

ProFire



***Professional Quality Grills
For Your Backyard***

www.mhpgrills.com

 **Made in America**

ProFire Grills | 5565 North 124th Street, Butler, WI 53007 | 262.781.4657 • 888.781.4657 | www.mhpgrills.com



Why ProFire Grills?

In a word...**Craftsmanship**

DESIGN & CONSTRUCTION

- Proudly made in the USA
- Complete commercial grade stainless steel grill line available with a wide variety of price points and built to fit many common built-in openings
- Designed and built to withstand the harshest of coastal conditions
- First in the industry to use all stainless steel components throughout the entire grill
- One of the heaviest gauge heat plates in the industry

EASE-OF-USE

- Grills require almost no assembly
- ProFire's roll top lid design is well balanced and opens effortlessly
- Easily customize grills for specific needs and location by choosing from a variety of features and adding optional upgrades

WORRY-FREE PERFORMANCE

- **Backed by the most comprehensive lifetime warranty in the industry**
- Friendly and knowledgeable customer service specialists readily available for the lifetime of the grill



We have owned our ProFire Grill for the past 15 years and have grilled everything from burgers and steaks to fish and vegetables. It is one of the best investments we have made for our outdoor patio living space.

JIM, WISCONSIN

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ProFire DLX Series Grill Heads

 **Made in America**

The ProFire DLX, complete with a sleek radius hood, interior halogen lights and a secondary cooking surface, these American-made stainless steel models are packed with style, features and quality construction.



- Sleek Radius Hood
- Your choice of Stainless Steel or SearMagic Cooking Grids
- Available with or without Rotisserie and Rear Infrared Burner
- Your choice of burner system on all ProFire DLX grills
 - Standard
 - Hybrid
 - Briquette
 - Hybrid Briquette
- Available in three sizes, 27", 36" & 48"

Sleek Radius Hood

The sleek, seamless design of the hood is accented with a polished mirror finish adding style to any outdoor kitchen. Two layers of solid heavy-duty stainless steel prevent heat loss and keep the outer lid cooler.

**LED Control Knob Bezels**

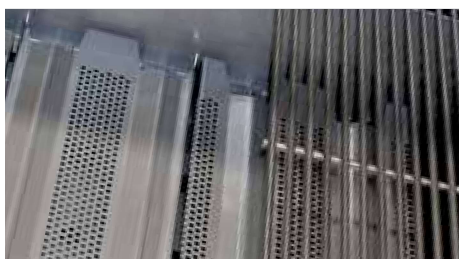
The blue lights provide for added convenience and style while grilling.

**Warming Rack**

Stainless Steel warming rack provides a secondary cooking area.

**Integrated Lights**

Integrated double halogen interior lights provide ample lighting to make grilling at night a breeze.

**Flavor Plates**

These 14-gauge stainless steel, self-cleaning plates distribute heat evenly over the entire grilling surface and produce barbecue flavor while reducing flare-ups.

**Rear Infrared Burner**

Heats up fast to quickly put a seal around meats for juicier and more moist results. Comes with a heavy-duty rotisserie. All grill models are available with or without this feature.

**Grease Tray**

Full width commercial-grade 304 stainless steel grease tray is easy to remove and clean.

Cooking Grid Options**REVERSIBLE***Ribbed Side**Smooth Side***SearMagic Cooking Grids**

These high-performance, reversible, rust-free, anodized aluminum cooking grids heat up faster and cook foods at a uniform temperature. The ribbed side is perfect for steaks and burgers while the smooth side is ideal for delicate items such as fish or vegetables.

**Professional Grade Stainless Steel Cooking Grid**

Commercial-grade 304-grade stainless steel cooking grids with 5/16" thick rods with spacing to accommodate smaller items.

PROFIRE DLX SERIES Standard Burner



The ProFire DLX Standard, or “Traditional”, burner system offers quality commercial grade 16-gauge stainless steel tube burners paired with our 14-gauge stainless steel flavor plates, to distribute heat evenly over the entire grilling surface.



Features:

- Commercial grade 16-gauge stainless steel tube burners
- 14-gauge stainless steel flavor plates provide even heat distribution
- Two, three, or four individually controlled grilling zones

Tube burners produce flames through portholes providing even heat throughout the grill.

- Constructed of 16-gauge commercial-grade 304 stainless steel
- Offers excellent rust-resistance and durability
- Gas ports are uniform in size and shape, providing uniform flame on each port
- The burners and flavor plates work together to ensure even heat distribution
- The burners are aligned side by side which allows for individually controlled grilling zones
- Each grilling zone has a variety of temperature settings

Traditional Burners
PROFIRE
DELUXE SERIES
Grill Heads



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D

	PFDLX48R	PFDLX48G	PFDLX48RS	PFDLX48S
Total Grilling Area	1,242 Sq. In.	1,357 Sq. In.	918 Sq. In.	1,003 Sq. In.
Primary Grilling Area	966 Sq. In.	966 Sq. In.	714 Sq. In.	714 Sq. In.
Warming Rack	276 Sq. In.	391 Sq. In.	204 Sq. In.	289 Sq. In.
BTU's	88,000	88,000	66,000	66,000
# of 11,000 BTU Burners (Traditional)	8	8	6	6
# of Controlled Cooking Zones	4	4	3	3
Infrared Rear Burner BTU's	13,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Integrated Side Burner	—	—	Double	Double
Integrated Side Burner BTU's	—	—	30,000	30,000
Stainless Steel Cooking Grids	✓	✓	✓	✓
SearMagic Cooking Grids	PFDLXSM48R	PFDLXSM48G	PFDLXSM48RS	PFDLXSM48RS
Integrated Halogen Lights	✓	✓	✓	✓
LED Control Knob Bezels	✓	✓	✓	✓

Traditional Burners
PROFIRE
DELUXE SERIES
Grill Heads



**CUT-OUT
DIMENSIONS**
36-1/4" W
10" H
24-1/2" D



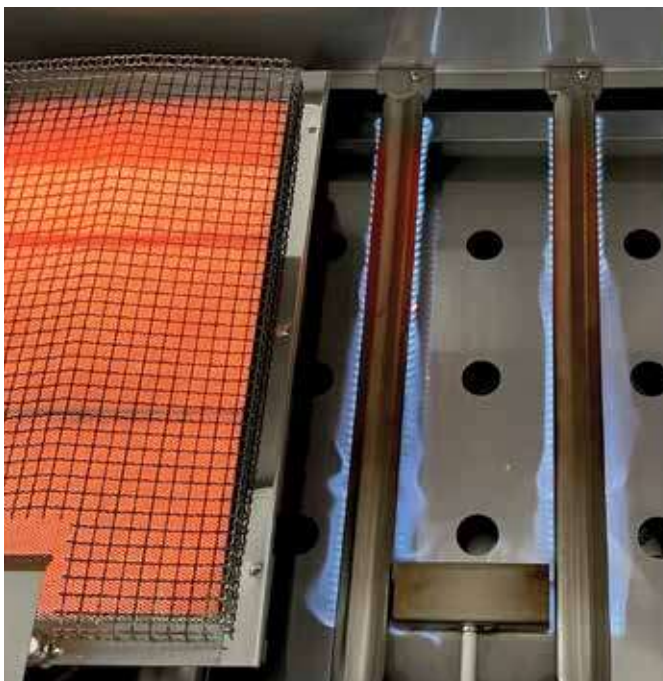
**CUT-OUT
DIMENSIONS**
27-1/4" W
10" H
24-1/2" D

