



01

CHARCOAL HOPPER
Holds up to 10 lbs. of lump charcoal or 16 lbs. of briquettes for 12-15 hours of use

04

DIGITAL CONTROL PANEL WITH WIFI OR BLUETOOTH®
Use smart device to power on/off, control temperature and time

02

TWO WARMING OR SMOKING RACKS
560 total square inches of cooking space

05

DIGITALLY CONTROLLED FAN
Maintains desired grilling or smoking temperature

03

SMOKE + SEAR GRATES
Reversible cast-iron grates for low and slow smoking or high heat

06

ASH TRAY
Side access for easy charcoal ash removal

INTRODUCING GRAVITY SERIES 560



GRAVITY SERIES™ 560

Digital Charcoal Grill + Smoker

FEATURING

GRILL + SEAR

700°F in 13 mins

LOW + SLOW

225°F in 7 mins

DIGITALFAN™ CONTROL

Precise temperature control

GRAVITYFED™ CHARCOAL HOPPER

Holds 12+ hours of fuel
Lump or Briquette charcoal

WiFi + BLUETOOTH

Set it + Go

HOW IT WORKS:

With the push of a button, the digitally controlled fan moves air flow from the hopper to the cooking chamber and maintains desired cooking temperature.

- 1 LOAD**
Fill GravityFed™ charcoal hopper with up to 16 lbs. of briquettes or 10 lbs. of lump charcoal.
- 2 LIGHT**
Use paper or fire starter to ignite.
- 3 SET**
Set the temperature on the digital control panel or a smart device.

