



MHP

OUTDOOR GRILLS



*America's first and best built
gas grill for over 50 years*



Made in America

THE HISTORY OF MHP

In 1960, we invented the product that has changed the way the world cooks-out.

Modern Home Products Corporation was founded in the mid 1950's by Walter Koziol. In the beginning the company created decorative outdoor gas lighting for residential applications. As the gas lighting business expanded, Walter explored ways to utilize gas in other outdoor products.

The first outdoor gas grill was introduced to the consumer in 1960. The round design grill was 22-1/2" in diameter with a hood that was a standard design for charcoal grills of the period. The brand name was "Perfect Host."

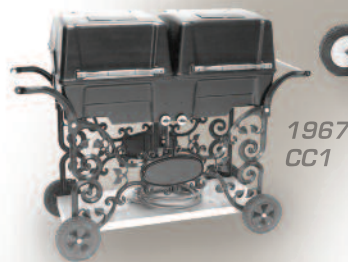


First Outdoor Gas Grill 1960

Continuing to improve on early models, Walter engineered the first rectangular cast aluminum grill with a hinged lid. It remains the industry's most popular design to this day. Modern Home Products Corporation continues that standard of quality and construction in our current product offering.

Constant improvement has led to creating SearMagic® cooking grids and warming racks, a patented "H" style stainless steel burner, a no-rust exterior construction and Sta-Kool Stainless Steel handle just to name a few.

When Walter invented the first outdoor gas grill in 1960, a legacy of grills was born.



"Not only does it do a great job grilling at higher altitudes but the customer service from MHP has been just excellent."

**- Howard
Cherry Hills, CO**



WHY MHP?

Unique Features for the Absolute Finest Quality and Unmatched Cooking Performance

 **Made in America**



Smooth Side

Ribbed Side

SearMagic[®]
Patented

Standard on:

Hybrid: WHRG4 & THRG2

Infrared: WRG4 & TRG2

Tri-Burn: W3G4 & T3G4

Available as an upgrade on all models

1 SearMagic High Performance, Rust-Free Anodized Aluminum Cooking Grids

This unique cooking grid heats up faster and cooks all foods at a uniform temperature. Use the wide-ribbed side for grilling steaks, chops, burgers and ribs, branding them with sear lines. Use the flip side, with its smooth surface for grilling delicate foods such as fish, seafood and vegetables.

2 SearMagic Secondary Cooking Surface

More than a typical warming rack—this elevated surface cooks at lower temperatures for added flexibility! Perfect for delicate foods, rolls or keeping items warm.

Shelves

Large easy-to-clean Nu-Stone[®] side shelf(s) or Stainless Steel Drop Downs Shelf(s) with built in utensil holders. Extremely durable and FDA approved. The JNR models include 1 shelf, all other models include 2 shelves.



Stainless Steel Cooking Grid

Standard on all of our models, our Stainless Steel Cooking Grid offers durability and very good heat transfer. Quality made to last.



MORE UNIQUE FEATURES



Electronic Ignition

With a specially designed stainless steel collector box, gas and air are combined to provide faster starts from either side of burner. Battery included.



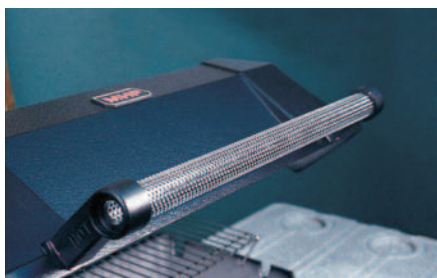
Brass Valves

Solid brass valves with infinite settings allow for a wide range of temperatures from high to low and offer superior corrosion resistance.



Solid Cast Aluminum Housings

Permanent mold cast aluminum housings (not die-cast) allow greater thickness throughout and provides years of endurance and unmatched cooking performance. Stainless steel and high-temp powder-coat finish provides lasting beauty and durability.



Sta-Kool Stainless Steel Handle

Like the name says...our quality Sta-Kool handle stays cool to the touch and rolls when you open the hood.



Porcelain Briquettes & Heavy-Duty Rock Grate

Long-lasting Flavor Master briquettes provide food with a cleaner, fresher barbecue flavor and unlike metal flavor plates/bars, these briquettes will not rust. For a longer life, our Heavy-Duty Rock Grate has a fused-on rust resistant porcelain finish.



Built-in Shish Kabob Skewer Holders

Grilling the perfect Shish Kabobs just got easier. Built-in slots allow easy turning for consistent grilling.

BURNERS



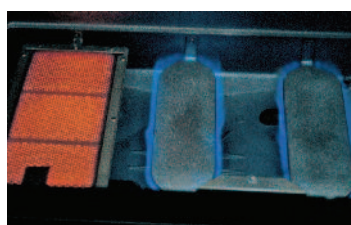
Patented Standard "H" Type Stainless Steel Dual Burner

Our longer lasting burner gas ports are uniform in size and shape, providing uniform flame on each port. Entire venturi is made of stainless steel and has a built-in Spider Guard.



Tri-Burn

Three Cast Stainless Steel oval burners and flavor plates with individual temperature controls provide flexibility when cooking. *Available on W3G4 & T3G4 models only.*



Hybrid Burners

Three different cooking zones are created giving you ultimate flexibility—An infrared burner for time-saving grilling and 2 cast stainless steel burners for traditional grilling.



