



## PG500 and PG1000 Product Features and Specs



### Description

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 smoke oven with our Four-Zone technology.

### 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 temp and High Heat temp for a more accurate and consistent product when you are smoking and grilling.

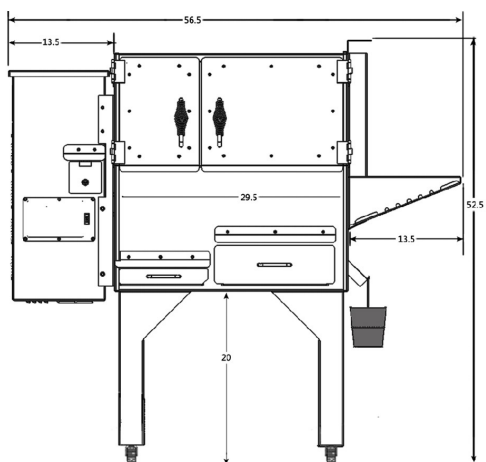


- Easy temperature up and down buttons with a digital screen so you never have to second guess what you are doing.

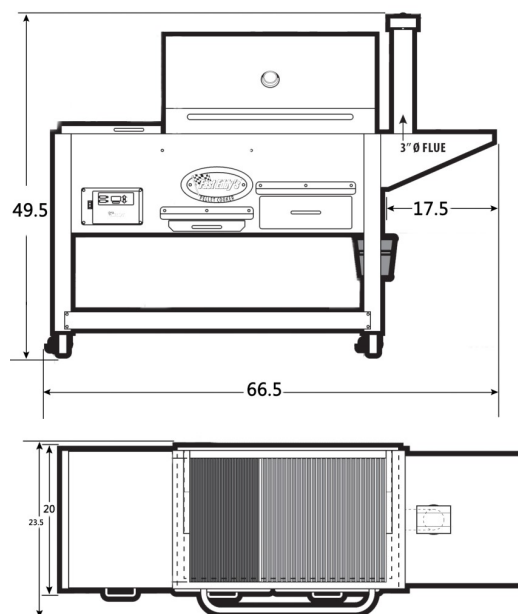
### Pellets

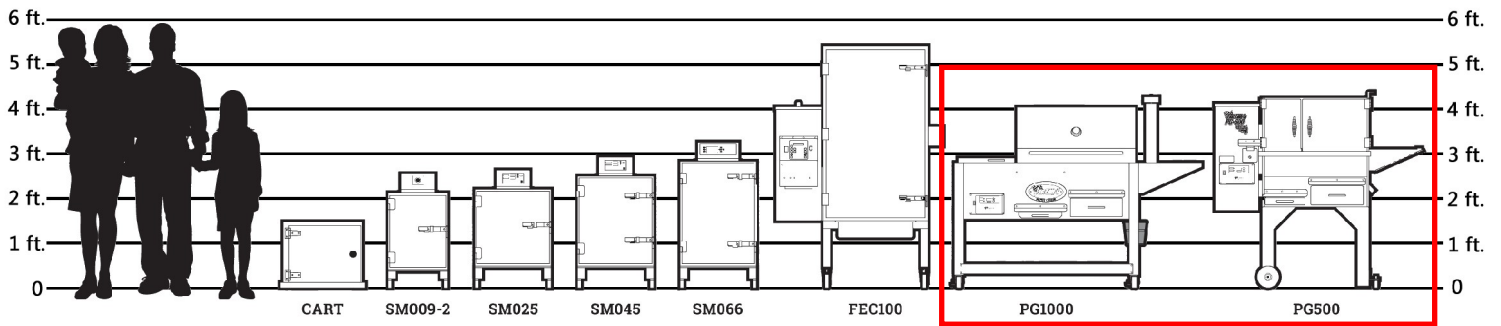
- Clean burning, produce very little ash and create low creosote buildup.
- Approved by all major cooking competition sanctioning bodies.

### PG500 Dimensions



### PG1000 Dimensions





**PG500 Specifications**

**PG1000 Specifications**

	<b>PG500 Specifications</b>	<b>PG1000 Specifications</b>
Outside Dimensions	56.5"W x 42.5"H x 23.5"D	66.5"W x 49.5"H x 23.5"D
Cooking Area/Grills	10 x 18" direct grill, 18 x 18" indirect grill and 10 x 28" top rack	
Maximum Temperature Setting	600°F	
Electrical	5 amps, 120 VAC, 36,000 BTU burner, power cord approximate length is 56" (± 6")	
Fuel Source	100% wood pellets	
Pellet Hopper Capacity	22 lbs.	25 lbs.
Appx. 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 Racks, Seafood Grill, Meat Probe, Stainless Steel Replacement Grills, Pepper Popper Grills	Grill Cover, Rib Racks, Seafood Grill, Meat Probe, Stainless Steel Replacement Grills, Pepper Popper Grills
Warranty	All Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor.	