



3 Cookers in 1

Feature - Benefit Highlights

Highest Quality Components

1. Heavy-Duty, High Temperature Ceramics (1" average thickness)
Durable Glazed Finish in **Onyx Black & Sapphire Blue**
Lifetime Warranty!
2. 304* Stainless Steel Hardware (Platinum Series)
Lifetime Warranty on all exterior hardware (7 years interior) (Platinum Series)

*304 Stainless Steel incorporates less Carbon and about twice as much Nickel alloy as other common, less expensive types of stainless steel. This provides much more corrosion resistance especially in these environments: dampness, salt (food, seasoning, sauces or near ocean), chlorine (cleaning agents and swimming pool).

Distinguishing Features

3. 304 Cast stainless steel Chimney Top Control.
4. Taller enlarged dome for more cooking capacity.
5. Hinge and Bands are thicker and wider with high polish.
6. Ceramic Bead = bands & dome cannot slip off - Easier to handle & move.
7. Stainless steel or solid bamboo side shelves with tool hooks & towel bar.
8. Stainless steel cooking grids with multi-level adjustment.
9. Cooking Grid Rack - allows food near fire or at top for easier access.
10. Firebox - Revolutionary new design. See page 3 for all the details.
11. Huge Lift-out Ash Dump. Much less cleaning & faster when you do! (Lg. model)
12. Heavy Duty Cast Iron Grate or Stainless Charcoal Basket (see Pg. 3)
13. Nearly flush mounting in built-in applications - better appearance & access
14. Patented "Smokin' Chip Feeder"
Easily add wood chips without opening the cooker.
 - a. Add wood chips when ready so they do not burn up prematurely.
 - b. Cooking Grids do not need to be removed to add wood chips.
 - c. Wood chips do not get in the food or stuck in the grate.
 - d. Hands are not exposed to the fire.
 - e. Heat is not lost by opening grill - cooking cycle is not interrupted.
 - f. Port hole is handy for checking the fire without opening grill.
 - g. Port provides tool access to coals without opening grill and moving food etc.
15. Ceramic Heat Deflector provides indirect heat for roasting and smoking.

Optional Features

16. Extra-large, Sturdy, Functional Secondary Cooking Grid for more capacity.
17. Heat Shield & Ceramic Feet for placing grill on combustibles.
18. Pre-finished Hardwood Carts with wood or granite tops. (check Availability)

Saffire Highlights (cont.)

Four Sizes - 13" Portable, 15" Medium, 19" Large & 23" X-Large

19 & 23 features extra vertical space for 3-level cooking (optional).

Hinge design allows flush mounting for built-ins. Makes it possible to finish the counter-top right up to the grill with no special cutouts for the hinge or elevating the cooker.

Extraordinary Performance

- Thick ceramic walls + gasket seal = High Efficiency
- Efficient design requires minimal airflow providing:
 - a. Half the charcoal usage of a standard steel grill/smoker.
Smoke for 16+ hours on one load of charcoal.
 - b. Less drying so food stays juicy with less shrinkage.
 - c. Precision temperature control with minimal fluctuation.
 - d. Flare-ups eliminated at medium to low settings.
 - e. Wood chips for smoking do not require soaking.
- Safe - Exterior temperature is far cooler than steel grills.
- Quick and easy starting with Natural Lump Charcoal (12-15 min.).
- Versatile - High Temperature Searing up to 1000°F.
 - Slow Smoking at 200°F or less.
 - Bake like a Wood Fired Pizza Oven
- Minimal Maintenance - High temperatures make ceramic walls self-cleaning.
 - Food and grease droppings are burned up and become ash.
 - Minimal ash production = several uses before removal.
- Two walls of heavy duty ceramic/refractory with Lifetime Warranty.
- Durable fired-on glaze finish.

List of Saffire 304 Stainless Steel Components

(Most of these items are not made of stainless steel on other brands)

- | | |
|-------------------------------------|---------------------------------------|
| 1. Top Damper (platinum series) | 7. Cooking Grid |
| 2. Hinge (platinum series) | 8. Smokin' Chip Feeder |
| 3. Bands | 9. Chip Feeder Access Port |
| 4. Handle | 10. Cart & Hardware (platinum series) |
| 5. Side Shelves (platinum series) | 11. Heat Shield (optional Build-Kit) |
| 6. Shelf Brackets (platinum series) | 12. Nuts & Bolts |

Other kamados (especially cheaper brands) with stainless steel use lower grades of stainless steel with only half the nickel (Ni) of 304. Nickel is the main anti-corrosion component for these types of Stainless Steel.

Time & money saving conveniences

- Heavy duty cardboard box, in panels for easy removal.
- Preassembled ceramics and hinge.
- Quick & easy cart assembly (less than half the time of most).
- Easily convert Cart model to built-in, or vice versa.

Revolutionary! Firebox - Patent Pending

New Firebox has HUGE BENEFITS:

1. Revolutionary design eliminates structural failure which is the #1 problem with other brands.
2. More Charcoal Capacity
3. Way more Ash Capacity
4. Easier and faster to start a large bed of coals for grilling
5. Much easier to rake out ash
6. Quick and easy lift-out of large Ash Pan
7. Refractory bricks are rated to handle 2,700 degrees! 1000 degrees higher than others!
Individual bricks relieve thermal stress & breakage.
Even a cracked brick will not affect structure or performance.
(Replacement of individual bricks if necessary)

**A huge improvement to the kamado's
Ease of use, cleaning and durability!**

Multi-level & Multi-zone Cooking System

The Multi-level Cooking System allows food to be placed at the lower level, over intense, radiant, searing heat or at the top level for less intense temperatures and very easy access. You may even cook on both levels at once.

The Ceramic Heat Deflector may also be placed below the grids to offer indirect cooking for roasting and smoking. It comes in two pieces so just one half may be placed in the grill to allow direct radiant cooking right next to indirect cooking, roasting or a holding area.



Ash Pan



Additional grids may be added to cook on two full levels.
The Secondary Cooking Grid may be placed on top for cooking on three levels!