All Infrared Burner

These burners quickly reach an intense heat that saves time and seals in meat juices for better flavor. The high intense heat also reduces flare-ups by vaporizing juices instantly.

How to Build your MHP Grill.

Each MHP Grill is customized for you. Choose from our variety of grill heads, bases, cooking surfaces and upgrades to get the exact grill that fits into your family and lifestyle.

JNR MODEL GRILL HEADS

495 square inches of total cooking area
30,000 BTU rated per-hour input • 1/4" stainless steel cooking grid • Stainless steel warming rack
Comes standard with rock grate, briquettes and electronic ignition



JNR4 Model
with 1 NuStone Shelf



JNR4DD Model
with 1 Stainless Steel Drop Down Shelf

WNK MODEL GRILL HEADS

642 square inches of total cooking area
40,000 BTU rated per-hour input • 5/16" 2-piece stainless steel cooking grid
Stainless steel swing-away warming rack
High profile lid to handle all rotisserie functions and large cuts of meats or big turkeys
Comes standard with rock grate, briquettes and electronic ignition



WNK4 Model
with 2 NuStone Shelves



WNK4DD Model
with 2 Stainless Steel Drop Down Shelves

TJK2 MODEL GRILL HEAD



TJK2 Model
2 Stainless Steel Drop Down Shelves are Standard

- 642 square inches of total cooking area
- 40,000 BTU rated per-hour input
- 5/16" 2-piece stainless steel cooking grid
- Stainless steel swing-away warming rack
- High profile stainless steel lid with solid aluminum end-caps for greater stability
- Comes standard with rock grate, briquettes and electronic ignition

NEW! TRI-BURN GRILL HEADS

W3G4/T3G4 MODEL GRILL HEADS

Our new Tri-burn grill heads contain three cast stainless steel oval burners and stainless steel heat plates that produce a total of 35,000 BTUs. Individual temperature controls give you added flexibility and allow for more even cooking.

**574 square inches of total cooking area • 35,000 BTU rated per-hour input
Patented SearMagic cooking grid and secondary cooking rack come standard along with electronic ignition**



W3G4
2 Stainless Steel Drop Down Shelves are Standard



T3G4
2 Stainless Steel Drop Down Shelves are Standard



More Efficient Indirect Cooking
Three Cast Stainless Steel oval burners and flavor plates with individual temperature controls provide increased flexibility when cooking.

Available on W3G4 & T3G4 models only.



INFRARED AND HYBRID MODELS

WRG4DD/WHRG4DD/TRG2/THRG2 MODEL GRILL HEADS

INFRARED OR HYBRID GRILL

574 square inches of total cooking area • 35,000 BTU rated per-hour input

Patented SearMagic cooking grid and secondary cooking rack come standard along with electronic ignition



WRG4DD & WHRG4DD Models

2 Stainless Steel Drop Down Shelves are Standard



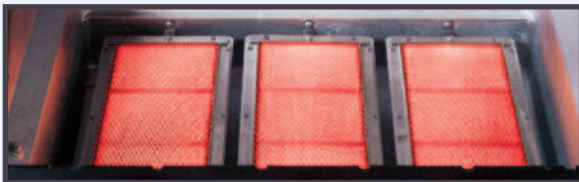
TRG2 & THRG2 Models

2 Stainless Steel Drop Down Shelves are Standard

WRG4DD & TRG2 MODEL GRILL HEADS

Advantages of Infrared:

- **Fast...** heats up in approximately 3 minutes
- Intense heat—**seals in meat juices** for better flavor
- **Time saver...** heats up faster with shorter grilling time
- High intense heat **reduces flare-ups** by vaporizing juices instantly

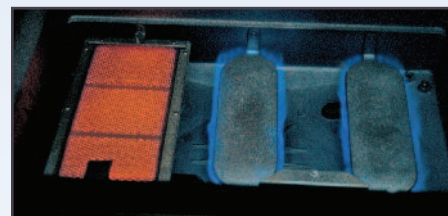


WHRG4DD & THRG2 MODEL GRILL HEADS

Advantages of Hybrid:

2 in 1 Grill for Greater Cooking Versatility

Use the Infrared burner for **time saving** grilling and the cast stainless steel burners for **traditional grilling**



Infrared Burner plus 2 Cast Stainless Steel Burners creates 3 different cooking zones for the ultimate in flexibility.

NEW! STAINLESS STEEL GRILL HEAD

MHP LX GRILL HEADS

Packed with all the features grill enthusiasts need, these moderately priced stainless steel models are available in two different sizes, 26" and 33" which are suited as both built-in and portable cart models

MHPLX26G ▶



▲ **MHPLX33G**
shown with optional accessories



MHPLX26G Model shown with optional accessories



MHPLX26G Model shown mounted on a Portable Cart

26" models feature:

- 578 square inch total cooking area
- 35,000 BTU, 3 individual burner controls

33" models feature:

- 704 square inch total cooking area
- 46,000 BTU, 4 individual burner controls

Portable Cart feature:

- 2 side shelves and 2 front access doors (standard)

Grill Head Features Include:

- 1 Double-walled stainless steel lid to prevent heat loss while keeping the outer lid cooler
- 2 Stainless Steel heat indicator for accurate temperature control
- 3 Solid brass valves with infinite settings allow for a wide range of temperatures from high to low & offer superior corrosion resistance
- 4 Full width pull-out drip tray collects grease and makes clean-up easy
- 5 Constant spark electronic ignition system with individual gas collection boxes for faster, more reliable starts
- 6 Stainless steel warming rack creates a secondary cooking surface.



