



SAFFIRE

GRILL AND SMOKER

*Discover
the
Ancient Art...*

- UNCOMPROMISED DESIGN
- UNPARALLELED DURABILITY
- INDUSTRY LEADING QUALITY

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Discover the Ancient Art of Ceramic Cooking

Ceramic "kamado" type cookers were in use as far back as China's Qin Dynasty over 2000 years ago, as well as in many other ancient civilizations. The ceramic interior retains and reflects heat to efficiently prepare foods that are amazingly juicy and flavorful. Saffire has combined these ancient qualities with the finest modern materials and innovative features to produce one of the most versatile and durable cookers available today.



Pottery Stove and Steamer unearthed from early Han Dynasty. (Approximately 150 B.C.)

Easily cook championship level barbecue right at home.



The heavy duty, inch-thick ceramics with a gasket seal produce a high level of efficiency that requires very little air and fuel while providing a **host of Advantages:**



Eliminate flare-ups



Minimal ash production and larger ash capacity means less cleaning.



Easy to start with Natural Hardwood Lump Charcoal



Better flavor with Natural Hardwood Lump Charcoal



50% - 75% reduction in charcoal usage compared to regular steel smokers.



18+ hours of low temp cooking/smoking with just 1 load of charcoal.



Wood Chips for smoking **do not require soaking.**



Juiciness without water pans!



High searing temp down to slow smoking (**>700° <200°**)



Maintain even temperatures. No need to babysit your grill.



Safe exterior temperature to avoid burns.



Retain the moisture and volume of your food.

THREE COOKERS IN ONE

GRILLER



For searing, the Saffire Grill is like a ceramic kiln capable of temperatures over 700 F. After searing the meat, dial the air down a little and finish cooking without the worry of flare ups.



SMOKER



If you're ready for some serious, hardcore barbecue smoking Saffire is up to the task. Ribs, Brisket, Pork Butt, Chicken, Salmon etc... The indirect heat along with low temperatures and smoke is what makes it a smoker. The efficiency of the Saffire means you can slow smoke for up to 18 hours.



OVEN



BAKE

Absolutely and Perfectly! Bread, cookies, Cake, Pie, Cinnamon Rolls, Soufflé, casserole and of course Pizza. If you do it in your oven you can do it in your Saffire!



ROAST

For all thicker pieces of meat, whole birds, roasts etc. insert the ceramic Heat Deflector which gives you indirect convective heat along with some radiant heat from the dome. This is why you won't even have to turn your food or use a rotisserie.



OUTSTANDING STANDARD FEATURES

Stainless Steel Cooking Grid with hinged access door to fire. And removable Cooking Grid Elevator allows for cooking next to coals or at the top for easy access to food.



Solid 304 Cast Stainless Steel Top Control on Silver & Platinum Class Cast Iron on Bronze Class Heavy Stamped Steel on 15 inch

Enlarged dome for more room to cook tall items, or for multi-level cooking.

Tight seal with gasket for complete fire and temperature control.

Wider, thicker steel hardware for added strength and stability **LIFETIME WARRANTY**

Smokin' Chip Feeder Port To easily and safely add wood chips for smoking at any time

New stainless steel bottom air control with ember guard and precision graduated adjustment guide

Extra thick (1") ceramic construction **LIFETIME WARRANTY**



Wider base in ceramic firebox for added stability and double ash capacity



Lifetime Warranty on All External 304 Grade Stainless Steel Parts & Hardware

BASIC SETUPS

- 2 Kits for
3 Primary Configurations:
- Grill with Steel Cart or Grill with Build Kit for
 - Wood Table &
 - Built In outdoor kitchens



Grill- out of Box



Kit Package Options

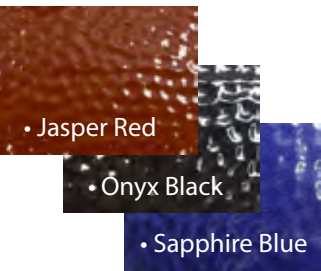
Completed Configurations





GET THE RIGHT OPTIONS

3 Sizes
3 Colors
3 Levels of Hardware



Hardware Classes

- All Grills come standard with:**
- 304 stainless steel grids and grid elevator
 - Wood Chip Feeder Port (access door)
 - Steel carts have galvanized caster wheels

Bronze Class



- Powder Coated external hardware
- Powder Coated cart
- Bamboo Side shelves and Handle



Silver Class



- 304 Stainless Steel external hardware
- 202 Stainless Steel cart
- Bamboo Side shelves and Handle



Platinum Class



- 304 Stainless Steel external hardware
- 304 Stainless Steel cart
- 304 Stainless Steel Side shelves and Handle



Part Upgrades

* only for 19 and 23 inch

Upgrade from the bamboo on Silver and Bronze Class Saffires to the new stainless steel side shelves and handles.



