

MENU CONSULTATION

BLOGS

BACKYARD BBQ NEWS AND ONQ NEWSLETTERS

WOODS AND PELLETS

BARBECUE SAUCES, SPICE BLENDS & RUBS

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# FEC Fixed-Shelf Smoker Family



**Fast Eddy's™ by Cookshack Fixed-shelf Smokers** are 100% wood-burning, 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.

## 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 fit 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 creosote buildup. Danger of fire from removing hot ash and embers is eliminated, unlike stick burning smokers that require removal of live coals.

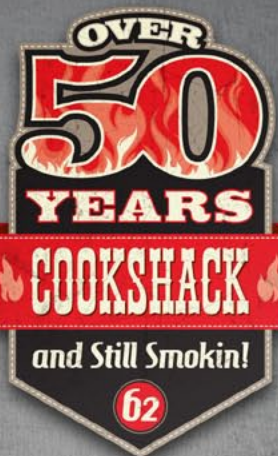


Fully-loaded FEC120



Smoke up to 250 lbs of meat!  
(shown with optional RibRack)





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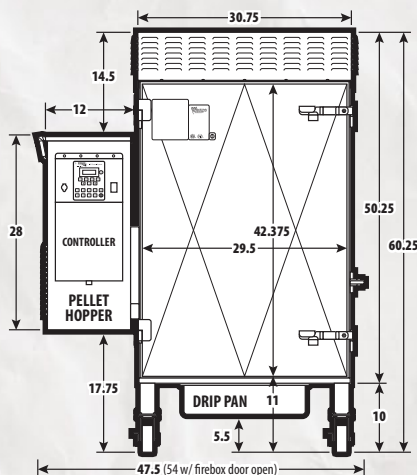
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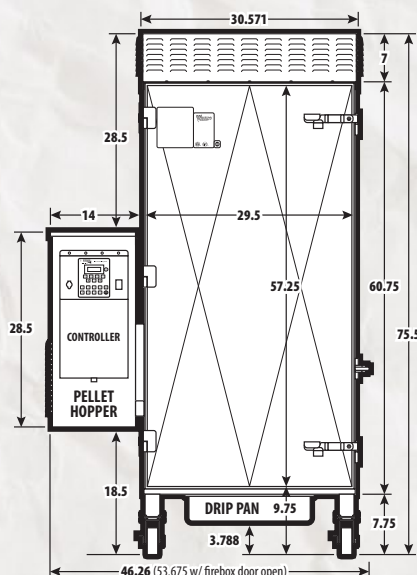
OVER 50 YEARS COOKSHACK and Still Smokin! 62  
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(All measurements are approximate)



FEC120 Front View



FEC240 Front View

# FEC Fixed-Shelf Smoker Family



## FEC120 Specifications

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 whole chickens per load
Electrical	7 amps @ 120 VAC; 840 watts; 36,000 BTU burner; electronically-controlled IQ5 thermostat; auto-start; draft fan; power cord approximate length is 53" (± 6")
Shelves	(5) nickel-plated steel 23" X 17" shelves spaced 4.75" apart
Outside Dimensions	47.5"W (54"W w/ firebox door open) x 60.25"H x 35.5"D
Hopper Capacity	20 lbs.
Fuel Consumption	1 lb. of pellets per hour at 250°F
Construction	Steel frame with double-walled stainless steel interior and exterior, 850° F Spin-Glas® insulation
Shipping Weight	515 lbs.
Standard Equipment	Cookbook, operator's manual, 40 lbs. pellets, pre-installed casters, grills, side racks, drip pan, and Cookshack Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, and 10 oz. Spicy Barbecue Sauce Mix
Optional Equipment	Meat Probe, Rib Racks, Smoke Enhancer, Smokehood, and Stainless Steel Shelves
Approvals / Listings	NSF and USDA approved, Warnock Hersey and ETL Listed Commercial Cooking Equipment (USA and Canada)
Warranty / Guarantee	2 year limited warranty and 30-Day Money-Back Guarantee

## FEC240 Specifications

Food Capacity	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
Electrical	7 amps @ 120 VAC; 36,000 BTU burner; electronically-controlled IQ5 thermostat; auto-start; draft fan; power cord approximate length is 53" (± 6")
Shelves	(8) nickel-plated steel 23" X 17" shelves spaced 5" apart
Outside Dimensions	46.26"W (53.675"W w/ firebox door open) x 75.5"H x 34.12"D
Hopper Capacity	35 lbs.
Fuel Consumption	1.5 lbs. of pellets per hour at 250°F
Construction	Steel frame with double-walled stainless steel interior and exterior, 850° F Spin-Glas® insulation
Shipping Weight	640 lbs.
Standard Equipment	Cookbook, operator's manual, 60 lbs. pellets, pre-installed casters, grills, sideracks, drip pan, and Cookshack Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, and 10 oz. Spicy Barbecue Sauce Mix
Optional Equipment	Meat Probe, Rib Racks, Smokehood, Smoke Enhancer, and Stainless Steel Grills
Approvals / Listings	NSF and USDA approved, Warnock Hersey and ETL Listed Commercial Cooking Equipment (USA and Canada)
Warranty / Guarantee	2 year limited warranty and 30-Day Money-Back Guarantee