


# Asmoke Grill A350


## TECHNICAL SPECS


- Size: Width: 24.4" Height: 16.0" Depth: 17.5"
- Weight: 49.0 lbs
- Material: High-quality Stainless Steel
- Cooking Area: 256 square inches
- Temperature Range: Temperature Dial Ranging From 180°F to 500°F
- Hopper Capacity: 4 lbs of Wood Pellets
- Power: Corded Electric 230W AC&DC

## ASCA SYSTEM™

The AS350 is the first Asmoke Grill to feature our ASCA Technology and the only product on the market that delivers on all of these features. ASCA addresses 3 key areas of innovation; taste, cooking time, and clean-up:

 INNOVATION 1 - ENHANCED FLAVOR: Pour any number of liquids (sauces, cooking wines, etc.) into the designated tray and let the ASCA Technology™ get to work! The liquid will transform into superheated steam inside the grill. This micro-particle vapor will ensure your food stays moist and add a special hint of flavor, depending on the liquid you use.

 INNOVATION 2 - SUPERHEATED STEAM: Hotter temperatures for the steam reduce the overall time needed to reach internal temperatures. This has 2 benefits. Firstly, it makes the meat much juicier, tender, and loaded with flavor. Secondly, food is cooked up to 3x faster than other grills on the market

 INNOVATION 3 - AUTO CLEANSING: Once the cooldown process begins, the steam begins to cool and collect at the bottom of the grill. This helps clean the grill for you, as well as collect built-up ash. Once you're finished, remove the pull-out tray to dispose of the ash, and empty the grease bucket on the side of the grill.