Rod Handle for Bronze Class



Rod Handle for Silver Class



Stainless Side Shelf for Bronze and Silver Class

Upgrade the Galvanized casters on all cart classes with replacement 304 stainless steel casters.



Stainless Caster Upgrade

Standard Galvanized Caster



The All New 15" Medium Size Saffire is Here!

Get the exclusive benefits of a Saffire kamado in its most compact and managable form yet.

15 inch is available in both: **Bronze Class** and **Silver Class**
Glaze color only in Onyx Black



Interior Settings:



Large enough to cook for a small family

Profesional grade, and more mobile than ever.

15 inch.

19 inch.

23 inch.





SAFFIRE BRONZE CLASS GRILLS 19" LARGE



The Bronze Class Saffire gives you all of the versatile design features and cooking options of the Silver & Platinum Series at a significantly lower price. It is built with our extra heavy duty hardware made of galvanized steel with a smooth black powder-coated finish for strength, durability and corrosion resistance.



Bronze Class - Distinguishing Features:

- Powder-coated*, galvanized steel hardware – 7 Year Warranty
- Cast Iron Top Control



Bronze Class Cart Features:

- Heavy gauge, powder coated*, galvanized tubular metal cart- for super strength and stability. 7 Year Warranty
- Bamboo Side Shelves – easy mounting or removal – fold down when not in use.



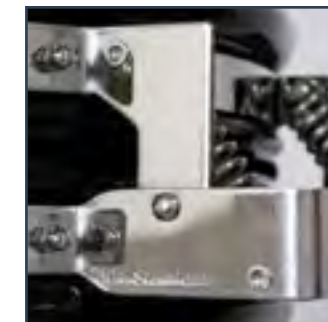
Grill Specs on back cover

*Powder Coating is a type of dry coating that is a free-flowing, dry powder and does not require a solvent. Applied electrostatically it is cured under heat to allow it to flow and form a "skin." It is a Thermoset polymer which is much tougher than conventional paint.

SAFFIRE SILVER CLASS GRILLS 19" LARGE



The Silver Class Saffire gives you some of the highest quality components of any kamado style grill today. It is built with our 1 inch thick ceramics and extra heavy duty hardware. All grill head stainless steel is 304* grade and made with a high polish for the ultimate corrosion resistance, strength and longevity.

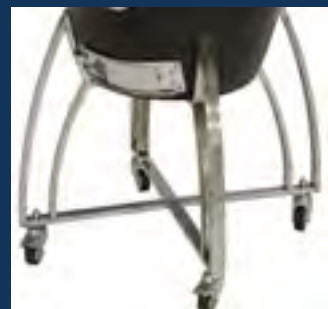
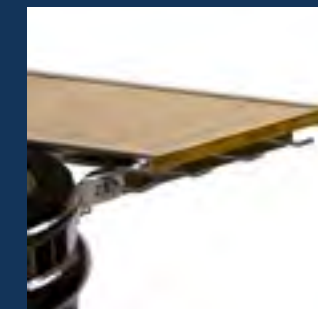


Silver Class Series - Distinguishing Features:

- 304* stainless steel hardware with **LIFETIME WARRANTY!** (on exterior hardware)
- Solid Cast Stainless Steel Top Control

Silver Class Cart Features:

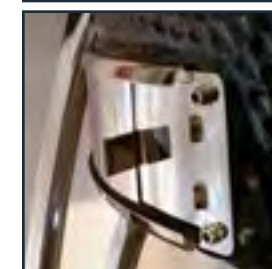
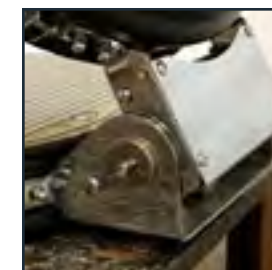
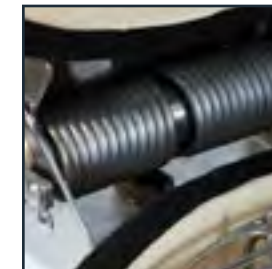
- Bamboo Side Shelves – easy mounting or removal - fold down when not in use.
- Extra heavy gauge, tubular 202 stainless steel cart for: rock-solid stability, strength and longevity. (7 Year Warranty)



* 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).



