

SMOKING GUN

WOODFIRED PELLET GRILLS



SMOKING GUN'S 30.06 Pellet Grill

A Woodfired Pellet Grill Designed for the BBQ Enthusiast.
Grill, Roast, Smoke, or Bake with the precision that only a Well Designed Pellet Grill can offer.

The folks at Smoking Gun Jerky, know a thing or two about infusing meat with great flavor. With over 50 flavors of Jerky, Grilling and Jerky Marinade, and 7 Awesome Seasonings & Rubs, venturing forward with the introduction of a new line of Woodfired Pellet Grills is as natural as cooking over real wood.

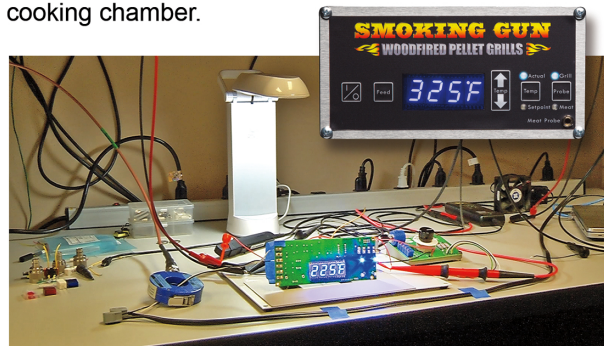
The 30.06 Pellet Grill has been in development for the past two years. It has been designed, prototyped, tested, re-designed, and tested again to assure a solid product that will exceed your expectations.

Our Design Team consulted with pellet smoker enthusiasts all over the country through Social Media for input on features they would want as well as issues and concerns with existing smokers. We took their input and ideas along with selecting the best features from other pellet smokers and combined them all together in one Awesome Pellet Grill.

The best of the best...the Top Gun of the industry! We welcome comparisons, feature for feature, the 30.06 is hands down, a great grill at a great price.

Pellet Grills are far more versatile than ordinary Charcoal or Gas grills. With Pellet Grills you can grill, roast, smoke or bake a variety of foods, and you can do so with precise temperature control.

Program in the desired temperature and the 30.06 will do the rest. Wood pellets are automatically fed into the burn pot and ignited. Our Proprietary Digital Control Panel lets you set the precise temperature, thus automatically feeding the fire with additional pellets and air to maintain a uniform temperature in the cooking chamber.



The advanced microprocessor design of the digital control panel is a Smoking Gun Pellet Grill exclusive. Most other Pellet Grills use the same "one-design-fits-all" controllers, designed years ago for the broader consumer grade pellet grill market.

Gas flame grilling brings flavor to your foods by burning the drippings from the meat being grilled, that's a good start, however the gas flame adds no flavor at all to the foods. Cooking over traditional Charcoal Briquettes doused in Lighter Fluid, provides it's own flavor challenges and health risks.

Pellet Grills burn select hardwoods like Hickory, Mesquite, or Apple Wood. The burning of these woods adds grilling and smoke flavor far beyond the results that can be achieved with standard Gas or Charcoal grills.

The 30.06 Pellet Grill Smoker is just that, a Grill and a Smoker. By adjusting the cooking temperature (medium to high) for Grilling and (low) for Smoking, the degree of smokey flavor can be varied. Standard BBQ grills can't even begin to provide this level of cooking experience and flavor.



Up to three, 411 sq. in. additional cooking racks can be added for an additional 1233 square inches of cooking space.

Built like a tank and weighing in at 310lbs.

Manufactured in the USA. 



Prototype with clear Lexan lid for testing the smoke path.

Smoking Gun Jerky, Inc.

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