

FEC240

100% Wood Pellet Smoker



The Fast Eddy's™ by Cookshack FEC240 smoker is a 100% wood pellet smoker with a Cookshack IQ5 electronic control system.

The FEC240 has a small footprint with a high capacity to smoke products so it is the perfect choice for large scale operations. It features an offset firebox and a convection fan to circulate smoke and heat for steady temperatures throughout.

How it Works

- Heat and smoke are supplied by 100% wood pellets
- Offset firebox and convection fan circulates smoke and heat for even temperatures
- Drippings exit the bottom of the smoker into a removable drip pan for a clean, safe operation

IQ5 Controller

- Digital controller
- Includes 8 programmable, customizable cooking presets
- Alarm cycle
- LCD display
- USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive
- Features 3-stage, 2-stage and probe mode cooking options
- Optional meat probe allows the user to set the smoker to a desired internal meat temperature and then automatically cycles into rest when the temperature is met

Efficient

- Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation
- Retains heat and remains cool to the touch on the outside

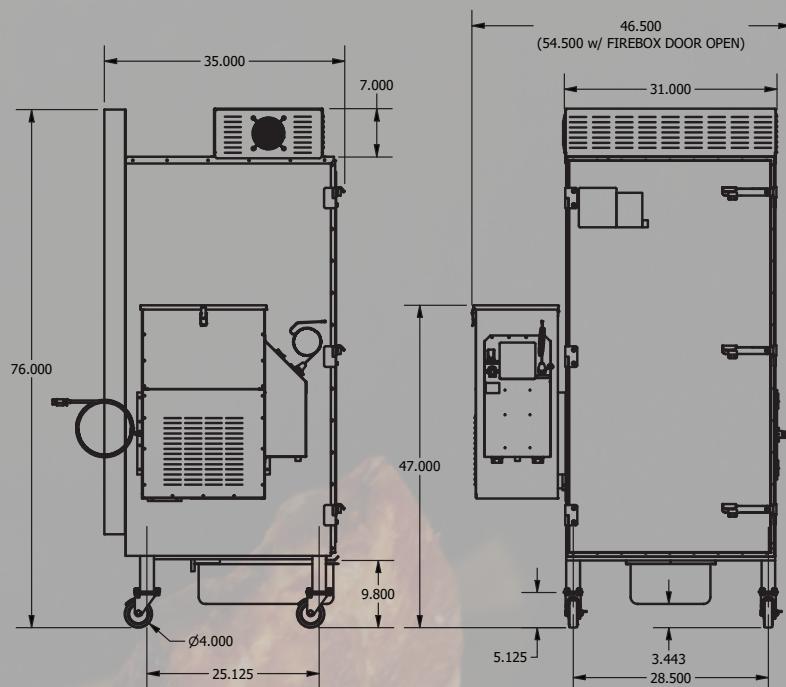
Pellets

- Pellets are clean burning, produce very little ash and create low creosote buildup
- Approved by all major cooking competition sanctioning bodies

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FEC240 Venting Requirements

Before installation, contact local code officials and a commercial kitchen ventilation contractor to determine codes and permit requirements. Unit must be installed per state and local fire codes and meet NFPA 96 in the US.

The unit requires a separate 120 volt, 20 amp circuit and grounded in accordance to the National Electric Code ANSI/NFPA 70-1990 (or comparable codes outside the United States).

The Fast Eddy's™ by Cookshack FEC240 must be installed under a commercial hood with fire suppression applicable to local code (NFPA 96). Adequate makeup air is required for safe operation.

Outside Dimensions	46.5"W (54.500"W w/ firebox door open) x 76"H x 35"D
Food Capacity	250 lbs. pork butts, 240 lbs. brisket, 180 lbs. ribs, or 60 whole chickens per load
Cooking Area	21.72 sq. ft. (3,128 sq. in.)
Shelves	(8) nickel-plated steel 23" X 17" shelves, 5" (12.7cm) apart
Approximate Fuel Consumption	1.5 lb. of pellets per hour at 250°F
Approximate Cost of Operation	\$8.01 per 12 hour cycle at average setting (includes pellet and electric cost)
Temperature Range	160°F to 400°F
Electrical	7 amps @ 120 VAC; 36,000 BTU burner; power cord approximate length is 54"
Fuel Source	100% wood pellets
Pellet Hopper Capacity	35 lbs.
Shipping Weight	675 lbs.
Standard Equipment	8 grills, side racks, drip pan, pre-installed casters, operator's manual, registration card, cookbook, 60 lbs. pellets and Cookshack Spice Kit
Optional Accessories	Meat Probe, Pepper Popper Grills, Jerky Rods, Rib Racks, and Stainless Steel Shelves
Warranty	All Cookshack products are backed by a 2-year limited warranty including 90 days full parts and labor.



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