

August 29, 2016

RE: FEC120, FEC240, FEC300, FEC500, FEC750 Venting

To Whom It May Concern:

When installing a Cookshack FEC Fixed Shelf Smoker Oven (FEC120, FEC240) or a Cookshack Rotisserie Smoker (FEC300SS, FEC500SS, FEC750SS) the following items should be taken into consideration:

Local Code Officials and a Commercial Kitchen Ventilation Contractor should be consulted prior to installation. The unit must be installed per state and local fire codes and NFPA 96.

These Smokers use wood pellets to produce the smoke and heat for cooking the product. Wood pellets burn down to 3% ash content, meaning there is very little particulate produced while the unit is running.

These Smokers also separate 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.

When cooking at 300 degrees Fahrenheit, the flue air is below 100 degrees Fahrenheit 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. For this reason, Cookshack, Inc. does not require a Type 1 Hood for these units.

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 the unit is being installed under fire suppression, we recommend the fire nozzles be installed over the front door(s) and the ash drawer on the unit.

If you have any questions, please feel free to contact Cookshack at (800) 423-0698 or email at s_powell@cookshack.com.