

The Pellet Chef



It is the *one-of-a-kind* Grill, Smoker, Griddle and Deep Fryer. The grill is pellet-fed for the heat source, and has a smoke box for your wood chips to add the smoke flavoring you want for your smoked meats or fish. Your grill grates transfer the heat for the excellent grill marks without all the flare ups. Using the flat top (griddle) you can cook bacon, eggs, biscuits, sausage, pancakes, even stir fry. Now on to the deep fryer: it is just right for two to six people - frying fish, shrimp, french fries, hushpuppies, and onion rings. The Pellet Chef has a grease guard and heat diverter that can be used for direct or indirect heat, and both can be open and closed from the outside without having to bother removing the racks or disturbing your meat.

not for sales in Europe !

Outside dimensions:

- 59 cm deep
- 120 cm tall from the floor
- 130 cm wide

Grill Surface:

- 48 cm deep
- 99 cm tall from the floor
- 52 cm wide

Standard Features:

- Pellet Hopper (capacity 9 kg.)
- Grill Grates – 4
- Flat Top (griddle) 51 cm wide x 41 cm deep
- Stainless steel trough (for grease run off)
- Deep Fryer – thermostatically controlled (capacity less than 3,7 ltr. oil)
- Basket – 15 cm wide x 33 cm long
- Stainless Steel Shelf on right side
- Casters x 4 – all swivel, all locking, for easy moving
- Stainless Steel Shelf on bottom for storage



Exclusive Distributor **BACKWOODS SMOKER** for Europe