Portable Cart Features Include:

- 7 Large stainless steel side shelves with utensil holders
- 8 Double doors for easy entry to the convenient storage area
- 9 Four heavy-duty locking swivel casters for maneuverability

! All LX models are available with an optional rear infrared burner/roisserie kit.

GJK Model Series

GJK STANDARD MODELS

1 Two "H" burners produce a total of 54,000 BTU's

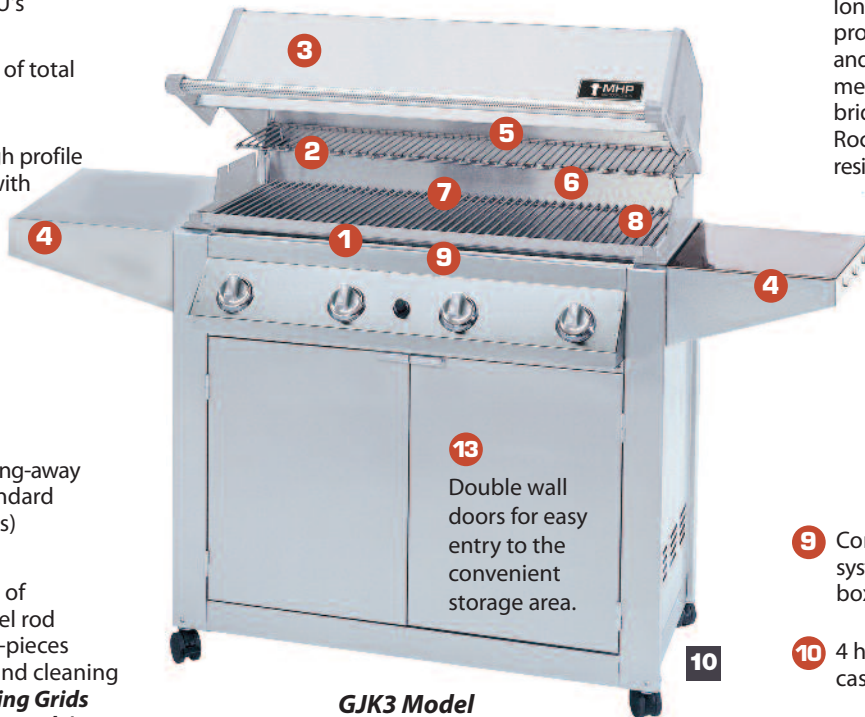
2 902 square inches of total cooking area

3 Double-walled high profile stainless steel lid with cast aluminum end-caps for greater stability.

4 Large stainless steel side shelves with utensil holders

5 Stainless steel swing-away warming rack, standard (310 square inches)

6 592 square inches of 5/16" stainless steel rod cooking grids in 3-pieces for easy removal and cleaning (*SearMagic Cooking Grids available as an upgrade*)



GJK3 Model

7 Exclusive self-cleaning Flavor Master™ long lasting porcelain briquettes provide food with a cleaner, fresher and better barbecue flavor. Unlike metal plates/bars, the Flavor Master briquettes will not rust. Heavy-Duty Rock Grate with a fused-on rust resistant porcelain finish for longer life.

8 Patented "H" design stainless steel burners with separate controls and ignition on GJK3 Series.



9 Constant spark electronic ignition system with individual gas collection boxes for faster, more reliable starts

10 4 heavy-duty locking swivel casters for maneuverability

11 Easy 4-step assembly

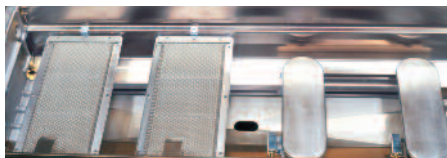
12 Overall dimensions, 46" high, 65-1/2" wide, 25" deep

GHJK HYBRID MODELS

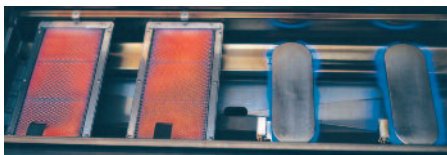
Create multiple different cooking zones on one grill!

Standard Equipment on the GJK Hybrid Model

- Patented SearMagic® Cooking Grids
- Stainless Steel Swing-Away Warming Rack
- Self-Cleaning Porcelain Briquettes Over Cast Stainless Burners



Infrared Burner plus 2 Cast Stainless Steel Burners creates multiple different cooking zones for the ultimate in flexibility.



UPGRADE FOR GJK CART MODELS



Cart Model Side Burner

Large side burner features 304 stainless steel construction, 18,000 BTU burner, 5/16" grid rack, electronic ignition and stainless steel cover.

