

LOUISIANA®  
G R I L L S

# LG800BL

## GRILL SPEC SHEET



## BLACK LABEL

### WOOD PELLET GRILL

#### COOKING AREA

**Total cooking area:** 809 sq. inches

**Main level:** 520 sq. inches

**Upper rack:** 289 sq. inches

#### FEATURES

**Control type:** Digital Control Center - Oven Board

**Meat probe:** Two full-function programmable meat probes

**Cooking temp range:** 180°F to 600°F

**Standard flame broiler:** Simple slide-plate for direct and indirect flame grilling with control lever to open and close

**Main grid construction:** Porcelain coated cast iron

**Upper rack construction:** Porcelain coated steel

#### BURN TECHNOLOGY

**Fuel type:** 100% all natural hardwood pellets

**Air flow:** Fan-forced convection cooking

**Igniter:** 300 watt auto igniter

**Exhaust:** Proprietary Exhaust System for even smoking

**Start-up ignition:** One-touch auto start button

**Power cycle:** Automatic start up and cool down

**Power source:** 120 volt, 50/60 hz, 3.1 amp, 3 prong

#### CONSTRUCTION

**Primary body:** Heavy-duty 14-gauge steel construction

**Finish:** High-temp black sand powder-coat finish

**Hopper capacity:** 18 lbs, with bottom hatch to empty

**Hopper site glass:** Window for checking fuel level

**Front shelf:** Solid steel folding front shelf

**Bottom shelf:** Solid steel bottom shelf

**Handle style:** Black nickel plated stainless steel handles

**Wheels:** Four locking swivel casters

LOUISIANA<sup>®</sup>  
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# LG1000BL

## GRILL SPEC SHEET



## BLACK LABEL

### WOOD PELLET GRILL

#### COOKING AREA

**Total cooking area:** 1028 sq. inches

**Main level:** 661 sq. inches

**Upper rack:** 367 sq. inches

#### FEATURES

**Control type:** Digital Control Center - Oven Board

**Meat probe:** Two full-function programmable meat probes

**Cooking temp range:** 180°F to 600°F

**Standard flame broiler:** Simple slide-plate for direct and indirect flame grilling with control lever to open and close

**Main grid construction:** Porcelain coated cast iron

**Upper rack construction:** Porcelain coated steel

#### BURN TECHNOLOGY

**Fuel type:** 100% all natural hardwood pellets

**Air flow:** Fan-forced convection cooking

**Igniter:** 300 watt auto igniter

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#### CONSTRUCTION

**Primary body:** Heavy-duty 14-gauge steel construction

**Finish:** High-temp black sand powder-coat finish

**Hopper capacity:** 18 lbs, with bottom hatch to empty

**Hopper site glass:** Window for checking fuel level

**Front shelf:** Solid steel folding front shelf

**Bottom shelf:** Solid steel bottom shelf

**Handle style:** Black nickel plated stainless steel handles

**Wheels:** Four locking swivel casters

LOUISIANA®  
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# LG1200BL

## GRILL SPEC SHEET



## BLACK LABEL

### WOOD PELLET GRILL

#### COOKING AREA

**Total cooking area:** 1180 sq. inches

**Main level:** 758 sq. inches

**Upper rack:** 422 sq. inches

#### FEATURES

**Control type:** Digital Control Center - Oven Board

**Meat probe:** Two full-function programmable meat probes

**Cooking temp range:** 180°F to 600°F

**Standard flame broiler:** Simple slide-plate for direct and indirect flame grilling with control lever to open and close

