



Burn ANY brand of BBQ pellets!

WOOD PELLET FIRED



“WHOLE HOG” Smoker

TWO GRILLS IN ONE!

The whopping 60” long Whole Hog Smoker introduces yet another pellet fuel innovation by Louisiana Grills.

Each side features independent burners and independent large capacity hoppers. Remove the convenient partition and celebrate your next major event by *smoking an entire hog!* True to its name, the Whole Hog smoker will do just that.

Cook for 2 or for a crowd! The choices are endless with the Whole Hog smoker, the most versatile barbecue smoker/grill on the market!

MODEL #
WH-1320

UPC:
684678081099

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

Full Range Temperature and Smoke Control	NO preset heat levels: hot smoke from 180° or sear at 500° + *	REMOVEABLE DIVIDER	Separates cooking chamber to allow for 2 cooking techniques at once, another grilling innovation!
Electronic Control Board	Power indicator light, 7 minute timed startup and 15 minute timed cool down. Few parts to service	Strong, Durable Construction	Custom built 14 gauge steel body with heavy duty levellers and wheels or castors
PRIMER BUTTON	Help maintain your bbq heat or add smoke with this push button primer, an industry first!	Engineered Legs	Solid, sturdy, durable heavy weight construction. "Feel the Difference!"
Air-Cooled Feed System	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>	300 Watt Electric Auto Igniter	Easy operation - Push button start, no more messy starters!
Convective Cooking "Open Pit Technology"	Eliminates the need for a rotisserie, achieves more even cooking temperatures while retaining your food's natural juices	High Heat BBQ Paint	Low maintenance, durable paint for all weather conditions
Dual Arched Flavor Guard	2 dual-channelled grease drains, 2 grease catching cans included; reduces flare-ups, enhances amount and quality of smoke, improves heat distribution	Porcelain Coated Cooking Grids	Easier maintenance and cleaning for longer life
Dual Feed Configuration	More heat output for larger cooking capacity! Run one side for cold smoking or both for larger meals	Colossal Grilling Area	60" long and 1320 sq.in. of porcelain coated cooking area; Remove the partition to accommodate wild game and other large meals
		Side Mounted Pellet Fuel Hopper	Easy to fill and clean, easy service and maintenance; comes standard on all Country Smokers series
		Easy to Operate	Updated design: simple to operate and service, fewer parts

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



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

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SPECIFICATIONS:

W: 84" H: 48" D: 26"

Weight: 347 lbs

Power: 110v, 5 amp, grounded

www.countrysmokers.com
www.louisiana-grills.com

Toll Free: 1-877-303-3134
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