

Cookshack, Inc.

Operator's Manual

Model FE100

Fast Eddy Oven

Version 04.2

Model: FE100

Serial No: _____

1.800.423.0698

www.cookshack.com

info@cookshack.com



Dear Cookshack Customer:

Your Model FE100 FAST EDDY'S BARBEQUE OVEN will produce great barbecue and smoked foods. It is easy to operate, clean, and maintain. Use this Operator's Manual to familiarize yourself with the smoker and its operation. If you have a question or problem not covered in the book, call us at **1.800.423.0698** Monday through Friday, 9am to 4 pm or e-mail us at info@cookshack.com. You can also join the **Cookshack Barbecue Forum** on our website at www.cookshack.com which has high participation by both Cookshack customers and staff. You must observe safe operating practices when using the smoker. Cookshack, Inc., assumes no responsibility for results of careless and dangerous operation of Cookshack smokers 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 smoker!! Observe the instructions carefully. Be certain that you understand completely how it operates before attempting to operate it.

This smoker oven is intended for use as a food smoker. It is not intended for any use not specifically described in this manual. Misuse of this smoker can result in serious injury and a fire hazard.

With those cautions in mind, enjoy your smoker and the delicious foods it will produce.

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Model Fe100
Version 04.1
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FAST EDDY'S BARBEQUE OVENS

MODEL FE100

GENERAL INSTRUCTIONS

- This unit must be electrically grounded in accordance to your local codes, or with the National Electrical Code ANSI/NFPA 70-1990.
- Keep the oven free from combustible materials.
- Maintain a minimum clearance of 6" from front, back and sides.
- Never store or use gasoline or other flammable materials in the vicinity of this oven or use to ignite fuel for this oven.
- Whenever working on, or servicing this unit ALWAYS disconnect the power first.
- This oven is equipped with a 3 prong plug for your protection from a shock hazard. Always plug this unit directly into a properly grounded 3 prong receptacle.
- This unit must be properly vented and in an area where there is sufficient dilution air to prevent a concentration of carbon monoxide from occurring.
- Fill the pellet hopper with only approved hardwood barbeque pellets (not heating pellets). NOTE: Be sure the pellets have not gotten wet. This will cause them to swell or fall apart and possibly clog the auger. See information in MAINTENANCE below.
- Always be sure that the baffle plate is in place over the fire pot.
- If this is the first time firing of your unit, it will need to be cured. To do this, run it at least one hour at 300 degrees prior to cooking any meat on it.
- Always warm the oven up to at least 180 degrees prior to cooking. This will take approximately 10 to 15 minutes.
- Smoke setting on the thermostat will operate the oven at approximately 180 to 200 degrees. (This setting provides fuel to the burner at the ratio of 15 seconds on and 55 seconds off.)

- Recommended shut down procedure: Turn off burner, turn off power switch and open oven door for 15 minutes after shut down.
- If installing indoors, attach a flue to flue pipe following the instructions in your local codes

ELECTRICAL SPECIFICATIONS

- 110 Volt, 60 Hz, single phase, 4 amp service required
- All switches should be in the off position before plugging into proper receptacle outlet
- The fire pot igniter elements are 200 watts
- Auger motors and burner induction fan are 25 watts each

MAINTENANCE

- Use foil to cover drip pan and change when used daily
- Clean ash from unit after approximately 60 hours of use
- Oil auger motors and draft fans with *3 in 1* oil every 6 months
- If the grill is stored outdoors care should be taken to insure that water does not get into the hopper. Wood pellets expand greatly when wet and will jam your auger system. A vinyl cover is highly recommended.

OPERATING INSTRUCTIONS

- During first firing set the thermostat at 180 degrees, turn main power on, turn burner switch on and allow 10 minutes for auger to charge with pellets. When pellets start to drop into the fire pot, turn the burner switch off, then on again to reset the burner. The reset is necessary because the starter is on a timer and runs for approximately 4 minutes on each cycle. It automatically shuts off when no pellets are in the fire box after the first start and consequently must be restarted.
- Manual lighting instructions (in the event there should be a failure with the auto igniter.) Pour ½ cup pellets into the fire pot. Squirt approximately 2 tablespoons of alcohol gel into the fire pot and ignite with a match. Never attempt to squirt alcohol gel onto burning embers to further ignite. This has the potential of serious injury. Let this burn for 4-5 minutes, set the thermostat to 180 degrees, turn on the burner switch.

CAPACITY

- Heavy cuts of meat such as brisket and pork butts—130 pounds.
- Pork ribs (average 3 lb)—40 slabs of 8 ribs
- Chickens—24.

LOADING OVEN

- Keep meat approximately 1” away from back and side of oven walls at all times.
- Arrange meat with fewer cuts on lower grills. Heavy loading of bottom grills will block heat and prevent smoke from traveling to the top of the oven effectively. This will result in undercooked meat on the upper grills.
- Load only half full the first time you cook, and gradually increase to a full load with successive batches. Monitor closely to determine what cooking time and load amount produce the results you desire.
- When possible, cooking schedules should be arranged so that the same amount of an item is cooked each time. This allows full use of the automatic operation of the oven; it will save time and a better and more consistent product will be obtained.

SAFETY TIPS

- Always use a grounded 3 prong plug and plug in receptacle
- Always unplug unit before any maintenance is performed
- Never use a high pressure washer around electrical components
- ALWAYS disconnect power before any maintenance is performed
- Use this oven in a well ventilated area.

TWO YEAR LIMITED WARRANTY

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

Fast Eddy by Cookshack Ovens limited warranty includes parts for two (2) years and labor for the first 90 days of this period.

Cookshack, Inc.'s obligation under this warranty shall be to repair and replace at its option any part deemed defective upon examination by Cookshack, Inc. or its authorized service agent, for a period of two (2) years from the date of sale.

Please obtain approval from Cookshack, Inc. before performing any service. Cookshack, Inc. is not responsible for any unauthorized service work.