



CHARBROILER

Models CB024, CB036, CB048

Please read this entire manual for installation and use of these charbroilers. Failure to follow these instructions could result in property damage, bodily injury or even death.

Contact local building or fire officials about restrictions and installation inspection requirements in your area.

SAVE THESE INSTRUCTIONS.



CB024



CB036



CB048



Patent Number
7900553

Version 18.03.19

Revision Date: 03/19/2018

Serial Number: _____

Purchase Date: _____

Dear Customer,

Thank you for choosing Cookshack!

Your Charbroiler will produce great barbecue and smoked foods. It is easy to operate, clean, and maintain. Use this Operator's Manual to familiarize yourself with the charbroiler and its operation. If you have a question or problem not covered in the manual, call us at **1.800.423.0698** Monday through Thursday, 8 a.m.-5 p.m. CST and Friday, 8 a.m.-2 p.m. CST, or e-mail us at info@cookshack.com. You can also join the **Cookshack Barbecue Forum** at www.forum.cookshack.com which has high participation by both Cookshack customers and staff.

Your Charbroiler is ETL and NSF listed in the USA and Canada.

You must observe safe operating practices when using the charbroiler. Cookshack, Inc. assumes no responsibility for results of careless and dangerous operation of the Cookshack Charbroiler. All warranties are null and void if the practices described in the Operator's Manual are not observed.

Read the following instructions thoroughly and completely before using your charbroiler! Observe the instructions carefully. Be certain that you understand completely how it functions before attempting to operate it.

This charbroiler is intended for use as a food cooker. It is not intended for any use not specifically described in this manual. Misuse of this Charbroiler can result in serious injury and a fire hazard.

With these precautions in mind, enjoy your charbroiler and the delicious foods it will produce.

Stuart Powell



President and CEO
Cookshack Inc.

Find Cookshack, Inc. on all your favorite Social Media!



Table of Contents

General Safety Instructions.....	4
Included Equipment.....	4
General Installation Instructions.....	5
Location.....	5
Venting.....	5
Seasoning the Cooking Grates.....	6
Operating Instructions/Start Up Guide.....	6
Shut Down Instructions.....	8
Cleaning Instructions.....	9
Electrical Specifications.....	9
Limited Warranty Policy.....	10
Return Merchandise Policy.....	11
Charbroiler Illustration.....	13
CB024 Wiring Diagram.....	14
CB024 Wiring Diagram (Export).....	15
CB036 Wiring Diagram.....	16
CB036 Wiring Diagram (Export).....	17
CB048 Wiring Diagram.....	18
CB048 Wiring Diagram (Export).....	19

General Safety Instructions

This equipment is designed and sold for commercial use only. Only licensed professionals should work on or service this equipment.

INSTALL IN NON-COMBUSTIBLE LOCATIONS ONLY! Clearance from non-combustible construction must be 6" from back and sides.

Do not store or use gasoline in the vicinity of this or any other appliance.

Keep the appliance area clear and free from combustibles.

Whenever working on or servicing this unit, ALWAYS disconnect the power.

This oven is equipped with a grounded plug for your protection from shock hazard.

Always plug this unit directly into a properly grounded receptacle.

WARNING! Exterior surfaces may be HOT!

CAUTION! FLARE-UPS CAN OCCUR UNEXPECTEDLY.

Make sure all operating personnel are instructed on the proper use of the oven.

Included Equipment

Once you have unpackaged your Charbroiler, you should find the following standard equipment:

- Operator's Manual (MN001)
- Registration Card
- Pellets (10 bags weighing 20 lb. each)
- Grates (CB600)
 - CB024 – 4
 - CB036 – 6
 - CB048 – 8
- Drip tray
 - CB024 – 1
 - CB036 – 2
 - CB048 – 3
- Heat deflector (PM310)
 - CB024 – 2
 - CB036 – 3
 - CB048 – 4
- Grate Removal Tool (CB602)

General Installation Instructions

Local Code Officials should be consulted prior to installation.

WARNING! Unit is very HEAVY. Extra care must be taken when unloading and moving.

Open hearth broilers create a good deal of heat and smoke and should be installed under an efficient exhaust hood.

We recommend a standard Class 1 Hood with fire suppression due to the small amount of particulate being released. However, some local codes may require a solid fuel hood.

The Charbroilers are pellet fired; however, the unit uses electricity to control the temperature and ignite the pellets.

Location

Stationary installation should be on a level surface.

Keep the Charbroiler free from combustible materials. A good rule of thumb is to allow an 18" clearance space around the Charbroiler, however, the minimum spacing requirements from combustible material is 6."

For clearance of non-combustible materials, follow these recommended service spacing guidelines:

- Sides and Back: 4"
- Front: 48" for loading and unloading product and servicing.
- When open, the optional lid will add 9" to the back of your Charbroiler and 25" to the height

Venting

The unit must be installed per state and local fire codes and NFPA 96.

