

**GRILL
AND
CHILL**



SINCE 1888



The Unforgettable Experience

Combining nature with the
modern grilling





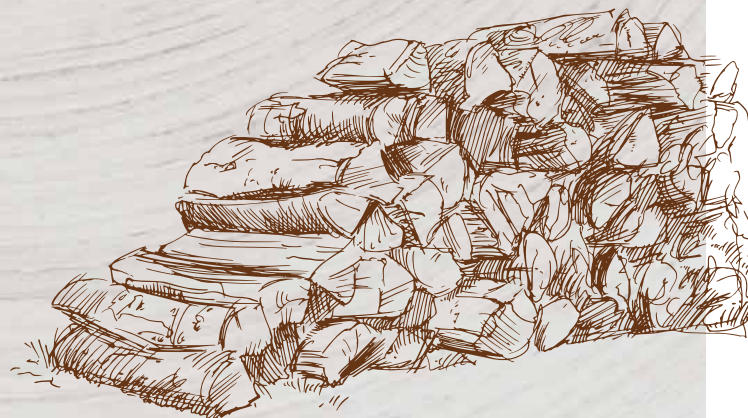
An Innovation that unites
the best of all worlds

Our New Pellet Grill

The taste of a wood fire, the speed of a gas grill, the fine tuning of an electric oven and the aroma of a smoker: you can now enjoy all the advantages of existing grill equipment in one winning piece of kit.

Our new pellet grills are perfect for any cooking method with their intelligent temperature control (ITC) which seamlessly guides the cooking process from start to finish while constantly monitoring the core temperature.

Among all this hi-tech gadgetry, there is still room for simple enjoyment thanks to the wide variety of options and the wonderfully intense aroma of real hardwood. Discerning customers and the catering industry alike will be inspired by the new high-quality pellet grill – a high-temperature grill, BBQ smoker and convection oven all in one. An exciting barbecuing experience is guaranteed.



The Benefits

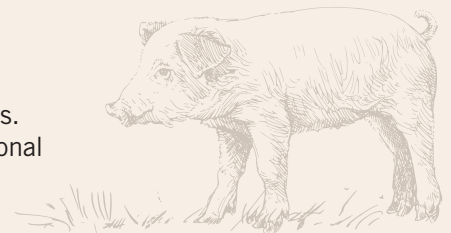
RÖSLE Pellet Grills continue to revolutionize outdoor cooking! They combine the following wood-fired appliances:

- **High-Temperature Grill**
- **Low 'n' Slow Smoker**
- **High Performance Convection Oven**

Our unique, state-of-the-art pellet grills boast excellent convection cooking qualities that will thrill you. With superb craftsmanship and the advanced Intelligent Temperature Control (ITC), including an integrated device to measure the internal food temperature, these grills clearly distinguish themselves from other brands.

• **VERSATILITY**

Expand your kitchen to the outside! Unlike ordinary grills, our high end pellet grills have true convection capabilities, as well as grilling and smoking features. Bake a pie, sear a steak, cook a wood-fired pizza, or smoke ribs. As an additional cooking source, which make holidays and other gatherings easier and more enjoyable!



• **INTELLIGENT TEMPERATURE CONTROL™**

Eliminate constant tending to the fire or overcooking your food. Fueled by 100% natural wood pellets, our one-touch Intelligent Temperature Control (ITC) automatically maintains your desired temperature (80 to 370 °C/180 to 700 °F*) — just like an indoor oven! The ITC, a two-way logic information system measures grill temperature continuously and adds pellets as needed. The digital food probe measures internal food temperature using the ITC. When the food probe reaches its programmed temperature, the ITC will flash "done" and automatically reduce the cooking temperature to its lowest set point to keep the food warm. The convenience and precision of the ITC allows for year-round cooking.



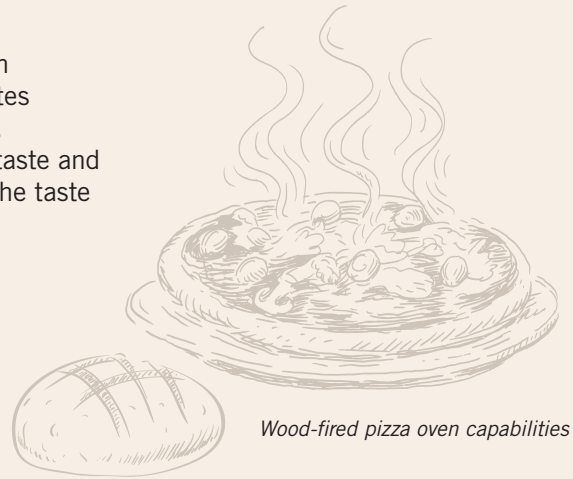
*Temperature range varies by model

- **WOOD-FIRED FLAVOR**

Enjoy the delicious wood-fired flavors that restaurants provide, in the comfort of your own backyard! The ITC automatically regulates the fuel of 100% natural wood pellets to produce savory flavors. 4 wood flavors are available: cherry or apple for a mild smoked taste and hickory or mesquite for an intensive flavor. You'll be amazed at the taste difference compared to traditional gas or charcoal grills.

