



LG800ELITE

WOOD PELLET BARBECUE ★ SMOKER



COOKING AREA:

Total Cooking Area: 838 sq. inches

Main Level: 590 sq. inches

Upper Rack: 248 sq. inches

Burger Capacity (4"): 35

FEATURES:

Control Type: Digital Control Center - Oven Board

Meat Probe: Full-function programmable meat probe

Cooking Temp Range: 180° to 600°F

Standard Flame Broiler: Simple slide-plate for direct and indirect flame grilling

Main Grid Construction: Porcelain-coated cast iron

Upper Rack Construction: Porcelain-coated steel

Bottle Opener: Stainless steel bottle opener

BURN TECHNOLOGY:

Fuel Type: 100% All Natural Hardwood BBQ Pellets

BTU Value: 48,000 BTU

Air Flow: Convection Cooking

Igniter: 300 Watt Auto Igniter

Exhaust: Proprietary exhaust system for even smoking

Start-up Ignition: One-touch auto start button

Power Cycle: Automatic start up and cool down

Power Source: 120 volt, 50/60 hz, 3.1 amp, 3 prong

CONSTRUCTION:

Primary Body: Heavy-duty steel construction

Caster Style: Four heavy-duty caster wheels

Finish: High-temp powder-coated finish with stainless steel lid, front tray, grease tray, and cabinet doors

Hopper Capacity: 12lbs (approx.)

Cart Cabinets: Swing-open cabinet doors for storage

Front Tray: Full-width tray to easily store sauces and spices

Side Shelf: Solid shelf with BBQ tool hooks and bar handle

Handle Style: Stainless steel with bezel

Grease Tray: Stainless steel slide-tray for easy grease removal

Thermometer: Dome thermometer with bezel

