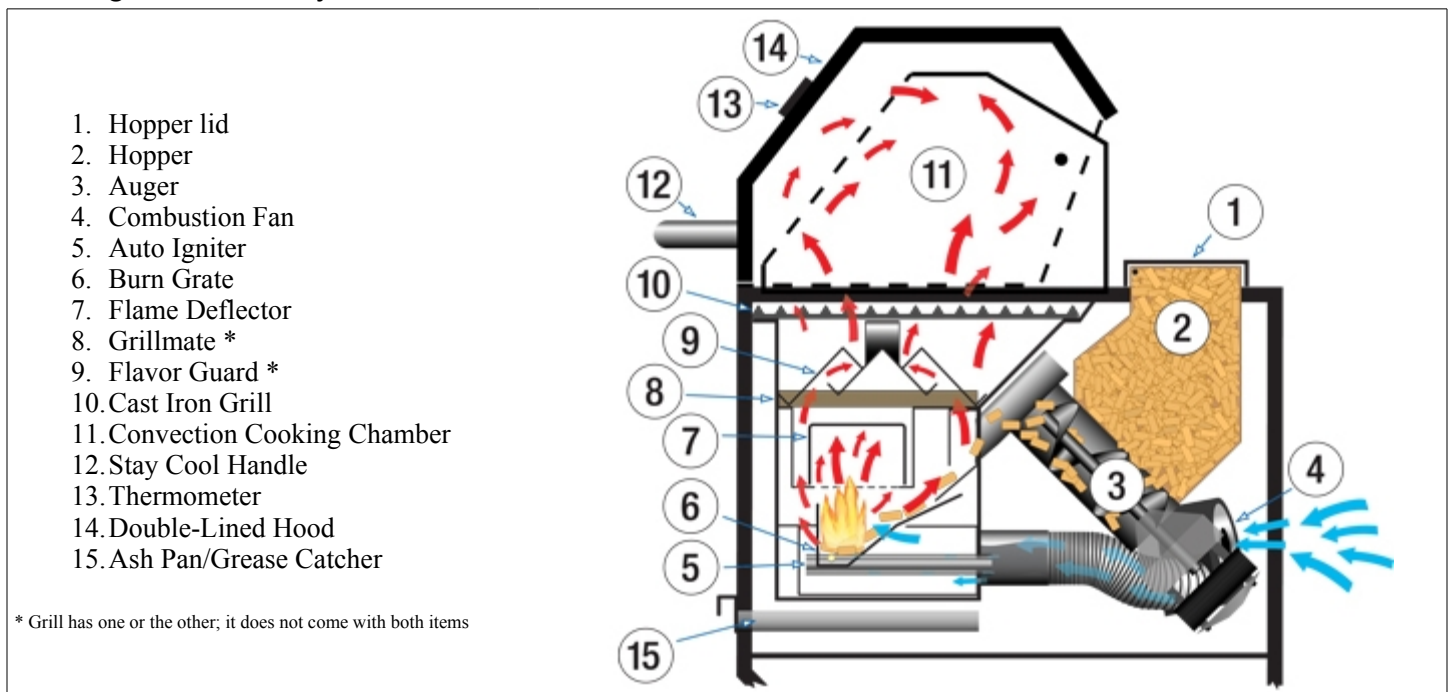


How Does A Wood Pellet Grill Work?

A Louisiana Wood Pellet Grill combines many unique features with time proven pellet-burning technology. Together they give you perfect control, quick, savory-and absolutely fool proof cooking results every time.



The perfect barbecue experience starts with filling a hopper with all natural wood pellets. Pushing the Start Button activates the “Electronic Auto Igniter”, the combustion fan, and the auger feed systems.

The auger delivers the pellets to the burn grate. a Louisiana Grill uses “Top Feed” technology which means the auger pushes the wood pellets up above the burn pot area and then the pellets fall down a chute in to the burn area. The top of the auger is an open design, thus reducing the possibilities of “auger jams” and allows for the use of less than premium fuel quality.

Adjusting the temperature control switch sets the speed of the auger and the temperature output. The “Electronic Auto Igniter” activates for approximately 30 minutes, or until an operating temperature of 120° F is reached, igniting the pellets in the burn pot.

A fan provides combustion air to the burn grate as well as causes air movement in the cooking area, resulting in convection cooking. The fuel burns in the burn grate, hot and intense, somewhat like a forge.

The fly ash is directed downward by the “Flame Deflector”, and can be cleaned out through the ash drawer. The “Flame Deflector” also protects the food from direct flame and distributes the heat evenly throughout the cooking area. The natural smoke flavor produced by the burning pellets, the smoke produced by the “Grillmate” or “Flavor Guard”, and the air circulating throughout the cooking area, combine to give you that savory flavor that is unique to pellet grills and will win you rave reviews each time you use it.

TIP: A Louisiana Grill can run efficiently over extended periods of time and at different heat output levels as long as the fuel supply is uninterrupted and timely cleaning and maintenance is performed.