



EXCLUSIVE GRILLING SYSTEM

5 PART combines advanced technology and components engineered exclusively by Twin Eagles.

- 1. DRAFTING
- 2. DIRECT HEAT
- 3. RADIANT HEAT
- 4. ZONE GRILLING
- 5. HEXAGONAL GRATES

5 PART system utilizes direct and radiant heat that ensures your grill will:

- Preheat faster
- Reach higher temperatures
- Distribute heat more evenly
- Offer complete control in each grilling zone
- Use less gas

PART 1 DRAFTING

When you start the burners, heat rises and creates drafting which draws clean cool air through vents located at the bottom of the firebox.



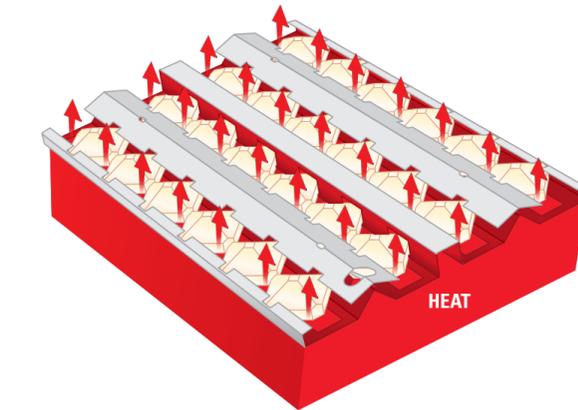
Results

1. Keeps the heat above the burners and accelerates its movement to the cooking surface.
2. Air/gas mixture remains constant for a more efficient flame.
3. Eliminates stress from heat to the burners, the number one cause of burner fatigue.

PART 2 DIRECT HEAT

Other grills operate off the principle that heat rises. Heat will also follow the path of least resistance. Allowing heat to merely rise creates hot and/or cold spots. Parts 2 and 3 use exclusively designed briquette trays with channels that directs the heat systematically.

As the heat is pushed upward, it passes through ports located between the ceramic briquettes.



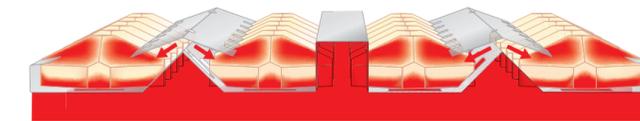
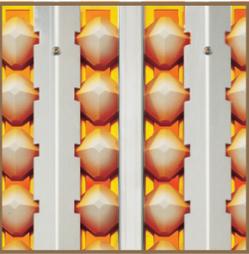
Results

1. Preheats your grill faster and minimizes gas use.
2. Supplies intense heat preferred for searing and grilling.

PART 3 RADIANT HEAT

The use of high grade ceramic briquettes distributes radiant heat evenly to the cooking surface, an important aspect for consistent grilling.

Part of the preheating process is bringing the ceramic briquettes to temperature. Absorbing heat into the bottom of the briquettes and transferring it out the top takes time and gas. Twin Eagles does not rely solely on absorbing heat into the bottom of the briquettes. Heat from the channels located between the rows of briquettes is absorbed into the sides and tops of the briquettes.



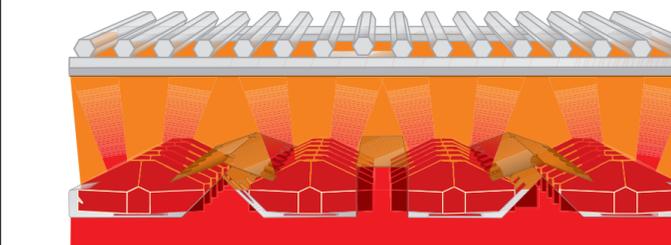
Results

1. Briquettes reach temperature in a fraction of the time while using less gas.

PART 3 RADIANT HEAT (CONTINUED)

Twin Eagles briquettes are manufactured in the USA using high quality materials to form a high temperature resistant ceramic. The finished fired briquette has excellent heat capacity, allowing for even heat distribution and superior thermal shock properties to prevent deterioration of briquettes during grilling.

The pyramid shape of the ceramic briquettes distributes heat upward in multiple directions.



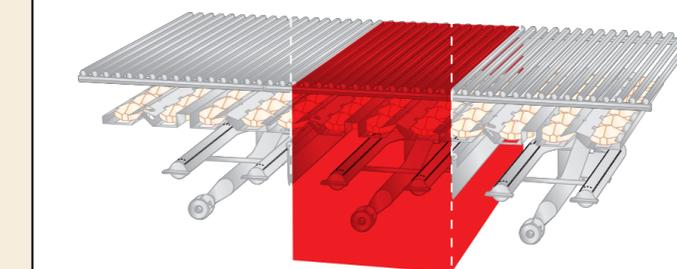
Results

2. Heat is distributed evenly to the cooking surface.

PART 4 ZONE GRILLING

Your Twin Eagles grill has the ability to cook multiple food items at different temperatures. A divider between each burner breaks your grilling surface into zones. You may operate all zones at the same temperature level or control each zone temperature independently.

Also with zone grilling you may grill one or two items efficiently and effectively with just one burner operating. With the heat being pushed upward from drafting the heat is concentrated in one zone and won't spread throughout the firebox.

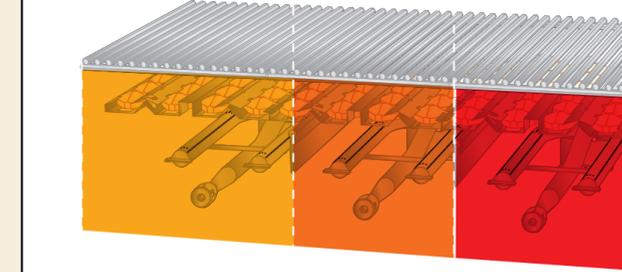


Results

1. Efficiently and effectively operate one zone only for small volume grilling.

PART 4 ZONE GRILLING (CONTINUED)

Grill steaks over one zone at one temperature and fish over another while cooking corn or asparagus over a separate zone at a lower temperature (30 inch grills have two zones).



Results

2. Operate all zones at one temperature level or control the temperature of each zone independently to grill a variety of food items at once.

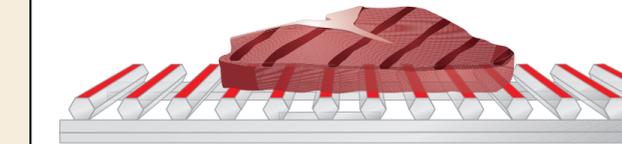
PART 5 HEXAGONAL GRATES

Grates on most grills serve one purpose, to hold your food. Twin Eagles grates actually aid in the grilling process by absorbing, retaining and conducting heat into your food. The thicker (heavier) the grate the more heat it will absorb and retain.



3/8 inch hexagonal stainless steel rods are used in Twin Eagles grates. They have over 20% more mass than most grates and 10% more mass than 3/8 inch round rods. The increased mass will retain more heat.

The flat surface of the hexagon rods gives more food to surface contact over round grates. The additional contact allows more heat to be conducted into your food.



Results

1. Food cooks more evenly.
2. Deeper and thicker restaurant-style sear marks.