

MASTERBUILT[®]

GRAVITY SERIES[®] XT

DIGITAL CHARCOAL GRILL + SMOKER

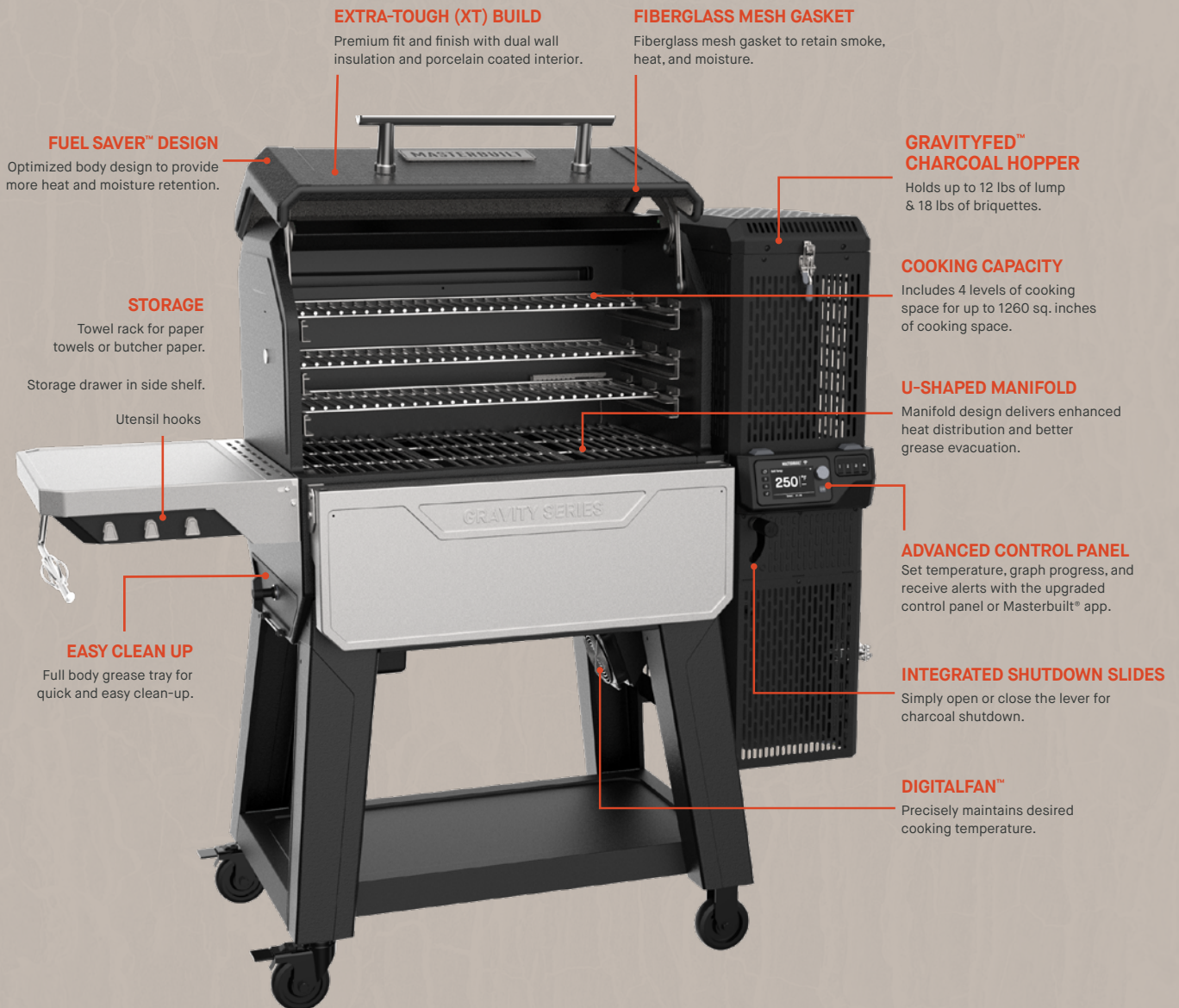


EXPERIENCE THE FLAVOR + VERSATILITY OF CHARCOAL.

