



What a Difference GrillGrates Make

on any BBQ!

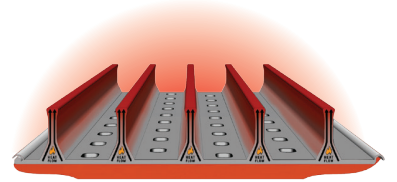


Original Raised Rail Design™

GrillGrates are interlocking panels that form a superior grill surface

Better Grilling by Design

GrillGrates improve the functionality and effectiveness of any grill and solves many grilling challenges. GrillGrates patented three-dimensional design is highly conductive, smooths out hot and cold spots and converts much of a grill's heat into infrared heat. GrillGrates cook food in three ways: conduction (contact), convection (hot air) and infrared (radiant).



Fits Weber Go Anywhere®



Fits 22.5" Weber Kettle



Fits BGE MX&S, Weber Smokey Joe, most small kamados



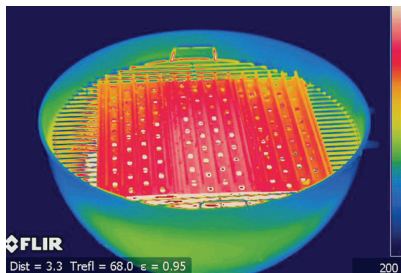
Fits BGE L, KJ Classic, most large kamados



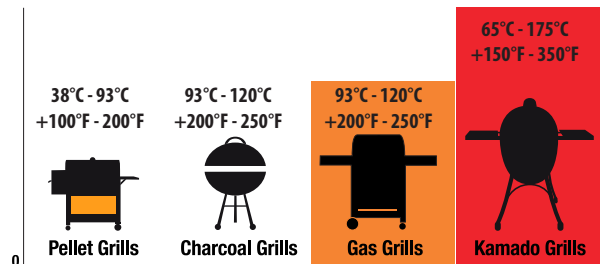
Fits BGE XL, Weber Big Joe, most extra-large kamado

Amplifies Heat

GrillGrates act like a lens on top of any heat source. They magnify and focus the grill's heat converting it to infrared heat. Heat is rapidly transferred up the raised rails to cook food fast and evenly. Grate temperatures will be anywhere from 40°C to 180°C (100°F to 350°F) hotter than the temperature in the hood or dome of the grill.



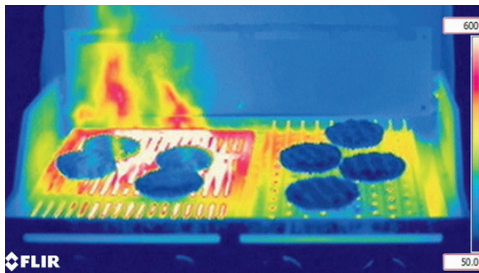
Infrared image of GrillGrates radiating heat on a Weber Kettle. Courtesy of Flir



The chart shows the increase in temperature at the grill surface with GrillGrates for various types of grills.

Flare-Up Protection

The underside of GrillGrates blocks flare-ups from engulfing food preventing drying out and charring. The hole pattern design was developed in the aerospace industry for flame control around fuel tanks.



CHARCOAL, KAMADO, KETTLE GRILLS

Australian Distributor:
Hark Enterprises P/L
www.hark.com.au/grillgrate





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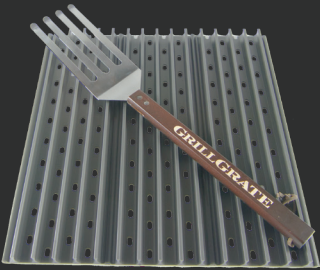
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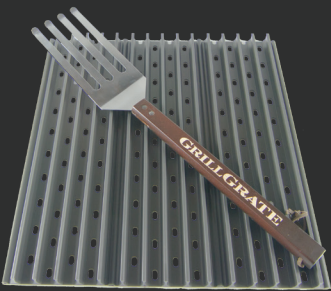
PELLET+OFFSET+GAS GRILLS



Fits GMG DC, most small pellet grills



Fits GMG JB/DB, Hark TPP/Chubby, many gas grills

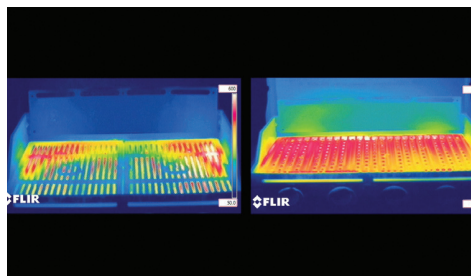


Fits Traeger Pro, many gas grills

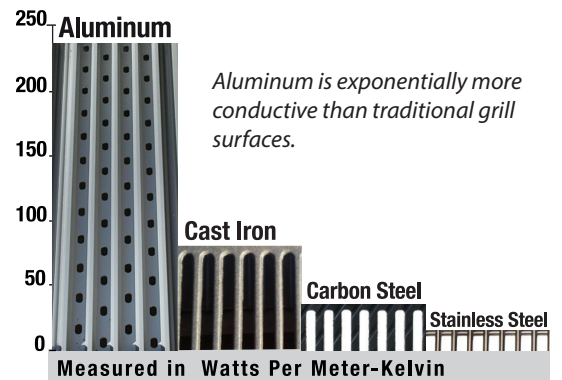
Simply place on top of the grates of your existing kamado, pellet charcoal or gas grill.

Conducts Heat More Efficiently

A material's ability to absorb and transfer heat defines its thermal conductivity. A highly conductive material allows heat to travel through it more rapidly. GrillGrates are made of hard anodized aluminum, which conducts heat more efficiently than cast iron or stainless steel. It also distributes heat more evenly, solving the common problem of hot and cold spots.



Infrared video compares traditional grill surface on the left vs. the GrillGrate surface.



Valleys Vaporise Juices

Juices and drippings fall into the hot valleys where they sizzle and vaporise into flavour and retained moisture. The valleys of GrillGrates are a flavour enhancing system.



Perfect Sear Marks

GrillGrates conduct and focus heat up the raised rails for steakhouse quality searing. Sear marks can be controlled from golden brown to dark and crispy.



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