

GrillGrates Grill Food Better - A Lot Better!

	Common Grill Problems	Problems Solved with GrillGrates	Grill More with GrillGrates
Hamburgers	Flare-ups cause charring and burning. Burgers stick, break apart, shrink and dry out.	Hamburgers are juicier with less shrinkage and perfect searing without charring. Juices sizzle below the meat and don't cause flare-ups.	Lean beef is juicy not dry. Turkey, Tofu, and black bean burgers will not stick. Stuffed hamburgers are an art form with GrillGrates.
Chicken & Pork	Blackened outside, under-cooked inside. Pork is often dry from intense direct heat. Chicken grease fires can be out of control. Careful with BBQ sauce as it burns easily.	No more chicken grease bonfires. Skin is crispy, not scorched. Chicken and pork cook more evenly. BBQ sauce can be applied much earlier for better flavor and no flare-ups.	Wings are crisp and juicy. Sauce early and often with marinades without fear. Boneless skinless chicken is juicier with less shrinkage.
Steak	Charred fats burn on the outside of the meat. Steaks often over cooked on outside and too rare inside. Steaks dry out from direct intense heat. Flare-ups from well marbled steaks hard to control.	Steaks are perfectly seared without charring. Juices steam and sizzle adding extra flavor and moisture to the steak, not fuel to the fire. Steaks are juicier, more tender, and uniformly cooked.	Experiment with marinades and rubs. The valleys of GrillGrates are a flavor system. Highly marbled steaks are no longer a fire hazard, and the melting fats add flavor not flames. Create steakhouse sear marks every time.
Fish	Sticks and falls apart. Hard to turn and handle. Fish baskets and foil are common. Delicate fish almost impossible. Whole fish tough to do without foil.	Wider rails provide more surface contact avoiding breakage and falling into the grill. The GrateTool keeps fish intact as it easily lifts, not scrapes, fish off the grill.	Flaky fish such as halibut, sea bass and trout don't break apart. Easily grill whole fish without foil. Lobster and crab in shell or not. Marinade and sauce with confidence.
Pizza & Quesadillas	Crust often burns before cheese melts. Not enough time to cook toppings before burned bottom. Hard to handle on and off the grill. Pizza stones are popular to protect crust from burning.	At 400F pizza can be grilled for 20 minutes or more. A little oil on the bottom provides golden crisp crust, perfectly cooked toppings and melted cheese.	Make quesadillas using flour tortillas with cheese, beans, or even chocolate as the filling! No need for a pizza stone. The GrateTool makes it easy to rotate on the grill and lift off to cut and serve.
Vegetables	Fall through the grill, easily blacken, hard to handle. Often par-boil or use foil pouches, grill baskets or woks.	No need to pre-cook. Vegetables don't fall into the fire. Cook thoroughly without burning. The GrateTool handles vegetables easily.	Ravioli, egg rolls, pot-stickers, periogies. Beets, carrots, sliced sweet potato, even eggplant. Coat with olive oil and cracked pepper.

Better Grilling By Design

New Technology at the Grill Surface

ORIGINAL RAISED RAIL DESIGN™



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