





COOKING AREA

Total Cooking Area: 700 sq. inches Main Level: 507 sq. inches Upper Rack: 193 sq. inches Burger Capacity (4"): 32

FEATURES

Control Type: Dial-in digital control with LED read-out

Cooking Temp Range: 180° to 500°F

Standard Flame Broiler: Simple slide-plate for direct and indirect

flame grilling

Main Grid Construction: Porcelain coated cast iron Upper Rack Construction: Porcelain coated steel Bottle Opener: Stainless steel bottle opener

BURN TECHNOLOGY

Fuel Type: 100% All Natural Hardwood Pellets

BTU Value: 40,000 BTU **Air Flow:** Convection Cooking **Igniter:** 200 Watt Auto Igniter **Exhaust:** Vent holes on back of barrel

Start/Stop Cycle: Automatic start and cool down **Power Source:** 120 volt, 50/60 hz, 3.1 amp, 3 prong

CONSTRUCTION

Primary Body: Heavy-duty steel construction **Caster Style:** Four heavy-duty caster wheels

Finish: High Temp Powder Coat Finish with blue-steel finish

on the embossed lid and hopper lid

Skirt Front Cabinets: One large front storage cabinet **Side Shelf:** Solid shelf with BBQ tool hooks and bar handle

Grease Tray: Stainless steel removable slide tray **Hopper Capacity:** 21lbs, with bottom hatch to empty

Handle Style: Stainless steel **Thermometer:** Dome thermometer