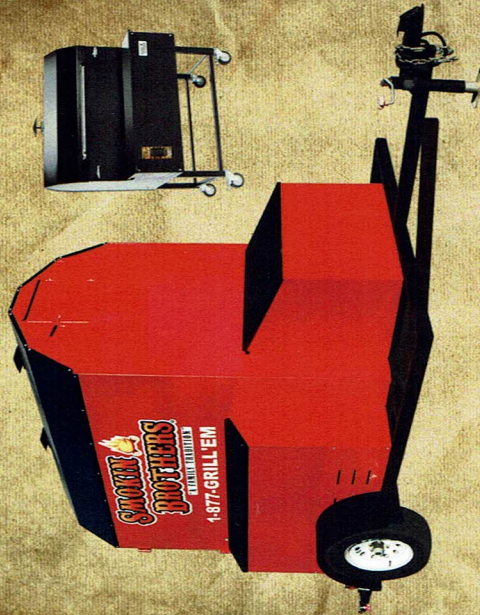


COMMERCIAL GRILLS



Our family has designed these grills to take your grilling to the next level. Whether it is for large family BBQs in the backyard, BBQ competitions, or anything in between, the Smokin Brothers commercial line will get the job done.

All of our grills cook with indirect heat to help prevent food from overcooking. They also utilize a drip pan to drain grease away from the food, preventing flare ups. Each grill is built with a fan that circulates the heat inside the grill for true convection cooking, eliminating the need for a rotisserie.

AMERICAN MADE PRODUCTS

Smokin Brothers grills, pellets, sauces, and seasonings are proudly made in America. We believe in our country and are proud to support it by keeping jobs here in the U.S. Smokin Brothers will do our part to sustain American Family Traditions.

"YOUR FAMILY BBQ WILL NEVER BE THE SAME"

SMOKIN BROTHERS®

"A FAMILY TRADITION"



AMERICAN MADE

smokinbrothers.com

877-GRILL-EM (474-5536)

"YOUR FAMILY BBQ WILL NEVER BE THE SAME"

SMOKIN BROTHERS®

"A FAMILY TRADITION"



