



The other members of the
R&V Works
 “Cajun Kitchen Family”



Smokin' Cajun Grill
 Available in 4 Sizes from
 20” to 40” and RV'er Model



“Smokin' Cajun Grill” The Most
 versatile grill on the market.
 Slow cook/smoke at 250° or
 Sear at 750° and all temps in
 between!

Every piece of the **R&V Works**
 Cajun Kitchen is Built to make
 you a true Legend in the Back
 Yard!



“Cajun Bayou Broiler” Cook Steaks like
 all the High End Steakhouses do!
 Sear your Steaks at 1000° for
 Professionally cook Steak!



304 Fincher Creek Rd. - Homer, LA

By:



The all new **Cajun Express Smoker**, Fastest
 smoker in the Bayou!! Patented sealed
 pressure / vacuum chamber revolutionizes
 smoking times to Super Sonic Levels.

Smoked Babyback Ribs in 35 to 40 Minutes, easily a 3 hour
 job in conventional smokers. Whole Briskets in 2 Hours, a 4
 to 5 hours job elsewhere.



Introducing the all new Cajun Express, not just a machine. This is a cooking process that is so unique it was awarded a 20 year patent.

Since the beginning of time, man has searched for new ways to cook meat. As far back as 1600 B.C., man has smoked meat. This was done out of necessity; first to preserve meat and second, to tenderize tougher parts of the animal.

Today we also smoke to tenderize, as well as to flavor meat. To achieve this, smoke pits are built in the ground, above ground, and are designed to retain heat and they feature timers, wood feeding bins, and automatic temperature control.

Even with so many innovations, the time it takes to smoke meat hasn't really changed.....Until now!



Ribs Ready 30 to 35 Minutes!



Patented Hydration Regulator!



30 Minute Whole Chickens!

Features of the Cajun Express Smoker



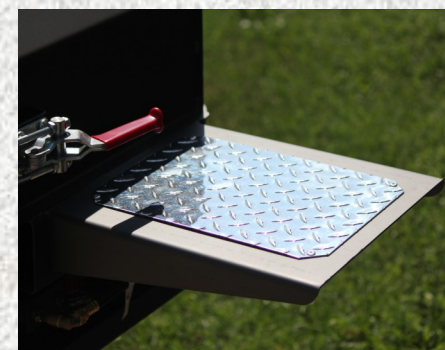
All Stainless Steel Cooking Grate with drip pan. Drip pan follows cooking grate to help eliminate mess!



Grates Pulls out for easy access to food. Also Smoker has slide rails for an optional 2nd cooking grate.



Heavy Duty Latch



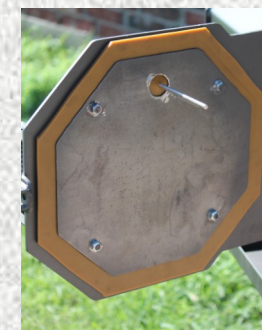
Removable Side Shelf

ACTUAL COOKING TIMES

TYPE OF FOOD	OVEN TIME	SMOKING TIME	CAJUN EXPRESS
3 lb. Chicken	1.5 Hours	3 Hours	30 Minutes
15 lb. Turkey	5 Hours	15 Hours	1 Hour
5 lb. Pork Loin	3.5 Hours	5 Hours	1. Hours
Pork Ribs (5-6 lbs.)	7-12 Hours (not in foil) 3 Hours (in foil)	7-12 Hours	1 Hour
Baby Back Ribs (3-5 lbs.)	3-5 Hours (not in foil) 2-3 Hours (in foil)	3-5 Hours	30 Minutes
Pork Shoulder (10 lbs.)	10 Hours	20 Hours	4 Hours
Brisket (5-9 lbs.)	8-14 Hours	10-19 Hours	2 Hours



Adjustable Front hinge to insure proper Seal



Food Grade, High Temp Door Seal.