



Grill Guide

**WHAT GRILL IS
RIGHT FOR YOU?**

TRAEGER

WEBER

**BIG GREEN
EGG**

**RECIPES and
TIPS & TRICKS**

1315 Edison St NW • Hartville, OH 44632 • 330.877.3631 • Mon-Fri 8am to 8pm • Sat 8am to 6pm • Closed Sunday

WHAT TYPE OF GRILL



GAS

CHARCOAL

Do you like the ease of a push-button start?

Do you mainly cook over direct heat?

Do you like the convenience of readily available fuel?

Do you like to primarily cook burgers and steak?

If you answered

YES

to these questions, let's begin talking about a Weber Gas Grill



Do you like the unmatched flavor only a charcoal fire can give?

Do you like to add different flavors to the food, Hickory, mesquite and others?

Do you like making the grill the center of attention during the cook?

Do you have a little extra time to get the fire ready?

Do you like to play with fire?

If you answered

YES

to these questions, let's begin talking about a traditional Weber Charcoal Grill



IS RIGHT FOR YOU?

EVERYONE LOVES A BACKYARD BBQ!

The success of the meal comes down to your GRILL! So what IS the best for barbecuing? Gas is more convenient because you just turn on the burners and you are good to go. Charcoal provides a greater degree of control--the heat is determined by the size of the fire you build. Kamado grills also use charcoal but are designed differently. Pellet grills offer the taste of cooking with wood coupled with unmatched precision--they have digital thermostats that allow you to dial in a precise cooking temperature.

PELLET

Do you like to cook low and slow? Think whole chickens and ribs. Or would you like to?

Do you like push button convenience?

Do you have access to electricity?

Do you like precision temperature control?

Do you like wood fired flavor?

If you answered

YES

to these questions, let's begin talking about a Traeger Pellet Grill




TRAEGER
WOOD FIRED GRILLS

KAMADO

Do you like the unmatched flavor only charcoal can give?

Do you like to add different flavors to the food, Hickory, mesquite and others?

Do you like to cook anywhere from low and slow at 225° to searing hot at 750°?

Do you like to set it and forget it for 8 hours or more?

Do you like to play with fire?



If you answered

YES

to these questions, let's begin talking about a Big Green Egg


Big Green Egg
The Ultimate Cooking Experience



TRAEGER

WOOD FIRED GRILLS

TRAEGER PELLET GRILLS

In the Traegerhood, we're all about bringing wood-fired flavor right to the table. No matter which grill you go with, Traeger's 6-in-1 ability means you can grill, smoke, bake, roast, braise and BBQ your way to pure, hardwood flavor.



TIMBERLINE SERIES

- D2 Controller with WiFIRE® Technology
- 3 tiers of stainless steel grates with dual position smoke/sear grate
- Double wall stainless steel interior
- Bamboo cutting board
- Concealed grease management system



TIMBERLINE 850 PELLET GRILL

MSRP
\$1799⁹⁹

- 850 SQ inch Cooking Area

1226960



TIMBERLINE 1300 PELLET GRILL

MSRP
\$1999⁹⁹

- 1300 SQ inch Cooking Area

1226963

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON MSRP

PRO SERIES

• TRAEGER'S BEST-SELLING SERIES of GRILLS • 18 lb hopper capacity



821303

PRO 575 PELLET GRILL

MSRP
\$799⁹⁹

- D2 Controller with WiFIRE® Technology
- 572 SQ inch Cooking Area



808200

PRO 22 PELLET GRILL

MSRP
\$599⁹⁹

- 572 SQ inch Cooking Area
- Dual Meat Probes



837615

PRO 780 PELLET GRILL

MSRP
\$999⁹⁹

- D2 Controller with WiFIRE® Technology
- 780 SQ inch Cooking Area



808202

PRO 34 PELLET GRILL

MSRP
\$699⁹⁹

- 884 SQ inch Cooking Area
- Dual Meat Probes

IRONWOOD SERIES

• D2 Controller with WiFIRE® Technology • Downdraft exhaust system • Super smoke mode
• Pellet sensor • Adjustable two tier grate system with smoke/sear bottom grill grate • Pellet capacity 20 lbs.