	PFDLX36R	PFDLX36G	PFDLX27R	PFDLX27G
Total Grilling Area	918 Sq. In.	1,003 Sq. In.	675 Sq. In.	737 Sq. In.
Primary Grilling Area	714 Sq. In.	714 Sq. In.	525 Sq. In.	525 Sq. In.
Warming Rack	204 Sq. In.	289 Sq. In.	150 Sq. In.	212 Sq. In.
BTU's	66,000	66,000	44,000	44,000
# of 11,000 BTU Burners (Traditional)	6	6	4	4
# of Controlled Cooking Zones	3	3	2	2
Infrared Rear Burner BTU's	11,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Stainless Steel Cooking Grids	✓	✓	✓	✓
SearMagic Cooking Grids	PFDLXSM36R	PFDLXSM36G	PFDLXSM27R	PFDLXSM27G
Integrated Halogen Lights	✓	✓	✓	✓
LED Control Knob Bezels	✓	✓	✓	✓

PROFIRE DLX SERIES Hybrid Burner



The ProFire DLX Hybrid Burner System offers the best of both worlds. Spacious 9" x 14-3/4" Infrared burner for time-saving grilling paired with our standard stainless steel burners.



Features:

- One large Infrared Burner provides intense heat sealing in natural juices and reduces flare-ups
- Commercial grade 16-gauge stainless steel tube burners
- 14-gauge stainless steel flavor plates provide even heat distribution
- Two, three, or four individually controlled grilling zones

Infrared burners provide an intense heat that seals in meat juices and reduces flare-ups.

- Constructed of 16-gauge commercial-grade 304 stainless steel
- Offers excellent rust-resistance and durability
- Gas ports are uniform in size and shape, providing uniform flame on each port
- The burners and flavor plates work together to ensure even heat distribution
- The burners are aligned side by side which allows for individually controlled grilling zones
- Each grilling zone has a variety of temperature settings

**Hybrid Burners
PROFIRE
DELUXE SERIES
Grill Heads**



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D

	PFDLX48RIH	PFDLX48GIH	PFDLX48RSIH	PFDLX48SIH
Total Grilling Area	1,242 Sq. In.	1,357 Sq. In.	918 Sq. In.	1,003 Sq. In.
Primary Grilling Area	966 Sq. In.	966 Sq. In.	714 Sq. In.	714 Sq. In.
Warming Rack	276 Sq. In.	391 Sq. In.	204 Sq. In.	289 Sq. In.
BTU's	98,000	98,000	76,000	76,000
# of 11,000 BTU Burners (Traditional)	6	6	4	4
# of 32,000 BTU Burners (Infrared)	1	1	1	1
# of Controlled Cooking Zones	4	4	3	3
Infrared Rear Burner BTU's	13,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Integrated Side Burner	—	—	Double	Double
Integrated Side Burner BTU's	—	—	30,000	30,000
Stainless Steel Cooking Grids	✓	✓	✓	✓
Integrated Halogen Lights	✓	✓	✓	✓
LED Control Knob Bezels	✓	✓	✓	✓

**Hybrid Burners
PROFIRE
DELUXE SERIES
Grill Heads**



**CUT-OUT
DIMENSIONS**
36-1/4" W
10" H
24-1/2" D



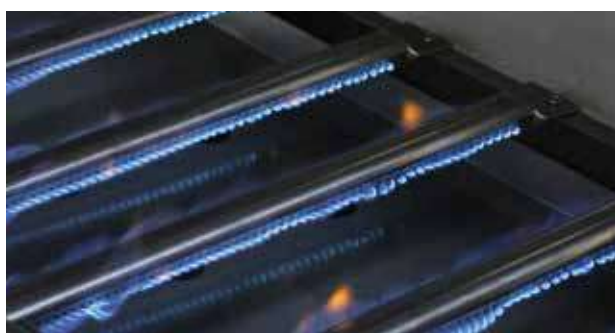
**CUT-OUT
DIMENSIONS**
27-1/4" W
10" H
24-1/2" D

	PFDLX36RIH	PFDLX36GIH	PFDLX27RIH	PFDLX27GIH
Total Grilling Area	918 Sq. In.	1,003 Sq. In.	675 Sq. In.	737 Sq. In.
Primary Grilling Area	714 Sq. In.	714 Sq. In.	525 Sq. In.	525 Sq. In.
Warming Rack	204 Sq. In.	289 Sq. In.	150 Sq. In.	212 Sq. In.
BTU's	76,000	76,000	54,000	54,000
# of 11,000 BTU Burners (Traditional)	4	4	2	2
# of 32,000 BTU Burners (Infrared)	1	1	1	1
# of Controlled Cooking Zones	3	3	2	2
Infrared Rear Burner BTU's	11,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Stainless Steel Cooking Grids	✓	✓	✓	✓
Integrated Halogen Lights	✓	✓	✓	✓
LED Control Knob Bezels	✓	✓	✓	✓

PROFIRE DLX SERIES Briquette System



The ProFire DLX Briquette Burner System works with our traditional tube burners to turn your grill into a true all briquette system.



Features:

- Commercial grade 16-gauge stainless steel tube burners
- True all briquette system providing less flare-ups and more even heat pattern
- Two, three, or four individually controlled grilling zones

What is a briquette system?

In short, the briquette system uses our stainless steel tube burners paired with our porcelain briquettes to create a true all briquette system.

The briquettes, which cover the whole bottom of the grill above the burners, are placed at a greater distance from the cooking grate, translating into less flare-ups and a more even heat pattern. Since porcelain is a better conductor of heat this also means that our system will cook more reliably and produce better results.

The tube burners are constructed of commercial-grade 304 stainless steel. The placement of the tube burners side-by-side allows for individually controlled grilling zones for added flexibility.

**Briquette System
PROFIRE
DELUXE SERIES
Grill Heads**



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D

	BQDLX48R	BQDLX48G	BQDLX48RS	BQDLX48S
Total Grilling Area	1,236 Sq. In.	1,357 Sq. In.	914 Sq. In.	1,003 Sq. In.
Primary Grilling Area	966 Sq. In.	966 Sq. In.	714 Sq. In.	714 Sq. In.
Warming Rack	270 Sq. In.	391 Sq. In.	200 Sq. In.	289 Sq. In.
BTU's	88,000	88,000	66,000	66,000
# of 11,000 BTU Burners (Traditional)	8	8	6	6
# of 32,000 BTU Burners (Infrared)	—	—	—	—
# of Controlled Cooking Zones	4	4	3	3
Infrared Rear Burner BTU's	13,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Integrated Side Burner	—	—	Double	Double
Integrated Side Burner BTU's	—	—	30,000	30,000
Stainless Steel Cooking Grids	Standard	Standard	Standard	Standard
SearMagic Cooking Grids	BQPFDLXSM48R	BQPFDLXSM48G	BQPFDLXSM48RS	BQPFDLXSM48S
Integrated Halogen Lights	✓	✓	✓	✓
LED Control Knob Bezels	✓	✓	✓	✓

