



Fast Eddy's™ by Cookshack PG500/PG1000 Operator's Manual

Not intended for use in a commercial setting.

Please read this entire manual for installation and use of these pellet grills. Failure to follow these instructions could result in property damage, bodily injury or even death.

SAVE THESE INSTRUCTIONS.



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Serial Number: _____
Purchase Date: _____

Dear Customer,

Thank you for choosing Cookshack! Your pellet grill will produce great barbecue and smoked foods. It is easy to operate, clean and maintain. Use this operator manual to familiarize yourself with the pellet grill and its operation. If you have any questions or problems not covered in this manual, call us at 1.800.423.0698 Monday through Thursday, 8 a.m. to 4 p.m. CST, Friday, 8 a.m. to 2 p.m. or email us at info@cookshack.com. You can also join the Cookshack Barbecue Forum which has participation by both Cookshack customers and team members.

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. Additional sources of information can be found on our website at www.cookshack.com.

With these precautions in mind, enjoy your pellet grill and the delicious foods it will produce.

Stuart Powell



President and CEO
Cookshack, Inc.

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Important Safeguards

Read all instructions. Fast Eddy's™ by Cookshack Pellet Grills are 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 the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance AND should be a grounding-type, 3-wire cord.

Outdoor extension cords should be used with outdoor products and are 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 PV039 (PG1000), PV028 (PG500) or PV028WS (PG500 with front shelf accessory)

Do not operate a wet grill

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 fuel such as charcoal briquettes with this appliance.

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.

SAVE THESE INSTRUCTIONS

Included Equipment

After removing your pellet grill from its packaging, you should then open the grill and ensure the following items are included along with your manual.

- Side Shelf with 7/16" bolts for PG500 OR Side Shelf with Vent Flue for PG1000
- Drain Bucket
- Ash Drawer
- Warming Drawer
- Pellets
- PG500: 40 lbs. of Cookshack Pellets
- PG1000: 80 lbs. of Cookshack Pellets
- Flame Deflector
- Stainless Steel Direct Grill
- Grease Shield
- Lower Shelf Nickel Plated Indirect Grill
- Upper Shelf Nickel Plated Grill
- Bottom Shelf on PG1000 ONLY
- Get Grillin' Cookbook
- Registration Card

Registration Card

Registering your grill by filling out the registration card is a very important part of caring for your smoker. We continue to improve the units we make for you. Part numbers installed in the unit may change. By registering, our Customer Service Department will be better equipped to service your unit. Registration Methods include:

- Register on our website at www.cookshack.com/registration
- Fill out Registration Card and mail back to us
- Call customer service at 1-800-423-0698.

Once you register, you will receive a 10% discount on your next order of Cookshack barbecue sauce, spices, wood or accessories.

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

Operating the grill indoors is not recommended because smoke will escape the pellet grill from the top of the unit. 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

The PG500 and PG1000 have a single phase, 120V (United States Only) or 240V (All Export Models) power. Connect grill to power supply by plugging the power cord into a standard, 3 prong receptacle that is protected by a breaker rated for 60 Hz and 4 amps.

- All switches should be in off position before plugging into outlet
- Igniter elements are 200 watts; Auger motor and induction fans are 120 watts

Assembly

The only assembly required is the installation of the Side Shelf (and Vent Flue for PG1000):

- Locate the Side Shelf (and Flue for PG1000) inside of the grill.
- Use a 7/16 wrench to install on the right side of the grill with the bolts supplied.

Season 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 400F 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.

NOTE: 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 ¼" in diameter and ¾" 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, fall apart and clog the auger.

Operating Instructions

Before starting your grill, be sure to:

1. Line the ash drawer and grease shield with heavy duty aluminum foil for easy cleanup.
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.

Once your grill is lined, filled with pellets, seasoned and your drain bucket is in place, you are ready to set the pellet grill:

NOTE: 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.

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.

