

*Master the Art  
of Barbecue*

**SAFFIRE**  
GRILL AND SMOKER



*Discover*

## a whole new realm of excellence in barbecue cooking.

The Saffire charcoal fired, ceramic grill and smoker has the most advanced features in its class. With precision flame control the Saffire Grill can produce delicious gourmet results every time. Whether you're a championship barbecue competitor or simply a novice smoking enthusiast, the Saffire Grill will provide some of the most exceptional results possible on any barbecue smoker available today.

The tight seal and heavy ceramic construction of Saffire holds and controls heat like no other type of grill can. Your charcoal usage will be  $\frac{1}{2}$  to  $\frac{1}{4}$  that of standard charcoal grills. Whether it's intense heat you require for perfectly seared steaks and seafood, or the savor of true slow smoked barbecue, the Saffire Grill is for you. You can even use it as a wood-fired brick oven for pizza, bread and much more. The high temperature ceramics will give you a lifetime of use. With some of the finest stainless steel alloys on all hardware, you are ensured many years of corrosion resistance and a minimum amount of maintenance. All this comes in a beautiful compact design.

**The Saffire Grill and Smoker will afford you a lifetime of barbecue enjoyment and mastery.**



**Jasper Red NC Grill**  
ceramic feet with heat shield



**Jasper Red Grill**  
Acacia wood cart



**Onyx Black Grill**  
stainless steel setting  
bamboo shelves



**Onyx Black Grill**  
Teak wood cart  
Amber Cloudburst granite



# Saffire Grill

## Features & Benefits



**Onyx Black Grill**  
Teak wood cart

### **Ceramic Construction**

Durable non-fading ceramic glaze.

### **Retains Heat**

The heavy ceramic dome construction, along with a tight gasketed seal, makes the Saffire highly efficient. This allows the grill to operate on minimal charcoal quantities while smoking food for many hours. Ideal for use even in cold winter climates.

### **Retains Moisture**

The efficient design of the Saffire requires a minimal amount of air to keep it hot. With less air flow there is less drying so the food retains its moisture, eliminating the need for a water pan.

### **Temperature Control**

The minimal air flow also prevents runaway fires. Since the temperature fluctuates very little, it's easy to maintain your desired temperature for hours.

### **Wide Temperature Range**

Easily sustains internal temperatures from less than 200 degrees to over 700 degrees.

### **Safety**

The exterior surface remains much cooler than that of a steel grill.



### Enhanced Flavor

The sealed dome construction provides more even heating and effective distribution of smoked flavor into the food. Taste it and you'll believe it!

### Stops Flare-Ups

When operating with the lid closed and the air vents adjusted properly, minimal air prevents flare-ups. This will even prevent unsoaked woodchips from burning up too quickly, allowing the desired smoked flavor to be achieved.

### 3 Cookers in 1

- Hotter temperatures for searing.
- Lower even temperatures for long-term smoking.
- Excellent heat radiation for use as an oven.

The Saffire Grill and Smoker does it all...better!

### Quick Start-Up

With Natural Lump Charcoal you'll have your Saffire Grill and Smoker up to temperature in only 10 minutes. With a small firelighter square or an electric charcoal starter, you'll be amazed how quickly the fire starts with concentrated airflow from underneath the grate.

### Minimal Charcoal Usage

1/2 to 1/4 the charcoal usage of average grills and smokers. On low, a load of charcoal burns for hours in the Saffire. When finished cooking, just close the air controls and you'll have charcoal left in the grill for the next time.

### Minimal Maintenance

With thick ceramic walls, the inner firebox walls stay hotter than a typical steel smoker, so there isn't a messy build-up of grease to be cleaned. The high temperatures inside make the Saffire self-cleaning. Just brush away the burned residue from the cooking grid and you're ready to go.



### Saffire Natural Lump Charcoal

Made from 100 % natural hardwoods from Americas Heartland. Since it is still in its natural form, without being ground up and condensed with other additives, it lights very easily and produces a wonderful natural flavor. Use for high temperature grilling or slow smoking.





## *Unique* Features

### **Stainless Steel**

#### **Hinge, Bands, Springs and Hardware**

Highest quality stainless steel alloys throughout the grill for anti-corrosion and longevity.

#### **Stainless Steel Setting (cart)**

Strong and sturdy design for better mobility. Quick assembly. Includes bamboo side shelves with stainless steel tool hooks.

#### **Stainless Steel Top & Bottom Dampers**

Allows precision adjustment of airflow and grill temperature.

#### **Stainless Steel Cooking Grid**

Use any type of spatula, brush, or scraper without having to worry about chipping or scratching porcelain, even if dropped on a hard surface.

#### **Hinged Access Door in Cooking Grid**

Provides access to the fire without removing the cooking grid. Use for adding or adjusting charcoal and wood chips/chunks.

**½ to ¼ Assembly Time** of most other ceramic grills. Preassembled ceramic grill head including side shelves!

#### **Easier Built-in Installation**

The Saffire Grill may be installed in a masonry grill island so the cooking area is conveniently close to the countertop height and is aesthetically pleasing. Most other grills of this type must be elevated a few inches above the countertop in order to allow space for the hinge which pivots downward.

# Optional Features

## 1 - Unique Smokin' Chip Feeder (incl. Stainless Steel Channel and Pusher Tool)

- Eliminates the need to open the lid during cooking in order to add woodchips for smoking.
  - Doesn't interrupt the cooking cycle.
  - Easy access to the fire without removing cooking grid.
  - Keeps wood chips out of the food and hands out of the fire.
- A "Must Have" for easy smoke flavor.

