

Why Pellets?

Why Louisiana Grills?



 Proudly Made in North America 

The Country Smoker Series has a smoking grill for any size gathering. Sizes range from a 300 square inch Tailgater to a 2400 square inch Super Hog. Smoke, BBQ, Bake, and Grill on any size Country Smoker.



Located just north of the Minnesota border on the central plains of Canada, our new state-of-the-art manufacturing facility is producing pellet grills that you can be proud to own. The steel is sourced from North American suppliers and most of the electrical components are sourced from the United States.

Features and Benefits



Feature Rich Solid State Control Board

CS 570 Model

For more detailed specifications please visit our website at: www.Louisiana-Grills.com



TG-300 "The Tailgater"

Take your grill with you to the game! The Tailgater is small enough to take along to the cabin but large enough to smoke the largest turkey you can find. An optional cart assembly is available to use it on the back deck.



CS-450

450 square inches of cooking surface is the perfect size for a family of 4-6. Smoke, BBQ, Bake, Sear, or Grill anything you can think of.



CS-570

570 square inches of cooking surface is great for the family and neighborhood gatherings. This grill is our backyard favorite.



CS-680

Don your favorite BBQ apron and grab that flashy flipper! The country smoker 680 is designed with entertainment in mind. This grill is large enough to feed a crew.



WH-1750 "Whole Hog Smoker"

This smoking grill features two separate cooking chambers so you can smoke competition quality ribs on one side at 225 degrees while baking mouth watering wood-fired pizzas at 450 degrees on the other or slide out the center divider and grill steaks at 550 degrees for the whole team.



WH-2400 "Super Hog"

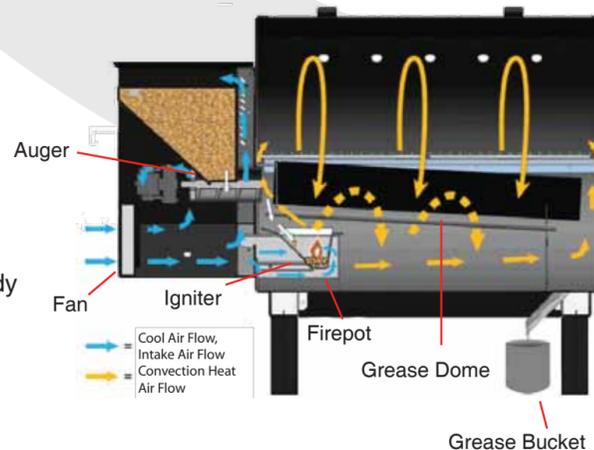
Just like the Whole Hog, with dual side by side cooking chambers, the Super Hog has a much larger barrel with 2,400 square inches of cooking surface. This grill is designed for bigtime entertainment, catering, competitions, and clubs.



How it works

When you push the start button, the smoker/grill goes into a seven minute automatic startup mode. The igniter, auger, and fan work together to start the fire. Within 3-4 minutes, the fire lights and the grill begins to heat up. After seven minutes, the control automatically transfers into manual mode. Fine-tune the infinite heat dial to the exact temperature that you want to cook at and you are now ready to Smoke, BBQ, Convection Bake, or Grill.

Exhausts out the back for better Convection Cooking.



Our solid state control board makes it easy to start, set exact cooking temperatures, and maintain steady temperatures. The Prime Button allows you to bypass the control board and continuously feed pellets into the firepot which allows you to rapidly recover heat lost when the lid is opened.

WORLD CLASS BBQ
IN YOUR OWN BACKYARD