

COOKSHACK, INC. 2304 N. Ash St.

Ponca City, OK 74601

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Version 03.1

Dear Cookshack Customer:

This manual has been compiled especially for Cookshack Model 050/ 055 users. Your Cookshack oven will produce great barbecue and smoked foods. Use this manual to familiarize yourself with the Model 050/ 055 and its operation. Always observe safe operating practices when using the Model 050/055. 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 Model 050/ 055. Be certain that you understand completely how it operates before attempting to operate it.

If you have any questions or problems not covered in this manual, write to us at 2304 N. Ash St., Ponca City, OK 74601, or call Cookshack Customer Service at (800) 423-0698.

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**

1. Read all instructions.
2. For household use only.
3. Do not touch hot surfaces. Use handles or knobs.
4. To avoid electrical shock, do not immerse cord, plugs or any part of unit in water or other liquid.
5. Do not leave hot oven unattended with door open.
6. 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.
7. Close supervision is necessary when any appliance is used by or near children.
8. 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.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not expose to rain.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot grease or other hot liquids.
14. Do not use appliance for other than intended use.
15. Do not operate a wet smoker.
16. Do not use fuel such as charcoal briquettes with this appliance.
17. **CAUTION - to ensure continued protection against risk of electric shock, connect to properly grounded outlets only**
18. **CAUTION - to reduce the risk of electric shock, keep extension cord connection dry and off the ground**
19. Store product indoors when not in use - out of reach of children.
20. Do not clean this product with a water spray or the like.

21. Service should be performed by an authorized service representative only.

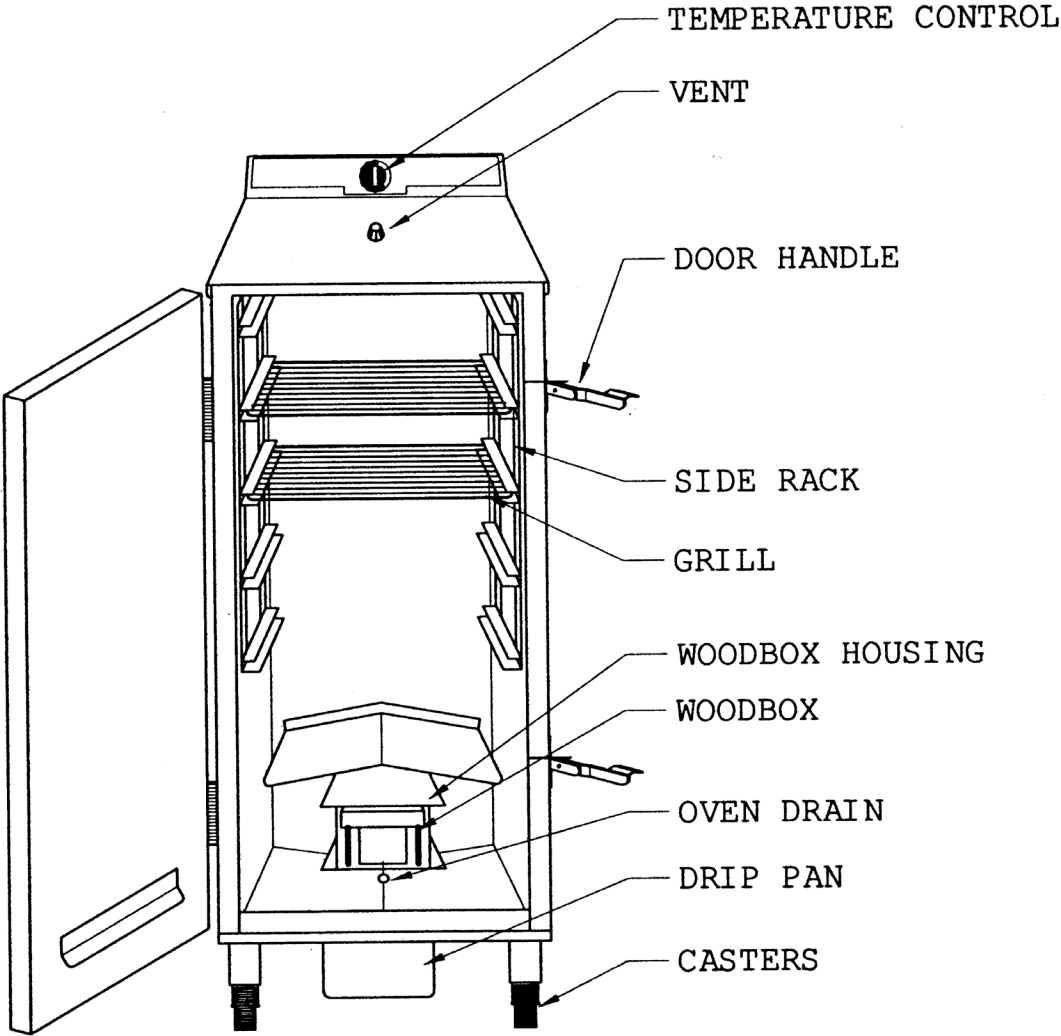
22. Extension cords are available and may be used if care is exercised in their use.

