



The Colonial Series of Pellet Smoker/Grills are built with heavy, double wall construction in both Stainless Steel or Powder Coat Finish. The double wall construction does a great job of holding the heat in for those cold, windy, mid-winter BBQs.



Savannah

The Savannah Pellet Grill is the perfect appliance for the person who wants to cook World Class BBQ on a great looking, energy efficient, quality built grill. With double wall construction, this grill will slow smoke a brisket or reach temperatures high enough to grill a wood-fired steak in 9 minutes.

Also available in Powdercoat



Greenwood

The Greenwood Pellet Grill is the Savannah Pellet Grill with a much larger storage area. Store all of your smoking, BBQ, and grilling paraphernalia under the grill. The Greenwood is a heavy-duty, quality built product that will look great on your deck for many years.

Also available in Powdercoat



The Estate Series of Built-In Pellet Grills are in a class of their own. These heavy-duty, stainless steel, double wall, energy efficient, built-ins will look great and last for many years. They will take care of all of your outdoor smoking, BBQ, baking, and grilling needs. After experiencing the taste of a wood-fired steak fired at 600 degrees, or world class ribs smoked at 225 degrees, you will be carting your gas or charcoal grill off to the recycling yard.

24" 30" 36" Built In

The Flavor Guard (Black model) or Grillmate (Stainless model) redirects smoke and juices right back into your meat. Prepare mouth watering roasted chicken, juicy steaks and even bake delectable desserts all on a grill that makes barbecuing savory. When you're finished, enjoy the easy clean up!



Louisiana Grills 100% Pure Hardwood Pellets

Louisiana Grills BBQ Pellets are made of 100% natural hardwoods. We do not add any artificial flavors, spray scents, glues or chemicals to our pellets. The pellets are held together with the natural lignins found in the wood. We source our raw wood material from across the country to make a super premium BBQ pellet. The pellets come in convenient 20 or 40 pound bags.

BBQ Pellet Varieties Available

- New England Apple
- Texas Mesquite
- Wisconsin Hockory
- Washington Alder
- Minnesota Maple
- Georgia Pecan
- Pennsylvania Cherry
- Competition Blend - Our most popular Pellet
A blend of Maple/Hickory/Cherry



Rubs & Sauces

Award Winning Recipe

Gourmet BBQ Sauce

Comes in 2 amazing flavors:
Original & Sweet Chili

Made to enhance the flavor not mask it.



No additives, artificial flavors, or MSG.

Rubs and Spices

Bourbon Molasses Rub 'n' Grill
Cajun BBQ
Chop House Steak Rub
Mandarin Habanero Rub
Mesquite Rub 'n' Grill
Smokey Spicy Sweet Hot

Sweet Heat Rub 'n' Grill
Tennessee Apple Butter
Sweet Rib Rub



Available in 5oz or 24oz containers.

Place
Postage
Here



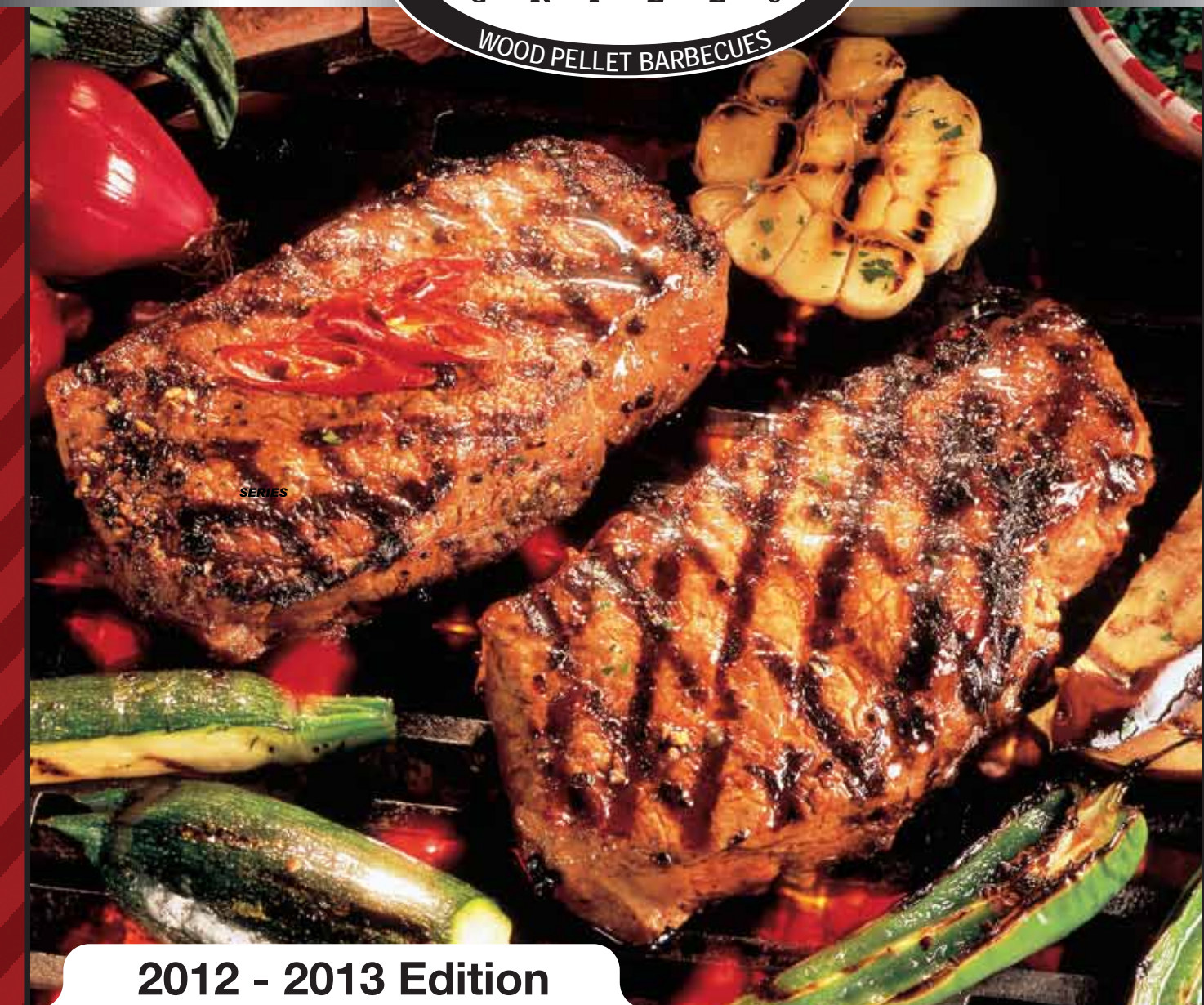
www.Louisiana-Grills.com
sales@dansons.com 1-877-303-3134



