**FEC Fixed-Shelf**

**Smoker Family**

**Fast Eddy’s™ by Cookshack Fixed-shelf Smokers** are 100% woodburning, 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. NSF and USDA approved, Warnock Hershey and ETL Listed Commercial Cooking Equipment (USA and Canada)

**How It Works**

Heat is supplied by 100% wood pellets, eliminating large heat fluctuations

that dry and shrink meat. Oven temperature can reach up to 350°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 fi t 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, 16 character 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 20-gauge 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 150-250lbs. 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 a creosote

buildup. Danger of fi re from removing hot ash and embers is eliminated,

unlike stick burning smokers that require removal of live coals.

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| Smoker | Food Capacity | Electrical | Shelves | Outside Dimensions | Fuel Consumption | Shipping Weight | Standard Equipment | Optional Equipment |
| FEC120 | 13.5 sq. ft. (1,955 sq. in.) of cooking space: 150 lbs. pork bu tts,  120 lbs. brisket, 90 lbs. ribs, or 30 whole chickens per load | 7 amps @ 120 VAC; 840 watts; 36,000 BTU burner; electronicallycontrolled  IQ5 thermostat; auto-start; draft fan; power cord  approximate length is 53" (± 6") | (5) nickel-plated steel 23" X 17" shelves spaced 4.75" apart | 47.5"W (54"W w/ fi rebox door open) x 60.25"H x 35.5"D | 1 lb. of pellets per hour at 250°F | 515 lbs. | Cookbook, operator’s manual, 40 lbs. pellets, pre-installed  casters, grills, side racks, drip pan, and Cookshack Spice Kit | Meat Probe, Rib Racks, Smoke Enhancer, Smokehood, and  Stainless Steel Shelves |
| FEC240 | 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 | 7 amps @ 120 VAC; 36,000 BTU burner; electronically-controlled  IQ5 thermostat; auto-start; draft fan; power cord approximate  length is 53" (± 6") | (8) nickel-plated steel 23" X 17" shelves spaced 5" apart | 46.26"W (53.675"W w/ fi rebox door open) x 75.5"H x 34.12"D | 1.5 lb. wood smoke-cooks 60 lbs. product | 640 lbs. | Cookbook, operator’s manual, 60 lbs. pellets, pre-installed  casters, grills, sideracks, drip pan, and Cookshack Spice Kit | Meat Probe, Rib Racks, Smokehood, Smoke Enhancer, and  Stainless Steel Grills |