**Briquette System
PROFIRE
DELUXE SERIES
Grill Heads**



**CUT-OUT
DIMENSIONS**
36-1/4" W
10" H
24-1/2" D



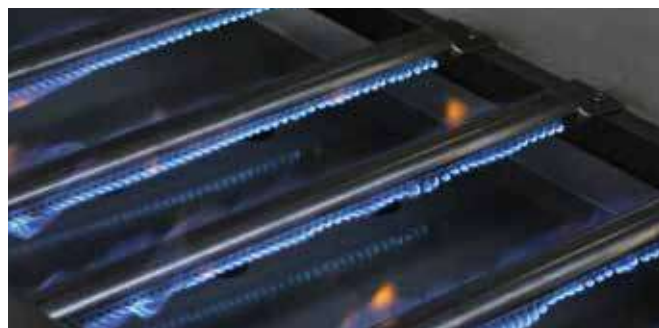
**CUT-OUT
DIMENSIONS**
27-1/4" W
10" H
24-1/2" D

	BQDLX36R	BQDLX36G	BQDLX27R	BQDLX27G
Total Grilling Area	914 Sq. In.	1,003 Sq. In.	665 Sq. In.	737 Sq. In.
Primary Grilling Area	714 Sq. In.	714 Sq. In.	525 Sq. In.	525 Sq. In.
Warming Rack	200 Sq. In.	289 Sq. In.	140 Sq. In.	212 Sq. In.
BTU's	66,000	66,000	44,000	44,000
# of 11,000 BTU Burners (Traditional)	6	6	4	4
# of 32,000 BTU Burners (Infrared)	—	—	—	—
# of Controlled Cooking Zones	3	3	2	2
Infrared Rear Burner BTU's	11,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Stainless Steel Cooking Grids	✓	✓	✓	✓
SearMagic Cooking Grids	BQPFDLXSM36R	BQPFDLXSM36G	BQPFDLXSM27R	BQPFDLXSM27G
Integrated Halogen Lights	✓	✓	✓	✓
LED Control Knob Bezels	✓	✓	✓	✓

PROFIRE DLX SERIES Briquette Hybrid System



The ProFire DLX Briquette Hybrid Burner System offers the best of both worlds. Spacious 9" x 14-3/4" Infrared burner for time-saving grilling paired with our traditional stainless steel burners.



Features:

- One large Infrared Burner provides intense heat sealing in natural juices and reducing flare-ups
- Traditional stainless steel tube burners
- True all briquette system providing less flare-ups and more even heat pattern
- Two, three, or four individually controlled grilling zones

Infrared burners provide an intense heat that seals in meat juices and reduces flare-ups.

- Constructed of 16-gauge commercial-grade 304 stainless steel
- Offers excellent rust-resistance and durability
- Gas ports are uniform in size and shape, providing uniform flame on each port
- The burners and flavor plates work together to ensure even heat distribution
- The burners are aligned side by side which allows for individually controlled grilling zones
- Each grilling zone has a variety of temperature settings

Briquette System PROFIRE DELUXE SERIES Grill Heads



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D

	BQDLX48RIH	BQDLX48GIH	BQDLX48RSIH	BQ48DLXSIH
Total Grilling Area	1,236 Sq. In.	1,357 Sq. In.	914 Sq. In.	1,003 Sq. In.
Primary Grilling Area	966 Sq. In.	966 Sq. In.	714 Sq. In.	714 Sq. In.
Warming Rack	270 Sq. In.	391 Sq. In.	200 Sq. In.	289 Sq. In.
BTU's	98,000	98,000	76,000	76,000
# of 11,000 BTU Burners (Traditional)	6	6	4	4
# of 32,000 BTU Burners (Infrared)	1	1	1	1
# of Controlled Cooking Zones	4	4	3	3
Infrared Rear Burner BTU's	13,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Integrated Side Burner	—	—	Double	Double
Integrated Side Burner BTU's	—	—	30,000	30,000
Stainless Steel Cooking Grids	✓	✓	✓	✓
Integrated Halogen Lights	✓	✓	✓	✓
LED Control Knob Bezels	✓	✓	✓	✓

Briquette System PROFIRE DELUXE SERIES Grill Heads



**CUT-OUT
DIMENSIONS**
36-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
27-1/4" W
10" H
24-1/2" D

	BQDLX36RIH	BQDLX36GIH	BQDLX27RIH	BQDLX27GIH
Total Grilling Area	914 Sq. In.	1,003 Sq. In.	665 Sq. In.	737 Sq. In.
Primary Grilling Area	714 Sq. In.	714 Sq. In.	525 Sq. In.	525 Sq. In.
Warming Rack	200 Sq. In.	289 Sq. In.	140 Sq. In.	212 Sq. In.
BTU's	76,000	76,000	54,000	54,000
# of 11,000 BTU Burners (Traditional)	4	4	2	2
# of 32,000 BTU Burners (Infrared)	1	1	1	1
# of Controlled Cooking Zones	3	3	2	2
Infrared Rear Burner BTU's	11,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Stainless Steel Cooking Grids	✓	✓	✓	✓
Integrated Halogen Lights	✓	✓	✓	✓
LED Control Knob Bezels	✓	✓	✓	✓



ProFire PF Series Grill Heads

 **Made in America**

The ProFire PF incorporates a contemporary, linear design with a multitude of features, style and quality construction. Made in America of durable stainless steel.

- Seamless Linear Hood
- Your choice of Stainless Steel or SearMagic Cooking Grids
- Available with or without Rotisserie and Rear Infrared Burner
- Your choice of burner system on all ProFire PF grills
 - Standard
 - Hybrid
 - Briquette
 - Hybrid Briquette
- Available in three sizes, 27", 36" & 48"



Sleek Radius Hood

Two layers of heavy-duty stainless steel are designed to insulate and prevent heat loss while keeping the outer lid cooler and free from heat discoloration. Seamless lids are accented with a polished mirror finish.



Electronic Multiple Spark Ignition

Allows for quick, easy and reliable starts.



Grease Tray

Full width commercial-grade 304 stainless steel grease tray is easy to remove and clean.



Rear Infrared Burner

Heats up fast to quickly put a seal around meats for juicier and more moist results. Comes with a heavy-duty rotisserie. *All grill models are available with or without this feature.*



Flavor Plates

These 14-gauge stainless steel, self-cleaning plates distribute heat evenly over the entire grilling surface and produce barbecue flavor while reducing flare-ups.

Cooking Grid Options

REVERSIBLE



Ribbed Side



Smooth Side

SearMagic Cooking Grids

These high-performance, reversible, rust-free, anodized aluminum cooking grids heat up faster and cook foods at a uniform temperature. The ribbed side is perfect for steaks and burgers while the smooth side is ideal for delicate items such as fish or vegetables.



Professional Grade Stainless Steel Cooking Grid

Commercial-grade 304-grade stainless steel cooking grids with 5/16" thick rods with spacing to accommodate smaller items.

