

Cookshack, Inc.

# Operators

# Manual

Model FEC750

Fast Eddy's Oven

Version 05.1

Model:FEC750

Serial No:\_\_\_\_\_



Dear Cookshack Customer:

Your Model FEC750 FAST EDDY'S BARBEQUE OVEN by Cookshack 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 4pm or e-mail us at [info@cookshack.com](mailto:info@cookshack.com). You can also join the Cookshack Barbecue Forum on our website at [www.cookshack.com](http://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 functions 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 these cautions in mind, enjoy your smoker and the delicious foods it will produce.

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# **FAST EDDY'S BARBEQUE OVEN MODEL FE750**

## **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. A good rule of thumb is to allow an 18" clearance space around gear motor access panel and the fire pit door opening.
- Never store or use gasoline or other flammable material 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.
- 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.
- **WARNING!** Exterior surfaces may be hot!
- Make sure all personnel are instructed on the proper use of the oven.

## **INSTALLATION INSTRUCTIONS**

- Stationary installation should be on a level surface that can support a minimum weight of 2500 pounds.
- Visually inspect the cooking racks and carousel to ensure proper position prior to turning on the oven after it has been transported.
- Ventilating air must not be obstructed from reaching the barbecue oven.
- Adequate make-up air and ventilation are required for the proper operation of burner and cooling of motors.
- This unit must be properly vented and in an area where there is sufficient fresh air to prevent a concentration of carbon monoxide from occurring.
- Chimneys are 5 inches in diameter and are required to extend 3 feet above the highest point where they pass through the roof and at least 2 feet higher than any portion of a building within 10 feet. A rain cap must be utilized on a chimney exhaust. A 4 foot flue extension is required for all units used outdoors. Your flue extension rests inside the flue collar.
- Flues should be inspected and cleaned every six months.

## EXHAUST SYSTEM(S)

- All FEC750's come with a standard system which vents smoke out of the oven through a 5 inch pipe. It is the customer's responsibility to provide a method to move smoke from this exhaust to the outside, following applicable local codes. This system must remain in place any time the unit is operated inside a building.
- Cookshack, Inc. offers an accessory called the Smoke Evacuator System. This system is activated automatically when the doors are opened, and operates by drawing smoke from inside the oven and venting it out the top of the unit. This prevents smoke from escaping into the work area each time the operator opens the doors. The customer is responsible for supplying the connections needed to carry smoke from the Smoke Evacuator System to the outside.

**ADEQUATE MAKEUP AIR IS REQUIRED FOR SAFE OPERATION. Consult manual for more information. It is your responsibility to maintain essential combustion air at all times during operation of unit.**

### **\*\*\*IMPORTANT\*\*\* READ CAREFULLY**

- Positive Air Flow through the air shutter on the burner must be maintained for safe and proper operation of the unit.
- Burner air flow may be affected by one or a combination of the following.
  1. Improper flue installation.
  2. Inadequate makeup air for hood systems or exhaust fans.
  3. Competing hood systems or ventilation in the building.
  4. Extreme drafts or inadequate clearance.
- Please contact Cookshack Customer Service with any questions at 1.800.423.0698 Monday through Friday, 9am to 4pm or e-mail us at [info@cookshack.com](mailto:info@cookshack.com).

