

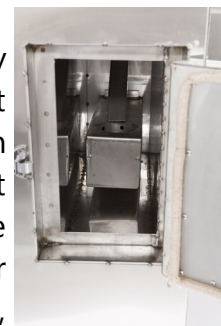
FEC Fixed-Shelf Smoker Family



Fast Eddy's™ by Cookshack Fixed-shelf Smokers are 100% wood burning, pellet-fired ovens. They are quick to start, feature rapid heat recovery, and are easy to use and maintain. These smokers have a small footprint and fit through a standard door. They feature an offset firebox and a convection fan to circulate smoke and heat for steady temperatures throughout the unit.

How It Works

Heat is supplied by 100% wood pellets, eliminating large heat fluctuations that dry and shrink meat. Oven temperatures can reach up to 400°F. Meat drippings exit the bottom of the smoker into a removable drip pan for a clean, safe operation. An optional meat probe allows the user to set the smoker to a desired internal meat temperature and then automatically cycles into a rest cycle when the temperature is met. These smokers will fit through a 36" standard door so they are perfect for compact kitchens where space is at a premium. With no gas lines to worry with, they are easy to install in your commercial kitchen.



Controller

The digital controller includes 8 programmable, customizable cooking presets, alarm cycle, LCD display, and USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive. The IQ5 electronic time/temp control system features 3-stage, 2-stage, and probe mode cooking options.

Efficient

Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation for superior heat retention. No gas lines to install, just plug the unit in, add pellets and you are ready to cook delicious barbecue! Capacities range from 150-250 lbs. per load.



Pellets

Heat and Flavor source is 100% food grade wood pellets controlled by a fully automated system. Clean-burning wood pellets produce very little ash, with a low creosote buildup. Danger of fire from removing hot ash and embers is eliminated, unlike stick burning smokers that require removal of live coals.

Optional Accessories: Meat Probe, Rib Racks, Stainless Steel Shelves, Smoker Cover, Flue Collector and Smoke Enhancer



Cookshack Pellets are produced from recycled sawdust and no trees are cut to make them.

- Naturally occurring lignin in the wood binds the pellets into their shape.
- Not all pellets will produce the same results or are manufactured with the same low environmental impact.
- Use Cookshack pellets to ensure you are being as green as possible.



800.423.0698

FEC120 Specifications

Food Capacity	13.5 sq. ft. (1,955 sq. in.) of cooking space: 150 lbs. pork butts, 120 lbs. brisket, 90 lbs. ribs, or 30 whole chickens per load
Electrical	7 amps @ 120 VAC; 840 watts; 36,000 BTU burner; electronically controlled IQ5 thermostat; auto-start; draft fan; power cord approximate length is 53" (± 6")
Shelves	(5) nickel-plated steel 23" X 17" shelves spaced 4.75" apart
Outside Dimensions	48.5"W (54.5"W w/ firebox door open) x 60.75"H x 35"D
Fuel Consumption	1 lb. of pellets per hour at 250°F
Shipping Weight	560 lbs.
Standard Equipment	5 grills, side racks, drip pan, pre-installed casters, operator's manual, cookbook, 40 lbs. pellets and Cookshack Spice Kit



FEC240 Specifications

Food Capacity	21.72 sq. ft. (3,128 sq. in.) of cooking space: 250 lbs. pork butts, 240 lbs. brisket, 180 lbs. ribs, or 60 whole chickens per load
Electrical	7 amps @ 120 VAC; 36,000 BTU burner; electronically-controlled IQ5 thermostat; auto-start; draft fan; power cord approximate length is 53" (± 6")
Shelves	(8) nickel-plated steel 23" X 17" shelves spaced 5" apart
Outside Dimensions	48.5"W (54.5"W w/ firebox door open) x 76"H x 35"D
Fuel Consumption	1.5 lb. Of pellets per hour at 250°F
Shipping Weight	675 lbs.
Standard Equipment	8 grills, side racks, drip pan, pre-installed casters, operator's manual, cookbook, 60 lbs. pellets and Cookshack Spice Kit



“ We have been **very pleased with all of our Cookshack cookers**. The FEC120 is no exception. We see **excellent consistency** and **ease of operation**. Any issues are easily identified and fixed with the help of a **great tech assistance team!** ”

-Ashley S.