

5-YEAR WARRANTY

Louisiana Grills[®] proudly offers a best-in-class 5-year warranty on our grills.



CUSTOMER CARE

Experience friendly customer support delivered by our passionate group of certified product experts and industry enthusiasts. Never scripted and always eager to listen, our extended-hours facility is standing by, ready to help.

Louisiana Grills USA Local: 480.923.9632

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BLACK LABEL

WI-FI & BLUETOOTH[®] ENABLED



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BLACK LABEL FLAVOR REDEFINED

This fully enhanced wood pellet series incorporates Wi-Fi and Bluetooth connectivity with PID intelligence, adjustable rear exhaust, and external SearTECH™ control providing a cooking experience worthy of the modern outdoor chef. No other pellet grill offers consumers these features at this price point, placing the Black Label series in a league all its own.



LG300BL PORTABLE WOOD PELLET GRILL

- 333 total sq. inches of cooking surface
- 10-lb hopper
- 180°F 500°F cooking temperature range
- 1 meat probe included



LG800BL WOOD PELLET GRILL

- 809 total sq. inches of cooking surface
- 18-lb hopper with sight glass and cleanout
- 180°F 600°F cooking temperature range
- 2 meat probes included
- Folding front steel shelf •
- Solid steel bottom shelf
- 4 locking casters

LG1000BL WOOD PELLET GRILL

- 1028 total sq. inches of cooking surface
- 18-lb hopper with sight glass and cleanout
- 180°F 600°F cooking temperature range
- 2 meat probes included
- Folding front steel shelf
- Solid steel bottom shelf
- 4 locking casters

LG1200BL WOOD PELLET GRILL

- 1180 total sq. inches of cooking surface
- 18-lb hopper with sight glass and cleanout •
- 180°F 600°F cooking temperature range
- 2 meat probes included
- Folding front steel shelf
- Solid steel bottom shelf
- 4 locking casters

FLAVOR REDEFINED



BLACK LABEL FEATURES

DIGITAL CONTROL BOARD

Advanced PID intelligence offering complete control of temperatures in 5-degree increments that adapt to external temperatures and weather conditions.

SMOKE IT

Adaptable Wi-Fi and Bluetooth connectivity inside the Smoke iT™ app allows you to adjust cooking temperatures anywhere at anytime.

SEARTECH™

Easy flame broiler technology for direct or indirect heat. Use the external control lever to move the slide plate over and create a masterful sear using up to 1000°F direct flame access.







LGV4BL WOOD PELLET VERTICAL SMOKER

- 1077 total sq. inches of cooking surface
- 65-lb hopper with sight glass and cleanout
- 150°F 420°F cooking temperature range
- 4 adjustable cooking racks
- 2 meat probes included
- High temperature door seal
- Vented liner for even heat & smoke distribution
- Large windowed door
- 4 locking casters

LOUISIANA GRILLS' MUST-HAVE ACCESSORIES

LOUISIANA GRILLS TOOLS & ACCESSORIES

Complement your next outdoor cooking creation with our full line of accessories.

LOUISIANA GRILLS SPICES & SAUCES

Add delicious flavor to any meat, fish or vegetable.

LOUISIANA GRILLS 100% ALL-NATURAL WOOD PELLETS

Sourced from North America with no artificial scents or sprays used in the process.