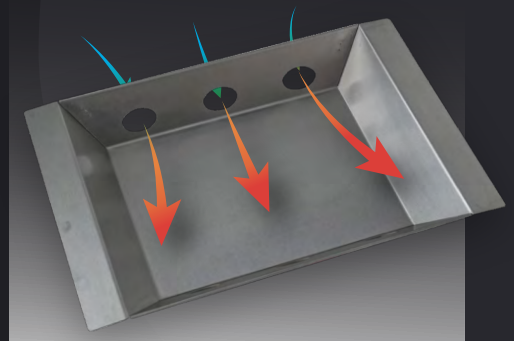


# CHARCOAL TRAY

• SOLD SEPARATELY •



**Airflow** - holes air to pass and coals to burn at an optimal rate.



**Solid Base** - ash remains in the tray, and means the grill is easy to clean.

## VERSATILITY

Great for searing, charcoal grilling, indirect cooking and smoked cooking.  
**CHARCOAL TRAY** - sits above the burners and below the cooking grids.

**EASY IGNITION** - Use the grill gas burners to heat and ignite the charcoal.  
(Once coal is ignited, the gas burners should be turned off.)



## SEARING

**BUY 1 TRAY** for a sear zone for that ultimate juicy steak.



## CHARCOAL GRILLING

**BUY 2 TRAYS** for a larger charcoal grilling area.



## INDIRECT COOKING

**BUY 2 TRAYS** for indirect cooking.  
Place tray on left and right of grill, put low and slow roast between the trays, close hood and enjoy.



## SMOKE LIKE A PRO

Soak wood chips or chunks in water, beer or wine. Place in tray. Smoke will billow and infuse. Spray every hour with preferred liquid.

