



THREE ONE SIX DROP-IN BBQ

Upgrade your outdoor kitchen with the ThreeOneSix Drop-In BBQ. Built from premium marine-grade 316 Stainless Steel and 304 Stainless Steel, this grill features a 3.5mm gauge cast stainless steel main burner and a charcoal tray for added flavor. Transform your grill into a smoker with the optional rotisserie and charcoal tray. Upgrade your grilling game today!

PRODUCT SIZE VARIANTS / MODELS:

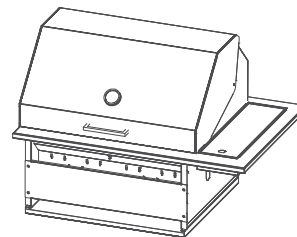
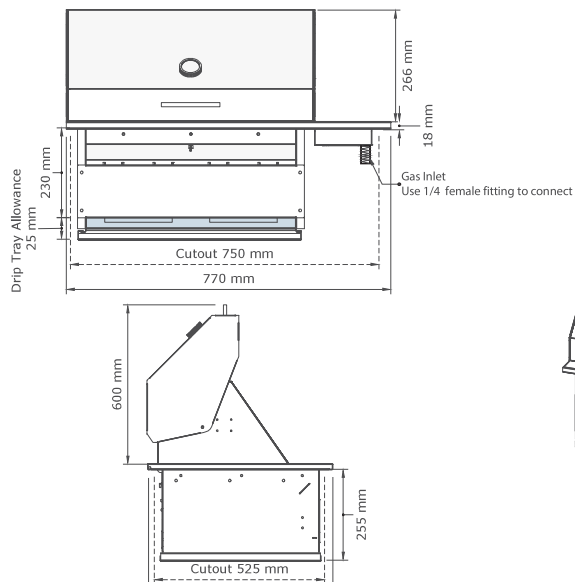
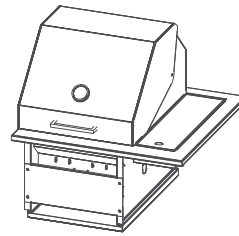
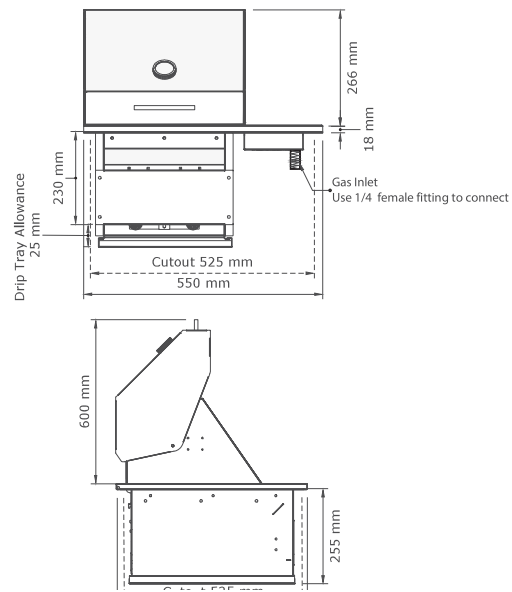
550 Drop in ThreeOneSix BBQ including Cooker Dome	R20 240 (Dome R3999)
770 Drop in ThreeOneSix BBQ including Cooker Dome	R30 040 (Dome R6590)
950 Drop in ThreeOneSix BBQ including Cooker Dome	R35 240 (Dome R7690)
1150 Drop in ThreeOneSix BBQ including Cooker Dome	R38 385 (Dome R9235)
1350 Drop in ThreeOneSix BBQ including Cooker Dome	R46 200 (Dome R9500)

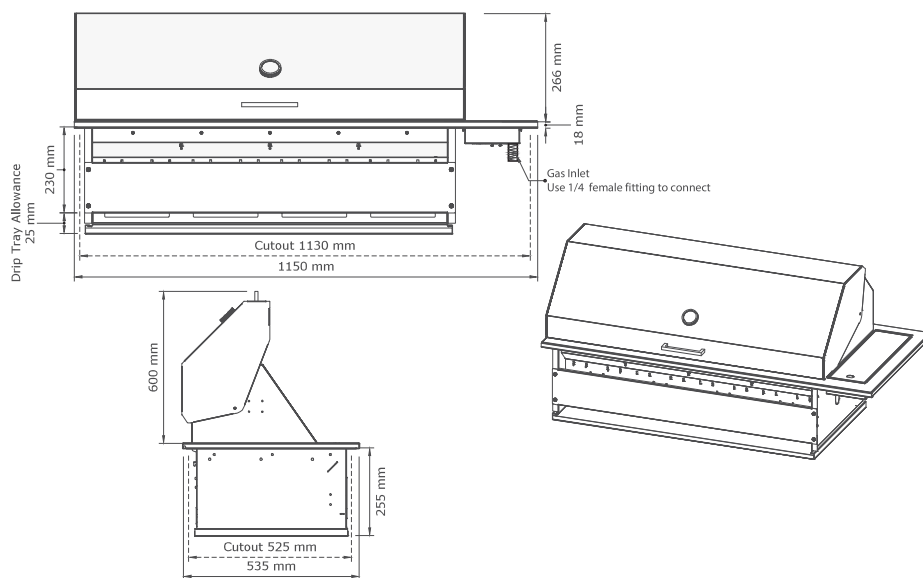
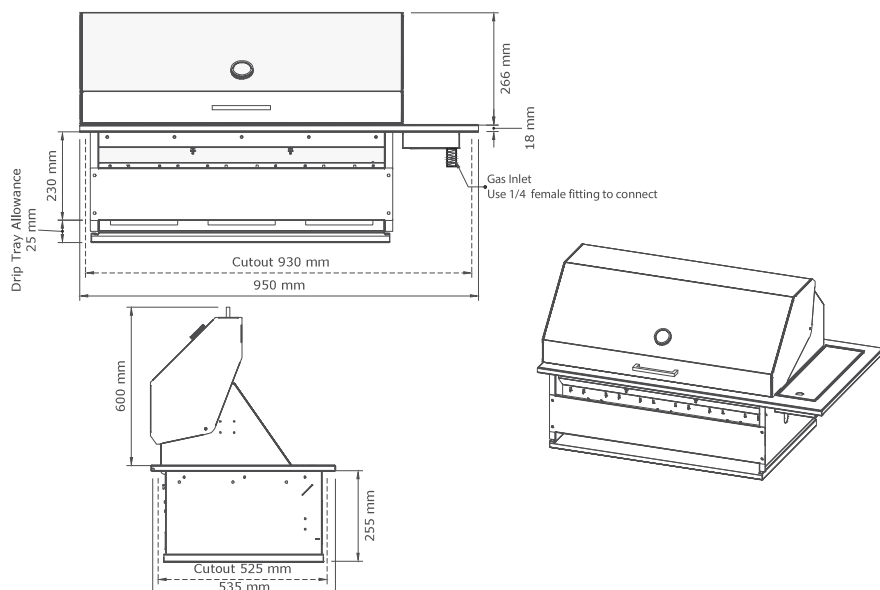
Must be installed by a certified gas installer.

