

# Open Flame Grill

Components:

- Louvered, Enameled Grill Rack (a.k.a. Recovery rack)- - - - - >

- Rack support - - - - - >

- Grease tray - - - - - >

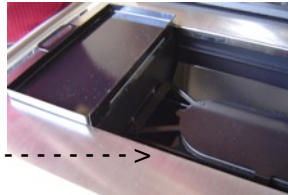
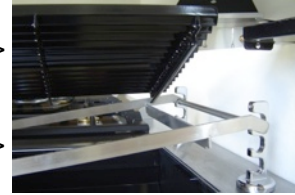
- Burner cover - - - - - >

- Ash drawer (located inside VCT/Cupboard door) - - - - - >

- Briquette rack - - - - - >

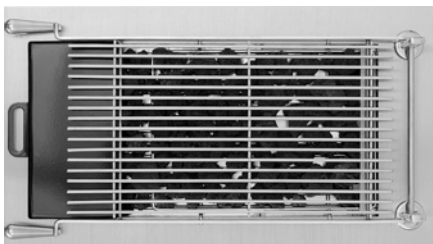
- Porcelain briquettes (layered on briquette rack)- - - - - >

- Open flame grill rack - - - - - >



Use:

- The Grill knob operates just like the burner knobs and outputs 12,500btu/hr.
- The incline of the grill rack allows for grease to run off the recovery rack & collect into the grease tray.
- The multiple levels of the grill rack allows adjustment of heat intensity by changing the distance from the heat source for faster or slower cooking.
- Flare ups would only occur when using the Open Grill rack with the briquets.
- The grill heats up very quickly due to the instant-on character of the open flame.
- An overhead canopy exhaust hood is the ONLY option for this item as it can produce excessive smoke and grease vapor.



Use the recovery rack for especially greasy items to prevent flare ups and smoke, this is the healthier option of the two. --->

<--- Use the open grill rack to sear over an open flame to give the food some caramelization and charring.

