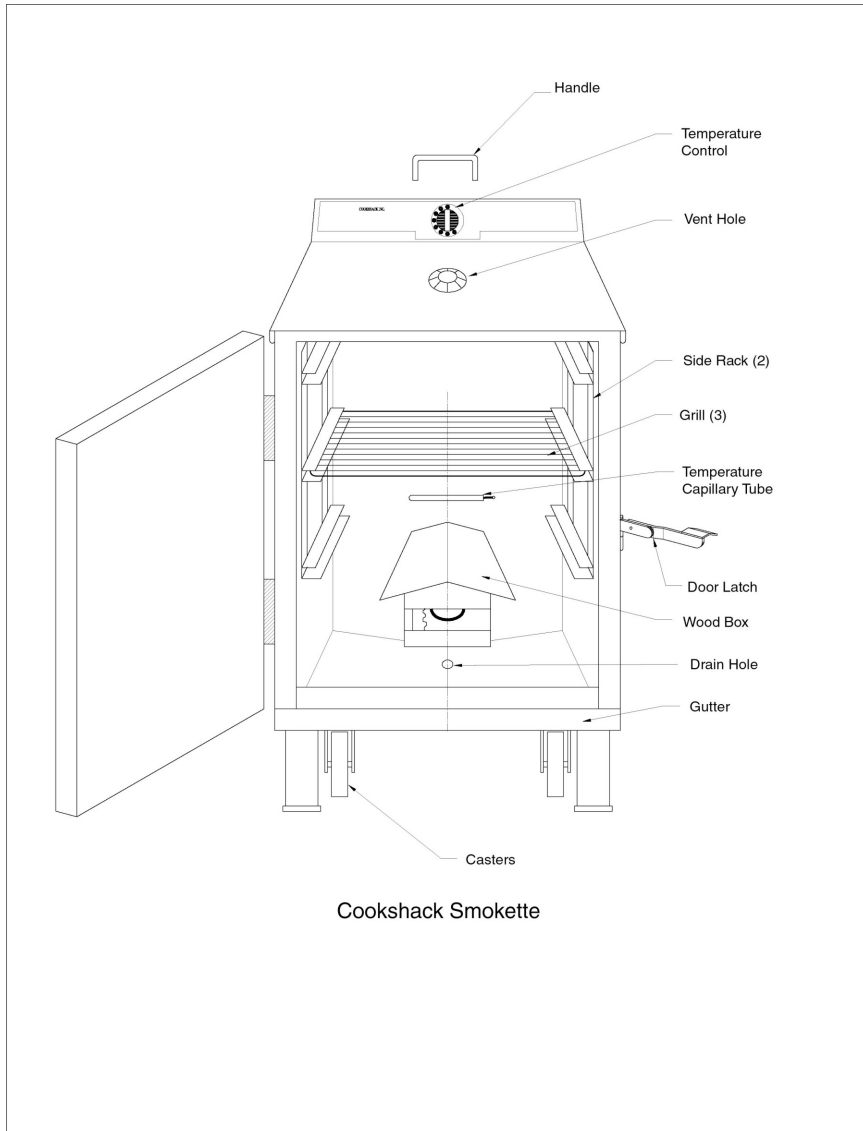
Extension cords are available and may be used if care is exercised in their use.

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”.

## **SAVE THESE INSTRUCTIONS**

# COOKSHACK SMOKETTE



## 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.
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*

**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.**

# 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.
- 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.**

# 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*

## 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 too much wood in the wood box of your Cookshack. I rarely use more than 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)

*“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*

## 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 4 ounces of properly sized wood (see Wood Selection) in the wood box and close and latch the Smokette door. Never place more than 8 ounces of wood in the Smokette.

**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.

*“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 8 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”*

*Karen Lunsford, Cookshack Sales*

Try starting with these amounts and adjust upward if you want more smoker flavor. One ounce of wood measures approximately 1-1/2 x 1-1/2 x 1-1/2”.

Product	Start with this amount:
Brisket	2 oz. increasing to 8 oz.
Chicken	1 oz. increasing to 4 oz.
Ribs	2 oz. increasing to 4 oz.
Fish	1/2 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.

*“Yuck. 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. 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.