



Why Buy A Louisiana Grill Barbecue?

🔥 THE TASTE IS WHY PEOPLE BUY.

If you are like most people, you crave that REAL WOOD FIRED FLAVOR that Louisiana Grills barbecues offer. Our flavored pellets draw out the flavor, making your meal all the more succulent and savory.

🔥 IT'S EASY TO WORK WITH!

Our high efficiency auto-igniter eliminates the need for fire gels and starter fluids. Anyone in the family can fire up the grill with the push of a button!

🔥 NOW WE'RE COOKING! (CONVECTION COOKING)

Because the air is forced by combustion fan, you can achieve convective cooking with your Louisiana Grill. This eliminates the need for a rotisserie, gives more even cooking temperatures and allows your meat to retain its natural juices.



🔥 CRAFTSMANSHIP COUNTS.

Our heavy duty construction, manufactured from 12-20 gauge stainless and aluminized steel, will make you see the difference between our top of the line barbecue grills versus the low end models available at such stores as Walmart, Ziggy's, Costco and many more.

🔥 IT'S THE CHOICE OF PROFESSIONAL BBQ'ers!

Our smallest grills can cook a 20 pound turkey to perfection... Professional chefs from all across the US and Canada enjoy the overall robustness, quality and cooking ability of our grills!

🔥 WHY JUST GRILL?

With a Louisiana Grill, you can SEAR, BAKE, BARBECUE, SMOKE, ROAST AND GRILL your foods with amazing results.

🔥 COOK YOUR FOOD MORE EVENLY THAN ON A GAS GRILL.

One of the reasons for the popularity of gas grills these days is that they heat up fast and cook even faster. However, no flavor is imparted to your food, and thus you are forced to utilize a myriad of spices and sauces to flavor your dinner. A Louisiana Grill, on the other hand, will give you that REAL WOOD FIRED FLAVOR while eliminating the messy chore of wood chopping. Wood pellets are made in mesquite, hickory, alder and apple flavors.

🔥 WE LISTEN TO OUR CUSTOMERS.

Your feedback is what drives us to improve an already powerful product line. Louisiana Grills barbecues are loaded with CUSTOMER REQUESTED FEATURES that most other companies will ignore in order to save money on manufacturing. Some features are:



- ☞ heavy duty construction, from the lid to the wheels
- ☞ double lined hood (better heat retention)
- ☞ Grillmate™ or Flavor Guard to reduce flare-up
- ☞ auto-igniter for easy operation
- ☞ independent temperature & smoking controls
- ☞ cast iron grills that retain heat well
- ☞ top feed auger system for even fuel flow
- ☞ COMES COMPLETELY ASSEMBLED!
- ☞ stainless steel shelves for a large working area
- ☞ choice of painted or stainless steel