

COOKSHACK



Fast Eddy's

by Cookshack

Fast Eddy's by Cookshack™ Pellet Grill

Model PG500 and PG1000



Version 14

Model PG500/PG1000

Serial No: _____

COOKSHACK, INC.
2304 N. Ash St.
Ponca City, OK 74601-9906 USA

Dear Cookshack Customer:

Your pellet grill will produce great barbecue and smoked foods. Use this operator manual to familiarize yourself with the pellet grill and its operation. Always observe safe operating practices when using the grill. It is an electrical appliance, and is therefore potentially dangerous!

COOKSHACK, INC. assumes no responsibility for results of careless and dangerous operation of COOKSHACK pellet grills or other products. All warranties are null and void if the practices described in the Operator's Manual are not observed.

Read the following instructions thoroughly and completely before using your Fast Eddy's by Cookshack Pellet Grill. Be certain that you understand completely how it operates before attempting to operate it.

If you have any questions or problems not covered in this manual, contact us so we can help you solve your problem. An excellent source of information can be found on our website at www.cookshack.com. We would also like to recommend our forum: www.forum.cookshack.com, where other cooks such as yourself share their own thoughts and ideas.

E-Mail

support@cookshack.com

Websites

www.cookshack.com

www.pelletcooker.com

Sales

(580) 765-3669

Customer Service

(800) 423-0698

Fax

(580) 765-2223



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Important Safeguards

Read all instructions.

For household use only.

Fire/Burn Precaution

Do not touch hot surfaces. Use handles or knobs.

Do not leave hot grill unattended with door open.

Unplug from outlet when not in use and before cleaning. Allow to cool before putting in or taking off parts.

Extreme caution must be used when moving an appliance containing hot grease or other hot liquids.

Do not store combustible material near your pellet grill.

Never store or use gasoline in the vicinity of this cooker or use to ignite this cooker.

Electrical/Wire Precaution

Do not immerse cord, plugs or any part of unit in water or other liquid.

Do not operate any appliance with a damaged cord, plug, or after the appliance malfunctions, or has been damaged in any manner. Contact Cookshack Customer Service at 1-800-423-0698 if repairs are needed.

Extension cords may be used if care is exercised in their use.

If an extension cord is used

- a) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance (300 Watt),
- b) the extension cord should be of a grounding-type, 3-wire cord.

Outdoor extension cords should be used with outdoor use products and are surface marked with suffix letters “W-A” and with a tag stating “Suitable For Use With Outdoor Appliances”.

CAUTION - To reduce the risk of electric shock, keep extension cord connections dry and off the ground.

CAUTION - To ensure continued protection against risk of electric shock, connect to properly grounded outlets in accordance with local codes or with the National Electrical Code ANSI/NFPA 70-1990 only.

Tipping Precaution

Use caution when moving unit. Tipping too far toward back could cause the unit to fall, causing serious injury.

Water Precaution

Do not expose to rain. We recommend a full length cover.

- Cookshack Part number PV028 or PV028WS with front shelf (PG500)
- Cookshack Part number PV039 (PG1000)

Do not operate a wet smoker.

Do not clean this product with a water spray.

Miscellaneous/Child Precaution

Service should be performed by an authorized service representative only.

The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

Do not use appliance for other than intended use.

