

Extreme Temperature Trials

In putting the Black Olive through it's paces we wanted to push the limits of a typical Kamado cooker and design a BBQ that can withstand weather at it's most extreme.

Testing involved deep freezing water soaked ceramic shells to see how they withstand ice fractures, rapidly changing temperatures, and normal operation in environments below the -20° C / -4° F mark.

The Black Olive Pellet Grill performed like a champ in each of our trials exceeding our expectations in build quality and endurance.

-20°C / -4°F
Still fired up!