AMERICAN MADE

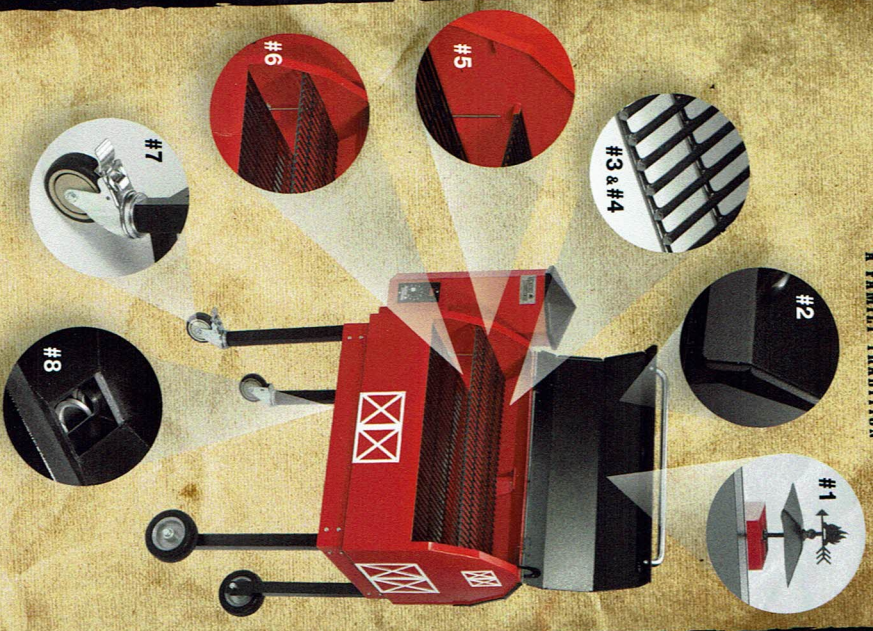
WOOD PELLET GRILLS

PUREWOOD PELLETS

SAUCES AND SEASONINGS

smokinbrothers.com

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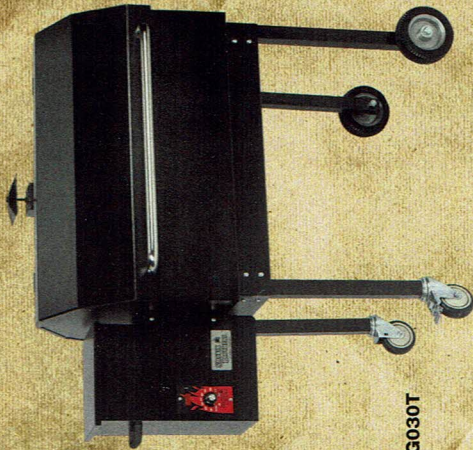


STANDARD ON ALL MODELS:

1. Center smoke exhaust for more even cooking
2. Heavy gauge lid for durability and heat retention
3. Standard 2nd shelf for maximum cooking surface
4. Heavy duty multi-sectional porcelain grids allow for searing and ease of cleaning
5. "Sauce Tabs" for top shelf allow for the grid to be pulled forward for saucing and ease of turning food
6. Second grid available for more cooking surface
7. Multidirectional castors for ease of movement
8. Sloped hoppers for maximum pellet usage



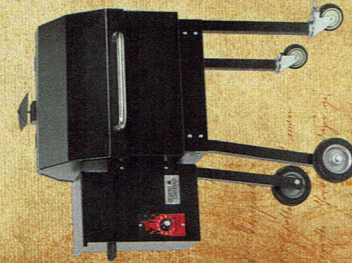
TRADITIONAL GRILLS



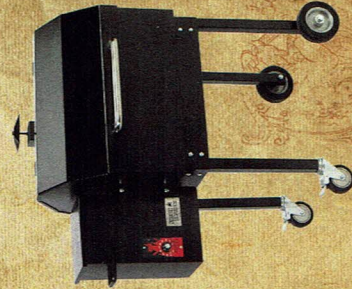
SB-G030T

Our traditional grills are designed to perform above and beyond the normal pellet grill. The grills have a center smoke stack to provide more even heat throughout. The grills come standard with a top shelf and a sloped hopper for maximum pellet usage. Smokin Brothers redesigned controller minimizes fluctuations on grill temperature and incorporates additional safety features.

MODEL	COOKING SURFACE	WEIGHT
SB-G020T	527 SQ. INCHES	130 lbs
SB-G024T	646 SQ. INCHES	145 lbs
SB-G030T	792 SQ. INCHES	160 lbs



SB-G020T



SB-G024T

"YOUR FAMILY BBQ WILL NEVER BE THE SAME"

PELLETS

- 100% Pure Unblended Wood Pellets
- Apple Hickory
 - Pure Mesquite
 - Pure Cherry
 - Pure Oak
 - Pure Hickory

No "filler" wood, chemicals, binding agents or other contaminants are used in the manufacturing of Smokin Brothers Premium Wood Pellets. Our quality pellets are produced to exact density specifications enabling them to burn efficiently, delivering rich natural flavor. Unblended means 100% of the flavor you choose. It is up to you to mix and blend the varieties.



SEASONINGS



SAUCES

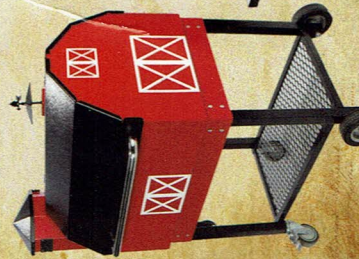
- Butt The Kitchen Sink
 - Plus The Kitchen Sink
 - Udder Than The Kitchen Sink
 - Adam's Apple
 - Craig's Original
 - Ryan's Ragin'
- Smokin Brothers seasonings and sauces help enhance the flavor of your food without overpowering the taste buds. The versatility of our Smokin Brothers line gives you endless possibilities.