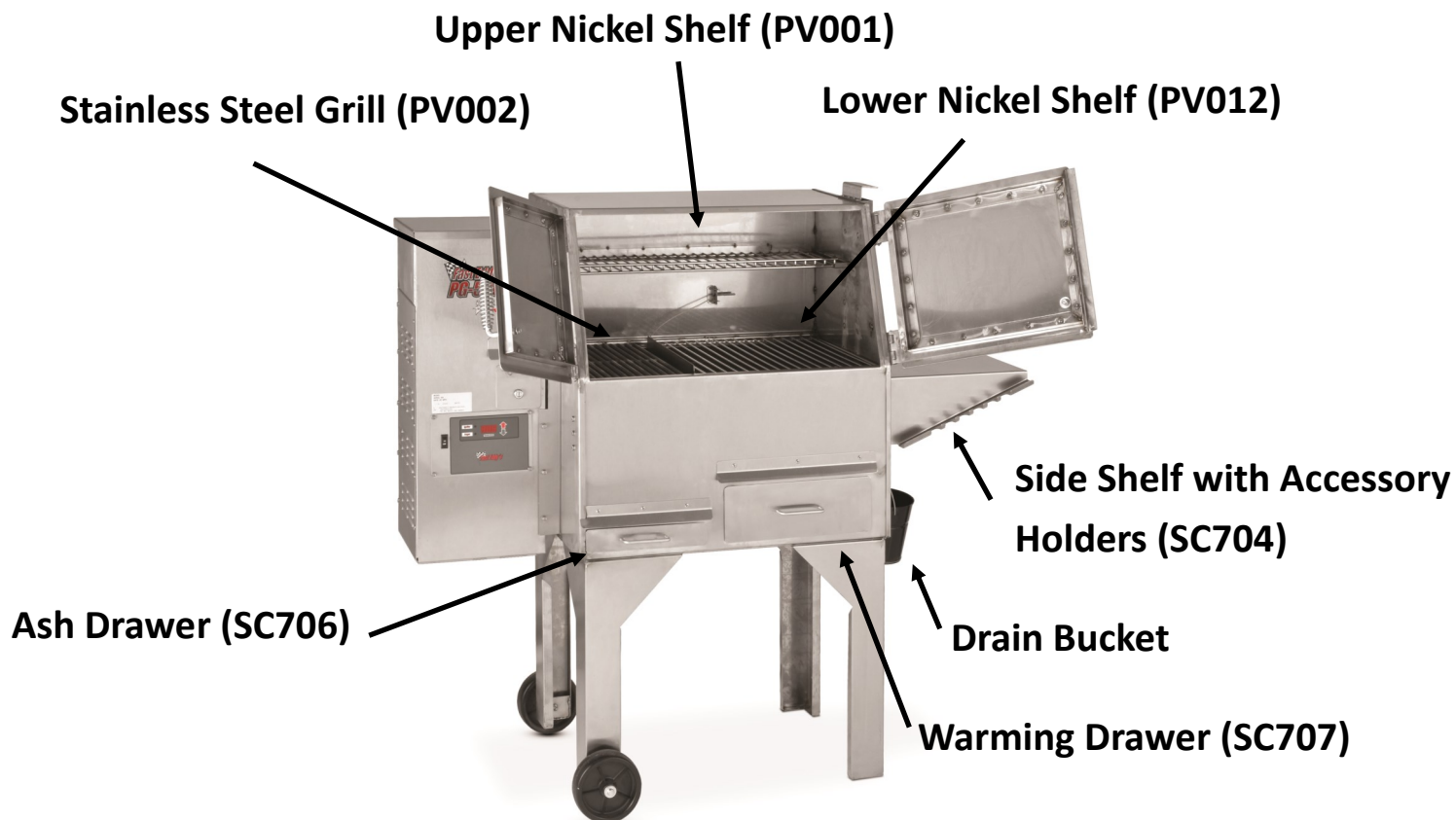
Close supervision is necessary when any appliance is used by or near children.

Store this product indoors and out of reach of children when not in use.

