

Louisiana Pellet Grill Tip Sheet

What Are Wood Pellet Grills?

Think of your “Louisiana Grill” as an extra oven available to bake, roast, grill, sear, smoke or char-grill food. Anything that can be done in your indoor kitchen can be done on your grill.

Louisiana Grills:

- Are fueled by hardwood pellets. No natural gas or liquid propane.
- Use the convective flow of heat to cook like an oven and create a consistent cook throughout.
- Have an 8-in-1 cooking functions: Grill, braise, BBQ, char-grill, smoke, sear, bake, roast.

How Do I Start My Pellet Grill?

To start your grill, make sure the burn pot is clean, the hopper has pellet fuel, and the burn grate is clear. Push “START” and the control board will default to the appropriate temperature

How Long Does it Take To Start Up My Grill?

Approximately 15-20 minutes.

How Do I Set My Grill To Sear?

To set your grill to sear, open the flame broiler and set the temperature to 500°F.

How Do I Shut My Grill Down?

To shut off your grill, press “OFF”. The fan will continue to run, but the auger will cease to deliver pellets to the burn pot.

For best results, turn up the temperature to 450°F immediately after removing your food. This aids in creating a clear burn pot and a clean cooking grid. After 10 minutes, press “OFF” and let the grill cool down.

The grill only takes a moment to shut off, but the fan will continue to run for 20 minutes or until the grill temperature falls below 130°F

How Do I Store My Grill?

Your grill should be stored outside and with the use of a protective cover. A cover will protect your grill from natural elements and outside pollutants.

What About Cleaning the Grill?

The maintenance steps include: cleaning off the burn grate, vacuuming out the burn pot, cleaning out the cooking barrel and grease bucket, and cleaning off the grids.

Yes, we recommend that the grills be cleaned every 1-3 uses. Check to make sure there is not a build-up of ash in the burn pot.

Failure to clean your grill effectively may result in malfunction.