

# Barbecue Brilliance

With summer just around the corner, that means backyard barbecues are not too far away. But what is the best grill for cooking a variety of meats? Some people swear by gas or charcoal grills, but many stay away from smokers as they can be difficult to operate. Pellet smoker grills are the best of both worlds. Pellet grills can provide a smoky taste without all of the hassle of a traditional offset smoker. All you do is load the smoker with hardwood pellets and turn it on. It can cook a variety of meats from brisket, to turkey, to the classic hot dogs and hamburgers.

## PELLET SMOKER FUNCTION DIAGRAM

### 1 Hardwood Pellets

100% hardwood pellets are loaded into the hopper as the fuel for the smoker and depending on the wood, can provide a variety of smoky flavors.

### 2 Controller

The controller is where you can set the desired temperature. Once it is set, the system will maintain that temperature automatically.

### 3 Induction Fan

The induction fan helps provide the needed oxygen to the flame and to help distribute smoke throughout the entire grill.

### 4 Auger

The auger slowly spins wood pellets into the fire pot so they can be lit. Depending on the desired temperature the auger will slow down or speed up to provide the correct amount of wood pellets.

### 7 Drip Tray

The drip tray catches any dripping off the meat so it does not fall into the smoker components.

### 6 Grease Bucket

The grease bucket catches the drippings off of the drip tray so they can be discarded easily.

### 5 Hot Rod

The hot rod is what is used to ignite the pellets so the smoke will start.