Local Code Officials and a Commercial Kitchen Ventilation Contractor should be consulted prior to installation to determine the need to obtain a permit.

Stationary installation should be on a level surface that can support 700 pounds.

The unit requires adequate air. If the oven is to be installed in a sealed room or building utilizing exhaust fans, the room must be supplied with a return air system.

The room's return air must be equal or slightly higher than that of the exhausted air.

WARNING! Do not pack air spaces with insulation or other materials.

The installation of a flue or vent will vary depending on the location and local codes.

Install vent at clearances specified by the vent manufacturer.

ADEQUATE MAKEUP AIR IS REQUIRED FOR SAFE OPERATION. It is your responsibility to maintain essential combustion air at all times during operation of the oven.

Seasoning the Cooking Grates

Season your grates prior to first cook by following these instructions:

1. Set the heat control switch to the "Low" position.
2. Preheat for 15 to 20 minutes.
3. Use a cloth or cotton basting mop to spread a thin film of cooking oil over the top of the grate surface.
NOTE: Wear heat protection gloves if using a cloth or similar method to add cooking oil to grates.
4. Allow the film to remain on the grate for about 5 minutes.
5. Wipe the surface clean and apply another film of cooking oil.
6. Wipe the surface clean again.
7. Using heat protecting glove, turn the grate over and follow steps 3-6.
8. The Charbroiler is now ready for use. The oil may smoke—this is normal.

Operating Instructions/Start Up Guide



Figure 1-Charbroiler Controller

Burners are controlled by an electronic controller with "Low," "Med," and "Hi" settings.

- For searing set the burner to "Hi" (average temperature of 700°F).
- For cooking and finishing set to "Med" (average temperature of 500°F).
- During slow times adjust the unit to "Low" (average temperature of 250°F).

Before EACH USE, follow these instructions:

1. Clean grates with a metal brush. Using the grate lifting tool, stack or move grates so you can access the heat deflector.
2. Remove and wash/rinse heat deflector.
3. Remove and wash/rinse drip tray.
4. Ensure the fire pots are clean and clear of ash. If needed, use an ash vac to remove excess debris.
5. Make sure the pellet slide is clean.
6. Wipe exterior surfaces with detergent and a cloth (a non-abrasive cleaner can be used).

7. Check pellet level. Add or redistribute pellets if needed.
 - Note about pellets: Only 100% hardwood food-grade pellets should be used in your charbroiler. Use of heating fuel pellets can be harmful to both the food and your Charbroiler. Not all pellets are created the same. If you choose not to use Cookshack pellets, we recommend BBQ's Delight or a similar brand.

Start the Charbroiler, only once you have completed the general maintenance described above, by following these instructions:

1. Return heat deflector and drip tray (leave grates where they are for now).
2. Ensure the Master On/Off Switch is ON.
3. Press the on/off button on the individual controllers and adjust the controller to "LOW." The auger will start feeding pellets into the firepot and the ignitors will automatically come on for 10 minutes. During start up, watch for pellets to catch fire and start to smoke. Through the space provided by the grates we left off the unit, carefully watch the firepots and ensure the pellets are burning from the bottom of the firepot. If the pellets are not burning from the bottom of the firepot, open your hopper lid until the pellets burn off a little (this could take up to 2-3 minutes).
4. When the smoke clears and you see that each firepot is lit and burning from the bottom, adjust the controller to the cooking temperature you desire and put the remaining grates back in place.

NOTE: When the broiler is first lit, it will smoke for approximately 15 to 20 minutes.

For each cook cycle:

1. Always preheat charbroiler prior to cooking.
2. Check the pellet level about every 3-4 hours and add or redistribute pellets as needed. The unit will cook on "Hi" for approximately 4 hours without needing more pellets.
 - While cooking, if you run out of pellets and the burner goes out, simply refill the hopper with pellets and press the igniter button to restart the burner. The igniter will then come on for 10 minutes and automatically shut off.
3. Check the drip tray/water tray every 4 hours and add water to the back of the tray as needed. (**Figure 2**).
 - The drip tray helps prevent flare-ups and catches grease (see Charbroiler illustration for drip tray location).

- Hot water vapors rising from the drip tray and through the combustion chamber helps reduce flare-ups. Exercise care when using your Charbroiler.

Add water to back section of drip tray

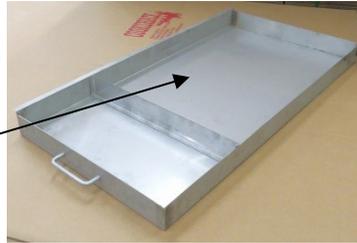


Figure 2-Drip Tray

Shut Down Instructions

Make sure the charbroiler is always shut down properly by following these instructions:

1. If you have been running the unit on HI, drop to LOW for at least 5 minutes before turning the unit off.
2. Press the on/off button on each controller. **DO NOT SWITCH THE MASTER ON/OFF SWITCH YET.**
3. After no less than 15 minutes, unplug the unit or turn off the Master On/Off Switch to allow unit fans to finish cooling down.

