MEMPHIS

WOOD FIRE GRILLS

INTELLIBURN TECHNOLOGY®

FOR THE ULTIMATE IN PERFORMANCE

INTRODUCING OUR NEW

IntelliBurn Technology®

The Most Efficient and Clean Burn Available in Wood Fire Grilling Today!

Memphis Wood Fire Grills has redefined grilling once again with its innovative, patented IntelliBurn Technology. Developed by the Memphis engineering team, this technology provides the most efficient and effective burn system available in wood fire grills today by utilizing secondary combustion to provide a clean burn, conserve pellet usage and extend cooking time per hopper load. The IntelliBurn Technology also features a new combustion blower system that allows for variable speed and improved static pressure management, which will provide improved temperature consistency and control.
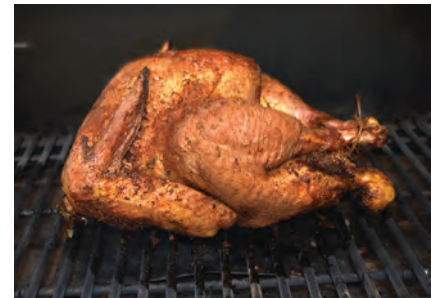
What do all of these features provide to the backyard chef? First and foremost, the ability to create an amazing meal for your family and friends with even more convenience than ever before.

SEAR

SMOKE

BAKE

ROAST

GRILL

BRAISE

Memphis takes wood fire grilling to a new level, combining the great flavor of wood-fire cooking with the ease and versatility of premier kitchen appliances. Fueled by 100% natural wood pellets, our exclusive one-touch ITC Intelligent Temperature Control automatically maintains your desired temperature just like an oven. Meanwhile, one of three digital food probes measure the internal temperature of your food ensuring that your masterpiece is done to perfection. And you can download the free Memphis app to check the temperature of your grill or food!

CONVECTION COOKING

True convection means there is consistent temperature through the cooking chamber and eliminates the need for a rotisserie. As the only pellet grill in the industry with a blower system, nothing compares to a Memphis when it comes to temperature consistency.
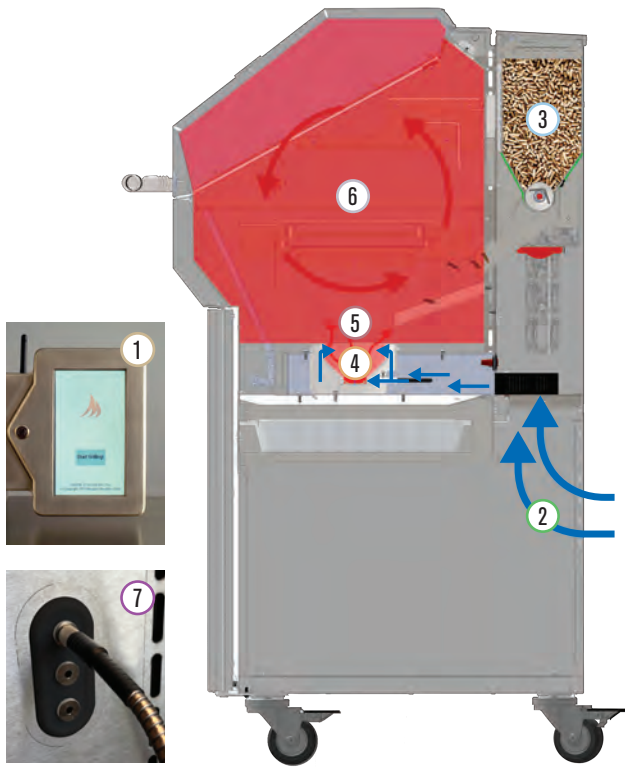

STAINLESS STEEL

Memphis Grills are made of stainless steel down to the rivets, providing resistance to corrosion, heat, and chemical damage. All Memphis grills use 304 stainless steel for beauty and durability.

INDIRECT AND DIRECT FLAME COOKING

Memphis Grills come standard with indirect and direct cooking inserts meaning you can smoke a brisket and roast a turkey or switch inserts and sear a burger or a steak directly over a wood fire. Ranging from Low to Xtreme™, the Direct Flame Insert offers three levels of direct heat, allowing you to adjust to your desired flame

HOW IT WORKS

1. The ITC 3 touch control allows the user to set their desired cooking temperature from 180° F to 700° F.

2. Intake air is provided by a combustion blower, and our **Clean Start™** system provides air velocity which cleans the burn pot for efficient ignition.

3. Wood pellet fuel in the hopper is then dispensed into the cooking chamber and is in direct contact with the ignitor.

4. Wood pellet fuel combusts and heats the cooking chamber.

5. As the fuel burns, gas emanating from the initial burn is ignited with the introduction of an air source at the top of the burn pot for the ultimate in fuel efficiency.

