

www.louisiana-grills.com

LOUISIANA
GRILLS

WOOD PELLET BARBECUES



COUNTRY
SMOKERS
SMOKIN' GRILLS
SERIES

Colonial
BARBECUE GRILLS
SERIES

E S T A T E
GRILLS
SERIES

Wood ^{Pellet} Fired
Barbecues Smokers Grills

Savor the Flavor!

**Thank you for your
interest in
Louisiana Grills!**



Why Buy A Louisiana Grill?

**THE TASTE IS WHY
PEOPLE BUY!**

If you are like most people, you crave that REAL WOOD FIRED FLAVOR that Louisiana Grills barbecues offer. Our flavored pellets draw out the zest of your food, making your meal all the more succulent and savory!

**NOW WE'RE COOKING!
(CONVECTIVE COOKING)**

Because the air is forced by a combustion fan, you can achieve convective cooking with your Louisiana Grill. This eliminates the need for a rotisserie, gives more even cooking temperatures and allows your food to retain its natural juices.

CRAFTSMANSHIP COUNTS!

Our heavy duty construction, manufactured from 12-20 gauge stainless and aluminized steel, will make you see the difference between our top of the line grills and the competition!

**THEY ARE EASY TO WORK
WITH!**

Our high efficiency auto-igniter eliminates the need for fire gels and starter fluids. Anyone in the family can fire up the grill with the push of a button!

**THE CHOICE OF
PROFESSIONAL BBQ'ers!**

Our smallest grills can cook a 20 lb turkey to perfection! Professional chefs from all across the world enjoy the overall robustness, quality and cooking ability of our grills!

BETTER THAN GAS!

Gas grills are popular because they heat up fast and cook even faster. However, no flavor is imparted to your food, thus you are forced to utilize a myriad of spices and sauces to flavor your dinner. A Louisiana Grill will give you that REAL WOOD FIRED FLAVOR while eliminating the messy chore of wood chopping.

**Burn ANY
brand of BBQ
pellets!**



SEAR · BARBECUE · SMOKE · GRILL · ROAST · BAKE



COUNTRY SMOKERS

SMOKIN' GRILLS

SERIES



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How does a Country Smoker wood pellet grill work?

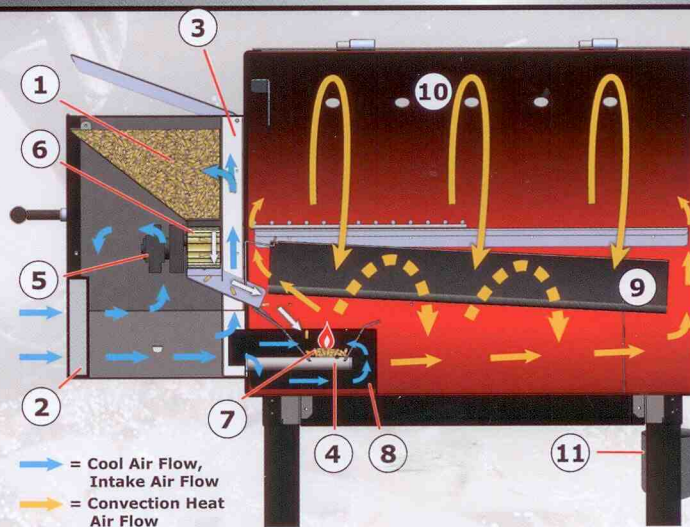
COUNTRY SMOKERS

SMOKIN' GRILLS
SERIES



The perfect barbecue experience begins with filling your hopper (1) with all natural wood pellets.

Click the power switch to the ON position. This activates the fan (2) used to cool the hopper and promote pellet combustion.



Simultaneously, the fan directs cool air up between the hopper and the burn chamber (3), thus cooling the hopper and feed system. Pushing the 'START' touch pad activates the electronic auto igniter (4) and the pellet feed system (5).

A motorized rubber wheel (6) delivers the pellets to the burn grate (7). Your Country Smoker uses top-feed technology which means the feed wheel delivers wood pellets up from above the burn pot area (8) where they then fall down a chute into the burn grate.

The flexibility of the feed wheel and the open design reduce the possibility of pellet jams and allows for the use of less than premium quality fuel. Adjusting the temperature control switch sets the speed of the motorized feed wheel and the temperature output.

The igniter activates for approximately 7 minutes, igniting the pellets in the burn grate. The fan provides combustion air to the burn grate as well as creating air movement in the cooking area, resulting in convective cooking.

The fly ash is directed downward by the arched Flavor Guard (9) which also protects the food from direct flame. It gives a large, hot metal area to distribute heat evenly throughout the cooking area (10), helping evaporate the juices back into the food, channeling excess grease directly to a grease pail (11).

The natural smoke flavor produced by the burning pellets and the circulation of air in the cooking chamber combine to give you that savory flavor that is unique to pellet grills and will win rave reviews each time you use it.



THREE YEARS: Electrical Parts
FIVE YEARS: Barbecue Body*

Standard with all units,
NO EXTRA CHARGE!

* (paint not included)

SEAR · BARBECUE · SMOKE · GRILL · ROAST · BAKE