## 2 - Secondary Cooking Level (stainless steel)

- Large 180 square inch cooking area.
- Increases total cooking area to 460 square inches.
- Equivalent area to a large 27" x 17" rectangular grill.

## 3 - Cooking Grid Elevator (stainless steel)

- Elevates the cooking grid and pizza stone up to the top edge of the grill.
- Provides easier access to food.
- Allows use of a pizza peel when cooking pizza.

## 4 - Pizza Stone (14" diameter)

- The Saffire grill makes an excellent wood-fired pizza oven.

## 5 - Ceramic Heat Deflector

- Provides indirect heat to the cooking area so larger pieces of meat may be roasted/smoked to perfection without burning.
- Turns the Saffire Grill into a highly efficient Smoker.

## 6a - High Quality Hardwood Cart

- Stylish hardwood cart with towel bar/toolbar/handlebars on each end.
- Large 4" castor wheels include a total lock brake on front wheels and are rated at 250 lbs. each.
- Use unfinished, or apply a 1 step exterior stain/sealer.
- Easy Assembly.

## 6b - Granite Top

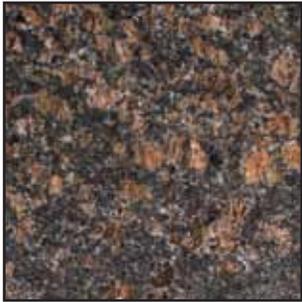
Along with it's dramatic natural beauty, granite is one of the hardest stones available. It will hold up in any type of outdoor environment for decades.



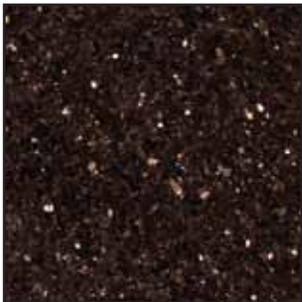
**Jasper Red Grill**  
Acacia wood cart  
Red midnight granite



AMBER CLOUDBURST



RED MIDNIGHT



BLACK GALAXY



**Onyx Black Grill**

Teak wood cart  
Black Galaxy granite

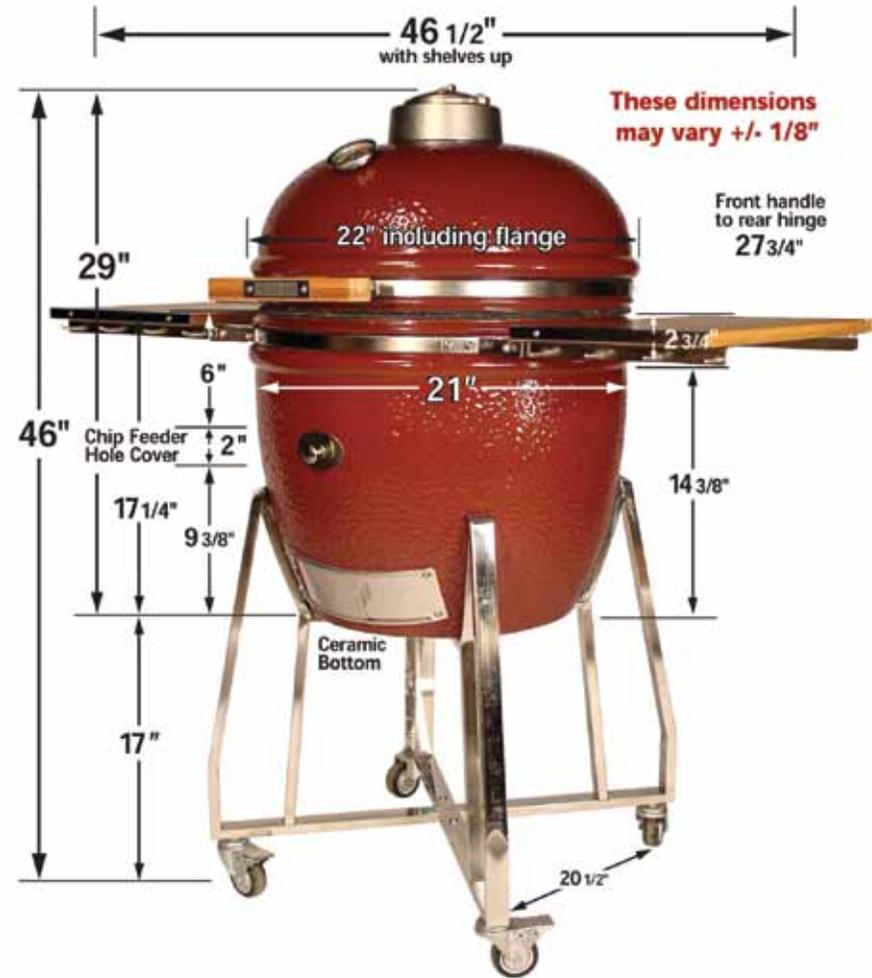
Wood Cart Dimensions	Length	Width	Height
Wood or Granite Table Top	55 3/4"	29 3/4"	33"

If you are installing your Saffire Grill into your own cart or enclosure, follow these guidelines:

Keep the surface of the grill at least 1/2" away from combustible materials.

If the grill is setting on combustible material, the Ceramic Feet and Heat Shield (included with SG22NC) must be used for safety.

In place of the feet you may use a piece of non combustible material at least 1 1/2" thick. The efficiency plate must also be installed in the bottom of the grill.



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