



GRILL.
SMOKE.
SEAR.
BBQ.
CREATE!

German Grill LLC
 1511 Marshall St. NE
 Minneapolis, MN 55413
 (888) 261-5740

**The Backyard Grill...
 Perfected!**



 **German Grill**
 the precision charcoal grill

Light it Easily.

This grill almost lights the charcoal for you. The hardware and the process are designed in. Pour your charcoal in the top, stuff newspaper in the bottom, and light it. It's hassle-free with no hot chimneys or smelly starter fluid. You can add another load of newspaper to light even faster.

Eat Fast.

The grill is ready fast. Lighting takes far less time than using a starter chimney or lighter fluid. You'll be throwing the burgers on a real charcoal fire in less than 15 minutes, so you can enjoy charcoal grilling any time, even weeknights.

Control the Fire.

You move the charcoal fire up and down with a simple, smooth lever on the side. You get the exact heat you need for the task at hand:

- At the "top" end the coals are directly under the grate for intense radiant heat. For the perfect steak, sear it on high heat, then lower the coals, so the center can warm up slowly without burning the outside. It will be perfectly medium rare from edge to edge.
- In the "center" range, the coals are 4 to 6 inches from the grate like a traditional backyard barbecue.
- At the "bottom" the coals are 9 inches from the food for lower temperatures and smoky heat.

Slow Cook.

Remove the top grate, and you can fit large turkeys, roasts or chickens inside the grill with indirect heat. We offer a rack that is custom-made for this. You can roast low, slow, and smoky by adjusting the vents to control the combustion air. Open wide for a hotter fire, closed down for less heat and more smoke. The vents are easy to see and operate—on the side and the front—not the bottom.

Access the Fire.

The firebox opens wide like an oven. You can tend the fire without opening the cover. When you cook low and slow you can add more charcoal or wood chips without losing heat or moving the food. (Another little trick: you can look up through the bottom of the grate and see if the steaks are ready to turn.)

Clean up.

It's easier to keep this grill clean. All the mechanical processes are designed to help. The grill funnels ash, spent coals and general messiness into a stainless pan at the bottom.

- All internal surfaces are flat, with fewer nooks and crannies to collect dirt. And there is little exposed hardware, so it's easy to scrape the interior down.
- The cooking grate is easier to clean because it tips up inside the grill so you can get at the bottom. When you brush it, all the crud falls inside where you can dispose of it. The grate also fits in a self-cleaning oven.

Char Perfectly.

The cooking grate is a hand-welded chunk of stainless steel that's heavy and holds a lot of heat. (The heavier the grate, the better the char.) When food hits this grate you get sizzle and smoke ... the signature sound and smell of fine food, perfectly grilled.

Expand your Skills.

You can do things on this grill that you can't do on any other. Try vegetables, fruit, fish, pizza. The grill won't hold you back. When you master the basics using good charcoal and smoke chips, you can move on to new territory: trying exotic smoky flavors from vines, fruit woods and even tea leaves. Or experiment with nearly smokeless high-heat searing, caramelizing and glazing for meat, fruits and vegetables. It's a lot of fun. The food is amazing.

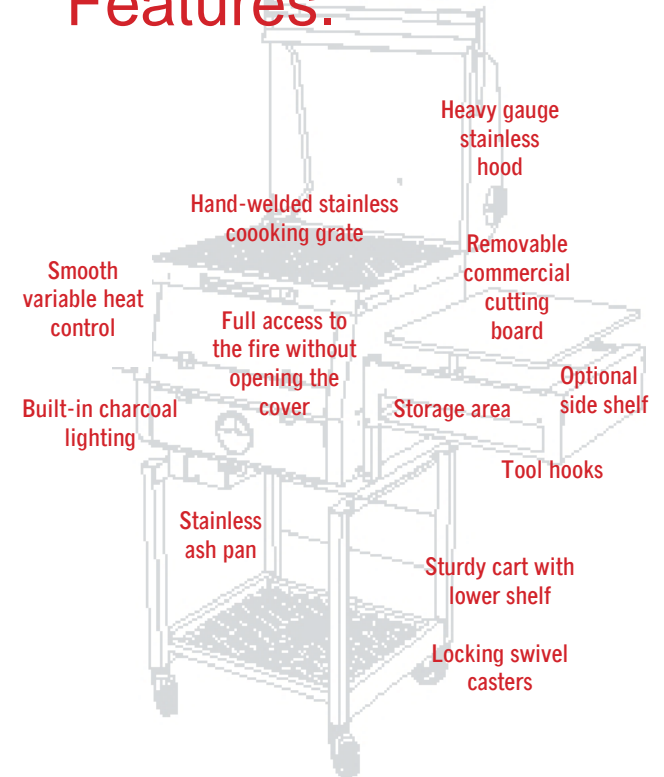
Show Off a Little.

Our grills have won awards—they're that good. We spent the time designing what we think is the ultimate charcoal grill. Try it. You'll discover new techniques and create flavors you can't get any other way. You'll consistently produce great food, making it look easy. With a little practice, you can become a grilling legend.

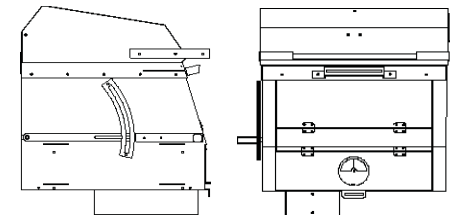


Our grills are proudly designed & manufactured in the USA!

Features.



Specifications.



Grate:	18" x 22.5" (46x57)	405 Sq. in.
Width:	26.5" (67 cm)	
Depth:	23" (58)	Vents: 2 x 3.5" dia (9)
Height:	25" (64)	Clearance: 6" under hood with top grate
Total weight:	125 lbs. (53 kg)	14" with slow cook rack
Coal basket:	18" x 19" (46x48)	High heat: 1" from grate (3)
Front Access:	6" x 20" (15x51)	Low heat: 9" from grate (23)

Optional accessories

Slow cook rack	10" x 17" (21x43)
Skewer rack	Comes with 6, accepts 9 skewers
Stainless food pan	Also serves as drip pan
Vinyl cover	Heavy UV resistant vinyl won't blow away
Deck protector mat	Protects area under the grill



German Grill
the precision charcoal grill

www.germangrill.com | © German Grill LLC 2009 all rights reserved | patents pending