ALL MOUNTING OPTIONS ARE AVAILABLE WITH ALL GRILL HEADS

See page 16-17 for grills and mounting combinations at a glance.



MPP In-Ground Post

48" no-rust powder-coated aluminum in-ground post with stainless steel grease cup for grill head. 4" dia. post. For Natural or LP gas installation. **Fits all models.**



MPB Deck/Patio Base

Powder-coated aluminum post and NuStone deck/patio base with stainless steel gas feed tubing and grease cup for grill head. 4" dia. post. For Natural or LP gas installation. **Fits all models.**



JCP4 and WCP4 Portable Cart

Duro Cast aluminum cart with heavy-duty legs, 8" rubber wheels for strength and easy portability. Includes tank ring and stainless steel grease cup for grill head. *(Tank not included)*
JCP4 fits: JNR propane gas series
WCP4 fits: WNK, TJK, WRG, WHRG, TRG, THRG, W3G4 and T3G4 propane gas series.



JCN4 and WCN4 Portable Cart

Duro Cast aluminum cart with heavy-duty legs, 8" rubber wheels for strength and easy portability. Includes 12 ft. hose with quick disconnect coupler and stainless steel grease cup for grill head.
JCN4 fits: JNR natural gas series
WCN4 fits: WNK, TJK, WRG, WHRG, TRG, THRG, W3G4 and T3G4 natural gas series.



OCOL-B Column-Aluminum

One-piece black powder-coated aluminum column includes stainless steel access door, stainless steel grease cup for grill head and conceals propane tank. **Base required—see below.**



OCOL Column-Stainless Steel

One-piece 304 stainless steel column includes stainless steel access door, grease cup for grill head and conceals propane tank. **Base required—see below.**

BASES



**OPN Deck/Patio Base
OPP Deck/Patio Base**

Black powder-coated cast aluminum deck/patio base with 28" stainless steel gas feed tubing. **Fits OCOLB or OCOL columns.**



**OCN (Natural Gas) 2-Wheel Portable Base
OCP (Propane Gas) 2-Wheel Portable Base**

Black powder-coated cast aluminum portable base with 6" rubber wheels. OCN Model has 12 ft. hose with quick disconnect coupler. **Fits OCOLB or OCOL column.**



**OMN (Natural Gas) 2-Wheel/2 Caster Portable Base
OMP (Propane Gas) 2-Wheel/2 Caster Portable Base**

Black powder-coated cast aluminum portable base with 8" rubber wheels and locking casters. OMN Model has 12 ft. hose with quick disconnect coupler. **Fits OCOLB or OCOL column.**

"It is a great product and we love the fact that when we are entertaining guests they often ask what kind of grill we have and are impressed that it is made in the USA."

- Bob and Mary Humpa, Sturtevant, WI

MOUNTING OPTIONS

Part No.	Description	Fits Grill Heads	Gas Type	
			Nat.	LP
MPP	48 inch aluminum post for in-ground installation, complete with stainless steel tubing and stainless steel grease cup	JNR4, WNK4, TJK2, WRG4 TRG2, WHRG4, THRG2, W3G4 & T3G4	•	•
MPB	Aluminum post with Nustone Deck/Patio base, stainless steel tubing and stainless steel grease cup	JNR4, WNK4, TJK2, WRG4 TRG2, WHRG4, THRG2, W3G4 & T3G4	•	•
JCN4	Cast aluminum cart legs and anodized aluminum shelf, 8" rubber wheels, stainless steel grease cup and 12 foot hose with brass quick disconnect	JNR4	•	
JCP4	Cast aluminum cart legs with 8" rubber wheels, stainless steel grease cup and anodized aluminum shelf and tank holder	JNR4		•
WCN4	Cast aluminum cart legs with anodized shelf, 8" rubber wheels, stainless steel grease cup and 12 foot hose with brass quick disconnect	WNK4, TJK2, WRG4, TRG2 WHRG4, THRG2, W3G4 & T3G4	•	
WCP4	Cast aluminum cart legs with anodized shelf, tank holder, 8" rubber wheels and stainless steel grease cup and anodized aluminum tank holder	WNK4, TJK2, WRG4, TRG2 WHRG4, THRG2, W3G4 & T3G4		•
OPN	Solid cast aluminum deck/patio base with stainless steel tubing fits OCOLB & OCOL Bolt down to deck or patio	JNR4, WNK4, TJK2, WRG4 TRG2, WHRG4, THRG2, W3G4 & T3G4	•	
OPP	Solid cast aluminum deck/patio base fits OCOLB & OCOL Bolt down to deck or patio	JNR4, WNK4, TJK2, WRG4 TRG2, WHRG4, THRG2, W3G4 & T3G4		•
OCN	Solid cast aluminum portable base with 6" rubber wheels and 12 foot hose with brass quick disconnect fits OCOLB & OCOL	JNR4, WNK4, TJK2, WRG4 TRG2, WHRG4, THRG2, W3G4 & T3G4	•	
OCP	Solid cast aluminum portable base with 6" rubber wheels fits OCOLB & OCOL	JNR4, WNK4, TJK2, WRG4 TRG2, WHRG4, THRG2, W3G4 & T3G4		•
OMN	Solid cast aluminum portable base with 8" rubber wheels, commercial grade locking casters and 12 foot hose with brass quick disconnect fits OCOLB & OCOL	JNR4, WNK4, TJK2, WRG4 TRG2, WHRG4, THRG2, W3G4 & T3G4	•	
OMP	Solid cast aluminum portable base with 8" rubber wheels and commercial grade locking casters fits OCOLB & OCOL	JNR4, WNK4, TJK2, WRG4 TRG2, WHRG4, THRG2, W3G4 & T3G4		•
OCOLB	Aluminum column with black powder-paint finish, stainless steel access panel and stainless steel grease cup fits OPN, OPP, OCN, OCP, OMN & OMP	JNR4, WNK4, TJK2, WRG4 TRG2, WHRG4, THRG2, W3G4 & T3G4		
OCOL	Stainless steel column, access panel and grease cup fits OPN, OPP, OCN, OCP, OMN & OMP	JNR4, WNK4, TJK2, WRG4 TRG2, WHRG4, THRG2, W3G4 & T3G4		

