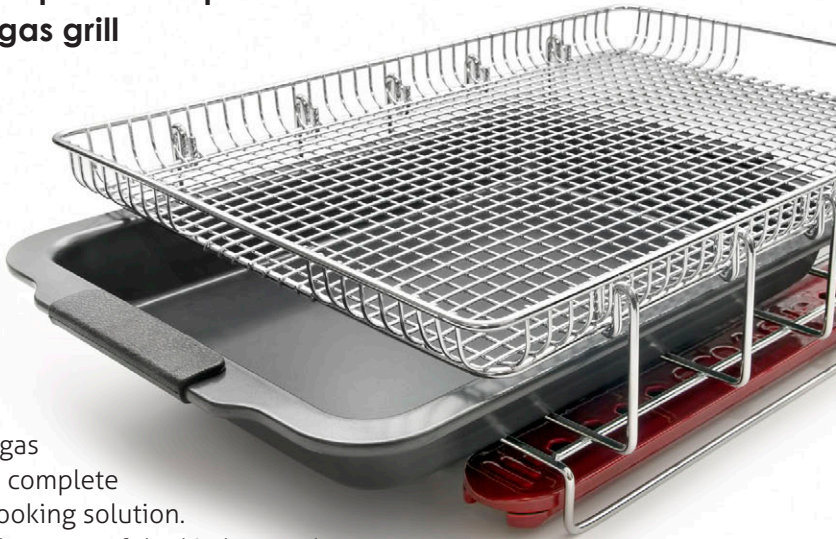


The Rack

Maximize Your Grill's Versatility

The Convective Cooking System that greatly expands the potential of your gas grill



Turn your gas grill into a complete outdoor cooking solution. Move the heat out of the kitchen and cook everything outside! Grill, Plank, Roast and Bake to perfection—with or without smoke. Improves your grill's efficiency and shortens cooking times.

The Rack includes two Chip Strips for great smoke flavor



Roasting



Planking



Baking



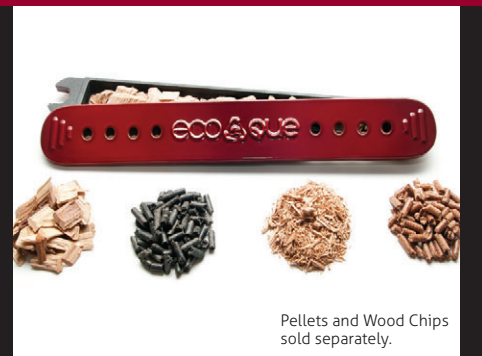
Direct Grilling

Chip Strip™

Enhance the foods you grill with real smoke flavor



If you've ever tried using aluminum foil or metal boxes to add smoke to your grill then you understand what we were thinking when we invented the Chip Strip™. This solid cast iron design heats wood chips evenly and keeps them hot so they can smolder, not burn. We've been amazed to see and taste the difference that the Chip Strip™ makes.



Pellets and Wood Chips sold separately.

Use Smoke Flavoring Pellets or a wide assortment of Wood Chips to create different smoke flavors.

eco:que™
a GREENER WAY TO GRILL™

The Rack

ITEM#	72181
MSRP	99.99
MAP	89.99

The Rack

- Improves your grill's efficiency and shortens cooking times
- Includes 2 Chip Strips to enhance your food with great smoke flavor
- Adjusts from Light Smoke to a more Robust Smoke Flavor for BBQ
- Is Designed to fit under the hood of your gas grill*

* For full use of all configurations, The Rack requires a cooking space of 20" wide X 15" deep X 6" high (towards the front of the grill hood)

- **BARBECUE** Ribs, Pork Butts, and Brisket like never before in a gas grill—and in a fraction of the time!
- **ROAST** Chicken, Seafood, and Large Cuts of Meat to perfection using the water pan—with or without smoke
- **PLANK** your food with The Rack's Plank Saving Plate and save Wood Planks for reuse
- **BAKE** Pizzas, Breads, and Muffins right on top of the Wire Basket
- **DIRECT GRILL** Veggies and Seafood using the searing heat of your grill without losing food through the grate

Chip Strip™

ITEM#	72183
MSRP	24.99
MAP	19.99

Use Smoke Flavoring Pellets or a wide assortment of Wood Chips to create different smoke flavors.

- Works above or below your grill grate
- Designed for Maximum Smoke delivery
- Sturdy Cast Iron construction

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