SMO-KING OVENS

Australia's smoke oven
manufacturer supplying the world

MODEL FEC120
SMOKE OVEN

Fast Eddy's™ by Cookshack FEC120
100% Wood Burning, Pellet-Fired Smoker

The Fast Eddy's™ by Cookshack FEC120 smoker is a 100% wood burning, pellet-fired smoker with a Cookshack IQ5 electronic control system. The FEC120 features an offset firebox and a convection fan to circulate smoke and heat for steady temperatures throughout the unit. It is the perfect choice for operations who cook moderate amounts of smoked foods or barbecue.

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 reset when the temperature is met.

Efficient

Tough double-walled stainless steel construction surrounds 450˚C Spin-Glas® insulation, retains heat and remains cool to the touch on the outside.

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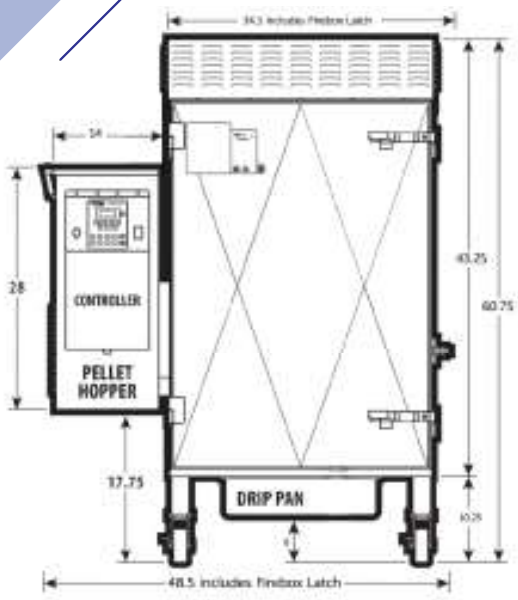
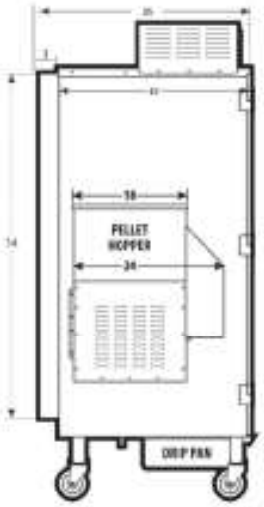
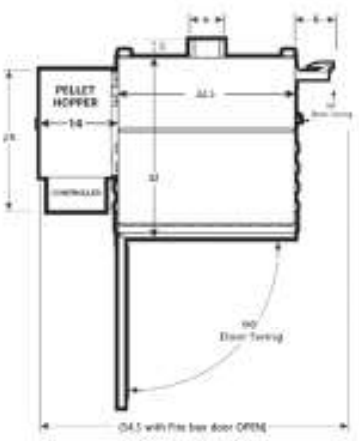
Front View



Side View



Top View



Specifications

Outside Dimensions 123.cm W x (139cm W with firebox door open) x 89cm D x 154.3cm H
Food Capacity 55kg brisket or 30 whole chickens per load.
Cooking Area 12,612 sq cm
Shelves Five (5) nickel-plated steel 58cm x 43cm shelves
Approximate Fuel Consumption 0.5kg of Pellets per hour at 120°C
Temperature Range 70°C to 200°C
Electrical 240v Single Phase; 360,000 BTU burnter, electronically-controlled IQ5 thermostat, auto-start draft fan, power cord approximately length is 135cm (+/- 15cm)
Pellet Hopper Capacity 16kg

Standard Equipment Five (5) grills, side racks, drip pan, pre-installed casters, operator's manual, cookbook, 20kg 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 labour.

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