WNK/WRG/WHRG OR TJK/TRG/THRG BUILT-IN MODELS



WNK MODEL
Island shown with optional accessories

TJK MODEL
Island shown with optional accessories

- 642 square inches of total cooking area
- 40,000 BTU rated per-hour input
- 5/16" 2-piece stainless steel cooking grid or 3-piece Searmagic Cooking System
- Stainless steel swing-away warming rack
- High profile lid

Model	Insert Required	Model	Insert Required
WNK4N	NMS	TJK2N	NMS
W3G4NS	NMS2	T3G4NS	NMS2
WRG4NS	NMS2	TRG2NS	NMS2
WHRGNS	NMS2	THRG2NS	NMS2

GJK/GHJK BUILT-IN MODELS



- 902 square inches of total cooking area
- 54,000 BTU rated per-hour input
- 5/16" 3-piece stainless steel cooking grid
- Stainless steel swing-away warming rack
- Double wall high profile stainless steel lid with cast aluminum endcaps for greater stability

- GJKB13-N (Natural Gas)
- GJKB13-P (Propane Gas)
- GJKB13-NS (Natural Gas)
- GJKB13-PS (Propane Gas)
- GHJKB13-NS (Natural Gas)
- GHJKB13-PS (Propane Gas)

MHPLX



26" models feature:

- 578 square inch total cooking area
- 35,000 BTU, 3-burner cooking area

33" models feature:

- 704 square inch total cooking area
- 46,000 BTU, 4-burner cooking area

OPTIONAL TRIM KITS

Stainless steel counter top trim kit for a customized and more finished look to the built-in installation.

MHPTRIM26 (For MHPLX26 Models)

Fits MHPLX26G, MHPLX26R grill heads.

MHPTRIM33 (For MHPLX33 Models)

Fits MHPLX33G, MHPLX33R grill heads.

ITEMS NEEDED FOR BUILT-IN CAST ALUMINUM GRILL HEADS:

BUILT-IN INSERTS

Commercial-grade stainless steel grill head insert, faceplate. Insert is sized to encompass the grill head for a neater and more of a finished look to the built-in installation. *Required to build in cast aluminum grills.*

NMS-GS (Insert Only)

Fits WNK4 and TJK2 grill heads.

NMS2-GS (Insert Only)

Includes extra gas line cover plate, required for Tri-Burn and Hybrid models

Fits WRG, TRG, WHRG, THRG, W3G, T3G grill heads.

CONSTRUCTED OF HEAVY-DUTY COMMERCIAL-GRADE STAINLESS STEEL

DRAWERS



Part No.	Cut-Outs (in inches)	Description
NMS-DDS	14-1/2" w x 14-1/2" h	Double Drawer (Overall Dimension 17" w x 17" h)
NMS-TDS	14-1/2" w x 25-1/2" h	Triple Drawer (Overall Dimension 17" w x 28" h)

DOORS



Part No.	Cut-Outs (in inches)	Description
NMS-DS	27-1/4" w x 16-1/4" h	Small Double Doors (Double Lined) (Overall Dimension 29" w x 18" h)
NMSDS-LG	32-1/4" w x 16-1/4" h	Large Double Doors (Double Lined) (Overall Dimension 36" w x 20" h)
NMSDS-SSDV	14-1/4" w x 20-1/4" h	Small Vertical Single Door (Overall Dimension 18" w x 24" h)
NMSDS-SSDH	20-1/4" w x 14-1/4" h	Small Horizontal Single Door (Overall Dimension 24" w x 18" h)
NMSDS-LSD	14-1/2" w x 25-1/2" h	Large Vertical Single Door (Overall Dimension 17" w x 28" h)

COMBO UNITS



Part No.	Cut-Outs (in inches)	Description
NMS-DDC	14-1/2" w x 25-1/2" h	Combo Drawer and Door Combination (Overall Dimension 17" w x 28" h)
NMS-TP	14-1/2" w x 25-1/2" h	Pull-Out Trash Compartment - <i>includes trash receptacle</i> (Overall Dimension 17" w x 28" h)
NMS-CP	27-1/2" w x 17-1/2" h	Pull-Out Cooler Drawer - <i>includes cooler</i> (Overall Dimension 30" w x 20" h)

BUILT-IN GRILL UPGRADES

Stainless Steel Drop-in Single Side Burner

The premium commercial grade stainless steel side burner is 14,000 BTU rated, has its own electronic ignition and is factory assembled for simple drop-in installation. Opening required - 8-3/4" x 14-1/4"

Built-in Side Burner

LSB2-N (Natural Gas)

LSB2-P (Propane Gas)



Premium High-Power Side Burner

The MHP High-Power side burner easily accommodates a large sauté pan or pot and provides high heat for wok cooking or deep frying.