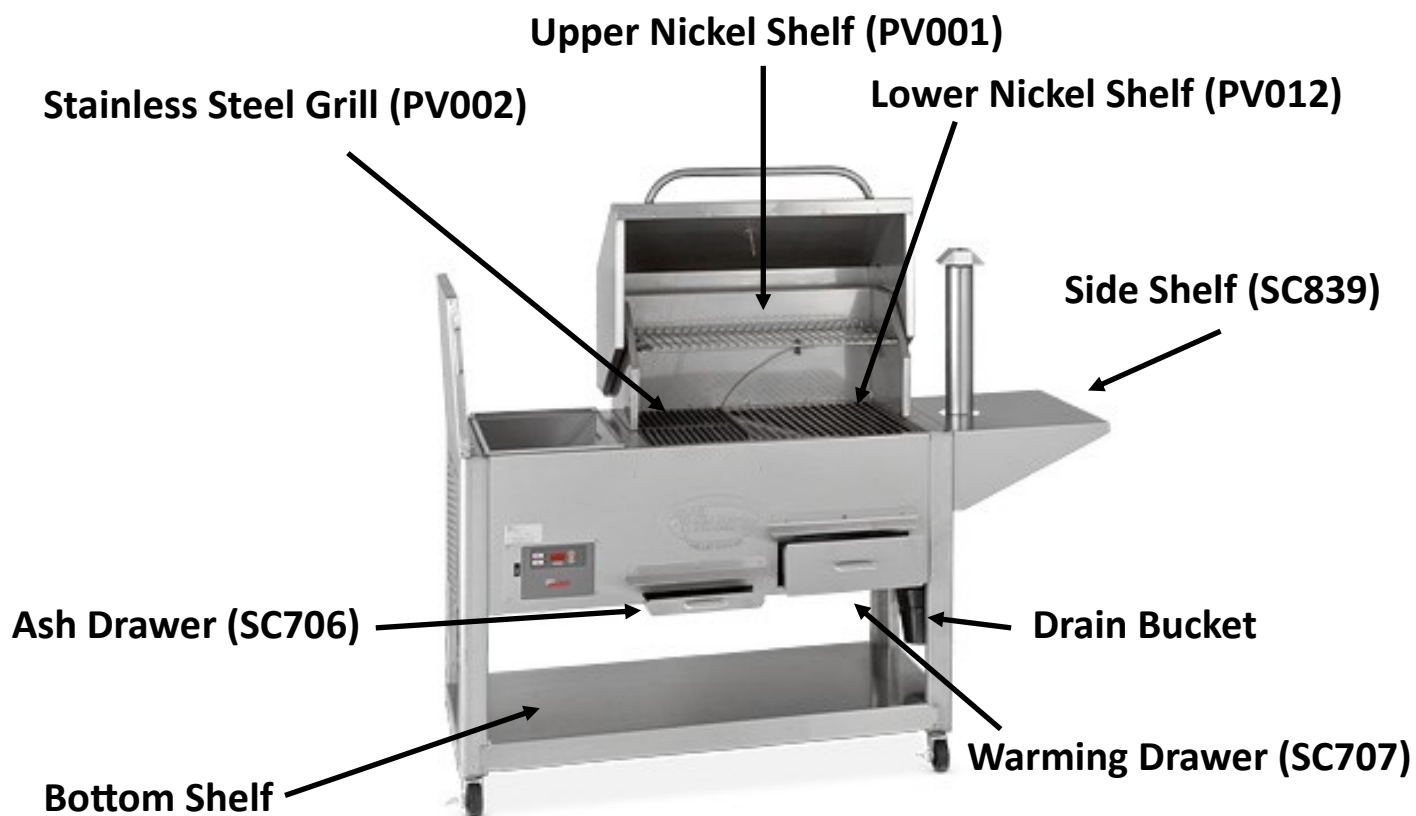
Do not use fuel such as charcoal briquettes with this appliance.

SAVE THESE INSTRUCTIONS

PG500 Diagram



PG1000 Diagram



Included Accessories

After removing your pellet grill from its packaging, you should then open the grill and make sure that each of these items are included along with your manual.

- 1. Side Shelf with 7/16" bolts for PG500 OR Side Shelf with Vent Flue for PG1000**
- 2. Drain Bucket**
- 3. Front Access Pellet Hopper**
- 4. Ash/Grease Tray**
- 5. Warming Drawer**
- 6. 40 Pounds of Cookshack Pellets**
- 7. Flame Deflector**
- 8. Stainless Steel Direct Grill**
- 9. Grease Shield**
- 10. Lower Shelf Nickel Plated Indirect Grill**
- 10. Upper Shelf Nickel Plated Grill**
- 11. Registration Card**
- 12. PG1000 also comes with additional Lower Storage Shelf**

Registration Card

Registering your grill by filling out the registration card is a **very important** part of caring for your pellet grill. We continue to improve the grills that we make for you and so consequently, parts that are installed in the grills may change. By registering, our Customer Service Department will be better equipped to service your unit should the need arise.

Registration Methods

1. Register on our website at www.cookshack.com/store/Register-Your-Smoker or
2. Fill out Registration card and mail back to us or
3. Call customer service at 1-800-423-0698.

Plus, once you register, you will receive a **10% discount** on your next order of Cookshack barbecue sauce, spices, pellets or accessories.