IRONWOOD 650 PELLET GRILL

MSRP
\$1199⁹⁹

- 650 SQ inch Cooking Area

817611



IRONWOOD 885 PELLET GRILL

MSRP
\$1499⁹⁹

- 885 SQ inch Cooking Area

841458

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ACCESSORIES



A GRILL MASTER IS ONLY AS GOOD AS THEIR TOOLS, AND WE'VE GOT THE RIGHT GRILLING ACCESSORIES FOR THE JOB.

SAUCES \$9⁹⁹

Let your favorite Traeger flavor have its way with your favorite cut of meat. Whether you mop it, sop it, dip it, or serve it on the side, make sure to keep it saucy.

RUBS \$9⁹⁹-\$11⁹⁹

For anything you're fixin' to grill, we've got a spice for that. Whether you rub it on or shake it out, make your meal superbly spiced with our spices and rubs



METAL STORAGE BUCKET \$14⁹⁹

Galvanized metal; holds up to 20 lbs. of pellets.
800759



PELLET STORAGE LID & FILTER KIT \$19⁹⁹

Weather resistant air-tight lid with easy-pour spout and pellet filter to strain sawdust for a cleaner grill.
800186



BUCKET LINER 5 PACK \$5⁹⁹

Line your bucket to make clean up a breeze.
801727

BBQ CLEANING BRUSH

\$29⁹⁹

• Nylon bristle • 15.75 inch
849220



DRIP TRAY LINERS PACKS OF 5

\$4⁹⁹-\$16⁹⁹

- Makes clean-up easier
- Customized sizing to fit Traeger Grill models



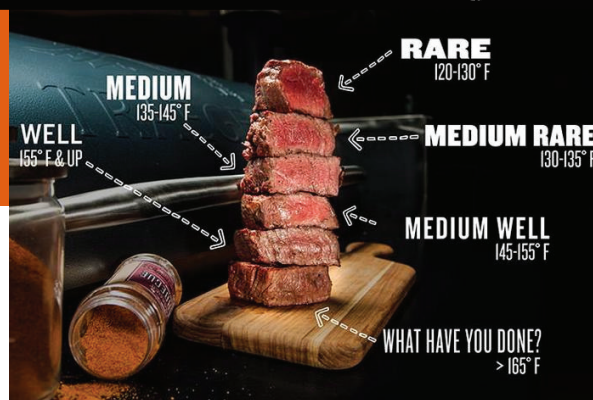
HARDWOOD PELLETS \$18⁹⁹

- Made from 100% natural, food-grade hardwood for optimal wood fired flavor
- Assorted flavors available

TIPS & TRICKS

IF YOU'RE LOOKIN', YOU AREN'T COOKIN'! Convection cooking is what makes a Traeger Grill so versatile. The less you open the hood, the more consistent your cook will be.

Don't forget, if you're taking a break from grilling (we don't recommend) for more than a week long, you'll want to change out your pellets so they're good as new when you get back.



GRILLING THE PERFECT STEAK

TRAEGER	INTERNAL TEMPERATURE	GRILL TIME AT 400°F	CENTER COLOR
RARE	120-130°F	2:30 MIN. PER SIDE	RED
MEDIUM RARE	130-135°F	3:30 MIN. PER SIDE	PINK WITH THIN BROWN STRIPES ON TOP & BOTTOM.
MEDIUM	135-145°F	4:30 MIN. PER SIDE	SOME PINK
WELL	145-155°F	5:30 MIN. PER SIDE	SLIVER OF LIGHT PINK
WELL DONE	155-165°F	6:30 MIN. PER SIDE	MOSTLY BROWN
WHAT HAVE YOU DONE??	165°F+	8-10 MIN. PER SIDE	BROWN THROUGHOUT

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SMOKED BRISKET

Prep Time: 15 Minutes | Cook Time: 9 Hours | Serves: 8 - 12 people

INGREDIENTS

- 2 Tbsp Garlic Powder
- 2 Tbsp Onion Powder
- 2 Tbsp Paprika
- 2 Tsp Chili Powder
- 1/3 Cup Jacobsen Salt Or Kosher Salt
- 1/3 Cup Coarse Ground Black Pepper, Divided
- 1 (12-14 lbs.) Whole Packer Brisket, Trimmed
- 1 1/2 Cup Beef Broth

INSTRUCTIONS

When ready to cook, set Traeger temperature to 225° and preheat, lid closed for 15 minutes. For optimal flavor, use Super Smoke if available.

