

OPERATOR'S MANUAL

COOKSHACK MODEL 101 SUPER SMOKER OVEN

Version: 98.1

Model: 101

Serial No.: _____

Dear Cookshack Customer:

Your Model 101 Cookshack SUPER SMOKER oven will produce great barbecue and smoked foods. It is easy to operate, clean, and maintain. Use this Operator's Manual to familiarize yourself with the smoker and its operation. If you have a question or problem not covered in the book, write to us at 2304 N. Ash St., Ponca City, OK 74601. Or call Cookshack Customer Service at (580) 765-3669.

We are glad to have you as a customer, and we want your smoker to work well for you. However, you must observe safe operating practices when using the smoker. 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 smoker!! Observe the instructions carefully. Be certain that you understand completely how it operates before attempting to operate it.

This smoker oven is intended for use as a food smoker. It generates heat from an electric heating element. It is not intended for any use not specifically described in this manual. Misuse of this smoker can result in serious injury and a fire hazard.

With those cautions in mind, enjoy your smoker and the delicious foods it will produce.



Sales: 580/765-3669 * Customer Service: 580/765-3669
Toll Free Orders: 800/423-0698 * 24 Hr. Fax: 580/765-2223

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SETTING UP

Choosing a Location

Your smoker must be operated inside. Placement will be determined by convenience to rest of cooking operation, ventilation, wiring connection, and clearance from flammable materials.

Do not place flammable or combustible materials on or adjacent to the smoker.

Ventilation

A small amount of smoke will escape from the vent hole in the top of the oven, and from around the door. The oven should be placed under a hood or near a door or window with an outside exhaust.

A simple wall vent fan is adequate in many locations. Fasten no pipes to oven vent.

An optional vent hood for your smoker is available 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 smoke/cooking.

Electrical Power Connections

WARNING: All warranties are null and void if the installation of the power receptacle is not done in strict compliance with these instructions, NEMA codes, and any other applicable electrical codes.

COOKSHACK Model 101 has a single burner system using 120V AC power. Connect this oven to the power supply by plugging the power cord into a 120V receptacle which is protected by a breaker or fuse rated at 15 amperes.

Note: Due to the expense of this equipment and the risk of damage to the electrical system contained within this equipment, installation of power receptacles should be done only by a qualified electrician.

A long or light-duty extension cord will reduce the efficiency of the heating element and food will take longer to cook.

COOKING

Seasoning of Oven

The interior of your oven should be "broken in" or seasoned before you cook your first load of meat. Place wood (see Wood Selection, below) in the wood box. Close and latch the oven door. Set temperature to 200 - 225°, and turn the smoker on. Let the oven smoke, without meat, for a minimum of eight hours. Further seasoning will occur as you cook in the oven.

Don't be alarmed if the oven temperature climbs somewhat higher than the setting. That is normal. When oven is loaded, the meat will absorb the extra heat.

Wood Selection

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 and apple. Any of these will work in your smoker and are available from Cookshack.

Other regional favorites are alder, beech, cherry, apple, pecan, maple, oak, buttonwood, and mangrove. Use local woods only if logs are selected and sized properly and if you are satisfied with their flavoring abilities.

Caution: The maximum amount of wood to be used in your Cookshack Model 101 smoker oven is 16 ounces. Do not overload wood box(es). Woodbox lid(s) must close all the way down.

Use only dry wood. You will get the best results in end product with dry wood. Wet wood will release acids that will damage heating elements and reduce the length of their life.

Do not use small chips, sawdust, or oversize logs in your Cookshack smoker.

Preparing the Oven for Cooking

CAUTION - OPERATION OF A DIRTY OVEN MAY CREATE A FIRE HAZARD! DO NOT ALLOW DEBRIS TO ACCUMULATE IN OVEN INTERIOR OR ON OVEN GRILLS. SUCH DEBRIS MAY CREATE A FIRE HAZARD! FOLLOW ALL SHUTDOWN AND CLEANING INSTRUCTIONS CAREFULLY.