Maintenance Instructions

Once a week:

- Clean the pellet hopper-The easiest way to do this is by using an ash vacuum to clean the pellet hopper and remove excess pellets or sawdust.

Every Month:

- Check electrical plug and wire for any wear or damage
- Put two drops of lightweight oil on all hinges and pins to prevent binding
- Check casters for free movement

Electrical Specifications

The unit requires a separate circuit and must be grounded in accordance to your local codes. US models need to follow the **National Electric Code ANSI/NFPA 70-1990**. Electrical Requirements are:

CB024

- 120V, 5 amps

CB036

- 120V, 8 amps

CB048

- 120V, 11 amps

Limited Warranty Policy

Cookshack Charbroilers are guaranteed to be free from defects in material and workmanship under normal use and when installed in accordance with factory recommendations. **Warranty is voided unless 100% hardwood food-grade pellets are used.**

This limited warranty includes parts and labor for the first 90 days. Following the 90 day period, the two (2) year limited warranty is for parts only.

Cookshack, Inc.'s obligation under this warranty shall be to repair or replace at its option any part deemed defective upon examination by Cookshack, Inc., or its authorized agent, for a period of two (2) years from the date of sale.

Customer must obtain approval from Cookshack, Inc. before performing any service.

Cookshack, Inc. is not responsible for any unauthorized service work.

1. The Limited Warranty extends to the original purchaser only.
2. To make claim or request for the Limited Warranty, the original purchaser must notify Cookshack, Inc. Customer Service for instructions as to the repair or replacement of the defective merchandise prior to attempting or contracting for repair of the oven. (See following page for Return Merchandise Policies).
3. The model number and serial number of the Cookshack Charbroiler must accompany any request for service to the oven.
4. The Limited Warranty shall not apply if the merchandise has been improperly installed; damaged due to abuse, misuse, misapplication, accident; or as a result of service or modification by any other than an authorized Cookshack, Inc. service agent.

There are no express warranties other than the limited warranty stated herein above. No warranties whether express or implied, including, but not limited to, any implied warranties of merchantability of fitness for a particular purpose, shall extend beyond the respective warranty periods described above.

Cookshack, Inc. shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of liability resulting from any defect in or use of the Cookshack Charbroiler, accessories and/or heating elements.

Additional information on obtaining service under this Limited Warranty is available on the following page or by contacting a Cookshack, Inc. Customer Service Representative directly at (800)423-0698.

Return Merchandise Policy

If you have merchandise that you believe is defective and requires repair or replacement:

1. Call Cookshack, Inc. at (800)423-0698. Ask to speak to a Customer Service Representative. Have your Charbroiler model number and serial number ready.

If you are advised to return the merchandise to the factory for repair or replacement, please observe the following procedures.

2. You will be issued a return number. A Customer Service Representative will issue you a return number and/or mail you an instruction form (called a Return Merchandise Authorization) for returning the merchandise with the return number on it.

All return merchandise must have a return number. Do not return merchandise without a return number.

3. Attach the return number to the merchandise.

If you were sent a Return Merchandise Authorization, attach it to the merchandise you are returning.

If you were issued a RETURN NUMBER by phone and not sent a Return Merchandise Authorization, attach a note to the merchandise with your name, address and RETURN NUMBER.

Print the RETURN NUMBER on the outside of the return packaging.

4. Ship the merchandise back to Cookshack.

Return the merchandise to Cookshack, Inc., shipping prepaid, F.O.B. destination, in the original container or equivalent.

All return merchandise must be shipped to: Cookshack, Inc., 2405 Sykes Blvd., Ponca City, OK, 74601.

You assume the risk of any loss or damage that occurs during transit due to improper packaging of the returned merchandise. Use the original container that the merchandise was shipped in or equivalent.

5. Repair or replacement of merchandise under warranty.

Replacement or repairing defective merchandise is at Cookshack, Inc.'s option.

If repair of merchandise is deemed necessary by Cookshack, Inc. you will be instructed as to the necessary arrangements in order to affect the repair of the merchandise.

If replacement merchandise is deemed necessary by Cookshack, Inc. you will be invoiced for the replacement merchandise upon shipment. Credit for merchandise under warranty deemed to be defective by Cookshack, Inc. will be issued upon return of the defective merchandise.

Credit may be denied if the returned merchandise is not found to be defective by Cookshack, Inc.; if it is not under warranty; if it is not received at Cookshack, Inc. 30 days after your RETURN NUMBER is issued; if it is damaged due to abuse, misuse, misapplication or accident; if it has been serviced or modified by any other than an authorized Cookshack, Inc. service agent; is not returned with an RETURN NUMBER; is not in clean condition; is not complete; is damaged or lost in transit.

Replacement merchandise is sent to you via FedEx Ground or common carrier. If you request replacement merchandise to be sent by faster service than FedEx Ground or common carrier you shall incur the cost of shipping.

