



RESIDENTIAL

Anyone can smoke old-fashioned, slow-smoked pit barbecue in a Cookshack smoker oven or pellet grill. Using the same principles that expert pitmasters have known for hundreds of years, Cookshack smokers give you complete control over the variables of temperature and smoke, critical to smoking good barbecue. Your family and friends will love the food that you make in your Cookshack.



COMMERCIAL

For over 50 years, Cookshack smokers have helped restaurateurs turn out consistently delicious old-fashioned pit smoked meats with low shrinkage over real wood smoke. Your customers will love the food and you will love the result on the bottom line. Old-fashioned taste and up-to-date technology make the easy-to-use Cookshack smoker a favorite among restaurateurs, caterers, and other foodservice operations.



COMPETITION

Fast Eddy's by Cookshack 100% wood pellet fired smokers are helping teams walk to the winners' circle to pick up prize money and trophies. Teams are winning at every level, from local cook-offs to the American Royal, the Jack Daniels, and the Houston Livestock World's BBQ Championship. Become a winner yourself, don't wait to invest in a Fast Eddy's by Cookshack smoker!



QUESTIONS? CALL 1-800-423-0698

- Our technology has eliminated the need for labor intensive manual operation required in old-fashioned pit barbecue smoking
- You can slow cook to render fat from the meat
- Our smokers and pellet grills are inexpensive to operate with the Cookshack thermostatically-controlled system
- Our electric smokers feature double-walled stainless steel with 850°F Spin-Glas® insulation for superior heat retention, fuel savings and maximum cooking performance



- Our electric smokers and pellet grills are easy to clean up
- Our customer service is second to none! When you call us, you will get to talk to a service representative that has over 15 years of experience. They use our equipment every week so they can help you with recipes, settings and all aspects of using the accessories and equipment.
- For service 24/7, we have a forum dedicated to all things barbecue
- When you use our smokers and pellet grills, you will have a consistent product every time
- Our products are manufactured in Ponca City, OK by our master craftsmen; we have been making them here since 1962!
- They are ruggedly built to last!
- Our wood chunks in the electric smokers and our food grade wood pellets in the pellet grills will make your food taste great
- All of our equipment has a 30-day Risk-Free Money-Back guarantee and a 2-year limited warranty
- With capacities from 20 lbs to 100 lbs, we have the equipment that will fit whatever smoking and grilling needs that you might have!

COOKSHACK