Memphis

WOOD FIRE GRILLS™

REVOLUTIONIZING OUTDOOR COOKING™

Made in the
USA

WWW.MEMPHISGRILLS.COM  888.883.2260
Memphis Grills continue to revolutionize outdoor cooking! Memphis Wood Fire Grills are 3-in-1 Outdoor Cooking Centers™. They combine the following wood-fired appliances:

- High-Temperature Grill
- Low 'n' Slow Smoker
- High Performance Convection Oven

No other pellet, gas, charcoal, or propane grill on the market today can accurately claim to have the full convection capabilities that Memphis offers. Superior craftsmanship, versatile capabilities, and advanced Intelligent Temperature Control (ITC) truly put Memphis in a class of its own.

**Versatility**

Expand your kitchen to the outside! Unlike ordinary grills, high-end 3-in-1 Memphis Grills have true convection capabilities, as well as grilling and smoking features. Bake a pie, sear a steak, cook a wood-fired pizza, or smoke ribs. As an additional cooking source, Memphis Grills make holidays and other gatherings easier and more enjoyable!

*Shown with optional side shelves*
**Intelligent Temperature Control™**

Eliminate constant tending to the fire or overcooking your food. Fueled by 100% natural wood pellets, our one-touch Intelligent Temperature Control (ITC) automatically maintains your desired temperature (180 to 700 degrees*) — just like an indoor oven! The ITC, a two-way logic information system measures grill temperature continuously and adds pellets as needed. The digital food probe measures internal food temperature using the ITC. When the food probe reaches its programmed temperature, the ITC will flash “done” and automatically reduce the cooking temperature to its lowest set point to keep the food warm. The convenience and precision of the ITC allows for year-round cooking.  *Temperature range varies by model

**Wood-Fired Flavor**

Enjoy the delicious wood-fired flavors that restaurants provide, in the comfort of your own backyard! The ITC automatically regulates the fuel of 100% natural wood pellets to produce savory flavors. From a mild smoked taste to hints of cherry, hickory, or maple, a variety of wood flavors are available that will suit any preference. You’ll be amazed at the taste difference compared to traditional gas or charcoal grills.

**Baking and Roasting**

Bake bread, pizza, cookies, or even a pie with our consistent oven temperatures and even heat circulation. Or roast any type or cut of meat to absolute perfection!

**Searing**

Sear meats first to seal in precious juices and enhance their flavor. You can sear up to 700 degrees with the Memphis Elite, 650 degrees with the Memphis Pro, 600 degrees with the Memphis Advantage, and 500 degrees with the Memphis Select.

**Smoking**

For maximum flavor and tenderness, the ITC automatically adjusts to “smoke mode” when the grill temperature is 295 degrees or below. Create succulent ribs, briskets, and roasts using the smoke mode (180–295 degrees*). Smoke up to 62 hours unattended without refueling.  *Smoking temperatures vary within this range depending on model

**Environmentally Friendly**

Cooking with 100% natural wood pellets is safer and more environmentally conscientious than using more traditional products. Unlike such fossil fuels as natural gas and propane that contribute to climate change, our pellets are always made from renewable resources.

**True Convection Cooking**

Prepare flavorful and juicy foods without constantly tending the grill. And because all Memphis Wood Fire Grills are true convection ovens, no rotisserie is needed. Grill chamber design, advanced engineering, and convection fans circulate heat evenly and provide the consistent temperatures required for convection oven performance. Other brands may claim to have convection oven capabilities, but Memphis Grills can accurately backup that claim with engineering facts.