THE NEXT GENERATION OF GRAVITY SERIES®

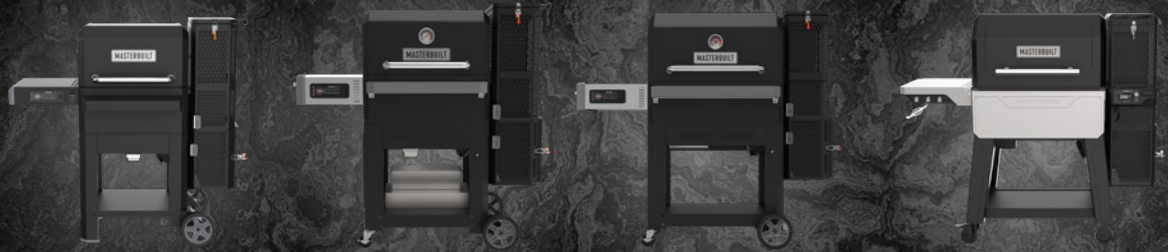
MASTERBUILT® GRAVITY SERIES® XT

DIGITAL CHARCOAL GRILL + SMOKER



FORGED BY COMMUNITY.
ENGINEERED BY EXPERTS. BUILT FOR YOU.

WHICH GRILL IS RIGHT FOR YOU?



FEATURE	GRAVITY SERIES® 600	GRAVITY SERIES® 800	GRAVITY SERIES® 1050	GRAVITY SERIES® XT
DIGITAL CONTROL PANEL	●	●	●	ADVANCED CONTROL PANEL WITH GRAPHING
DIGITALFAN™	●	●	●	●
FUEL CAPACITY	12 LBS. OF LUMP CHARCOAL 18 LBS. OF BRIQUETTES	10 LBS. OF LUMP CHARCOAL 16 LBS. OF BRIQUETTES	10 LBS. OF LUMP CHARCOAL 16 LBS. OF BRIQUETTES	12 LBS. OF LUMP CHARCOAL 18 LBS. OF BRIQUETTES
COOKING GRATES	REVERSIBLE SMOKE + SEAR CAST IRON			STAINLESS STEEL
WARMING RACKS	PORCELAIN COATED			STAINLESS STEEL
MEAT PROBE	4 MEAT PROBE CAPACITY 1 INCLUDED			4 MEAT PROBE CAPACITY 2 INCLUDED
FOLDING SHELF	●	●	●	●
CORD STORAGE	●	●	●	●
FLAT TOP GRIDDLE INSERT		●	AVAILABLE ACCESSORY	
XTRA-TOUGH BUILD				●
INTEGRATED SHUTDOWN SLIDES				●
FUEL SAVER™ DESIGN				●
WARRANTY	1 YEAR			3 YEARS
COOKING AREA	GRAVITY SERIES® 600 - 600 SQ. INCHES (3870 CM.) GRAVITY SERIES® 800 - 800 SQ. INCHES (5161 CM.) GRAVITY SERIES® 1050 - 1050 SQ. INCHES (6774 CM.) GRAVITY SERIES® XT - 1260 SQ. INCHES (8129 CM.)			

LET GRAVITY DO THE WORK.

THE GRAVITY SERIES® DIGITAL CHARCOAL GRILL + SMOKER TAKES THE GUESSWORK OUT OF COOKING WITH CHARCOAL.

HOW IT WORKS

1

LOAD

Fill GravityFed™ charcoal hopper with up to 12 lbs of lump charcoal or 18 lbs of briquettes.

2

LIGHT

Use firestarter to ignite.

3

SET

Set the temperature on the digital control panel or smart device.



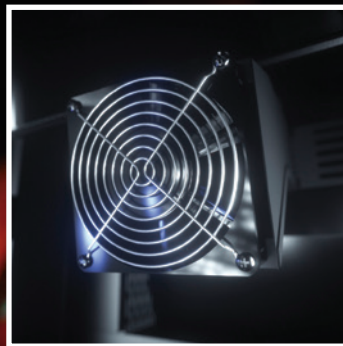
CONNECTED GRILLING

Control and monitor your grill from anywhere using the Masterbuilt® app.



GRAVITYFED™ CHARCOAL HOPPER

Holds up to 18 lbs of fuel for up to 24 hours of use.



DIGITALFAN™ CONTROL

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



SMOKE + SEAR VERSATILITY

Reaches 180°F in as little as 7 minutes for low + slow cooking or 700°F in 15 minutes for high heat searing.