

# **Operator's Manual**

**Cookshack Model 050/055**

Version 06.1

**COOKSHACK, INC.**  
2304 N. Ash St.  
Ponca City, OK 74601

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 this smoker operates before using 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.....800-423-0698**

**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.
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 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 800-423-0698 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 a 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 power washer.
21. Service should be performed by an authorized service representative only.
22. Extension cords are available and may be used if care is exercised.
23. If an extension cord is used it must meet the following criteria: a) it must be surface marked with the letters “W-A” and have a tag stating “**Suitable For Use With Outdoor Appliances**”; b) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance; c) the extension cord should be of a grounding-type, 3- wire cord; d) the cord should be arranged so that it will not drape over countertops or tabletops where it can be pulled on by children or tripped over.

## READ AND SAVE THESE INSTRUCTIONS

## Setting Up

Check the contents of your Model 050/ 055. You should have 2 side racks, 5 grills, 1 wood box, one drip pan, and a spice kit. If you do not have these, call Cookshack Customer Service at 800-423-0698.

**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

Smoke will stream from the vent hole in the top of the Model 050/055 for the first several hours during a cooking run. Additional smoke may appear around the edges of 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.

### Seasoning the Oven

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 6 ounces of properly sized wood (see Wood Selection) in the wood box. Never place more than 6 ounces of wood in the Model 050/ 055.
- Place a container of water on one of the grills in the smoker to insure even heating of the unit during seasoning. Close and latch the smoker door. Set temperature control knob to 200°F.
- Let the Model 050/ 055 smoke, without meat, for a minimum of 4 hours

**DO NOT use the Model 050/055 without the Heat Deflector, Wood Box Housing & Wood Box in the proper position.**

## Wood Selection

**Caution: The maximum amount of wood to be used in a Model 050/055 is 6 ounces—approximately 3 chunks. Do not overload the wood box.**

You may use any fruit or nut hardwood in your smoker, as long as it has good flavoring abilities. Use about two ounces (1 chunk of Cookshack wood) for 20 pounds of meat. 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 it is 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 in the floor of the Model 050/055. Discard the foil and replace it after each cooking.
2. Slide the drain pan (provided) into the rails on the bottom of the oven to catch the drippings from the product you are cooking.
3. Cover the grease deflector (see oven diagram) with foil for easy cleaning. Discard the foil and replace it after each cooking.
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

1. The maximum cooking capacity of your Model 050/055 is 35 lbs. of heavy cuts of meat, 20 lbs. of ribs, and 10 chickens. Do not overload your Model 050/055.
2. Keep meat approximately 1" from the back and side of the oven walls at all times.
3. Arrange load with less meat on lower grill. Blanket loading on the bottom grill can block heat and smoke from traveling to the top of the Model 050/ 055. This will result in undercooked meat on the upper grills.
4. When the Model 050/ 055 is loaded according to the above instructions, close and latch the door. Fasten latches securely.

### Setting the Cooking Temperature

1. Turn the Temperature Control Knob to the desired temperature. Heat up will take from 30 to 90 minutes, depending on the load and outside temperature.
2. Do not preheat the Model 050/055 unless preheating is specified in the recipe you are using.
3. 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 then 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. Turn the ON/OFF control to the OFF position. Disconnect the oven from the power source.
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 THES 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 Heat Deflector after each cooking and remove all excess grease from interior of oven. Be sure that the drain hole is open at all times. If drain becomes plugged, oven bottom can fill with grease and cause a fire hazard.**

