

BACKYARD PRO

Backyard Pro PL2040 40" Wood-Fire Pellet Grill and Smoker

#554PL2040



Technical Data

Width	66 Inches
Depth	37 Inches
Height	58 Inches
Casters	With Casters
Cooking Surface Area	1216 Square Inches
Features	Bun Rack
Grill / Griddle Usage	High Production
Installation Type	Freestanding
Lid	With Lid
Maximum Temperature	485 Degrees F

Features

- Versatile for smoking, baking, braising, roasting, and searing all in one compact unit
- Includes 3 steel wire with enamel cooking grids and 1 small warming rack
- Temperature ranges from 180 to 485 degrees Fahrenheit with an easy-to-use digital controller
- Wood-fired fuel delivers an unmatched taste, consistent results, and no flare-ups
- Boasts large 1,216 sq. in. cooking area with 775 sq. in. of main cooking space

Certifications

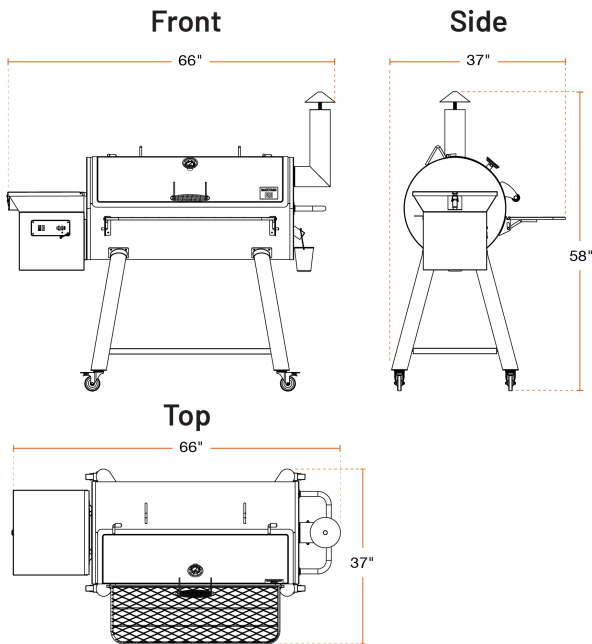


5-15P

Technical Data

Minimum Temperature	180 Degrees F
Plug Type	NEMA 5-15P
Power Type	Wood Pellets
Shape	Rectangle
Temperature Settings	Adjustable
Type	Grills Pellet Grills Smokers
Usage	Grills With Casters

Plan View



Notes & Details

Boasting a large cooking area, this Backyard Pro 40" wood-fire pellet grill and smoker offers more cooking space while keeping a compact footprint. With a cooking area of 1,216 sq. in., including 775 sq. in. of main cooking space, the increase allows for greater output. It's perfect for keeping up with high-volume operations where facility space is at a premium, able to grill a variety of burgers, rib backs, and chickens at once. This wood pellet grill adds a delicious, wood-fired flavor to steaks, chicken, burgers, or even grilled vegetables! Your customers are sure to appreciate this unique and mouth-watering flavor and keep coming back for more.

This grill includes 3 cooking grids, 1 small warming rack for additional convenience, and a 20 lb. capacity hopper. The cooking grids are constructed of durable steel wire with enamel. An under-rack provides extra storage for serving utensils, food prep, seasons, and grill tools so you can keep all your grilling essentials close by. With 4 wheels, this grill is easy to maneuver for moving and adjusting. You can efficiently clean and rearrange your patio whenever you need.

To operate, a digital controller adjusts the temperature between 180 and 485 degrees Fahrenheit on an LCD screen, which provides plenty of flexibility as you smoke, sear, and cook. With the controller, you can easily toggle between RTD and the meat probe as well as toggle between the current grill temperature and desired cooking temperature. The mode selector can also switch between cook and smoke modes. Its versatility, combined with the large cooking area, make the grill a workhorse ready to tackle your busiest season.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.