PROFIRE PF SERIES Standard Burner System



The ProFire PF Standard, or “Traditional”, burner system offers quality commercial grade 16-gauge stainless steel tube burners paired with our 14-gauge stainless steel flavor plates, to distribute heat evenly over the entire grilling surface.



Features:

- Commercial grade 16-gauge stainless steel tube burners
- 14-gauge stainless steel flavor plates provide even heat distribution
- Two, three, or four individually controlled grilling zones

Tube burners produce flames through portholes providing even heat throughout the grill.

- Constructed of 16-gauge commercial-grade 304 stainless steel
- Offers excellent rust-resistance and durability
- Gas ports are uniform in size and shape, providing uniform flame on each port
- The burners and flavor plates work together to ensure even heat distribution
- The burners are aligned side by side which allows for individually controlled grilling zones
- Each grilling zone has a variety of temperature settings

Standard Burners PROFESSIONAL PF SERIES Grill Heads


PF48R

**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D

PF48S

	PF48R	PF48G	PF48RS	PF48S
Cooking Area	966 Sq. In.	966 Sq. In.	714 Sq. In.	714 Sq. In.
BTU's	88,000	88,000	66,000	66,000
# of 11,000 BTU Burners (Traditional)	8	8	6	6
# of Controlled Cooking Zones	4	4	3	3
Infrared Rear Burner BTU's	13,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Integrated Side Burner	—	—	Double	Double
Integrated Side Burner BTU's	—	—	30,000	30,000
Stainless Steel Cooking Grids	✓	✓	✓	✓
SearMagic Cooking Grids	PFSM48R	PFSM48G	PFSM48RS	PFSM48S

Standard Burners PROFESSIONAL PF SERIES Grill Heads


PF36R

**CUT-OUT
DIMENSIONS**
36-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
27-1/4" W
10" H
24-1/2" D

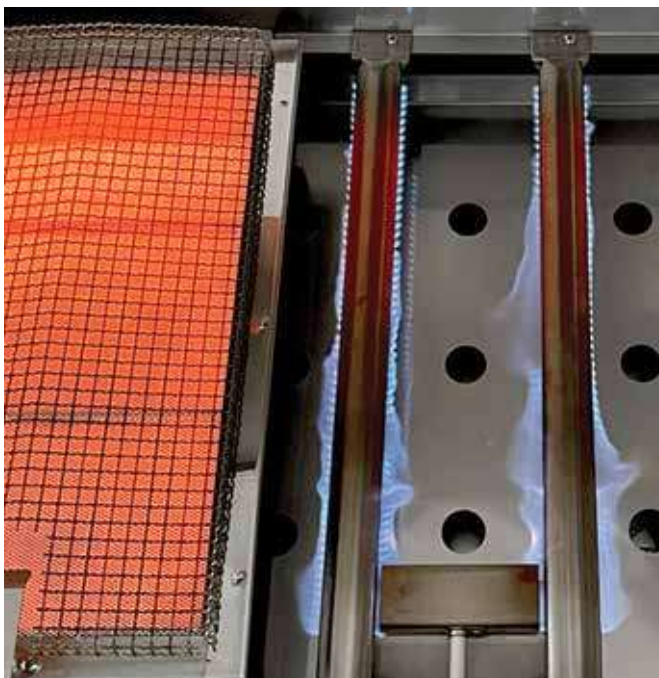
PF27G

	PF36R	PF36G	PF27R	PF27G
Cooking Area	714 Sq. In.	714 Sq. In.	525 Sq. In.	525 Sq. In.
BTU's	66,000	66,000	44,000	44,000
# of 11,000 BTU Burners (Traditional)	6	6	4	4
# of Controlled Cooking Zones	3	3	2	2
Infrared Rear Burner BTU's	11,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Stainless Steel Cooking Grids	✓	✓	✓	✓
SearMagic Cooking Grids	PFSM36R	PFSM36G	PFSM27R	PFSM27G

PROFIRE PF SERIES Hybrid Burner System



Spacious 9" x 14-3/4" Infrared burner for time-saving grilling paired with our standard stainless steel burners.



Features:

- One large Infrared Burner provides intense heat sealing in natural juices and reduces flare-ups
- Commercial grade 16-gauge stainless steel tube burners
- 14-gauge stainless steel flavor plates provide even heat distribution
- Two, three, or four individually controlled grilling zones

Infrared burners provide an intense heat that seals in meat juices and reduces flare-ups.

- Constructed of 16-gauge commercial-grade 304 stainless steel
- Offers excellent rust-resistance and durability
- Gas ports are uniform in size and shape, providing uniform flame on each port
- The burners and flavor plates work together to ensure even heat distribution
- The burners are aligned side by side which allows for individually controlled grilling zones
- Each grilling zone has a variety of temperature settings

**Hybrid Burners
PROFESSIONAL
PF SERIES
Grill Heads**



PF48RIH

**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D

PF48GIH

PF48RSIH

PF48SIH

Cooking Area	966 Sq. In.	966 Sq. In.	714 Sq. In.	714 Sq. In.
BTU's	98,000	98,000	76,000	76,000
# of 11,000 BTU Burners (Traditional)	6	6	4	4
# of 32,000 BTU Burners (Infrared)	1	1	1	1
# of Controlled Cooking Zones	4	4	3	3
Infrared Rear Burner BTU's	13,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Integrated Side Burner	—	—	Double	Double
Integrated Side Burner BTU's	—	—	30,000	30,000
Stainless Steel Cooking Grids	✓	✓	✓	✓

**Hybrid Burners
PROFESSIONAL
PF SERIES
Grill Heads**



P36RIH

**CUT-OUT
DIMENSIONS**
36-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
27-1/4" W
10" H
24-1/2" D

PF36GIH

PF27RIH

PF27GIH

Cooking Area	714 Sq. In.	714 Sq. In.	525 Sq. In.	525 Sq. In.
BTU's	76,000	76,000	54,000	54,000
# of 11,000 BTU Burners (Traditional)	4	4	2	2
# of 32,000 BTU Burners (Infrared)	1	1	1	1
# of Controlled Cooking Zones	3	3	2	2
Infrared Rear Burner BTU's	11,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Stainless Steel Cooking Grids	✓	✓	✓	✓

PROFIRE PF SERIES Briquette Burner System



The ProFire PF Briquette Burner System works with our standard tube burners to turn your grill into a true all briquette system.



Features:

- Commercial grade 16-gauge stainless steel tube burners
- True all briquette system providing less flare-ups and more even heat pattern
- Two, three, or four individually controlled grilling zones

What is a briquette system?

In short, the briquette system uses our stainless steel tube burners paired with our porcelain briquettes to create a true all briquette system.

The briquettes, which cover the whole bottom of the grill above the burners, are placed at a greater distance from the cooking grate, translating into less flare-ups and a more even heat pattern. Since porcelain is a better conductor of heat this also means that our system will cook more reliably and produce better results.

The tube burners are constructed of commercial-grade 304 stainless steel. The placement of the tube burners side-by-side allows for individually controlled grilling zones for added flexibility.

