



## SMO-KING OVENS

Australia's smoke oven  
manufacturer supplying the world



# MODEL SM160 SMOKE OVEN

### Cookshack SmartSmoker® SM160 Commercial Electric Smoker

The Cookshack SmartSmoker® SM160 oven is designed for operations that need a capacity of up to 55kg of heavy cuts per load. Cookshack's most popular commercial electric smoker will operate 24/7 and is ideal for operations which need to produce a moderate amount of smoked foods and/or barbecue.

#### How It Works

Heat is supplied by an electronically-controlled heating element. Smoke is created as wood smolders in the wood box.

The heating element works only when the door is completely closed.

Produce hot foods or cold smoked foods with optional cold smoke kit.



Safe, contained wood box slides out.

Drippings exit the bottom of the smoker into a removable drip pan for a clean, safe operation.

#### IQ5 Controller

Digital controller.

Includes 8 programmable, customizable cooking presets.

Alarm cycle, 16 character LCD display.

USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive.

Features 3-stage, 2-stage and probe mode cooking options.

Optional meat probe allows the user to set the smoker to a desired internal meat temperature and then automatically cycles into hold when the temperature is met.



**Smo - King Ovens**

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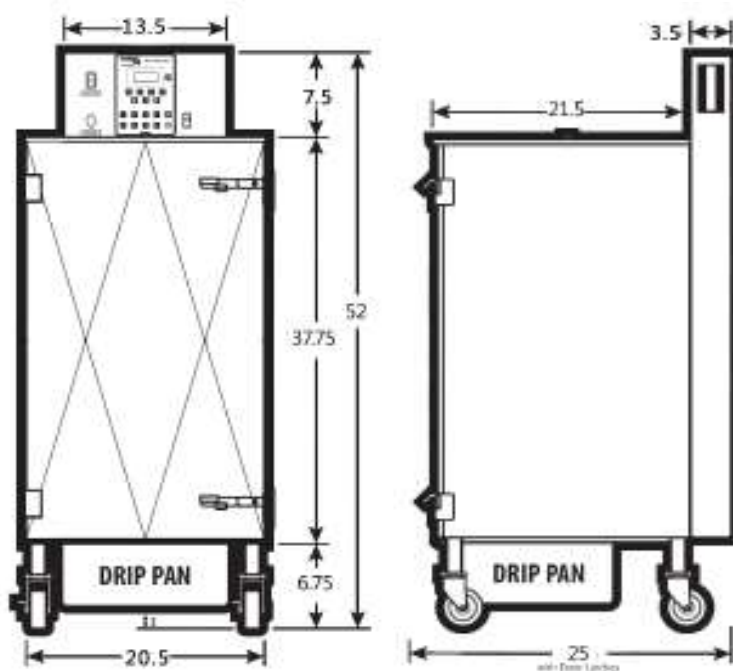
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## S M O K E O V E N

Cookshack SmartSmoker® SM160  
Commercial Electric Smoker

Front View

Side View



### Efficient

Tough double-walled stainless steel construction surrounds 450°C Spin-Glas® insulation, retains heat and remains cool to the touch on the outside.

### Specifications

**Outside Dimensions** 52cm W x 63.5cm D x 132.1cm H

**Food Capacity** 46kg brisket or 30 whole chickens per load.

**Cooking Area** 10,451 sq cm

**Shelves** Five (5) nickel-plated steel 58cm x 43cm shelves, 12.7cm apart

**Approximate Fuel Consumption** 0.5kg of wood smoke - cooks 27kg of product

**Temperature Range** 51°C to 150°C

**Electrical** 240v Single Phase; 360,000 BTU burner, electronically-controlled IQ5 thermostat, auto-start draft fan, power cord approximately length is 135cm (+/- 15cm)

**Standard Equipment** Five (5) grills, side racks, drip pan, wood box, wood box handle, pre-installed casters, operator's manual, cookbook, 5kg pellets, spare heating element and Cookshack Spice Kit.

**Optional Accessories** Smoker Cover, Meat Probe, Seafood Grills, Rib Racks, Jerky Rods, Pepper Popper Grills, Cold Smoke Kit, Flavor Infusion Reservoirs and Smoke Hood.

**Warranty** All Cookshack products are backed by a 2 year limited Warranty including 90 days full parts and labour.

**S m o - K i n g O v e n s**

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