**Heavy-Duty Stainless Steel, Quality Construction, and Made in the USA!**

Our superior craftsmanship and strict adherence to manufacturing standards guarantee products with unbeatable reliability and durability in any climate or weather condition. All Memphis Wood Fire Grills are designed, engineered and manufactured in an ISO 9001:2008 facility in the USA. All models have a 5-year limited warranty.
Memphis Elite Specifications

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Cooking Surface</th>
<th>Cubic Inch Cooking Area</th>
<th>Unit Weight</th>
<th>Temperature Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG0002S</td>
<td>304 Stainless Steel Cart</td>
<td>844 sq. in.</td>
<td>6,345 cub. in.</td>
<td>283 lb.</td>
<td>180–700º F</td>
</tr>
<tr>
<td>VGB0002S</td>
<td>304 Stainless Steel Built-In</td>
<td>844 sq. in.</td>
<td>6,345 cub. in.</td>
<td>220 lb.</td>
<td>180–700º F</td>
</tr>
</tbody>
</table>

- **304 Stainless Steel.** Double wall and sealed construction provides superior heat retention and consistent temperatures in all weather conditions.
- **EZ Access Hatch** for convenient periodic grill maintenance. Optional Direct Flame Flavorizer Insert provides maximum grilling flexibility.
- **Dual Fan Convection System** provides convection cooking and even heat circulation for tender and juicy results. The fans have metal blades for enhanced reliability.
- **24 lb. high-capacity wood pellet hopper** with two 12 lb. fuel bins. Satisfy any culinary preference by automatically mixing a variety of flavors.

**Options**

- VGCOVER-5  Memphis Elite Cart Cover
- VGCOVER-6  Memphis Elite Built-In Cover
- VG1594      Memphis Genie Multi-tool
- VG4407      Direct Flame Flavorizer Insert
- VG4402      Memphis Elite Small Cooking Grate (2 per kit)

See owner’s manual for Built-In installation details.
Intelligent Temperature Control (ITC) with Auto Start. Simply press ON, set the desired temperature from 180 to 650 degrees, relax, and leave the work to your Memphis Pro. ITC comes standard and makes Memphis the intelligent choice.

5-Year Limited Warranty

**MEMPHIS PRO SPECIFICATIONS (Standard Configuration)**

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Cooking Surface</th>
<th>Cooking Surface with Optional Grates</th>
<th>Cubic Inch Cooking Area</th>
<th>Unit Weight</th>
<th>Temperature Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG0001S</td>
<td>304 Stainless Steel Cart</td>
<td>562 sq. in.</td>
<td>834 sq. in.</td>
<td>4,230 cub. in.</td>
<td>213 lb.</td>
<td>180–650º F</td>
</tr>
<tr>
<td>VG0001S4</td>
<td>430 Stainless Steel Cart</td>
<td>562 sq. in.</td>
<td>834 sq. in.</td>
<td>4,230 cub. in.</td>
<td>213 lb.</td>
<td>180–650º F</td>
</tr>
<tr>
<td>VGB0001S</td>
<td>304 Stainless Steel Built-In</td>
<td>562 sq. in.</td>
<td>834 sq. in.</td>
<td>4,230 cub. in.</td>
<td>165 lb.</td>
<td>180–650º F</td>
</tr>
</tbody>
</table>

304 or 430 Stainless Steel. Double wall and sealed construction provides superior heat retention and consistent temperatures in all weather conditions.

Dual Fan Convection System provides convection cooking and even heat circulation for tender and juicy results. The fans have metal blades for enhanced reliability.

18 lb. high-capacity wood pellet hopper with two 9 lb. fuel bins. Satisfy any culinary preference by automatically mixing a variety of flavors.

**OPTIONS**

- VG4000 Small Cooking Grate (2 per kit)
- VGCOVER-4 Memphis Pro Built-In Cover
- VGCOVER-1 Memphis Pro Cart Cover
- VG1594 Memphis Genie Multi-tool

See owner’s manual for Built-In installation details.
Memphis Advantage Specifications (Standard Configuration)

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Cooking Surface</th>
<th>Cooking Surface with Optional Grates</th>
<th>Cubic Inch Cooking Area</th>
<th>Unit Weight</th>
<th>Temperature Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG0050S4</td>
<td>430 Stainless Steel Cart</td>
<td>427 sq. in.</td>
<td>970 sq. in.</td>
<td>4,233 cub. in.</td>
<td>161 lb.</td>
<td>200–600º F</td>
</tr>
<tr>
<td>VG0050S4-P</td>
<td>430 Stainless Steel Cart with Enclosure</td>
<td>427 sq. in.</td>
<td>970 sq. in.</td>
<td>4,233 cub. in.</td>
<td>186 lb.</td>
<td>200–600º F</td>
</tr>
</tbody>
</table>

Dual wall construction enables year-round grilling. Enjoy delicious wood-fired flavors in all seasons—even if it’s snowing.