**Main grid construction:** Porcelain coated cast iron

**Upper rack construction:** Porcelain coated steel

#### BURN TECHNOLOGY

**Fuel type:** 100% all natural hardwood pellets

**Air flow:** Fan-forced convection cooking

**Igniter:** 300 watt auto igniter

**Exhaust:** Proprietary Exhaust System for even smoking

**Start-up ignition:** One-touch auto start button

**Power cycle:** Automatic start up and cool down

**Power source:** 120 volt, 50/60 hz, 3.1 amp, 3 prong

#### CONSTRUCTION

**Primary body:** Heavy-duty 14-gauge steel construction

**Finish:** High-temp black sand powder-coat finish

**Hopper capacity:** 18 lbs, with bottom hatch to empty

**Hopper site glass:** Window for checking fuel level

**Front shelf:** Solid steel folding front shelf

**Bottom shelf:** Solid steel bottom shelf

**Handle style:** Black nickel plated stainless steel handles

**Wheels:** Four locking swivel casters



# LG800D

## WOOD PELLET GRILL

### COOKING AREA

**Total Cooking Area:** 838 sq. inches

**Main Level:** 590 sq. inches

**Upper Rack:** 248 sq. inches

**Burger Capacity (4"):** 35

### FEATURES

**Control Type:** Digital Control Center - Oven Board

**Meat Probe:** Full-function programmable meat probe

**Cooking Temp Range:** 180° to 600°F

**Standard Flame Broiler:** Simple slide-plate for direct and indirect flame grilling

**Main Grid Construction:** Porcelain-coated cast iron

**Upper Rack Construction:** Porcelain-coated steel

**Bottle Opener:** Stainless steel bottle opener

### BURN TECHNOLOGY

**Fuel Type:** 100% All Natural Hardwood BBQ Pellets

**BTU Value:** 56,000 BTU

**Air Flow:** Convection Cooking

**Igniter:** 300 Watt Auto Igniter

**Exhaust:** Proprietary exhaust system for even smoking

**Start-up Ignition:** One-touch auto start button

**Power Cycle:** Automatic start up and cool down

**Power Source:** 120 volt, 50/60 hz, 3.1 amp, 3 prong

### CONSTRUCTION

**Primary Body:** Heavy-duty steel construction

**Caster Style:** Four heavy-duty locking caster wheels

**Finish:** High-temp powder-coated finish with stainless steel lid, front tray and cabinet doors

**Hopper Capacity:** 29 lbs

**Front Tray:** Full-width tray to easily store sauces and spices

**Side Shelves:** Solid shelf with BBQ tool hooks and bar handle

**Cart Cabinets:** Swing-open cabinet doors for storage

**Grease Bucket:** Hidden inside cart cabinet

**Thermometer:** Dome thermometer with bezel

**Handle Style:** Stainless steel with bezel

### WEIGHT

**Assembled:** 198 lb / 90 kg

### DIMENSIONS (WxHxD)

**Assembled:** 70.8" x 47.6" x 23.7" / 1799mm x 1210mm x 604 mm

**Packaged:** 45.7" x 50.6" x 27.0" / 1160 x 1286 x 685 mm





# LG800E

## WOOD PELLET GRILL

### COOKING AREA

**Total Cooking Area:** 838 sq. inches

**Main Level:** 590 sq. inches

**Upper Rack:** 248 sq. inches

**Burger Capacity (4"): 35**

### FEATURES

**Control Type:** Digital Control Center - Oven Board

**Meat Probe:** Full-function programmable meat probe

**Cooking Temp Range:** 180° to 600°F

**Standard Flame Broiler:** Simple slide-plate for direct and indirect flame grilling

**Main Grid Construction:** Porcelain-coated cast iron

**Upper Rack Construction:** Porcelain-coated steel

**Bottle Opener:** Stainless steel bottle opener

### BURN