



The aroma of wood smoked food wafting into the air is a sure sign that the grilling season is here. This year, be the envy of your neighborhood with your own Black Olive Pellet Grill.

Durable, tough, built to withstand even the most extreme climates and retain its good looks. Intense heat, high humidity, or below zero temperatures, it doesn't matter! No need to replace rusted out burners, your ceramic grill will endure the harshest of cooking environments.

A legend in its own right, the Black Olive's patented design and shape gives it the ability to quickly achieve temperatures in excess of 650°F or as low as 150°F, making it perfect for smoking, baking, roasting, grilling and even searing. Never need to worry about over cooking or scorching your food again. The expandable 19 3/8" cooking surface offers plenty of room to cook all of your favorite foods and explore new ones with your family & friends.

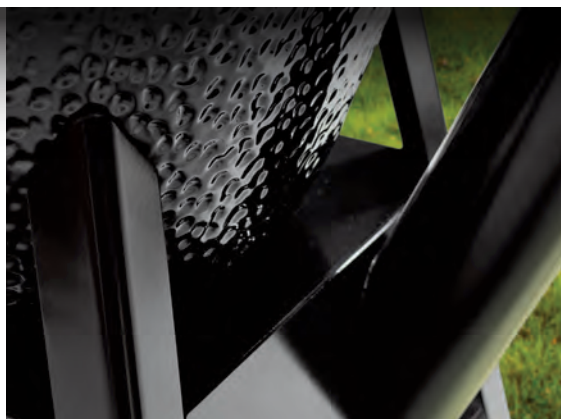
Beautifully designed, easy to control, delicious results, and built to last; get ready for the last BBQ you will ever own.



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blackolivegrill.com • info@blackolivegrill.com • Printed in Canada, March 2013



POP-242



# Black Olive™

PELLET GRILL

THE NEW STANDARD OF GRILLING



SMOKING | BAKING | ROASTING | GRILLING | SEARING



# Black Olive™

## PELLET GRILL

THE NEW STANDARD OF GRILLING



**Enamelled Cast Iron**  
How do the steak houses get the perfect sear every time? Cast Iron! This grill comes standard on the Black Olive.

**Temperature Gauge**  
Provides accurate, controlled temperatures for precise grilling.

**Steel Smoker Cap**  
Prevents debris and the elements from entering the grilling area. Allows for better heat control. No adjusting required.

**Triple Spring Hinge**  
This heavy duty triple spring hinge provides support to lift the lid easily, and stay securely in place once open.

**Steel Side Shelves**  
Our enamel coated side shelves have the largest working surface area in the category. We also include stainless steel utensil pegs to keep your tools readily available.

**Easy Controls**  
Simplified controls help you to maintain accuracy within a few degrees for consistent grilling. Switch the grill to Smoke Mode and the Black Olive will hold at 2000 BTU's for up to 40 hrs on a full hopper.

**Wooden Handle**  
Made from bamboo, the handle is weather resistant, and attractive. It remains cool to the touch while grilling.

**Pellet Flame Engine**  
Creates a constant flame, requires little or no adjustments, fuel flows continuously at a consistent rate according to temperature control.

**Ceramic Shell Design**  
The porcelain enameled ceramic shell is an efficient insulator. It keeps heat and moisture in for succulent results, even in extreme weather conditions.

**Pellet Advantage**  
Economical and healthier for the environment. Pellet fuel gives your food a more natural taste in comparison to gas or charcoal. As an added benefit pellet takes the mystery out of fuel levels by giving you a visual indication on how much fuel you have left in your grill, perfect for extended smokes or slow roasts.

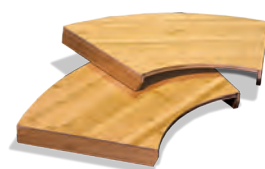
## Grill Accessories



**Swing Out Grill**  
Add more cooking surface to your Black Olive Grill! This swing out grill comes with a pivoting support mount for easy access to your primary cast iron grill.



**Pizza Stone | Heat Deflector**  
Bring a little Italy into your backyard. This versatile piece of cookware will evenly distribute and retain heat longer so your pizza will cook perfectly every time.



**Bamboo Side Shelves**  
Complement your backyard decor with Bamboo Side Shelves. Due to its resistance to weather and high durability; Bamboo will retain its natural aesthetic for years to come. The shelves lift off easily to double as serving platters.



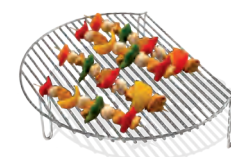
**Cast Iron Griddle Plate**  
Create amazing breakfasts on your grill with our Cast Iron Griddle Plate. Great for bacon, eggs, hash browns, and even pancakes! The enamel finish makes clean-up a breeze.



**Chicken Cooking Rack**  
An attractive alternative for serving your favorite poultry from grill to table at your next BBQ. This stand-up rack ensures proper heat flow to cook more efficiently.



**BBQ Rib Rack**  
The unique shape of the Rib Rack saves you space by cooking ribs vertically on the grill. The reverse side acts as a grill basket perfect for large roasts or a turkey.



**Double Cooking Grill**  
Increase your grilling space with this stackable accessory. Combine with a grill in each elevator position to create maximum grill space.

## Specifications

GRILLING AREA	19 3/8" (290 sq in)
MAXIMUM BTU	50,000 BTU (2 hrs.)
MINIMUM BTU	2,000 BTU (40 hrs.)
SEARING TIME*	10 min. (500° in 5 min.)
IGNITION TIME	2 minutes
GRILL TEMP	Max. 650°F +
HOPPER SIZE	11 lbs
POWER REQUIRED	115 volts

\* Fuel Type Dependent

UTILITY AND DESIGN  
PATENTS/REGISTRATIONS  
PENDING INTERNATIONALLY