1. Place properly loaded wood box(es) in oven. Do not remove the wood box(es) from the oven bottom during cooking cycle. The wood box covers the burner and wood. It prevents grease from dripping onto the heat source and creating strong fumes.
2. Line the bottom of the oven with aluminum foil and punch a hole in the foil corresponding to the drain hole(s). Cover the lid of the wood box(es) with foil for easy cleaning. Discard the foil after each cooking and replace with fresh foil.
3. Place drain pan beneath the drain holes located in oven bottom and in the trough at bottom front of the smoker. This drip pan should be emptied after each cooking.
4. Notice that the grills in your smoker can be rearranged to accommodate different sizes of meat.

When smoking thick items, such as turkeys or large hams, remove alternate grills.

When hang-smoking ribs, remove all except the top and bottom grills, and raise side racks to highest position.

Smoker Oven Maximum Load Capacity

IMPORTANT: Do not overload your smoker. Use the Smoker Oven Maximum Load Capacity chart below to determine the maximum capacity of your smoker.

The following chart shows maximum cooking capacities, per load, of various Cookshack smoker ovens.

Capacities are based on 3 lb. ribs, 8 - 10 lbs. heavy cuts, and 3 lb. chickens. Capacities are specifically limited by the amount of heat available. **Fill smoker 50% to 100% of maximum capacity for best results.**

	Ribs	Heavy Cuts	Chickens
Model	Lbs.	Lbs.	Each
50, SM055	15	30	10
101, 105, 106	40	80	15
205, 206	80	160	30
305, 306	160	320	60
307, 308	160	320	60
402	200	350	80

Loading the Oven with Meat

1. Keep meat approximately 1" away from the back and side oven walls at all times.
2. Arrange meat with fewer cuts on lower grills. Heavy loading of bottom grills will block heat and prevent smoke from traveling to the top of the oven. This will result in undercooked meat on upper grills. (Allowances are made for loading arrangements when oven capacities are calculated.)
3. 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. **Best results are obtained by loading the smoker from 50% to 100% of maximum capacity.**
4. When possible, cooking schedules should be arranged so that the same amount of an item is cooked each time. This allows full use of the automatic operation of the oven; it will save time; a better and more consistent product will be obtained.

How to Cook

When the oven is loaded according to above instructions, close and latch the oven door. Fasten the door latch(es) securely.

Setting the Cooking Temperature

Individual thermostats vary slightly from the factory. Check yours during the first cooking cycle. After seasoning the oven, load with meat and set the temperature control to Medium. You should get a reading of approximately 200° to 220°. If the oven temperature is above or below the desired temperature,

adjust the control knob up or down. When the thermometer shows the desired temperature, turn the knob down until the light goes out. The oven will then remain at approximately that temperature.

CLOSE THE OVEN DOOR USING ALL LATCHES WHEN THE OVEN IS ON. FAILURE TO CLOSE DOOR MAY RESULT IN RELEASE OF LARGE AMOUNTS OF SMOKE AND MAY RESULT IN SMOKE DAMAGE TO YOUR BUILDING INTERIOR.

When you think the product is finished, turn the switch to the OFF position. When the product is done to your satisfaction, remove from the smoker.

SHUTDOWN PROCEDURE

IMPORTANT!! If oven is to be left unattended with the door open:

1. ON/OFF control must be in the OFF position.
2. Remove the wood box(es) from the oven and douse the contents with water. Remove any wood which remains 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 oven walls. For this reason we do not recommend attempting to restore the oven walls to a "like new" state after each cooking. The use of detergent, chemical cleaners, or "oven cleaner" 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 heating element and grills.

Follow this procedure after each load:

- * Disconnect oven from power supply.
- * Allow the oven to cool.
- * Remove the grills and racks; scrape and wash with soap and water.
- * Empty wood box. (Remember it's hot!)
- * Brush wood remnants and ash from burner. Wood, coals, and ashes are hot, dispose with care.
- * Discard aluminum foil.
- * Remove all grease from interior of oven.

- * Empty drip pan.
- * Leave door slightly ajar when oven is not in use.
- * Refer to safety precautions above.

Follow this procedure every 4 - 5 loads:

- * Remove grills and racks; scrape and wash.
- * Scrape loose grease and scale from walls with flat edge scraper.
- * 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. Drain hole must be open at all times. If drain becomes plugged, oven bottom can fill with grease and a fire hazard may occur!

