

Wood Pellet Grill

Technical datasheet

301051 Wood pellet grill, double cooking grate – 4500



1 Description:

Fire brings out the true flavour of food. Cooking with all-natural wood makes your best recipes taste even better. With 8-in-1 versatility you can grill, smoke, bake, braise and barbecue like a true backyard boss. Our fire and smoke, always reliable, deliver consistent results and perfectly cooked food every time. From low and slow to hot and fast, cook it all with ease.

The barbecue is also very simple to use. You only need to set the desired temperature and it automatically heats the cooking zone until it reaches the set point, keeping it constant.

The pellet barbecue runs connected to the mains supply (230V/50Hz).

PELLET: RENEWABLE ENERGY

It is an eco-friendly fuel with very low moisture content, made from sawdust or other plant-based by-products. Pellets are CO₂-neutral and burn completely, leaving minimal ash residue. The European standard for pellets is UNE-EN ISO 17225-2:2014.



2 Technical Specifications:

Model		
Double-grate barbecue, with enclosed lower cabinet.		
Colour options: Black		

Technical specifications		
Electrical consumption	kW	0.3 / 0.1
Voltage / Frequency	V / Hz	230 / 50
Control	PID	

Cooking characteristics		
Main cooking area	cm	66 × 49
Extra cooking area	cm	66 × 19
Grates	Porcelain-coated steel	
Flue outlet position	Side	
Fuel: Pellets (diameter)	mm	6
Hopper capacity	kg	9

Weight / Dimensions		
Net weight	kg	60
Dimensions (L × W × H)	cm	123 × 55 × 130
Flue outlet (diameter)	cm	8



Benefits:

Multiple cooking options.



- Digital temperature control means **no significant temperature spikes or drops**, as could happen with a charcoal smoker left unattended for a long time.
- **Its ease of use makes it ideal for beginners**, but also for professionals, thanks to its versatility and cooking control.
- The convection fans circulate the heat for even cooking. They also make it possible to bake inside.
- **Pellet grills can also be used for asado**. This grill reaches temperatures of up to 232 °C — enough for a great asado and ideal for cuts such as picaña and others that benefit greatly from smoke flavour and slow cooking.



How it works:

The wood pellets, completely natural, travel from the hopper to the burner through an auger, where they are ignited to feed the flames and add a delicious wood flavour to your food. A fan circulates the heat and smoke for even, consistent cooking. A drip tray keeps the flames away from the food and prevents flare-ups.

Everything runs on a digital controller that holds an exact temperature, so you can spend more time with the people who matter most and less time watching the grill.