For the Rub: Mix together garlic powder, onion powder, paprika, chili pepper, kosher salt and pepper in a small bowl.

Season the brisket on all sides with the rub.

Place brisket, fat side down on grill grate. Cook brisket until it reaches an internal temperature of 160°, about 5 to 6 hours. When brisket reaches internal temperature of 160°, remove from grill.

Double wrap meat in aluminum foil and add the beef broth to the foil packet. Return brisket to grill and cook until it reaches an internal temperature of 204°, about 3 hours more.

Once finished, remove from grill, unwrap from foil and let rest for 15 minutes. Slice against the grain and serve.



Brown Sugar and Bacon Wrapped Lil Smokies

Prep Time: 20 Minutes | Cook Time: 30 Minutes | Serves: 6 - 8 people

INGREDIENTS

- 1 Pound Bacon, Cut In Half
- 1 Whole Cocktail Sausages, 14 Oz Package
- 1/2 Cup Brown Sugar

INSTRUCTIONS

Lay strips of bacon out on a clean flat surface. Roll out the bacon strips using a rolling pin, so they are a touch longer with even thickness.

Wrap each sausage in 1/2 strip of bacon and secure with a toothpick. Place the bacon wrapped sausages in a casserole dish in a single layer and cover with brown sugar. Transfer to the fridge and let sit for 30 minutes.

When ready to cook, set the grill temperature to 350°F and preheat for 10-15 minutes. Lay the sausages out on a parchment lined cookie sheet and place the sheet directly on the grill grate. Cook for 25-30 minutes until the bacon is crispy. Enjoy!

FOR MORE RECIPES VISIT
www.TraegerGrills.com



SMOKE, SEAR



GAS | ELECTRIC | WOOD PELLET | CHARCOAL

Weber has become a household name because of its durable, stylish, reliable grills, which are backed by a 10-year warranty. Built on a foundation of great customer service, Weber grills also provide an option for every budget and cooking preference. From gas, electric, charcoal, and yes, even to wood fired pellet, Weber has you covered.



Genesis® II S-435

MSRP
\$1249

- 646 SQ inch Primary Cooking Area
- 7mm stainless rod cooking grates
- 4 Stainless Steel Burners
- Sear burner, side burner
- Stainless Lid
- Parts Warranty: 10 Year Limited 876692



Genesis® II S-335

MSRP
\$1049

- 513 SQ inch Primary Cooking Area
- Warming Rack Area / Secondary Area SQ inch 156
- 669 SQ inch Total Cooking Area
- 3 Stainless Steel Burners
- Stainless Lid
- Parts Warranty: 10 Year Limited 846168
- Also available in natural gas \$1049 | 866992



Genesis® II E-335

MSRP
\$949

- 513 SQ inch Primary Cooking Area
- Porcelain enameled cast iron grates side burner
- 3 Stainless Steel Burners
- Enamel Lid
- Parts Warranty: 10 Year Limited 821881

& EVERYTHING IN BETWEEN



Genesis® II SE-335

MSRP
\$999

- 513 SQ inch Primary Cooking Area
 - Warming Rack / Secondary Area SQ inch 156
 - 669 SQ inch Total Cooking Area
 - 3 Stainless Steel Burners
 - Special Edition: Thicker Grates
 - Parts Warranty: 10 Year Limited
- 836185



Genesis® II S-310

MSRP
\$899

- 513 SQ inch Primary Cooking Area
 - Warming Rack Area / Secondary Area 156 SQ inch
 - 669 SQ inch Total Cooking Area
 - 3 Stainless Steel Burners
 - Stainless Lid
 - Parts Warranty: 10 Year
- 880645
Also available in natural gas \$899 893864



Genesis® II SE-330

MSRP
\$949

- 513 SQ inch Primary Cooking Area
 - 9mm stainless rod cooking grates
 - 3 Stainless Steel Burners
 - Sear station and side burner
 - Special Edition: Thicker Grates
 - Parts Warranty: 10 Year Limited
- 814117



