



WOOD FIRE GRILLS™

REVOLUTIONIZING OUTDOOR COOKING™



Made in the



USA

WWW.MEMPHISGRILLS.COM 888.883.2260



MEMPHIS WOOD FIRE GRILLS™

REVOLUTIONIZING OUTDOOR COOKING!™



ELITE™ CART



ELITE™ BUILT-IN



ADVANTAGE™ PLUS



PRO™ CART



PRO™ BUILT-IN



SELECT™*

Memphis Grills continue to revolutionize outdoor cooking! Memphis Wood Fire Grills are **3-in-1 Outdoor Cooking Centers™**. They combine the following wood-fired appliances:

- High-Temperature Grill
- Low 'n' Slow Smoker
- High Performance Convection Oven

No other pellet, gas, charcoal, or propane grill on the market today can accurately claim to have the full convection capabilities that Memphis offers. Superior craftsmanship, versatile capabilities, and advanced Intelligent Temperature Control (ITC) truly put Memphis in a class of its own.

VERSATILITY

Expand your kitchen to the outside! Unlike ordinary grills, high-end 3-in-1 Memphis Grills have true convection capabilities, as well as grilling and smoking features. Bake a pie, sear a steak, cook a wood-fired pizza, or smoke ribs. As an additional cooking source, Memphis Grills make holidays and other gatherings easier and more enjoyable!



*Shown with optional side shelves

INTELLIGENT TEMPERATURE CONTROL™



Eliminate constant tending to the fire or overcooking your food.

Fueled by 100% natural wood pellets, our one-touch Intelligent Temperature Control (ITC) automatically maintains your desired temperature (180 to 700 degrees*) — just like an indoor oven! The ITC, a two-way logic information system measures grill temperature continuously and adds pellets as needed. The digital food probe measures internal food temperature using the ITC.

Once the food reaches the desired temperature, the ITC automatically reduces the grill temperature to warm (the lowest set point). The convenience and precision of the ITC allows for year-round cooking.

**Temperature range varies by model*

WOOD-FIRED FLAVOR

Enjoy the delicious wood-fired flavors that restaurants provide, in the comfort of your own backyard! The ITC automatically regulates the fuel of 100% natural wood pellets to produce savory flavors. From a mild smoked taste to hints of cherry, hickory, or maple, a variety of wood flavors are available that will suit any preference. You'll be amazed at the taste difference compared to traditional gas or charcoal grills.

Wood-Fired Pizza Oven Capabilities



BAKING AND ROASTING

Bake bread, pizza, cookies, or even a pie with our consistent oven temperatures and even heat circulation. Or roast any type or cut of meat to absolute perfection!

ENVIRONMENTALLY FRIENDLY

Cooking with 100% natural wood pellets is safer and more environmentally conscientious than using more traditional products. Unlike such fossil fuels as natural gas and propane that contribute to climate change, our pellets are always made from renewable resources.



SEARING

Sear meats first to seal in precious juices and enhance their flavor. You can sear up to 700 degrees with the Memphis Elite, 650 degrees with the Memphis Pro, 600 degrees with the Memphis Advantage, and 500 degrees with the Memphis Select.

SMOKING

For maximum flavor and tenderness, the ITC automatically adjusts to “smoke mode” when the grill temperature is 295 degrees or below. Create succulent ribs, briskets, and roasts using the smoke mode (180–295 degrees*). Smoke up to 62 hours unattended without refueling.

**Smoking temperatures vary within this range depending on model.*



TRUE CONVECTION COOKING

Prepare flavorful and juicy foods without constantly tending the grill. And because all Memphis Wood Fire Grills are true convection ovens, no rotisserie is needed. Grill chamber design, advanced engineering, and convection fans circulate heat evenly and provide the consistent temperatures required for convection oven performance. Other brands may claim to have convection oven capabilities, but Memphis Grills can accurately backup that claim with engineering facts.

