

# P3 & P4 PREMIUM

	<b>P3X Series</b>	<b>P4X Series</b>
<b>Grill Style</b>	Large Premium All Purpose	Medium Premium All Purpose
<b>Grill Head Dimensions (in. - WxDxH)</b>	26 ¾x 18 ¾ x 20 ½ with Tall Grill Head	24 x 16 ¼ x 19
<b>Btu</b>	40,000	40,000
<b>Direct Grilling Area (sq. in.)</b>	442	360
<b>Warming Rack Area (sq. in.)</b>	253	113
<b>Total Cooking Area (sq. in.)</b>	695	473
<b>Burner</b>	Stainless Bowtie	Stainless Bowtie
<b>Cooking Grids</b>	Stainless Rod - 3 Level	Stainless Rod - 2 Level
<b>Control Panel</b>	Stainless	Stainless
<b>Lid Stop</b>	Stainless	Stainless
<b>Stainless Smoker Shutter*</b>	DPA100	N/A
<b>Flavor Enhancer</b>	See Page 5	See Page 7
<b>Warming Rack</b>	Stainless Folding Retract-A-Rack	Stainless Retracting
<b>Griddle*</b>	Accessory - DPA115	N/A
<b>Electronic Ignition</b>	Standard	Standard
<b>Heat Indicator</b>	Precision Probe	Precision Probe
<b>Dual Burner Controls</b>	Standard	Standard
<b>* Included with P3SX/P3SXN</b>		

## P-SERIES PREMIUM GRILLS

The P3X and P4X grills represent the best all-around gas grill you can buy. The thick cast aluminum head maintains a consistent temperature at any setting – whether you’re slow roasting, indirect cooking, or searing steaks. The P3X and P4X are as versatile as they are durable.

P Series grills feature the legendary 40,000 Btu Bowtie Burner for exceptional heat distribution at any temperature setting. The P3X offers over 695 square inches of total cooking area – including the cooking grids and warming rack. The P4X has 473 square inches. Both offer two-piece multi-level cooking grids – so you can vary the flame and vary the grid height for better cooking control.

Everything from the burner to the grids to the warming rack is stainless steel.

Both grills are available with CharMaster™ Briquets (P3X and P4X) or Flare Buster Ceramic Flavor Enhancers (P3XF and P4XF models).

Add the optional Smoker Shutter to any P3X grill to double its versatility.

Available in Natural Gas or LP. Conversion Kits optional.