Available in copper and crimson, smoke and black.
Also available in Natural gas \$949, 817130



Genesis® II E-315

MSRP
\$799

- 513 SQ inch Primary Cooking Area
 - Warming Rack Area / Secondary area SQ inch 156
 - Total Cooking Area SQ inch 669
 - 3 Stainless Steel Burners
 - Enamel Lid
 - Parts Warranty: 10 Year
- 877507



Genesis II® SE-310

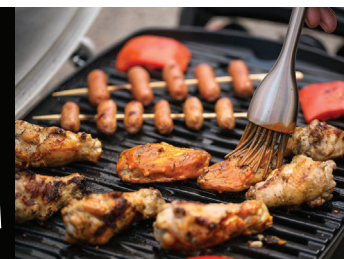
MSRP
\$799

- 513 SQ inch Primary Cooking Area
 - 9mm stainless rod cooking grates
 - 3 Stainless Steel Burners
 - Special Edition: Thicker Grates
 - Parts Warranty: 10 Year Limited
- 817867

GENESIS II®

EVEN HEAT. EVEN BETTER TASTE.

**FOR TIPS & TRICK
AND RECIPES
VISIT WEBER.COM**





SPIRIT®

FOR THE PERFECT SEAR. EVERY TIME.



Spirit II E-210

MSRP
\$379

- 360 SQ inch Primary Cooking area
- Porcelain enameled cooking grates
- 2 Stainless Steel Burners
- Fold down left side table
- Parts Warranty: 10 Year Limited

800237



Spirit II E-310

MSRP
\$479

- 424 SQ inch Primary Cooking Area
- Warming Rack Area / Secondary Area 105 SQ inch
- 529 SQ inch Total Cooking Area
- 3 Stainless Steel Burners
- Parts Warranty: 10 Year Limited

800286



Spirit S-315

MSRP
\$599

- 424 SQ inch Primary Cooking Area
- Warming Rack Area / Secondary Area 105 SQ inch
- 529 SQ inch Total Cooking Area
- 3 Stainless Steel Burners
- Parts Warranty: 10 Year Limited

813096



Spirit SP-335

MSRP
\$699

- 424 SQ inch Primary Cooking Area
- Warming Rack Area / Secondary Area 105 SQ inch
- 529 SQ inch Total Cooking Area
- 3 Stainless Steel Burners
- Parts Warranty: 10 Year Limited

824020

ACCESSORIES

IGRILL 3 THERMOMETER

\$99⁹⁹



Monitors temperature and provides smart device notifications: Genesis II and Spirit II gas grill compatible. 802037

INSTANT READ THERMOMETER

\$11⁹⁹



Digital read-out with Fahrenheit and Celsius; auto shut-off. 800411

PIZZA PADDLE

\$35⁹⁹

Stainless steel; lifts pizzas up to 12-inch diameter.



98883

CLEANING BRUSH & SCRAPER

\$9⁹⁹

Easily clean grill grates with stainless steel bristles and notched scraper set in hardwood handle.



806080

WOOD CHIPS & CHUNKS

\$3⁹⁹-\$6⁹⁹

Experimenting with adding flavored wood chips and chunks to your recipe makes smoking and grilling even more delicious.



Assorted flavors

CLEANING BRUSH

\$12⁹⁹

- Stainless steel bristles
- 21-inches
- 3-sided for hard-to-reach cleaning



TOOL KIT

\$29⁹⁹

Soft touch handles; includes spatula and tongs with handle lock.



800416

RIB GRILL RACK

\$21⁹⁹

- 2-in-1 design for ribs, chicken quarters or more
- Flip it over for holding roasts and larger cuts of meats



816530

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON MSRP

SmokeFire

DISCOVER AUTHENTIC WOOD FIRED TASTE



810268

Smokefire EX4 Wood Fired Pellet Grill

MSRP
\$999

- 432 SQ inch Cooking Area
- 200-600 Temperature range
- Weber Connect Wi-Fi technology
- Plated steel cooking grates with stainless steel flavorizer bars