HEAVY-DUTY STAINLESS STEEL, QUALITY CONSTRUCTION, AND MADE IN THE USA!

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 an ISO 9001:2008 facility in the USA. All models have a 5-year limited warranty.



**NEW
FOR
2012!**



Intelligent Temperature Control (ITC) with Auto Start. Simply press ON, set the desired temperature from 180 to 700 degrees, relax, and leave the work to your Memphis Elite. ITC comes standard and makes Memphis the intelligent choice.
5-Year Limited Warranty



MEMPHIS ELITE SPECIFICATIONS (Standard Configuration)

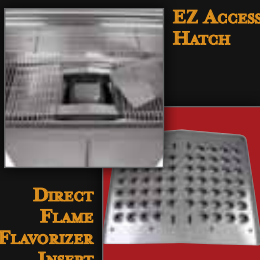
Product Code	Description	Cooking Surface	Cooking Surface with Optional Grates	Cubic Inch Cooking Area	Unit Weight	Temperature Range
VG0002S	304 Stainless Steel Cart	844 sq. in.	1,252 sq. in.	6,345 cub. in.	283 lb.	180–700° F
VGB0002S	304 Stainless Steel Built-In	844 sq. in.	1,252 sq. in.	6,345 cub. in.	220 lb.	180–700° F



304 Stainless Steel. Double wall and sealed construction provides superior heat retention and consistent temperatures in all weather conditions.



Dual Fan Convection System provides convection cooking and even heat circulation for tender and juicy results. The fans have metal blades for enhanced reliability.



EZ ACCESS HATCH

EZ Access Hatch for convenient periodic grill maintenance. Optional Direct Flame Flavorizer Insert provides maximum grilling flexibility.



24 lb. high-capacity wood pellet hopper with two 12 lb. fuel bins. Satisfy any culinary preference by automatically mixing a variety of flavors.

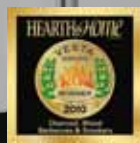
OPTIONS

VGCOVER-5 Memphis Elite Cart Cover
VG4001 Large Cooking Grate

VGCOVER-6 Memphis Elite Built-In Cover
VG4407 Direct Flame Flavorizer Insert

VG4402 Memphis Elite Small Cooking Grate (2 per kit)

See owner's manual for Built-In installation details



Made in the

USA

Intelligent Temperature Control (ITC) with Auto Start. Simply press ON, set the desired temperature from 180 to 650 degrees, relax, and leave the work to your Memphis Pro. ITC comes standard and makes Memphis the intelligent choice.
5-Year Limited Warranty



MEMPHIS PRO SPECIFICATIONS (Standard Configuration)

Product Code	Description	Cooking Surface	Cooking Surface with Optional Grates	Cubic Inch Cooking Area	Unit Weight	Temperature Range
VG0001S	304 Stainless Steel Cart	562 sq. in.	834 sq. in.	4,230 cub. in.	213 lb.	180–650° F
VG0001S4	430 Stainless Steel Cart	562 sq. in.	834 sq. in.	4,230 cub. in.	213 lb.	180–650° F
VGB0001S	304 Stainless Steel Built-In	562 sq. in.	834 sq. in.	4,230 cub. in.	165 lb.	180–650° F



304 or 430 Stainless Steel. Double wall and sealed construction provides superior heat retention and consistent temperatures in all weather conditions.



Dual Fan Convection System provides convection cooking and even heat circulation for tender and juicy results. The fans have metal blades for enhanced reliability.



Programmable food probe is integrated with the ITC and measures internal food temperature. Once the food reaches the desired temperature, the ITC automatically reduces the grill temperature to warm (the lowest set point).



18 lb. high-capacity wood pellet hopper with two 9 lb. fuel bins. Satisfy any culinary preference by automatically mixing a variety of flavors.

