



INTRODUCING THE

PATIO - PRO

THE ALL-AMERICAN, ALL-IN-ONE
BBQ SYSTEM FOR THE TRUE
HOME PROFESSIONAL.



 *Hephaestus*

HEPHAESTUS PROUDLY INTRODUCES OUR FLAGSHIP MODEL, THE "PATIO-PRO."
THE "PATIO-PRO" IS PERFECT FOR WEEKEND BARBEQUE OR COMPETITION COOKING.
THIS ISN'T YOUR TYPICAL BARBEQUE; THIS IS AN ALL-IN-ONE OUTDOOR PATIO EXPERIENCE:

- BARBEQUE
- WATER SMOKER
- GRILL
- PIZZA OVEN
- FIRE PIT
- WOOD OR CHARCOAL

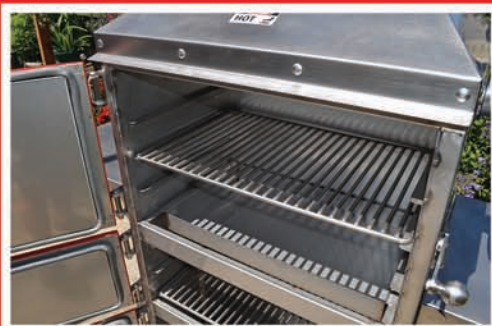
PROUDLY MADE IN THE U.S.A. - 503.383.5532 - WWW.HEPHAESTUSBBQ.COM



OPTIONAL ACCESSORIES:

- SIDE SHELVES
- FIRE PIT SCREEN
- COLORED DOORS / STAINLESS STANDARD
- ADDITIONAL GRATES / 2 STANDARD
- PIZZA STONE
- DRIP TRAY
- PEDESTAL BASE / CASTERS STANDARD
- 48" X 30" ALTERNATE BASE PLATFORM WITH 8" CASTERS
- PIZZA PEEL
- GRILL TOOL
- REMOVABLE ASH PAN
- BBQ COVER

WE ALSO OFFER A DIAMOND PATTERN GRILL AS AN ALTERNATIVE PREFERENCE TO THE REGULAR GRILL.



THE **TOP CHAMBER** OF THE PATIO-PRO IS FOR BARBEQUING AND SMOKING. REMOVABLE AND SLIDING STAINLESS STEEL GRATES HOLD UP TO 8 RACKS OF RIBS. PLACE THE OPTIONAL DRIP PAN WHERE NEEDED OR MOVE IT TO THE MIDDLE CHAMBER AND ADD WATER TO UTILIZE THE WATER SMOKER FEATURE.



THE **MIDDLE CHAMBER** OF THE PATIO-PRO IS A WOOD-FIRED PIZZA OVEN. BY RAISING THE FIREBOX UP, YOU CAN CREATE TEMPERATURES RIVALING THE BEST BRICK OVENS. REMOVE THE OPTIONAL PIZZA STONE TO USE THE GRILL FEATURE OR GAIN ADDITIONAL BARBEQUE / SMOKER CAPACITY.



THE **BOTTOM CHAMBER** OF THE PATIO-PRO CONTAINS THE MOVEABLE FIREBOX. CONTROL THE BARBEQUE TEMPERATURE BY USING THE ADJUSTABLE AIR INLETS LOCATED IN THE FRONT. RAISE THE FIREBOX UP FOR THE PERFECT STEAK SEARING GRILL.

THE PATIO-PRO IS A COMBINATION OF BARBEQUE, SMOKER, GRILL, PIZZA OVEN, AND OUTDOOR FIRE PIT. THE UNBELIEVABLE HEAT CONTROL OF THE FULLY INSULATED PATIO-PRO ALLOWS FOR PRECISE COOKING FOR EACH OF IT'S UNIQUE FUNCTIONS.