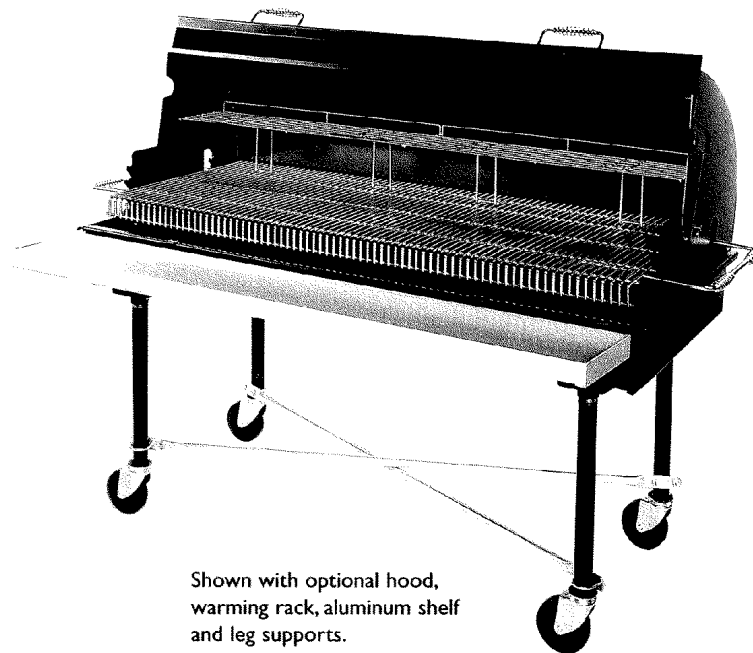


Widely  
acclaimed  
as the  
**best grill  
ever!**



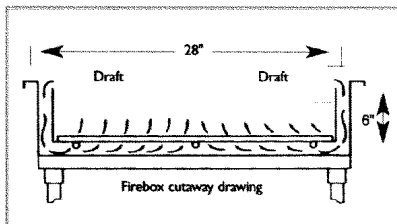
Shown with optional hood,  
warming rack, aluminum shelf  
and leg supports.

## **GC300-M**

72"L x 28"W x 38"H — 353 lbs.  
*Charcoal or Mesquite*

The patented features of this grill will bring you amazing results. The 1" air space between the  $\frac{3}{16}$ " thick steel liner and the firebox walls provides a uniform draft under the fire grate (see cutaway).

This unique feature creates uniform heat and an even grill temperature from end to end. Designed to take extreme heat, this grill will burn standard charcoal, mesquite or other aromatic wood chips, which adds a unique flavor to your meat. While ordinary charcoal burns at 700°, mesquite burns with a temperature of up to 1500°. The heavy-duty liner and fire grates protect the firebox from the extreme heat.



### **Built to Take Punishment!**

Rugged construction consists of a  $\frac{1}{10}$ " thick (12 ga.) steel firebox, reinforced with  $4\frac{1}{4}$ " x  $\frac{3}{16}$ " steel channels,  $\frac{3}{16}$ " thick steel liner plates,  $\frac{3}{8}$ " diameter fire grates and  $1\frac{5}{8}$ " pipe legs with 5" casters.

The 24" x 60" (10 sq. ft.) sanitary nickel-plated grate adjusts to four different cooking heights.

Coating is a non-toxic, heat-resistant, flat black enamel finish. Reduce cooking time and conserve fuel by using a Roll-Top Hood with built-in thermometer or New Super Wind Guard (both sold separately).