



## Fast Eddy's™ by Cookshack Family



Fast Eddy's™ by Cookshack Smokers are 100% wood pellet ovens. They are quick to start, feature rapid heat recovery and are easy to use and maintain. Equally efficient to use in a restaurant, catering operation or on the barbecue circuit, these smokers meet the requirements for all known barbecue competition sanctioning bodies. With 100% Stainless steel interior and exterior plus fiberglass insulation, all FEC units maintain heat and stay cool to the touch.

### 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 425°F with capacities ranging from 150 to 750 lbs. per load. With no gas lines to worry with, they are easy to install in your commercial kitchen. Each Fast Eddy's™ by Cookshack unit is easy to start, comes to temperature quickly and recovers the heat quickly after the door is opened because the burner safely remains on. Choose between the small, stationary rack units or go big with a rotisserie unit. The stationary rack units (FEC120 and FEC240) will fit through a standard 36" door while the rotisserie units can be mounted on a trailer without much extra work.



### Controller



The digital controller includes 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/temperature control system features 3-stage, 2-stage, and probe mode cooking options (probe mode only available on stationary rack units).

### Efficient

Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation for superior heat retention. The shelves are easy to remove for cleaning.

### 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.



|                           | FEC120<br>Specifications                                                                                                                       | FEC240<br>Specifications                                                                                                                       | FEC300<br>Specifications                                                                                                           | FEC500<br>Specifications                                                                                                            | FEC750<br>Specifications                                                                                                           |
|---------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------|
| <b>Food Capacity</b>      | 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              | 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            | 37.5 sq. ft. (5,400 sq. in.) of cooking space: 350 lbs. pork butts, 300 lbs. brisket, 100 lbs. ribs, or 45 whole chickens per load | 51.04 sq. ft. (7,350 sq. in.) of cooking space: 500 lbs. pork butts, 450 lbs. brisket, 150 lbs. ribs, or 70 whole chickens per load | 75 sq. ft. (10,800 sq. in.) of cooking space: 750 lbs. pork butts, 700 lbs. brisket, 300 lbs. ribs, or 110 chickens per load       |
| <b>Electrical</b>         | 7 amps @ 120 VAC; 840 watts; 36,000 BTU burner; power cord approximate length is 53" (± 6")                                                    | 7 amps @ 120 VAC; 36,000 BTU burner; power cord approximate length is 53" (± 6")                                                               | 14 amps @ 120 VAC; 1,680 watts; 36,000 BTU burner; power cord approximate length is 66" (± 6")                                     | 14 amps @ 120 VAC; 1,680 watts; 72,000 BTU burner; power cord approximate length is 66" (± 6")                                      | 15 amps @ 120 VAC; 1,800 watts; 108,000 BTU burner; power cord approximate length is 66" (± 6")                                    |
| <b>Shelves</b>            | (5) nickel-plated steel 23" X 17" shelves spaced 4.75" apart                                                                                   | (8) nickel-plated steel 23" X 17" shelves spaced 5" apart                                                                                      | (15) 30" x 11.5" stainless steel rotisserie racks                                                                                  | (15) 42" x 11.5" stainless steel rotisserie racks                                                                                   | (15) 60" x 11.5" stainless steel rotisserie racks                                                                                  |
| <b>Outside Dimensions</b> | 48.5"W (54.5"W w/ firebox door open) x 60.75"H x 35"D                                                                                          | 48.5"W (54.5"W w/ firebox door open) x 76"H x 35"D                                                                                             | 49.5"W x 78"H x 87.75"D with firebox door open                                                                                     | 83.5"W with open Firebox x 79"H x 85.5"D                                                                                            | 87"W with open Firebox x 77"H x 89"D                                                                                               |
| <b>Fuel Consumption</b>   | 1 lb. of pellets per hour at 250°F                                                                                                             | 1.5 lb. of pellets per hour at 250°F                                                                                                           | 1.5 lbs. of pellets per hour at 250°F                                                                                              | 2 lbs. of pellets per hour at 250°F                                                                                                 | 3 lbs. of pellets per hour at 250°F                                                                                                |
| <b>Shipping Weight</b>    | 560 lbs.                                                                                                                                       | 675 lbs.                                                                                                                                       | 1475 lbs.                                                                                                                          | 2075 lbs.                                                                                                                           | 2100 lbs.                                                                                                                          |
| <b>Standard Equipment</b> | 5 grills, side racks, drip pan, pre-installed casters, operator's manual, registration card, cookbook, 40 lbs. pellets and Cookshack Spice Kit | 8 grills, side racks, drip pan, pre-installed casters, operator's manual, registration card, cookbook, 60 lbs. pellets and Cookshack Spice Kit | 15 rotisserie racks, casters, operator's manual, registration card, cookbook, 80 lbs. pellets, foot pedal and Cookshack Spice Kit  | 15 rotisserie racks, casters, operator's manual, registration card, cookbook, 80 lbs. pellets, foot pedal and Cookshack Spice Kit   | 15 rotisserie racks, casters, operator's manual, registration card, cookbook, 160 lbs. pellets, foot pedal and Cookshack Spice Kit |