



### INTELLIGENT TEMPERATURE CONTROL

Fueled by 100% natural wood pellets, the one-touch Intelligent Temperature Control system automatically maintains your desired temperature just like an indoor oven. Meanwhile, the digital food probe measures the internal temperature of your food ensuring that your masterpiece is done to perfection.

### TRUE CONVECTION COOKING

Thanks to the dual fans built into every Pro and Elite model, Memphis Grills are true convection ovens. Grill chamber design and advanced engineering combine to create even circulation of heat – no rotisserie is needed!

### BEAUTIFUL STAINLESS STEEL CONSTRUCTION

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 the USA and come with a 5-year limited warranty.

### WOODFIRE COOKING

By utilizing 100% natural and renewable wood pellets as fuel instead of the traditional propane or charcoal, Memphis Grills offer unparalleled flavor and cooking power with the touch of a button. And with an impressive temperature range of 180 to 700 degrees (Elite model) or 180-650 degrees (Pro model), you get a highly versatile cooking appliance worthy of any five star restaurant.



WWW.MEMPHISGRILLS.COM

AS FEATURED IN



PROUD MEMBERS OF



QUALITY CERTIFICATION BY



GRILLING REDEFINED



# THE FUTURE OF GRILLING IS HERE.

## AND IT LOOKS LIKE A MEMPHIS

What do you get when you combine the very best aspects of a high-end gas grill, a convection oven, a real wood fire, and a smoker? A state-of-the-art Memphis Wood Fire Grill. No other grill on the market can boast the feature set, quality, and versatility of a Memphis Wood Fire Grill.

### MEMPHIS ELITE



Cart

Built-In

- 180-700 degrees Fahrenheit
- Double-Wall Stainless Steel Construction
- Direct Flame mode
- Intelligent Temperature Control
- Dual Convection Fans

### MEMPHIS PRO



Cart

Built-In

- 180-650 degrees Fahrenheit
- Double-Wall Stainless Steel Construction
- Direct Flame mode
- Intelligent Temperature Control
- Dual Convection Fans

### MEMPHIS ADVANTAGE PLUS



- 200-600 degrees Fahrenheit
- Single-Wall Stainless Steel Construction
- Direct Flame mode
- Intelligent Temperature Control
- Single Convection Fan
- Also available without cabinet

### MEMPHIS SELECT



- 200-500 degrees Fahrenheit
- Single-Wall Stainless Steel Construction
- Intelligent Temperature Control
- Single Convection Fan
- Shown with optional side shelves



**SEAR A STEAK?**  
**COOK A WOOD-FIRE PIZZA?**  
**SMOKE A BRISKET?**  
**ROAST A TURKEY?**  
**BAKE FRESH ARTISAN BREAD?**

IT'S ALL POSSIBLE ON A MEMPHIS.



Seven varieties of 100% natural hardwood pellets.



Commercial Grade Digital Food Probe allows you to truly "set it and forget it."



New Slide-In Kit allows you to easily transform a cart model into a Built-in!