TECHNOLOGY

**Fuel Type:** 100% All Natural Hardwood BBQ Pellets

**BTU Value:** 56,000 BTU

**Air Flow:** Convection Cooking

**Igniter:** 300 Watt Auto Igniter

**Exhaust:** Proprietary exhaust system for even smoking

**Start-up Ignition:** One-touch auto start button

**Power Cycle:** Automatic start up and cool down

**Power Source:** 120 volt, 50/60 hz, 3.1 amp, 3 prong

### CONSTRUCTION

**Primary Body:** Heavy-duty steel construction

**Caster Style:** Four heavy-duty locking caster wheels

**Finish:** High-temp powder-coated finish with stainless steel lid, front tray and cabinet doors

**Hopper Capacity:** 21lbs

**Front Tray:** Full-width tray to easily store sauces and spices

**Side Shelf:** Solid shelf with BBQ tool hooks and bar handle

**Cart Cabinets:** Swing-open cabinet doors for storage

**Grease Bucket:** Hidden inside cart cabinet

**Thermometer:** Dome thermometer with bezel

**Handle Style:** Stainless steel with bezel

### WEIGHT

**Assembled:** 189 lb / 85.7 kg

**Packaged:** 211.6 lb / 96 kg

### DIMENSIONS (WxHxD)

**Assembled:** 56.8" x 47.6" x 23.7" / 1443mm x 1210 x 604 mm

**Packaged:** 34.4" x 33.2" x 22.6" / 875 x 575 x 845 mm





# LG860C

## WOOD PELLET GRILL

### COOKING AREA

**Total Cooking Area:** 860 sq. inches

**Main Level:** 579 sq. inches.

**Top Level:** 281 sq. inches.

### FEATURES

**Control Type:** Digital Control Center - Oven Board

**Meat Probe:** Full-function programmable meat probe

**Cooking Temp Range:** 180° to 600° F

**Standard Flame Broiler:** Stainless steel slide-plate for direct and indirect flame grilling.

**Grid Construction:** 304 stainless Steel

### BURN TECHNOLOGY

**Fuel Type:** 100% All Natural Hardwood BBQ Pellets

**BTU Value:** 48,000 BTU

**Air Flow:** Convection Cooking

**Igniter:** 300 Watt Auto Igniter

**Exhaust:** Proprietary exhaust system for even smoking

**Start-up Ignition:** One-touch auto start button

**Power Cycle:** Automatic start up and cool down

**Power Source:** 120 volt, 50/60 hz, 3.1 amp, 3 prong

### CONSTRUCTION

**Primary Body:** Heavy-duty 304 stainless steel double wall construction (for superior heat retention)

**Caster Style:** Four heavy-duty caster wheels

**Finish:** Stainless steel body, front drawers and cabinet doors

**Grease Tray:** Pull out grease tray

**Large Hidden Hopper:** 28lbs

**Cart Cabinets:** Swing-open cabinet doors for storage

**Front Drawers:** Soft close pull-open drawers for storage

**Side Shelves:** Two stainless steel side shelves with BBQ tool hooks

**Handle Style:** Stainless steel with bezel

**Thermometer:** Dome thermometer with bezel

### WEIGHT

**Assembled:** 273 lbs / 124 kg

### DIMENSIONS (WxHxD)

**Assembled:** 68.9" x 49.3" x 24.8" / 1750mm x 1253mm x 631mm







# FOUNDERS SERIES LEGACY 800 WOOD PELLET GRILL

## COOKING AREA

**Total cooking area:** 846 sq. inches

**Main level:** 576 sq. inches

**Upper rack:** 270 sq. inches

## FEATURES

**Control type:** Digital touch screen with WiFi and Bluetooth capability

**Cooking temp range:** 180°F to 600°F

**Flame broiler:** Slide plate with external control for direct and indirect flame grilling

**Main grid construction:** Stainless steel

**Upper rack construction:** Stainless steel

**Meat probes:** Four meat probe