**Briquette System
PROFESSIONAL
PF SERIES
Grill Heads**



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D

	BQPF48R	BQPF48G	BQPF48RS	BQPF48S
Cooking Area	966 Sq. In.	966 Sq. In.	714 Sq. In.	714 Sq. In.
BTU's	88,000	88,000	66,000	66,000
# of 11,000 BTU Burners (Traditional)	8	8	6	6
# of 32,000 BTU Burners (Infrared)	—	—	—	—
# of Controlled Cooking Zones	4	4	3	3
Infrared Rear Burner BTU's	13,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Integrated Side Burner	—	—	Double	Double
Integrated Side Burner BTU's	—	—	30,000	30,000
Stainless Steel Cooking Grids	✓	✓	✓	✓
SearMagic Cooking Grids	BQPFSM48R	BQPFSM48G	BQPFSM48RS	BQPFSM48S

**Briquette System
PROFESSIONAL
PF SERIES
Grill Heads**



**CUT-OUT
DIMENSIONS**
36-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
27-1/4" W
10" H
24-1/2" D

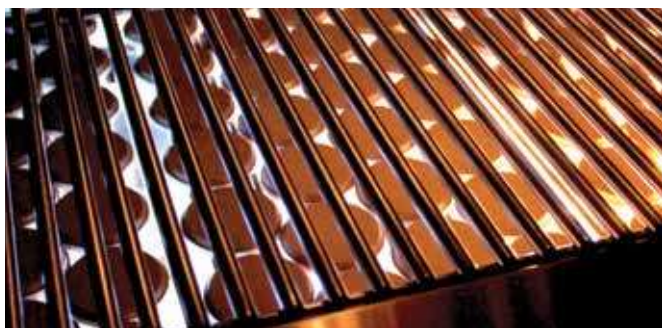
	BQPF36R	BQPF36G	BQPF27R	BQPF27G
Cooking Area	714 Sq. In.	714 Sq. In.	525 Sq. In.	525 Sq. In.
BTU's	66,000	66,000	44,000	44,000
# of 11,000 BTU Burners (Traditional)	6	6	4	4
# of 32,000 BTU Burners (Infrared)	—	—	—	—
# of Controlled Cooking Zones	3	3	2	2
Infrared Rear Burner BTU's	11,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Stainless Steel Cooking Grids	✓	✓	✓	✓
SearMagic Cooking Grids	BQPFSM36R	BQPFSM36G	BQPFSM27R	BQPFSM27G

PROFIRE PF SERIES

Briquette Hybrid Burner System



The ProFire PF Standard, or “Traditional”, burner system offers quality commercial grade 16-gauge stainless steel tube burners paired with our 14-gauge stainless steel flavor plates, to distribute heat evenly over the entire grilling surface..



Features:

- One large Infrared Burner provides intense heat sealing in natural juices and reducing flare-ups
- Traditional stainless steel tube burners
- True all briquette system providing less flare-ups and more even heat pattern
- Two, three, or four individually controlled grilling zones

Infrared burners provide an intense heat that seals in meat juices and reduces flare-ups.

- Constructed of 16-gauge commercial-grade 304 stainless steel
- Offers excellent rust-resistance and durability
- Gas ports are uniform in size and shape, providing uniform flame on each port
- The burners and flavor plates work together to ensure even heat distribution
- The burners are aligned side by side which allows for individually controlled grilling zones
- Each grilling zone has a variety of temperature settings

**Briquette System
PROFESSIONAL
PF SERIES
Grill Heads**



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
48-1/4" W
10" H
24-1/2" D

	BQPF48RIH	BQPF48GIH	BQPF48RSIH	BQPF48SIH
Cooking Area	966 Sq. In.	966 Sq. In.	714 Sq. In.	714 Sq. In.
BTU's	98,000	98,000	76,000	76,000
# of 11,000 BTU Burners (Traditional)	6	6	4	4
# of 32,000 BTU Burners (Infrared)	1	1	1	1
# of Controlled Cooking Zones	4	4	3	3
Infrared Rear Burner BTU's	13,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Integrated Side Burner	—	—	Double	Double
Integrated Side Burner BTU's	—	—	30,000	30,000
Stainless Steel Cooking Grids	✓	✓	✓	✓

**Briquette System
PROFESSIONAL
PF SERIES
Grill Heads**



**CUT-OUT
DIMENSIONS**
36-1/4" W
10" H
24-1/2" D



**CUT-OUT
DIMENSIONS**
27-1/4" W
10" H
24-1/2" D

	BQPF36RIH	BQPF36GIH	BQPF27RIH	BQPF27GIH
Cooking Area	714 Sq. In.	714 Sq. In.	525 Sq. In.	525 Sq. In.
BTU's	76,000	76,000	54,000	54,000
# of 11,000 BTU Burners (Traditional)	4	4	2	2
# of 32,000 BTU Burners (Infrared)	1	1	1	1
# of Controlled Cooking Zones	3	3	2	2
Infrared Rear Burner BTU's	11,500	—	11,500	—
Heavy-Duty Rotisserie	✓	—	✓	—
Stainless Steel Cooking Grids	✓	✓	✓	✓



PF48SSCBN Cart Shown
with a PF48RS Grill Head

Made in America

Professional PF & PFDLX Series Grill Carts

These stainless steel American-made grill carts are stylish, durable and perfectly designed to pair with our ProFire Grill Heads. The **Professional PF** and **PFDLX Series** feature two drop-down stainless steel side shelves and are available in three sizes—48", 36" and 27". All carts are available for both LP Gas and Natural Gas applications.

PROFESSIONAL PF & PFDLX SERIES GRILL CARTS



Stainless Steel Construction

Stainless Steel Fold-Down Side Shelves

Double-Lined Stainless Steel Doors

Four Commercial-Grade Wheels

Available for Natural Gas

Available for Propane Gas

Natural Gas Quick Disconnect Hose *(for natural gas models only)*

LP Tank Slide-Out Drawer *(for LP gas models only)*

PF27SSCBN | PF27SSCBP

✓ *Limited Lifetime Warranty

✓ Two Drop-Down Shelves

✓ Two Doors

✓ Two Locking Casters

✓ —

— ✓

12 Ft. Hose —

— —

PF36SSCBN | PF36SSCBP

✓ *Limited Lifetime Warranty

✓ Two Drop-Down Shelves

✓ Two Doors

✓ Two Locking Casters

✓ —

— ✓

12 Ft. Hose —

— ✓

PF48SSCBN | PF48SSCBP

✓ *Limited Lifetime Warranty

✓ Two Drop-Down Shelves

✓ Three Doors

✓ Two Locking Casters

✓ —

— ✓

12 Ft. Hose —

— ✓

INCLUDED WITH NATURAL GAS CARTS

NATURAL GAS QUICK DISCONNECT HOSE

12 ft. hose included on the PF27SSCBN, PF36SSCBN & PF48SSCBN models.



INCLUDED WITH LP GAS CARTS

LP TANK SLIDE-OUT DRAWER

Swapping out LP Tanks is made easy with the LP Tank Slide-Out Drawer—included on the PF36SSCBP & PF48SSCBP models.



GRILL COVERS | For Cart Models



ALL-WEATHER BUILT-IN VINYL GRILL COVERS

Protect your grill from the weather. Constructed of high-quality, weatherproof materials, our custom-made grill covers will keep your grill looking like new for years. Covering your stainless steel grill will ensure that lawn chemicals or other corrosive agents won't tarnish or cause damage to your grill.

