

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

2304 North Ash Street
Ponca City, OK
74601-1100 USA

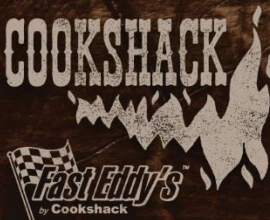
Sales:
1.800.423.0698

Corporate Office:
580.765.3669

Fax:
580.765.2223

E-mail:
sales@cookshack.com

Websites:
www.cookshack.com
www.pelletcooker.com



NEWS RELEASE

Stuart Powell
CEO/President
800-423-0698

s_powell@cookshack.com

FOR IMMEDIATE RELEASE

New Technology from Leading Barbecue Authority, Cookshack, Inc.

Ponca City, OK, March 28, 2016– Cookshack, Inc., a leading manufacturer of commercial and residential smoker ovens, introduces the IQ5 digital electronic controller, featuring innovative technology that will revolutionize barbecue.

With significant advances in convenience, consistency, and temperature control, the new IQ5 controller can change the face of barbecue. For example, tending to embers and feeding a fire are of the past. Simply set the smoker, leave, and come back in the morning to find a day's worth of perfectly smoked foods.

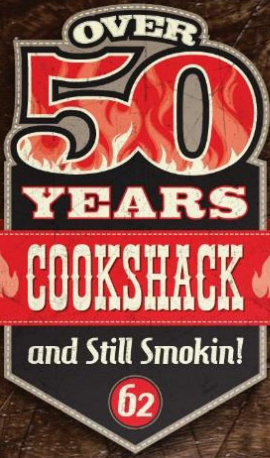
Up to three stages of cooking are available with the IQ5 controller. The smoke stage adds the smoke flavor, the cook stage gets foods to their required internal temperatures, while the rest stage allows the meat to stay hot while in the smoker until the food is ready to be served.

Consistency is a critical factor in barbecue. The IQ5 controller makes this easier than ever thanks to a digital readout, meat probe attachment, and up to three stages of cooking options. You also have the option to download smoking, cooking, and holding logs to a FAT formatted USB flash drive.

“This new controller allows barbecue lovers to keep track of their temperature throughout the entire cooking cycle, helping create a more consistent and better product,” says Tony Marlar, Cookshack’s Customer Service Manager.

Cookshack’s updated technology also lets users program eight pre-set buttons for standard meat cuts of brisket, ribs, prime rib and pork shoulder. Changing pre-sets takes seconds; just set the time and temperatures and press the coordinating pre-set.

The top-of-the-line IQ5 controller is standard equipment on Cookshack’s commercial smoker ovens with a capacity of 100 to 750 pounds. Older equipment can also be upgraded from the IQ4 controller to the IQ5 controller.



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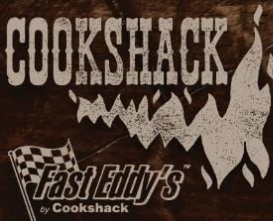
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In addition to manufacturing Made in American smoker ovens, Cookshack, located in Ponca City, Oklahoma, also makes pellet grills and charbroilers. The company's smokers are built to last with stainless steel construction, Spin-Glas® insulation, and electric temperature controls.

For more information on Cookshack Smokers, contact Terri Gordon, Inside Sales Manager, at 1-800-423-0698 ext. 211 or t_gordon@cookshack.com or visit www.cookshack.com.

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