- All stainless steel construction
- 18,000 BTU per-hour input
- Stainless steel burner
- Heavy-duty 5/16" stainless steel rod support grid
- Electronic ignition system
- Stainless steel cover
- Available in Natural or Propane gas
- Opening required - 13-1/8" wide x 16" deep x 7-1/2" high

SBBIL-N (Natural Gas) **SBBIL-P** (Propane Gas)



Infra-Roast® Rear Rotisserie Burner System

Infra-red rear burner heats up fast to quickly put a seal around meats for juicier and moister results. Constructed of commercial grade stainless steel and is easy to install or remove for normal grilling. 16,000 BTU rated and has its own control.

GGBIRRB-N (Natural Gas-WNK4 & TJK2)

Call for availability

GGBIRRB-P (Propane Gas-WNK4 & TJK2)

Call for availability

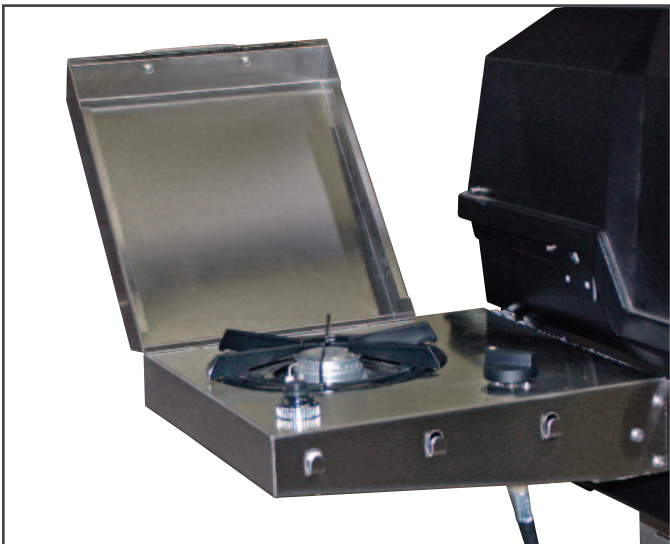
RRBBI36-N (Natural Gas-GJK3)

RRBBI36-P (Propane Gas-GJK3)

BUILT-IN ENCLOSURES, GRILL HEADS & UPGRADES

Model	Description	Fits Series	Opening Required
NMS-GS	Stainless steel faceplate and grill sleeve	WNK4, TJK2	27-1/2" wide x 18" deep x 11" high
NMS2-GS	Stainless steel faceplate and grill sleeve	WRG4, TRG2, WHRG4, THRG2, W3G4, T3G4	27-1/2" wide x 18" deep x 11" high
NMS-DS	Stainless steel access doors only	WNK4, TJK2, WRG4, TRG2, WHRG4, THRG2, W3G4, T3G4	27-1/4" wide x 16-3/4" high
MHPTRIM26	Stainless steel trim kit	MHPLX26G, MHPLX26R	27" wide x 10" deep x 20" high
MHPTRIM33	Stainless steel trim kit	MHPLX33G, MHPLX33R	34" wide x 10" deep x 20" high
LSB2-N	Drop-in natural gas stainless steel side burner	WNK4, TJK2, WRG4, TRG2, WHRG4, THRG2, W3G4, T3G4	8-3/4" wide x 14-1/4" deep
LSB2-P	Drop-in propane gas stainless steel side burner	WNK4, TJK2, WRG4, TRG2, WHRG4, THRG2, W3G4, T3G4	8-3/4" wide x 14-1/4" deep
SBBIL-N	Premium natural gas side burner built-ins	GJK3, WNK4, TJK2, WRG4, WHRG4, TRG2, THRG2, W3G4, T3G4	13-1/8" wide x 16" deep x 7-1/2" high
SBBIL-P	Premium propane gas side burner built-ins	GJK3, WNK4, TJK2, WRG4, WHRG4, TRG2, THRG2, W3G4, T3G4	13-1/8" wide x 16" deep x 7-1/2" high
GGBIRRB-N	Natural gas Infra-Roast rear burner (Built-in Models)	WNK4, TJK2, WRG4, TRG2, WHRG4, THRG2, W3G4, T3G4	N/A
GGBIRRB-P	Propane gas Infra-Roast rear burner (Built-in Models)	WNK4, TJK2, WRG4, TRG2, WHRG4, THRG2, W3G4, T3G4	N/A
RRBBI36-N	Natural gas Rear Rotisserie Burner (Built-in Models)	GJKBI3, GHJKB3	N/A
RRBBI36-P	Propane gas Rear Rotisserie Burner (Built-in Models)	GJKBI3, GHJKB3	N/A

OPTIONS FOR ALL MODELS



STAINLESS STEEL SIDE BURNER

The premium commercial grade stainless steel side burner is 12,000 BTU rated, has its own electronic ignition, and is factory assembled for simple bolt-on installation.

