



MEMPHIS

WOOD FIRE GRILLS



GRILLING REDEFINED®

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

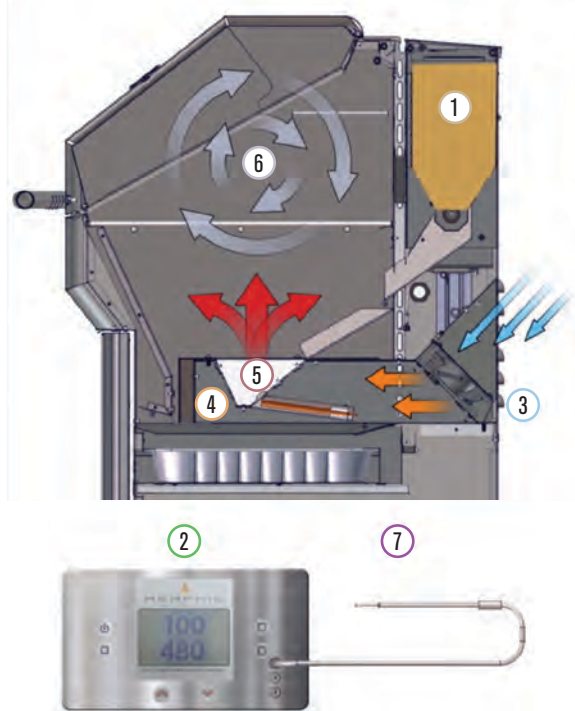
IT'S ALL POSSIBLE ON A MEMPHIS



THE POWER OF INTELLIGENT TEMPERATURE CONTROL

Memphis takes wood fire grilling to a new level, combining the great flavor of wood fire cooking with the ease and versatility of premier kitchen appliances. Fueled by 100% natural wood pellets, our exclusive one-touch ITC™ Intelligent Temperature Control automatically maintains your desired temperature just like an indoor oven. Meanwhile, one of three digital food probes can measure the internal temperature of your food ensuring that your masterpiece is done to perfection. And you can download the free Memphis app to check or adjust your temps even when you're away from home.

HOW IT WORKS

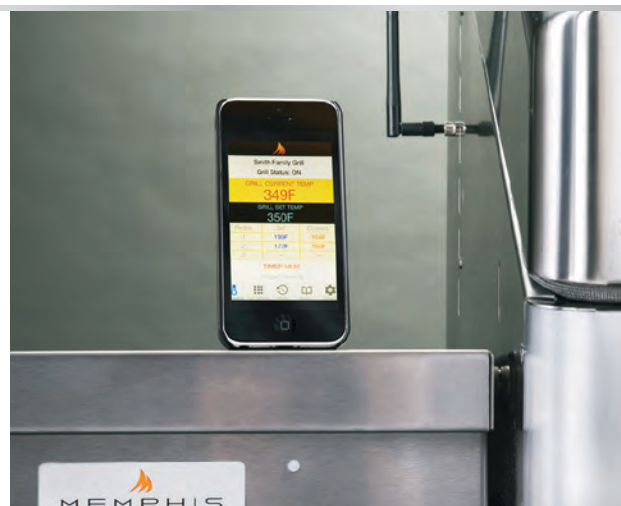


- 1 Wood pellet fuel is poured into the hopper, and is then dispensed into the cooking chamber.
- 2 The ITC (Intelligent Temperature Control) allows the user to set their desired cooking temperature from 180° F to 700° F.
- 3 Intake air is provided by two heavy-duty metal fans.
- 4 Intake air is pressurized and heated.
- 5 Wood pellet fuel combusts and heats the cooking chamber.
- 6 Hot air and smoke circulate throughout the cooking chamber.
- 7 A removable meat probe interfaces directly with the ITC allowing the user to monitor the temperature.

Limited Warranty: 7 years / 3 years electronics.
See warranty for details.

INTELLIGENT TEMPERATURE CONTROL (ITC™) AND MEMPHIS GRILLS MOBILE APP

Our integrated Wi-Fi controller and free Memphis Mobile App (iOS and Android) give you the freedom to monitor and adjust your grill and food temps from anywhere you desire. Our technology works through the Cloud, ensuring you can monitor/control your grill from home, work, the store, or your car (the passenger seat, of course). And you can even set it up to receive email or text alerts when your meat is cooked to perfection.