6. Hot air and smoke circulate throughout the cooking chamber.

7. A removable meat probe interfaces directly with the ITC allowing the user to monitor the temperature of the food.

FEATURES:

1. Secondary combustion burns material (remaining fuel) emanating from initial burn

2. Ash blowout at startup and timed intervals ensures optimal performance

3. Combustion blower allows for variable speed and improved static pressure management

4. DC motor provides higher starting torque, quicker starting and stopping times, and variable speeds

5. Full touch 7" screen control

6. Three meat probes allow for individual internal/food temperature monitoring

7. Pre-programmed grill cleaning routine

8. Sliding top shelves with soft close

9. Bluetooth Wi-Fi app setup

10. Interior lights!

BENEFITS:

1. Improved combustion efficiency provides a clean burn, extends cook time before refilling hopper, and saves money on pellets

2. Reduction of home maintenance time cleaning burn pot

3. Improved consistency and temperature control

4. Increased starting power prevents auger jams while the variable auger speed provides more accurate pellet delivery and more precise temperature control

5. User-friendly touch screen has improved visibility and ergonomic location

6. Monitor temps of up to 3 different foods and get notifications when each one reaches the desired temperature

7. Grill cleaning assistance

8. Extended workspace and extra storage

9. New and improved Wi-Fi setup!

10. Improved visibility for evening barbecues

INTELLIGENT TEMPERATURE CONTROL (ITC®)

Our integrated Wi-Fi controller and free Memphis Mobile App (iOS and Android) give you the freedom to monitor your grill and food temps for a perfect meal. Our technology works through the Cloud ensuring you can monitor your grill from the sofa, kitchen or poolside. And you can even set it up to receive email or text alerts when your grill has reached temperature and when your meat is cooked to perfection.

ELITE ITC3 FEATURES

- Temp range: 180 - 700° Fahrenheit, up to 1000° in Direct Flame Mode

- Double wall, Oven gasketing, 304 Stainless Steel

- Cooking area: 862 – 1,275 sq. in.

- Main grate dimensions: 37 1/2″ x 17 1/2″
  Top grate dimensions: 37 1/2″ x 5 1/2″ deep
  Optional middle grate kit dimensions:
  37 1/2″ x 5 1/2″ (x2 grates)

- Hopper capacity: 24 lbs.

- Interior lights!

- **Cart** has sliding top shelves

- **Built-in recommendations:**
  Lower Elite Storage
  (See Doors & Drawers)

- **Cut-out dimensions:**
  H: 16 3/4″ W: 42 5/8″ D: 24 1/2″

ELITE CART ITC3

ELITE BUILT-IN ITC3

SLIDING TOP SHELVES!

DIRECT FLAME INSERT FOR SEARING!

INTERIOR LIGHTS!

PRO ITC3 FEATURES

- Temp range: 180 - 650° Fahrenheit

- Double wall, Oven gasketing, 304 Stainless Steel

- Cooking area: 574 – 848 sq. in.

- Main grate dimensions: 25″ x 17 1/2″
  Top grate dimensions: 25″ x 5 1/2″
  Optional middle grate kit dimensions:
  25″ x 5 1/2″ (x2 grates)

- Hopper capacity: 18 lbs.

- Interior lights!

- **Cart** has sliding top shelves

- **Built-in recommendations:**
  Lower Pro Storage
  (See Doors & Drawers)

- **Cut-out dimensions:**
  H: 16 3/4″ W: 30 1/4″ D: 24 1/2″

PRO CART ITC3

PRO BUILT-IN ITC3

	PART NUMBER	STAINLESS STEEL	COOKING SURFACE (SQ IN)	WITH ADDITIONAL COOKING GRATES	COOKING AREA (CU IN)	HOPPER CAPACITY (LB)	DIMENSIONS (HXWXD)	TEMP RANGE
ELITE CART ITC3	VG0002S	304	862	1,275	6,345	24	47" X 69" X 29"	180˚-700˚
PRO CART ITC3	VG0001S	304	574	848	4,230	18	47" X 57" X 29"	180˚-650˚
ELITE BUILT-IN ITC3	VGB0002S	304	862	1,275	6,345	24	28" X 39" X 29"	180˚-700˚
PRO BUILT-IN ITC3	VGB0001S	304	574	848	4,230	18	28" X 28" X 29"	180˚-650˚

CONVERT YOUR MEMPHIS CART TO A BUILT-IN, TODAY OR IN THE FUTURE

Easily convert your Memphis Elite or Pro cart to a built-in and create a beautiful outdoor kitchen with our **Slide-in Kit**! The **Slide-in Kit** provides a convenient and economical way to add function to your existing cart model by integrating it into an island and enhancing your outdoor living space with an attractive finished look. The **Slide-in Kit** includes left, right and back brackets, a bottom conceal plate, and all the necessary mounting hardware and screws to attach to your cart.

