



Cookshack Charbroilers



The Cookshack Charbroilers electronically-controlled pellet cooking system keeps the charbroiler cooking at a consistent temperature while creating that wonderful wood grilled flavor that people love. The system is fueled by 100% food grade wood pellets, introduced into its "firepot" by an auger which requires only a small amount of electricity to operate.

A Charbroiler with the Consistency and Real Wood-Smoked Flavor!

Cookshacks electronically controlled 100% wood pellet fired charbroiler gives the cook the tremendous advantages of both gas and wood charbroilers while eliminating the problems of lack of flavor, heat inconsistency, fuel storage, and ash disposal. For the first time, the professional cook can grill meats over 100% wood heat and smoke with consistent results and the sought-after, well-loved smoky flavor that keeps customers coming back!



Easy To Use

Anyone who can cook on a gas charbroiler can cook on a Cookshack Charbroiler. No special training is required, unlike log-fired grills which require the cook to judge the heat of cooking surface while adding logs and trying to cook at the same time! With the Charbroiler, the cook simply sets the cooking temperature and the Charbroiler regulates the wood and the cooking temperature. Your cooks concentrate on the quality of the food, not on stoking a fire.



Consistently Delicious Results

The Charbroilers electronically controlled pellet cooking system keeps the charbroiler cooking at a consistent temperature while wafting wood smoke over your steaks and burgers. Its heavy duty cast iron grates distribute heat evenly, eliminating hot spots. You have complete control over the temperature and the cooking process, and you get consistent results.

How It Works

The Charbroiler is 100% wood-fired. It was the first commercial pellet fired Charbroiler line allowing you to cook directly over the flames. The controls eliminate the need to build and maintain a fire, making it easy to add wood smoked flavor to everything you grill.

Charbroiler Capacities

Cut	CB024	CB036	CB048
12 oz. Ribeye	16	24	32
11 oz. NY Strip	16	24	32
8 oz. Filet	20	30	40
8 oz. Chicken Breast	20	30	40
4 oz. Hamburger	20	30	40



	CB024 Specifications	CB036 Specifications	CB048 Specifications
Dimensions	26.5"W x 42"H x 36"D	38.5"W x 42"H x 36"D	50.5"W x 42"H x 36"D
Controllers/Firepots	2 controllers/2 firepots	2 controllers/3 firepots	2 controllers/4 firepots
Front Loading Pellet Hopper	40 lb. capacity	60 lb. capacity	80 lb. capacity
Approximate Fuel Consumption	<p>Low (250°F average temperature): 2 lbs. per hour</p> <p>Med(500°F average temperature): 4 lbs. per hour</p> <p>High (700°F average temperature): 6 lbs. per hour</p>	<p>Low (250°F average temperature): 3 lbs. per hour</p> <p>Med(500°F average temperature): 6 lbs. per hour</p> <p>High (700°F average temperature): 9 lbs. per hour</p>	<p>Low (250°F average temperature): 4 lbs. per hour</p> <p>Med (500°F average temperature): 8 lbs. per hour</p> <p>High (700°F average temperature): 12 lbs. per hour</p>
Cooking Area	24 x 20" (480 sq. in.)	36 x 20" (720 sq. in.)	48 x 20" (960 sq. in.)
Electrical	120V, 5 amps; cord length is approximately 54" (may vary by 6")	120V, 8 amps; cord length is approximately 54" (may vary by 6")	120V, 11 amps; cord length is approximately 54" (may vary by 6")
Shipping Weight	580 lbs. (charbroiler and pellets ship on one pallet)	690 lbs. (charbroiler and pellets ship on one pallet)	790 lbs. (590 lb. charbroiler and pellets ship on separate pallets)
Standard Equipment	4 cooking grates, grate removal tool, drip tray, 2 heat deflectors, operator's manual and 200 lbs. pellets	6 cooking grates, grate removal tool, 2 drip trays, 3 heat deflectors, operator's manual and 200 lbs. pellets	8 cooking grates, grate removal tool, 3 drip trays, 4 heat deflectors, operator's manual and 200 lbs. pellets