STANDARD ON PRO AND ELITE MODELS

OPTIONS

VG4000 Small Cooking Grate (2 per kit)
VGCOVER-4 Memphis Pro Built-In Cover

VGCOVER-1 Memphis Pro Cart Cover
VG4001 Large Cooking Grate

See owner's manual for Built-In installation details

MEMPHIS ADVANTAGE™



ADVANTAGE™ PLUS



ADVANTAGE™



Intelligent Temperature Control (ITC) with Auto Start. Simply press ON, set the desired temperature from 200 to 600 degrees, relax, and leave the work to your Memphis Advantage. ITC comes standard and makes Memphis the intelligent choice.
5-Year Limited Warranty

MEMPHIS ADVANTAGE SPECIFICATIONS (Standard Configuration)

Product Code	Description	Cooking Surface	Cooking Surface with Optional Grates	Cubic Inch Cooking Area	Unit Weight	Temperature Range
VG0050S4	430 Stainless Steel Cart	427 sq. in.	970 sq. in.	4,233 cub. in.	161 lb.	200–600° F
VG0050S4-P	430 Stainless Steel Cart with Enclosure	427 sq. in.	970 sq. in.	4,233 cub. in.	186 lb.	200–600° F



Dual wall construction enables year-round grilling. Enjoy delicious wood-fired flavors in all seasons — even if it's snowing.



Single Fan Convection System provides convection cooking and even heat circulation for tender and juicy results. The fan has a metal blade for enhanced reliability.



OPTIONAL

Programmable food probe is integrated with the ITC and measures internal food temperature. Once the food reaches the desired temperature, the ITC automatically reduces the grill temperature to warm (the lowest set point).



Large 12 lb. hopper capacity accommodates hours of overnight smoking.

OPTIONS

VG4000 Small Cooking Grate (2 per kit)
 VG0956 ITC Food Probe

VG4001 Large Cooking Grate
 VGCOVER-3 Memphis Grill Cover with Side Shelves



* Memphis Select shown with optional side shelves.



Intelligent Temperature Control (ITC) with Auto Start. Simply press ON, set the desired temperature from 200 to 500 degrees, relax, and leave the work to your Memphis Select. ITC comes standard and makes Memphis the intelligent choice.

5-Year Limited Warranty

MEMPHIS SELECT SPECIFICATIONS (Standard Configuration)

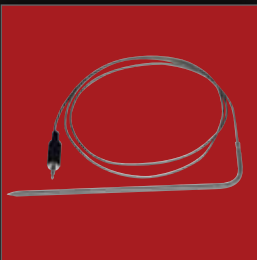
Product Code	Description	Cooking Surface	Cooking Surface with Optional Grates	Cubic Inch Cooking Area	Unit Weight	Temperature Range
VG0070S4	430 Stainless Steel	427 sq. in.	699 sq. in.	3,450 cub. in.	130 lb.	200–500° F



Single wall with hoodliner, heavy-duty construction for durable long-term grilling.



Single Fan Convection System provides convection cooking and even heat circulation for tender and juicy results. The fan has a metal blade for enhanced reliability.



OPTIONAL

Programmable food probe is integrated with the ITC and measures internal food temperature. Once the food reaches the desired temperature, the ITC automatically reduces the grill temperature to warm (the lowest set point).



Large 12 lb. hopper capacity accommodates hours of overnight smoking.

OPTIONS

VG0740S4 Stainless Steel L/R Side Shelf Kit (Total Dim. H46" x W45" x D31")
 VGCOVER-2 Memphis Grill Cover without Side Shelves

VG4001 Large Cooking Grate
 VG0956 ITC Food Probe

VG4000 Small Cooking Grate (2 per kit)
 VGCOVER-3 Memphis Grill Cover with Side Shelves

