**FEC Rotisserie**

**Smoker Family**

**Fast Eddy’s™ by Cookshack Rotisserie Smokers** are 100% wood-burning, pellet- fired 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. NSF and USDA approved, Warnock Hershey and ETL Listed Commercial Cooking Equipment (USA and Canada)

**ALL Fast Eddy’s by Cookshack® Rotisserie Models**

Construction 14-gauge stainless steel interior and 18-gauge stainless steel exterior, 850°F Spin-Glas® fiberglass insulation

Optional Equipment Smoke evacuator, front shelf, stainless steel shelves, flue collector, trailer, pig pan, smoke enhancer

Approvals / Listings NSF and USDA approved, Warnock Hershey and ETL Listed Commercial Cooking Equipment (USA and Canada)

Warranty / Guarantee 2 year limited warranty and 30-Day Money-Back Guarantee

**How They Work**

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

that dry and shrink meat. Oven temperatures range from 160°F to 425°F,

with capacities ranging from 350 to 750 lbs per load.

Easy to start and comes up to temperature quickly and recovers the heat

quickly after the door is opened because the burner safely remains on.

They feature an offset firebox and a convection fan to circulate smoke and

heat for steady temperatures throughout the unit.

The shelves rotate inside on rotating arms. When the door is open, use the

foot pedal to turn the shelves for easy loading and unloading.

Easily able to be mounted on a trailer.

**Controller**

The digital controller includes 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/temperature 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.

The shelves are easy to remove for cleaning.

**Pellets**

Heat and Flavor source is 100% food grade wood pellets which are

controlled by a fully automated system.

Clean-burning wood pellets produce very little ash, with a low a creosote

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

unlike stick burning smokers that require removal of live coals.

**FEC Rotisserie Family**

**FEC750 Specifications**

Food Capacity 10,800 sq in of cooking space: 750 lbs. pork butts, 700 lbs. brisket, 300 lbs. ribs, or 110 chickens per load

Electrical 15 amps @ 120 VAC; 1,800 watts; 108,000 BTU burner; electronically-controlled IQ5 thermostat;

(2) auto-start convection fans; power cord approximate length is 66" (± 6")

Shelves (15) 60" x 11.5" nickel-plated steel rotisserie racks

Outside Dimensions 84.375"W x 78.375"H x 88.5"D

Hopper Capacity 80 lbs.

Fuel Consumption 3 lbs. of pellets per hour at 250°F

Shipping Weight 2,100 lbs.

Standard Equipment Rotisserie racks, cookbook, operator’s manual, 160 lbs. pellets, foot pedal, casters and Spice Kit

**FEC500 Specifications**

Food Capacity 7,350 sq in of cooking space: 500 lbs. pork butts, 450 lbs. brisket, 150 lbs. ribs, or 70 whole chickens per load

Electrical 14 amps @ 120 VAC; 1,680 watts; 72,000 BTU burner; electronically-controlled IQ5 thermostat;

auto-start convection fan; power cord approximate length is 66" (± 6")

Shelves (15) 42" x 11.5" nickel-plated steel rotisserie racks

Outside Dimensions 66.675"W x 78.375"H x 88.5"D

Hopper Capacity 80 lbs.

Fuel Consumption 2 lbs. of pellets per hour at 250°F

Shipping Weight 2,075 lbs.

Standard Equipment Rotisserie racks, foot pedal, cookbook, operator’s manual, 80 lbs. pellets, foot pedal, casters and Spice Kit

Food Capacity 5,400 sq in of cooking space: 350 lbs. pork butts, 300 lbs. brisket, 100 lbs. ribs, or 45 whole chickens per load

Electrical 14 amps @ 120 VAC; 1,680 watts; 36,000 BTU burner; electronically-controlled IQ5 thermostat;

auto-start convection fan; power cord approximate length is 66" (± 6")

Shelves (15) 30" x 11.5" nickel-plated steel rotisserie racks

Outside Dimensions 49.375"W x 78.375"H x 76"D

Hopper Capacity 40 lbs.

Fuel Consumption 1.5 lbs. of pellets per hour at 250°F

Shipping Weight 1,475 lbs.

Standard Equipment Rotisserie racks, cookbook, operator’s manual, 80 lbs. pellets, foot pedal, casters and Spice Kit