- **BAKING AND ROASTING**

Bake bread, pizza, cookies, or even a pie with our consistent oven temperatures and even heat circulation. Or roast any type or cut of meat to absolute perfection!



Wood-fired pizza oven capabilities

- **SEARING**

Activate the Direct Flame Mode with a push of the button and secure that special “Seared Roast Aroma” to your meat. With the optional Direct Flame Insert you can take control of the flame and apply it directly over the grill.

- **SMOKING**

For maximum flavor and tenderness, the ITC automatically adjusts to “smoke mode” when the grill temperature is 145 °C/295 °F or below. Create succulent ribs, briskets, and roasts using the smoke mode (80-145 °C/180–295 °F*). Smoke up to 62 hours unattended without refueling.

- **ENVIRONMENTALLY FRIENDLY**

Cooking with 100% natural wood pellets is safer and more environmentally conscientious than using more traditional products. Unlike such fossil fuels as natural gas and propane that contribute to climate change, our pellets are always made from renewable resources.

- **HEAVY-DUTY STAINLESS STEEL, QUALITY CONSTRUCTION, AND MADE IN THE USA!**

Our superior craftsmanship and strict adherence to manufacturing standards guarantee products with unbeatable reliability and durability in any climate or weather condition. All pellet grills are designed, engineered and manufactured in an ISO 9001:2008 facility in the USA.





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RÖSLE PELLET GRILL

RÖSLE Pellet Grill

NEW

REAL BARBECUING OVER A WOOD FIRE

GRILL SURFACE:
5.447 CM²/844 SQ. IN
(depending on model)

PELLETS
more than 10 kg/24 lbs pellet capacity for up to 62 hours of cooking (depending on model)

TEMPERATURES
can be adjusted accurately from 80 °C to 370 °C/180 °F to 700 °F (depending on model)

BARBECUE GRATES MADE OF 8 MM/0.31 IN. THICK STAINLESS STEEL

ASSEMBLY
solid housing made of high-quality stainless steel – easy, rapid assembly as the grill is partly pre-assembled

THE GRILL CAN BE TRANSPORTED EFFORTLESSLY AND CONVENIENTLY THANKS TO ITS RUBBER WHEELS

PERFECT HEAT DISTRIBUTION
convection system with high-performance fans ensures uniform heat circulation for tender, succulent meat

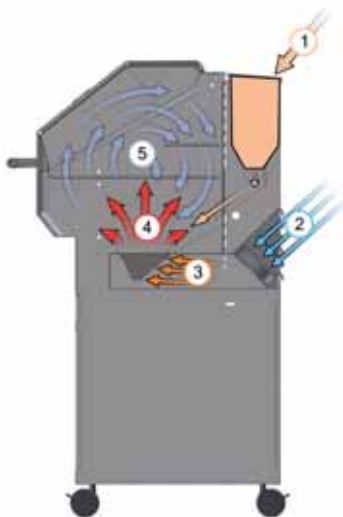
A HEALTHY OPTION
healthy grilling without burned fat

ITC
Intelligent Temperature Control
2 Sensors for the cooking chamber and core temperature ensure that food is cooked to perfection

SUITABLE FOR ALL GRILLING METHODS:
direct, indirect, low-temperature cooking and smoking

WOOD PELLETS
ecological burning with natural wood pellets

BUTTON-OPERATED AUTOMATIC IGNITION



- ① Wood pellet fuel is poured into the hopper, and is then dispensed into the cooking chamber.
- ② Intake air is provided by two heavy-duty, metal fans.
- ③ Intake air is pressurized and heated.
- ④ Wood pellet fuel combusts and heats the cooking chamber.
- ⑤ Hot air and smoke circulate throughout the cooking chamber.
- ⑥ The ITC (Intelligent Temperature Control) allows the user to set their desired cooking temperature from 80 °C to 370 °C/180 °F to 700 °F.
- ⑦ A removable meat probe interfaces directly with the ITC allowing the user to monitor the temperature of their food.



