WOOD FIRED PELLET SMOKER & GRILL

The NEW Twin Eagles Wood Fired Pellet Smoker & Grill combines the ultimate in performance and convenience setting the standard for premium pellet grills. Accurate and versatile temperatures from 140° to 725°. Smoke, Bake, Grill, Sear & Rotisserie Cooking features deliver amazing results at the push of a button.

TOUCHSCREEN CONTROL

Large, sleek, weather proof touch screen control allows you to manually set temperatures from 140° to 725° or choose one of 26 preprogrammed food items with multiple levels of doneness - Select and cook.

WI-FI ENABLED

Monitor and manage temperatures from your mobile device (Apple and Android applications with real-time updates).







EXTRA-THICK VAPORIZER PLATE

Vaporizer plate is extra-thick 16-gauge stainless steel, prevents flair-ups, promotes natural convection and turns drippings into flavorful smoky vapors.



CONCEALED ROTISSERIE

Features a heavy duty motor with chain drive. Rotisserie rod and forks are included.



SEAR / DIRECT HEAT

Our exclusive briquette tray delivers the perfect combination of direct and radiant heat. Ideal for traditional grilling or finishing foods with a quick sear.



3 TIERS OF COOKING RACKS

Ideal for cooking multiple food items at once. Bottom and middle tier has enough height to accommodate a 3" tall pan.



LUMP WOOD / CHARCOAL DIRECT HEAT

Use lump wood or charcoal to create an ideal direct heat cooking environment. A fan assists in reaching your desired temperature quickly.



3 TEMPERATURE PROBES

Monitor the temperature of multiple food items simultaneously.



GRILLING PERFORMANCE. DESIGN PERFECTION.





DRIP TRAY

Two independent drawers catch ashes and debris in removable / disposable pans for easy clean up.



FRONT LOAD HOPPER

Easy access front load hopper with 13 lbs. pellet capacity.



- All 304 stainless steel, seamless heli-arc welded construction.
- Signature hi-polished accents.
- Variable speed fan.
- Heavy duty 10RPM / 120V auger motor.
- Efficient performance (at 225° average pellet usage is 1/2 lbs. per hr.).
- Removable burner pot for easy cleaning and maintenance.
- SmokePlus[™] feature to quickly infuse natural smoke flavor.

OVERALL DIMENSION: 36" W x 30" D x 31.6" H



MAXIMUM HEAT RETENTION

Double walled front hood and heavy duty, oven grade, braided 304 stainless steel gasket seal for maximum heat retention.



INTERNAL HALOGEN LIGHTS

Illuminate the entire surface for nighttime cooking.

NEW 36" STORAGE DRAWER

Ideal for pellets and accessories / Model TESD361-B



OVERALL DIMENSION: 36" W x 26.6" D x 16"H



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