TROUBLESHOOTER'S GUIDE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Uneven cooking	Improper meat loading	See loading instructions
Strong grease fume "charcoal" flavor	Excessively dirty oven	See cleaning instructions
Rusting of oven	High moisture operation	Remove obstructions from top vent
	High humidity climate	Move oven to dryer area
	Improper break-in	Clean away all rust Oil rusted areas with meat grease
	Repeated detergent washing	Smoke without meat for 8 hours at 150°
		Same as solution for improper break-in
Meat sticks to lower grill	Heavy "blanket" loading	Load with ample room for upward passage of heat
	Direct burner heat in center of grill	Place foil under meat on bottom grill

APPENDIX A

LIMITED WARRANTY POLICY

Cookshack, Inc. warrants the Cookshack SUPER SMOKER Oven and Accessories to be free of defects in materials and workmanship for a period of one (1) year from the date of purchase. Cookshack, Inc. warrants the Heating Elements for the Cookshack Smoker Oven to be free of defects in materials and workmanship for a period of ninety (90) days from the date of purchase. If notified of any defects in material or workmanship during the respective warranty periods, Cookshack, Inc. will repair or replace (at Cookshack, Inc.'s option) the defective merchandise free of charge to the Customer, subject to the following restrictions:

1. The Limited Warranty extends to the original purchaser only.
2. To make claim or request for the Limited Warranty, the original purchaser must notify Cookshack, Inc. Customer Service for instructions as to the repair or replacement of the defective merchandise prior to attempting or contracting for repair of the oven. (See following page for Return Merchandise Policies).
3. The model number and serial number of the Cookshack Smoker Oven must accompany any request for service to the oven.
4. The Limited Warranty shall not apply if the merchandise has been improperly installed, damaged due to abuse, misuse, misapplication, accident, or as a result of service or modification by any other than an authorized Cookshack, Inc. service agent.

There are no express warranties other than the limited warranty stated herein above. No warranties whether express or implied, including, but not limited to, any implied warranties of merchantability or fitness for a particular purpose, shall extend beyond the respective warranty periods described above.

Cookshack, Inc. shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in or use of the Cookshack smoker oven, accessories and/or heating elements.

Additional information on obtaining service under this Limited Warranty is available on the following page or by contacting a Cookshack, Inc. Customer Service Representative directly at (580) 765-3669.

APPENDIX B

RETURN MERCHANDISE POLICY

If you have merchandise that you believe is defective and requires repair or replacement:

1. Call Cookshack, Inc. at (580) 765-3669. Ask to speak to a Customer Service Representative. Have your Smoker Oven model number and serial number ready.

If you are advised to return the merchandise to the factory for repair or replacement, please observe the following procedures.

2. You will be issued a return number. A Customer Service Representative will issue you a return number and/or mail you an instruction form (called a Return Merchandise Notice) for returning the merchandise with the return number on it.

All return merchandise must have a return number. Do not return merchandise without a return number.

3. Attach the return number to the merchandise.

If you were sent a Return Merchandise Notice, attach it to the merchandise you are returning.

If you were issued an RETURN NUMBER by phone and not sent a Return Merchandise Notice, attach a note to the merchandise with your name, address and RETURN NUMBER.

Print the RETURN NUMBER on the outside of the return packaging.

4. Ship the merchandise back to Cookshack.

Return the merchandise to Cookshack, Inc., shipping prepaid, F.O.B. destination, in the original container or equivalent.

All return merchandise must be shipped to: Cookshack, Inc., 2304 N. Ash St., Ponca City, OK, 74601.

You assume the risk of any loss or damage that occurs during transit due to improper packaging of the returned merchandise. Use the original container that the merchandise was shipped in or equivalent.

5. Repair or replacement of merchandise under warranty.

Replacement or repairing defective merchandise is at Cookshack, Inc.'s

option.

If repair of merchandise is deemed necessary by Cookshack, Inc. you will be instructed as to the necessary arrangements in order to affect the repair of the merchandise.

If replacement merchandise is deemed necessary by Cookshack, Inc. you will be invoiced for the replacement merchandise upon shipment. Credit for merchandise under warranty deemed to be defective by Cookshack, Inc. will be issued upon return of the defective merchandise.

