THREE STEPS TO TRU-INFRARED™ HEAT

1.

The core element of our patented TRU-Infrared™ Technology is the **emitter plate**. For it to absorb all the heat effectively, it must be positioned **flush over the burners**.

2.

The **grill grate** is designed to fit precisely over the shape of the emitter plate. Make sure the grill grate is placed **directly over the small holes in the emitter plate**. This ensures optimal heat distribution.

3.

After placing everything, lightly coat the grill grate with cooking oil. Let it burn in at the **highest setting for just 10-15 minutes**, and your TRU-Infrared™ grill will be ready to use.

CONGRATULATIONS ON YOUR NEW GRILL!

You've made an excellent choice by selecting a grill with TRU-Infrared™ technology. Say goodbye to dry, overcooked food– from now on, you'll serve up to 50% juicier meat for you and your guests.

We'll explain how our innovative technology works in just a few steps here, and in more detail on our website. You can also register your grill directly at: charbroil.co.uk

GET STARTED RIGHT AWAY. HAVE FUN!

#smartbbq #truinfrared

Follow us on social media and leave us a review.

Char-Broil®

BARBECUED FOOD HAS

NEVER BEEN THIS JUICY!

TRU-INFRARED™

TECHNOLOGY

YOUR NEW THING: PATENTED HEAT TECHNOLOGY!

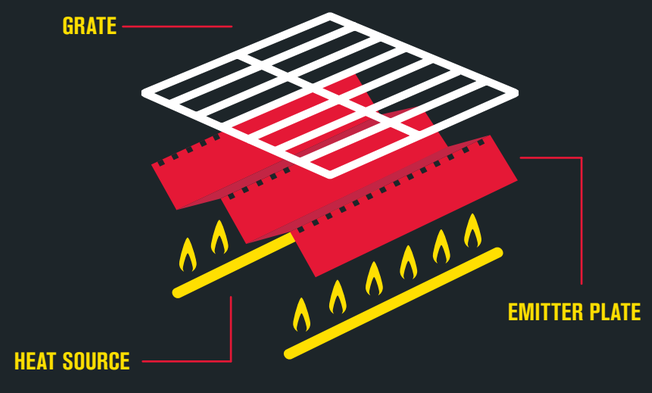
The heart of the patented TRU-Infrared™ technology is the unique emitter plate. It distributes heat evenly across the entire grate, ensuring up to 50% juicier food.

GOT MORE QUESTIONS?

Our TRU-Infrared™ grills represent high quality–this includes after-sales service as well. Whether you have questions about assembly, warranty, or general concerns:

WE'RE HAPPY TO ASSIST YOU!

TRU-INFRARED™ TECHNOLOGY



YOUR BENEFITS

CONTROLLED FLAMES AND EVEN HEAT DISTRIBUITION FOR JUICIER GRILLED FOOD.

-30 % EFFICIENT GRILLS WITH UP TO 30% LESS FUEL CONSUMPTION.

THE EMITTER PLATE CAPTURES GREASE AND DIRT AND, LIKE THE ENTIRE GRILL, IS EASY TO CLEAN.

GET THE BEST OUT OF YOUR GRILL!

From now on, grilling will be smarter. Before you get started, visit our website for inspiration and discover new recipes.
Or you can start right away with your choice of ingredients. We recommend chicken breast, as it turns out especially juicy on the TRU-Infrared™ grill.

HERE'S WHERE TO FIND EXCITING RECIPIES AND MATCHING ACCESSORIES: