

# Quantum Backburner

**FIREMAGIC**

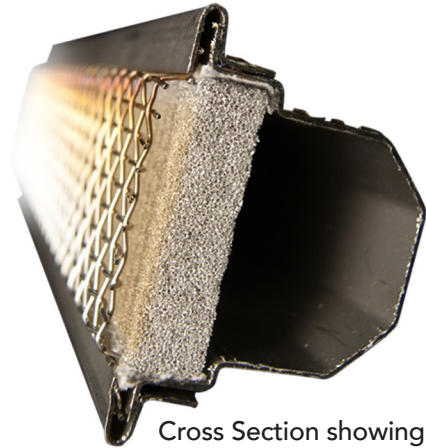
BUILT WITH PASSION OWNED WITH PRIDE

## Quantum Infrared Backburner (made with stainless steel **foam**)

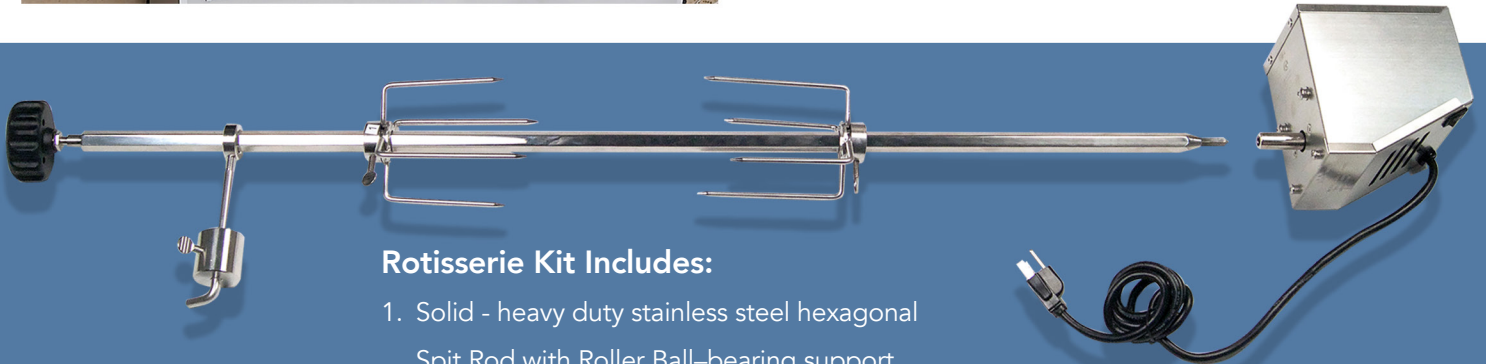


There are so many advantages to rotisserie cooking on the Quantum Rotisserie Backburner. Meats are juicier, self-basted and slow roasted. It's no wonder more and more outdoor chefs are choosing to rotisserie cook.

- The Quantum Rotisserie Backburner uses 100% Stainless Steel Foam which provides the equivalent of double the per BTU heat. (Included with all Echelon grills)
- Cooks more quickly and efficiently with more evenly dispersed infrared heat.
- The Slim Profile backburner allows more space for rotissing a larger roast or bird.
- Includes Stainless Steel Cover(s) to protect backburner when grilling (see photo above).
- There is No Ceramic, so no cracking, breaking or back-burner flare-ups.
- This product is Warrantied for 15 Years — better than any other rotisserie backburner Warranty!

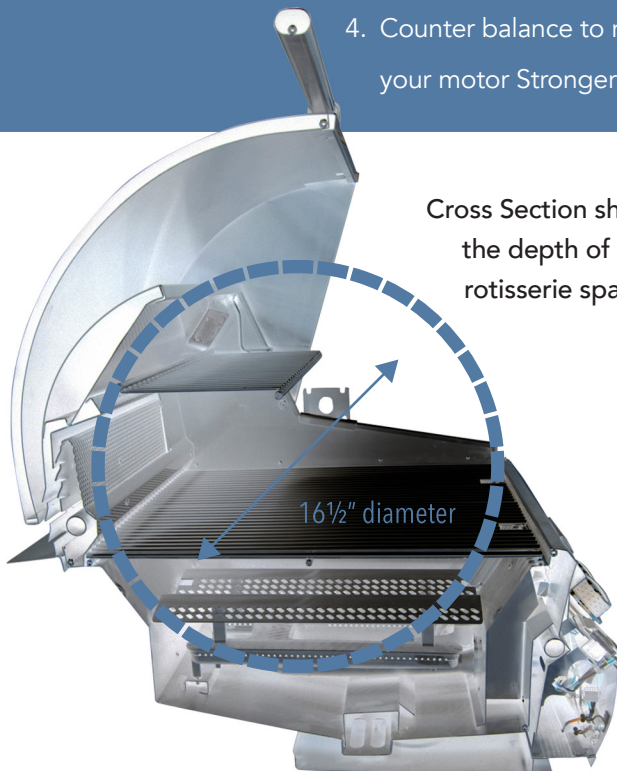


Cross Section showing the Stainless Steel Foam



### Rotisserie Kit Includes:

1. Solid - heavy duty stainless steel hexagonal Spit Rod with Roller Ball-bearing support
2. Super High Torque Motor – Handles up to 75 pounds.
3. Two (2) 4-tine adjustable spit prongs
4. Counter balance to rotate food on the spit evenly, cook fully, and keep your motor Stronger and Longer. **For Biggest Roast or Bird!!!**



Cross Section showing the depth of our rotisserie space.

**Fire Magic® grills provide the most SPACE for rotisserie cooking.**

- 790's offer 16½" diameter...the deepest; and are 27" wide
- 660's offer 16½" diameter...the deepest; and are 23" wide