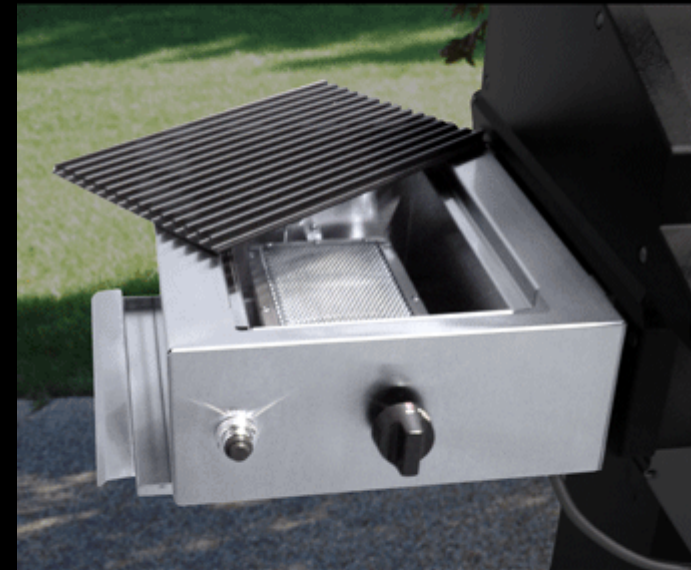


INTRODUCING **'THE NEW PHOENIX GRILL'**
FROM **PROFIRE GRILLS**, A DIVISION OF **MODERN HOME PRODUCTS**,
THE COMPANY THAT INVENTED **OUTDOOR GAS GRILLING**



UPGRADE YOUR PHOENIX GRILL
WITH THE **SEARZONE**



**FOR A COMPLETE
OUTDOOR COOKING SYSTEM!**

GRILL

GRILL A BEEF TENDERLOIN, VEGGIES & FISH on high heat, with **Virtually No Flare-Up Cooking**, because of the MHP designed **Heavy Duty Cast Aluminum Drip Pan** that sits over the burners.

ROAST

ROAST BEER CAN CHICKEN & FRUIT KABOBS on low heat. The grill temperature can be adjusted from 250 to 500 degrees with the **Solid Brass Dual Valves**, that control the **Dual Stainless Steel Burners**.

STEAM

STEAM CRAB LEGS, VEGGIES & BRATS on the **Stainless Steel Mesh Cooking Grid** without food falling through the cooking surface. Add beer or water to the **Drip Pan** which turns the New Phoenix Grill into a steamer.

SMOKE

SMOKE RIBS & A BEEF BRISKET Place ProFire Grill's optional stainless steel **Smoker Box** with wood chips on the **Drip Pan** and set grill temperature on low heat for perfect **No Flare-Up** indirect cooking.



BUILT TO LAST, The New Phoenix Grills are manufactured in the USA by MHP and it's ProFire Grills Division. **Six Models** in **LP** or **Natural Gas** are available.



A COMPLETE LINE OF ACCESSORIES and replacement parts for all models are available from ProFire Grills.

FEATURES

ALL MODELS



Cast Aluminum Drip Pan



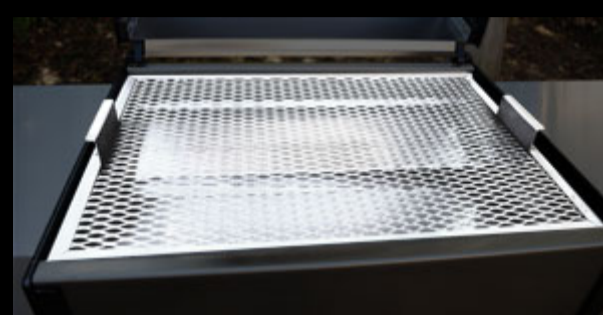
ProFire Grills and MHP have designed this heavy-duty Cast Aluminum Drip Pan that sits over the burners. Heat rises around the Drip Pan, making it virtually flare-up free. Pour water into the Drip Pan. Once hot, it steams the food.