SBA3-N

(Nat. Gas - WNK4, JNR4, TJK2, WRG4, TRG2, WHRG4, THRG2, W3G & T3G Series)

SBA3-P

(LP Gas - WNK4, JNR4, TJK2, WRG4, TRG2, WHRG4, THRG2, W3G & T3G Series)



INFRA-ROAST® ROTISSERIE BURNER SYSTEM

Infrared rear burner heats up fast sealing juices in for more moist results. Constructed of commercial grade 304 stainless steel. Easy to install or remove for normal grilling, 12,000 BTU rated, has its own control. Burner is removeable when not in use.

Infra-Roast® Rotisserie Burner System not available for JNR Models. MHPLX models come with a complete rotisserie burner system.

Please call for availability on all items listed below.

GGRRB3-N *(Nat. Gas)*

GGRRB3-P *(LP Gas)*



ROTISSERIE KIT

Rotisserie Kit includes RO6 stainless steel motor, motor mounting bracket, rotisserie rod, handle, bushing, forks and 3ft. cord. Max. 25lb. balanced load.

RKMHP

Fits WNK4, JNR4, TJK2, WRG4, TRG2, WHRG4, THRG2, W3G & T3G Series

RK36

Fits GJK Series

GRILL MOUNTINGS AT-A-GLANCE

JNR



JNR4N-MPP Nat. Gas
JNR4P-MPP LP Gas
JNR4DDN-MPP Nat. Gas
JNR4DDP-MPP LP Gas



JNR4N-MPB Nat. Gas
JNR4P-MPB LP Gas
JNR4DDN-MPB Nat. Gas
JNR4DDP-MPB LP Gas



JNR4N-OCOLB/OPN Nat. Gas
JNR4P-OCOLB/OPP LP Gas
JNR4DDN-OCOLB/OPN Nat. Gas
JNR4DDP-OCOLB/OPP LP Gas



JNR4N-OCOL/OPN Nat. Gas
JNR4P-OCOL/OPP LP Gas
JNR4DDN-OCOL/OPN Nat. Gas
JNR4DDP-OCOL/OPP LP Gas



JNR4N-OCOLB/OCN Nat. Gas
JNR4P-OCOLB/OCN LP Gas
JNR4DDN-OCOLB/OCN Nat. Gas
JNR4DDP-OCOLB/OCN LP Gas



JNR4N-OCOL/OCN Nat. Gas
JNR4P-OCOL/OCN LP Gas
JNR4DDN-OCOL/OCN Nat. Gas
JNR4DDP-OCOL/OCN LP Gas



JNR4N-OCOLB/OMN Nat. Gas
JNR4P-OCOLB/OMN LP Gas
JNR4DDN-OCOLB/OMN Nat. Gas
JNR4DDP-OCOLB/OMN LP Gas



JNR4N-OCOL/OMN Nat. Gas
JNR4P-OCOL/OMN LP Gas
JNR4DDN-OCOL/OMN Nat. Gas
JNR4DDP-OCOL/OMN LP Gas



JNR4N-JCN4 Nat. Gas
JNR4DDN-JCN4 Nat. Gas



JNR4P-JCP4 LP Gas
JNR4DDP-JCP4 LP Gas

WNK



WNK4, WNK4DDN, WRG4DDNS
& WHRG4DDNS-MPP Nat. Gas
WNK4, WNK4DDP, WRG4DDPS
& WHRG4DDPS-MPP LP Gas



WNK4N, WNK4DDN, WRG4DDNS
& WHRG4DDNS-MPB Nat. Gas
WNK4P, WNK4DDP, WRG4DDPS
& WHRG4DDPS-MPB LP Gas



WNK4N, WNK4DDN, WRG4DDNS
& WHRG4DDNS-OCOLB/OPN Nat. Gas
WNK4P, WNK4DDP, WRG4DDPS
& WHRG4DDPS-OCOLB/OPP LP Gas



WNK4N, WNK4DDN, WRG4DDNS
& WHRG4DDNS-OCOL/OPN Nat. Gas
WNK4P, WNK4DDP, WRG4DDPS
& WHRG4DDPS-OCOL/OPP LP Gas



WNK4N, WNK4DDN, WRG4DDNS
& WHRG4DDNS-OCOLB/OCN Nat. Gas
WNK4P, WNK4DDP, WRG4DDPS
& WHRG4DDPS-OCOLB/OCN LP Gas



WNK4N, WNK4DDN, WRG4DDNS
& WHRG4DDNS-OCOL/OCN Nat. Gas
WNK4P, WNK4DDP, WRG4DDPS
& WHRG4DDPS-OCOL/OCN LP Gas



WNK4N, WNK4DDN, WRG4DDNS
& WHRG4DDNS-OCOLB/OMN Nat. Gas
WNK4P, WNK4DDP, WRG4DDPS
& WHRG4DDPS-OCOLB/OMN LP Gas