Charbroiler Illustration

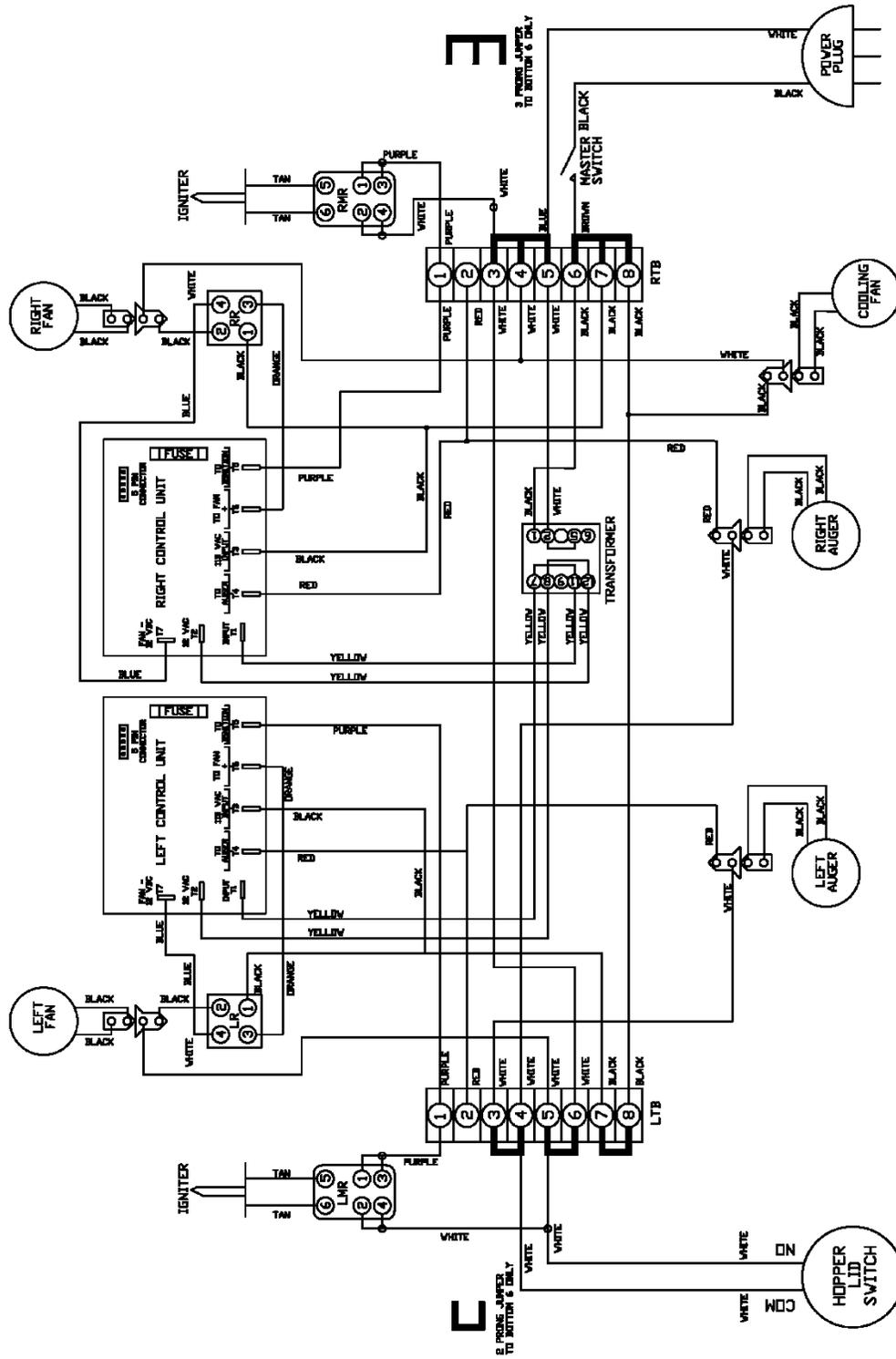
Not Shown

- Auger Motor PV514
- Combustion Fan PV516
- Relay PV682
- Relay PV631
- Igniter PA045
- Power Cord PV461

- Cooking Grates CB600
(21½' X 6', approximately 15 lbs. per grate)
- Quantity
- CB024 (4)
- CB036 (6)
- CB048 (8)