Setting Up Your Pellet Grill

The following steps have been compiled so that your first time cooking can be done correctly.

Choose a location

Choose a dry, sheltered and well ventilated location. Do not expose the pellet grill to rain. Do not place flammable or combustible materials on or adjacent to the grill. Maintain a minimum clearance of 12” from the front, back and sides.

Ventilation

Smoke will escape the pellet grill from the top of the unit. Therefore; operating the grill indoors is not recommended. If you store the grill in a garage or storage building, it is a good idea to move it outside when cooking.

Electrical Power Connections

Your pellet grill is equipped with a 3 prong plug for your protection from a shock hazard. Always plug this unit directly into a properly grounded 3 prong receptacle.

Electrical Specifications:

- 110 Volt, 60 Hz, single phase, 4 amp service required
- All switches should be in off position before plugging into outlet
- Igniter elements are 200 watts; Auger motor and induction fans are 120 watts

Assemble your smoker

The only assembly required of you for your pellet grill is the installation of the Side Shelf (and Vent Flue for PG1000)

Side Shelf Assembly

Simply locate the Side Shelf (and Flue for PG1000) inside of the grill and then use a 7/16 wrench to install on the right side of the grill with the bolts supplied.

The First Cook

Seasoning Your Pellet Grill

The interior of your grill needs to be “broken in” or seasoned before you cook your first load of meat. Let the pellet grill smoke without meat for a minimum of 1 hour at 400°F before you do any cooking for consumption.

To season the pellet grill:

1. Fill the pellet hopper with pellets provided by Cookshack,
2. Plug your grill into a power source,
3. Flip the power switch to the ON position,
(Always be sure the flame deflector is in place over the fire pot before the power switch is turned to the on position)
4. Use the arrows to set the temperature to 400°F and let smoke for at least 1 hour.

For the first cook it will take several minutes for the pellets to drop into the fire pot, be sure the unit is lit. You may need to turn the unit off and back on to restart the ignitor.

Wood Pellet Selection

As you progressively learn how to use your pellet grill, you will become more comfortable with choosing the wood pellets you place in the hopper. Different brands and flavor of cooking pellets will vary in the amount of ash the cooker will produce. They may also have a variance in the BTU output.

NOTE: Only use 100% food grade pellets with this grill. Pellets should be no larger than 1/4” in diameter and 3/4” long. Use of heating fuel pellets can be harmful to both the food you are cooking and your smoker.

Only fill the pellet hopper with approved hardwood barbecue pellets. Your warranty will be void if filled with anything else. Be sure pellets have not gotten wet. This will cause them to swell or fall apart and possibly clog the auger.

Everyday Smokin'

Grill Preparation

1. For easy cleaning, line the ash tray and grease shield with heavy duty aluminum foil.
2. Check to make sure you have a sufficient amount of pellets inside your hopper for the amount of cooking you plan to do.
3. Make sure the drain bucket is placed on the retaining clip to catch the excess drippings.
4. Lightly season your grills with vegetable oil to prevent sticking.

Setting the Temperature

Always preheat the grill prior to cooking. This will take approximately 6-8 minutes. If it is the first time firing or you have run the hopper clear out of pellets, the auger will need additional time to charge up.

To do this:

1. Plug the grill into a power source,
2. Flip the switch to the ON position,
3. Use arrows to set temperature to desired temperature,
4. After 6-8 minutes, use arrows to adjust to desired cooking temperature.

Manual Lighting Instructions

Use these instructions in the event that there happened to be a failure with your auto igniter.

- With an empty fire pot, pour 1/2 cup pellets into the fire pot.
- Squirt approximately 2 tablespoons of alcohol gel into the fire pot and ignite with a match.

Warning: Do not attempt to squirt alcohol gel onto burning embers to further ignite. This has potential of a serious injury.

- Let the pellets burn for 4-5 minutes, flip the switch to ON, and set the thermostat to desired temperature.