## OPERATING INSTRUCTIONS

- Always be sure that the baffle plate is in place over the fire pot.
- During the first firing set the thermostat at 180 degrees and allow approximately 10 minutes for the auger to fill the fire pot with pellets. When pellets start to drop into the fire pot, turn the thermostat off, then back on again to reset the igniter. (This is necessary because the igniter heats for only 4 minutes when the thermostat is turned on and will be cold before sufficient pellets are in the fire box on the first firing.)
- The pellets initially dropped into the pot will then be ignited.
- In the event there should be a failure with the igniter system, use the following manual lighting instructions:
  - \* Pour 1/2 cup pellets into the fire pot.
  - \* Squirt approximately 2 tablespoons of alcohol gel into the fire pot.
  - \* Ignite with a match. **NOTE: Never attempt to squirt alcohol gel onto burning embers. This has the potential for serious injury.**
  - \* Let the pellets burn for 4-5 minutes.
  - \* Set the thermostat to 180 degrees.
- Always warm the oven to at least 180 degrees prior to cooking. This should take approximately 10 to 15 minutes.
- The *Smoke* setting on the thermostat will operate the oven between 130 and 180 degrees. At this setting the auger feeds fuel to the burner for 15 seconds and then turns off for 55 seconds. The cycle is then repeated, maintaining the set temperature.

## SHUT DOWN PROCEDURE

- Turn the thermostat to the “OFF” position.

## LOADING INSTRUCTIONS

- When loading meat load the bottom racks first. In order to make the product fit, it may be necessary to remove the middle rack on a section when cooking thick cuts of meat like whole briskets or pork butts.
- The product needs to be loaded so that the racks are balanced—i.e. hang evenly on the arm when finished. When loading briskets place them so that heavy ends and flat ends are on alternate sides of the rack.
- When loading turkeys allow ample room between them and adjoining racks. This is necessary so that when the rotisserie turns the wings and legs don't catch on the rack above or below and dump the load.
- After loading the racks, be sure to advance the rotisserie at least two revolutions to check for adequate clearance of the product on the walls of the cooking chamber and other racks. Reposition product if necessary.

## SAFETY TIPS

- Always use a grounded 3 prong plug and plug-in.
- Always unplug the unit before any maintenance is performed.
- Never leave firebox door open while the oven is running.
- Never use a high pressure washer around electrical components.

- Always be sure to drain grease DAILY.
- Disconnect power before removing any motor covers or access panels.
- All switches should be in the OFF position before plugging into proper receptacle outlet.

## ELECTRICAL SPECIFICATIONS

- 110 Volt, 60 Hz, single phase, 4 amp service required.
- A 15 amp fuse is required on the control panel.
- There is a 6.3 amp slow burn fuse on the back of the burner control.
- Rotisserie motors are ¼ hp. Convection fans are ¼ hp each.
- The fire pot igniter elements are 200 watts.
- Auger motors and burner induction fans are 25 watts each.

## MAINTENANCE

- Clean ash from unit weekly.
- Grease rotisserie bearings using 2-3 squirts of high temperature bearing grease every 1-2 weeks.
- Oil the fan motors with 2-3 drops of *3 in 1* oil every 6 months.
- Lubricate chain every 6 months.
- Check chain tension and belt tension every 6 months.
- Oil auger motors and draft fans with *3 in 1* oil every 6 months.
- Clean the racks and inside cooking chamber with degreaser and power-wash weekly. (Recommended cleaner is Zep FS10184 Degreaser.) **NOTE: PROTECT ALL ELECTRICAL COMPONENTS FROM MOISTURE DURING THIS PROCESS**
- 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 may jam the auger system. A vinyl cover for the hopper is highly recommended.

## **TWO YEAR LIMITED WARRANTY**

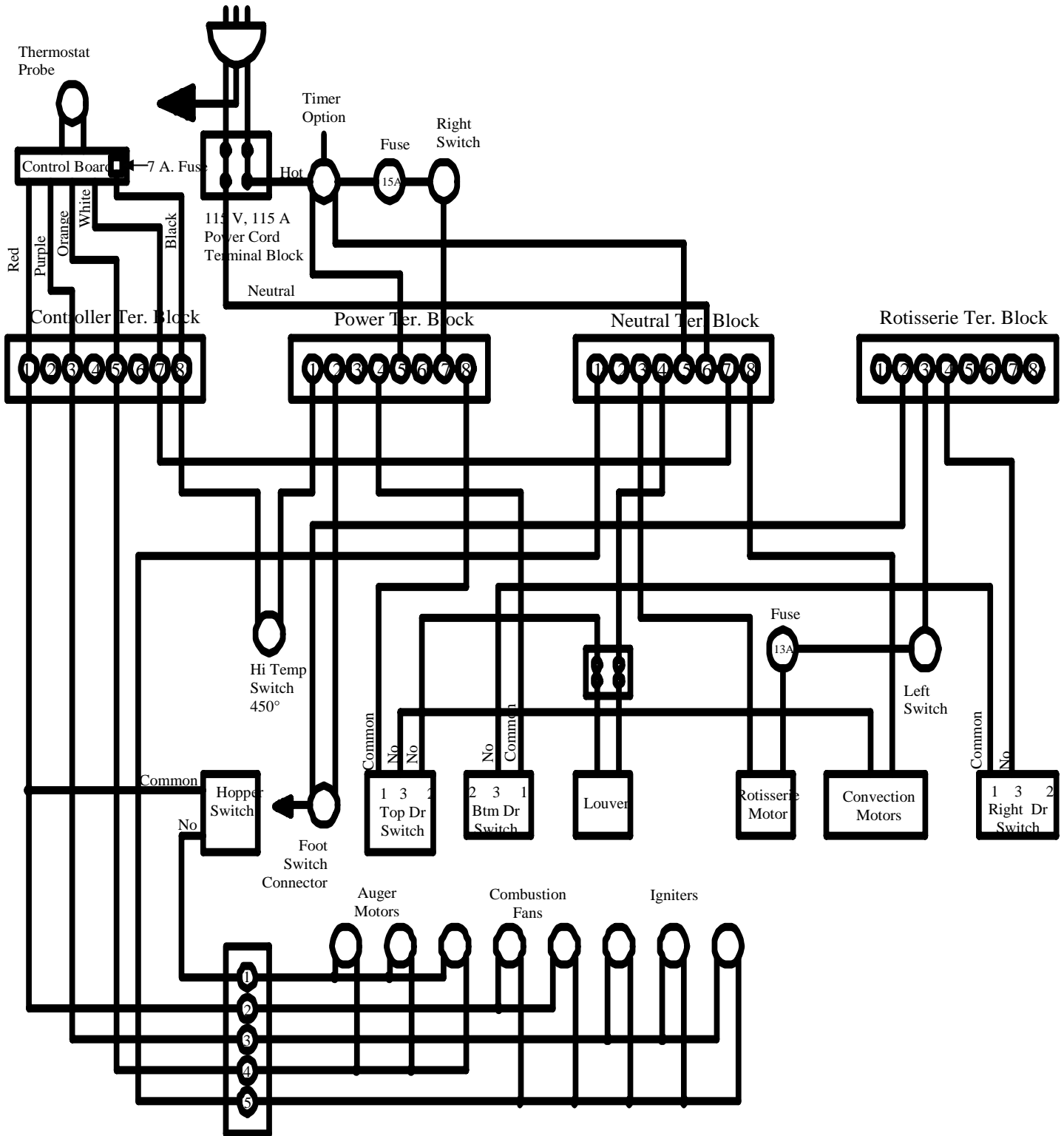
Fast Eddy's by Cookshack Ovens® are guaranteed to be free from defects in material and workmanship under normal use and when installed in accordance with factory recommendations.

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.

# ELECTRICAL WIRING DIAGRAM



**Cookshack, Inc.**  
**National Service Policy**

Cookshack, Inc.'s National Service Policy is to build quality equipment with easy serviceability. Because of the ease in serviceability, Cookshack does not have National Service Companies to repair their equipment. This allows each restaurant to use the service company of their choice.

If your unit needs repairs, please contact your preferred local service company. If warranty work is deemed necessary, equipment owners should have their local service company contact Cookshack, Inc. for authorization to perform the repairs at (580) 765-3669.