

BACKYARD PRO

Backyard Pro PL2030 30" Wood-Fire Pellet Grill and Smoker

#554PL2030



Technical Data

Width	53 Inches
Depth	33 Inches
Height	46 Inches
Casters	With Casters
Cooking Surface Area	1318 Square Inches
Features	Bun Rack
Grill / Griddle Usage	High Production
Installation Type	Freestanding
Plug Type	NEMA 5-15P
Power Type	Wood Pellets

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 1,318 sq. in. cooking area with 590 sq. in. of main cooking space

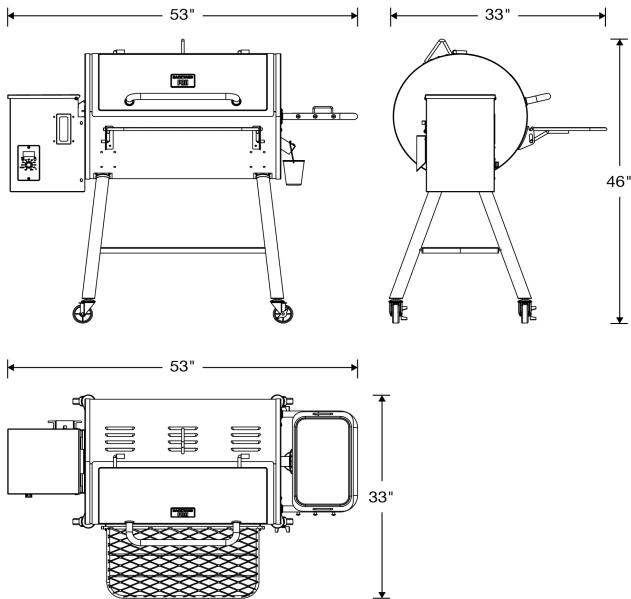
Certifications



Technical Data

Shape	Rectangle
Temperature Settings	Adjustable
Type	Grills Pellet Grills Smoker Grills Smokers
Usage	Grills With Casters

Plan View



Notes & Details

Boasting a large cooking area, this Backyard Pro PL2030 30" wood-fire pellet grill and smoker offers more cooking space while keeping a compact footprint. With a cooking area of 1,318 sq. in., including 590 sq. in. of main cooking space, this grill and smoker provides an increased cooking space that 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 17 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 knob 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. It displays grill temperature, smoke setting, igniter, temperature status, and errors, and the temperature setpoint can be changed with the control knob. Plus, the main temperature display can alternate to show internal grill temperature and meat probe temperature (meat probe sold separately). The smoke preset can be changed from P0 to P3. 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, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.