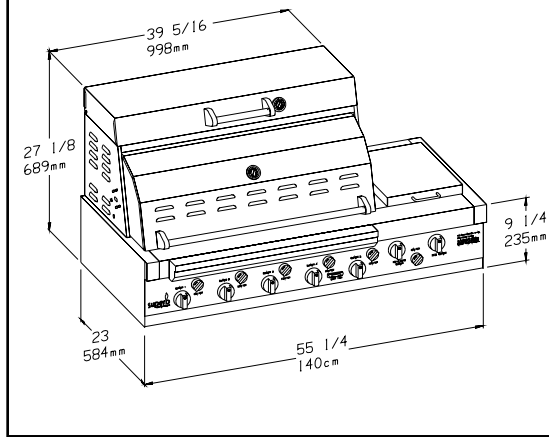
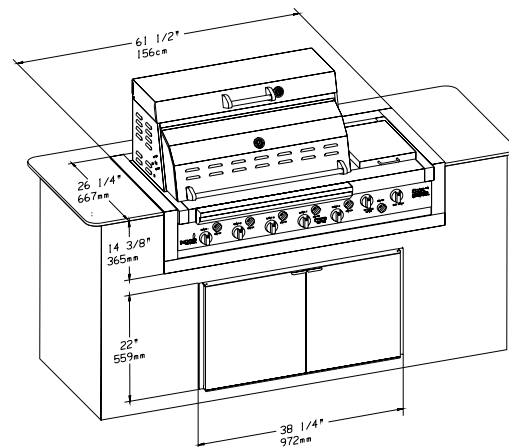
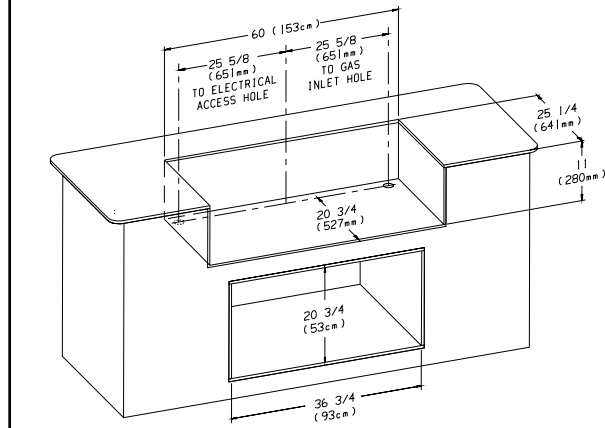


# SUPERB GRILL SSG-36

## Grill Specifications



## Built-In Specifications



Model (Specify Gas Type)	Description	Shipping Wt.
SSG-36	Main Grill Module – Stainless Steel	326 lbs.
<b>Accessories</b>		
SGD-36	Stainless steel doors in frame for built-in installations	28 lbs.
SCG-36	Brushed stainless steel cart for grill	109 lbs.
GIJ-36	Insulating jacket for grill body (required for built-in installations)	39 lbs.
GHK-120	120" Quick-disconnect hose kit for grill	2 lbs.
TKS	Stainless steel cooking utensils include fork, spatula, brush and tongs	2.5 lbs.
VCC-36	Vinyl cover for grill with cart	13 lbs.
VCB-36	Vinyl cover for built-in grill model	7 lbs.
GSS-36	Stainless side shelf for grill (may be used on right or left side)	10.5 lbs.
SUW-15	15" diameter stainless steel wok with lid	4 lbs.
SSP-1	Steamer Pans (1 small and 1 large)	4 lbs.

**Gas Inlet**  
Type of Gas (State on order) Natural or LP  
Iron Pipe Size (N.P.T.) 1/2"

**Ignition System** Piezo

**Warranty:** All parts carry a limited lifetime warranty.  
Every part carries a lifetime guarantee as long as you own the grill.  
**Note:** Empire has a policy of constantly improving quality and performance of its appliances therefore, materials and specifications are subject to change without notice.

Refer to your owner's manual for complete installation and safety information.

For the Empire distributor nearest you, call us toll-free at 1-800-851-3153.



Experience the Superb Outdoors

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Web Site: www.empirecomfort.com • E-mail: info@empirecomfort.com