Note: If the pellet grill 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 grill will produce.

The top cooking rack will be hotter than the lower grill.

The grill is designed to work with the doors closed.

Manual Lighting Instructions

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

- Turn Power Switch ON
- 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.

LHt and HHt Settings

Your pellet grill controller breaks the auger down into 15 second cycles. The LHt and HHt control how many seconds the auger is on per that 15 second cycle, depending if it is above or below the set temperature.

When looking at the LHt and HHt settings, remember, the display shows 3 digits with the decimal place missing, this makes the range from 005 to 150 (00.5 seconds to 15.0 seconds).

The LHt stands for Low Heat time and it controls the number of seconds the auger runs when the pellet grill temperature probe is reading above the set temperature. This means it controls the rate the pellets are fed to keep and maintain the temperature.

HHt stands for High Heat time and it controls the number of seconds the auger runs when the pellet grill temperature probe is reading below the set temperature. In other words, the HHt controls how fast the grill is stoked when getting back up to temperature when it falls low.

Default LHt and HHt

The **default LHt is always 010**. This means the auger will run for 01.0 seconds then shut off for 14 seconds when the grill is reading above the set temperature. The default HHt settings will automatically change with your temperature.

When cooking at temperatures between 170-300°F, **HHt default is 050** meaning when the grill is reading below the set temperature, the auger will run for 5 seconds and then be off for 10 seconds.

When cooking at temperatures between 305-400°F, **HHt default is 080** meaning when the grill is reading below the set temperature, the auger will run for 8 seconds and then be off for 7 seconds.

When cooking at temperatures between 405-500°F, **HHt default is 100** meaning when the grill is reading below the set temperature, the auger will run for 10 seconds and then be off for 5 seconds.

When cooking at temperatures between 505-600°F, **HHt default is 130** meaning when the grill is reading below the set temperature, the auger will run for 13 seconds and then be off for 2 seconds.

Changing the LHt and HHt

While the LHt and HHt will automatically adjust with your temperature, users can also manually change both settings if they would like, however, there is no internal memory so you will have to change your settings every time you turn your unit on if you prefer different settings than those we programmed. We recommend getting used to your grill before making adjustments.

These grills have a wide variance in temperatures. You might want to change the settings to suit your smoking and grilling needs.

To change the LHt:

- Press and hold UP+DOWN for 5 seconds until display says LHt (This is the one time when temperature is above set point).
- Release UP+DOWN to edit the value (1 second 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 one time when the temperature is below set point).
- Release UP+DOWN to edit the value (10 seconds will register as 100 on the pellet grill).

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

- For cold smoking, place a 9x13 cake pan full of ice and set on guide rails above the warming drawer. Set LHt to 15 and HHt to 15

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

Loading/Unloading

To load your grill:

- Keep meat approximately 1" from all grill walls at all times.
- Close the doors of the grill.

Before unloading your product, 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

To properly shutdown your grill:

- Turn grill to the off position and then unplug grill from the outlet.
- Allow grill to cool.
- After allowing the grill to cool, carefully remove the ash drawer 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; 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 drawer with water before discarding).
5. Remove all grease from interior of grill, using paper towel or cloth (once again, do not use caustic cleaners on the inside of 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 grills.
9. Remove ash from the firepot after each use.

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

Maintenance

- If the cooker is stored outdoors, care should be taken to ensure water does not get into the hopper. Wood pellets expand greatly when wet and will jam your auger system.
- Remove the access panel on the bottom of the unit and clean out pellet dust **annually**.
- 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 firepot and try to start again.

Two Year Limited Warranty

Cookshack Smoker Ovens are guaranteed to be free from defects in material and workmanship under normal use and when installed in accordance with factory recommendations.

This warranty includes (2) two years on 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 sale.