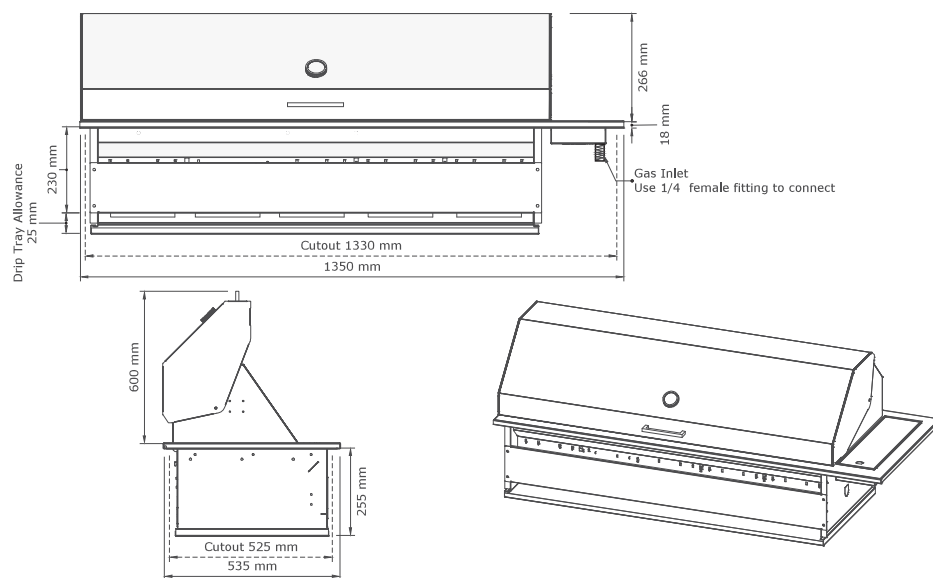


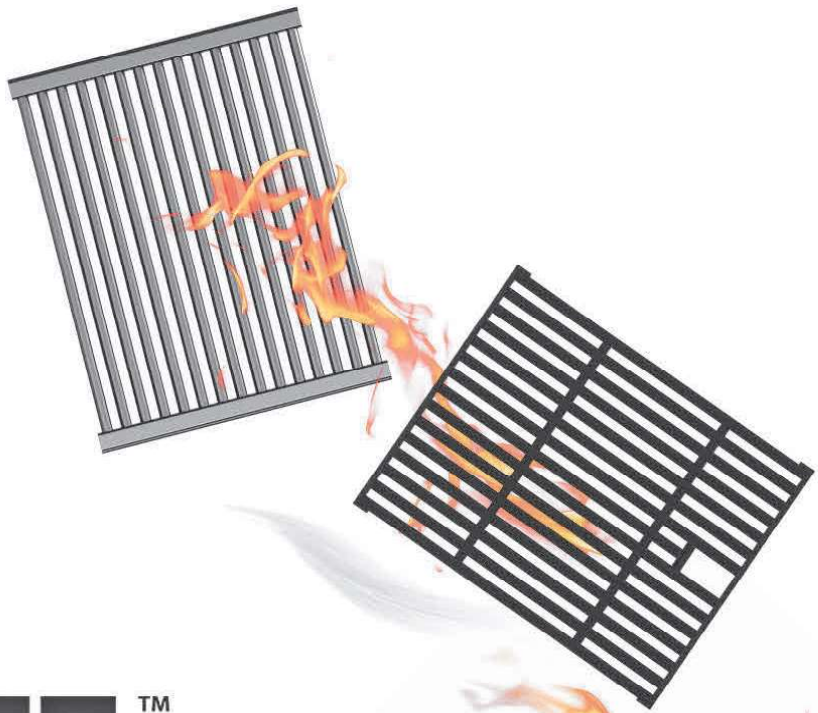
WATCH VIDEO











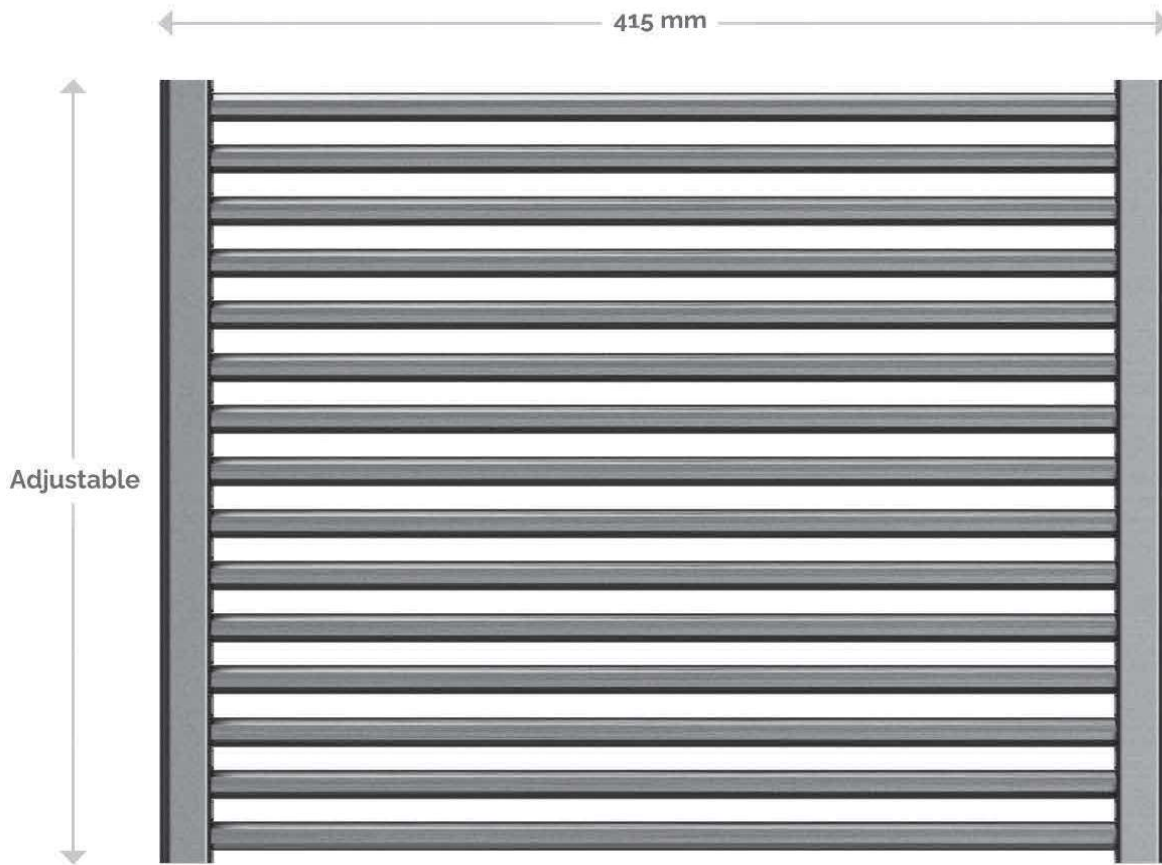
SAFIRE **THREE ONE SIX**™



