

WOODMASTER  
Pellet Grill



**IGNITE  
YOUR NEW  
OBSESSION**

**WOODMASTER PELLET GRILLS**

# TASTE THE DIFFERENCE BETWEEN JUST HOT... AND "OH MAN THIS IS GOOD"



The WoodMaster Pellet Grill is the easy way to get authentic, old-fashioned smoky flavor, with auto-lighting, even-heating convenience. It works like an oven, but tastes like wood-fired heaven – providing consistent, even heat from 250° F – 500° F with no hot spots to burn that precious protein.

- Cooks better, more safely than most gas or propane
  - Pellets contain moisture for juicier, tastier results
  - Indirect heat is healthier, minimizes benzopyrene, recommended by the National Cancer Institute
  - No leaky gas connections or hot coals
  - Grease drains and collects below the heat; no flare ups
  - Costs \$0.75-\$1.25 less per hour than propane
- Efficient igniter with automatic shutoff
- Grill, barbecue, bake AND smoke with flavor-packed hardwood pellets
  - Pellets cook AND flavor your food
  - Smoke fish, poultry, jerky and more
- Easy auto-start gets you cooking in little time
- Simple temperature controls let you cook virtually anything to perfection
- Heats to 500° F, keeps a constant temperature – even in cold weather
- Easy maintenance and simple assembly

## THE DECK

### YOUR BACKYARD BARBECUES WILL NEVER BE THE SAME

The WoodMaster Deck Pellet Grill ignites your backyard get-togethers or quick weeknight dinners and produces enviable wood-fired flavors for steaks, burgers, chicken, fish, ribs and more. Even frozen or homemade pizza tastes great on the WoodMaster grill.

Hopper bin	25 lb. pellet capacity
Wrap	Durable stainless steel or powder infused black
Kettle	22 ½" radius, high temperature powder coat finish, 18 gauge, spin formed, insulated
Weight	120 lbs. fully assembled
Draft type	Fan induced, blown in firepot, clean burning
Side trays	Two, 12" x 18"
Cooking area	380 inches <sup>2</sup>



## CUSTOMIZE IT

### NEXT TO FLAVOR, IMAGE IS EVERYTHING.

Create a custom finish for your WoodMaster Deck Pellet Grill; add a company logo or a team logo... it's up to you. Just call us with the details and get a grill that's truly one-of-a-kind.



# REAL WOOD-FIRED FLAVOR. REAL EASY.

You've got great taste, and the pellets to prove it.

This is where grilling gets fun. WoodMaster Pellet Grills help you to cook quickly and easily while infusing that distinct-yet-subtle flavor of real hardwood into all your meats. The secret is creating the right type of smoke and getting it to the food at the right stage of cooking. This guide provides the best pairings in savory flavors. Match 'em up. Enjoy your meal. And sit back as your guests send their compliments to the chef.

PELLET FLAVOR	BEEF	CHICKEN	FISH	PORK
Apple		🔥		🔥
Cherry	🔥	🔥		🔥
Mesquite	🔥	🔥	🔥	🔥
Hickory	🔥	🔥		🔥

Avoid softwood pellets in WoodMaster Pellet Grill.





Pellets are loaded into the hopper bin.

Auger automatically feeds pellets into fire box.

Grease deflector prevents flare ups.

Igniter gets you cooking in a few minutes.

Call your WoodMaster dealer or visit [WoodMaster.com/Grill](http://WoodMaster.com/Grill), and ignite your new obsession.

*WOOD*  
**MASTER**  
Pellet Grill