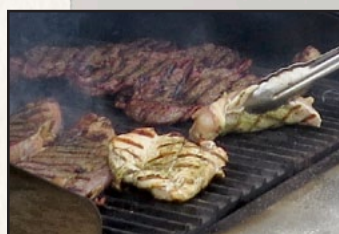




CHARBROILER

CB024



480 sq. in. of cooking area

* Shown at right with optional lid CB124.



2304 North Ash Street
Ponca City, OK
74601-1100 USA

Sales:
1.800.423.0698

Corporate Office:
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580.765.2223

E-mail:
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Web site:
www.cookshack.com



Cookshack CB024 Charbroiler is designed to give the wood-grilled flavor people love featuring an electronically-controlled pellet-cooking system. The system is fueled by 100% food-grade wood pellets that are introduced into its firepot by an auger requiring a small amount of electricity to operate. Food tastes fabulous when cooked over pellet smoke!

CB0240 Features

- It is a Charbroiler with the consistency of gas and the flavor of real wood smoke.
- Using the 480 sq. in. of cooking area the Charbroiler has a capacity of holding 16 rib-eyes or 20 chicken breasts.
- It features 1 1/2" thick heavy duty cast iron grates that distribute heat evenly which eliminates hot spots.
- Made of 100% stainless steel and insulated with 850° F Spin-Glas® insulation.
- It is easy to use and requires no special training. The Charbroiler regulates the wood and the cooking temperature so your cooks can concentrate on the quality of the food and not stoking a fire.
- The CB024 features customer-controlled variable heat settings from 250°F to 700°F so you have complete control over the temperature and the cooking process which gives you consistent results.
- An optional lid is available.
- The front loading pellet hopper has a 40lb. capacity and uses approximately 8lbs of pellets per hour on a high heat setting.
- It is safe to use because it keeps the cook's hands away from the hot charbroiler while adding pellets.
- Pellets are readily available, take up less space than logs and can be stored inside unlike logs.
- Pellets leave behind about 3% ash which is a fraction of the 30% ash produced by logs!
- Cookshack Charbroilers are covered by a two-year limited warranty and Cookshack's 30-Day Money-Back Guarantee.

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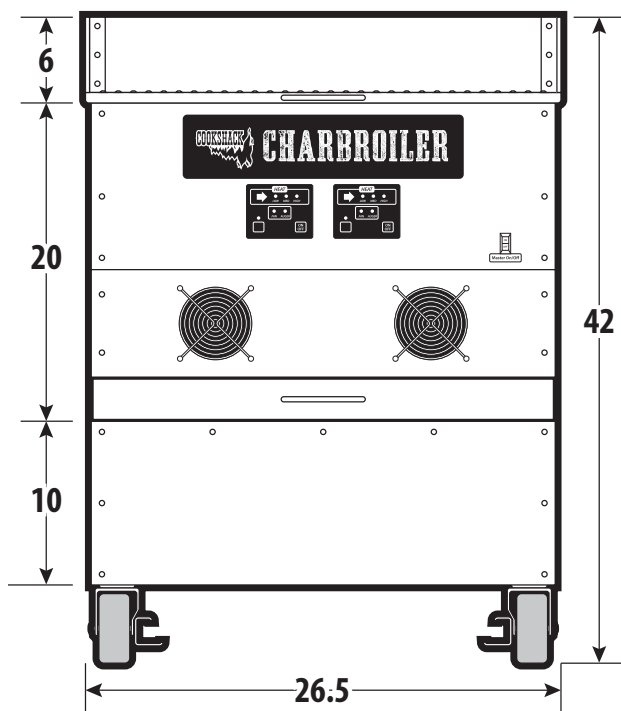
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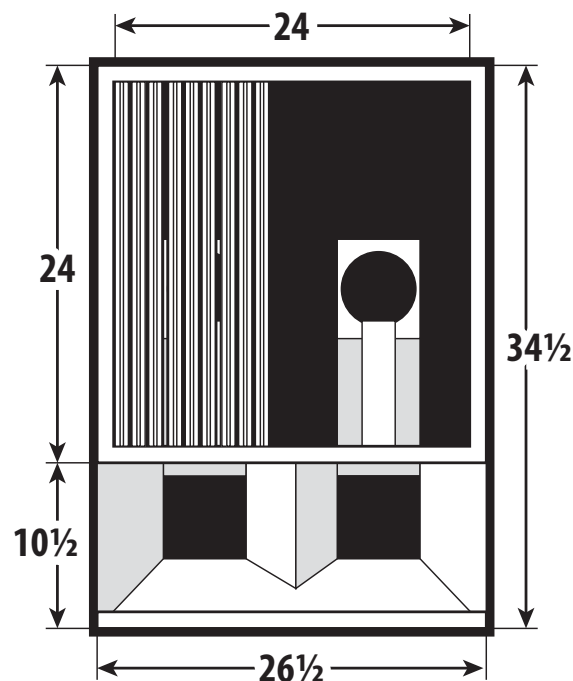


CB024 Specifications

Construction	Double-walled Stainless Steel Interior and Exterior
Insulation	Double-walled Construction surrounding 850° F Spin-Glas® insulation
Outside Dimensions	26.5" W x 34.5" D x 36" T (48" with optional lid)
Cooking Capacity	12 oz. Ribeyes: 16 pcs., 11oz New York Strip: 16 pcs., 8 oz Filet: 20 pcs., 8 oz Chicken Breast: 20 pcs., 4 oz Hamburgers: 20 pcs.
Cooking Area	24" x 20" = 480 sq. in.
Cooking Surface	Heavy-duty cast iron grates, 1½" thick
Fuel Source	100% food-grade wood pellets. Average cost is \$.50 per pound
Temperature Settings	High: 700°, Medium: 500°, Low: 250°
Hopper Capacity	40lbs. capacity, 8lbs. of pellets usage per hour on a high setting
Controllers / Firepots	2 digital controllers / 2 firepots
Electrical	120V, 5 amps (required to operate pellet system auger and igniter) Power cord approximate length 54" (± 6"), Master on/off switch
Ventilation	An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02169, www.NFPA.org
Shipping Weight	490 lbs
Optional Equipment	Charbroiler Lid (Model CB124)
Approval / Listings	NSF approved and ETL (US and Canada) listed. Made in the USA
Warranty / Guarantee	Two year limited warranty and 30-Day Money-Back Guarantee



Front View



Top View

* All measurements are approximate.

v. 2013.06.18