ports, two programmable meat probes included

**Grill light:** Built-in grill light

**Giddle insert:** 20.5" x 12.25" giddle insert

## BURN TECHNOLOGY

**Fuel type:** 100% all natural hardwood pellets

**Air flow:** Dual fan-forced convection cooking

**Igniter:** 300 watt auto igniter

**Exhaust:** Adjustable proprietary rear exhaust system

**Start-up ignition:** One-touch auto start button

**Power cycle:** Automatic start up and cool down

**Power source:** 120 volt, 50/60 hz, 3.1 amp, 3 prong

## CONSTRUCTION

**Primary body:** Heavy-duty steel & 304 stainless steel construction

**Barrel diameter:** 22"

**Lid construction:** Double lined stainless steel

**Hopper capacity:** 29 lb, with hopper cleanout

**Clear view pellet indicator:** Window for checking fuel level

**Front shelf:** Folding stainless steel front shelf

**Side shelf:** Collapsible steel shelf with tool hooks and towel bar

**Bottom shelf:** Solid steel shelf

**Handle style:** Stainless steel handles

**Thermometer:** Digital

**Wheel style:** Two sport casters and two locking casters

## WEIGHT

**Assembled:** 277.8 lb / 126 kg

**Packaged:** 304.2 lb / 138 kg

## DIMENSIONS (WXHXD)

**Assembled:** 63.2" x 46.6" x 25.6" / 1604 mm x 1184 mm x 650 mm

**Packaged:** 46.1" x 25.6" x 27.8" / 1170 mm x 650 mm x 705 mm





# FOUNDERS SERIES LEGACY 1200 WOOD PELLET GRILL

## COOKING AREA

**Total cooking area:** 1205 sq. inches

**Main level:** 795 sq. inches

**Upper rack:** 410 sq. inches

## FEATURES

**Control type:** Digital touch screen with WiFi and Bluetooth capability

**Cooking temp range:** 180°F to 600°F

**Flame broiler:** Slide plate with external control for direct and indirect flame grilling

**Main grid construction:** Stainless steel

**Upper rack construction:** Stainless steel

**Meat probes:** Four meat probe ports, two programmable meat probes included

**Grill light:** Built-in grill light

**Giddle insert:** 20.5" x 12.25" giddle insert

## BURN TECHNOLOGY

**Fuel type:** 100% all natural hardwood pellets

**Air flow:** Dual fan-forced convection cooking

**Igniter:** 300 watt auto igniter

**Exhaust:** Adjustable proprietary rear exhaust system

**Start-up ignition:** One-touch auto start button

**Power cycle:** Automatic start up and cool down

**Power source:** 120 volt, 50/60 hz, 3.1 amp, 3 prong

## CONSTRUCTION

**Primary body:** Heavy-duty steel & 304 stainless steel construction

**Barrel diameter:** 22"

**Lid construction:** Double lined stainless steel

**Hopper capacity:** 29 lb, with hopper cleanout

**Clear view pellet indicator:** Window for checking fuel level

**Front shelf:** Folding stainless steel front shelf

**Bottom shelf:** Solid steel shelf

**Side shelf:** Collapsible steel shelf with tool hooks and towel bar

**Handle style:** Stainless steel handles

**Thermometer:** Digital

**Wheel style:** Two sport casters and two locking casters

## WEIGHT

**Assembled:** 304.2 lb / 138 kg

**Packaged:** 336.2 lb / 152.5 kg

## DIMENSIONS (WXHxD)

**Assembled:** 73.2" x 46.6" x 26.4" / 1860 mm x 1184 mm x 671 mm

**Packaged:** 56.2" x 25.6" x 27.8" / 1428 mm x 650 mm x 705 mm







# FOUNDERS SERIES PREMIER 800 WOOD PELLET GRILL

## COOKING AREA

**Total cooking area:** 846 sq. inches

**Main level:** 576 