

## Venting of an FEC120/240 - 2015

To Whom It May Concern:

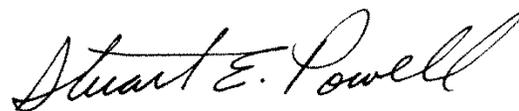
This letter is to confirm that Cookshack, Inc. does not view that the FEC120 needs to be vented under a hood with fire suppression. The smoker uses wood pellets to produce the smoker and heat for cooking the product. Wood pellets fire down to 3% ash content, meaning that there is very little particulate produced while the unit is running.

The smoker also separates the combustion area from the cooking area. Due to this the unit does not have a hot surface for the meat drippings to drip on and vaporize. This limits the amount of grease laden vapors produced inside the unit. The unit then uses a convection fan to circulate the air and smoke inside the unit. All of the air in the unit is being pulled upwards by the circulating fan and then circulated down the inside walls of the smoker. The air then exits the unit from the bottom of the unit. When cooking at 300°F, the flue air is below 100°F when it exits the top of the flue. This means that all the grease laden vapors coming up the flue will have cooled and the grease will have dropped out of the flue air.

The NFPA code on venting is very generic, basically requiring anything that cooks meat to sit under fire suppression without considering that some equipment that cooks meat do not allow grease laden vapors to exit the machine. Because of this, Cookshack recommends that the units have the smoke vented out of the area when the unit is being used. This can be accomplished in a variety of ways, from direct venting the units using a flue to a commercial hood system.

If you have any questions, please feel free to contact us at (800) 423-0698 or email our tech support at [t\\_marlar@cookshack.com](mailto:t_marlar@cookshack.com).

Regards,



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