



PRO SERIES WOOD PELLET GRILL & SMOKER



PORCELAIN COATED GRIDDLE INCLUDED

COOKING AREA
10,311 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



FLAME BROILER FOR
DIRECT OR INDIRECT
FLAME



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

BIGGER. HOTTER. HEAVIER. SMARTER

GRILL

SMOKE

BAKE

ROAST

SEAR

BRAISE

CHAR-GRILL

BBQ

8 IN 1



PB1600PS2