Temperature Operating Instructions

LHt is the **Low Heat Time** and **HHt** is the **High Heat Time** adjustment that lets you make adjustments to the ON time that the auger runs when above or below temperature. By making simple adjustments with the “LHt and HHt settings it will help minimize temperature swings when cooking at low temps. It will also aid when wanting higher charbroiler temperatures and allows you to adjust for lower BTU rated pellet fuel that some manufacturers produce. These grills have a wide variance in temperatures, so you might want to change the settings to suit your smoking and grilling needs and to make your temperature more accurate. LHt and HHt are “user capable” adjustable setting that allows you to adjust the feed rates and adjust the BTU’s. ***The unit is factory set at a medium temperature at LHt 10 and HHt 100.*** We recommend getting used to your grill before making adjustments.

To change the LHt:

- Press and hold UP+DOWN for 5 seconds until display says LHt (This is the on time when temperature is above set point).
- Release UP+DOWN to edit the value (Default is 1 seconds which will register as 10 on the pellet grill).

To change the HHt:

- Press and hold the UP+DOWN arrow for 10 seconds until display changes from LHt to HHt (This is the on time when the temperature is below set point).
- Release UP+DOWN to edit the value (Default is 10 seconds which will register as 100 on the pellet grill).

If your grill is going out, we recommend raising the LHt by 5 which will change the setting from 10 to 15. Different brands and flavors of pellets will produce different BTU output. It may not be unusual to make this small change.

Recommended Settings:

- Grilling at 400°F use factory setting of LHt 10 and HHt 100
- Grilling at 350°F-300°F use LHt 10 and HHt 50-60
- Grilling at 300°F-250°F use LHt 10 HHt 40
- Grilling at 250°F-200°F use LHt 10 and HHt 30
- For cold smoke cooking place a 9x13 cake pan full of ice and set on guide rails above the warming drawer. Set to LHt 15 and HHt 15.

NOTE: depending on weather conditions you may need to increase above the recommendations.

If the cooker has a hard time maintaining temperature, check the pellet hopper. You are most likely low on pellets and you may need to move the pellets by hand to the center of the hopper or add more pellets.

The lower the temperature setting the more smoke the cooker will produce.

The top cooking rack will be hotter than the lower grill. The grill is designed to work with the doors closed.

Load the Meat

1. Keep meat approximately 1” from all grill walls at all times
2. Close the doors of the grill.

Unloading the Meat

Inspect the product and choose one of the following options.

- If the product is not done to your satisfaction then return the grill back to the on position and continue to cook.
- If the product is done then carefully remove meat. The grill and the meat will still be hot so use oven mitts, gloves or a pan that will completely protect you from being burned.

Shutdown Procedure

1. Turn grill to the off position and then unplug grill from the outlet.
2. Allow grill to cool.
3. After allowing the grill to cool, carefully remove the ash tray from the grill and douse the contents with water before discarding.

Failure to follow the shutdown procedure instructions may result in a fire hazard!

Cleanup

ALWAYS DISCONNECT THE GRILL FROM ITS ELECTRICAL SUPPLY BEFORE CLEANING OR SERVICING.

1. Disconnect pellet grill from power supply.
2. Allow the pellet grill to cool.
3. Remove the grills and shelves; scrape and wash with soap and water (the grills and shelves can go into the dishwasher however, do not use any caustic oven cleaners as they will destroy the plating on the grills).
4. Remove ash and grease remnants from drawer by discarding the aluminum foil covering (Do this after approximately 20 hours of use and douse ash tray with water before discarding).
5. Remove all grease from interior of oven, using paper towel or cloths (once again, do not use caustic cleaners on the inside the grill).
6. Empty or remove drippings and replace drain bucket.
7. Scrape loose grease and scale from walls with a flat edge scraper.
8. Replace racks and grills.
9. Remove ash from the firepot after each use.

