

WOOD PELLET FIRED



**“WHOLE HOG”  
Smoker**



## TWO GRILLS IN ONE!

The whopping **60" long** Whole Hog Smoker introduces yet another pellet fuel innovation by Louisiana Grills.

Each side features independent burners and independent large capacity hoppers. Remove the convenient partition and celebrate your next major event by **smoking an entire hog!** True to its name, the Whole Hog smoker will do just that.

**Cook for 2 or for a crowd!** The choices are endless with the Whole Hog smoker, the most versatile barbecue smoker/grill on the market!

**MODEL #  
WH-1320**

**UPC:  
684678081099**

**Sear • Barbecue • Smoke • Grill • Roast • Bake**

Due to ongoing development, products may not ship exactly as shown.

Patent # 5429110

Country Smokers and Louisiana Grills are marketed by Dansons Group Inc.

*Savor the  
Flavor!*

631-239-6480



**OUTDOOR LIVING  
MadeEasy.com**

829 Fort Salonga Road  
Northport, NY 11768

WEBSITE: [www.olme.com](http://www.olme.com)



INCLUDING



3 years electrical  
5 years body

WOOD PELLET FIRED



## Standard Features and Benefits

<b>Full Range Temperature and Smoke Control</b>	NO preset heat levels: hot smoke from 180° or sear at 500° + *	<b>REMOVEABLE DIVIDER</b>	Separates cooking chamber to allow for 2 cooking techniques at once, <b>another grilling innovation!</b>
<b>Electronic Control Board</b>	Power indicator light, 7 minute timed startup and 15 minute timed cool down. Few parts to service	<b>Strong, Durable Construction</b>	Custom built 14 gauge steel body with heavy duty levellers and wheels or castors
<b>PRIMER BUTTON</b>	Help maintain your bbq heat or add smoke with this push button primer, <b>an industry first!</b>	<b>Engineered Legs</b>	Solid, sturdy, durable heavy weight construction. <b>"Feel the Difference!"</b>
<b>Air-Cooled Feed System</b>	Patented paddle wheel feed system, time proven design provides even pellet fuel flow, helps eliminate auger jams. <i>Forced air flow keeps component parts and fuel cool</i>	<b>300 Watt Electric Auto Igniter</b>	Easy operation - Push button start, no more messy starters!
<b>Convective Cooking "Open Pit Technology"</b>	Eliminates the need for a rotisserie, achieves more even cooking temperatures while retaining your food's natural juices	<b>High Heat BBQ Paint</b>	Low maintenance, durable paint for all weather conditions
<b>Dual Arched Flavor Guard</b>	2 dual-channelled grease drains, 2 grease catching cans included; reduces flare-ups, enhances amount and quality of smoke, improves heat distribution	<b>Porcelain Coated Cooking Grids</b>	Easier maintenance and cleaning for longer life
<b>Dual Feed Configuration</b>	More heat output for larger cooking capacity! Run one side for cold smoking or both for larger meals	<b>Colossal Grilling Area</b>	60" long and 1320 sq.in. of porcelain coated cooking area; Remove the partition to accommodate wild game and other large meals
		<b>Side Mounted Pellet Fuel Hopper</b>	Easy to fill and clean, easy service and maintenance; comes standard on all Country Smokers series
		<b>Easy to Operate</b>	Updated design: simple to operate and service, fewer parts

\* Under optimum conditions, units may achieve temperatures of 600°.



**OPTION: Front Shelves**

Clip onto front of your smoker; open grid design or solid stainless steel

**OPTION: Cabinet Doors & Panels**

Handcrafted enclosure doors & panels; stainless steel or paint grade

**INCLUDES:**

**Expandable Recipe Keeper and Cookbook**  
**FREE Online Recipe Exchange!**

For a more comprehensive listing of bbq options, please visit our website!

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### SPECIFICATIONS:

W: 84" H: 48" D: 26"  
Weight: 347 lbs  
Power: 110v, 5 amp, grounded

**Outdoor Living Made Easy**

**631-239-6480**

**www.olme.com**

**www.countrysmokers.com**  
**www.louisiana-grills.com**