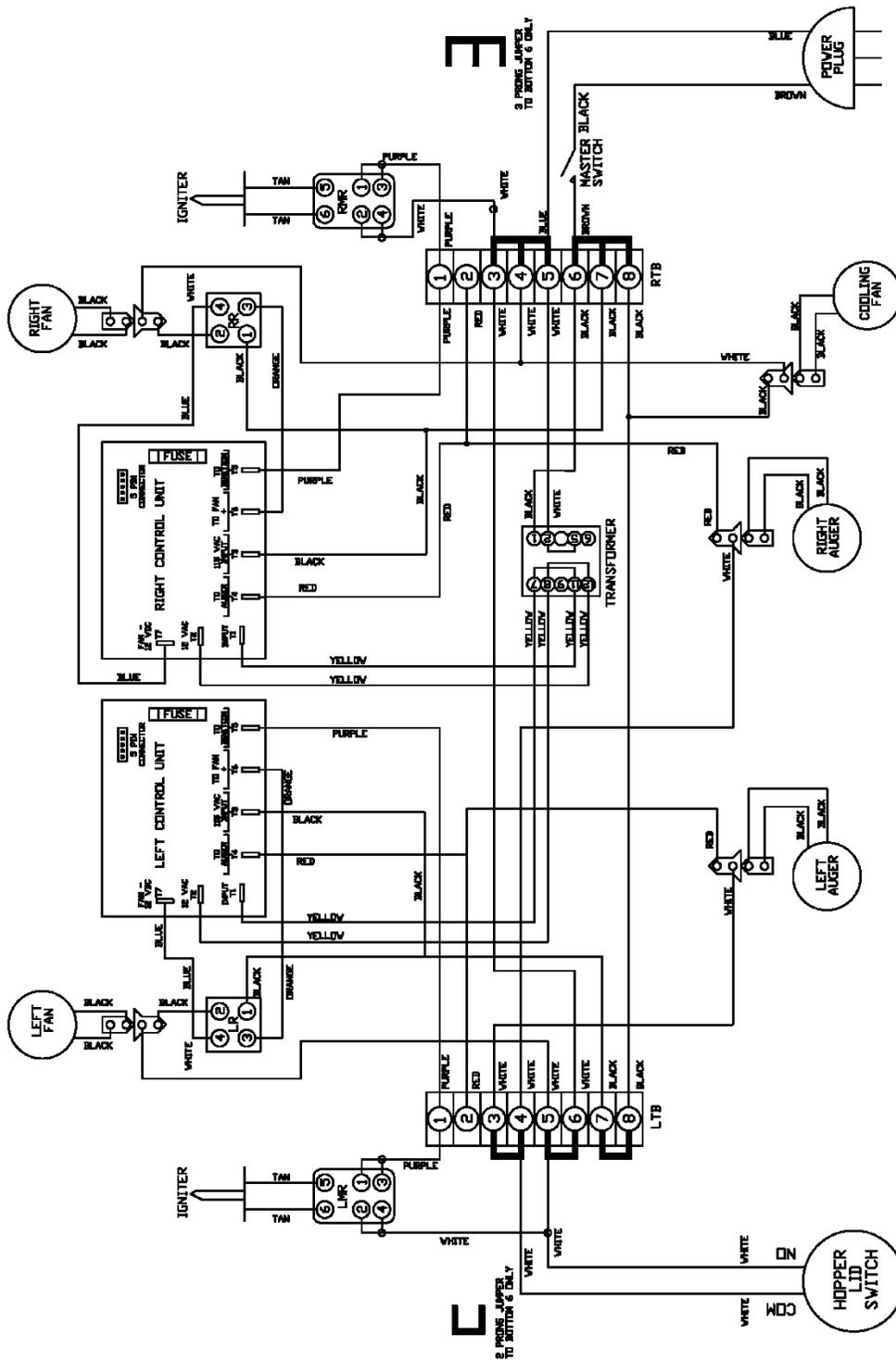


CB024 Wiring Diagram



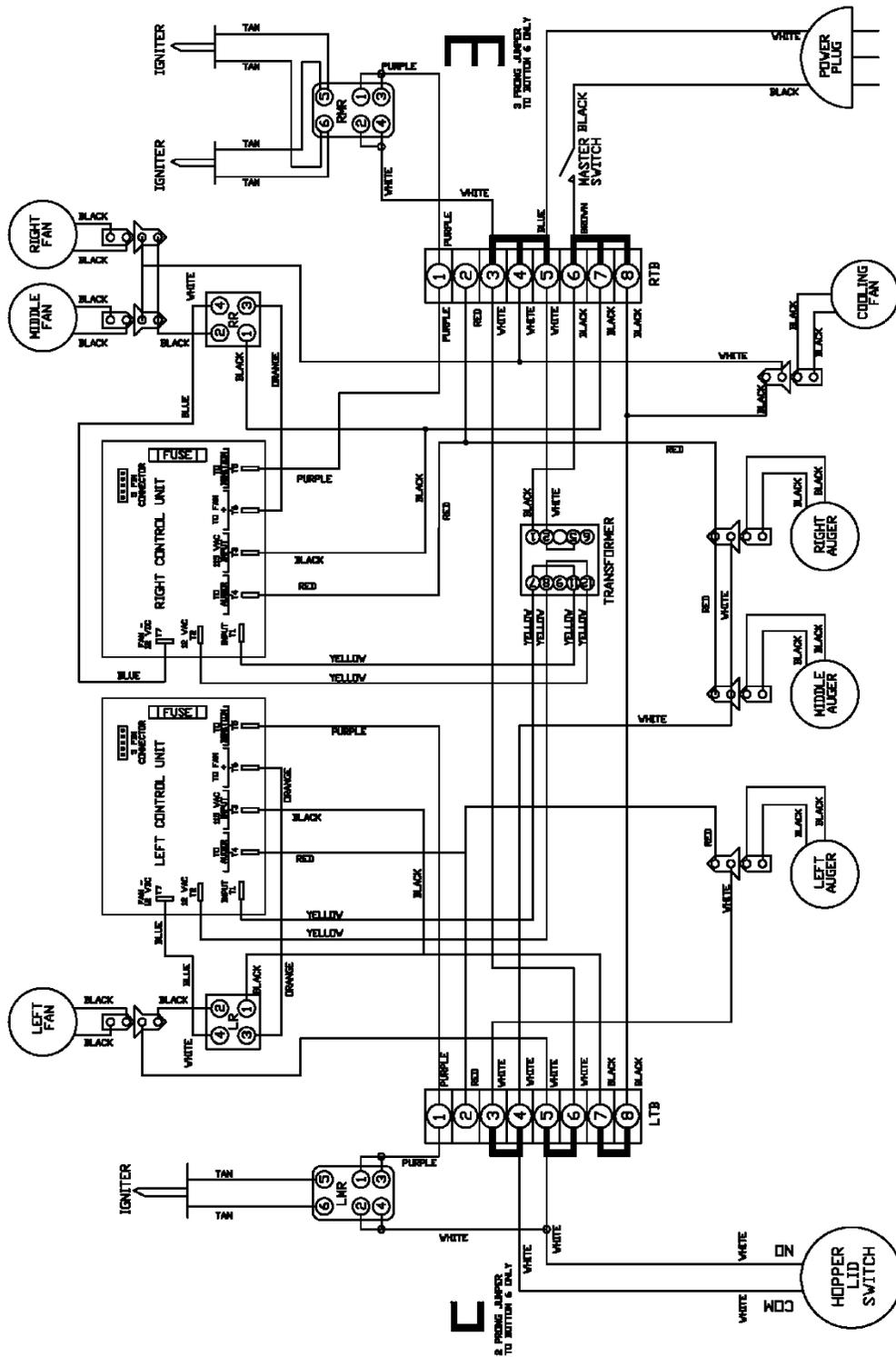
MODEL CB024 CHARBROILER