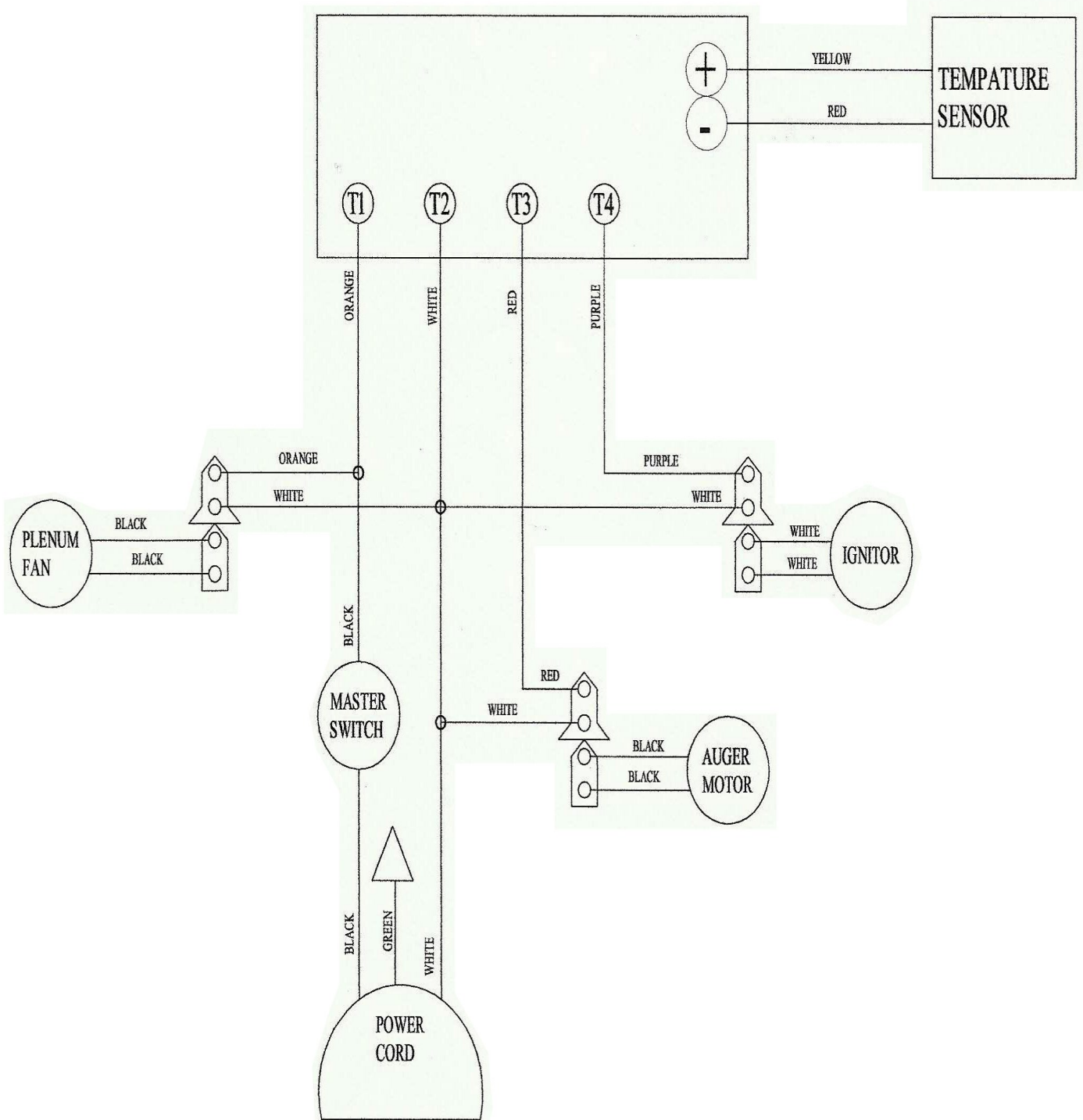
If you start seeing a build up of sawdust in the bottom of the hopper, remove the pellets and use a shop vac to remove the sawdust. Build up of saw dust will not allow the feed system to send the proper amount of pellets needed to maintain the desired set temperature.

If the cooker is stored outdoors care should be taken to insure water does not get into the hopper. Wood pellets expand greatly when wet and will jam your auger system.

Maintenance

- Periodically check electrical plug and wire for any type of wear or damage.
- Twice a year put two drops of oil on the hinge pins to prevent binding.
- If grill seems slow to start or produces a lot of smoke, clean fire pot and try to start again.

PG Wiring Diagram



TWO YEAR LIMITED WARRANTY

Cookshack equipment is guaranteed to be free from defects in material and workmanship, under normal use and when installed in accordance with factory recommendations.

This limited warranty includes parts and labor for the first 90 days. Following the 90 day period, the two(2) year limited warranty is for parts only.