Solid Brass Valve & Bucket



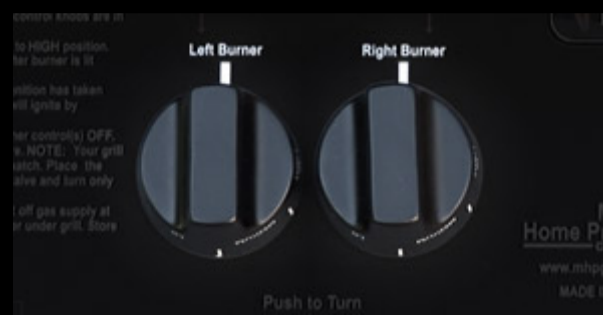
Solid Brass Valve and Bucket provide easy draining & disposal of the drip pan's fluids.

Stainless Steel Mesh Cooking Grid



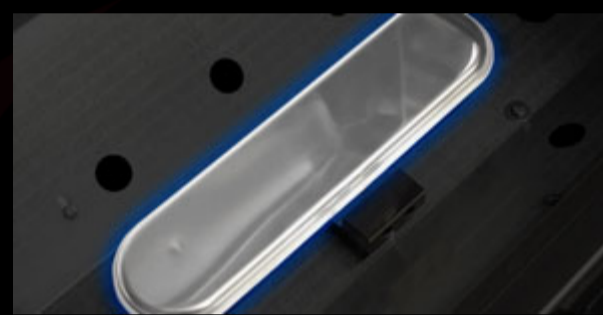
MHP's unique Stainless Steel Mesh Cooking Grid offers over 400 sq. inches of cooking area and provides a smooth surface to cook fish, veggies or any food.

Solid Brass Dual Valve



Solid brass Dual Valve provides separate left and right heat control from 250 to 500 degrees.

Dual Stainless Steel Burner



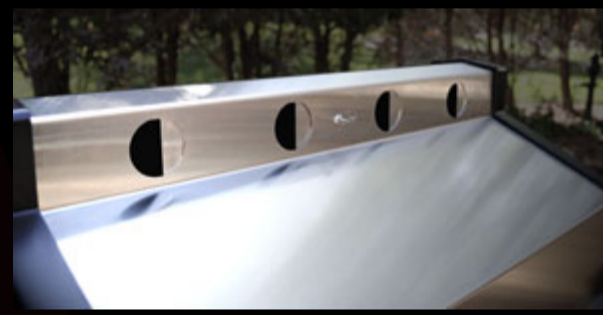
25,000 BTU Dual Stainless Steel Burner provides precise heat for both sides of the grilling area.

Electronic Ignition System



An Electronic Ignition System with stainless steel gas collector box provides dependable starts.

Vents with Damper Slide



Providing further control of the grill temperature are these Vents with a damper slide.

Stainless Steel Heat Indicator



Stainless Steel Heat Indicator monitors the grill's temperature.

Sta-Kool Stainless Steel Handle



MHP invented the swivel Sta-Kool Stainless Steel Handle, which makes it safe and easy to open the lid.

Stainless Steel Side Shelves



Two Stainless Steel Side Shelves are included to offer more outdoor cooking space.

UPGRADES

ALL MODELS



SearMagic Cooking Grid



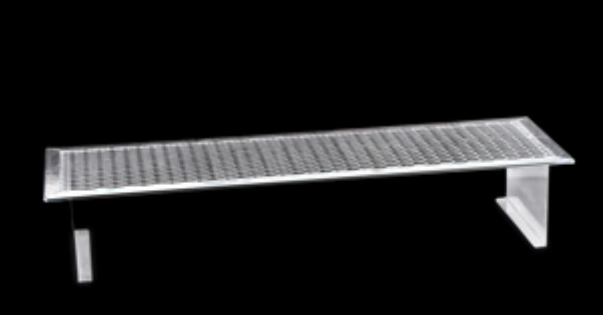
This unique grid can be used as a grill topper on top of your stainless steel mesh cooking grid. It heats up faster and cooks all foods at a uniform temperature. Use the wide-ribbed side for larger items, branding them with sear lines. Use the flip side, with its smooth surface, for grilling delicate foods.

SearZone Infrared Side Cooker



This Stainless Steel SearZone greatly enhances the already versatile Phoenix Grill! Featuring SearMagic grids, an infrared burner that heats up fast for greater cooking versatility, electronic ignition, and a pull-out drip tray for easy cleaning.

Secondary Cooking Surface / Warming Rack



More than a typical warming rack. This elevated surface cooks at lower temperatures for added flexibility!