Choose your add-on Grill Grids
for the **Three One Six**.

www.safirecollection.com





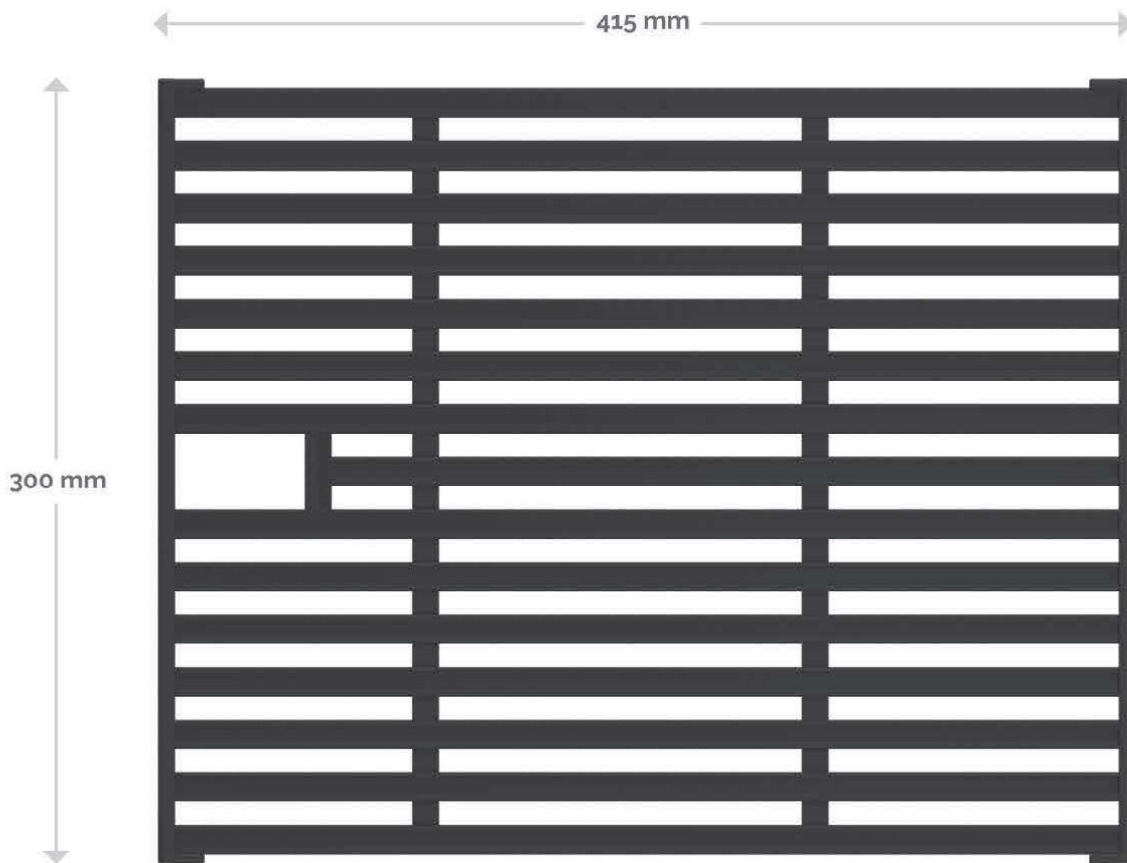
Stainless Steel (Round-Bar)

