TASTE THE APPLEWOOD DIFFERENCE

Pure applewood BBQ pellets. ASMOKE is 100% pure hardwood. No fillers. Create mouthwatering BBQ, strong enough to stand up to bold, smoked flavors.

Preorder Now On Indiegogo

Let's Get Cookin'!

STEP 1: FILL
Fill your hopper with our all-natural applewood pellets

STEP 2: SET
Adjust temperature to set the desired temperature (or the digital control board)

STEP 3: GRILL
Sit back and relax while the pellets feed into your fire pot, igniting right away

Get Access to Secret Discounts

Join the list to stay updated on our production, shipping, delivery status and discover more exclusive recipes.

PREORDER NOW ON INDIEGOGO

Delivery expected by August, 2016

22 : 18 : 22 : 36
Days Hours Mins Secs

Asmoke's Features

- **Pure Applewood Flavor**
- **Digital Temperature Control**
- **8-in-1 Versatility**
- **Auto Pellet Load**
- **Heats Up 15% Faster**
- **Uses 20% Less Pellets**
- **Portable Design**

- **Super Portable**
  Compact and lightweight makes it perfect for tailgating, camping, hiking, hunting, carrying, and more.
- **Enjoy Longer Cookouts**
  Hopper capacity is twice as great (4.4lbs/2.0kg) and greatly reaching 500°F faster and easier than other wood pellets.
- **Saves Pellets**
  ASMOKE uses less pellets than other pellet grills, saving up to 20%.
- **Easy Cleaning**
  No mess, less stress. ASMOKE collects ashes and grease for easy disposing.

Real Fruitwood Makes the Difference

Prepare your pellet for a unique and flavorful experience with the deliciously versatile, fruit-smoked grill. ASMOKE uses pure applewood pellets sourced from real orchards, infusing your meals with sweet and smoky undertones without the artificial taste.

Combining Flavor, Convenience & Versatility

Grill, smoke and slow- or fast-and-hot with ASMOKE's temperature dial ranging from 180° to 500°! 7 Pre-hopper fuelds up to 4 lbs of pellets, while the 25lb bag is simple cooking space fits all your favorite meals, vegetables, seafood, and more.

Fruit-Smoked Flavors

Straight From the Orchard

At ASMOKE, we put flavors first. That means we do not use any fillers, binding agents, chemicals, oils, or additives in our pellets. Only pure, fruit-grade hardwood sourced from the orchard.

- **No fillers**
- **Pioneer Quality**
- **Consistent Taste**

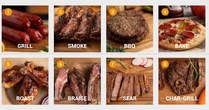
Great Pairs

Applewood pairs well with anything, create a tight, smoky flavor profile that complements beef, pork, pork, seafood, vegetables, Antipasto. DO YOU DON'T NEED OTHER SMOKING FLAVORS. But we highly recommend pairing them with these:

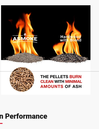
- Pellets
- Fish
- Sweet Goods
- Vegetables

More Ways to Cook

ASMOKE doesn't just grill, it can also smoke, BBQ, bake, roast, braise, sear, and char-grill.



Real 100% Applewood VS Blended Pellets



THE PELLETS BURN CLEAN WITH MINIMAL AMOUNTS OF ASH

Pellet Consumption Performance

	ASMOKE ~6.5 LBS / Hour	SMYT ~5.7 LBS / Hour	HIGH ~1 LBS / Hour
5 LBS / BAG	57 Hours	7 Hours	5 Hours
25 LBS / BAG	67 Hours	29 Hours	25 Hours

ASMOKE VS Other Grills

	ASMOKE	CHARCOAL GRILL	GAS GRILL
Fruit-Smoked Flavors	Yes	No	No
Guaranteed Temperature	Yes	No	No
Quick Start	Yes	No	Yes
Fuel Cost	Medium	High	Low
8-in-1	Yes	No	No
Portability	Yes	Some	No
Flare Ups	No	Yes	Yes
Ground Build Up	No	Yes	Yes
Lead Time	Low	High	Low
Price	Starting at $199.99	$300-$800	$300-$800

Hopper Capacity: 4.4 lbs / 2.0 kg
Hopper Cover
Hopper Lid
Hopper Lid Handle
Hopper Cover Handle
Pellet Feed Rate
Temperature Control
Ignition Time
Cooking Area
Pellet Consumption
Temperature Sensor
Pellet Feed Auger
Pellet Feed Auger Motor
Fire Pot
Ignition Rod
Grill Grate
Grease Tray
Grease Tray Handle
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FAQ

Q: What are the dimensions of the grill?

Q: How big is the grilling space?

Q: What is the hopper capacity?

Q: What's the electric requirements?

Q: How much does the grill weigh?

Q: What's the temperature range?

Q: How do I use the grill?

Q: Where can I use this grill?

Q: What's the best way to store ASMOKE pellets?

Q: What are the pellets made from?

Q: Where are the pellets made?

Will the wood pellets expire or do they have a shelf life?

Q: Where can I buy it?

Q: Which countries do you ship to?

Q: What colors are available for the grill?

Q: Can I build my own bundle beside the bundles you offer?

Q: How do I clean the grill?

Q: When will the first batch of orders ship?

Q: Is it possible to change my order?

Q: Do you offer a warranty?

Q: Where is your product made?

Q: Why are you crowdfunding?

Contact Us

First Name*

Enter your first name

Last Name

Enter your last name

Email*

Enter Your Mail

Message*

Enter your message

Submit