MEMPHIS WOOD FIRE GRILLS™ At A Glance

Product Code	Description	ITC	Convection Fan System	Grill Construction	Cooking Surface	Cooking Surface w/ Optional Grates	Cubic Inch Cooking Area	Hopper	Unit Weight	Overall Dimensions	Temp Range
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MEMPHIS ELITE SPECIFICATIONS (Standard Configuration)

VG0002S	304 Stainless Steel	Yes	2	Heavy-Duty Double Wall and Sealed Construction	844 sq. in.	1,252 sq. in.	6,345 cub. in.	24 lb.	283 lb.	H47" x W69" x D29"	180–700° F
VG0002S (Built-In)	304 Stainless Steel	Yes	2	Heavy-Duty Double Wall and Sealed Construction	844 sq. in.	1,252 sq. in.	6,345 cub. in.	24 lb.	220 lb.	H28" x W39" x D29"	180–700° F

MEMPHIS PRO SPECIFICATIONS (Standard Configuration)

VG0001S	304 Stainless Steel	Yes	2	Heavy-Duty Double Wall and Sealed Construction	562 sq. in.	834 sq. in.	4,230 cub. in.	18 lb.	213 lb.	H47" x W57" x D29"	180–650° F
VG0001S4	430 Stainless Steel	Yes	2	Heavy-Duty Double Wall and Sealed Construction	562 sq. in.	834 sq. in.	4,230 cub. in.	18 lb.	213 lb.	H47" x W57" x D29"	180–650° F
VG0001S (Built-In)	304 Stainless Steel	Yes	2	Heavy-Duty Double Wall and Sealed Construction	562 sq. in.	834 sq. in.	4,230 cub. in.	18 lb.	165 lb.	H28" x W28" x D30"	180–650° F

MEMPHIS ADVANTAGE SPECIFICATIONS (Standard Configuration)

VG0050S4	430 Stainless Steel	Yes	1	Heavy-Duty Double Wall Construction	427 sq. in.	970 sq. in.	4,233 cub. in.	12 lb.	161 lb.	H47" x W45" x D29"	200–600° F
VG0050S4-P (Advantage Plus)	430 Stainless Steel	Yes	1	Heavy-Duty Double Wall Construction	427 sq. in.	970 sq. in.	4,233 cub. in.	12 lb.	186 lb.	H47" x W45" x D29"	200–600° F

MEMPHIS SELECT SPECIFICATIONS (Standard Configuration)

VG0070S4	430 Stainless Steel	Yes	1	Heavy-Duty Construction	427 sq. in.	699 sq. in.	3,450 cub. in.	12 lb.	130 lb.	H46" x W26" x D30"	200–500° F
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OPTIONS

VGCOVER-5 Memphis Elite Cart Cover
VGCOVER-6 Memphis Elite Built-In Cover
VGCOVER-1 Memphis Pro Cart Cover
VGCOVER-4 Memphis Pro Built-In Cover
VGCOVER-3 Memphis Advantage / Select Cover with Side Shelves
VGCOVER-2 Memphis Select Cover without Side Shelves
VG0956 ITC Food Probe
VG4407 Memphis Elite Direct Flame Flavorizer Insert
VG4002 Small Grate Kit for Memphis Elite and Elite Built-In
VG4000 Small Cooking Grate (2 per kit)
VG4001 Large Cooking Grate
VG1594 Memphis Genie Multi-tool
VG0740S4 Select Stainless Steel L/R Side Shelf Kit (Total Dimensions H46" x W45" x D31")

ALL MODELS DESIGNED, ENGINEERED, AND MANUFACTURED IN THE USA



All grills require 110/120V power with ground.

ENHANCE FLAVORS AND YOUR GRILL PERFORMANCE WITH NATURES WAY BBQ PELLETS

- Certified 100% Natural Hard Wood Pellets
- Available in Your Choice of 8 Delicious Flavors (Apple, Charcoal, Cherry, Hickory, Maple, Mesquite, Oak, Pecan)
- Safe, Portable, and Easy-to-Use 20 lb. Bags



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