SAFFIRE 23" EXTRA LARGE GRILLS BRONZE & SILVER CLASS



The Saffire 23" Extra-Large grills have all of the same features and options as the 19" models, plus:

- A 23" diameter cooking area provides 4" larger diameter than the 19" model. The large dome provides plenty of space for the largest pieces of meat and multi-level cooking.
- The beefy cart is a stout 1.5" tubular metal with 3" Total Lock Casters
- Unique Ultra Torsion Hinge design to maximize lift when opening the the large ceramic dome.

Additional Options for 23 XL Grill: (also see page 18)

- Multi-Level Cooking Rack Option provides for 1, 2 or 3 levels of cooking. Up to 1,090 sq. In. cooking area = 18"x 60" cooking grid!
- 2 piece Ceramic Heat Deflector for direct and indirect heat zones



See more photos at
www.SaffireBBQ.com

Grill Specs on back cover



SAFFIRE PLATINUM CLASS

Available in 19" and 23"

It isn't just all purpose... It's all weather!

Platinum Class has all the great, long lasting features of Silver Class, but with a few important benefits. Platinum class has replaced all bamboo parts and the 202 stainless steel cart with all 304 Stainless Steel upgrades. The new Sapphire Blue glaze color is also now available exclusively in Platinum Class.

The difference between Platinum Class and Silver Class

Stainless steel rod handles replace bamboo handles.

Silver Class grill head

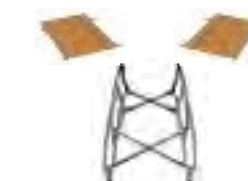


Platinum Class grill head



304 stainless steel cart and side shelves replace 202 stainless steel cart and bamboo side shelves. (304 casters upgraded separately)

Silver Class Cart Kit



202 grade Stainless cart

Platinum Class Cart Kit



304 grade Stainless cart

- Any class of 19" or 23" Saffire cart kit can be upgraded separately with platinum side shelves.
- 19" and 23" **Silver Class grills** can be upgraded with Platinum class handles.
- 19" and 23" **Bronze Class grills** can be upgraded with a special designed stainless handle that is coupled by black powder coated handle brackets.

1 pair of Stainless Shelf Top upgrades & 1 Platinum Rod Handle upgrade



1 pair of Stainless Shelf Top upgrades & 1 Bronze Rod Handle upgrade





Wood Tables

High Quality Hardwood Carts:

- Furniture quality construction with doveled mortise-and-tenon and dado joints give these tables an extra strength and resistance to twisting out of shape.
- Towel bar/toolbar/handlebars on each end.
- Large 4" caster wheels include a total lock brake on front wheels and are rated at 250 lbs. each.
- Fully prefinished with oil for use in any climate.
- Comes in 8 Pieces. Pre-mounted Caster Wheels.

Asian Mahogany:



Our Asian Mahogany is a durable tropical hardwood. Because of its strength and durability it is very popular in applications requiring resistance to hard usage. It is often used in the construction of exterior walkways, hand railings and as decking on bridges. It is also used in considerable quantity in North America as decking for trucks and trailers.

Teak:



Teak has superb stability, good strength and excellent resistance to rot and decay. It is no wonder that Teak is among the most desired lumbers in the world. It is used for furniture, veneer and exterior construction. It is perhaps best well known for its use in ship and boat building for thousands of years. A suitable vessel to bear the world's finest kamado!

Solid Granite Tops:

Comes in 2 pieces - 1.25" (3cm) Thick



Red Midnight

Amber Cloudburst

Black Galaxy

Smoking Made Easy! SMOKIN' CHIP FEEDER

(PATENT PENDING)



Smokin' Chip Feeder (Patent Pending):

Never has it been so convenient to add the perfect amount of smoke to your barbecue. The key is Saffire's patent pending Smokin' Chip Feeder!