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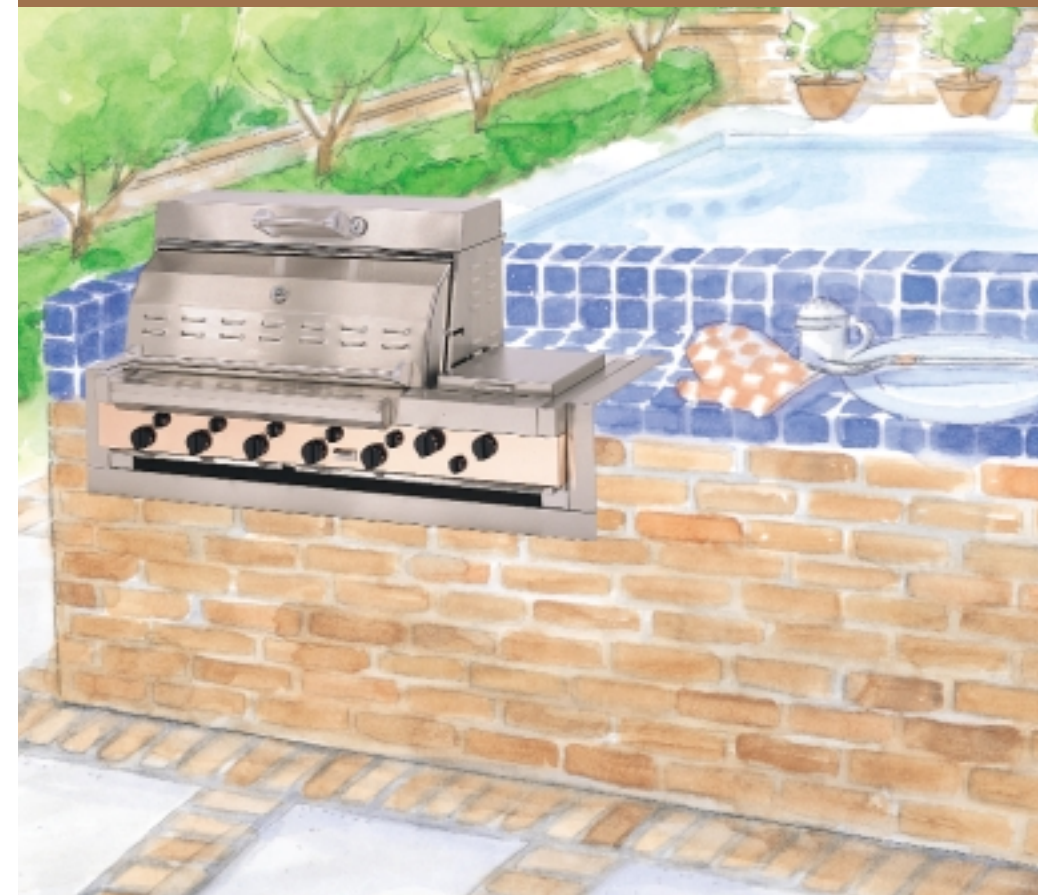
Member of the following industry associations:



This appliance is design-certified to the ANSI/CSA standard by:



# EXPERIENCE THE SUPERB OUTDOORS WITH THE ENHANCED FEATURES OF SUPERB'S OUTDOOR COOKING CENTER



## NOW YOU'RE COOKING!

- ▼ 56" wide, brushed stainless steel grill, cast stainless steel burners
- ▼ (5) 12,000 Btu burners equipped with rotary ignitors
- ▼ Optional rotisserie kit includes (2) independently controlled ceramic rotisserie burners rated at 12,000 Btu with rotary ignitors
- ▼ 30,000 Btu cast stainless side burner
- ▼ Can be built in or used in the optional cart

### SEE THE LIGHT!

Cook to perfection with Superb's patented pop-up grill light. Even in the dark or cold weather, the fluorescent light illuminates the cooking surface.



### GET STEAMED!

Large warming and steaming compartment captures 200-400° of heat. Perfect for vegetables or keeping food warm and ready.



### INDIRECT COOKING

Five independently-controlled 12,000 Btu main burners provide flexibility. Use outside burners for indirect cooking on center of the grill. Elevated cooking rack above main grill is great for baking potatoes or fixing bratwurst.

### OPTIONAL CART FEATURES

Stainless steel cart comes equipped with four electrical outlets, plenty of shelves, tool hooks and, most importantly, space! There's room for storage, and even a small refrigerator!



### ADD FLAVOR!

Add your favorite wood chip flavor by filling the smoker tray with apple, mesquite, or hickory!



### PERFECT TIMING!

Superb's 30,000 Btu side burner makes side preparations in half the time. The corn on the cob will be ready when the meat is done! Optional wok on the side burner offers variety in food preparations.



### BRANDING

The Superb Grill offers reversible plates. One side reduces flare-ups, the other plate grills and brands steaks.

### CATCH IT ALL!

Several stop-gap features minimize grease build-up and make cleaning easy. Sear plates, with our patent pending drip rail design, catch residue and channel it to drip pans below. Anything that drops below the cooking surface hits our bed of ceramic wafers and vaporizes due to heat. (This adds flavoring.) Burners are protected by a stainless steel hood. Two easy-to-handle drip pans below the grill head make for easy cleaning.



### ROTISSERIE

Two independent 12,000 Btu infrared burners allow you to cook more than one bird. Use both burners for smooth, even cooking of two turkeys or up to four chickens. Use one burner for turkey, use the other half to barbecue porksteaks!