

Flavor Grids

FIREMAGIC

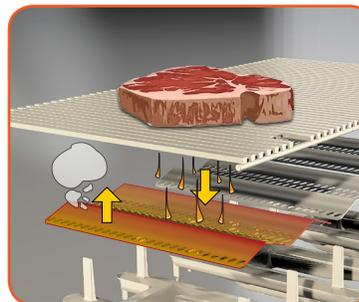
BUILT WITH PASSION. OWNED WITH PRIDE.

To better your grilling experience...

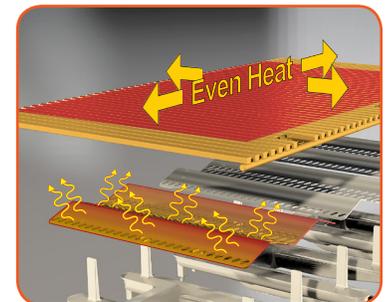
Fire Magic® Flavor Grids perform these vital functions:

- allow heat to rise unobstructed from burner to cooking grids
- disperse heat quickly and evenly
- flavor the food by vaporizing juices, creating smoke giving that delicious bbq flavor
- provide responsive temperature control
- minimize flare ups and grease fires
- put charcoal or wood right on them for multi-fuel grilling or use smoker box (#3561)
- easy to clean and maintain
- simple to remove to create largest space for rotisserie cooking
- made of 16-gauge 304 stainless steel
- rounded corners for safety

...and they are guaranteed for **5 years!**



Vaporize juices



Create even heat



Fire Magic® flavor grids are a major design improvement over ceramic briquettes.

Ceramic briquettes (used by other grill manufacturers):

- block heat transfer; they do not respond quickly to the temperature changes you desire
- create more flare-ups
- hold grease deposits, food, and lingering food odors
- are difficult to clean
- need to be replaced as often as twice a year