CONVECTION COOKING

True dual fan convection means there is consistent temperature through the cooking chamber and eliminates the need for a rotisserie.

STAINLESS STEEL

Memphis Grills are made of stainless steel down to the rivets providing resistance to corrosion, heat, and chemical damage. Models are available in either 430 or 304 stainless. The 304 alloy is recommended for coastal areas as it has high resistance to the elements.

INDIRECT AND DIRECT FLAME COOKING

Memphis Grills come standard with indirect and direct cooking inserts meaning you can smoke a brisket and roast a turkey or switch plates and sear a burger or a steak directly over a wood fire.



ELITE CART



- Temp range: 180-700° Fahrenheit
- Double wall, Oven gasketing, 304 Stainless Steel
- Cooking area: 862 - 1275 sq. in.
- Hopper Capacity: 24 lb.

ELITE BUILT-IN



- Temp range: 180-700° Fahrenheit
- Double wall, Oven gasketing, 304 Stainless Steel
- Cooking area: 862 - 1275 sq. in.
- Hopper Capacity: 24 lb.
- Recommended: additions of a controller cabinet and Lower Elite Storage

430 OR 304 PRO CART



- Temp range: 180-650° Fahrenheit
- Double wall, Oven gasketing, 430 or 304 Stainless Steel
- Cooking area: 574 - 848 sq. in.
- Hopper Capacity: 18 lb.

PRO BUILT-IN



- Temp range: 180-650° Fahrenheit
- Double wall, Oven gasketing, 304 Stainless Steel
- Cooking area: 574 - 848 sq. in.
- Hopper Capacity: 18 lb.
- Recommend: additions of a controller cabinet and Lower Pro Storage

OUTDOOR KITCHEN

The Memphis Outdoor Kitchen is an elegant and well-designed option for outdoor cooking enthusiasts who wish to have a grill island without the expense and commitment of a custom build.

- Turnkey outdoor kitchen solution designed for a Pro Built-In or Elite Built-In Grill
- Pre-assembled for easy delivery & installation
- Durable powder coated aluminum to withstand the elements
- Stainless Steel Counter Top
- Weather-resistant storage with three full extension drawers behind left door
- Slide out tray and drawer behind right door for convenient placement of inserts & accessories
- Additional weather-tight storage below the grill
- Optional Bar Counter Top (adds 7" height & 4.5" depth)
- Portable, it can be easily moved on heavy duty casters or locked in place



	WIDTH	HEIGHT	DEPTH	WEIGHT
Pro Island	74"	36.5"	32"	224 LBS
Elite Island	86.375"	36.5"	32"	304 LBS

ACCESSORIES & PELLETS



GENIE TOOL

- Scrapes Grates
- Easily Lifts Grates
- Bottle Opener
- Cleans Out Burn Pot
- Lifts Direct & Indirect Flame Inserts



GRILL GRATE KIT

Increase your grilling surface.

Pro Cart, Pro Built-In and Advantage - adds 275 sq. inches

Elite Cart and Elite Built-in - adds 412 sq. inches

GRILL COVERS

Form fit for each model Built-Ins and Carts.



PREMIUM BBQ PELLETS

From high-temperature searing to low-and-slow smoking, nothing enhances the flavor of your ingredients like 100% natural hardwoods. Available in six delicious flavors.

APPLE, CHERRY, HICKORY, MAPLE, MESQUITE, OAK

MEAT PROBE

Restaurant grade food probe works in tandem with the Memphis ITC system to measure the internal temperature of whatever you're cooking.



MEMPHIS GRILLS DOORS AND DRAWERS

Memphis Wood Fire Grills line of stainless steel drawers and doors will complement any outdoor kitchen setting. Our accessories match our Pro and Elite Built-in Wood Fire Grills and will fit seamlessly into any masonry island. A variety of cabinet options are made with soft close stainless steel slides that hold up to 100 pounds. Additionally, there are stainless steel doors and a large drawer designed to fit underneath our Pro and Elite Built-in models, matching the width of the specific units for a streamlined design and providing the ultimate in space savings and convenience.



