



SMARTSMOKER COMMERCIAL ELECTRIC SMOKER OVEN MODEL SM160 FEATURES:

Model SM160 is ideal for operations which need to produce a moderate amount of smoked foods and/or barbecue.

It produces hot or cold smoked foods by application of heat and wood smoke to meat, poultry, fish, and vegetables.

The heating unit works only when the smoker door is closed.

Food cooks at a low temperature with no drying drafts of air moving through the smoker.

The SM160 smoker is designed to be used inside with outside ventilation for smoke. Place under a hood, near an outside exhaust fan, or attach a Cookshack Smokehood. Meat drippings exit the bottom of the smoker into a removable drip pan for clean, safe operation. Inner accessories remove for easy cleaning.

Safe, contained wood box slides out.

QTY

ADD TO CART

SPECIFICATIONS:

Cooking Capacity: Pork Butts: 120 lbs., Brisket: 100 lbs., Ribs: 50 lbs. or 20 whole chickens per load

Cooking Surface: Qty 5 - 18" x 18" (45.7 x 45.7 cm) nickel plated grills, 5" (12.7 cm) apart

Cooking Area: 1,620 square inches

Temperature Settings: 125°-300°F

Shipping Weight: 240lbs.

Included Equipment: 5 grills, side racks, drip pan, wood box, wood box handle, pre-installed casters, operator's manual, cookbook, 10 lbs. hickory wood, spare heating element and Cookshack Spice Kit

Fuel Usage: 1 oz. of wood required to smoke 60 lbs. of product

Average operating cost: \$.97 for 12 hours

Construction and Insulation: Double Walled Construction surrounding 850° F Spin-Glas® Fiberglass Insulation

ETL Listed (USA and Canada), NSF and USDA approved
RELATED ITEMS



SMARTSMOKER® COMMERCIAL ELECTRIC SMOKER OVEN MODEL SM260



SMARTSMOKER® COMMERCIAL ELECTRIC SMOKER OVEN MODEL SM360