

01

CHARCOAL HOPPER

Holds up to 10 lbs. of lump charcoal or 16 lbs. of briquettes for 12-15 hours of use

04

DIGITAL CONTROL PANEL WITH WIFI OR BLUETOOTH®

Use smart device to power on/off, control temperature and time

02

TWO WARMING OR SMOKING RACKS

560 total square inches of cooking space

05

DIGITALLY CONTROLLED FAN

Maintains desired grilling or smoking temperature

03

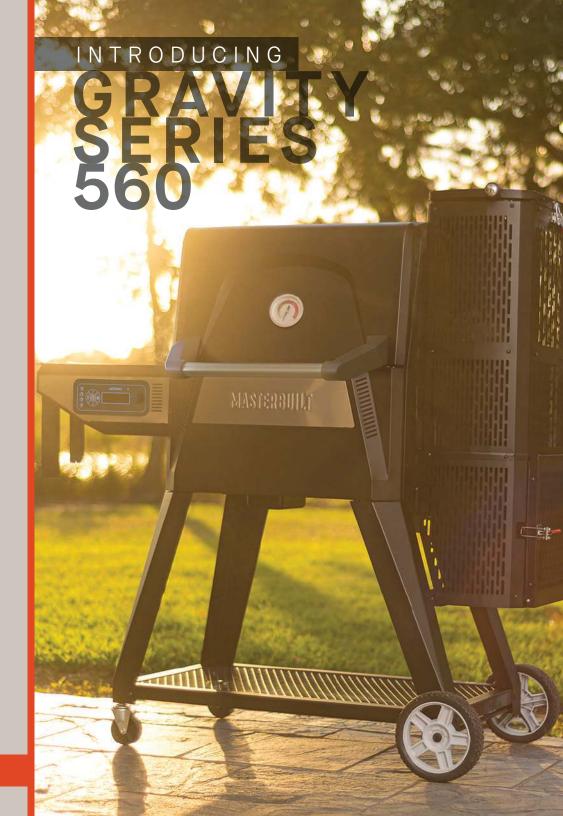
SMOKE + SEAR GRATES

Reversible cast-iron grates for low and slow smoking or high heat

06

ASH TRAY

Side access for easy charcoal ash removal





HOW IT WORKS:

With the push of a button, the digitally controlled fan moves air flow from the hopper to the cooking chamber and maintains desired cooking temperaure.

1 LOAD

Fill GravityFed™ charcoal hopper with up to 16 lbs. of briquettes or 10 lbs. of lump charcoal.

- 2 LIGHT
 Use paper or fire starter to ignite.
- Set the temperature on the digital control panel or a smart device.

