



PATIO GOURMET SERIES III GAS GRILLS

One gas control - one cooking control - that's it!

Convection efficiency lets one burner cook like five. 1 valve. 1 ignitor. 1/5 the problems of expensive 5-burner grills. Cook Number technology lets you cook like a pro. A built-in probe and 10 precision settings make it easy. Like your steak medium rare? You're a 3. Well done? You're a 7. It's just that simple. And always perfect.



Patio Gourmet Grill in a St. Martin Grill Island.

NOTE: Printing color may vary slightly from actual product.

Cook Number Grill Features

- Cook number system cooks food precisely -automatically.
- Ten precision settings let you grill, sear, roast and bake anything perfectly.
- Exclusive shift searing system -shift down to sear meats like a fine restaurant. Shift up to grill, roast or bake.
- One dial does it all - 1 burner, 1 valve, 1 ignitor.
- Built-in temperature probe beeps when food reaches desired temperature.
- Exclusive Air Rotoisserie™ System - convection currents superheat the air - moving the heat, not the meat.
- Double-walled stainless steel on hood.
- Convection technology means even heating - no hot and cold spots.
- Restaurant quality 18-gauge 304 stainless steel.
- Grill fits in Standard and Custom Grill Islands.

Cook Number Grill Specifications

GRILL MODEL	HEIGHT	WIDTH	DEPTH	WEIGHT
PGE-24-S3 Framing dimensions (non-combustibles)	18" 10.625"	24" 24.5"	27" 22.625"	100 lbs

Cook Number Grills are made to withstand harsh outdoor conditions and last for years. Constructed with the finest materials and tested to ANSI Standards. Quality & Style—the Cook Number Grill has it all.



Green Grilling is Red-Hot! At a cost of just 10-15 cents per hour, this grill will conserve energy but still cooks powerfully, delivering fabulous results.



12400 Portland Ave South • Suite 195 • Burnsville, MN 55337

Toll Free: 1-866-303-4028 • Fax: 952-358-7414

Sales@OutdoorGreatrooms.com • OutdoorGreatrooms.com