Wood Chips:

Saffire provides 10 different species of wood chips to produce just the right type of smoke to compliment your food.



Natural Lump Charcoal:

Saffire's lump charcoal is made with 100% natural hardwoods including Mesquite, Oak and Hickory. It contains more dense hardwoods than most others so it is not only great for flavor but will burn hotter and longer than a similar volume of other brands. That's especially good when roasting or slow smoking for many hours.



Starts Fast:

Because the natural chunks (lumps) of charcoal are not compressed into briquettes they light much easier. Only 10 minutes for low temperature smoking and 15 to 20 minutes for High temperature grilling.

Most briquettes sold today contain up to 70% coal! Coal is a fossil fuel out of the ground. Good for heating and blacksmithing but not the pleasing aroma of hardwood charcoal. The byproducts of coal burning will produce sulfuric acid in damp environments. The wood used in natural lump charcoal is also a renewable fuel source. Coal is not. Neither is Gas!



ORIGINAL

UNIQUE FEATURES

The items on these two pages are just a few of the unique and innovative features created by Saffire Grills.

Stainless Steel Cooking Grid - with Access Door to fire:

Use any type of spatula, brush, or scraper without having to worry about chipping or scratching porcelain, even if dropped on a hard surface. The bars on the grid were placed closer together to help prevent food from falling through.

The Access Door provides access to the fire without removing the cooking grid. Use for adding or adjusting charcoal and wood chunks.



Smokin' Chip Feeder:

Eliminates these problems:

- Having to put chips in first, and have them burning up, before the food goes on.
- Having to open the grill while cooking and thus interrupting the cooking cycle, fanning the flame and losing heat.
- Having to remove the cooking grid with food on it.
- Trying to get chips to the fire by dropping them through the grids causing:
 - Chips getting in the food
 - Chips getting stuck in the hot grid
 - Hands being exposed to fire



Cast Stainless Steel Damper Control:

Another feature par-excellence in the kamado industry. Made of solid 304 Cast Stainless Steel! Allows precision adjustment of airflow and grill temperature. First made of Cast Stainless Steel by Saffire!



Extra Heavy Duty Hardware:

Saffire uses the biggest, thickest metal on our hinge, bands, cart and hardware throughout the grill. This provides strength, stability and longevity. Platinum Series uses the finest 304 stainless steel while the Bronze series uses powder coated galvanized steel.



Easier Built-in Installation:

The Saffire Grill may be built in so the cooking area is closer to the countertop height. Our hinge does not pivot downward requiring special cut outs or the grill to be elevated.



304 Stainless Steel Cart:

Heavy Duty is almost an understatement for this beefy, rock-solid cart design. The heavy gauge tubular design is extremely sturdy without being cumbersome to handle. Quick assembly. Now includes stainless steel shelves along with stainless tool hooks & towel bar.



Cooking Grid Elevator:

(stainless steel)
Elevates the cooking grid and pizza stone up to the top edge of the grill. Provides easier access to food. Allows use of a pizza peel when cooking pizza. Another original invention by Saffire!



Enlarged Ash Capacity:

With an extra wide base on the bottom of the firebox the interior components are more stable. The larger area also leaves much more room for ash requiring less cleaning.



Efficiency Plate:

The presence of this stainless steel plate under the grate tremendously reduces heat loss from the bottom of the grill. Also makes it safe on combustibles with the Build Kit.





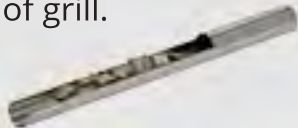
Ash Tool:

Use to clean ash, adjust coals, etc.



Smokin' Chip Feeder:

Tool for adding wood chips. Fits port on front of grill.



