UPGRATE YOUR GRILL with GRILL GRATE



This **award winning new product** is a breakthrough cooking system for grills

It Lays on Top of any Grill

Healthier and easier grilling through: Flare Up Protection

Juicier & More Tender Meats
Perfect Sear Marks Every Time



- 2 Interlocking Panels 5.25"x13.75" create a 10.5"x13.75" cooking surface
- Hard Anodized Coating
- 1 GrateTool™
- User Guide

Suggested Retail \$ 59.99

Add-on panels \$ 22.99 suggested retail



Upgrate Your Customer's Grills

With a new cooking surface that makes grilling healthier and easier. A great gift for anybody who owns a grill.

Healthier, Greener and Juicier Grilling through Flare-up Protection

Flare-ups are prevented by the bottom plate. Fat and grease drip through the holes and burn onto the bottom of the grate instead of on the food. Juices & marinades sizzle below the food not feeding the flames. Charring is prevented by the unique raised rail design. Grill Grates make it easy to grill vegetables, fish and leaner meats for healthier, greener and juicier grilling.

Hard Anodized Finish

The raised rails easily brush clean, and the hardness prevents grilling debris from sticking. Use a bit of water and brush hot grates for a steam clean shine.

The GrateTool™

You'll quickly see why it's named The GrateTool™. Part fork, part spatula, *The GrateTool™ reaches below the raised rails to lift rather than scrape*. Easily turn and handle delicate fish, vegetables and lean burgers.

Sales Support

- Looping DVD
- Tent Cards
- Demo Kits
- Press Releases

Product Packaging

- Gift Kit is 21.5" x 6.5" x 2.5" = 3.6 lbs.
- Master Pack Box 14" x 15" x 22.5"
- 10 Gift Kit per Master Pack = 38 lbs.
- Internet/Catalog Box with black & white logo
- Single SKU for add on panels 5.25" x 13.25"

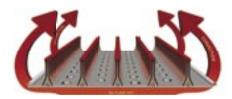


Present your customers with the opportunity to UPGRATE their grills. They will thank you and buy more panels and Grill Grate Gift Kits.

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Flare Up Protection
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Perfect Sear Marks Every Time









Customers love Grill Grates!

I LOVE my Grill Grate. It makes everything that I cook on my grill better than I could have imagined. It makes the food easier to handle, cooks more evenly. and is basically a dream! I have made marinated Grouper on my Grill Grates, and it handled it like a charm. It kept the pieces of fish intact, light and fluffy. The way the tool fits between the rails of the Grate is ingenious. And, the attractive grill lines on the finished items make the dishes even more appealing. I wish I had a Grill Grate years ago. I always recommend them to my friends.

Patti P. Colorado 12/12/08