



WOOD PELLET FIRED



**CS-680**

**“COOK FOR A CROWD!”**



Don your favorite bbq apron and grab that flashy flipper! The Country Smoker 680 is designed with a crowd in mind. Whether it's the long weekend, a family gathering or just time to let loose, the CS-680 is the quintessential complement for all your 'cooking-for-a-crowd' needs.

**MODEL #  
CS-680**

With 680 sq.in. of porcelain coated cooking surface, you can keep the crowd coming back for more. No one will go hungry as you sear, grill, bake and of course smoke your favorite meat and wild game. Don't forget to bake an apple pie when you're done!

**UPC:  
684678081075**

Your CS-680 does it all on one convenient appliance.

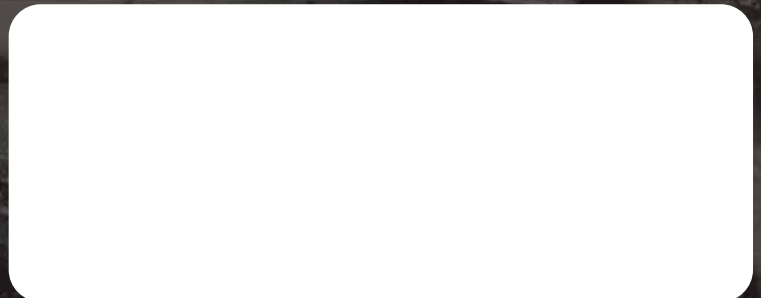
**Sear • Barbecue • Smoke • Grill • Roast • Bake**

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. <i>"Feel the Difference!"</i>                    |
| <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 FUEL 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>Arched Flavor Guard</b>                      | Dual-channelled grease drains, grease catching cans included; reduces flare-ups, enhances amount and quality of smoke, improves heat distribution                            | <b>Massive Grilling Area</b>           | 680 sq. in. of porcelain coated cooking area; grill for the whole family with easier clean-up      |
|   |  | <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 &amp; Side Shelves</b>   | Clip onto front/side of smoker; open grid design or solid stainless steel | <b>INCLUDES:</b><br><b>Expandable Recipe Keeper and Cookbook</b><br><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: 51" H: 43" D: 23"

Weight: 132 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)**