- The Limited Warranty extends to the original purchaser only.
- To make claim 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. (See following page for Return Merchandise Policies).
- The model number and serial number of the Cookshack Smoker Oven must accompany any request for service to the oven.
- 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.
- **The Limited Warranty is for Household Use Only. Warranty does not apply if used in a commercial setting.**

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 liability resulting from any defect in or use of the Cookshack smoker oven, accessories and/or 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.

Return Merchandise Policy

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 Smoker Oven model number and serial number ready.

If you are advised to return the merchandise to the factory for repair or replacement, please observe the following procedures.

2. You will be issued a return number. 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.

All return merchandise must have a return number. Do not return merchandise without a return number.

3. Attach the return number to the merchandise.

If you were sent a Return Merchandise Authorization, attach it to the merchandise you are returning.

If you were issued an RETURN NUMBER by phone and not sent a Return Merchandise Authorization, attach a note to the merchandise with your name, address and RETURN NUMBER.

Print the RETURN NUMBER on the outside of the return packaging.

4. Ship the merchandise back to Cookshack.

Return the merchandise to Cookshack, Inc., shipping prepaid, F.O.B. destination, in the original container or equivalent.

All return merchandise must be shipped to: Cookshack, Inc., 2405 Sykes Blvd., Ponca City, OK, 74601.

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.

5. Repair or replacement of merchandise under warranty.

Replacement or repairing defective merchandise is at Cookshack, Inc.'s option.

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.

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 the defective merchandise.

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 an RETURN NUMBER; is not in clean condition; is not complete; is damaged or lost in transit.

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

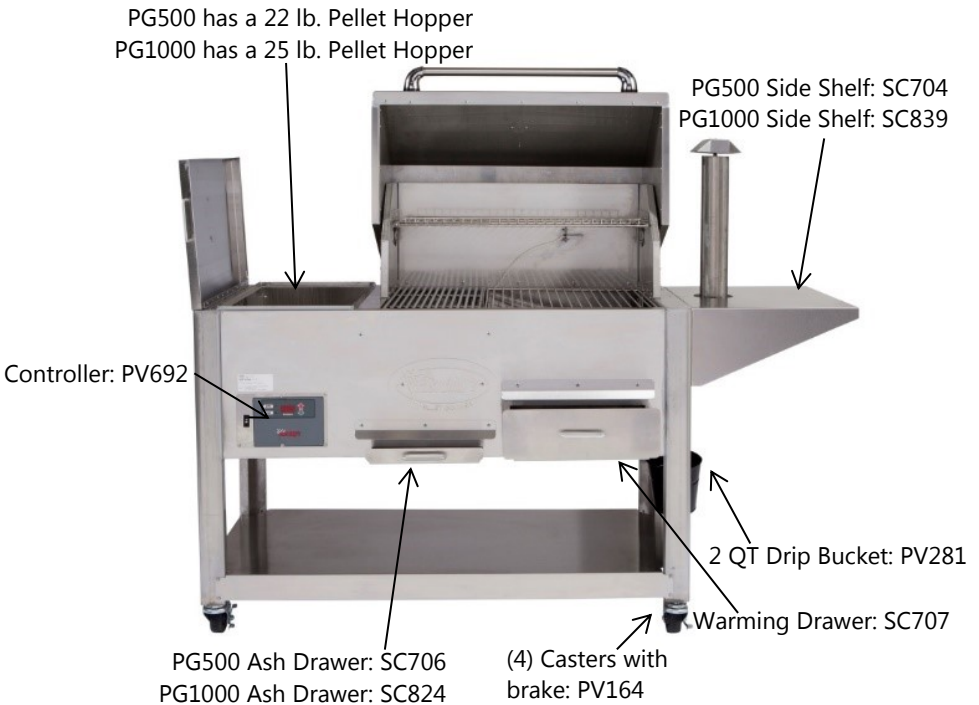
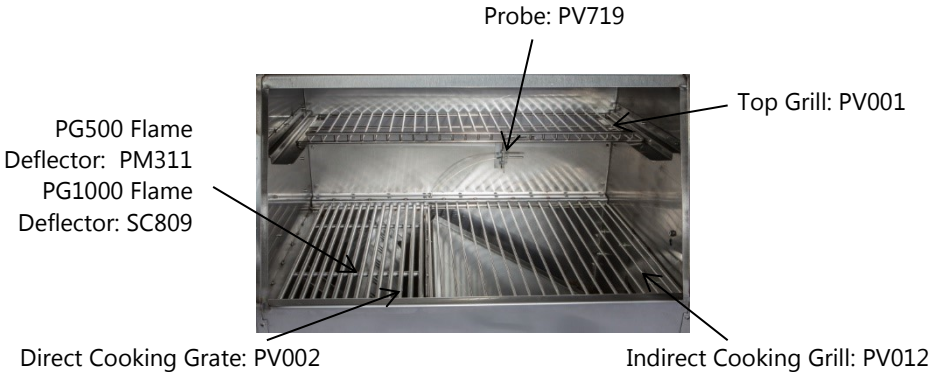
Material Damages:

