

TRADITIONAL GRILLS



SB-G020

SMOKIN BROTHERS "20"

🔥 COOKING SURFACE 527 SQ. INCHES 🔥 WEIGHT 135 lbs.
The "20" BBQ grill is the perfect size for any family who wants to start mastering backyard cooking techniques. It allows you to smoke, bake, grill and sear with the heavy duty porcelain grids.



SB-G030

SMOKIN BROTHERS "30"

🔥 COOKING SURFACE 792 SQ. INCHES 🔥 WEIGHT 150 lbs.
The "30" BBQ grill provides the added space for a large family or the person who takes barbequeing very seriously. Plenty of room for the main course and side dishes to be cooked at the same time.

"YOUR FAMILY BBQ WILL NEVER BE THE SAME"

SMOKIN BROTHERS

"A FAMILY TRADITION"

100% Pure Unblended Wood Pellets

No "filler" wood, chemicals, binding agents or other contaminants are used in the manufacturing of Smokin Brothers Premium Wood Pellets. Our quality pellets are produced to exact density specifications enabling them to burn efficiently, delivering rich natural flavor. Unblended means 100% of the flavor you choose. It is up to you to mix and blend the varieties.

Pure Hickory • Pure Mesquite • Pure Oak
Pure Apple • Pure Cherry



Smokin Brothers seasonings and sauces help enhance the flavor of your food without overpowering the taste buds. The versatility of our Smokin Brothers line gives you endless possibilities.

RUBS:

BUTT THE KITCHEN SINK (Sweet Rub) 12.5 oz
PLUS THE KITCHEN SINK (Sweet Rub with a kick) 12.5 oz
UDDER THAN THE KITCHEN SINK (Steak Rub with a kick) 12.5 oz

SAUCES:

SMOKING BROTHERS ORIGINAL (Sweet Hickory Spice) 18.5 oz
ADAM'S APPLE (Crushed Apple Spice) 18.5 oz

Accessories are available to help protect your grill and enhance your Smokin Brothers cooking experience.

Smokin Brothers

Our families have designed these grills that will take your grilling to a new level whether it is for family BBQs in the back yard, competitions or anything in between, Smokin Brothers Wood Pellet Grills are Proudly manufactured and assembled in the USA. The Smokin Brothers grill gives you consistent cooking every time. Our grills cook with indirect heat, prevent flare ups with a drip pan that catches all the grease, and circulate air around the food with a convection fan, eliminating the need for a rotisserie. The digital thermometer control maintains a constant temperature from 180°-375°F and a high setting for temperatures above 400°. Simply plug in your Smokin Brothers grill, and turn it to 180° to start. After lighting, set your temperature as needed, and let the grill do the rest. In 10 to 15 minutes you are ready to begin your BBQ masterpiece.

PREMIER GRILLS



SB-G024

SMOKIN BROTHERS "24"

🔥 COOKING SURFACE 646 SQ. INCHES 🔥 WEIGHT 175 lbs.
The Premier models "24" and "36" come standard with insulated fire boxes, four multidirectional casters, an extra deep cooking surface, and the convenience of a built-in work surface with the front-loading hopper design. Our hopper is sloped to allow maximum pellet capacity usage.



SB-G036

SMOKIN BROTHERS "36"

🔥 COOKING SURFACE 976 SQ. INCHES 🔥 WEIGHT 235 lbs.
The "36" is for the enthusiast who likes to cook for the neighborhood or just simply wants to cook the whole family meal on the grill for a culinary delight.