- Custom-made for our ProFire Built-in Grill Models
- Made in the USA
- Constructed of durable vinyl
- Easy wipe-down maintenance

PFVC26C

Fits 26" Cart Model Grill

PFVC27C

Fits 27" Cart Model Grill

PFVC33C

Fits 33" Cart Model Grill

PFVC36C

Fits 36" Cart Model Grill

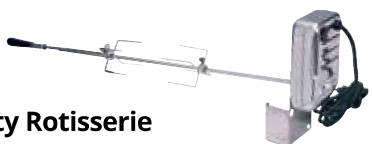
PFVC48C

Fits 48" Cart Model Grill

PFVC48CS

Fits 48" Cart Model Grill with Side Burner

ROTISSERIES



Heavy-Duty Rotisserie

PFR27

27" Grill | 25 lb capacity

PFR30

26" Grill | 25 lb capacity

PFR33

33" Grill | 25 lb capacity



Super Heavy-Duty Rotisserie

PFR27HD

27" Grill | 50 lb capacity

PFR36HD

36" Grill | 50 lb capacity

PFR36HD

48" Grill | 50 lb capacity

WARMING RACKS



PF27WRM

PF Series | 27" Stainless Steel Warming Rack

PF36WRM

PF36 & PF48RS Series | 36" Stainless Steel Warming Rack

PF48WRM

PF48 Series | 48" Stainless Steel Warming Rack

GRIDDLES

PFGRIDL26

Fits 26" and 43" Model Grill

PFGRIDL27

Fits 27" Model Grill

PFGRIDL36

Fits 36" or 48" Model Grill



Add more versatility to your grilling.

This essential grilling accessory is constructed of extruded aluminum and provides excellent heat retention and distribution. Integrated channels collect grease runoff. Perfect for searing steaks, making pancakes, eggs, French toast, and grilled cheese, to name a few.



Create an entertainment area perfectly suited to your space and needs.

All of our options are specifically built to enhance your grilling experience and feature the same level of craftsmanship that we put into our grills. Made in the USA and constructed of heavy-duty 14-, 16- and 18-gauge commercial stainless steel and covered by a Limited Lifetime Warranty*.



A Insulated Sleeve

When installing the grill into an island made of combustible materials, an insulated sleeve is required

B Large Double Doors

Provides ample storage space that is both convenient and easy to access.

C Counter Trim Kit

Creates a finished look for mounted grills and sideburners

D Side Burner

Additional cooking surface for more grilling versatility

E Small Double Doors

Access to storage space available in a variety of sizes to fit your specific needs

F Triple Drawer

Perfect place to store grilling utensils, accessories and more

** Against Rust Through*

All ProFire Grills and Side Burners must be installed in a non-combustible enclosure with proper ventilation.

ACCESS DOORS

				
	Large Double Doors PFDD	Tall Large Double Doors PFDD-T	Small Double Doors PFSMDD	Tall Small Double Doors PFSMDD-T
Overall Dimensions	35" W x 19" H	35" W x 23" H	30" W x 19" H	30" W x 23" H
Opening Needed	32-1/4" W x 16-1/4" H	32-1/4" x 20"H	27-1/4" W x 16-1/4" H	27-1/4"W x 20" H
Opening Direction	—	—	—	—

			
	Horizontal Single Door PFSD1420R PFSD1420L	Small Vertical Single Door PFSD2014R PFSD2014L	Large Vertical Single Door PFLGDOORR PFLGDOORL
Overall Dimensions	24" W x 18" H	18" W x 24" H	17" W x 28" H
Opening Needed	20-1/4"W x 14-1/4"H	14-1/4" W x 20-1/4" H	14-1/2" W x 25-1/2" H
Opening Direction	Right or Left	Right or Left	Right or Left



PFVENT




This commercial-grade stainless steel vent helps to prevent dangerous gas build-up by providing needed ventilation.

Overall Dimensions
14"W x 6"H





Opening Needed
12"W x 5"H

Proper ventilation is required for all built-in applications. Multiple vents may be required for your specific outdoor kitchen design.

DRAWERS

			
	Single Drawer PFSGLDRW	Double Drawer PFBLDRW	Triple Drawer PFTRPDRW
Overall Dimensions	17" W x 9" H x 21" D	17" W x 17" H x 21" D	16" W x 28" H x 21" D
Opening Needed	14-1/2" W x 6-1/2" H	14-1/2"W x 14-1/2" H	14-1/2" W x 25-1/2" H

COMBO UNITS

				
	Door & Drawer Combo PFDOOR/DRW	Pull-Out Trash Compartment PFPUULLOUT	Cooler Pull-Out PFCOOLER	Cocktail Pro PFCKTPRO
Overall Dimensions	17" W x 28" H	17" W x 28" H x 18-1/2" D	30" W x 20" H x 20-1/2" D	19" W x 10" H x 24-1/2" D
Opening Needed	14-1/2" W x 25-1/2" H	14-1/2" W x 25-1/2" H	27-1/2" W x 17-1/2" H	19-1/4" W x 10" H x 24-1/2" D
Opening Direction	Right	—	—	—

BUILT-IN SIDEBURNERS



Double Side Burner
PFDLXDSB

Overall Dimensions	12-1/2" W x 10" H x 24-1/2" D
Opening Needed	13" W x 10" H x 24-1/2" D
BTUs	30,000
Use Trim Kit	PFTRIMDS
Use Insulated Sleeve	PFISDSB



Double Side Burner
PFDSB

Overall Dimensions	12-1/2" W x 10" H x 24-1/2" D
Opening Needed	13" W x 10" H x 24-1/2" D
BTUs	30,000
Use Trim Kit	PFTRIMDS
Use Insulated Sleeve	PFISDSB



Single Side Burner
PFSSB

Overall Dimensions	12-1/2" W x 10" H x 14-1/4" D
Opening Needed	13" W x 10" H x 14-1/4" D
BTUs	15,000
Use Trim Kit	PFTRIMSS
Use Insulated Sleeve	PFISSSB



PFDSB Double Side Burner

INSULATED SLEEVES (for side burners)



PFISSSB | Single Side Burner
15-3/4" W x 11-1/8" H x 14" D

PFISDSB | Double Side Burner
15-3/4" W x 11-1/8" H x 24-1/2" D

TRIM KITS (for side burners)



PFTRIMSS | Single Side Burner
13-1/2" W x 10" H x 14-1/4" D

PFTRIMDS | Double Side Burner
13-1/2" W x 10" H x 24-1/2" D



ALL-WEATHER BUILT-IN VINYL GRILL COVERS

Protect your grill from the weather. Constructed of high-quality, weatherproof materials, our custom-made grill covers will keep your grill looking like new for years. Covering your stainless steel grill will ensure that lawn chemicals or other corrosive agents won't tarnish or cause damage to your grill.