ACCESSORIES

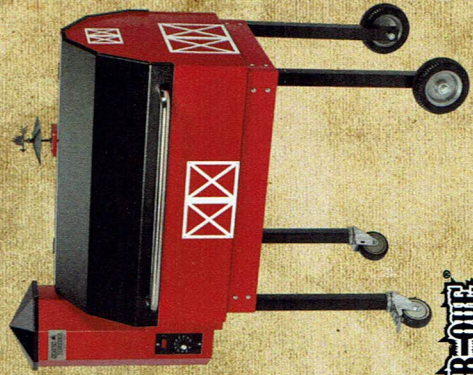
- Cover to protect your Smokin Brothers Grill
- Additional top grid to increase cooking capacity
- Front shelf and side shelf
- Bottom shelf

(Available on Barn-B-Que and Traditional "30")



SMOKIN BROTHERS

"A FAMILY TRADITION"



SB-GBARN

BARN-B-QUE

COOKING SURFACE 792 SQ. INCHES WEIGHT 170 lbs. Smokin Brothers has a long family tradition of farming. The Barn-B-Que® is a tribute to our family heritage and all the farmers who work so hard to put food on our grills. The Barn-B-Que® has all the great features of our traditional grills with a few extra options. The Barn-B-Que® has a bigger hopper for the longer cooks, a double wall to help retain heat, and is obviously our best looking grill.

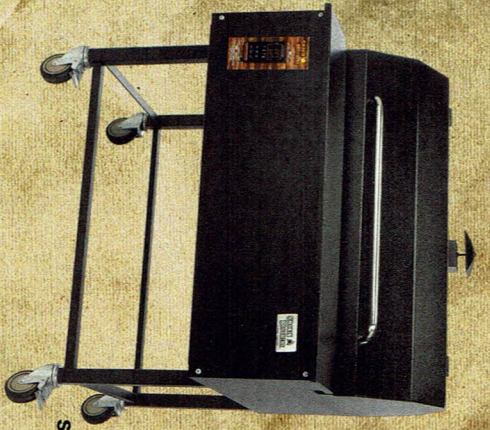
SMOKIN BROTHERS DIGITAL CONTROLLER FEATURES

- Programmable times and temperatures to automate Smoke, Cook and Hold
- Tuned to allow for minimal fluctuations in temperature and provide long consistent smoking
- Integrated meat probe provides temperature or holding program
- Provides the versatility to smoke at low heat or grill at high temperatures
- Enclosed in a protected case and covered by a three year warranty



Smokin Brothers® is a family tradition. Smokin Brothers® is a family tradition. Smokin Brothers® is a family tradition. Smokin Brothers® is a family tradition. Smokin Brothers® is a family tradition.

PREMIER GRILLS



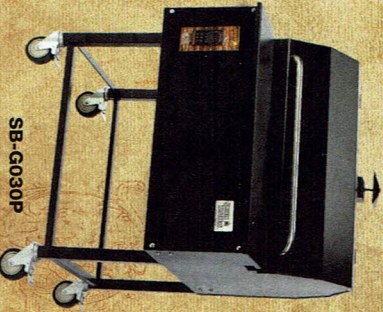
SB-G036P

The premier grills are the top of the line grills. They feature a double steel wall with fiber board insulation to help the grill heat up quicker and use less pellets. The frames of our premier grills are welded on with easy to move multidirectional castors with top lock brakes. The front loading hopper provides a great work surface and front shelf. The premier grills also can be incorporated into an outdoor kitchen.

MODEL	COOKING SURFACE	WEIGHT
SB-G024P	646 SQ. INCHES	175 lbs
SB-G030P	792 SQ. INCHES	205 lbs
SB-G036P	976 SQ. INCHES	235 lbs



SB-G024P



SB-G030P