

BARBECUE SAUCES, SPICE BLENDS & RUBS | WOODS AND PELLETS | BACKYARD BBQ NEWS AND ONQ NEWSLETTERS | BLOGS | MENU CONSULTATION

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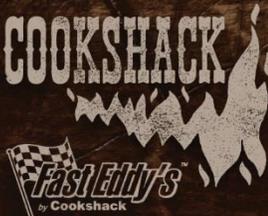
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NEWS RELEASE

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FOR IMMEDIATE RELEASE

Cookshack Releases New Commercial Pellet Smoker

Ponca City, OK, March 28, 2016– Cookshack’s release of the Fast Eddy’s™ by Cookshack FEC240 pellet fired smoker oven will have commercial kitchens excited over its authentic wood flavor, small foot print, and large capacity.

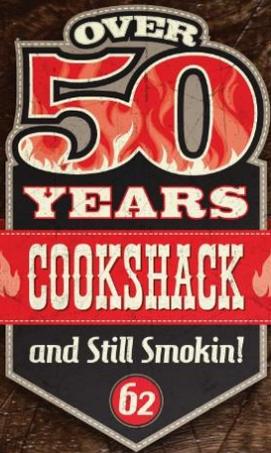
The authentic wood flavor and heat are achieved by the 100% food grade wood pellets which are controlled by a fully automated wood pellet system. Pellets eliminates large heat fluctuations that dry and shrink meat. Oven temperature ranges are from 160° F to 425°F. This smoker does not require gas, simply plug it into an outlet to run the IQ5 controller, add pellets and it is ready to make delicious barbecue and smoked foods.

Worrying about getting a large rotisserie unit through a kitchen’s front door is one less thing commercial operations have to worry about with the Fast Eddy™ by Cookshack FEC240 fixed shelf pellet smoker oven. Cookshack is the only manufacturer of Commercial Pellet Smokers. Restaurants, food trucks, caterers, delis and other commercial kitchens will have the ability to set a smoker, leave and come back in the morning with a day’s worth of smoked foods.

The FEC240 can hold up to 250 pounds of meat and fits through a standard door. The unit has eight shelves spaced 5” apart. It also allows for up to three stages of cooking, including smoke, cook and rest. Since pellets produce more heat under 180°F, all three of these steps are important. The smoke stage adds the smoke flavor, the cook stage gets foods to their required internal temperatures, while the rest stage allows the meat to stay hot while in the smoker until the food is ready to be served.

Consistency is easier than ever to achieve. It features an offset firebox and a convection fan to circulate smoke and heat for steady temperatures throughout the unit. The FEC240 features an IQ5 controller. The controller includes a digital readout, meat probe attachment, up to three stages of cooking options and USB port to download and keep track of cooking cycles. The FEC240 is the first unit to have the option to download smoking, cooking and resting logs to a FAT formatted USB flash drive.

This unit also allows users to program eight pre-set buttons. The factory installed presets are programmed for standard meat cuts of brisket, ribs,



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prime rib and pork shoulder. However, changing the presets is as easy as setting the time and temperatures and then pressing the coordinating pre-set. Any member of the kitchen staff can load, cook and unload this smoker without the need of a chef or pit master.

The FEC240 is NSF and USDA approved and Warnock Hersey and ETL Listed Commercial Cooking equipment in the USA and Canada.

Cookshack, located in Ponca City, OK, manufactures commercial and residential smoker ovens, pellet grills and charbroilers. Featuring stainless steel construction, Spin-Glas® insulation, and electric temperature controls, these smokers are built to last. They distribute their products world-wide direct and through a dealer/distributor network.

For more information on Cookshack Smokers, contact Dave Mason, Commercial Sales Representative, at 1-800-423-0698 ext. 201 or d_mason@cookshack.com or visit www.cookshack.com.

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