- Custom-made for our ProFire Built-in Grill Models
- Made in the USA
- Constructed of durable vinyl
- Easy wipe-down maintenance

PFVC27B | 27" Built-In Model Grills

PFVC30B | PERF30 & 26" LX Built-In Model Grills

PFVC33B | 33" LX Built-In Model Grills

PFVC36B | 36" Built-In Model Grill

PFVC42B | 42" Built-In Model Grills

PFVC48B | 48" Built-In Model Grills

PFVC48BS | 48" Built-In Model Grill with Side Burner

INSULATED SLEEVES

PFIS27 | 27" grill
30" W x 11-1/8" H x 24-1/2" D

PFIS36 | 36" grill
39" W x 11-1/8" H x 24-1/2" D

PFIS48 | 48" grill
51" W x 11-1/8" H x 24-1/2" D



TRIM KITS

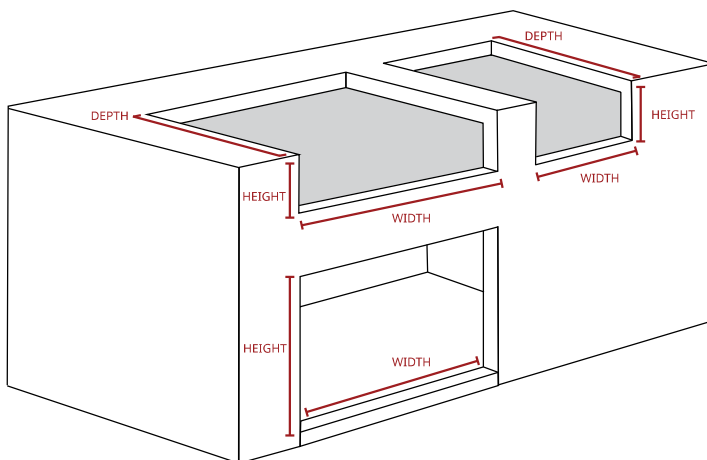
PFTRIM27 | 27" grill
27-1/2" W x 10" H x 24-1/2" D

PRTRIM36 | 36" grill
36-1/2" W x 10" H x 24-1/2" D

PFTRIM48 | 48" grill
48-1/2" W x 10" H x 24-1/2" D



BUILT-IN CUT OUTS



Measure twice, cut once!

Before you start your outdoor kitchen installation you will need the opening requirements for your grill, sideburner and doors/drawers.

Very important: if your countertop isn't installed yet, don't forget to factor in that additional height and overhang!

Find the "Cutout Width"

This is the width opening required for your grill head.

Find the "Cutout Depth"

This is how far back you should measure from the front lip of your island to make your cut.

Find the "Cutout Height"

This is how far down the grill head will sit once in place.

All ProFire built-in model grills must be installed in a non-combustible enclosure with proper ventilation.

Please check local codes and ordinances for specific requirements in your area. It is highly recommended to consult a professional before starting your installation.

ProSear Infrared Indoor Grill **Made in America****BRING THE GREAT OUTDOOR FLAVOR INDOORS**

Our US Made, Infrared stainless steel constructed ProSear Indoor Grill is the first and only of its kind on the market today.

Your family and friends will love the “Great Outdoor Flavor” all year-round, in any kind of weather, for any occasion and for every meal. Achieve the same grill marks, flavor and aroma that you expect from traditional grilling—all without leaving your kitchen.

The Infrared grilling technology heats up quickly and evenly, helps to reduce smoke and allows you to prepare food simply and effectively in an economical, safe and hassle-free way. Delivering maximum performance and years of low-maintenance operation, ProFire has perfected the art of delicious

PFINDOOR-N

30" NG Stainless Steel
Indoor Infrared Gas Grill

PFINDOOR-P

30" LP Stainless Steel
Indoor Infrared Gas Grill



Cabinetry not included

Features:

- Stainless steel construction
- Electronic ignition, 120 volt operation automatically ignites burners
- 5/16" stainless steel rods cooking grids
- 35,000 BTU rated per-hour input
- 333 square inches total cooking area
- Limited lifetime warranty (on rust-through) on stainless steel cooking grids and stainless steel body components. 5 year warranty on infrared components and 1 year warranty on all other components.
- Stainless steel dust cover included
- Available for Natural or LP Gas application

Advantages of Infrared Burner Technology:

- Fast...heats up in approximately 5 minutes
- Intense heat-seals in meat juices for better flavor
- Time saver...heats up faster with shorter grilling time
- High intense heat reduces flare-ups by vaporizing juices instantly

MODEL	POWER REQUIREMENTS	VENT HOOD REQUIREMENTS	VENT HOOD CLEARANCE	OVERALL DIMENSIONS	CUT-OUT DIMENSIONS	WEIGHT
PFINDOOR	120 Volts, 60H, 0.12 AMP	<ul style="list-style-type: none"> • 36" Minimum Vent Hood • 600 CFM Internal Blower • 900 CFM External Blower 	From cooking surface to vent hood Minimum – 26" Maximum – 30"	30-1/2" W x 21" L x 12-3/4"D	29" (left to right) X 20" (front to back)	128 lbs.

Clearances:

Side Wall/Alcove Counter Installations, with heat shield installed, shall have minimum horizontal distance(s) from the sides and back of appliance to adjacent vertical combustible walls extending above the top panel, 6 inches from the side walls, 4 inches from the rear wall. Minimum horizontal distance from the front edge of the counter to the front side of the appliance, 1 inch. Minimum vertical distance from the top of the cooking grid to an overhead unprotected combustible surface is 48". Maximum depth of the overhead cabinets is 13 inches.

Island Counter Installation, without heat shield installed, shall have minimum horizontal distance(s) from the sides and back of appliance to adjacent vertical combustible walls extending above the top panel, 14 inches from the side walls, 14 inches from the rear wall. Minimum horizontal distance from the front edge of the counter to the front side of the appliance, 1 inch.

Zero to combustibles below cooking surface

Premium Outdoor/Indoor Refrigerator



24" Built-in or portable outdoor-rated stainless steel refrigerator with glass door

Our PFFRIG24 is the perfect addition to any outdoor (or indoor) entertainment area with plenty of party-pleasing features. The large 24-inch 5 cubic foot capacity with fan forced cooling, makes it ideal for keeping food and beverages conveniently close by. The glass front lets you see contents without having to open the door while the smart and versatile design allows for the lockable doors to be configured to open left or right.