812843

Smokefire EX6 Wood Fired Pellet Grill

MSRP
\$1199

- 648 SQ inch Cooking Area
- 200-600 Temperature range
- Weber Connect Wi-Fi technology
- Plated steel cooking grates with stainless steel flavorizer bars

SUMMIT[®]

FOR FIRST IMPRESSIONS AND LASTING IMPRESSIONS



SUMMIT[®] S-470

MSRP
\$2099

- 468 SQ inch Primary Cooking Area
- Warming Rack Area / Secondary Area 112 SQ inch
- Total Cooking Area 580 SQ inch
- 4 Stainless Steel Burners
- Parts Warranty: 10 Year

806927

Also available in natural gas \$2149 | 800568



SUMMIT[®] S-670

MSRP
\$2749

- 624 SQ inch Primary Cooking Area
- Warming Rack Area / Secondary Area 145 SQ inch
- Total Cooking Area : 769 SQ inch
- 6 Stainless Steel Burners
- Parts Warranty: 10 Year

817637

Also available in natural gas \$2799 | 800569

CHARCOAL Performer Deluxe Charcoal Grill

MSRP
\$439

- 363 SQ inch cooking area
- Hinged cooking grate
- Removable cook timer
- Uses disposable propane bottles for effortless propane ignition of charcoal

801250

Available in black or copper



Weber Q 1000 MSRP
\$179

- 189 SQ inch Cooking Area
 - Stainless Steel Burner
 - Porcelain Enamelled Cooking Grates
- 800745



Weber Q 3200 MSRP
\$419

- Stainless Steel Burners
 - Removable catch pan
 - Includes permanent Q cart
 - Two removable folding work tables
- 800742

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Big Green Egg®

The Ultimate Cooking Experience®



The Big Green Egg is the perfect grill for everyone – from the backyard cook to the world’s most acclaimed chefs – all sharing a love of great flavor, simplicity and the convenience of the most versatile grill in the world! Our natural lump charcoal adds the perfect amount of live fire flavor to all of your favorite dishes... that’s why everything tastes better cooked in an EGG!



THE SIM GRILL |



MINIMAX

MSRP

\$598

Designed as the ultimate portable EGG, the MINIMAX comes complete with its own carrier and will delight you with oversized results in a small package.

TIPS & TRICKS

LOAD IT & FORGET IT

Full Load of Charcoal LASTS 12 HOURS

NO BASTING NECESSARY

Seals in moisture as it cooks

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON MSRP

PLE TO USE ALL-IN-ONE GRILL

R O A S T | S M O K E | B A K E | S E A R



MEDIUM

MSRP

\$699

Happiness in a more compact package- the MEDIUM EGG is perfectly sized for smaller families and couples.



LARGE

MSRP

\$899

The LARGE EGG is the most popular size and a favorite to handle the cooking needs of most families and gatherings of friends.



XLARGE

MSRP

\$1249

An XLARGE EGG accommodates cookouts will all of your friends and family- and you can efficiently prepare several meals over the coals at once.

EASY to LIGHT
READY in MINUTES

VERSATILE GRILLING EXPERIENCE
225° to 750° and any temperature in-between



PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON MSRP

Big Green Egg

The Ultimate Cooking Experience®



EGGCESSORIES



MEAT CLAWS SET OF 2 \$1449

Designed for easy handling and shredding of larger pieces of meats, roasts, turkey, chicken and pork.

1154153

BBQ TONGS

\$1474



Stainless steel, silicone tipped 16-inch; perfect for turning food.

1280852

PIZZA PEEL

\$2699



Pizzeria-style, aluminum surface with oversized soft grip handle for convenient handling of pizzas, calzones and more.

1154156

GRID GRIPPER

\$1327

Easily and safely grips and lifts stainless cooking grids and grilling planks.

50024



ASH TOOL

\$1327

Perfect tool for removing ash from bottom of your Big Green Egg.

50022



CHARCOAL

\$2553

100% Natural American oak and hickory 'ultra premium' hardwood. Meets EPA guidelines.

21631



ACACIA HARDWOOD TABLES

- Fabricated from all-natural kiln-dried solid planks of genuine acacia wood
 - Customized to Large and X-Large EGGs
 - Includes easy-leveling leg pads*
 - Works well with TableNest and Weatherproof Ventilated Cover
- * Optional 2- or 4-inch locking caster kits available.