Cookshack, Inc.'s obligation under this warranty shall be to repair or replace at its option any part deemed defective upon examination by Cookshack, Inc., or its authorized agent, for a period of two (2) years from the date of the sale.

Customer must obtain prior approval from Cookshack, Inc. before performing any service. Cookshack, Inc. is not responsible for any unauthorized service work.

1. The limited warranty extends to the original purchaser only.
2. To make claims or request for the limited warranty, the original purchaser must notify Cookshack, Inc. Customer Service for instructions as to the repair or replacement of the defective merchandise prior to attempting or contracting for repair of the oven.
- 3. *The model number and serial number of the Cookshack pellet grill must accompany any request for service to the equipment***
4. The limited warranty shall not apply if the merchandise has been improperly installed, damaged due to abuse, misuse, misapplication, accident, or as a result of service or modification by any other than an authorized Cookshack, Inc. Service agent.

There are no express warranties other than the limited warranty stated herein above. No warranties whether express or implied, including but not limited to, any implied warranties of merchantability of fitness for a particular purpose, shall extend beyond the respective warranty periods described above.

Cookshack, Inc. shall not be liable for any direct, indirect, special, consequential, incidental, or punitive damages; lost profits or loss of use or interruption of business regardless of the form of action or theory of

heating elements.

Additional information on obtaining service under this limited warranty is available on the following page or by contacting a Cookshack, Inc. Customer Service Representative directly at (800) 423-0698.

Replacement of Defective Merchandise

If you have merchandise that you believe is defective and requires repair or replacement:

1. Call Cookshack, Inc. at (800) 423-0698. Ask to speak to a Customer Service Representative. Have your model number and serial number ready.
2. If you are advised to return the merchandise to the factory for repair or replacement, please observe the following procedures.
 - A. A Customer Service Representative will issue you a return number and/or mail you an instruction form (called a Return Merchandise Authorization) for returning the merchandise with the return number on it. NOTE: All return merchandise must have a return number.
 - B. Attach the return number to the merchandise with your name, address, and return number.
 - C. Print the return number on the outside of the return packaging.
 - D. Do not return merchandise without a return number.
 - E. Ship the merchandise back to Cookshack, Inc., shipping prepaid, F.O.B. destination, in the original container or equivalent.
 - F. All return merchandise must be shipped to: Cookshack, Inc., 2304 N. Ash St., Ponca City, OK 74601.
 - G. You assume the risk of any loss or damage that occurs during transit due to improper packaging of the returned merchandise. Use the original container that the merchandise was shipped in or equivalent.

Repair or Replacement of Merchandise Under Warranty.

1. Replacement or repairing defective merchandise is at Cookshack, Inc.'s option.
2. If repair of merchandise is deemed necessary by Cookshack, Inc. you will be instructed as to the necessary arrangements in order to affect the repair of the merchandise.
3. If replacement merchandise is deemed necessary by Cookshack, Inc. you will be invoiced for the replacement merchandise upon shipment. Credit for merchandise under warranty deemed to be defective by Cookshack, Inc. will be issued upon return of their defective merchandise.
4. Credit may be denied if:
 - The returned merchandise is not found to be defective by Cookshack, Inc.
 - If it is not under warranty.
 - If it is not received at Cookshack, Inc. 30 days after your return number is issued.
 - If it is damaged due to abuse, misuse, misapplication or accident.
 - If it has been serviced or modified by any other than an authorized Cookshack, Inc. service agent.
 - Is not returned with a return number.
 - Is not in clean condition.
 - Is not complete.
 - Is damaged or lost in transit.

Replacement merchandise is sent to you via UPS Ground or common carrier. If you request replacement merchandise to be sent by faster service than UPS Ground or common carrier you shall incur the cost of shipping.

Material Damages:

Cookshack takes every precaution to use materials that retard rust. However, material can still be damaged by various substances and conditions beyond our control. For example, temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides, and salt are just some of the items that can affect metal coatings. This being stated, the Limited Warranty DOES NOT COVER RUST OR OXIDATION, unless there is a loss of structural integrity on the smoker. Cookshack recommends you purchase a Cookshack full length protective cover for your grill when not in use.