

LOUISIANA GRILLS LITTLE LOUIE

CCI Model GLLWBL

UPC 684678080016

Standard Features Benefits



- Heavy Double-Lined Hood
- Convection Cooking
- Cast Iron Grill
204 sq. in. Cooking Area
- Flavor Guard Cooking Grate
One-Piece Stainless Steel
- Full Range Temperature Control
- Independent Smoke Control
- 300 Watt Electric
Auto-Igniter
- Engineered Top-Feed
Auger System
- Conveniently Located Hopper
- Front Ash Drawer
- Two-sided Stainless Steel Shelf
- Heavy Duty Casters
- Gives better heat retention and allows for all season cooking.
- Even cooking eliminates the need for a rotisserie. Retains natural juices.
- Long life and easy maintenance, cast iron reduces cooking temperatures because it holds heat.
- Enhances amount and quality of smoke. Eliminates flare-ups and improves heat response and distribution.
- Heat output from 200 to 600 degrees F.* (to approx. 26,000 BTUs)
No preset heat outputs.
- Allows you to control the flavor. Hot smoke at approx. 200 degrees F.
- Easy push-button start. No messy starters to use or buy.
- Time proven design provides trouble-free even wood pellet delivery.
- Easy to fill at any time, 10 lb. capacity.
- Easy ash and grease removal.
- Large working area with easy clean-up.
- Easy to move on any surface, and the casters lock in place.

Specs

Height: 46" Width: 40" Depth: 25"
Weight: 152 lbs. (actual), approx. 235 lbs. (shipping)
Power: 110 volt, grounded
Quality construction made of stainless steel and aluminized steel.

Options

- Barbecue Cover - Custom Fit and Embroidered
The best way to protect your Louisiana Grill from the weather when not in use.