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Our New Pellet Grill

DIFFERENT MODELS TO SUIT EVERY TASTE

Models with floor unit



The professional for superior catering

Memphis Elite made from stainless steel 18/10
 Temperature range: 80 – 370°C/180 – 700 °F
 Grill surface: 5.447 cm²/844 sq. in.
 Grill surface with optional grates: 8.082 cm²/1.252 sq. in.
 Cubic inch grill area: 104 L/6.345 cub. in.
 Unit weight: approx. 131 kg/283 lbs
 Dimensions (H x W x D): approx. 119 x 175 x 72 cm/47 x 69 x 29 in.
 Convection system: 2 fans
 Pellet capacity: 10.9 kg/24 lbs

The pellet grill for ambitious barbecuers

Memphis PRO made from stainless steel 18/0
 Temperature range: 80 – 344°C/180 – 650 °F
 Grill surface: 3.631 cm²/562 sq. in.
 Grill surface with optional grates: 5.388 cm²/834 sq. in.
 Cubic inch grill area: 69 L/4.230 cub. in.
 Unit weight: approx. 95 kg/213 lbs
 Dimensions (H x W x D): approx. 116 x 144 x 72 cm/47 x 57 x 29 in.
 Convection system: 2 fans
 Pellet capacity: 7.25 kg/18 lbs



The entry-level model for gourmets

Memphis Advantage Plus made from stainless steel 18/0
 Temperature range: 90 – 316°C/200 – 600 °F
 Grill surface: 2.753 cm²/427 sq. in.
 Grill surface with optional grates: 6.266 cm²/970 sq. in.
 Cubic inch grill area: 69 L/4.233 cub. in.
 Unit weight: approx. 80 kg/161 lbs
 Dimensions (H x W x D) : approx. 117 x 113 x 74 cm/47 x 45 x 29 in.
 Convection system: 1 fans
 Pellet capacity: 5.45 kg/12 lbs



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RÖSLE PELLET GRILL

Built-in models:

These models are designed for fixed installation outdoors. The grills have no floor unit, meaning they can be installed existing furniture or walls.



Memphis Elite Built-In

Made from stainless steel 18/10
Temperature range: 80 – 370°C/180 – 700 °F
Grill surface: 5.447 cm²/844 sq. in.
Grill surface with optional grates: 8.082 cm²/1.252 sq. in.
Cubic inch grill area: 104 L/6.345 cub. in.
Unit weight: approx. 98 kg/220 lbs
Dimensions (H x W x D): approx. 71 x 103 x 72 cm/28 x 39 x 29 in.
Convection system: 2 fans
Pellet capacity: 10.9 kg/24 lbs

Memphis PRO Built-In

Made from stainless steel 18/10
Temperature range: 80 – 344°C/180 – 650 °F
Grill surface: 3.631 cm²/562 sq. in.
Grill surface with optional grates: 5.388 cm²/834 sq. in.
Cubic inch grill area: 69 L/4.230 cub. in.
Unit weight: approx. 72 kg/165 lbs
Dimensions (H x W x D): approx. 71 x 71 x 72 cm/28 x 28 x 30 in.
Convection system: 2 fans
Pellet capacity: 7.25 kg/18 lbs





Our versatile attachments



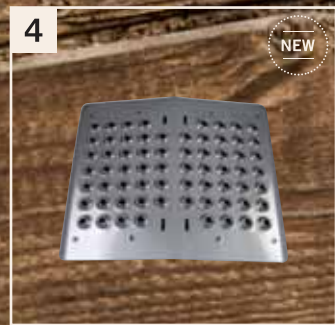
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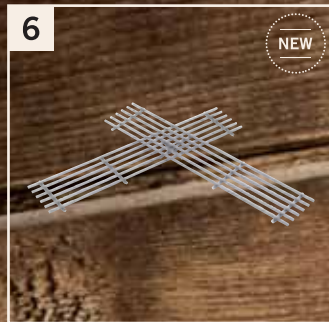
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NEW



NEW



NEW



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NEW



NEW

Art. No. 25355 / 25356 / 25357 / 25358

1. Natural Wood Pellets 9 kg/20 lbs Bag

Optimised for use in pellet grills. The following natural wood pellets are available: apple, hickory, cherry and mesquite.

Art. No. 25370

2. Meat Probe Memphis

Temperature sensor for measuring the core temperature of meat. Fits all RÖSLE Pellet Grills.

Art. No. 25371

3. Multi Tool Memphis

Universal tool for all RÖSLE Pellet Grills. For cleaning the combustion chamber and barbecue grates. Lifting tool for barbecue grates and add-ons. All stainless steel.

Art. No. 25372

4. Direct Flame Insert Memphis

Insert for direct grilling with RÖSLE Pellet Grills. Ideal for steaks and quick-frying. All stainless steel.

Art. No. 25373

5. Warming Rack Memphis Elite 2 pcs.

2 warming racks for all Elite models. Additional area of 2.635 cm²/408 sq. in. 8 mm/0.31 in. stainless steel grates.