Secondary Cooking Grid (Stainless Steel):

Large and sturdy second cooking level leaves enough room to turn food beneath it. Cooking areas (Sq. Inches):

Model	Primary	2nd	Total	Equates to:
19"	283	180	464	16" x 29" rectangle
23"	397	265	662	16" x 41" rectangle



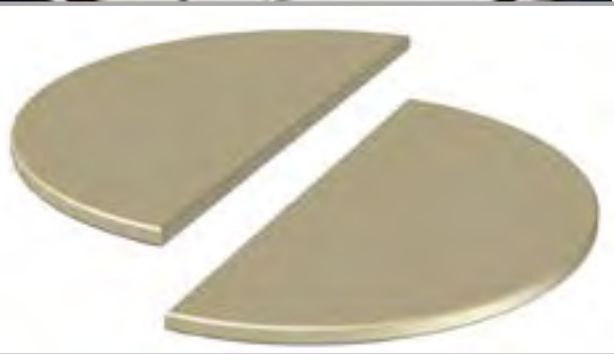
Build Kit:

The build kit is used when placing the grill on a combustible surface. Whether it is in a built-in island, on a deck or in a Saffire wood cart you'll have safe, low temperatures on the bottom of your grill. It's double protection with the Efficiency Plate.



Ceramic Heat Deflector (19" Grill):

Provides indirect heat to the cooking area so larger pieces of meat may be roasted/smoked to perfection without burning. Turns the Saffire Grill into a highly efficient Smoker.



2 Piece Ceramic HeatDeflector = 2 Zone Cooking:

Remove one half of the Deflector for two zone cooking. One half direct heat for grilling and the other half indirect heat for roasting, Baking or holding finished foods. (23" Grill)



Fire Stone / Pizza Stone:

The Saffire Grill makes an excellent wood-fired pizza oven. Pizza Stones in 14.5" and 16.5" diameter.

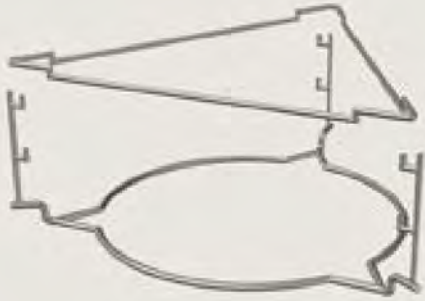
16" Stone may be used as a Heat Deflector for 23 XL Grill.

Multi-level cooking for lots of food!

Cook on 3 levels at once. Equivalent to 18" x 60" rectangle! (on 23 XL Grill)

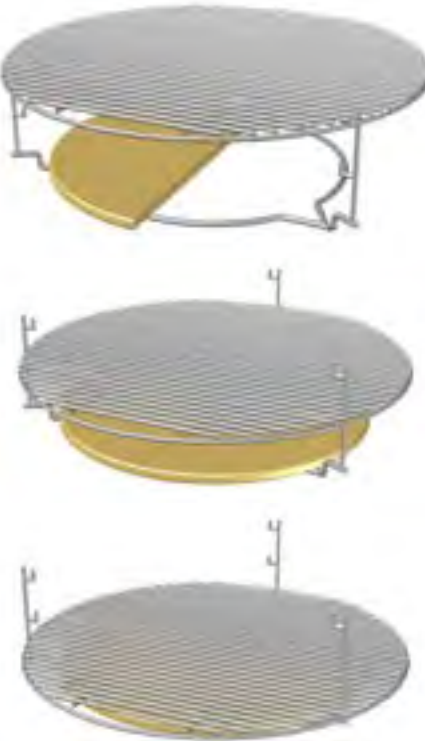
To cook on all 3 levels you need:

- One additional Cooking Grid. (CG)
- The Secondary Cooking Grid. (SCG)
- The Cooking Grid Rack (CGR)



Three Levels for Cooking:

Lower the grid for more room to cook.



Secondary Cooking Grid:

Add the Secondary Cooking Grid for spacious cooking on two levels.

Cooking on any level you still have room to put a pan to catch the droppings.



