

Dear Cookshack Customer:

Your Model 105/6 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 (405)765-3669, Monday through Friday, 9am to 4pm.

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.

The Folks at Cookshack, Inc.



Sales & Customer Service: 405/765-3669
Toll Free Orders: 800/423-0698
24 Hr. Fax: 405/765-2223

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COOKSHACK SUPER SMOKER OVEN

MODEL 105/6

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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 Models 105/6 have a single burner system using 120V AC power. Connect these ovens 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 105/6 smoker oven is 16 ounces. Do not overload wood box. Wood box lid must close all the way down. Do not use excessive wood: maximum thickness 3", maximum length 8".

Use only dry wood. You will get the best results in finished 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 in oven. Do not remove the wood box 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.

IMPORTANT: Do not operate oven without wood box in proper position.

2. Line the bottom of the oven with aluminum foil and punch a hole in the foil corresponding to the drain hole. Cover the lid of the wood box 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.**

Model	Ribs Lbs.	Heavy Cuts Lbs.	Chickens Each
101, 105, 106	40	80	15

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.

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

Setting the Cooking Temperature

Cookshack Model 105/6 is controlled by an electronic Tymechef time/temperature control system. In its usual mode of operation, the smoker will cook at a selected temperature for a selected time, then go to a selected holding temperature until it is shut off. This allows you to program the Tymechef and forget about it until you are ready to serve the product.

Operating instructions: Rotate the knob clockwise to increase time or temperature, rotate counterclockwise to decrease time or temperature. Readout is formatted in hours and minutes. For example, if cooking time is set at 4 10, actual cooking time will be 4 hours and 10 minutes.

1. Turn Master Switch ON.
2. Adjust knob to desired Cooking Time.
3. Press Smoke Temperature button and adjust temperature by rotating the knob as described above.
4. Press Hold Temperature button and adjust temperature. Follow directions for setting smoke temperature.
5. Place switch in the Smoke & Hold position.
6. Press Start button.

Important: 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.

The smoker will cook the meat at the selected Smoke Temperature for the selected Cooking Time and then change to the Hold Temperature until it is shut off manually.

To see the actual oven temperature at any time, press See Oven Temperature. To see the original Cooking Time setting, press Review Start Time.

To operate the oven without a Cooking Time or Hold Cycle, set the lowest switch to Smoke Only. In this mode the oven will simply cook at the selected Smoke Temperature until shut off.

The Tymechef does some nice "extras" for you. The display usually shows remaining cooking time. By pressing "Review Start Time" you can see the originally set cooking time. After the oven goes to Hold mode, the display indicates Hold and the amount of time the smoker has been in the Hold mode. Using these features any kitchen staff can easily determine the status of the load in progress.

The red flashing light indicates that a timed cycle is underway. The audible signal indicates that the timed cycle is complete and that the oven is going to the Hold temperature.

When the Tymechef is in the Hold cycle, it will continue until manually shut off.

Recommended cooking times and temperatures are based on full loads with no holding cycle. Larger or smaller loads or the addition of holding time may require adjustment of cooking time and temperature.

When you think the product is finished, turn the switch to the OFF position. Wait ten minutes before opening the oven door to check the product for doneness. When the product is done to your satisfaction, remove from the smoker.

Holding

Meat should always be wrapped or sealed immediately upon removal from your smoker, and held this way until ready to serve.

To minimize the danger of food becoming contaminated, follow a few key steps.

The most important step is hand washing. Employees can easily transmit germs to clean food if they don't follow basic personal hygiene. It is very important to wash after touching raw meat, fish, poultry, or dirty utensils.

Refrigerated cases should keep food at 45°F or below. Hot display cases should keep food above 140°F.

Some microorganisms, which can cause disease when present in low numbers, don't require temperature abuse to be dangerous. To avoid these diseases, exclude infected personnel from foodservice operations, use clean utensils when handling food, practice clean personal hygiene, and use the proper containers when covering food.

Remember, these are basic guidelines only and are not intended to replace laws, regulations, or restrictions concerning the handling and processing of food products. For further information, use your local health department guidelines to determine the best method for holding product, hot or cold.

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 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, OPERATION

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
		Smoke without meat for 8 hours at 150°
	Repeated detergent washing	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
Smoke coming from top of door	Normal	
Product gets too done on the bottom grills, product on top grills is raw or underdone	Improper loading	Load lighter at the bottom for efficient heat and smoke circulation

Although smoker is set with the same time and temperature as always, product is now taking longer to cook

Malfunctioning heating element

Have electrician change elements

Actual oven temperature reads 5 to 20° higher or lower than set temperature

Normal

TROUBLESHOOTER'S GUIDE, COOKING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Poultry too dark	Too much wood	Use less wood Poultry absorbs smoke easily so start with the minimum amount suggested and gradually increase quantity wood with successive loads until desired smoke flavor is reached
Bitter skin on poultry	Too much wood	Use less wood
Fish too dark	Too much wood	Use less wood
No smoke taste	Not enough wood	Use more wood
Ribs too dry	Oven humidity too low	Increase cooking temperature and decrease cooking time Cover vent hole of smoker with a glass for the first hour of cooking
Skin cracking on poultry		Rub with vegetable oil, butter, or mayonnaise before smoking Cover vent hole of smoker with a glass during first hour of cooking Use a Cookshack Water Magazine to increase oven humidity
Fish falls through grills	Overcooking Grill spacing too large to support fish	Cook for shorter time Use Cookshack Seafood Grills

Ribs fall off RibHooks	Ribs not securely fastened	Review RibHook instructions, make sure ribs are securely fastened
	Overcooking	Cook shorter time
Poultry not getting done	Overloading	Review loading and capacity instructions
Dry product	Oven humidity too low	Cover vent hole of smoker with glass for first 2 hrs of cooking Use Cookshack Water Magazine to increase humidity Purchase product with fat on Bard product
Load cooks unevenly	Improper loading	Follow smoker oven loading instructions in Operator's Manual Always load bottom shelves lighter Do not use sheet pans in the smoker, they block even circulation of heat and smoke
Brisket on bottom cooks too fast	Improper loading	Load bottom grill with fewer briskets, and load with fat side down

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 of 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 (405)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 (405)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 405/765-3669

Cookshack SUPER SMOKER Oven

Models 105/6

OPERATOR'S MANUAL

COOKSHACK MODEL 105/6 SUPER SMOKER OVEN

Version: 93.1

Model: 105/6

Tymecchef Control Head: _____

Serial No.: _____

