The Fast Eddy’s™ by Cookshack FEC240 smoker is a 100% wood burning, pellet-fired smoker with a Cookshack IQ5 electronic control system. The FEC240 has a small footprint with a high capacity to smoke or barbecue products so it is the perfect choice for large scale operations. It features an offset firebox and a convection fan to circulate smoke and heat for steady temperatures throughout.

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.

The FEC240 will fit through a 36” standard door so it is perfect for compact kitchens where space is at a premium. With no gas lines to worry with, it is easy to install in your commercial kitchen.

Controller
The digital controller includes 8 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.

Fill the 35 pound pellet hopper and run for 24 hours, no need to worry during long cook cycles.

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 a 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.
FEC240 Specifications

Food Capacity 21.72 sq ft (3,128 sq in) of cooking space: 250 lbs. pork butts, 240 lbs. brisket, 180 lbs. ribs, or 60 whole chickens per load

Electrical 7 amps @ 120 VAC; 36,000 BTU burner; electronically-controlled IQ5 thermostat; auto-start; draft fan; power cord approximate length is 53” (± 6”)

Shelves (8) nickel-plated steel 23” X 17” shelves spaced 5” apart

Outside Dimensions 46.26”W (55”W w/ firebox door open) x 74.5”H x 34.12”D

Hopper Capacity 35 lbs.

Fuel Consumption 1.5 lbs. of pellets per hour at 250°F

Construction Steel frame with double-walled stainless steel interior and exterior, 850° F Spin-Glas® insulation

Shipping Weight 640 lbs.


Optional Equipment Meat Probe, Rib Racks, Smokehood, and Stainless Steel Grills

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