

## 644 BAYHOUSE GRILL

After extensive researching for a grill which will withstand the extensive use, the board has decided to purchase the RT-590 WOOD Pellet Grill.



Grill expected to be available for use week of March 22, 2021. Information will follow when it will be ready for use.

### Grill details

1. Pellet grill require pellets not propane to cook. Pellets burn clean and leave little ash behind.
2. Require very little maintenance. The grill is easier to maintain since there are no burner. Users of grill just need to scrape the cooking surface.
3. Utilizes a ceramic ignitor rod that will not rust or corrode.
4. Built with rust proof 304 stainless steel. Stainless steel grates, firepots, heat deflectors, and drip pans.
5. Four-year bumper-to-bumper warranty.

### Grilling Experience

1. Unit owners are responsible to bring their own wood pellets. A 20 lbs. bag of pellets can be purchased at Lowe's at an average cost of \$10. **IMPORTANT: ONLY GRILL PELLETS ARE TO BE USED.** No random wood or other burnable objects are to be used.
2. There are variety of flavor pellets (apple, cherry, oak, etc.) to get fancy with grilling. Price varies on flavor. Click [here](#) for details from Loews but also available on Amazon and other shopping localities.
3. The grill will burn about one pound of pellets per hour at 350 degrees. That is probably what most people will use per grilling.
4. The grill can slow smoke a brisket or sear a steak. It runs from 200-500 degrees. NOTE: smoking meat will not be recommended on holiday weekend, i.e.: July 4th Memorial Day or Labor Day as that is when many people want to barbeque and smoking food is a longer process.