120 VOLTS
03/09/18

CB024 Wiring Diagram (Export)



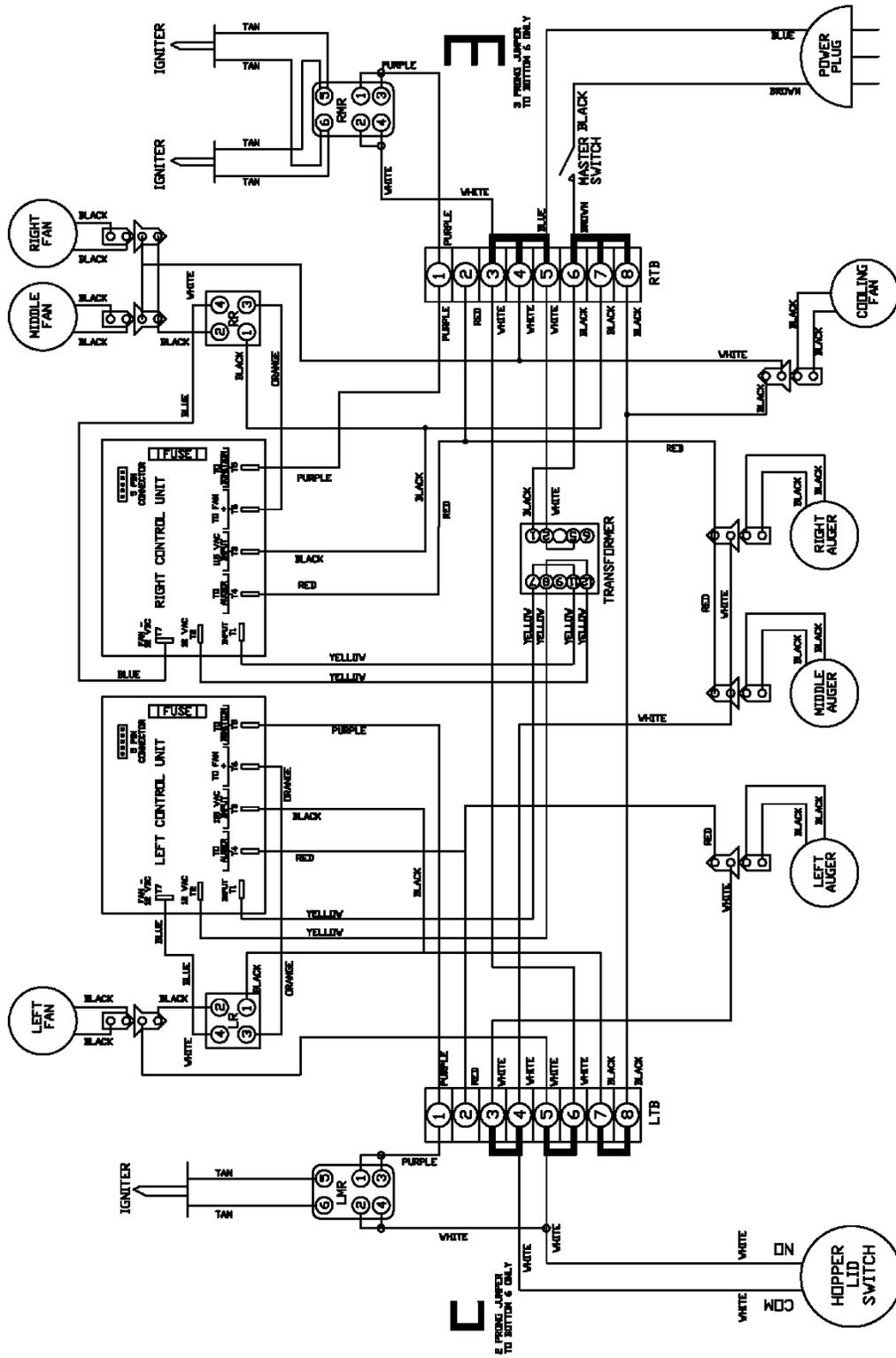
MODEL CB024 CHARBROILER
 240 VOLTS
 03/09/18

