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Smoker Overview Video: [YouTube](#)

IQ5 Controller Video: [YouTube](#)

	Model Number & Cooking Power	Model	Standard Features	Benefits	Electrical Req.	Exterior Dimensions	Ship Wt. (lbs.)	List
<b>COOKSHACK CHARBROILERS</b>	<b>CB024</b> 24" Wide <a href="#">YouTube</a>		<ul style="list-style-type: none"> <li>Front loading pellet hopper - 40lb capacity / 6lbs per hour</li> <li>480 sq inch cooking area</li> <li>Stainless Steel Cabinet</li> <li>Limited 2-year warranty</li> </ul>	<ul style="list-style-type: none"> <li>Thermostatically controlled pellet cooking system</li> <li>Fueled by 100% food grade wood pellets creating the popular wood grilled flavor</li> <li>Variable temp settings: High: 650F Medium: 450F Low: 250F</li> </ul>	120 V 3 Amp	W: 26-1/2" H: 18" D: 34-1/2"	490	\$4,600
	<b>CB036</b> 36" Wide		<ul style="list-style-type: none"> <li>Front loading pellet hopper - 60lb capacity / 9lbs per hour</li> <li>720 sq inch cooking area</li> <li>Stainless Steel Cabinet</li> <li>Limited 2-year warranty</li> </ul>		120 V 4 Amp	W: 38-1/2" H: 18" D: 34-1/2"	570	\$5,750
	<b>CB048</b> 48" Wide		<ul style="list-style-type: none"> <li>Front loading pellet hopper - 80lb capacity / 12lbs per hour</li> <li>960 sq inch cooking area</li> <li>Stainless Steel Cabinet</li> <li>Limited 2-year warranty</li> </ul>		120 V 5 Amp	W: 50-1/2" H: 18" D: 34-1/2"	815	\$6,900
<b>PIZZA OVENS</b>	<b>PZ400</b>		<ul style="list-style-type: none"> <li>Stainless interior/exterior</li> <li>Temp Range: 170° - 900°F</li> <li>Limited 2-year warranty</li> </ul>	<ul style="list-style-type: none"> <li>Cook pizzas over real wood and smoke in just 3 minutes</li> <li>Can be installed under a standard commercial hood</li> </ul>	120 V 60HZ 4 Amp Single Phase	W: 37-1/2"H: 27-1/2"D: 22-1/2"	400	\$5,345
<b>COOKSHACK SMARTSMOKERS</b>	<b>SM160</b> <a href="#">YouTube</a>		<ul style="list-style-type: none"> <li>1500W heating element</li> <li>5 - 18"x18" shelves</li> <li>Stainless interior/exterior</li> <li>Food capacity: 120lbs per load</li> <li>Temp Range: 125° - 300°F</li> <li>Limited 2-year warranty</li> </ul>	<ul style="list-style-type: none"> <li><b>NEW Exclusive IQ5 electronic time/temp control system</b></li> <li>Customizable digital controller includes pre-sets, alarm cycle, LCD display</li> <li>Standard Equip: Grills, racks, drip pan, casters, cook-book and spice kit</li> <li>Energy efficient and remain cool to touch on outside</li> <li>Smoke created as wood smolders in its electrically heated wood pellet box</li> <li>NSF approved and UL listed</li> </ul>	120 V 15 Amp Single Phase	W: 20-1/2" H: 50" D: 26"	240	\$4,925
	<b>SM260</b>		<ul style="list-style-type: none"> <li>2 - 1500W heating elements</li> <li>6 - 24"x24" shelves</li> <li>Stainless interior/exterior</li> <li>Food capacity: 240lbs per load</li> <li>Temp Range: 125° - 300°F</li> <li>Limited 2-year warranty</li> </ul>		240 V 20 Amp Single Phase	W: 27" H: 63" D: 33"	385	\$8,125
	<b>SM360</b>		<ul style="list-style-type: none"> <li>4 - 1500W heating elements</li> <li>28 - 18"x18" shelves</li> <li>Stainless interior/exterior</li> <li>Food capacity: 550lbs per load</li> <li>Temp Range: 125° - 300°F</li> <li>Limited 2-year warranty</li> </ul>		240 V 50 Amp Single Phase	W: 46" H: 71" D: 41"	815	\$10,995