Proudly Made in
North America



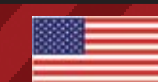
Savor the Flavor!



2012 - 2013 Edition



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Why Pellets?

If you have ever tried a "Wood Fired" steak, rack of ribs, burger, or pizza, you will understand why high-end "Wood-Fired" BBQ Restaurants, Steakhouses, and Pizza Places are cropping up across the country. These business owners have figured out that the old debate of Charcoal vs. Gas is over. Wood is king because it is the only fuel that adds real flavor to food. A pure hardwood, whether in stick, chunk, or pellet form is the only way to add competition quality flavor to your smoking, BBQ, and grilling.

Over the past several years, backyard pellet grills have emerged as a great alternative for the person who wants to create competition/restaurant quality food in the backyard. That quality can now be achieved without the hassle of starting a fire, dealing with the nasty lighter fluid taste, and then babysitting the grill to maintain proper temperatures. Pellet grills have push button controls that automatically light the fire and allow the operator to set the desired cooking temperature. Some pellet grills, like Louisiana Grills, now allow you to not only smoke and barbeque but also reach temperatures high enough to grill steaks, chops, or hamburgers at true grilling temperatures. While cuts such as, brisket, loin, ribs, and roasts are best cooked low and slow, any great chef will tell you that the delicious flavors of a steaks and burgers are not realized unless they are grilled at high temperatures.

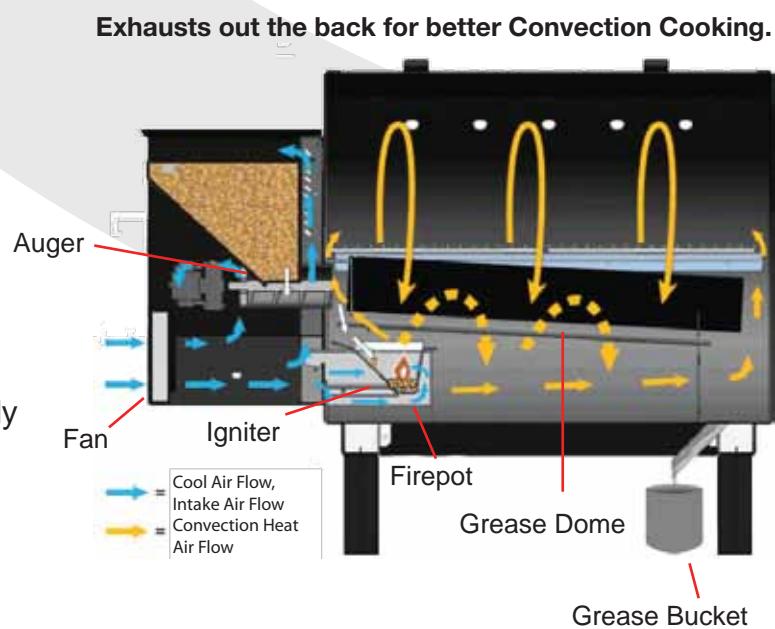
Louisiana pellet grills are designed for people who want the convenience and quick heat-up of a gas grill where you can get home from work at 6:00, fire-up the grill, and be eating by 6:30. That same grill can be used on a lazy weekend afternoon producing world class smoked meats and barbeque. The quality of food that YOU can easily produce on a pellet grill that is burning 100% pure hardwood cannot be reproduced on any other gas or charcoal appliance.

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 potentiometer to the exact temperature that you want to cook at and you are now ready to Smoke, BBQ, Convection Bake, or Grill.



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.



Why Louisiana Grills

 Proudly Made in North America 



Located just North of the Minnesota boarder 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



The Country Smoker Series has a smoker/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.



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 smoker/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, and clubs.