

BACKYARD PRO

Backyard Pro PL2032 32" Professional Wood-Fired Pellet Grill - 780 Sq. In.

#554PL2032



Technical Data

Width	60 Inches
Depth	24 Inches
Height	43 Inches
Cooking Surface Width	30 Inches
Warming Rack Width	30 Inches
Cooking Surface Depth	20 Inches
Warming Rack Depth	6 Inches
Cooking Surface Area	780 Square Inches
Cooking Surface Material	Enamel-Coated Steel
Grill / Griddle Usage	High Production

Features

- Versatile design allows user to smoke, bake, braise, roast, and sear all in one compact unit
- Large 20" x 30" grate made of steel wiring with enamel coating and 6" x 30" warming rack
- Temperature ranges from 200 to 500 degrees Fahrenheit with an easy-to-use digital controller
- Wood-fired fuel delivers an unmatched taste, consistent results, and no flare-ups
- 2 meat probes help monitor internal temperatures of product; industry-leading 25 lb. capacity hopper

Certifications



Technical Data

Installation Type	Freestanding
Lid	With Lid
Maximum Temperature	500 Degrees F
Minimum Temperature	200 Degrees F
Power Type	Wood Pellets
Shape	Rectangle
Temperature Settings	Adjustable
Type	Grills Pellet Grills Smokers
Usage	Grills With Casters
Warming Rack Surface Area	180 Square Inches

Notes & Details

Featuring a 780 sq. inch cooking area, the Backyard Pro PL2032 32" wood-fired pellet grill boasts significantly more cooking space than comparable grills in the same footprint. This increase allows for greater output, perfect for keeping up with high-volume operations where facility space is at a premium. This particular model can handle up to 23 burgers, 5 rib racks, or 4 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 particular grill includes a large 20" x 30" cooking grate made of steel wiring with enamel coating, as well as a 6" x 30" warming rack for additional convenience. To operate, a digital controller adjusts the temperature between 200 and 500 degrees Fahrenheit, which provides plenty of flexibility as you smoke, sear, and cook. Its versatility, combined with the large cooking area, make the grill a workhorse ready to tackle your busiest season.

A set of 2 meat probes are included to help prepare burgers, steak, chicken, and other meat dishes, great for catered, outdoor barbecues. Plus, with an industry-leading 25 lb. capacity hopper, it can operate all day and all night without needing to be refilled.

 **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.