**\*FOB Ponca City, OK - All other units FOB Vancouver, WA**

**Freight quotes for models FEC300 / FEC500 / FEC750 mounted on trailers available upon request**

Model Number & Cooking Power	Model	Standard Features	Benefits	Electrical Req.	Exterior Dimensions	Ship Wt. (lbs.)	List
FEC120 		<ul style="list-style-type: none"> <li>• 15 sq feet cooking space</li> <li>• 5 nickel plated steel 23" x 17" shelves</li> <li>• Stainless interior/exterior</li> <li>• Food capacity: 150lbs per load</li> <li>• Hopper Capacity: 20lbs</li> </ul>	<ul style="list-style-type: none"> <li>• Recover cooking temp in as quickly as 10-15 minutes after the door has been opened</li> <li>• <b>NEW Exclusive IQ5 electronic time/temp control system</b></li> <li>• Thermostatically controlled temp eliminates heat fluctuation that dry and shrink meat</li> <li>• Heat and flavor source is 100% food grade wood pellets.</li> <li>• Double walled construction surrounds spun glass insulation for superior heat retention</li> <li>• 2-year warranty</li> </ul>	120 V 7 Amp 36,000 BTU	W: 46" H: 57-1/4" D: 32"	505	\$6,895
FEC240 		<ul style="list-style-type: none"> <li>• 21.72 sq feet cooking space</li> <li>• 8 nickel plated steel 23" x 17" shelves</li> <li>• Stainless interior/exterior</li> <li>• Food capacity: 250lbs per load</li> <li>• Hopper Capacity: 35lbs</li> </ul>		120 V 7 Amp 36,000 BTU	W: 46.26" H: 74-1/4" D: 34.12"	640	\$10,995
FEC300SS Special shipping & handling requirements		<ul style="list-style-type: none"> <li>• 37.5 sq feet cooking space</li> <li>• 15 - 20"x 30" rotisserie racks</li> <li>• Stainless interior/exterior</li> <li>• Food capacity: 300lbs per load</li> <li>• Hopper Capacity: 40lbs</li> </ul>		120 V 14 Amp 36,000 BTU	W: 49-1/4" H: 80-1/2" D: 69-3/4"	1,600	\$16,495*
FEC500SS Special shipping & handling requirements 		<ul style="list-style-type: none"> <li>• 52 sq feet cooking space</li> <li>• 15 - 11-3/4"x 41-3/4" rotisserie racks</li> <li>• Stainless interior/exterior</li> <li>• Food capacity: 500lbs per load</li> <li>• Hopper Capacity: 80lbs</li> </ul>		120 V 14 Amp 72,000 BTU	W: 66" H: 78-1/2" D: 82-5/8"	1,800	\$19,795*
FEC750SS Special shipping & handling requirements		<ul style="list-style-type: none"> <li>• 75 sq feet cooking space</li> <li>• 15 - 12"x 60" rotisserie racks</li> <li>• Stainless interior/exterior</li> <li>• Food capacity: 700lbs per load</li> <li>• Hopper Capacity: 80lbs</li> </ul>		120 V 15 Amp 108,000 BTU	W: 84-3/4" H: 78-1/2" D: 86-5/8"	1,900	\$24,195*

	Accessory	Description	List Price
FETR	Trailer, Single Axle	Made for the Fast Eddy Smokers - models: FEC300SS / FEC500SS / FEC750SS. <b>Call MarkeTeam for special freight quote - FOB Ponca City, OK</b>	\$2,461.00*
PV530	Meat Temp Probe	Allows user to set smoker to a desired internal meat temp; when temp is reached smoker goes automatically into hold cycle.	\$92.29
PA001	Smoke Hood for SM160	The Smoke Hood is a small hood incorporating a removable grease filter and exhaust fan.	\$855.20
PA021	Cold Smoke Kit for SM160	The Cold Smoke Kit is used to adapt Cookshack smokers into cold-smoking machines. Each kit contains an insulated baffle, a smoke box, and instructions for use.	\$93.46
PA022	Cold Smoke Kit for SM260	The Cold Smoke Kit is used to adapt Cookshack smokers into cold-smoking machines. Each kit contains an insulated baffle, a smoke box, and instructions for use.	\$153.81
PA023	Cold Smoke Kit for SM360	The Cold Smoke Kit is used to adapt Cookshack smokers into cold-smoking machines. Each kit contains an insulated baffle, a smoke box, and instructions for use.	\$338.39
PV016	RibRack - FEC120	RibRacks decrease the turnaround time in a busy kitchen by speeding the loading and unloading of slabs of ribs. Set / 3	\$276.87

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