

INFRA-RED SIDE BURNER



POWERFUL, CONTROLLABLE HEAT

Cooking with Infra-red heat creates flavor, maintain juiciness, and saves you time

RESTAURANT QUALITY SEARING

Cooks steaks at 1800°F for restaurant quality sear marks.



VERSATILITY - Great for heating pots and pans (sauces and boiling water).



TWO GRATE SETTINGS - allow for any pot size and precise searing.



WHEN NOT IN USE - the cover sits flush with the side shelf, creating a fully usable flat surface.