



LGV7PC1

WOOD PELLET VERTICAL SMOKER



COOKING AREA

Total cooking area: 1,979 sq. inches

Number of cooking racks: 6 racks

Rack size: 22" x 14"

FEATURES

Control type: Dial-in digital control board with LED read-out

Cooking temperature range: 150°F to 420°F

Grid construction: Porcelain-coated steel

Smoke duration: Up to 35 hours

Meat probe: Two ports, one probe included

Door seal: High temperature seal

BURN TECHNOLOGY

Fuel type: 100% all-natural hardwood pellets

Burn system: Pellet burn chamber

Air flow: Convection cooking

Ignition: 250 watt auto igniter

Exhaust: Chimney

Start-up ignition: One-touch auto start button

Power cycle: Automatic start up and cool down

Power source: 120 volt, 50/60 hz, 2.1 amp, 3 prong

CONSTRUCTION

Primary body: CRS high heat coating

Large windowed door: High heat hammer tone coating

View window: Large - no more peak-a-boo cooking

Hopper capacity: 60 lb with hopper clean-out

Grease management: Front access drawer

Wheels: Four castor wheels

WEIGHT

Assembled: 143.3 lb / 65 kg

Packaged: 179.3 lb / 81.5 k

DIMENSIONS (LxWxH)

Assembled: 28.9" x 57.7" x 27.9" / 735mm x 1467mm x 710mm

Packaged: 28.7" x 49.5" x 26.1" / 720mm x 1260 x 660mm