

FastEddy's™

100% Wood Pellet Smokers

COOKSHACK



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 350°F with capacities ranging from 120 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 up 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.

IQ6 Controller

The digital controller includes Wifi and Bluetooth programmable, customizable cooking presets, alarm cycle, LCD display and a USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive. The IQ6 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 amount of creosote buildup. Danger of fire from removing hot ash and embers is eliminated, unlike stick burning smokers that require removal of live coals.

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Product	FEC120	FEC240	FEC300-18	FEC500	FEC750
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 chickens per load	21.72 sq. ft. (3,128 sq. in.) of cooking space: 250 lbs. pork butts, 240 lbs. brisket, 90 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, 90 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.	21.72 sq. ft. (3,128 sq. in.) of cooking space: 250 lbs. pork butts, 240 lbs. brisket, 90 lbs. ribs, or 60 whole chickens per load.
Electrical	7 amps @ 120 VAC; 36,000 BTU burner; power cord approximate length is 54"	7 amps @ 120 VAC; 36,000 BTU burner; power cord approximate length is 54"	14 amps @ 120 VAC; 36,000 BTU burner; power cord approximate length is 55"	14 amps @ 120 VAC; 1,680 watts; 72,000 BTU burner; power cord approximate length is 55"	15 amps @ 120 VAC; 1,800 watts; 108,000 BTU burner; power cord approximate length is 55"
Shelves	(5) nickel-plated steel 23" x 17" shelves spaced 4.75" apart	(8) nickel-plated steel 23" x 17" shelves spaced 5" apart	(12) 25" x 18" stainless steel rotisserie racks spaced 3.5" apart	(15) 42" x 11.5" stainless steel rotisserie racks spaced 3.5" apart	(15) 60" x 11.5" stainless steel rotisserie racks spaced 3.5" apart
Outside Dimensions	48.5"W (54.5"W with firebox door open) x 60.75"H x 35"D	48.5"W (54.5"W with firebox door open) x 76"H x 35"D	42.25"W x 76.375"H 82"D with firebox door open)	84"W with open firebox x 79"H x 85.5"D	88"W with open firebox x 77"H x 89"D
Fuel Consumption	1 lb. of pellets per hour at 250°F.	1.5 lbs. 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
Shipping Weight	535 lbs.	640 lbs.	1,325 lbs.	1,965 lbs.	2,435 lbs.
Standard Equipment	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	12 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



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