sq. inches

**Upper rack:** 270 sq. inches

## FEATURES

**Control type:** Digital touch screen with WiFi and Bluetooth capability

**Cooking temp range:** 180°F to 600°F

**Flame broiler:** Slide plate with external control for direct and indirect flame grilling

**Main grid construction:** Porcelain coated cast iron

**Upper rack construction:** Porcelain coated steel

**Meat probes:** Four meat probe ports, two meat probes included

**Programmable probes:** Programmable through our SmokeIT™ app

**Built-in smoke rack:** Smoking hooks not included

## BURN TECHNOLOGY

**Fuel type:** 100% all natural hardwood pellets

**Air flow:** Direct fan-forced convection cooking

**Igniter:** 300 watt auto igniter

**Exhaust:** Adjustable rear exhaust system

**Start-up ignition:** Auto start button with power source safety switch

**Power cycle:** Automatic start up and cool down

**Power source:** 120 volt, 50/60 hz, 3.1 amp, 3 prong

## CONSTRUCTION

**Primary body:** Heavy duty steel construction

**Barrel diameter:** 22"

**Finish:** High-temp powder-coat finish

**Hopper capacity:** 29 lb, with hopper cleanout

**Clear view pellet indicator:** Window for checking fuel level

**Front shelf:** Solid steel folding front shelf

**Bottom shelf:** Solid steel shelf

**Handle style:** Black steel handles

**Thermometer:** Digital

**Wheel style:** Two sport casters and two locking casters

## WEIGHT

**Assembled:** 216 lb / 98 kg

**Packaged:** 242.5 lb / 110 kg

## DIMENSIONS (WXHXD)

**Assembled:** 47" x 46.6" x 25.6" / 1193 mm x 1184 mm x 650 mm

**Packaged:** 46" x 25.6" x 27.8" / 1170 mm x 650 mm x 705 mm





# FOUNDERS SERIES PREMIER 1200 WOOD PELLET GRILL



## COOKING AREA

**Total cooking area:** 1205 sq. inches

**Main level:** 795 sq. inches

**Upper rack:** 410 sq. inches

## FEATURES

**Control type:** Digital touch screen with WiFi and Bluetooth capability

**Cooking temp range:** 180°F to 600°F

**Flame broiler:** Slide plate with external control for direct and indirect flame grilling

**Main grid construction:** Porcelain coated cast iron

**Upper rack construction:** Porcelain coated steel

**Meat probes:** Four meat probe ports, two meat probes included

**Programmable probes:** Programmable through our SmokeIT™ app

**Built-in smoke rack:** Smoking hooks not included

## BURN TECHNOLOGY

**Fuel type:** 100% all natural hardwood pellets

**Air flow:** Direct fan-forced convection cooking

**Igniter:** 300 watt auto igniter

**Exhaust:** Adjustable rear exhaust system

**Start-up ignition:** Auto start button with power source safety switch

**Power cycle:** Automatic start up and cool down

**Power source:** 120 volt, 50/60 hz, 3.1 amp, 3 prong

## CONSTRUCTION

**Primary body:** Heavy duty steel construction

**Barrel diameter:** 22"

**Finish:** High-temp powder-coat finish

**Hopper capacity:** 29 lb, with hopper cleanout

**Clear view pellet indicator:** Window for checking fuel level

**Front shelf:** Solid steel folding front shelf

**Bottom shelf:** Solid steel shelf

**Handle style:** Black steel handles

**Thermometer:** Digital

**Wheel style:** Two sport casters and two locking casters

## WEIGHT

**Assembled:** 246.9 lb / 112 kg

**Packaged:** 278.9 lb / 126.5 kg

## DIMENSIONS (WXHxD)

**Assembled:** 57.1" x 46.6" x 26.4" / 1451 mm x 1184 mm x 671 mm

**Packaged:** 56.2" x 25.6" x 27.8" / 1428 mm x 650 mm x 705 mm



# LG860BI

## WOOD PELLET GRILL



### COOKING AREA:

**Total Cooking Area:** 860 sq. inches

**Main Level:** 579 sq. inches.