LARGE TABLE

\$449

1277453

XLARGE TABLE

\$489

1277456



CHEF'S FLAVOR INJECTOR

\$3053

Add flavor and juiciness to any roast or poultry - from the inside out! Includes two needles for chunky marinades and liquids.

1197368

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RECIPES

TANDOORI CHICKEN



Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit betterthanbouillon.com

INGREDIENTS

- 4 pounds chicken thighs
- 2 Tbsp Better Than Bouillon® Organic Chicken Base
- 1½ Cups plain yogurt
- 2 Tbsp milk
- 2 Tbsp freshly squeezed lemon juice
- 1½ Tbsp garam masala
- 1 Tbsp onion powder
- 1 Tbsp garlic powder
- 1 Tbsp paprika
- 1 Tsp ground cumin
- ½ Tsp cayenne pepper
- ¼ Tsp ground cloves
- ¼ Cup freshly chopped cilantro

INSTRUCTIONS

Mix the chicken base, yogurt, milk, lemon juice, garam masala, onion powder, garlic powder, paprika, cumin, cayenne pepper, and cloves in a small bowl. Add the marinade to a re-sealable plastic bag. Add the chicken thighs and toss to coat. Place the bag in the refrigerator for 8 hours or overnight.

Set the EGG for indirect cooking (with convEGGtor) at 400°F/204°C.

Remove the chicken thighs from the marinade and place each thigh directly onto the EGG, skin side down. Grill for 10 minutes. Turn the chicken thighs and grill for 30 - 35 minutes more or until the internal temperature is 165°F/74°C.

Remove the chicken thighs from the grill and serve immediately.
Serves 4

BEEF SHORT RIBS



Recipe courtesy of #BGETeamGreen member Rusty Ducworth/@raddadrusty

INGREDIENTS

- 3-4 lbs. beef short ribs
- Big Green Egg Ancho Chile & Coffee Seasoning
- 4 Tbsp Big Green Egg Habanero Hot Sauce

Equipment

- Butcher paper or aluminum foil
- Instant read thermometer
- Big Green Egg Hickory Smoking Wood Chunks

INSTRUCTIONS

Set the EGG for indirect cooking with the convEGGtor at 250°F/121°C with several hickory chunks.

Coat the short ribs with the hot sauce; the sauce will act as a binder to allow the seasoning to adhere better to the ribs. Apply a liberal amount of Big Green Egg Ancho Chile & Coffee Seasoning to the ribs. Allow the ribs to sit at room temperature for 15 minutes; this will allow the rub to penetrate the ribs and adding the amazing flavors.

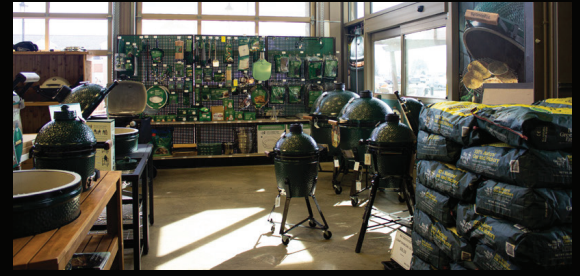
Smoke the ribs for 5 hours. After 5 hours begin to check the internal temperature; once the internal temperature of the ribs reaches 198°F remove the ribs from the EGG and wrap them in butcher paper or foil for at least an hour to allow the moisture to redistribute.

Enjoy those ribs; you've worked hard for them!

**FOR MORE RECIPES VISIT
BIGGREENEGG.COM**

Check Out Our Grill Zone

3,000 SQ FT For all things grilling!



Your Grill Destination **Sales, Service & Accessories**

Get expert advice from the grilling experts at Hartville Hardware Grill Zone. With over 25 years combined experience, Hartville is **YOUR grill destination.**



Free Assembly

Get started right with expert assembly on all our grills



Service AFTER the Sale

Have an issue? Our experts will troubleshoot and provide the solution



10% OFF Accessories

For 1 full year after the purchase of your new grill



1315 Edison St. NW, Hartville, OH 44632 | 330-877-3631 | www.hartvillehardware.com

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