Whether you want to convert your cart to an island kitchen now or later, it's easy to do!

Simply remove the side shelves, install the Slide-in Kit, and slide the grill into the island!

*The Kit does not include the grill or the island structure.

ACCESSORIES & PELLETS

GENIE TOOL

- Scrapes Grates
- Easily Lifts Grates
- Bottle Opener
- Cleans Out Burn Pot
- Lifts Direct & Indirect Flame Inserts

OPTIONAL MIDDLE GRATE KITS

Increase your grilling surface.

Pro Cart/Pro Built-in - adds 275 sq. inches
Elite Cart/Elite Built-in - adds 412 sq. inches

MEAT PROBE

Restaurant-grade food probe works in tandem with the Memphis ITC system to measure the internal temperature of whatever you're cooking.

BBQ UTENSIL SET

Turn, lift and flip food with this durable, stainless steel utensil set!

PIZZA STONE, RACK AND CUTTER

Durable 3-Piece Set features a Cordierite Pizza Stone for perfect pizza!

CAST IRON PLATE

Heavy-duty cast iron for extreme temps, even heat distribution and retention, and long-lasting performance!

GRILL COVERS

Formed to fit each Cart and Built-in

PREMIUM BBQ PELLETS

From high-temperature searing to low-and-slow smoking, nothing enhances the flavor of your ingredients like 100% natural hardwoods. Available in six delicious flavors.

APPLE

CHERRY

HICKORY

PECAN

MESQUITE

OAK

TURN YOUR OUTDOOR KITCHEN DREAMS INTO REALITY!

MEMPHIS GRILLS DOORS AND DRAWERS

Memphis Wood Fire Grills' line of 304 stainless-steel drawers and doors will complement any outdoor kitchen setting. Our accessories match our Pro and Elite Built-in Wood Fire Grills and will fit seamlessly into any masonry island. A variety of cabinet options are made with soft close stainless steel slides that hold up to 100 pounds. Additionally, there are stainless steel doors and a large drawer designed to fit underneath our Pro and Elite Built-in models, matching the width of the specific units for a streamlined design and providing the ultimate in space savings and convenience.

Lower Doors Pro
VGC30AD

Lower Doors Elite
VGC42AD

Lower Drawer Pro
VGC30LD1

Lower Drawer Elite
VGC42LD1

Vertical Access Door
VG21SB

Four Drawer Stack 15"
VGC15DB4

Four Drawer Stack 21"
VGC21DB4

Three Drawer Stack 15"
VGC15DB3

Three Drawer Stack 21"
VGC21DB3

Two Drawer Stack 15"
VGC15DB2

Two Drawer Stack 21"
VGC21DB2

Single Drawer and Trash Drawer 15"
VGC15BWB1

	PART NUMBER	OVERALL (HXWXD)	CUTOUT DIMENSIONS (HXWXD)
Lower Doors Pro	VGC30AD	13" X 30 1/16" X 3 3/4"	11 1/2" X 27 3/8"
Lower Doors Elite	VGC42AD	13" X 42 7/16" X 3 3/4"	11 1/2" X 39 3/4"
Lower Drawer Pro	VGC30LD1	13" X 30 1/16" X 20"	11 5/8" X 27 3/4" X 21 1/8"
Lower Drawer Elite	VGC42LD1	13" X 42 7/16" X 20"	11 5/8" X 40 1/8" X 21 1/8"
Vertical Access Door	VG21SB	23 7/16" X 21" X 3 7/8"	21 7/8" X 20"
Four Drawer Stack 15"	VGC15DB4	30 1/2" X 15" X 20"	29 1/8" X 14 3/8" X 21 1/8"
Four Drawer Stack 21"	VGC21DB4	30 1/2" X 21" X 20"	29 1/8" X 20 3/8" X 21 1/8"
Three Drawer Stack 15"	VGC15DB3	30 1/2" X 15" X 20"	29 1/8" X 14 3/8" X 21 1/8"
Three Drawer Stack 21"	VGC21DB3	30 1/2" X 21" X 20"	29 1/8" X 20 3/8" X 21 1/8"
Two Drawer Stack 15"	VGC15DB2	30 1/2" X 15" X 20"	29 1/8" X 14 3/8" X 21 1/8"
Two Drawer Stack 21"	VGC21DB2	30 1/2" X 21" X 20"	29 1/8" X 20 3/8" X 21 1/8"
Single Drawer and Trash Drawer 15"	VGC15BWB1	30 1/2" X 15" X 20"	29 1/8" X 14 3/8" X 21 1/8"

SUPERIOR EQUIPMENT SOLUTIONS
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