**Top Level:** 281 sq. inches.

### FEATURES:

**Control Type:** Digital Control Center - Oven Board

**Meat Probe:** Full-function programmable meat probe

**Cooking Temp Range:** 180° to 600°F

**Standard Flame Broiler:** Stainless steel slide-plate for direct and indirect flame grilling.

**Grid Construction:** 304 stainless Steel

### BURN TECHNOLOGY:

**Fuel Type:** 100% All Natural Hardwood BBQ Pellets

**BTU Value:** 48,000 BTU

**Air Flow:** Convection Cooking

**Igniter:** 300 Watt Auto Igniter

**Exhaust:** Proprietary exhaust system for even smoking

**Start-up Ignition:** One-touch auto start button

**Power Cycle:** Automatic start up and cool down

**Power Source:** 120 volt, 50/60 hz, 3.1 amp, 3 prong

### CONSTRUCTION:

**Primary Body:** Heavy-duty 304 stainless steel double wall construction (for superior heat retention)

**Finish:** Stainless steel body with grease tray

**Large Hidden Hopper:** 28 lbs

**Handle Style:** Stainless steel with bezel

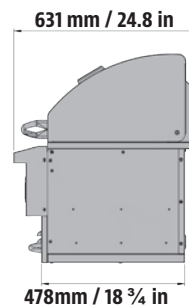
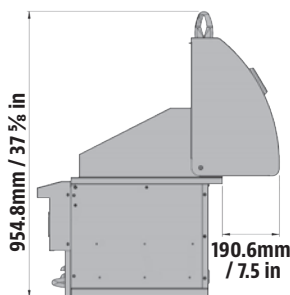
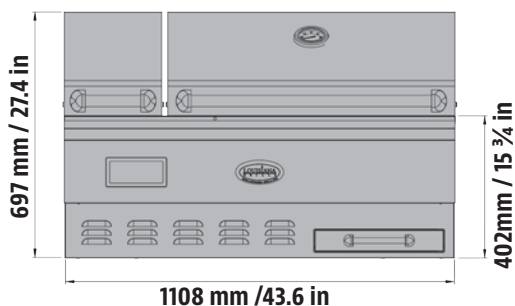
**Thermometer:** Dome thermometer with bezel

### WEIGHT

**Assembled:** 194 lbs / 87.9 kg

### DIMENSIONS (WxHxD)

**Assembled:** 43.6" x 27.4" x 24.8" / 1108mm x 697mm x 631mm





# FLAVORFUL HARDWOOD PELLETS

**Sourced from the hardwood forests of North America.**

The natural lignin found in the hardwood binds the pellets together under heat and pressure. No glues or binders are ever used in the process.

All flavor comes from the wood – No artificial scents or sprays are used to mislead the consumer.

Provides great smoke flavor.

*Available in 40lb bags*

Competition Blend | Hickory Blend | Apple Blend | Cherry Blend  
Whiskey Barrel Blend | Mesquite Blend

## BURN CLEANER • LONGER • HOTTER







## PELLET PAIRING GUIDE

<b>HICKORY BLEND</b>									
<b>APPLE BLEND</b>									
<b>MESQUITE BLEND</b>									
<b>CHERRY BLEND</b>									
<b>WHISKEY BARREL BLEND</b>									
<b>COMPETITION BLEND</b>									

		LOUISIANA GRILLS		TRAEGER		LUMBERJACK	
1	100% Hardwood	Yes		Yes		No	
2	Adds Tree Bark to Mixture	No		No		Yes	
3	Uses Oils, Additives or Binders	No		Yes		No	
4	BTU Output Level	High		Average		Low	
5	Ash Level	0.30%		0.40%		>1.0%	

1	Using 100% hardwood is paramount in peak grill performance. Any use of soft wood or bark compromises the pellet and pulls down performance and flavor.
2	Adding tree bark leads to higher residual ash levels and lower BTU values.
3	Using actual flavor woods produces a deep and richer flavor of smoker. Using oils, additives or binders compromises grill performance and leads to flavor and BTU deficits.
4	BTU output is very important. High output allows the user to get the full spectrum of temperature from low to high. High level BTU provides lower temperature for better smoke and higher temperature for searing.
5	Higher residual ash level can lead to decreased grill performance if not cleaned regularly, but also creates fly ash which can get seated on food.