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.

Pellet Grill Illustration

Not Shown:

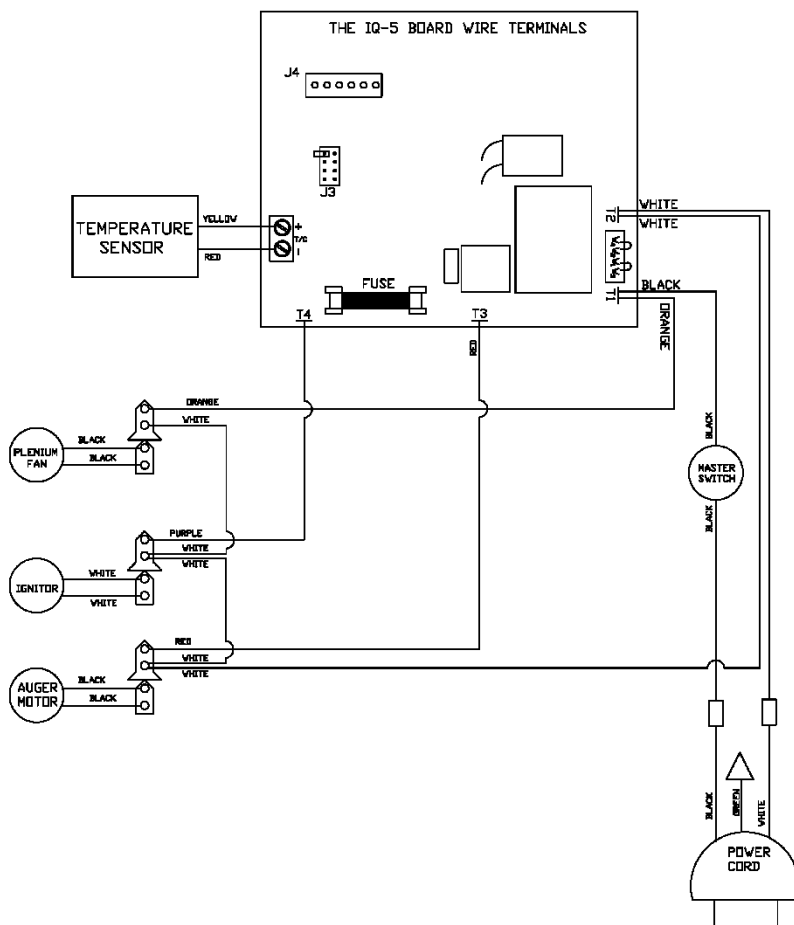
Power Cord: PV464



PG500 Wiring Diagram

03/08/18

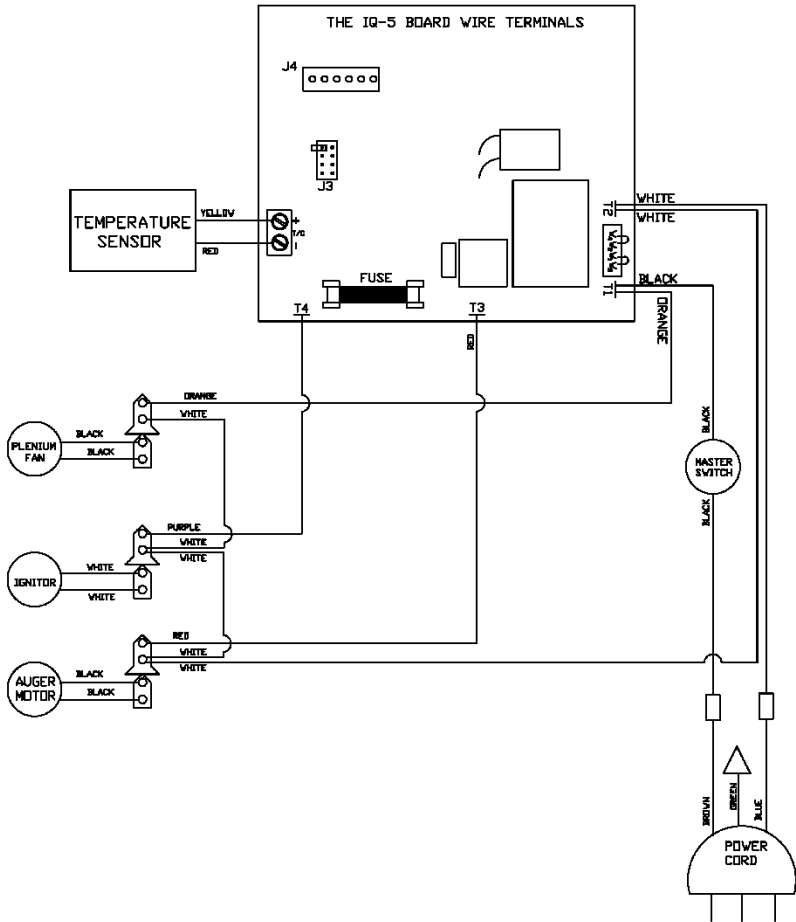
PG-500 120 VOLT WIRING DIAGRAM



PG500 (Export)Wiring Diagram

