



## **IT'S ALL ABOUT THE FOOD**

The number one reason why so many people cook on pellet grills is that the flavor of the food is un-matched. Want to grill a steak? Not a problem on a MAK GRILL. Want to do low n' slow brisket, pork shoulder or ribs? Can do! You can even cold smoke nuts, cheese, fish or meat on select models. Cooking on a MAK GRILL is a culinary adventure!

# MAK GRILLS REPRESENT TRUE INNOVATION, NOT IMITATION

Our passion is innovation. MAK GRILLS represent what's great about America. We eliminated the short-comings found on most other pellet grills. We went above and beyond in the design and engineering of our wood pellet grills to bring a truly unique product to the barbecuing, grilling and smoking enthusiast.

MAK focuses on quality, rather than price. We don't manufacture mass-market products, and never will. When you purchase a MAK GRILL, you're buying a grill that is unique and built to last for decades of flavorful cooking. MAK GRILLS are sold only through specialty retailers, which we consider to be the backbone of America's economy. "We Are Proud To Be American Made."

## AWARD WINNING GRILLS

In the short time that MAK GRILLS have been available, we have received three VESTA AWARDS presented by Hearth & Home Magazine. Recognizing the innovation and quality we've brought to the barbecue industry, our 2 Star General won Best Barbecue-Other Fuels and Best In Show in 2011. MAK's 4 Star General won Best Barbecue-Other Fuels in 2012. MAK GRILLS are setting new standards in wood pellet grills.

## MADE IN AMERICA CERTIFIED



We are Proud To Be American Made. To further underscore our commitment to keeping American manufacturing strong, MAK GRILLS underwent a rigorous, independent verification process documenting that our grills are manufactured (not just assembled) here in the USA! We are currently the ONLY grill manufacturer to have this special certification.

### MAK GRILLS

PO BOX 419, Dallas, OR 97338

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# PELLET BOSS

Our Pellet Boss® digital control is the most advanced, innovative controller in the entire grill industry. It achieves precise cooking temperatures by automatically managing fuel delivery and fan speed. The large, backlit display is easy to read. The step by step instructions in the owner's manual make the Pellet Boss® easy to program and use.



Here are some of the impressive features built into MAK's Pellet Boss® controller:

- Easy operation using the Arrow and Star buttons
- Change cooking temperatures in five degree increments from 200-450F
- Smoke mode to add delicious wood smoke flavor to your food
- High temperature mode for grilling hot and fast
- Use up to 3 meat/temperature probes at one time with audible alarms
- 3 custom cooking programs with temperature changes based on time or meat probe temperature
- Elapsed Timer lets you keep track of how long your meat has been on the grill
- Countdown Timer lets you cook by time and temperature
- Cool down mode cools down grill and turns off grill
- Auto-Relight function

This ingenious control system is made in the USA, and is standard equipment on every MAK GRILL.

# REMOTE BOSS

MAK GRILLS is the first company to break new ground in grill control, with the introduction of our Wireless Remote Boss™ control. Utilizing Bluetooth technology, the Remote Boss is like holding the Pellet Boss® in the palm of your hand. Best of all, the Remote Boss works from up to 300 feet away from the grill, allowing control of your MAK GRILL from inside the house, or across the yard.



# 1 STAR GENERAL SMOKER-GRILL

If you love the flavor of finely smoked food, and want to grill, barbecue and smoke like a pro, the MAK 1 Star General is the grill for you! The 1 Star has become THE preferred smoker-grill of competition barbecue teams, hunters and fishermen, who love it's consistent smoking ability.

The 1 Star is expertly crafted using aluminized steel, the same material used in home ovens. This metal creates exceptional heat refraction enabling you to sear steaks, chops or burgers at temperatures up to 500 degrees Fahrenheit. Drop the 1 Star into smoke mode and enjoy consistent temperatures between 170-180 degrees.

The 380 square inches of cooking surface is enough room to cook for an average-sized family. The lid is tall enough to accommodate 2 twenty pound turkeys, and still have additional cooking space available.

The twenty pound pellet hopper capacity allows you to smoke for up to 20 hours without having to refill the hopper.

Our innovative Pellet Boss® digital control is standard equipment, giving you the greatest amount of cooking flexibility found on a pellet grill.

The stainless steel removable firepot helps to make cleaning easy.





Shown with optional equipment.

