

Patio Gourmet Elite™ – Take the Guesswork out of Grilling

PATIO GOURMET ELITE...GRILL WITH CONFIDENCE AND CONTROL

Take the guesswork out of grilling. The Patio Gourmet Elite and its state-of-the-art features — keeps you in control and helps you prepare perfect food, every time! Available in both 24" and 36" widths and on carts or as drop-in units to the Grill Island Builder Sets. All Patio Gourmet Elite grills are constructed and engineered to deliver years of carefree grilling performance.

- Convection Cooking System cooks everything evenly, easy to use
- Patented Even-Heat Convection Plate ensures heat is distributed evenly over entire grill surface, eliminating "hot" and "cold" spots
- The design of the convection plate creates Circular Airflow around whatever you are cooking — no rotisserie needed
- Electronic Control System and Guide ensures food is always prepared to the desired level of doneness
- Temperature Probe lets you control and monitor the progress of your food without cutting into it
- Searing Plates provide long-lasting durability and easy cleaning
- Patented Moveable Burner provides complete control and flexibility to sear, grill and roast
- Electronic Ignition System is easy to light; battery system offers a reliable, continuous spark
- Spice Rack runs across the front of the cart for easy storage
- Due to patented design, high BTUs are not needed for performance – more grilling per tank!
36" - 30,000 BTUs/hr
24" - 20,000 BTUs/hr
- Constructed of commercial grade #304 Stainless Steel body, and zinc-alloy coated hardware
- Limited Lifetime Warranty on all stainless steel parts, one year on all other parts

PATIO GOURMET ELITE DROP-IN UNIT SHOWN HERE WITH OPTIONAL CUSTOM-FINISHED GRILL ISLAND BUILDER SET



PATIO GOURMET ELITE 24



PATIO GOURMET ELITE 36



*Patio
Gourmet*
ELITE



Convection Grilling How-To Basics

GRILLING HOW-TO

The Patio Gourmet Elite™, and its state-of-the-art features keep you in control. Prepare perfect food — every time.

*Patio
Gourmet*
ELITE™



Temperature Probe and Electronic Monitor

Lets you control and monitor the progress of your food.

Grilling Guide

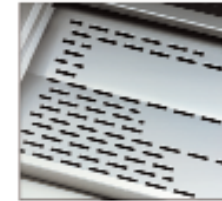
Helps you determine cook times based on weight and food type.

Probe and Grill Temperature Knobs

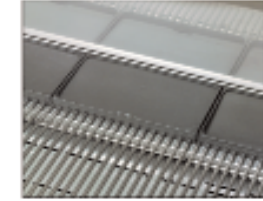
Provide desired settings for food and grill temperatures.

Moveable Burner

Lets you shift gears from searing to grilling.



Even-Heat Convection Plate
Distributes heat evenly to the entire surface.



Searing System
Lets you seal in natural flavors.

SEAR

Seal in natural juices and maintain maximum flavor of your food. A must for great steaks — but try it on burgers, too.



1. Adjust Moveable Burner to Searing Position by Pushing the Handle Away From You
2. Turn Grill On. Set Heat and Sear. Place food on Searing Plates for 1-1 1/2 minutes per side to seal in juices.
3. Re-Adjust Moveable Burner to Grilling Position. Move meat back to the grill surface for finishing.

GRILL

Perfect for grilling family favorites like burgers, brats, steaks and chicken breasts.



1. Adjust Moveable Burner to Grilling Position by Pulling the Handle Towards You
2. Turn Grill On, Set Grill Heat and Place Meat on Grill Surface
3. Insert Probe and Set Temperature. Electronic Monitor will sound when food is ready.

ROAST

Just the ticket to mouth-watering pieces of meat — turkey, leg of lamb or prime rib.



1. Adjust Moveable Burner to Grilling Position by Pulling the Handle Towards You
2. Turn Grill On, Set Grill Heat and Temperature
3. Insert Probe into the Centermost Part of the Meat
4. Electronic Monitor Will Sound When Food is Ready

*Use a roasting pan when cooking large pieces of meat.