03/19/18

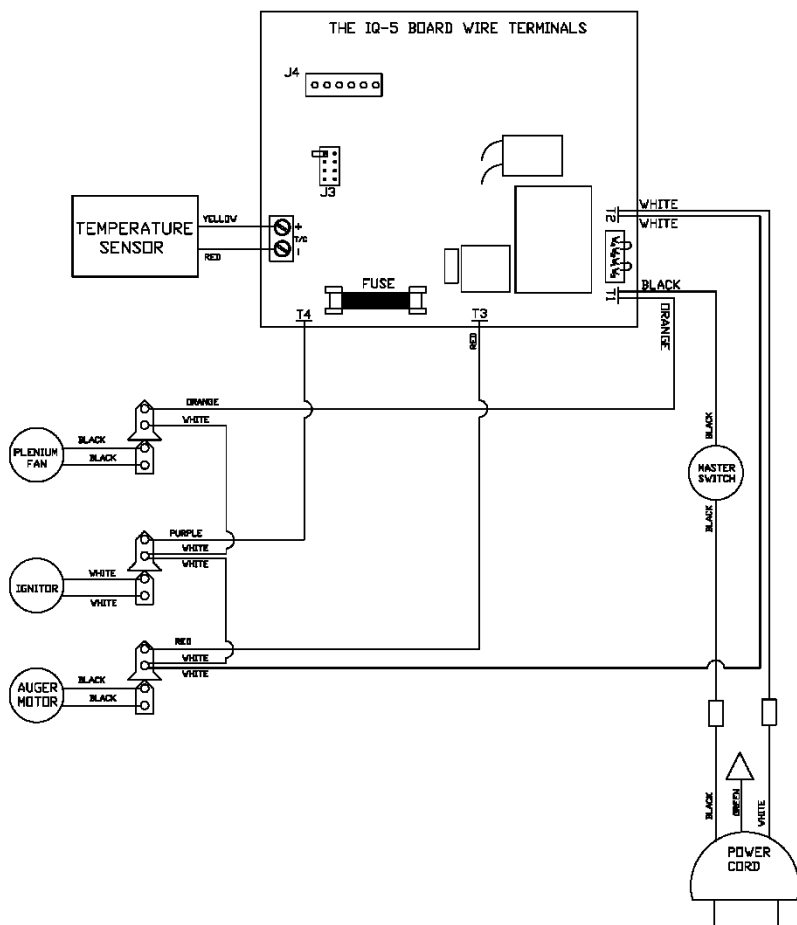
PG-500 OVERSEAS 240 VOLT WIRING DIAGRAM



PG1000 Wiring Diagram

03/08/18

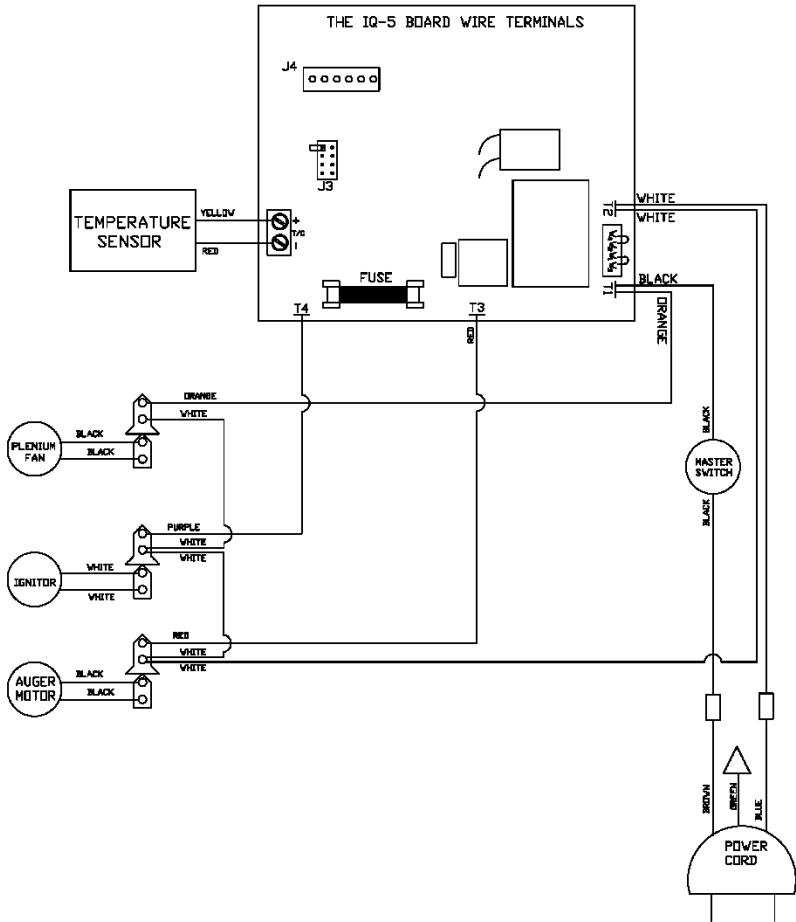
PG-1000 120 VOLT WIRING DIAGRAM



PG1000 (Export)Wiring Diagram

03/19/18

PG-1000 OVERSEAS 240 VOLT WIRING DIAGRAM





We are here for you!

From unboxing to cooking questions or tech support, we are here to help you every step of the way to becoming the best cook you can be.

Call or click today:

800.423.0698 | 580.765.3669

www.cookshack.com | forum.cookshack.com

or check us out on social media:

