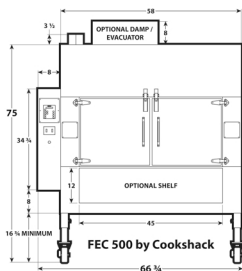


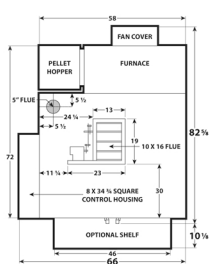
FEC500 Specifications

Food Capacity	52 square feet of cooking space: 500 lbs. pork butts, 450 lbs. brisket, 150 lbs. ribs, or 70 chickens per load
Electrical	14 amps @ 120 VAC; 72,000 BTU burner; electronically-controlled thermostat; auto-start; convection fan
Shelves	15 - 11 3/4" x 41 3/4" chrome plated steel rotisserie racks standard
Outside Dimensions	66"W x 78 1/2"H x 82 5/8"D
Hopper Capacity	80 lbs.
Fuel Consumption	2 lbs. of pellets per hour at 250°F
Construction	14-gauge stainless steel interior and 18-gauge stainless steel exterior or powder coated CRS exterior, 850°F fiberglass insulation
Unit Weight	1,500 lbs.
Standard Equipment	Rotisserie racks, cookbook, operator's manual, 80 lbs. pellets, and Spice Kit containing: 1 gal. Spicy Barbecue Sauce, 1 gal. Mild Barbecue Sauce, 5 lbs. Brisket Rub, 5 lbs. RibRub, 5 lbs. Spicy Chicken Rub, 10 oz. Chili Mix, and 10 oz. Spicy Barbecue Sauce Mix. (Optional: smoke evacuator, front shelf)
Approval / Listings	NSF approved and UL listed; all stainless steel model (FEC500SS) USDA approved
Warranty	2-year warranty

Front View



Top View



Pellet Specifications

Diameter	1/4"
Length	1/2" - 3/4"
Hardwood Content	100%
Density	40-46 lbs/cubic feet
Moisture Content	8%
Caloric Value	8,000 - 9,000 btu/lb
Ash Content	Less than 1%

About Pellets

Pellets are easily obtainable throughout the US. Cookshack supplies only 100% wood, food grade barbecue pellets specifically produced for use with food. Cookshack barbecue pellets are made from hardwoods that contain fewer resins and are produced in a controlled process to ensure a food grade product. (Heating pellets, on the other hand, are produced specifically for heat stoves and do not meet food grade requirements.) Barbecue pellets are made by pulverizing hardwood sawdust and extruding to a uniform density through a rotating die under enormous heat and pressure (400 degrees @ 10,000 PSI). Naturally occurring lignin in the wood binds the pellets into their shape. The pellets are then cooled and placed in 20 lb. bags.