

# FEC240

100% Wood Pellet Smoker

# COOKSHACK



The Fast Eddy's™ by Cookshack FEC240 smoker is a 100% wood pellet smoker with a Cookshack IQ5 electronic control system.

The FEC240 has a small footprint with a high capacity to smoke products so it is the perfect choice for large scale operations. It features an offset firebox and a convection fan to circulate smoke and heat for steady temperatures throughout.

## 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
- 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

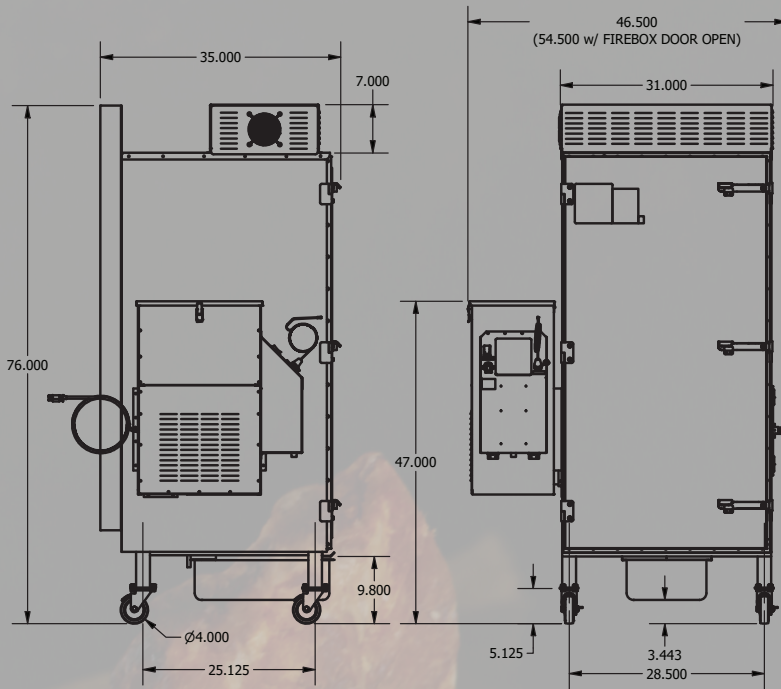
## Pellets

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

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## FEC240 Venting Requirements

Before installation, contact local code officials and a commercial kitchen ventilation contractor to determine codes and permit requirements. Unit must be installed per state and local fire codes and meet NFPA 96 in the US.

The unit requires a separate 120 volt, 20 amp circuit and grounded in accordance to the National Electric Code ANSI/NFPA 70-1990 (or comparable codes outside the United States).

The Fast Eddy's™ by Cookshack FEC240 must be installed under a commercial hood with fire suppression applicable to local code (NFPA 96). Adequate makeup air is required for safe operation.

<b>Outside Dimensions</b>	46.5"W (54.500"W w/ firebox door open) x 76"H x 35"D
<b>Food Capacity</b>	250 lbs. pork butts, 240 lbs. brisket, 180 lbs. ribs, or 60 whole chickens per load
<b>Cooking Area</b>	21.72 sq. ft. (3,128 sq. in.)
<b>Shelves</b>	(8) nickel-plated steel 23" X 17" shelves, 5" (12.7cm) apart
<b>Approximate Fuel Consumption</b>	1.5 lb. of pellets per hour at 250°F
<b>Approximate Cost of Operation</b>	\$8.01 per 12 hour cycle at average setting (includes pellet and electric cost)
<b>Temperature Range</b>	160°F to 400°F
<b>Electrical</b>	7 amps @ 120 VAC; 36,000 BTU burner; power cord approximate length is 54"
<b>Fuel Source</b>	100% wood pellets
<b>Pellet Hopper Capacity</b>	35 lbs.
<b>Shipping Weight</b>	675 lbs.
<b>Standard Equipment</b>	8 grills, side racks, drip pan, pre-installed casters, operator's manual, registration card, cookbook, 60 lbs. pellets and Cookshack Spice Kit
<b>Optional Accessories</b>	Meat Probe, Pepper Popper Grills, Jerky Rods, Rib Racks, and Stainless Steel Shelves
<b>Warranty</b>	All Cookshack products are backed by a 2-year limited warranty including 90 days full parts and labor.



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