



FEC300 Product Features and Specs

Description

The Fast Eddy's™ by Cookshack FEC300 stainless steel rotisserie smoker is a 100% wood-burning, pellet-fired unit with a Cookshack IQ5 digital controller. It features quick start-up and fast heat recovery during use. Great for food trucks, caterers, and restaurants, as well as barbecue competitions.



How It Works

- Heat and smoke are supplied by 100% wood pellets
- Offset firebox and convection fan circulates smoke and heat for even temperatures
- Drippings exit the bottom of the smoker for a clean, safe disposal

IQ5 Controller

- Digital controller
- Includes 8 programmable, customizable cooking presets
- Alarm cycle
- 16 character LCD display
- USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive
- Features 3-stage and 2-stage cooking options

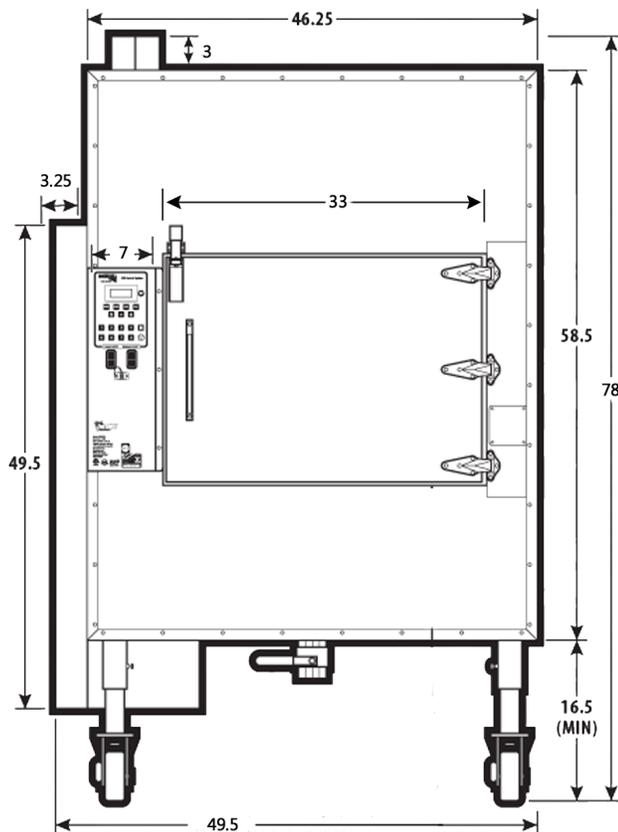
Efficient

- Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation
- Retains heat and remains cool to the touch on the outside

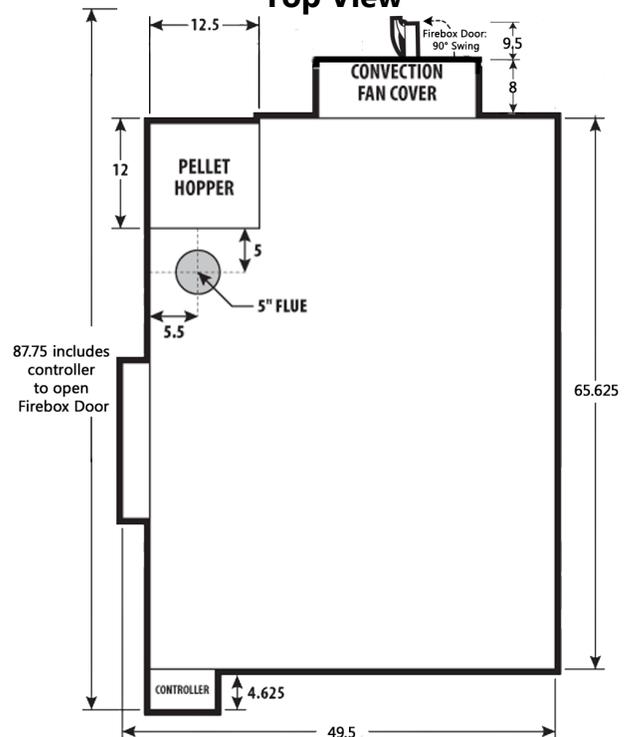
Pellets

- Pellets are clean burning, produce very little ash and create low creosote buildup
- Approved by all major cooking competition sanctioning bodies

Front View



Top View



Listings



Venting Requirements

Do not connect to a hood serving another appliance. Vent smoke outside using one of the following methods:

- Install under a commercial hood system that pulls air up and away from the top of the smoker.
- A Cookshack PA005 Flue Collector may be used to vent the smoke from the flue as the unit is cooking. This collector sits on top of the unit and collects the smoke from the flue as the unit cooks. It comes with an inline fan that then needs to be piped to the outside of your building. The flue collector does not collect the smoke that escapes from the door when it is opened.
- Direct Vent a 5" or larger type "L" chimney pipe. This pipe should be installed so that there is an airgap between the top of the smoker and the bottom of the pipe. It is critical that the flue has negative pressure on the top of it and draws air. The flue is required to extend three (3) feet above the highest point where it passes through the roof. It also needs to be at least two (2) feet higher than any portion of a building within ten (10) feet or in accordance with state and local fire codes (NFPA96). A rain cap must be utilized on a flue exhaust. **DO NOT INSTALL A FLUE DAMPER IN THE EXHAUST VENTING SYSTEM OF THIS UNIT.** Attachment and securement of the exhaust venting system to the product and to each adjoining section of connector pipe are required to be fastened with at least three screws.

Specifications	
Outside Dimensions	49.5"W x 78.25"D (87.75" with firebox door open) x 78"H
Food Capacity	350 lbs. pork butts, 300 lbs. brisket, 100 lbs. ribs, or 45 whole chickens per load
Cooking Area	5,400 sq. in
Shelves	(15) 30" x 11.5" nickel-plated steel rotisserie grills
Appx Fuel Consumption	1.5 lb. of pellets per hour at 250°F
Appx Cost of Operation	\$8.10 per 12 hour cycle at average setting (includes pellet cost and electric)
Temperature Range	160°F to 400°F
Electrical	14 amps @ 120 VAC; 1,680 watts; 36,000 BTU burner; power cord approximate length is 66" (± 6")
Fuel Source	100% wood pellets
Pellet Hopper Capacity	40 lbs.
Shipping Weight	1475 lbs.
Standard Equipment	15 rotisserie grills, 5 grill racks, casters, operator's manual, cookbook, 80 lbs. pellets, foot pedal and Cookshack Spice Kit
Optional Accessories	Smoke Evacuator, Flue Collector, Front Shelf, Trailer and Pig Pan
Warranty	All Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.