*SmokePro XXL*

The Camp Chef SmokePro XXL will change the way you smoke forever. Instead of choosing between the convenience of a pellet grill and the cooking capacity of a smoke vault, we’ve brought you both in one wood pellet smoker. With 1,950 square inches of cooking surface area, four meat racks, two jerky racks, and a sausage rack with twelve hooks, this smoker boasts some serious cooking space. It’s perfect for smoking jerky, sausage, pork shoulders, and many other foods that might not fit as well in your pellet grill. But with digital temperature control and an automatic wood pellet auger, you don’t have to monitor cooking temperatures all day. Enjoy the Smart Smoke Technology settings with Lo Smoke, Hi Smoke, and temperatures from 150F to 350F. When you’re ready to clean up, just use our exclusive Ash Cleanout system to dump the ash and prepare for the next cookout. It doesn’t get easier or more delicious than the Camp Chef SmokePro XXL. Get one on your back patio today.

**Features & Benefits**

* Burns Camp Chef SmokePro Premium Hardwood Pellets
* Smart Smoke Technology settings
* Ash Cleanout system
* Hopper cleanout
* Two meat temperature probes
* Double panel front door
* Includes 4 meat racks, 3 jerky racks, and sausage rack with 12 hooks
* 1,950 sq. inches cooking surface area

**Part No. Description UPC MSRP**

PGXXL SmokePro XXL vertical pellet grill 0-33246-21445-0 $899.99

