



Cookshack Inc.
2405 Sykes Boulevard
Ponca City, OK, 74601
1.800.423.0698/580.765.3669
www.cookshack.com

NEWS RELEASE

Stuart Powell
CEO/President
800-423-0698

s_powell@cookshack.com

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Equipment Manufacturer Adds Pizza Oven to Growing List of Products

Ponca City, OK, Feb. 1, 2017–Cookshack, Inc., a leading manufacturer of commercial and residential smoker ovens, introduces its first wood-burning, pellet-fired pizza oven.

With significant advances in convenience, consistency and temperature control, the new Cookshack PZ400 can change the face of artisan pizza. A handcrafted pizza cooked over real wood and smoke can be cooked in just 3 minutes without having to turn the pizza or manage a fire.

Temperatures on the PZ400 range from 170-900°F meaning this oven isn't limited to pizza alone. Pellets made from real wood give authentic flavor to calzones, quesadillas, Stromboli, desserts and much more.

One of the primary benefits of the Cookshack Pizza Oven is its size. Most wood fired pizza ovens are bulky or need to be left outside. With the PZ400, there is no need to remodel an entire kitchen to add gourmet pizza since it can be installed under a standard commercial hood.

Cookshack currently manufactures commercial and residential smoker ovens, pellet grills and charbroilers in its Ponca City, Okla., manufacturing facility and headquarters. Like all of Cookshack's products, the PZ400 is proudly made in the USA and made to last with stainless steel construction, Spin-Glas® insulation and electronic temperature controls.

For more information on Cookshack products, contact Dave Mason, commercial sales representative, at 1-800-423-0698 or visit cookshack.com.

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