Art. No. 25374

6. Warming Rack Memphis PRO/Advantage 2 pcs.

2 warming racks for all PRO and Advantage models. Additional area of 1.757 cm²/272 sq. in. 8 mm/0.31 in. stainless steel grates.

Art. No. 25375

7. Drip Pan Memphis Elite/PRO 6 pcs.

Drip pans for all Elite and PRO models. Collects liquids and dirt during grilling. Made of aluminium, hand cleaning recommended. Set consisting of 6 pcs.

Art. No. 25376

8. Drip Pan Memphis Advantage 6 pcs.

Drip pans for all Advantage models. Collects liquids and dirt during grilling. Made of aluminium, hand cleaning recommended. Set consisting of 6 pcs.

Art. No. 25349 / 25354

9. Protective Cover Memphis Elite and PRO Built-In

Protective cover made from polyester, waterproof, in black colour. Available for Pellet Grill Memphis Elite and PRO Built-In.

Art. No. 25334 / 25339 / 25344

10. Protective Cover Memphis Elite, PRO and Advantage

Protective cover made from polyester, waterproof, in black colour. With velcro fastening. Available for Pellet Grill Memphis Elite, PRO and Advantage.

For further informations
got to www.roesle.de



RÖSLE Pellet Grills at a Glance

	Memphis Elite	Memphis Elite Built-In	Memphis PRO	Memphis PRO Built-In	Memphis Advantage Plus
Material	Stainless Steel 18/10	Stainless Steel 18/10	Stainless Steel 18/0	Stainless Steel 18/10	Stainless Steel 18/0
ITC	Yes	Yes	Yes	Yes	Yes
Convection Fan System	2	2	2	2	1
Grill Construction	<ul style="list-style-type: none"> • Heavy-Duty Double Wall and Sealed Construction • incl. 7 Grill Grates: 6 Grates each approx. 22 x 31 cm/ 8.7 x 12.2 in. 1 Grate approx. 94 x 14 cm/37 x 5.5 in. each Ø 8 mm/0.3 in. s/s 		<ul style="list-style-type: none"> • Heavy-Duty Double Wall and Sealed Construction • incl. 5 Grill Grates: 4 Grates each approx. 22 x 31 cm/ 8.7 x 12.2 in. 1 Grate approx. 63 x 14 cm/24.8 x 5.5 in. each Ø 8 mm/0.3 in. s/s 		<ul style="list-style-type: none"> • Heavy-Duty Double Wall Construction • incl. 4 Grill Grates: each approx. 22 x 31 cm/ 8.7 x 12.2 in. each Ø 8 mm/ 0.3 in. s/s
Grill Surface	5.447 cm ² / 844 sq. in.	5.447 cm ² / 844 sq. in.	3.631 cm ² / 562 sq. in.	3.631 cm ² / 562 sq. in.	2.753 cm ² / 427 sq. in.
Grill Surface with optional Grates	8.082 cm ² / 1.252 sq. in.	8.082 cm ² / 1.252 sq. in.	5.388 cm ² / 834 sq. in.	5.388 cm ² / 834 sq. in.	6.266 cm ² / 970 sq. in.
Cubic Inch Grill Area	104 L/ 6.345 cub. in.	104 L/ 6.345 cub. in.	69 L/ 4.230 cub. in.	69 L/ 4.230 cub. in.	69 L/ 4.233 cub. in.
Hopper	10,9 kg/ 24 lbs	10,9 kg/ 24 lbs	7,25 kg/ 18 lbs	7,25 kg/ 18 lbs	5,45 kg/ 12 lbs
Unit Weight	approx. 131 kg/ 283 lbs	approx. 98 kg/ 220 lbs	approx. 95 kg/ 213 lbs	approx. 72 kg/ 165 lbs	approx. 80 kg/ 186 lbs
Overall Dimensions H x W x D	approx. 119 x 175 x 72 cm/ 47 x 69 x 29 in.	approx. 71 x 103 x 72 cm/ 28 x 39 x 29 in.	approx. 116 x 144 x 72 cm/ 47 x 57 x 29 in.	approx. 71 x 71 x 72 cm/ 28 x 28 x 30 in.	approx. 117 x 113 x 74 cm/ 47 x 45 x 29 in.
Temp Range	80 - 370 °C/ 180 - 700 °F	80 - 370 °C/ 180 - 700 °F	80 - 344 °C/ 180 - 650 °F	80 - 344 °C/ 180 - 650 °F	90 - 316 °C/ 200 - 600 °F

RÖSLE GMBH & CO. KG

Johann-Georg-Fendt-Straße 38

D-87616 Marktoberdorf

Telefon +49 8342 912-0

Telefax +49 8342 912-190

info@roesle.de

www.roesle.de

