

Wood Fired Pellet Barbecue



DGI Dansons Group Inc.
Responsible Resource Development
"The Innovators."

CCI Canadian Comfort Industries
A Vanderweil Company
"The Complete Package"

GREENWOOD - BLACK

**CCI Model GGWWBL
UPC 684678080108**

Standard Features Benefits

- Heavy Double-Lined Hood
- Gives better heat retention and allows for all season cooking.
- Convection Cooking
- Even cooking eliminates the need for a rotisserie. Retains natural juices.
- 2 Cast Iron Grills
408 sq. in. Cooking Area
- Long life and easy maintenance, cast iron reduces cooking temperatures because it holds heat.
- Flavor Guard Cooking Grate
One-Piece Stainless Steel
- Enhances amount and quality of smoke. Eliminates flare-ups and improves heat response and distribution.
- Full Range Temperature Control
- Heat output from 200 to 600 degrees F* (to approx. 45,000 BTUs)
No preset heat outputs.
- Independent Smoke Control
- Allows you to control the flavor. Hot smoke at approx. 200 degrees F.
- 300 Watt Electric Auto-Igniter
- Easy push-button start. No messy starters to use or buy.
- Engineered Top-Feed Auger System
- Time proven design provides trouble-free even wood pellet delivery.
- Conveniently Located Hopper
- Easy to fill at any time, 10 lb. capacity.
- Front Ash Drawer
- Easy ash and grease removal.
- Three-sided Stainless Steel Shelf
- Large working area with easy clean-up.
- Two Heavy Duty Casters & Two Heavy Duty Wheels
- Easy to move on any surface, and the casters lock in place.



(comes complete with black doors, and 20 lbs. of flavored wood pellets)

Specs

Height: 48" Width: 47" Depth: 35"
Weight: 274 lbs. (actual), approx. 350 lbs. (shipping)
Power: 110 volt, grounded
Quality construction made of stainless steel and aluminized steel.

Options



- **Barbecue Cover** - Custom Fit and Embroidered 600 denier polyester canvas, double stitched, UV protected, PU (poly urethane) interior, c/w tightening strap
- **GrillMate** - Speciality Coated Stainless Steel Construction improves heat distribution, prevents grease corrosion, and encourages more savory smoke flavor.



Sear

Grill

BBQ

Roast

Smoke

Bake

* heat output dependent upon weather conditions and fuel quality
Due to ongoing product development, all products may not be exactly as illustrated.

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