Credit may be denied if the returned merchandise is not found to be defective by Cookshack, Inc.; if it is not under warranty; if it is not received at Cookshack, Inc. 30 days after your RETURN NUMBER is issued; if it is damaged due to abuse, misuse, misapplication or accident; if it has been serviced or modified by any other than an authorized Cookshack, Inc. service agent; is not returned with an RETURN NUMBER; is not in clean condition; is not complete; is damaged or lost in transit.

Replacement merchandise is sent to you via UPS Ground or common carrier. If you request replacement merchandise be sent by faster service than UPS Ground or common carrier you shall incur the cost of shipping.

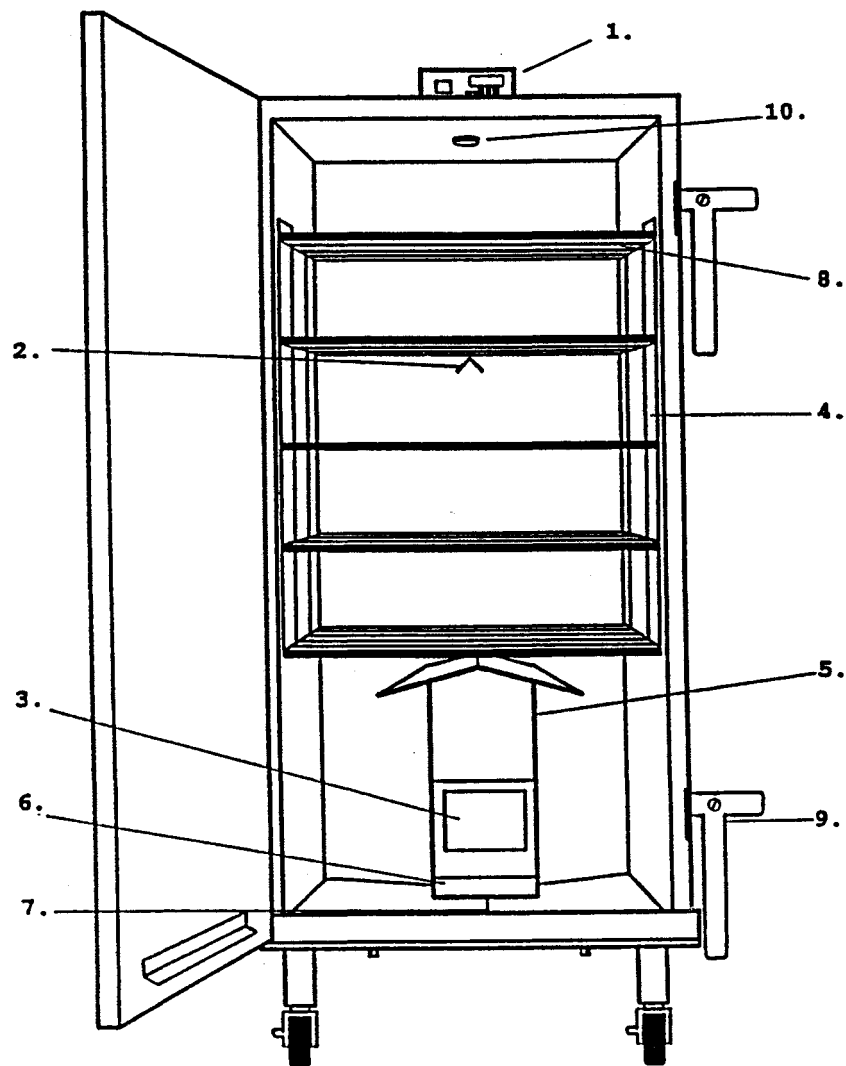
COOKSHACK, INC.
2304 N. Ash St.
Ponca City, OK 74601
Customer Service 580/765-3669

Cookshack SUPER SMOKER Oven

Model 101

1. Control Panel
2. Temperature Probe
3. Heating Element
4. Rack
5. Wood Box

6. Ash Pan
7. Drain Hole
8. Grill
9. Door Latch
10. Vent





SUPER SMOKER SALES 580/765-3669
CUSTOMER SERVICE 580/765-3669
FAX 580/765-2223 (24 hrs.)