









Feature Highlights:

- 1. All **304** stainless steel
- 2. Unique angular, **Sloped Hood** for charcoal grilling or smoking with adjustable **Hood Vents** on each side to regulate airflow.
- 3. Front Opening for effortless reloading
- 4. Easily adjustable Charcoal Holding Pan(s)...you can move the charcoal (or wood) up closer to the cooking grids, or down further from the cooking grids to control the amount of heat with expanded stainless steel trays.
- 5. Diamond Sear Cooking Grids for best grilling
- 6. Integrated Smoker/Warming Rack the 12" deep rack is suspended 7" above the cooking grids adding a second rack for cooking or smoking. Rack remains horizontal at all times whether hood is open or closed.
- 7. Complete "Ash Catch" with a full upper plate (1) above the full-width drip tray (2) to ensure that nothing burns through.
- 8. **30"** and **24"** sizes. Each has two (2) cooking surfaces: 30" units
 - 1. 30"x18" at grill surface = 540 sq. in.
 - 2. 30"x12" at upper (7" higher than grill) surface = 360 sq. in.

Total Cooking Surface = 900 sq. in.

24" units

- 1. 24"x18" at grill surface = 432 sq. in.
- 2. 24"x12" at upper (7" higher than grill) surface = 288 sq. in.

Total Cooking Surface = 720 sq. in.

9. Built-In, Portable, In-Ground Post or Patio Post models.