

MENU CONSULTATION

BLOGS

BACKYARD BBQ NEWS AND ONQ NEWSLETTERS

WOODS AND PELLETS

BARBECUE SAUCES, SPICE BLENDS & RUBS

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Model FEC100



The Fast Eddy's™ by Cookshack FEC100 smoker is a 100% wood burning, pellet-fired 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. It meets requirements for all known barbecue competition sanctioning bodies.



How It Works

Heat is supplied by 100% wood pellets, eliminating large heat fluctuations that dry and shrink meat. Oven temperature can reach up to 350°F.

Meat drippings exit the bottom of the smoker into a removable drip pan for a clean, safe operation.

An optional meat probe allows the user to set the smoker to a desired internal meat temperature and then automatically cycles into a hold when the temperature is met.

Controller

The digital controller includes programmable, customizable cooking presets, alarm cycle, 16 character LCD display, and USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive.

The IQ5 electronic time/temp control system features 3-stage, 2-stage, and probe mode cooking options.

Efficient

Tough double-walled 20-gauge stainless steel construction surrounds 850°F Spin-Glas® insulation for superior heat retention.

The FEC100 does not continually reheat cool air and remains cool to the touch on the outside.

Auto-start with a quick 15 minute heat recovery.

Available in a reverse model.

Pellets

Heat and Flavor source is 100% food grade wood pellets which are controlled by a fully automated system.

Clean-burning wood pellets produce very little ash, with a low creosote buildup. Danger of fire from removing hot ash and embers is eliminated, unlike stick burning smokers that require removal of live coals.

Pellets are easily obtainable, inexpensive, available in a variety of flavors, and are easy to store.



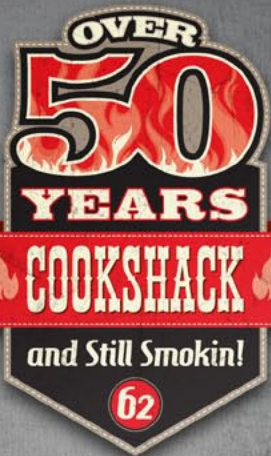
Cookshack IQ5 Controller with Meat Probe



Pellet Hopper



Pellet Slide and Firebox



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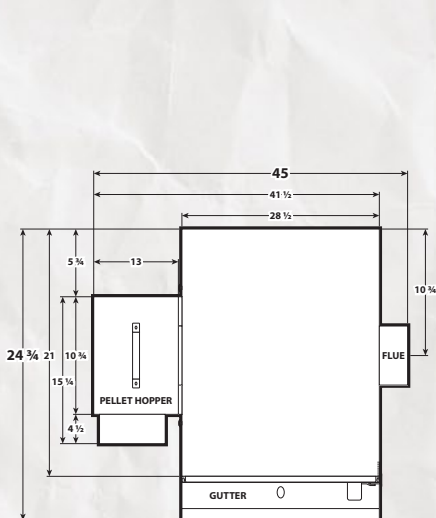
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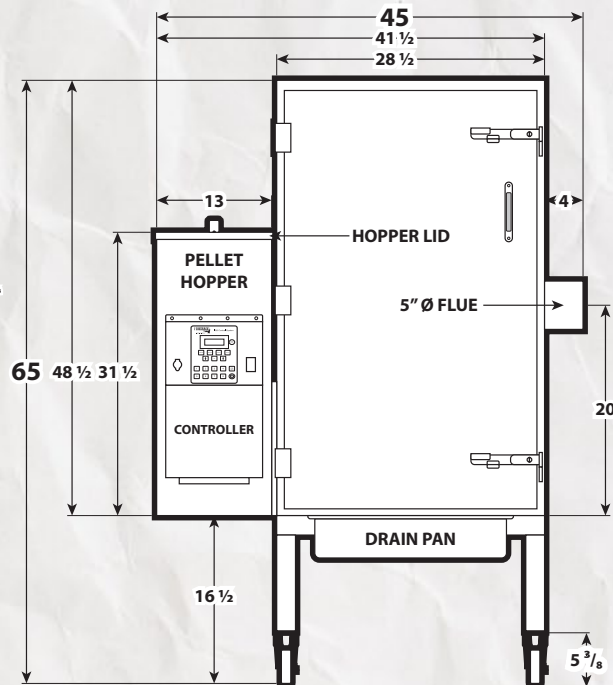
Model FEC100



(All measurements are approximate)



Top View



Front View

FEC100 Specifications

Food Capacity	11 sq. ft. (1,564 sq. in.) of cooking space: 100 lbs. pork butts, 80 lbs. brisket, 60 lbs. ribs, or 24 chickens per load
Electrical	5 amps @ 120 VAC; 36,000 BTU burner; electronically-controlled IQ5 thermostat; auto-start; draft fan; power cord approximate length is 52" (± 6")
Shelves	(4) plated steel 23" x 17" shelves spaced 6.5" apart (racks spaced 3.125" apart)
Outside Dimensions	45"W x 65"H x 24.75"D
Hopper Capacity	20 lbs.
Fuel Consumption	.75 lbs. of pellets per hour at 250°F
Construction	20-gauge stainless steel interior and 22-gauge stainless steel exterior, 850°F Spin-Glas® insulation
Shipping Weight	416 lbs.
Standard Equipment	Cookbook, operator's manual, 40 lbs. pellets, pre-installed casters, grills, side racks, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, and 10 oz. Spicy Barbecue Sauce Mix.
Optional Equipment	Meat Probe, Rib Racks, Stainless Steel Grills, Cover, and Smoke Enhancer
Approvals / Listings	NSF and USDA approved, Warnock Hersey and ETL Listed Commercial Cooking Equipment (USA and Canada)
Warranty / Guarantee	2 year limited warranty and 30-Day Money-Back Guarantee