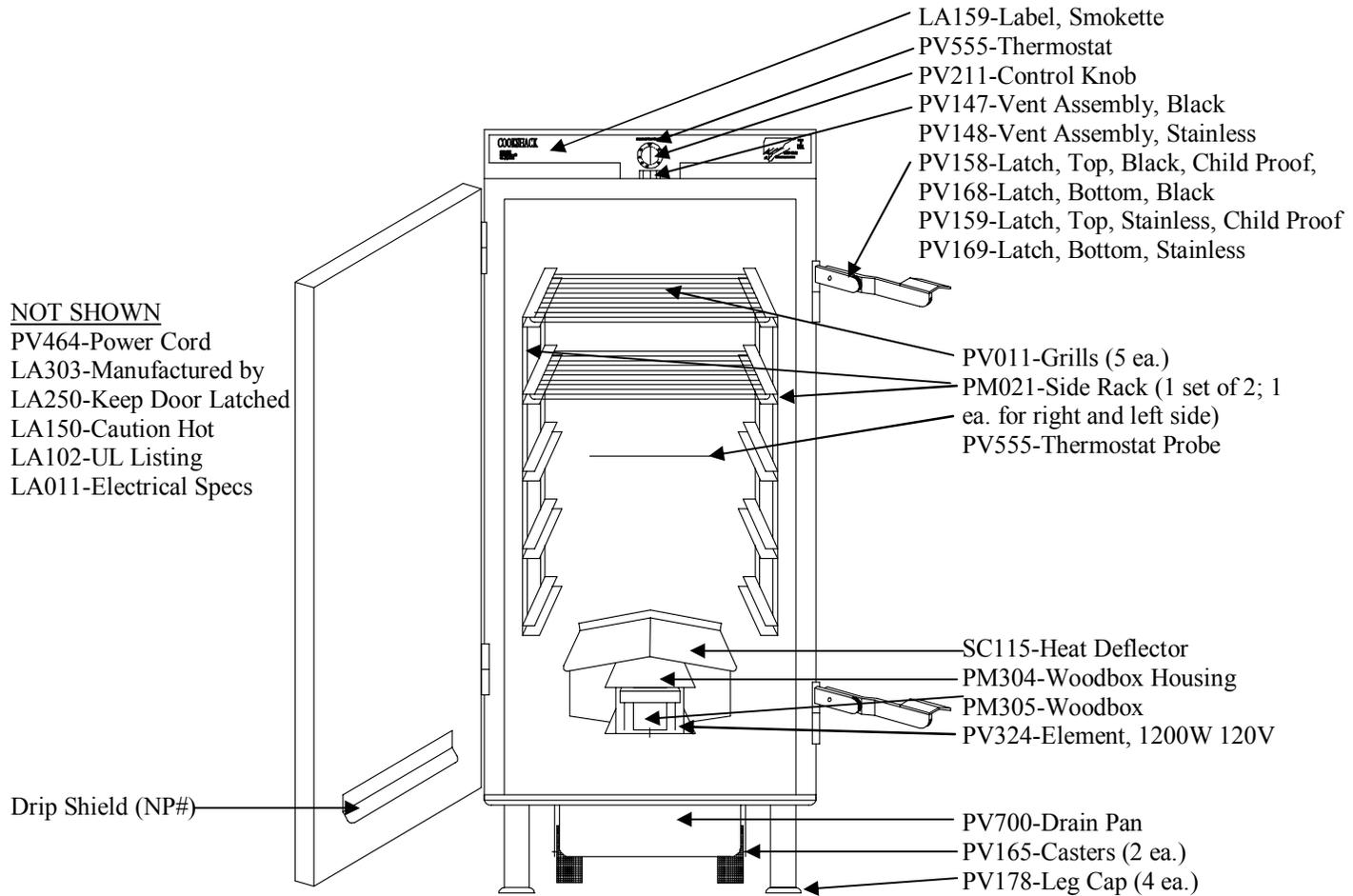
### **Tips For Good Smoking**

1. Your Model 050/055 does not require pre-heating.
2. Try lots of different seasonings until you find the one you like the best.
3. Use a meat thermometer, following the manufacturer's instructions, to determine the internal temperature of smoked products. It is not beneficial to use this thermometer to measure internal air temperature.
4. 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.
5. Keep a "logbook" of each time you cook in your Cookshack Smoker. This will allow you to compare results and make any needed adjustments . (See sample logbook on page 10.)
6. Consider cooking a small load the first time you use your unit and gradually increase the size and quality of product until you are comfortable with the results you are achieving.

### **Maintenance**

1. Periodically check electrical plug and wire for any type of wear or damage.
2. Twice annually put two drops of lightweight oil on the hinge pins to prevent binding.
3. Check casters for free movement.

