

FEC100

100% Wood Pellet Smoker

COOKSHACK



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
- 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
- LCD 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

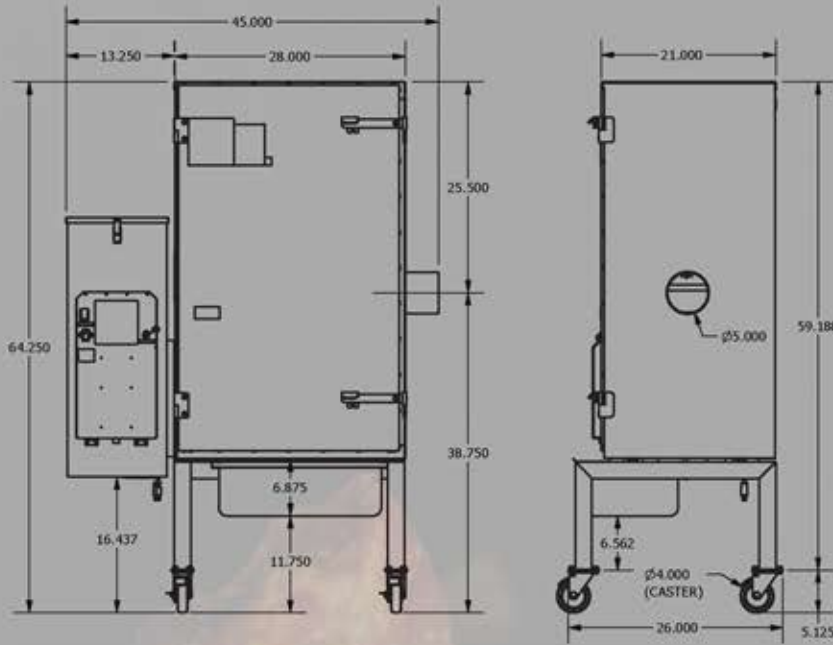
- Pellets are clean burning, produce very little ash and create low creosote buildup
- Approved by all major cooking competition sanctioning bodies

Cookshack, Inc.
2405 Sykes Blvd | Ponca City | OK | 74601-1111 | United States
580-765-3669 | 800-423-0698 | Fax: 580-765-2223
sales@cookshack.com

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FEC100 Venting Requirements

The Fast Eddy's™ by Cookshack

FEC100 comes with a standard 5" flue which vents smoke out of the oven. Choose a sheltered and well ventilated location for operating the smoker. The smoker is not recommended for indoor use.

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

Outside Dimensions	45"W x 26"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
Approximate Fuel Consumption	1lb. of pellets per hour at 250°F
Approximate Cost of Operation	\$6.21 per 12 hour cycle at average setting (includes pellet cost and electric)
Temperature Range	160°F to 400°F
Electrical	7 amps @ 120 VAC; 36,000 BTU burner; power cord approximate length is 50"
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 Smoke Enhancer
Warranty	All Cookshack products are backed by a 2-year limited warranty. For residential use only.



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