

ProSear

INFRARED INDOOR GRILL

by ProFire® Grills

BRING THE GREAT OUTDOOR FLAVOR INDOORS

Your family and friends will love the “Great Outdoor Flavor” all year-round, in any kind of weather, for any occasion and for every meal.

The all new, Patent-Pending, US Made, Infrared stainless steel constructed ProSear Indoor Grill is a first in the indoor market.

Prepare food simply and effectively with that great outdoor flavor in an economical, safe and hassle-free way. Delivering maximum performance and years of low-maintenance operation, ProFire has perfected the art of delicious restaurant grilled flavor with this High Quality Stainless Steel Indoor Infrared Grill.

Features:

- Stainless steel construction
- Electronic ignition, 120 volt operation automatically ignites burners
- 5/16” stainless steel rods cooking grids
- 35,000 BTU rated per-hour input
- 333 square inches total cooking area
- Limited lifetime warranty (on rust-through) on stainless steel cooking grids and stainless steel body components. 5 year warranty on infrared components and 1 year warranty on all other components.
- Stainless steel dust cover included
- Available for Natural or LP Gas application

Advantages of Infrared Burner Technology

- Fast...heats up in approximately 5 minutes
- Intense heat-seals in meat juices for better flavor
- Time saver...heats up faster with shorter grilling time
- High intense heat reduces flare-ups by vaporizing juices instantly

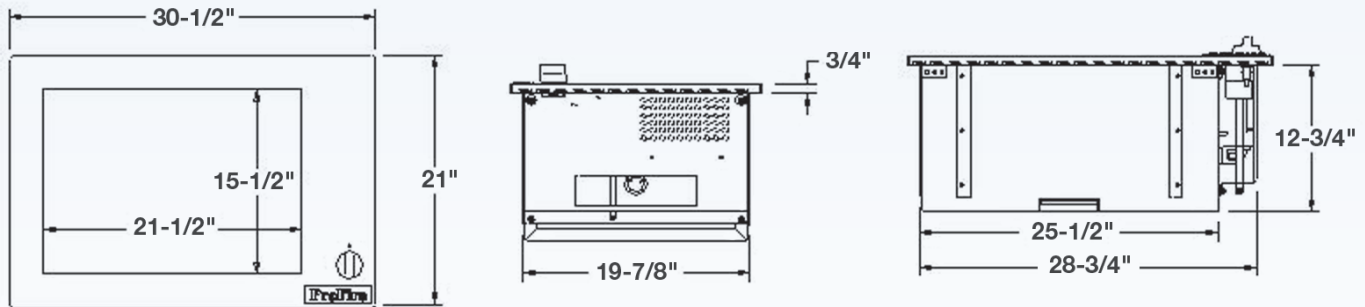


An American Made Grill



General Specifications

Model Number	Electrical	Clearance	Venting	Overall Dim.	Cut-Out Dim.	Shipping Wt.
PFINDOOR	120 Volts, 60H, 0.12 AMP	Zero to combustibles below cooking surface	Vent hood required 600 CFM Internal Blower 900 CFM External Blower	30-1/2" W x 21" L x 12-3/4"D	29" (left to right) X 20" (front to back)	128 lbs.



Clearances

Side Wall/Alcove Counter Installations, with heat shield installed, shall have minimum horizontal distance(s) from the sides and back of appliance to adjacent vertical combustible walls extending above the top panel, 6 inches from the side walls, 4 inches from the rear wall. Minimum horizontal distance from the front edge of the counter to the front side of the appliance, 1 inch. Minimum vertical distance from the distance from the top of the cooking grid to an overhead unprotected combustible surface is 48". Maximum depth of the overhead cabinets is 13 inches.

Island Counter Installation, without heat shield installed, shall have minimum horizontal distance(s) from the sides and back of appliance to adjacent vertical combustible walls extending above the top panel, 14 inches from the side walls, 14 inches from the rear wall. Minimum horizontal distance from the front edge of the counter to the front side of the appliance, 1 inch. Minimum clearance from the cooking surface to the bottom of the vent hood is 26 inches and a minimum 36 inch wide hood is recommended.

ProFire® Grills

Perfection by Design

A division of Modern Home Products Corp.

5565 North 124th Street • Butler, WI 53007

Phone: 262.781.4657 • 888.781.4657

Fax: 262.781.3965 • 888.781.3965

email: info@profiregrills.com • www.profiregrills.com

Other Quality Products From Modern Home Products



©2015 ProFire LLC MHP configuration, Chef's Choice, ProFire are trademarks of Modern Home Products Corp. Because of constant program of improvement, ProFire and MHP reserves the right to change specifications without notice.