ACCESSORIES

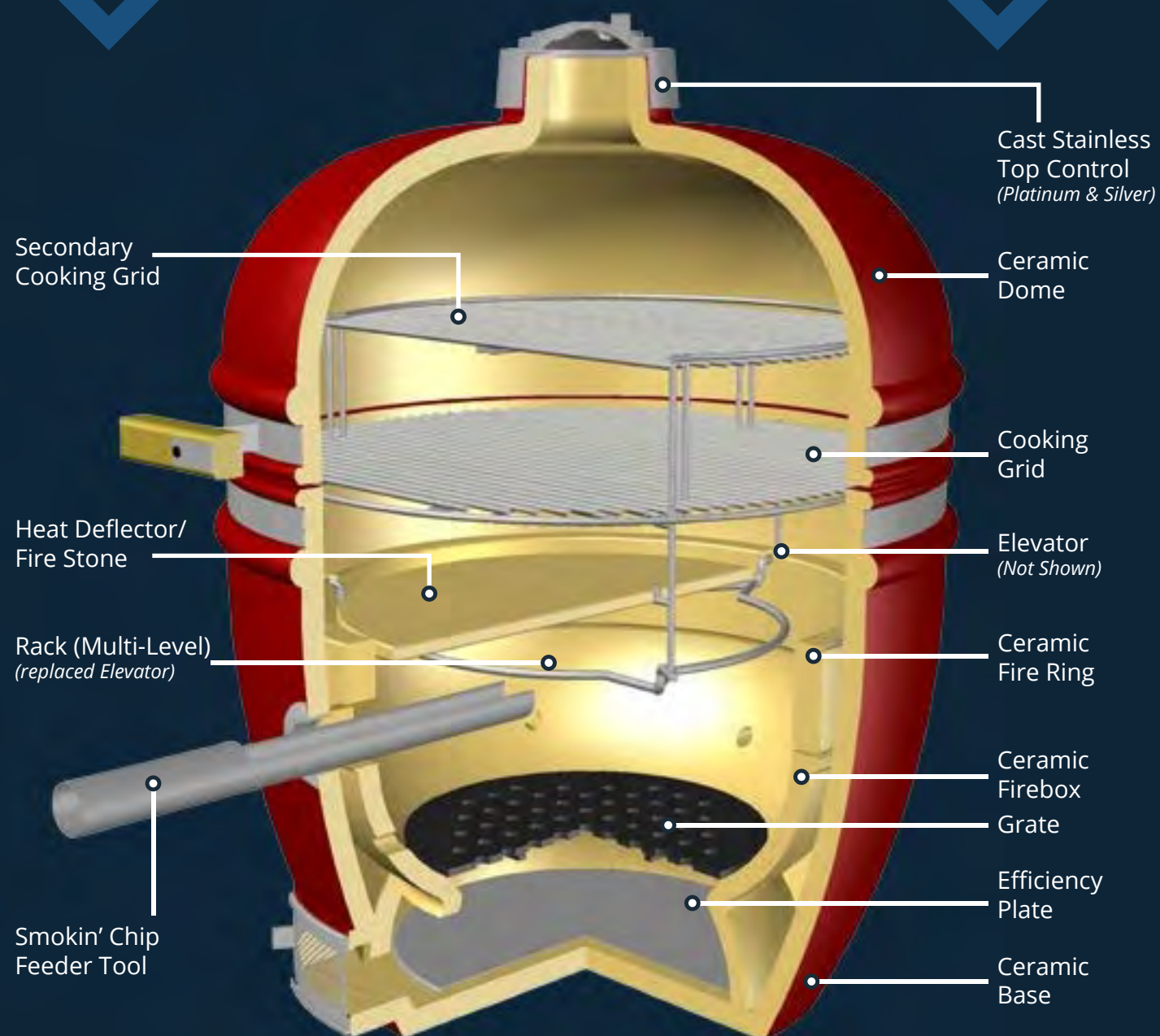
Covers:

Heavy Duty UV Resistant Vinyl
Patented Ventilation System
Embroidered Saffire Logo
Perfect Fit



Options

Standard Components



Cooking Advantages:

Ceramic Construction

Durable fired-on ceramic glaze finish.

Retains Heat

The heavy ceramic dome construction has gaskets providing a tight seal which makes the Saffire highly efficient. This allows the grill to operate on minimal charcoal quantities while smoking food for many hours. Even ideal for use in cold winter climates.

Retains Moisture

The efficient design of the Saffire requires a minimal amount of air to keep it hot. With less air flow, there is less drying, so the food retains its moisture. This eliminates the need for a water pan often used on smokers.

Temperature Control

Minimal air flow also prevents runaway fires. Since the temperature fluctuates very little, it's easy to maintain your desired temperature for hours.

Wide Temperature Range

Easily sustains temperatures from 200 to 700 degrees internally.

Safety

The exterior surface remains much cooler than that of a steel grill. Prevents burns.

Enhanced Flavor

The sealed dome construction provides a more even radiant heat and effective distribution of smoked flavor into the food. Taste it and you'll believe it!