CB036 Wiring Diagram



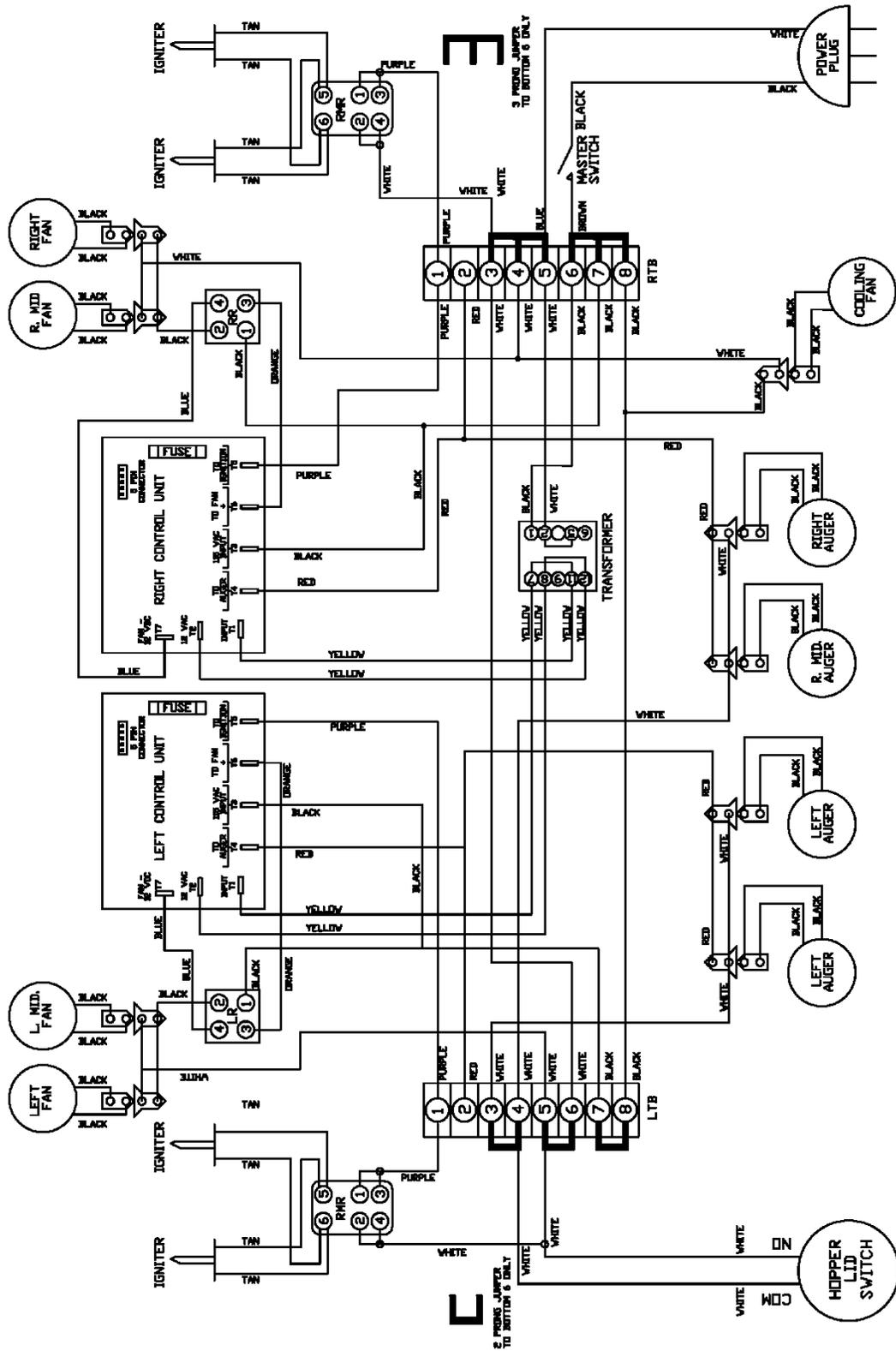
MODEL CB036 CHARBROILER
120 VOLTS
03/09/18