Single Fan Convection System provides convection cooking and even heat circulation for tender and juicy results. The fan has a metal blade for enhanced reliability.

EZ Access Hatch for convenient periodic grill maintenance. Optional Direct Flame Flavorizer Insert provides maximum grilling flexibility.

Large 12 lb. hopper capacity accommodates hours of overnight smoking.

Options

VG4000  Small Cooking Grate (2 per kit)
VG0956  ITC Food Probe
VG1594  Memphis Genie Multi-tool
VGCOVER-3  Memphis Grill Cover with Side Shelves
Memphis Select Specifications *(Standard Configuration)*

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Cooking Surface</th>
<th>Cooking Surface with Optional Grates</th>
<th>Cubic Inch Cooking Area</th>
<th>Unit Weight</th>
<th>Temperature Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG0070S4</td>
<td>430 Stainless Steel</td>
<td>427 sq. in.</td>
<td>699 sq. in.</td>
<td>3,450 cub. in.</td>
<td>130 lb.</td>
<td>200–500º F</td>
</tr>
</tbody>
</table>

Single wall with hoodliner, heavy-duty construction for durable long-term grilling.

Programmable food probe is integrated with the ITC and measures internal food temperature. Once the food reaches the desired temperature, the ITC automatically reduces the grill temperature to warm (the lowest set point). *Available in all models.*

Single Fan Convection System provides convection cooking and even heat circulation for tender and juicy results. The fan has a metal blade for enhanced reliability.

Large 12 lb. hopper capacity accommodates hours of overnight smoking.

**OPTIONS**

- VG0740S4  Stainless Steel L/R Side Shelf Kit (Total Dim. H46" x W45" x D31")
- VGCOVER-2  Memphis Grill Cover without Side Shelves
- VG1594  Memphis Genie Multi-tool
- VGCOVER-3  Memphis Grill Cover with Side Shelves
- VG4000  Small Cooking Grate (2 per kit)
- VG0956  ITC Food Probe

*Memphis Select shown with optional side shelves.

**Intelligent Temperature Control (ITC) with Auto Start.** Simply press ON, set the desired temperature from 200 to 500 degrees, relax, and leave the work to your Memphis Select. ITC comes standard and makes Memphis the intelligent choice.

**5-Year Limited Warranty**
**Memphis Elite Specifications (Standard Configuration)**

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>ITC</th>
<th>Convection Fan System</th>
<th>Grill Construction</th>
<th>Cooking Surface</th>
<th>Cubic Inch Cooking Area</th>
<th>Hopper Unit</th>
<th>Weight</th>
<th>Overall Dimensions</th>
<th>Temp Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG0002S</td>
<td>304 Stainless Steel</td>
<td>Yes</td>
<td>2</td>
<td>Heavy-Duty Double Wall and Sealed Construction</td>
<td>844 sq. in.</td>
<td>1,252 sq. in.</td>
<td>6,345 cub. in.</td>
<td>24 lb.</td>
<td>283 lb.</td>
<td>H47” x W69” x D29”</td>
</tr>
<tr>
<td>VGB0002S (Built-In)</td>
<td>304 Stainless Steel</td>
<td>Yes</td>
<td>2</td>
<td>Heavy-Duty Double Wall and Sealed Construction</td>
<td>844 sq. in.</td>
<td>1,252 sq. in.</td>
<td>6,345 cub. in.</td>
<td>24 lb.</td>
<td>220 lb.</td>
<td>H28” x W39” x D29”</td>
</tr>
</tbody>
</table>