Stops Flare-Ups

When operating with the lid closed and the air vents adjusted properly, minimal air prevents flare-ups. This also prevents woodchips that are not soaked from burning up too quickly, allowing the desired smoked flavor to be achieved.

3 Cookers in 1

- Hotter temperatures for searing.
 - Lower, even temperatures for long-term smoking.
 - Excellent heat radiation for use as an oven.
- The Saffire Grill and Smoker does it all... better!

Quick Start Up

With Natural Lump Charcoal, you'll have your Saffire Grill and Smoker up to temperature in only 10-15 minutes. With a small firelighter square, or an electric charcoal starter, you'll be amazed how quickly the fire starts with concentrated airflow from underneath the grate.

Minimal Charcoal Usage

½ to ¼ the charcoal usage of average grills and smokers.

On low, a load of charcoal burns for hours in the Saffire. When finished cooking, just close the air controls and you'll have charcoal left in the grill for next time.

Minimal Maintenance

With thick ceramic walls, the inner firebox stays hotter than a typical steel smoker, so there isn't a messy build-up of grease to be cleaned. The high internal temperatures make the Saffire self-cleaning. Just brush away the burned residue from the cooking grid and you're ready to go.

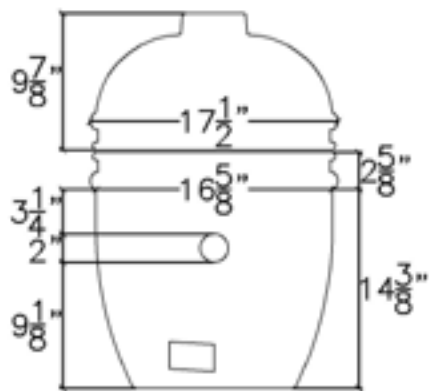


Grill Specs.

15"

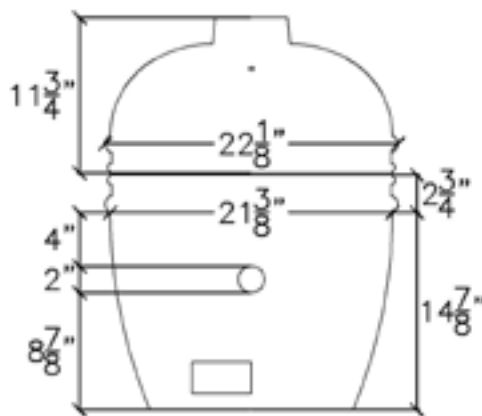
177 sq.in. Primary Cooking Area
290 sq.in. Cooking Area w/ Accessories
110 lbs. Weight of Grill in Box (No Cart)
21"x 21"x 28.5"H Grill Box Size

Grill Hole Cut-out Size: 21 $\frac{3}{4}$ "



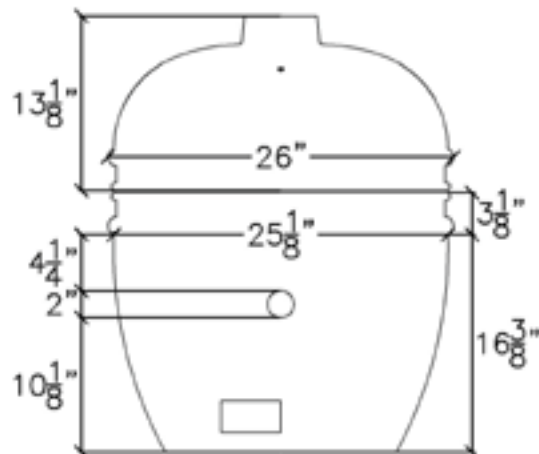
19"

283 sq.in. Primary Cooking Area
464 sq.in. Cooking Area w/ Accessories
180 lbs. Weight of Grill in Box (No Cart)
27"x 27"x 34.5"H Grill Box Size
Granite Table Top Size: 56" x 30"
Grill Hole Cut-out Size: 21 $\frac{3}{4}$ "



23"

397 sq.in. Primary Cooking Area
1059 sq.in. Cooking Area w/ Accessories
280 lbs. Weight of Grill in Box (No Cart)
37.5"x 28.75"x 37.5"H Grill Box Size
Granite Table Top Size: 56" x 34 $\frac{1}{4}$ "
Grill Hole Cut-out Size: 25 $\frac{3}{4}$ "



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