

PG500 & PG1000

Wood Pellet-Fired Grill



No other grill can produce the full flavors of your recipes like the PG500 and PG1000 Pellet Grills.



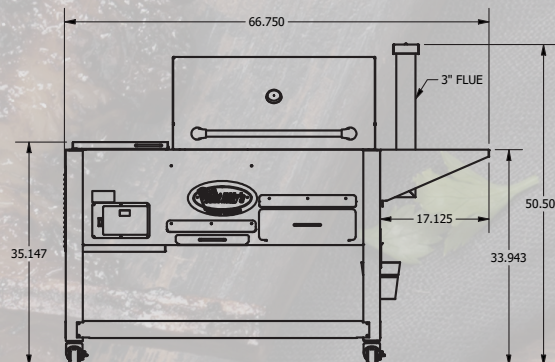
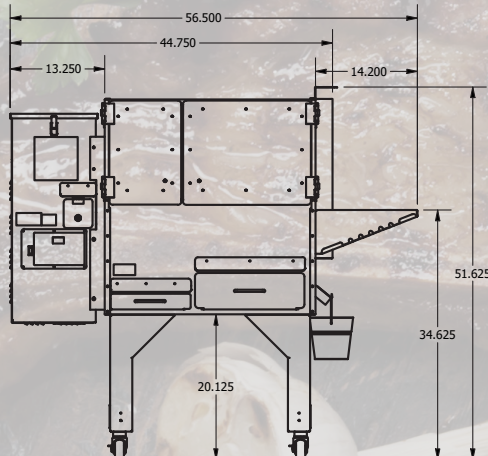
The unique design, materials, and construction means your meals are cooked to perfection on a grill that provides a lifetime of service at top value. The pellet grills do not stop there. They double as a smoker oven and cold smoker.

How it Works

- The perfect backyard cooking machines. 100% wood pellets add flavor and heat to anything you want to cook.
- Using our Four-Zone technology, you can sear on a stainless steel grate, cook indirect, or smoke on the bottom and top racks plus use the multifunctional warming drawer to cold smoke all in the same unit!
- Electronically controlled pellet-cooking system keeps these grills cooking at consistent temperatures.
- Automatic LHT and HHT, or Low Heat time and High Heat time for a more accurate and consistent product when you are smoking and grilling.
- Easy temperature up and down buttons with a digital screen so you never have to second guess what you are doing.

Pellets

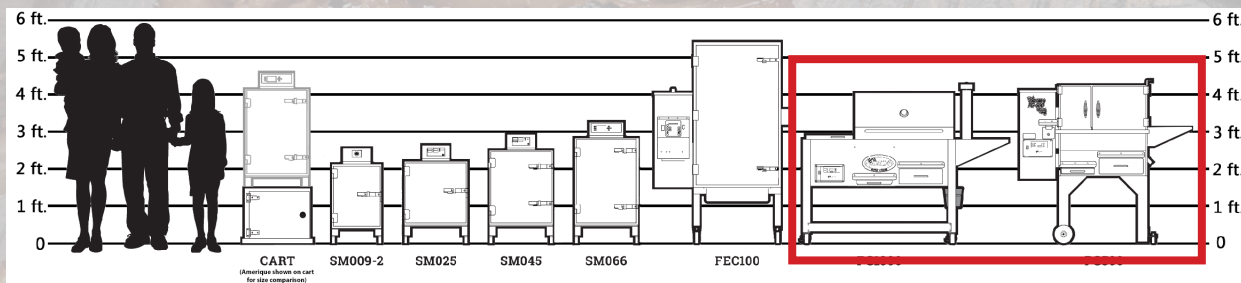
- Clean burning, produces very little ash, and creates low creosote buildup.
- Approved by all major cooking competition sanctioning bodies.



Cookshack, Inc.
2405 Sykes Blvd | Ponca City | OK | 74601-1111 | United States
580-765-3669 | 800-423-0698 | Fax: 580-765-2223
sales@cookshack.com

PG500 & PG1000

Wood Pellet-Fired Grill



	PG500	PG1000
Outside Dimensions	56.5"W x 51.65"H x 21"D	68"W x 50.5"H x 24"D
Cooking Area/Grills	10 x 18" direct grill, 18 x 18" indirect grill and 10 x 28" top rack	
Temperature Setting	170-600°F	
Electrical	5 amps, 120 VAC, 36,000 BTU burner, power cord approximate length is 56"	
Fuel Source	100% wood pellets	
Pellet Hopper Capacity	22 lbs.	25 lbs.
Approximate Fuel Consumption	1 lb. of pellets per hour at 400°F (under normal conditions)	1 lb. of pellets per hour at 400°F
Shipping Weight	330 lbs.	410 lbs.
Standard Equipment	Side Shelf with 7/16" Bolts, Drain Bucket, Ash Drawer, Warming Drawer, 40 lbs. Cookshack Pellets, Flame Deflector, Grease Shield, Stainless Steel Direct Grill, Top Grill, Indirect Grill, Pre-Installed Casters, Drop Chute Feed System, Registration Card, Operator's Manual and Cookbook	Side Shelf with Chimney Assembly, Drain Bucket, Ash Drawer, Warming Drawer, 80 lbs. Cookshack Pellets, Flame Deflector, Grease Shield, Stainless Steel Direct Grill, Top Grill, Indirect Grill, Pre-Installed Casters, Drop Chute Feed System, Lower Storage Shelf, Registration Card, Operator's Manual and Cookbook
Optional Equipment	Front shelf, Grill Cover, Rib Rack, Seafood Grill, Stainless Steel Replacement Grill, Pepper Popper Grills	Grill Cover, Rib Rack, Seafood Grill, Stainless Steel Replacement Grill, Pepper Popper Grills
Warranty	All Cookshack products are backed by a 2-year limited warranty. For residential use only.	

Cookshack, Inc.
2405 Sykes Blvd | Ponca City | OK | 74601-1111 | United States
580-765-3669 | 800-423-0698 | Fax: 580-765-2223
sales@cookshack.com