



MEMPHIS

WOOD FIRE GRILLS

Elevate™ Premium Pellet Grill



Elevate Grill Head:
MG01-06-001
with Cabinet Kit:
MG11-06-004

Elevate Grill Head:
MG01-06-001
with Leg Kit:
MG11-06-002

Elevate Grill Head:
MG01-06-001
with Surround Kit:
MG11-06-003



MEMPHIS

WOOD FIRE GRILLS

Elevate™ Premium Pellet Grill



Superior Equipment Solutions

1085 Bixby Drive, City of Industry, CA 91745-1704
Toll-Free: 888.383.8800 • International: 323.722.7900 • Service: 866.203.5607 • fax: 323.726.4700
www.memphisgrills.com • email: info@memphisgrills.com



Find us on

©2025 Superior Equipment Solutions.
All rights reserved.

Catalog Design/Photography: fusionmarketing.com

For complete product information including installation, Care & Use, and Warranty details, visit our website at www.memphisgrills.com. All product details and specifications are subject to change without notice.

The Memphis Elevate™ Premium Pellet Grill

RAISING THE BAR IN WOOD FIRE GRILLING



The **Memphis Elevate™** isn't just another pellet grill, it's a reimagining of what outdoor cooking can be. With its striking modular design, stainless steel craftsmanship, and Direct Flame™ Technology, the Elevate delivers unmatched versatility and performance. Whether you choose it as a freestanding cart or integrate it seamlessly into an outdoor kitchen, this grill transforms every meal into a culinary event. From low-and-slow smoking to open-flame searing at over 900°F, the Elevate™ gives you the precision, power, and freedom to cook exactly the way you want, anytime, every time.

WHAT CAN YOU DO WITH A PELLET GRILL?



Sear



Smoke



Bake



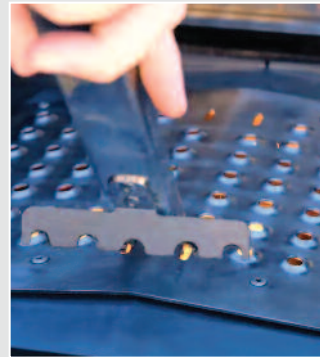
Roast

DIRECT FLAME™ TECHNOLOGY - SMOKE LOW, SEAR HIGH

The **Memphis Elevate™** stands apart with its interchangeable **Direct Flame™** insert. Use the indirect flame insert for low-and-slow smoking, roasting, or baking with steady, even heat. When it's time to turn up the intensity, simply swap in the **Direct Flame™** insert to harness true open-flame cooking, searing at over 900°F for steakhouse-quality crusts and unbeatable wood-fired flavor. This quick-change system makes the Elevate one of the most versatile pellet grills ever built.



Slow Cook Insert



Direct Flame Insert



Elevate Grill Head: MG01-06-001

Built-in Kit: MG11-06-001
(Required for built-in applications)

Elevate Grill Head: MG01-06-001

Elevate Leg Kit: MG11-06-002

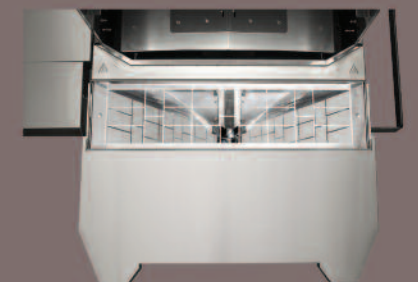
Elevate Surround Kit: MG11-06-003

Cabinet Kit: MG11-06-004

Elevate Grill Head: MG01-06-001
with Cabinet Kit: MG11-06-004

FRONT-LOADING PELLET HOPPER

The Elevate's front-loading pellet hopper allows you to add fuel quickly and easily without disrupting your cook. No lifting grates or shifting trays—just open, fill, and keep grilling. Its smart placement keeps pellets accessible while maintaining the Elevate's clean, streamlined design.



TRUE CONVECTION COOKING

With its powerful 4" convection fan, the Memphis Elevate™—in both Cart and Built-in models—performs like a high-end indoor convection oven. The precision-engineered grill chamber ensures consistent, even heat circulation, eliminating the need for a rotisserie while delivering perfectly cooked results every time.



ADJUST SETTINGS AND MONITOR GRILL TEMPERATURE ANYWHERE

Stay connected to your cook with the Memphis Mobile App. The Elevate's built-in Wi-Fi lets you track both grill and food temperatures from virtually anywhere—whether you're in the kitchen, at the office, or riding shotgun on the way to pick up more ribs.



STAINLESS STEEL CRAFTSMANSHIP

Constructed from high-grade stainless steel and built to exacting standards, the Memphis Elevate™ is designed for a lifetime of performance. Its durability, precision temperature control, and weather resistance ensure flawless cooking in any season, in any climate.



EFFICIENCY THAT GOES THE DISTANCE

The Elevate's fuel-smart design makes every pellet count. A 20 lb. bag of wood fire pellets delivers about the same cook time as a propane tank—at roughly the same cost—while burning up to 15 percent longer at 350°F. That means more flavor, less waste, and fewer refills.