



WOOD PELLET FIRED



**CS-1050**

Featuring  
Independent Feed  
Systems &  
Temperature  
Controls

**MODEL #  
CS-1050**

**UPC:  
684678081082**

Whether celebrating the end of another successful hunting season or simply enjoying the company of a crowd, the CS-1050 will not disappoint.

The Country Smoker 1050 model allows the ease and convenience of preserving the flavor of your best catch or choicest beef. With 1050 sq.in. of porcelain coated cooking surface, **serving up to 50 people is a breeze.** Slow roast elk, prepare large batches of 16 hour jerky, grill bison burgers and when you're finished, don't forget your pies!

It's all simple and convenient on this **one-stop appliance** for all your smoking, grilling, searing or convection baking needs.

**Sear • Barbecue • Smoke • Grill • Roast • Bake**

Due to ongoing development, products may not ship exactly as shown.

Patent # 5429110

Country Smokers and Louisiana Grills are marketed by Dansons Group Inc.

*Savor the  
Flavor!*





INCLUDING



3 years electrical  
5 years body

WOOD PELLET FIRED



## Standard Features and Benefits

<b>Full Range Temperature and Smoke Control</b>	NO preset heat levels: hot smoke from 180° or sear at 500°+ *	<b>Strong, Durable Construction</b>	Custom built 14 gauge steel body with heavy duty levellers and wheels or castors
<b>Electronic Control Board</b>	Power indicator light, 7 minute timed startup and 15 minute timed cool down. Few parts to service	<b>Engineered Legs</b>	Solid, sturdy, durable heavy weight construction. <b>"Feel the Difference!"</b>
<b>PRIMER BUTTON</b>	Help maintain your bbq heat or add smoke with this push button primer, <i>an industry first!</i>	<b>300 Watt Electric Auto Igniter</b>	Easy operation - Push button start, no more messy starters!
<b>Air-Cooled Feed System</b>	Patented paddle wheel feed system, time proven design provides even pellet fuel flow, helps eliminate auger jams. <i>Forced air flow keeps component parts and fuel cool</i>	<b>High Heat BBQ Paint</b>	Low maintenance, durable paint for all weather conditions
<b>Convective Cooking "Open Pit Technology"</b>	Eliminates the need for a rotisserie, achieves more even cooking temperatures while retaining your food's natural juices	<b>Porcelain Coated Cooking Grids</b>	Easier maintenance and cleaning for longer life
<b>Dual Arched Flavor Guard</b>	2 dual-channelled grease drains, 2 grease catching cans included; reduces flare-ups, enhances amount and quality of smoke, improves heat distribution	<b>Extra Large Grilling Area</b>	1050 sq. in. of porcelain coated cooking area; grill for the whole family with easier clean-up
<b>Dual Feed Configuration</b>	More heat output for larger cooking capacity! Run one side for cold smoking or both for larger meals	<b>Side Mounted Pellet Fuel Hopper</b>	Easy to fill and clean, easy service and maintenance; comes standard on all Country Smokers series
		<b>Easy to Operate</b>	Updated design: simple to operate and service, fewer parts

\* Under optimum conditions, units may achieve temperatures of 600°.

<b>OPTION: Front Shelves</b>	Clip onto front of your smoker; open grid design or solid stainless steel	<b>INCLUDES:</b> <b>Expandable Recipe Keeper and Cookbook</b> <b>FREE Online Recipe Exchange!</b>
<b>OPTION: Cabinet Doors &amp; Panels</b>	Handcrafted enclosure doors & panels; stainless steel or paint grade	
		For a more comprehensive listing of bbq options, please visit our website!



Due to ongoing development, products may not ship exactly as shown.

Patent # 5429110

Country Smokers and Louisiana Grills are marketed by Dansons Group Inc.

### SPECIFICATIONS:

W: 77" H: 46" D: 26"

Weight: 331 lbs

Power: 110v, 5 amp,  
grounded

[www.countrysmokers.com](http://www.countrysmokers.com)  
[www.louisiana-grills.com](http://www.louisiana-grills.com)

**Toll Free: 1-877-303-3134**  
**Email: [sales@dansons.com](mailto:sales@dansons.com)**