ONE  
STAR



## SPECIFICATIONS:

<b>Cooking Surface:</b>	380/760 sq. inches (20.5x18.5x12)
<b>Grill Weight:</b>	145 lbs.
<b>Grill Dimensions:</b>	44.5" H x 37.5" W x 23.5" D
<b>Pellet Hopper Capacity:</b>	20 lbs.
<b>Cooking Temperature Range:</b>	200-500F
<b>Smoke Temperature:</b>	170-180F
<b>Steel Gauge:</b>	16 gauge Aluminized steel body
<b>Finish:</b>	High Temperature Powder Coat

# STAR GENERAL SMOKER-GRILL

MAK'S 2 Star General is our "flagship model" that kicked off our line in 2009. Since its introduction, we've continually refined and added to the wealth of features found only on our 2 Star Grill. In fact, it's become our most popular model. From cold-smoking to direct-heat grilling and everything in-between, the 2 Star does it all.

One of the most talked about 2 Star features is our unique Warmer/Smoker box. In the smoke mode, you can cold-smoke cheese, nuts, fish or brined meat at temperatures between 70-80 degrees. Kick the grill in to high, and you'll be able to cook the most satisfying steak you've ever had. Bake, roast, smoke and barbecue too. The MAK 2 Star General lets you do it all.

In 2011, the 2 Star General won Best Barbecue/Other Fuels and Best In Show at the Vesta Awards in Salt Lake City, Utah. It's further recognition that MAK'S 2 Star General is the best engineered and thought-out wood pellet grill being manufactured.

Other stand-out, exclusive features of the MAK 2 Star General are:

- FlameZone™ direct grilling area
- Pellet Hopper Dump Door
- Stainless Steel Removable Firepot
- Ash Clean Out Door





## SPECIFICATIONS:

<b>Cooking Surface:</b>	429/858 sq. inches (19.5x22x14")
<b>FlameZone™ area:</b>	429 sq. inches (19.5 x 22")
<b>Warmer/Smoker Box:</b>	285 sq. inches (19x15.5x5")
<b>Grill Weight:</b>	200 lbs.
<b>Grill Dimensions:</b>	60w" x 49H" x 25D"
<b>Pellet Hopper Capacity:</b>	20 lbs.
<b>Temperature Range:</b>	200-500F
<b>Smoke Temperature:</b>	170-180F
<b>Steel Gauge:</b>	16 ga. 304 & Aluminized steel
<b>Finish:</b>	Silver Vein Powder Coat





# STAR GENERAL SMOKER-GRILL

There's one word that best describes our 4 Star General Grill....SUBSTANTIAL. Recipient of the 2012 Vesta Award for Best Barbecue/Other Fuels, the 4 Star General continues MAK's passion for innovation, quality and design.

To say that MAK's 4 Star General is over the top is an understatement. This fully insulated, big n' beefy grill is designed for use in outdoor kitchens, commercial operations, and competition barbecue teams. With up to 6600 square inches of cooking space, you literally CAN feed an entire battalion!

Constructed of rugged Marine Grade 304 Stainless steel, the 4 Star General raises the bar in commercial-grade wood pellet grills. Wi-Fi capable operation, independently controlled dual firepots, and the ability to achieve and maintain temperatures ranging from 170-650F are just some of the exceptional features found in the 4 Star General. Got a hungry crowd to feed? This is the pellet grill that will make light work of that task! (Note: This grill is produced in limited production runs, and may not be readily available).







*Shown with optional equipment*

# FOUR STAR

## SPECIFICATIONS:

<b>Cooking Surface:</b>	1000 sq. inches (44 x 33 x 14) Expandable to 6600 sq. inches
<b>Grill Weight:</b>	300 lbs.
<b>Optional Cart Weight:</b>	200 lbs.
<b>Grill Dimensions:</b>	29" H x 45" W x 37" D
<b>Pellet Hopper Capacity:</b>	40 lbs. (20 lbs. x 2)
<b>Meat Probe Capacity:</b>	Eight
<b>Temperature Range:</b>	200-650F
<b>Smoke Temperature:</b>	170-180F
<b>Steel Gauge:</b>	16 ga. 304 Marine Grade Stainless Double Wall Insulated

# ALL-STAR BLEND BBQ PELLETS

Just like MAK GRILLS, our All-Star Hazelnut Blend Barbecue Pellets are different than all the others. We start with select Northwest Hazelnut (Filbert) wood, and then add fruit and other flavor woods to create a one-of-a-kind, mouth-watering, 100% all natural hardwood blend which compliments the food cooked on your pellet grill. Enjoy the wonderful flavor of cooking with real wood, and a true Oregon original, MAK'S All-Star Barbecue Pellets!