**Memphis Pro Specifications (Standard Configuration)**

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>ITC</th>
<th>Convection Fan System</th>
<th>Grill Construction</th>
<th>Cooking Surface</th>
<th>Cubic Inch Cooking Area</th>
<th>Hopper Unit</th>
<th>Weight</th>
<th>Overall Dimensions</th>
<th>Temp Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG001S</td>
<td>304 Stainless Steel</td>
<td>Yes</td>
<td>2</td>
<td>Heavy-Duty Double Wall and Sealed Construction</td>
<td>562 sq. in.</td>
<td>834 sq. in.</td>
<td>4,230 cub. in.</td>
<td>18 lb.</td>
<td>213 lb.</td>
<td>H47” x W57” x D29”</td>
</tr>
<tr>
<td>VG001S4</td>
<td>430 Stainless Steel</td>
<td>Yes</td>
<td>2</td>
<td>Heavy-Duty Double Wall and Sealed Construction</td>
<td>562 sq. in.</td>
<td>834 sq. in.</td>
<td>4,230 cub. in.</td>
<td>18 lb.</td>
<td>165 lb.</td>
<td>H28” x W28” x D30”</td>
</tr>
</tbody>
</table>

**Memphis Advantage Specifications (Standard Configuration)**

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>ITC</th>
<th>Convection Fan System</th>
<th>Grill Construction</th>
<th>Cooking Surface</th>
<th>Cubic Inch Cooking Area</th>
<th>Hopper Unit</th>
<th>Weight</th>
<th>Overall Dimensions</th>
<th>Temp Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG005S4</td>
<td>430 Stainless Steel</td>
<td>Yes</td>
<td>1</td>
<td>Heavy-Duty Double Wall Construction</td>
<td>427 sq. in.</td>
<td>970 sq. in.</td>
<td>4,233 cub. in.</td>
<td>12 lb.</td>
<td>161 lb.</td>
<td>H47” x W45” x D29”</td>
</tr>
<tr>
<td>VG005S4-P (Advantage Plus)</td>
<td>430 Stainless Steel</td>
<td>Yes</td>
<td>1</td>
<td>Heavy-Duty Double Wall Construction</td>
<td>427 sq. in.</td>
<td>970 sq. in.</td>
<td>4,233 cub. in.</td>
<td>12 lb.</td>
<td>186 lb.</td>
<td>H47” x W45” x D29”</td>
</tr>
</tbody>
</table>

**Memphis Select Specifications (Standard Configuration)**

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>ITC</th>
<th>Convection Fan System</th>
<th>Grill Construction</th>
<th>Cooking Surface</th>
<th>Cubic Inch Cooking Area</th>
<th>Hopper Unit</th>
<th>Weight</th>
<th>Overall Dimensions</th>
<th>Temp Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>VG007S4</td>
<td>430 Stainless Steel</td>
<td>Yes</td>
<td>1</td>
<td>Heavy-Duty Construction</td>
<td>427 sq. in.</td>
<td>699 sq. in.</td>
<td>3,450 cub. in.</td>
<td>12 lb.</td>
<td>130 lb.</td>
<td>H46” x W26” x D30”</td>
</tr>
</tbody>
</table>

**Options**

- VGCOVER-5 Memphis Elite Cart Cover
- VGCOVER-6 Memphis Elite Built-In Cover
- VGCOVER-1 Memphis Pro Cart Cover
- VGCOVER-4 Memphis Pro Built-In Cover
- VGCOVER-3 Memphis Advantage / Select Cover with Side Shelves
- VGCOVER-2 Memphis Select Cover without Side Shelves
- VG4407 Memphis Direct Flame Flavorizer Insert
- VG4002 Small Grate Kit for Memphis Elite and Elite Built-In
- VG4000 Small Cooking Grate (2 per kit)
- VG4001 Large Cooking Grate
- VGBHSK Built-In Heat Shield Kit
- VG1594 Memphis Genie Multi-tool
- VG0740S4 Select Stainless Steel L/R Side Shelf Kit (Total Dimensions H46” x W45” x D31”)

All models designed, engineered, and manufactured in the USA

**Enhance Flavors and Your Grill Performance With Natures Way BBQ Pellets**

- Certified 100% Natural Hard Wood Pellets
- Available in Your Choice of 8 Delicious Flavors (Apple, Charcoal, Cherry, Hickory, Maple, Mesquite, Oak, Pecan)
- Safe, Portable, and Easy-to-Use 20 lb. Bags

All grills require 110/120V power with ground.