

MENU CONSULTATION

BLOGS

BACKYARD BBQ NEWS AND ONQ NEWSLETTERS

WOODS AND PELLETS

BARBECUE SAUCES, SPICE BLENDS & RUBS

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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.



Fast Eddy's™ by Cookshack FEC750 (shown w/ optional evacuator and front shelf)



Fast Eddy's™ by Cookshack FEC500

Fast Eddy's™ by Cookshack FEC300 (shown with standard foot pedal)



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 pre-sets, 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.

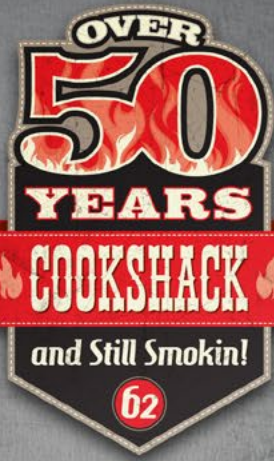
Clean-burning wood pellets produce very little ash, with a low creosote buildup. Danger of fire from removing hot ash and embers is eliminated, unlike stick burning smokers that require removal of live coals.



Rotisserie racks inside the FEC300



Cookshack IQ5 Controller



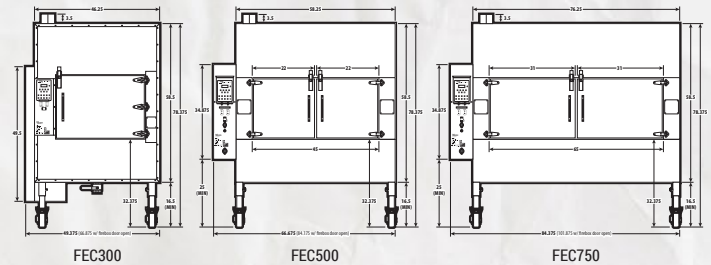
FEC Rotisserie Family



Cost of Operating Cookshack Commercial Units

Avg. Cost:	FEC300	FEC500	FEC750
Electricity	\$ 0.08	\$ 0.08	\$ 0.11
Pellets	\$ 0.60	\$ 0.90	\$ 1.20
\$/hr	\$ 0.68	\$ 0.98	\$ 1.31
\$/12 hrs	\$ 8.10	\$ 11.70	\$ 15.75

*using average temperature settings



FEC300 Specifications

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 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

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 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

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 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.

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

v. 2015.05.28

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