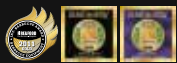




MEMPHIS PRO™



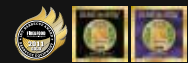
MEMPHIS ADVANTAGE™



MEMPHIS SELECT™



MEMPHIS PRO™ BUILT-IN



## MEMPHIS WOOD FIRE GRILLS™

### REVOLUTIONIZING OUTDOOR COOKING!™

Memphis Grills continue to revolutionize outdoor cooking! Memphis Wood Fire Grills are **3-in-1 Outdoor Cooking Centers**™. They combine the following wood-fired appliances:

- High-Temperature Grill
- Low 'n' Slow Smoker
- High Performance Convection Oven

No other pellet, gas, charcoal, or propane grill on the market today can accurately claim to have the full convection capabilities that Memphis offers. Superior craftsmanship, versatile capabilities, and advanced Intelligent Temperature Control (ITC) truly put Memphis in a class of its own.

#### VERSATILITY

Expand your kitchen to the outside! Unlike ordinary grills, high-end 3-in-1 Memphis Grills have true convection capabilities, as well as grilling and smoking features. Bake a pie, sear a steak, cook a wood-fired pizza, or smoke a brisket. As an additional cooking source, Memphis Grills make holidays and other gatherings easier and more enjoyable!



#### INTELLIGENT TEMPERATURE CONTROL™

Eliminate constant tending to the fire or overcooking your food. Fueled by 100% natural wood pellets, our one-touch Intelligent Temperature Control (ITC) automatically maintains your desired temperature (180 to 650 degrees\*)—just like an indoor oven! The ITC, a two-way logic information system measures grill temperature continuously and adds pellets as needed. The digital food probe measures internal food temperature using the ITC. Once the food reaches the desired temperature, the ITC automatically reduces the grill temperature to warm (the lowest set point). The convenience and precision of the ITC allows for year-round cooking.



\*Temperature range varies by model.

## WOOD-FIRED FLAVOR

Enjoy the delicious wood-fired flavors that restaurants provide, in the comfort of your own backyard! The ITC automatically regulates the fuel of 100% natural wood pellets to produce savory flavors. From a mild smoked taste to hints of cherry, hickory, or maple, a variety of wood flavors are available that will suit any preference. You'll be amazed at the taste difference compared to traditional gas or charcoal grills.

## BAKING AND ROASTING

Bake bread, pizza, cookies, or even a pie with our consistent oven temperatures and even heat circulation. Or roast any type or cut of meat to absolute perfection!

## SEARING

Sear meats first to seal in precious juices and enhance their flavor. Choose between the Memphis Pro, which achieves temperatures of 650 degrees, the Memphis Advantage, which reaches 600 degrees, and the Memphis Select, which ranges to 500 degrees.

## SMOKING

For maximum flavor and tenderness, the ITC automatically adjusts to "smoke mode" when the grill temperature is 295 degrees or below. Create succulent ribs, briskets, and roasts using the smoke mode (180–295 degrees\*). Smoke up to 48 hours unattended without refueling. \*Smoking temperatures vary within this range depending on model.

## HEAVY-DUTY STEEL, QUALITY CONSTRUCTION, AND MADE IN THE USA!

Our superior craftsmanship and strict adherence to manufacturing standards guarantee products with unbeatable reliability and durability in any climate or weather condition. All Memphis Wood Fire Grills are designed, engineered and manufactured in an ISO 9001:2008 facility in the USA. All models have a 5-year limited warranty.



Wood-Fired Pizza Oven Capabilities

## ENVIRONMENTALLY FRIENDLY

Cooking with 100% natural wood pellets is safer and more environmentally conscientious than using more traditional products. Unlike such fossil fuels as natural gas and propane that contribute to climate change, our pellets are always made from renewable resources.

## TRUE CONVECTION COOKING

Prepare flavorful and juicy foods without constantly tending the grill. And because all Memphis Wood-Fired Grills are true convection ovens, no rotisserie is needed. Grill chamber design, advanced engineering, and convection fans circulate heat evenly and provide the consistent temperatures required for convection oven performance. Other brands may claim to have convection oven capabilities, but Memphis Grills can accurately backup that claim with engineering facts.



Available From:

ENHANCE FLAVORS AND MAXIMIZE YOUR GRILL PERFORMANCE WITH NATURE'S WAY BBQ PELLETS



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