



PRO SERIES WOOD PELLET GRILL & SMOKER



COOKING AREA
7,451 SQ. CM
TOTAL COOKING AREA
TEMPERATURE RANGE
82°C - 260°C



SMOKE IT



4 MEAT PROBE PORTS
TWO MEAT PROBES INCLUDED

DIGITAL PID CONTROL



TRUE CONVECTION COOKING



**14 KG
HOPPER
CAPACITY
WITH E-Z
CLEAN-OUT**

**HEAVY-DUTY STEEL
CONSTRUCTION
WITH HIGH-TEMP POWDER
COAT FINISH**

**CHIMNEY WITH
ADJUSTABLE CAP**



**PORCELAIN COATED
HATCH PATTERN
CAST-IRON GRIDS**



**SOLID STEEL SHELF
WITH TOOL HOOKS**

**FOLDING SOLID STEEL
FRONT SHELF**

GREASE BUCKET

ASH MANAGEMENT

SOLID BOTTOM SHELF

**TWO IN-LINE WHEELS &
TWO LOCKING CASTERS**

**FLAME BROILER FOR
DIRECT OR INDIRECT
FLAME**

BIGGER. HOTTER. HEAVIER. SMARTER

GRILL SMOKE BAKE ROAST SEAR BRAISE CHAR-GRILL BBQ

8 IN 1



PB1150PS2