23. 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.

24. 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 Smoker Oven Models 50/55



**CAUTION**

WOODBBOX MUST BE PRESENT  
WHILE COOKING

## **SETTING UP**

Check the contents of your Model 050/ 055. You should have 2 side racks, 5 grills, 1 wood box, and one drip pan. If you do not have these, call Cookshack Customer Service at 580/765-3669.

**Remove the strap that holds the wood box to the heating element bracket during shipping. 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 Model 050/ 055 to rain. You can purchase a cover for your Model 050/055 by calling Cookshack at (800) 423-0698. Do not place flammable or combustible materials on or adjacent to the Model 050/055.

### **Ventilation**

A small amount of smoke will escape from the vent hole in the top of the Model 050/055 and from around the door. For this reason, operation indoors is not recommended unless adequate ventilation is provided.

### **Electrical Power Connections**

Your Cookshack Model 050/ 055 has a single burner system which uses 120V AC power. Connect the Model 050/ 055 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.

## HOW TO USE THE MODEL 050/055

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

- ◆ Remove the wire that holds the wood box to the heating element bracket during shipping.
- ◆ Place 10 ounces of properly sized wood (see Wood Selection) in the wood box and close and latch the door. Never place more than 10 ounces of wood in the Model 050/ 055.

### **DO NOT use the Model 050/055 without the Heat Shield & Wood Box in the proper position**

- ◆ Set temperature control knob to 200°F.
- ◆ Let the Model 050/ 055 smoke, without meat, for a minimum of 4 hours.

### **Wood Selection**

**Caution: The maximum amount of wood to be used in a Model 050/055 is 10 ounces DO NOT overload wood box. Lid must close all the way down.**

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 TOLL FREE 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.

### Preparing the Oven for Cooking

1. Line the bottom of the Model 050/ 055 with aluminum foil and punch a hole in the foil corresponding to the drain hole located on the floor of the Model 050/ 055.
2. Place a small pan beneath the drain hole located on the Model 050/055's floor and in the trough at the bottom-front of Model 050/055. This pan will catch any meat drippings.
3. Cover the lid of the wood box with foil for easy cleaning. Discard the foil after each cooking and replace with fresh foil.
4. Place the properly loaded wood box in the Model 050/055. 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 Model 050/055 is 30 lbs. of heavy cuts of meat or 15 lbs. of ribs. Do not overload your Model 050/055.

- ◆ 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 Model 050/ 055. 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 Model 050/ 055 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 Model 050/ 055 unless preheating is specified in the recipe you are using.

When you think the product is finished, turn the Temperature Control Knob to OFF. If the product is done to your satisfaction, remove from Model 050/ 055. 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.

### **Shutdown Procedure**

Important!

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

1. ON/OFF control must be in the OFF position.
2. 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.

**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.**

Follow this procedure 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 remnants 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

**IMPORTANT: 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**

#### **TIPS FOR GOOD SMOKING**

- Your Model 050/055 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 Model 050/ 055 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.