Holds up to
156 cans



Indoor or
Outdoor Use



Lockable door
for security



Energy
Efficient

PFFRIG24

Premium Outdoor/Indoor Refrigerator



- ❶ Stainless steel construction inside & out
304 commercial-grade stainless steel
- ❷ Touchpad variable temperature control with LED display
Adjust temperature with the touch of a button
- ❸ Three adjustable black wire shelves
- ❹ Reversible door swing
Door can be easily converted to open right or left
- ❺ Fully integrated locking glass door
- ❻ Front venting

ADDITIONAL FEATURES

- 5 Cu. Ft. *Plenty of room for food and beverages*
- Designed for built-in or free-standing applications
- Adjustable leveling legs
- ETL approved for outdoor use
- Easy to Clean
- Quiet, efficient operation
- LED interior lighting

PFFRIG24 WARRANTY



LIMITED LIFETIME WARRANTY
(Against Rust Through)

- Stainless Steel Exterior Body
- Stainless Steel Interior Liner

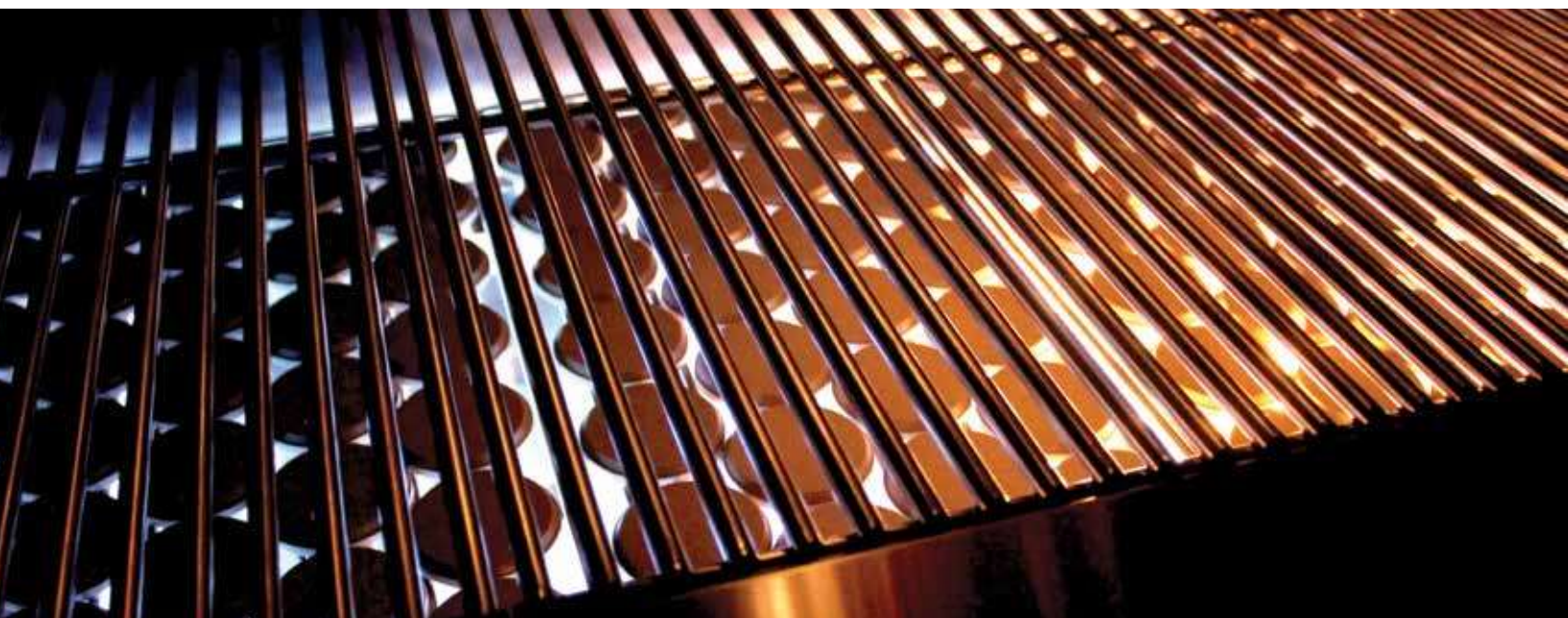


3-YEAR WARRANTY
Compressor System



1-YEAR WARRANTY
All remaining parts with the exception of normal wear parts like filters & light bulbs

ProFire Briquette System



Turn your ProFire Grill into a true all briquette system.

Unlike other brand options, ours is built to last using a commercial-grade, 304 stainless steel wire grate that is resistant to premature rusting and does not allow items to get trapped in or on the grate. The briquettes, which cover the whole bottom of the grill, are placed at a greater distance from the cooking grid than most of our competitors, translating into less flare-ups and a more even heat pattern. Since porcelain is a better conductor of heat this also means that our system will cook more reliably and produce better results. Great with our stainless steel cooking grids or with our SearMagic grids. Available on all ProFire Grills.



The ProFire Briquette System includes everything needed to convert your ProFire Grill into a true all briquette grill—simply replace the heat plate with the included Stainless Steel Grate and briquettes.

PF48BQ	PF36BQ	PF27BQ
Fits all 48" ProFire Grill Heads	Fits all 36" ProFire Grill Heads	Fits all 27" ProFire Grill Heads

ProFire Grill Warranty



ProFire, LLC hereby warrants to the Original Purchaser of the ProFire Gas Grill that it will be free of defects in material and workmanship from the date of purchase as follows:



PROFESSIONAL & DELUXE SERIES MODELS

LIMITED LIFETIME WARRANTY:

(Against Rust Through)

- Stainless Steel Body
- Stainless Steel Hoods & Liners
- Stainless Steel Lids
- Stainless Steel Drip Pans
- Gas Manifolds
- Stainless Steel Carts & Shelves
- Stainless Steel Heat Plates
- Stainless Steel Burners
- Cooking Grids & Warming Racks
- Gas Valves



5-YEAR WARRANTY ON THE FOLLOWING:

- Infrared Burners



2-YEAR WARRANTY ON THE FOLLOWING:

- Cast Iron Burners
- Lights & Electronics
- All Other Components

**PROFIRE GRILLS
HAS THE MOST
COMPREHENSIVE
LIFETIME WARRANTY
IN THE INDUSTRY**

Backed by MHP, the company that started it all, with over 60 years of proven quality and friendly knowledgeable service. Our Lifetime Warranty actually means something.

Simply Put...

The ProFire Grill Warranty Exceeds the Competition

When assembled and operated in accordance with the printed instructions accompanying it. ProFire requires reasonable proof of your date of purchase. **Therefore, you must retain your sales slip or invoice. Grill must be registered within 60 days of purchase for warranty to be valid. This warranty is in effect for all grills purchased after April 1, 2018.**

Grills in a commercial, community or multi-tenant application will have a 1 year warranty on all parts.

ProSear Infrared Indoor Grill Warranty



LIMITED LIFETIME

- Stainless Steel Cooking Grid
- Stainless Steel Body



5-YEAR WARRANTY

- Infrared Burner



1 YEAR WARRANTY:

All Other Grill Components

Grills in a commercial, community or multi-tenant application will have a 1 year warranty on all parts.

For full warranty disclosure please visit, mhpgrills.com



California Proposition 65 Warning: This product can expose you to chemicals including Chromium (hexavalent compounds), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to: www.P65Warnings.ca.gov.





“

***Thank you to MHP for providing a perfect example
of how to do customer service right!***

*It was such a pleasure to speak to someone that is so knowledgeable, and refreshing
in these times of computer-searched responses from most agents.*

AL C.

MHP | **MODERN**
HOME PRODUCTS

Providing outstanding products and service for over 60 years!

A complete line of grills, accessories, lighting and replacement
parts backed by quality, innovation and reliability

PROFIRE GRILLS

A DIVISION OF MODERN HOME PRODUCTS CORPORATION

5565 North 124th Street • Butler, WI 53007

www.mhpgrills.com

262.781.4657

888.781.4657

YOUR LOCAL DEALER:



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MHP

ProFire

PHOENIX

**DRAGON
FIRE**

**MHP
GRILL PARTS**

Everglow

Family Owned & Operated Since 1957

PF-B-0223