



WHY TUFF GRILL IS MORE EFFICIENT THAN OTHER COMMERCIAL WOOD-BURNING GRILLS

By Lawton Haygood ,Consultant

www.championtuffgrills.com

While many grills can do a great job on the product, they contain many negatives for a restaurant owner: high operating costs, time-consuming training, high maintenance, and discomfort for the cooks. These grills depend on a design that is 25 years old. I have always approached the wood burning grill business as a restaurateur , not an equipment manufacturer. This newly designed grill was developed and tested at my restaurant “ Canyon Grill” for over four years .Then it was tested in Atlanta at “Fat Mat’s Rib Shack” [a self described demolition exhibition] and various other restaurants with different styles of wood grilling. The reports are unanimous, “we love the new grill”!

Most existing popular grills still continue to be constructed along the designs I developed in the 80’s.They all do a great job on the product , but a what price? As a restaurant owner the negatives for me where the same as the all operators. I accepted the high operating costs: time consuming training, high heat kitchen environment , and high maintenance costs, annual firebrick replacement, greater wood usage for the initial fire start up each day, in exchange for the superior wood grilled menu items preferred by customers. The Tuff Grill is engineered to grill menu items more efficiently and to save on operating costs while producing a superior wood-fired grill flavor profile.

Just as it was the case in the early 80’s my objective in building this new grill started with ideas for my own use. As it evolved , and we saw it was a significantly better grill, we decided to patent the innovations and market the grill as the TUFF GRILL.

Here are some of the design features to look for in a wood burning- grill after years of research, and “trial by error”.

A simple gas log lighter that fires safely every day. Advantages are, it saves a lot of wood on the start up fire; 30 minute start up, cooks don’t over load the grill because they know they can hit the timer switch for a couple of minutes if they let the fire get too low and training is significantly reduced.

Durability : Air –cooled jacket and door, eliminating heat stress cracking and warping. The outer grill surface and door remain amazingly cool, and do not generate excessively hot work area at the grill.

No Firebricks: Look for grills without the old style firebrick liners ,as these do hold the heat and radiate the grill heat into the kitchen work area ;affecting near by refrigeration units and employees. In addition, this material tends to break down ,and needs to be replaced periodically . Not replacing firebricks lead to dangerous conditions with nearby gas lines ,cords, and other equipment operations. Better heat retention designs can eliminate the need for pizza oven firebrick.

1) *Patented Cool Jacket Design*: a design that more effectively utilizes heat by directing it to the grill surface. A heavy duty 10-gauge stainless steel firebox eliminates the need for a firebrick. The inner chamber channels air upward to heat the grill, keeps the outer jacket and door cool, and allows the majority of the heat to be retained in the grill.

- Reduces heat loss and saves on operating costs
- Provides a cooler kitchen and does not interfere with nearby refrigeration
- Eliminates warping and cracking
- Reduces clean-up since there is no burned-on carbon
- Reduces painful burns from a hot door or dripping grease

2) *Cast Iron Grill Grates*: massive 22lb grates more effectively retain heat and last longer

- Replaces firebrick and lighter cast grates
- Retains heat and radiates directly to cast-iron grill grates above
- Allows ventilation to be turned off at night and reduces air-conditioning costs

3) *Gas Log Lighter*: a 30 minute-timer that makes lighting grill simple, safe, and more fuel-efficient

- Provides faster pre-heat and recovery throughout the day
- Saves mesquite, hickory, or oak wood on initial daily start-up
- Eliminates use of trash (e.g. wax cartons, scrap wood, paper) and lighter fluids to start fire that can release toxic fumes and potentially cause a kitchen fire
- Reduces training time significantly

Please find more information on Tuff Grills at www.championtuffgrills.com or email Kevin Livingston at tuffgrill@icloud.com

