



The kind of outdoor cooking that's been winning awards across the country can now be done by anyone grilling at home, with the long-awaited creation of a smaller version of the legendary Lang BBQ Smoker.

The Lang 36 is the smallest version of the unique, reverse air flow cookers that have become famous in many state grilling championships for their ability to cook meat, chicken, seafood and vegetables to a level of succulent perfection that will wow even the most discerning barbecue fans.

Until now, the unparalleled Lang products, which cook faster, better and in larger quantities than conventional types of grills, were available only to grillmasters in large competitions, restaurants, hotels, and catering businesses.

But now cooks at home can use a black, stainless steel Lang 36 cooker, a smaller, lighter version of four larger models that Lang BBQ Smokers has been manufacturing in Georgia since 1988. Barbecue masters at home can impress their family and friends with the best taste they've ever had, a fresh, grilled flavor with a hint of smoke. Food can be grilled fast or slow-cooked on low. The Lang cooker is easy to use and clean.

Even pitmasters on television are discovering Lang products. The Lang 36 was used by four cooking teams, including the grand champions, in the BBQ Pitmasters competition televised on TLC.

"Using the Lang 36 will make a star out of you," said Ben C. Lang II, owner and chief executive officer.

Barbecue chefs at home will find that the new Lang cookers heat up faster, are more responsive than conventional grills, and can cook small to large quantities, said Lang. Because the Lang 36 can hold up to 75 pounds of food at once, the cook grilling for guests can cook large quantities at one time, rather than grilling small amounts in stages.

Also, Lang cooking is healthy cooking because the fat is rendered out and sizzles. The Lang cooker uses state-of-the-art, reverse air flow technology for maximum heat circulation and flavor.

This is a dramatic improvement over most grills, which have heat generating under the food, rising and escaping, with grease dripping onto the flames and burning back onto food. The Lang cooker instead works with heat generated in a firebox. Wood or charcoal is loaded into the fire box, lit and heated to the desired level. Cooks can use a heat gage on the exterior of the cooking hood to choose either "smoke," "grill," or "barbecue." As the firebox, and then the cooker, heat up, smoke vents out of the smokestack just above the firebox.

Heat from the firebox flows into the cooker and circulates under and over the food. There is a baffle with a V-shaped, angled griddle under the food that runs the length of the cooker. As the grill cooks meat, for example, fat renders out and drains off of the griddle. So meat is greaseless, leaner and less filling.

"The design is simple," Lang said. "The fire is away from the food and heat is everywhere all the time. It's drawing down and back and from left to right, which makes cooking even and efficient. You can't punch any more flavor into food or get barbecue that's leaner."



Customers who order soon will get the temporary low price of \$850, made possible by Lang buying black stainless steel at a steep discount. But with the price of raw materials back up, Lang will only be able to offer the discounted price for a limited time.

For more information on the legendary Lang cookers call 1-800-462-4629 or 912-462-6146 or visit [www.pigroast.com](http://www.pigroast.com).