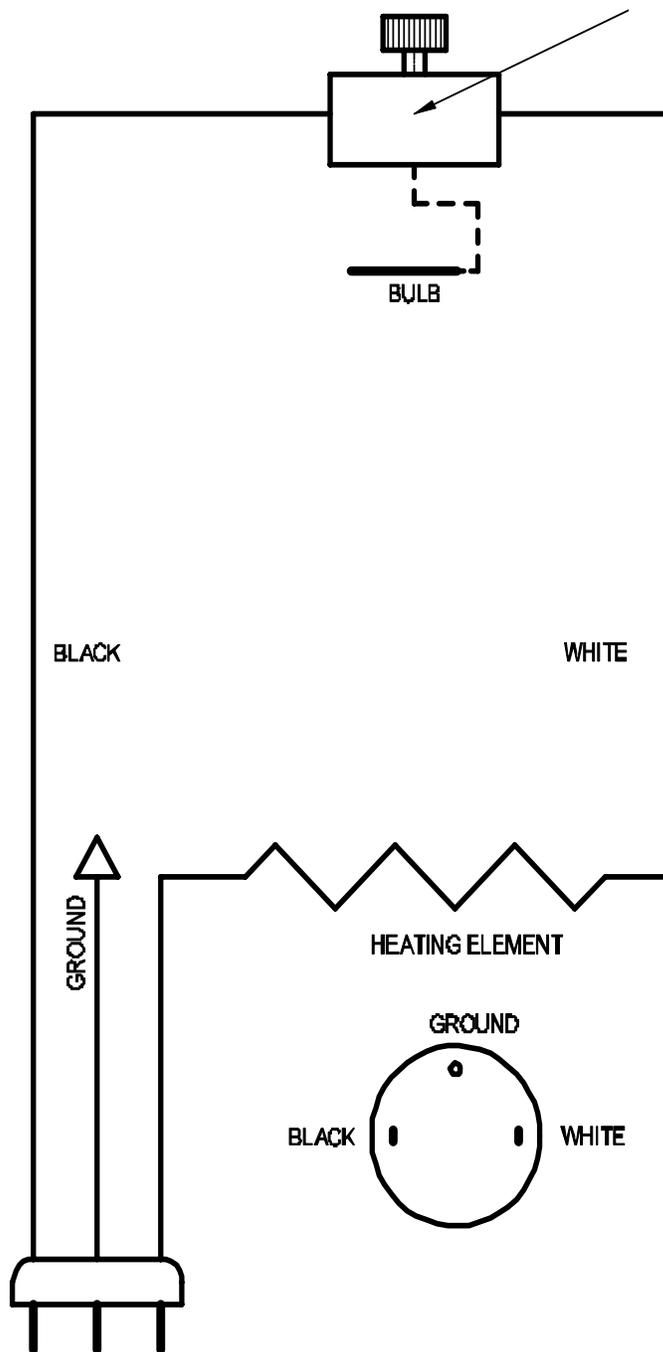
## PARTS IDENTIFICATION SM050/055



### WIRING DIAGRAM SM050/055

120 Volts, 15 Amperes  
80 Cycle Power

PV555-Thermostat



**SAMPLE LOG BOOK**

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	

## Two Year Limited Warranty

Cookshack Smoker Ovens are guaranteed to be free from defects in material and workmanship under normal use and when installed in accordance with factory recommendations.

This limited warranty includes parts and labor for the first 90 days. Following the 90 day period, the two (2) year limited warranty is for parts only.

Cookshack, Inc.'s obligation under this warranty shall be to repair and replace at its option any part deemed defective upon examination by Cookshack, Inc., or its authorized agent, for a period of two (2) years from the date of sale.

### PROCEDURES

1. Customer must obtain approval from Cookshack, Inc. before performing any service. Cookshack, Inc. is not responsible for any unauthorized service work.
2. The Limited Warranty extends to the original purchaser only.
3. 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).
4. The model number and serial number of the Cookshack Smoker Oven must accompany any request for service to the oven.
5. 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.
6. 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.
7. 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.
8. 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.



**2304 N. Ash Street  
Ponca City, OK 74601-1100 USA  
TOLL FREE (1) 800-423-0698  
(1) 580-765-3669  
FAX (1) 580-765-2223  
e-mail: sales@cookshack.com**