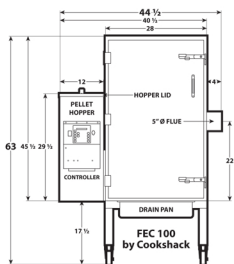


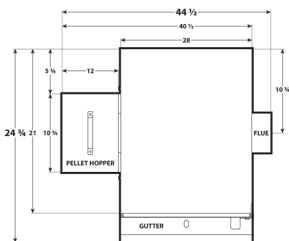
# FEC100 Specifications

Food Capacity	11 square feet of cooking space: 100 lbs. pork butts, 80 lbs. brisket, 60 lbs. ribs, or 24 chickens per load
Electrical	5 amps @ 120 VAC; 36,000 BTU burner; electronically-controlled thermostat; auto-start; draft fan
Shelves	(4) plated steel 23" x 17" shelves
Outside Dimensions	44 1/2"W x 63"H x 24 3/4"D
Hopper Capacity	20 lbs.
Fuel Consumption	.75 lbs. of pellets per hour at 250°F
Construction	16-gauge stainless steel interior and 22-gauge stainless steel exterior, 850°F fiberglass insulation
Unit Weight	416 lbs.
Standard Equipment	Cookbook, operator's manual, 40 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: meat probe, rib racks, stainless steel shelves, cover)
Approval / Listings	NSF approved and UL listed
Warranty / Guarantee	2 year warranty & 30-day money-back guarantee

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 U.S. 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.