Lower Doors Pro
VGC30AD



Lower Doors Elite
VGC42AD



Lower Drawer Pro
VGC30LD1



Lower Drawer Elite
VGC42LD1



Vertical Access Door
VG21SB



Four Drawer Stack 15"
VGC15DB4



Four Drawer Stack 21"
VGC21DB4



Three Drawer Stack 15"
VGC15DB3



Three Drawer Stack 21"
VGC21DB3



Two Drawer Stack 15"
VGC15DB2



Two Drawer Stack 21"
VGC21DB2



Single Drawer and Trash Drawer 15"
VGC15BWB1



Controller Drawer - Trash
VGC15BWB/C



Controller Drawer - Two Stack
VGC15DBC2



Controller Drawer - Three Stack
VGC15DBC3

	ITEM NUMBER	OVERALL (H X W X D)	CUTOUT DIMENSIONS (H X W X D)
Lower Doors Pro	VGC30AD	13" X 30 1/16" X 3 3/4"	11 1/2" X 27 3/8"
Lower Doors Elite	VGC42AD	13" X 42 7/16" X 3 3/4"	11 1/2" X 39 3/4"
Lower Drawer Pro	VGC30LD1	13" X 30 1/16" X 20"	11 5/8" X 27 3/4" X 21 1/8"
Lower Drawer Elite	VGC42LD1	13" X 42 7/16" X 20"	11 5/8" X 40 1/8" X 21 1/8"
Vertical Access Door	VG21SB	23 7/16" X 21" X 3 7/8"	21 7/8" X 20"
Four Drawer Stack 15"	VGC15DB4	30 1/2" X 15" X 20"	29 1/8" X 14 3/8" X 21 1/8"
Four Drawer Stack 21"	VGC21DB4	30 1/2" X 21" X 20"	29 1/8" X 20 3/8" X 21 1/8"
Three Drawer Stack 15"	VGC15DB3	30 1/2" X 15" X 20"	29 1/8" X 14 3/8" X 21 1/8"
Three Drawer Stack 21"	VGC21DB3	30 1/2" X 21" X 20"	29 1/8" X 20 3/8" X 21 1/8"
Two Drawer Stack 15"	VGC15DB2	30 1/2" X 15" X 20"	29 1/8" X 14 3/8" X 21 1/8"
Two Drawer Stack 21"	VGC21DB2	30 1/2" X 21" X 20"	29 1/8" X 20 3/8" X 21 1/8"
Single Drawer and Trash Drawer 15"	VGC15BWB1	30 1/2" X 15" X 20"	29 1/8" X 14 3/8" X 21 1/8"
Controller Drawer - Trash 15"	VGC15BWBC	30 1/2" X 15" X 20"	29 1/8" X 14 3/8" X 21 1/8"
Controller Drawer - Two Stack 15"	VGC15DBC2	30 1/2" X 15" X 20"	29 1/8" X 14 3/8" X 21 1/8"
Controller Drawer - Three Stack 15"	VGC15DBC3	30 1/2" X 15" X 20"	29 1/8" X 14 3/8" X 21 1/8"

	PART	STAINLESS STEEL	COOKING SURFACE (SQ IN)	WITH ADDITIONAL COOKING GRATES	CUBIC INCH COOKING AREA	HOPPER CAPACITY (LB)	DIMENSIONS (HXWXD)	TEMP RANGE
ELITE	VG0002S	304	862	1,275	6,345	24	47" X 69" X 29"	180°-700°
PRO 430	VG0001S4	430	574	848	4,230	18	47" X 57" X 29"	180°-650°
PRO 304	VG0001S	304	574	848	4,230	18	47" X 57" X 29"	180°-650°
ELITE BUILT-IN	VGB0002S	304	862	1,275	6,345	24	28" X 39" X 29"	180°-700°
PRO BUILT-IN	VGB0001S	304	574	848	4,230	18	28" X 28" X 29"	180°-650°



www.MemphisGrills.com