



FEC100 Product Features and Specs



Description

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.

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 into a removable drip pan for a clean, safe operation

IQ5 Controller

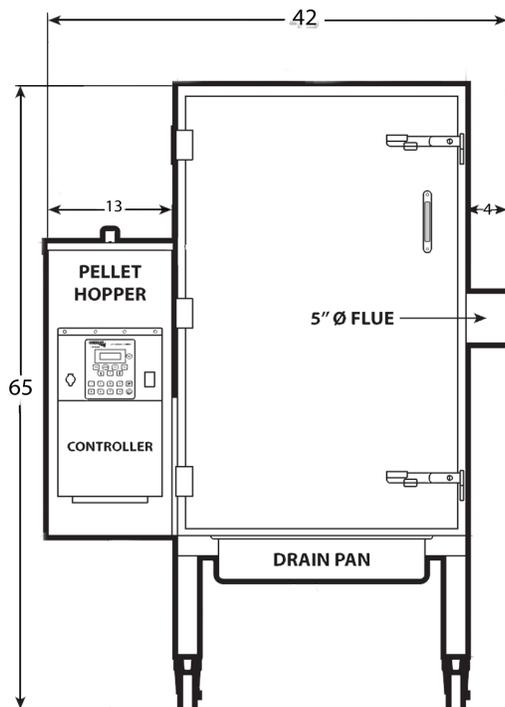
- Digital controller
- Includes 8 programmable, customizable cooking presets
- Alarm cycle
- 16 character LCD display
- USB port for downloading up to 512 hours of cook time onto a FAT formatted USB flash drive
- Features 3-stage, 2-stage and probe mode cooking options
- Optional meat probe allows the user to set the smoker to a desired internal meat temperature and then automatically cycles into rest when the temperature is met

Efficient

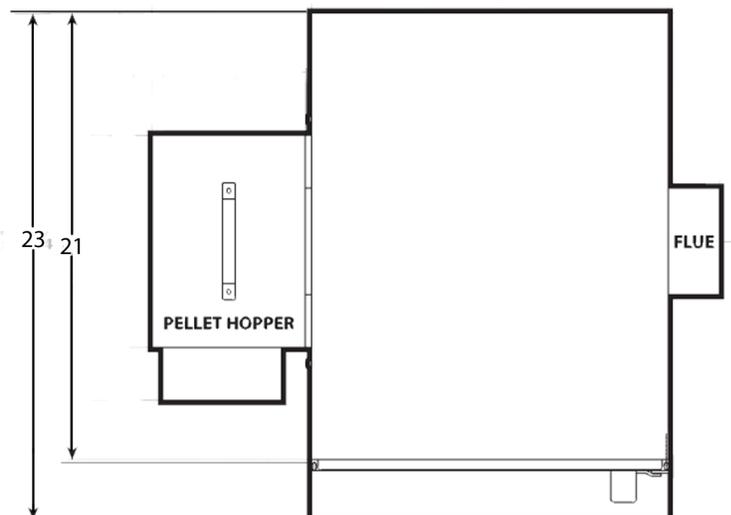
- Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation
- Retains heat and remains cool to the touch on the outside

Pellets

Front View



Top View



Listings



Venting Requirements

For more specific venting requirements, contact Cookshack. 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 and has enough CFM that when the smoker door opens the smoke from the cooking chamber is evacuated.
- A Cookshack 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 and 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 follow all guidelines 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.**

Specifications	
Outside Dimensions	42"W x 23"D x 65"H
Food Capacity	100 lbs. pork butts, 80 lbs. brisket, 60 lbs. ribs, or 20 whole chickens per load
Cooking Area	10.7 sq. ft. (1,564 sq. in.)
Shelves	(4) nickel-plated steel 23" X 17" shelves
Appx Fuel Consumption	1lb. of pellets per hour at 250°F
Appx Cost of Operation	\$6.21 per 12 hour cycle at average setting (includes pellet cost and electric)
Temperature Range	130°F to 400°F
Electrical	7 amps @ 120 VAC; 36,000 BTU burner; electronically-controlled IQ5 thermostat; auto-start draft fan; power cord approximate length is 52" (±6")
Fuel Source	100% wood pellets
Pellet Hopper Capacity	35 lbs.
Shipping Weight	415 lbs.
Standard Equipment	4 grills, side racks, drip pan, pre-installed casters, operator's manual, cookbook, 40 lbs. pellets and Cookshack Spice Kit
Optional Accessories	Smoker Cover, Meat Probe, Pepper Popper Grills, Jerky Rods, Rib Racks, Stainless Steel Shelves and Flue Collector
Warranty	All Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.