# ACCESSORIES

**MAK manufactures a variety of high-quality accessories to help you get the most out of cooking on your grill. All of the accessories below are USA Made.**

- ★ Grill Cover
- ★ M-2 Armored Probe
- ★ Griddle
- ★ Sear Grate
- ★ Full Upper Grill Grate
- ★ Rib Rack
- ★ Remote Boss™  
Wireless Controller
- ★ 40lb Pellet Storage Bucket
- ★ Half Upper Grill Grate
- ★ Side Shelf, Storage Shelf,  
Tool Hook for 1 Star Grill



“I will admit that when I placed my order for one of your grills, I was more than a little apprehensive about the price. Having just put the grill together today, I understand. I manage a number of Industrial Machinery Mechanics and I see a lot of equipment, the build quality of this smoker is ridiculous. I intend to drive my neighbors crazy this summer. Thanks.”

**Tom Hoopes, MN**

# MAK GRILLS RUBS



**Made with premium ingredients, and blended to bring out exceptional flavor in everything you cook on your MAK GRILL. Once you use MAK RUBS, you'll be back for more! Available in 5oz. jars.**

**Bird:** Juniper berry combined with garlic and other spices makes the perfect marriage for any poultry.

**Cajun:** Gentle heat with a hint of garlic. Exceptional with fish and seafood. Try it on popcorn!

**Chipotle:** Smoked and dried jalapeno peppers provide a sweet, subtle flavor.

**Fish:** Brown sugar, citrus, garlic and onion create a great flavor profile for all things from the lake, river or sea.

**Mesquite:** True Southwest flavor is what you get with the tang of Mesquite. Try it on beef or pork.

**Sweet:** Try it on steak one time, and you'll be hooked. A flavorful blend of sugar, molasses and spice.



# MAK GRILLS SAUCES



**From sweet to savory, MAK GRILLING SAUCES provide the perfect compliment to any meal.**

**Devil's Punch:** Hot, but flavorful. Habanero pepper based. A favorite amongst "pepperheads."

**Smokin' Hickory:** A traditional tomato-based sauce that compliments beef, chicken, pork and lamb.

**Honey Bourbon:** Sweet and savory. Use it with everything. A great dipping sauce.

**Honey Stinger:** You'll enjoy the spiciness with a sweet side. Excellent on ribs!

**Rum:** Excellent as a sauce or marinade. Yo-Ho-Ho and a bottle of MAK Rum Grilling Sauce for me!

**Smokin' Whiskey:** A nice touch of whiskey combined with a subtle peppery kick. Great with meat or fish.



# What MAK GRILL

These are just a few of the thousands of p

“Thank you for such a great BBQ, Grill and Smoker. I’ve found that cooking steaks on my MAK is even better than cooking on a charcoal grill. Charcoal grill takes 6 min. on one side and 5 min. on other side. After warming up my MAK I found it got so hot that even my old 6 and 5 method was too long. The grill adds great sear marks to the steak too. The MAK is way ahead of my other pellet grill that I pawned off on my sister. Thank you!”

**Dale Palmer, OR**

“I’m loving being a part of the MAK Family and your second-to-none grills and accessories. I look forward to many years of grilling and showing off my grill. I’m even thinking of upgrading to a Two Star one of these days, but I really like the size of my One Star. I’ll continue to spread the word about the best grills on Planet Earth! One very happy griller, on my MAK One Star General #37.”

**Don Sommer, WA**



# Lovers Are Saying:

positive comments we get about our grills.

“I was impressed with the fact that you can actually sear a steak, AND smoke with the MAK GRILL.”

**Gary Burton, OR**

“I really like this smoker. It's well designed and built. I can't believe how good the food I smoke tastes. The Pellet Boss is THE BOSS! Not having to ruin a night's sleep during a long smoke is wonderful. And on top of all that, the MAK is built in the USA.”

**John P. Hester, IL**

“My other pellet grill seems like a toy compared to the MAK. Beyond “Made In the USA”, your tolerance and QC are simply amazing. It was very satisfying putting the MAK together!”

**Dan Relf, NV**

“Just got back from Tahoe a few days ago where the MAK performed admirably in 23 degree foul weather snow storms--great product, glad I bought it--just wish we were there for the Thanksgiving turkey and the Christmas prime rib.”

**Paul Lundsman, CA**

“This has to be my favorite purchase in the last 5 years. I am cooking all the time again and love the build quality of the 2 Star. I work at a metal fab shop and have had 2 other pellet grills in my life. I cannot explain how much better your grill is built than theirs. I love the fact that I get barely any temp fluctuations at the low temps when I set it.”

**Kevin Queen, CA**





**YOUR LOCAL MAK GRILLS DEALER:**



**MAK GRILLS**

PO BOX 419, Dallas, OR 97338

(503) 623-1234

[www.makgrills.com](http://www.makgrills.com)

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