



## FEC100 Product Features and Specs



### Description

The Fast Eddy's™ by Cookshack FEC100 smoker is a 100% wood pellet smoker with a Cookshack IQ5 electronic control system. The FEC100 is used nationwide by competition and home cooks looking for a consistent and reliable smoker.

### 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 into a removable drip pan for a clean, safe operation

### IQ5 Controller

- Digital controller
- Includes 8 programmable, customizable cooking presets
- Alarm cycle
- 16 character LED display
- USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive
- Features 3-stage, 2-stage and probe mode cooking options
- Optional meat probe allows the user to set the smoker to a desired internal meat temperature and then automatically cycles into rest when the temperature is met

### Efficient

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

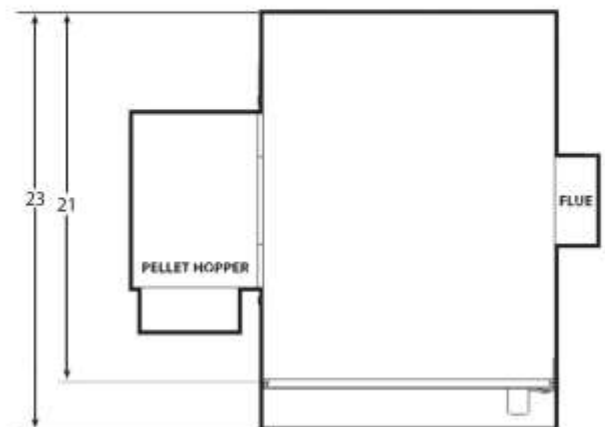
### Pellets

- Pellets are clean burning, produce very little ash and create low creosote buildup
- Approved by all major cooking competition sanctioning bodies

Front View



Top View





### FEC100 Venting Requirements

The Fast Eddy's™ by Cookshack FEC100 comes with a standard system which vents smoke out of the oven. Choose a dry, sheltered and well ventilated location. Do not expose the smoker to rain.

Operating this smoker indoors is not recommended because smoke will escape the smoker from around the door and out of the side flue. If you store this smoker in a garage or storage building, it is a good idea to move it outside when cooking.

Please contact Cookshack Customer Service with any questions at 1.800.423.0698 or email us at sales@cookshack.com.

### FEC100 Specifications

Outside Dimensions	42"W x 23"D x 65"H
Food Capacity	100 lbs. pork butts, 80 lbs. brisket, 60 lbs. ribs, or 20 whole chickens per load
Cooking Area	10.7 sq. ft. (1,564 sq. in.)
Shelves	(4) nickel-plated steel 23" X 17" shelves
Appx Fuel Consumption	1lb. of pellets per hour at 250°F
Appx Cost of Operation	\$6.21 per 12 hour cycle at average setting (includes pellet cost and electric)
Temperature Range	130°F to 400°F
Electrical	7 amps @ 120 VAC; 36,000 BTU burner; electronically-controlled IQ5 thermostat; auto-start draft fan; power cord approximate length is 52" (±6")
Fuel Source	100% wood pellets
Pellet Hopper Capacity	35 lbs.
Shipping Weight	415 lbs.
Standard Equipment	4 grills, side racks, drip pan, pre-installed casters, operator's manual, registration card, cookbook, 40 lbs. pellets and Sauce and Spice Sample Kit
Optional Accessories	Smoker Cover, Meat Probe, Pepper Popper Grills, Jerky Rods, Rib Racks, Stainless Steel Shelves and Flue Collector
Warranty	All Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.