

DANVER

Charcoal-Fired Smoker/Grill

by **SAFFIRE**
GRILL AND SMOKER



Preparing for a “Low ‘n Slow” competitive barbecue cook-off...or simply honing your backyard culinary skills, the Saffire Smoker/Grill will provide exceptional results...

SAFFIRE CHARCOAL-FIRED SMOKER/GRILL

Saffire's heavy ceramic construction and tight seal lid holds and controls heat to produce delicious gourmet results every time. *Precision Flame Control* also reduces charcoal usage from 25% to 50% of standard charcoal grills.

With the wide temperature range, the Saffire can:

- Produce the intense heat to perfectly sear steaks, seafood and chicken.
- Lock-in the flavor of true "low 'n slow" smoked barbecue.
- Turn into a wood-fired brick oven for pizza, bread and other food requiring a wood smoked flavor

The high temperature ceramics will provide a lifetime of use. And with quality cast stainless steel damper control and hardware, the Saffire ensures many years of corrosion resistance and minimum of maintenance.

FEATURES & BENEFITS

• 3 Cookers in 1

- Hotter temperatures for searing.
- Lower, even temperatures for long-term smoking.
- Excellent heat radiation for use as an oven.

• Quick Start Up

With Natural Lump Charcoal, the Grill and Smoker will be up to temperature in only 10 minutes.

• Ceramic Construction

Durable non-fading ceramic glaze.

• Retains Heat

Has gaskets providing a tight seal which makes the Saffire highly efficient. Operates on minimal charcoal quantities while smoking food for many hours.

• Wide Temperature Range

Easily sustains temperatures from less than 200 to over 800 degrees internally.

• Safety

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

• Stops Flare-Ups

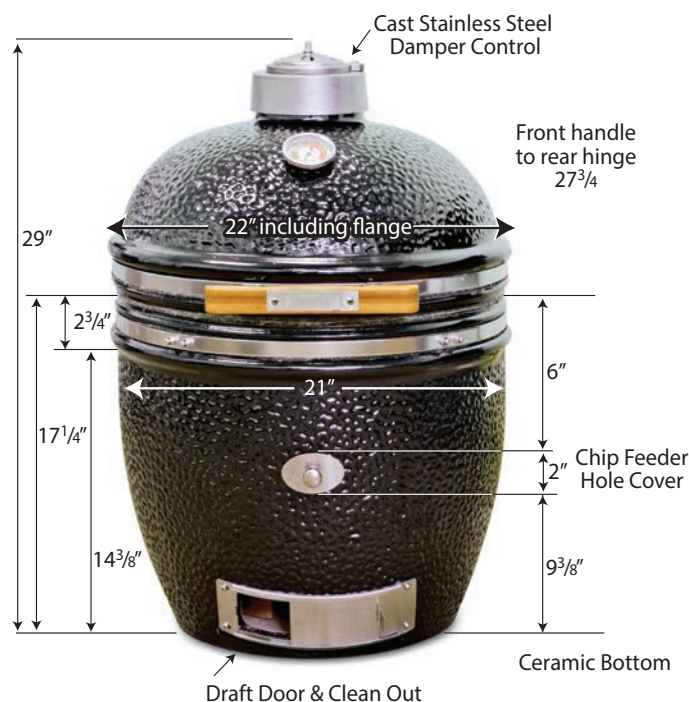
When operating with the lid closed and the air vents adjusted properly, minimal air prevents flare-ups. This also prevents wood chips that are not soaked from burning up too quickly, allowing the desired smoked flavor to be achieved.

• Minimal Maintenance

The inner firebox walls stay 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.

UNIQUE SMOKIN' CHIP FEEDER

- Eliminates the need to open the lid during cooking to add wood chips for smoking.
- Prevents interruption of the cooking cycle and the loss of temperature.
- Easy access to fire without removing cooking grid and food.
- Feeder includes stainless channel and pusher tool.



Danver offers a stainless steel cabinet specifically designed for the Saffire Smoker/Grill (OEB2702 H22)

DANVER

STAINLESS OUTDOOR KITCHENS

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