Durability: Stainless steel can withstand high temperatures, exposure to the elements. Being rust-proof, stainless steel round bar grid will last for many years and won't require frequent replacement.

Heat distribution: Stainless steel has good thermal conductivity. It heats up evenly and allows for more consistent cooking and fewer hot spots on the grid.

Easy to clean: Stainless steel is also easy to clean, which is an important consideration when it comes to BBQ grates. Simple scrubs with wire brush are enough to keep it tidy.

Appearance: A sleek and modern appearance that many people find attractive, making it a popular choice for high-end BBQs.



Porcelain Enamelled (Cast-Iron)

Non-stick surface: Similar to the porcelain enamel coated grid, a porcelain enamel coated cast iron grid also has a non-stick surface that makes it easy to flip and remove food from the grill without sticking.

Excellent heat retention: Cast iron is known for its excellent heat retention, The grill stays hot even after food is added, which helps creating a better sear.

Durability: Cast iron is a material that can withstand high temperatures and regular use without deteriorating. When coated with porcelain enamel, the grill will also be protected from rust and corrosion,

Versatility: Cast iron grills are versatile and can be used for a variety of cooking methods, including searing, roasting, and smoking.



Solid-Flat Porcelain Enamelled (Cast-Iron)

Non-stick surface: The porcelain enamel coating provides a smooth, non-stick surface makes it easy to flip and remove food from the griddle without sticking.

Excellent heat retention: Cast iron is known for its excellent heat retention, and the addition of the porcelain enamel coating only enhances this property. The griddle stays hot even after food is added, which helps to create a better sear and more even cooking.

Durability: Cast iron is a durable material that can withstand high temperatures and regular use without deteriorating. When coated with porcelain enamel, the griddle stays protected from rust and corrosion, further extending its lifespan.

Versatility: A solid flat griddle can be used for a wide range of foods, including pancakes, eggs, bacon, and vegetables. It provides a flat surface that is ideal for cooking food that might otherwise fall through the gaps in a grill grate.



Solid-Ribbed Porcelain Enamelled (Cast-Iron)

Non-stick surface: The porcelain enamel coating provides a smooth, non-stick surface makes it easy to flip and remove food from the griddle without sticking.

Excellent heat retention: Cast iron is known for its excellent heat retention, and the addition of the porcelain enamel coating only enhances this property. The griddle stays hot even after food is added, which helps to create a better sear and more even cooking.

Durability: Cast iron is a durable material that can withstand high temperatures and regular use without deteriorating. When coated with porcelain enamel, the griddle stays protected from rust and corrosion, further extending its lifespan.

Versatility: A solid flat ribbed griddle can be used for a wide range of foods, including steaks, chops, chicken wings, salmon, smash burgers and braai - broodjies to name but a few. It provides a flat surface that is ideal for cooking food that might otherwise fall through the gaps in a grill grate.