## Why Pellets?

If you have ever tried a "Wood Fired" steak, rack of ribs, burger, or pizza, you will understand why high-end "Wood-Fired" BBQ Restaurants, Steakhouses, and Pizza Places are propping up across the country. These business owners have figured out that the old debate of Charcoal vs. Gas is over. Wood is king because it is the only fuel that adds real wood flavor to food. A pure hardwood, whether in stick, chunk, or pellet form is the only way to add competition-quality flavor to your smoking, BBQ, and grilling.

Over the past several years, backyard pellet grills have emerged as a great alternative for the person who wants to create competition/restaurant quality food in the backyard. That quality can now be achieved without the hassle of starting a fire, dealing with the nasty lighter fluid taste, and then babysitting the grill to maintain proper temperatures. Pellet grills have push button controls that automatically light the fire and allow the operator to set the desired cooking temperature. Some pellet grills, like Louisiana Grills, now allow you to not only smoke and barbecue but also reach temperatures high enough to grill steaks, chops, or hamburgers at true grilling temperatures. While cuts such as brisket, loin, ribs, and roasts are best cooked low and slow, any great chef will tell you that the delicious flavors of steaks and burgers are not realized unless they are grilled at high temperatures.

Louisiana Pellet Grills are designed for people who want the convenience and quick heat-up of a gas grill where you can get home from work at 6:00, fire-up the grill, and be eating by 6:30. That same grill can be used on a lazy weekend afternoon producing world-class smoked meats and barbecue. The quality of food that YOU can easily produce on a pellet grill that is burning 100% pure hardwood cannot be reproduced on any other gas or charcoal appliance.

### How it works

When you push the start button, the smoker/grill goes into a seven minute automatic startup mode. The igniter, auger, and fan work together to start the fire. Within 3-4 minutes, the fire lights and the grill begins to heat up. After seven minutes, the control automatically transfers into manual mode. Fine-tune the infinite heat dial to the exact temperature that you want to cook at and you are now ready to Smoke, BBQ, Convection Bake, or Grill.

Exhausts out the back for better Convection Cooking.

Grease Bucket



Our solid state control board makes it easy to start. set exact cooking temperatures, and maintain steady temperatures. The Prime Button allows you to bypass the control board and continouously feed pellets into the firepot which allows you to rapidly recover heat lost when the lid is opened.

# Why Louisiana Grills?



Proudly Made in North America





Located just north of the Minnesota border on the central plains of Canada, our new state-of-the-art manufacturing facility is producing pellet grills that you can be proud to own. The steel is sourced from North American suppliers and most of the electrical components are sourced from the United States

### Features and Benefit:



**Feature Rich Solid State Control Board** For more detailed specifications please visit our website at:

www.Louisiana-Grills.com



The Country Smoker Series has a smoking grill for any size gathering. Sizes range from a 300 square inch Tailgater to a 2400 square inch Super Hog. Smoke, BBQ, Bake, and Grill on any size Country Smoker.



#### TG-300 "The Tailgater"

Take your grill with you to the game! The Tailgater is small enough to take along to the cabin but large enough to smoke the largest turkey you can find. An optional cart assembly is available to use it on the back deck.



#### **CS-450**

450 square inches of cooking surface is the perfect size for a family of 4-6. Smoke, BBQ, Bake, Sear, or Grill anything you can think of.



#### **CS-570**

570 square inches of cooking surface is great for the family and neighborhood gatherings. This grill is our backvard favorite.



#### **CS-680**

Don your favorite BBQ apron and grab that flashy flipper! The country smoker 680 is designed with entertainment in mind. This grill is large enough to feed a crew.



### WH-1750 "Whole Hog Smoker"

This smoking grill features two separate cooking chambers so you can smoke competition quality ribs on one side at 225 degrees while baking mouth watering wood-fired pizzas at 450 degrees on the other or slide out the center divider and grill steaks at 550 degrees for the whole team.



CS 570 Model

#### WH-2400 "Super Hog"

Just like the Whole Hog, with duel side by side cooking chambers, the Super Hog has a much larger barrel with 2,400 square inches of cooking surface. This grill is designed for bigtime entertainment, catering, competitions



