

FEC500

100% Wood Pellet Smoker



The Fast Eddy's™ by Cookshack FEC500 stainless steel rotisserie smoker is a 100% wood pellet unit with a Cookshack IQ6 digital controller.

It features quick start-up and fast heat recovery during use. Great for food trucks, caterers, and restaurants, as well as barbecue competitions.



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 a clean, safe operation

IQ6 Controller

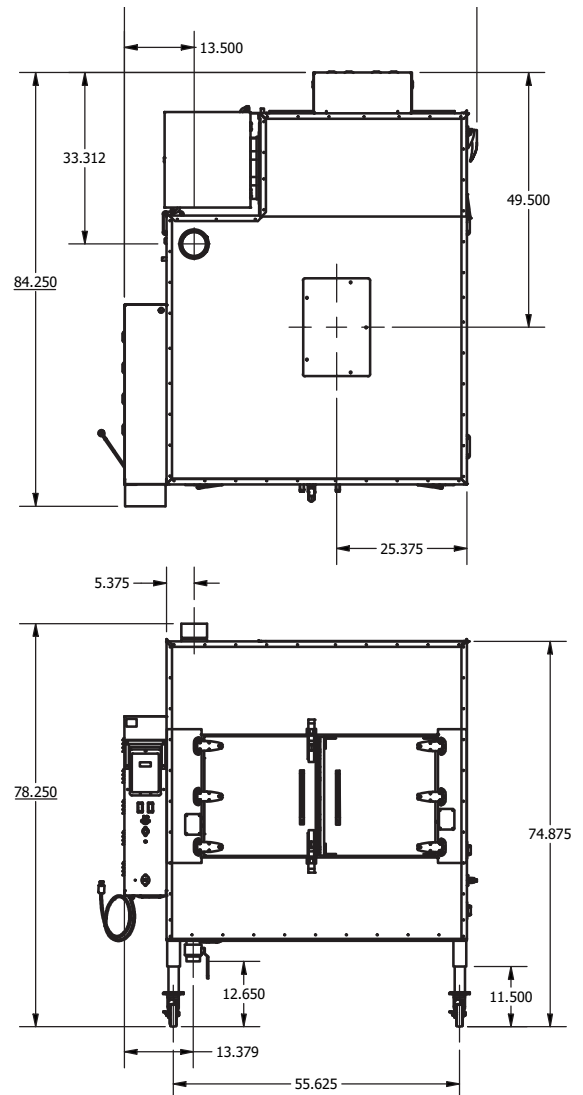
- Digital Controller
- Wifi & Bluetooth
- Includes 8 programmable, customizable cooking presets
- Alarm cycle
- LCD Display
- USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive
- Features 3-stage and 2-stage cooking options

Efficient

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

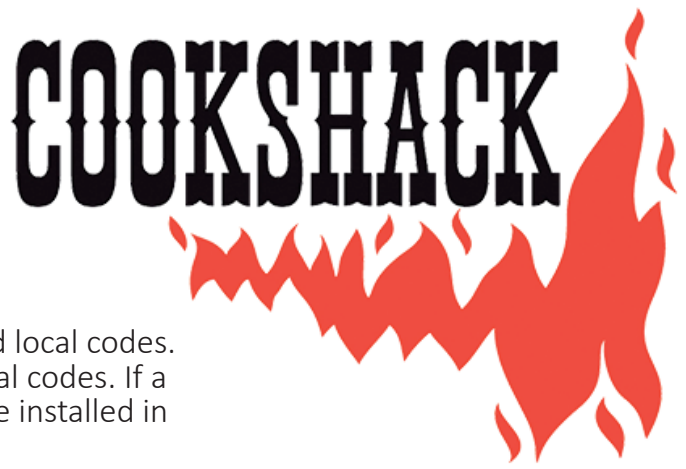
Pellets

- 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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FEC500 Venting Requirements

The installation of a flue will vary depending on the location and local codes. Unit may be installed under a hood in accordance with your local codes. If a hood is not used, then a flue/vent is required. Venting should be installed in accordance with state and local fire codes (NFPA96):

- Minimum diameter of five (5) inches
- No more than two (2) ninety-degree elbows
- No longer than thirty (30) feet
- Extends three (3) feet above the highest point where the flue passes through the roof
- Most utilize a wind cap on the flue exhaust
- At least two (2) feet higher than any portion of a building within ten (10) feet
- Must draw air naturally through the flue
- Should be cleaned every six (6) months
- Must have a minimum of one (1) inch clearance from combustible materials

Attachment and securement of the exhaust venting system to the product and each adjoining section of connector vent are required to be fastened with at least three screws.

These units may be installed with an optional flue collector. This filtered flue hood attaches to the flue system that sets over the exhaust tube on the smoker to remove smoke, grease and ash (Cookshack part number PA005).

- The optional smoke evacuator requires a ten (10) inch pipe, minimum 24 gauge with mushroom type fan (minimum 280 cfm) mounted on roof (not provided by Cookshack). Pipe needs three (3) inches clearance from combustibles. The fan must be run on a separate electrical circuit from the smoker.

Outside Dimensions	66"W (84" with firebox door open) x 79"H x 85.5"D
Food Capacity	500 lbs. pork butts, 450 lbs. brisket, 150 lbs. ribs, or 70 whole chickens per load
Cooking Area	51 sq. ft. (7,350 sq. in.)
Shelves	(15) 42" x 11.5" stainless steel rotisserie grills, 3.5" (8.89cm) apart
Approximate Fuel Consumption	2 lbs. of pellets per hour at 250°F
Approximate Cost of Operation	\$11.70 per 12 hour cycle at average setting (includes pellet and electric cost)
Temperature Range	160°F to 350°F
Electrical	14 amps @ 120 VAC; 1,680 watts; 72,000 BTU burner, power cord approximate length is 55"
Fuel Source	100% Wood Pellets
Pellet Hopper Capacity	80 lbs.
Shipping Weight	1,965 lbs.
Standard Equipment	15 rotisserie grills, 5 grill racks, casters, operator's manual, registration card, cook-book, 80 lbs. pellets, foot pedal, and Cookshack Spice Kit
Optional Accessories	Smoke Evacuator, Flue Collector, Front Shelf, Trailer, and Pig Pan
Warranty	All Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.



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