CB036 Wiring Diagram (Export)



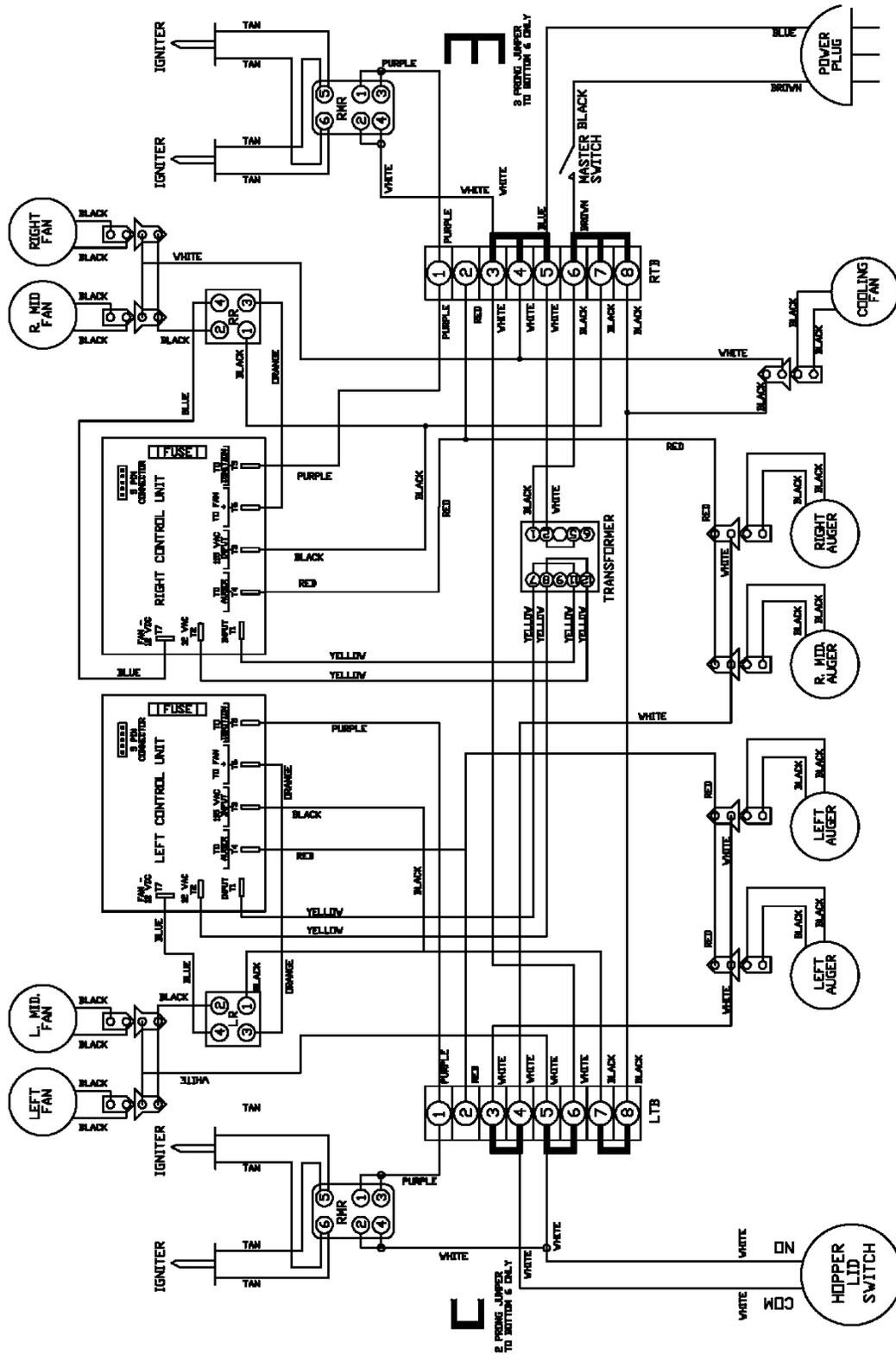
MODEL CB036 CHARBROILER
240 VOLTS
03/09/18

CB048 Wiring Diagram



MODEL CB048 CHARBROILER
120 VOLTS
03/09/18

CB048 Wiring Diagram (Export)



MODEL CB048 CHARBROILER
240 VOLTS
03/09/18