WNK4N, WNK4DDN, WRG4DDNS
& WHRG4DDNS-OCOL/OMN Nat. Gas
WNK4P, WNK4DDP, WRG4DDPS
& WHRG4DDPS-OCOL/OMN LP Gas



WNK4N, WNK4DDN, WRG4DDNS
& WHRG4DDNS-WCN4 Nat. Gas



WNK4P, WNK4DDP, WRG4DDPS
& WHRG4DDPS-WCP4 LP Gas

WNK



WNK4N-NMS Nat. Gas
WRG4NS, WHRGNS & W3G4NS
NMS2 Nat. Gas



GJK3N, GJK3NS, GHJK3NS
Nat. Gas
GJK3P, GJK3PS, GHJK3PS
LP Gas



GJKBI3N, GJKBI3NS, GHJKBI3NS
LP Gas
GJKBI3P, GJKBI3PS, GHJKBI3PS
LP Gas



MHPLX26GN, MHPLX26RN,
MHPLX33GN, MHPLX33RN
LP Gas
MHPLX26GP, MHPLX26RP,
MHPLX33GP, MHPLX33RP
LP Gas



MHPLX26BIGN, MHPLX26BIRN,
MHPLX33BIGN, MHPLX33BIRN
LP Gas
MHPLX26BIGP, MHPLX26BIRP,
MHPLX33BIGP, MHPLX33BIRP
LP Gas

TJK



TJK2N, TRG2NS & THRG2NS MPP Nat. Gas
TJK2P, TRG2PS & THRG2PS MPP LP Gas

TJK2N, TRG2NS & THRG2NS MPB Nat. Gas
TJK2P, TRG2PS & THRG2PS MPB LP Gas

TJK2N, TRG2NS & THRG2NS OCOL/OPN Nat. Gas
TJK2P, TRG2PS & THRG2PS OCOL/OPP LP Gas

TJK2N, TRG2NS & THRG2NS OCOLB/OPN Nat. Gas
TJK2P, TRG2PS & THRG2PS OCOLB/OPP LP Gas

TJK2N, TRG2NS & THRG2NS OCOL/OCN Nat. Gas
TJK2P, TRG2PS & THRG2PS OCOL/OCN LP Gas

TJK2N, TRG2NS & THRG2NS OCOLB/OCN Nat. Gas
TJK2P, TRG2PS & THRG2PS OCOLB/OCN LP Gas



TJK2N, TRG2NS & THRG2NS OCOL/OMN Nat. Gas
TJK2P, TRG2PS & THRG2PS OCOL/OMP LP Gas

TJK2N, TRG2NS & THRG2NS OCOLB/OMN Nat. Gas
TJK2P, TRG2PS & THRG2PS OCOLB/OMP LP Gas

TJK2N, TRG2NS & THRG2NS WCN4 Nat. Gas

TJK2P, TRG2PS & THRG2PS WCN4 LP Gas

TJK2N-NMS Nat. Gas
TRG2NS, THRG2NS & T3G4NS-NMS2 Nat. Gas

W3G



W3G4-MPP Nat. Gas
W3G4-MPP LP Gas

W3G4-MPB Nat. Gas
W3G4-MPB LP Gas

W3G4-OCOLB/OPN Nat. Gas
W3G4-OCOLB/OPP LP Gas

W3G-OCOL/OPN Nat. Gas
W3G-OCOL/OPP LP Gas

W3G-OCOLB/OCN Nat. Gas
W3G-OCOLB/OCN LP Gas



W3G4-OCOL/OCN Nat. Gas
W3G4-OCOL/OCN LP Gas

W3G4-OCOLB/OMN Nat. Gas
W3G4-OCOLB/OMP LP Gas

W3G4-OCOL/OMN Nat. Gas
W3G4-OCOL/OMP LP Gas

W3G-WCN4 Nat. Gas

W3G-WCP4 LP Gas

T3G



T3G4-MPP Nat. Gas
T3G4-MPP LP Gas

T3G4-MPB Nat. Gas
T3G4-MPB LP Gas

T3G4-OCOL/OPN Nat. Gas
T3G4-OCOL/OPP LP Gas

T3G-OCOLB/OPN Nat. Gas
T3G-OCOLB/OPP LP Gas

T3G-OCOLB/OCN Nat. Gas
T3G-OCOLB/OCN LP Gas



T3G4-OCOL/OCN Nat. Gas
T3G4-OCOL/OCN LP Gas

T3G4-OCOLB/OMN Nat. Gas
T3G4-OCOLB/OMP LP Gas

T3G4-OCOL/OMN Nat. Gas
T3G4-OCOL/OMP LP Gas

T3G-OCOLB/OPN Nat. Gas
T3G-OCOLB/OPP LP Gas

T3G-OCOL/OPN Nat. Gas
T3G-OCOL/OPP LP Gas

HOW TO BUILD YOUR MHP GRILL

STEP 1 PICK YOUR GRILL HEAD (see pages 5-9 for grill head descriptions)

Most models require the purchase of a grill sleeve for built-in applications as specified below.



- JNR4**
- Natural Gas
 - LP Gas
 - Stainless Steel Cooking Grid
 - SearMagic Cooking Grid



- JNR4DD**
- Natural Gas
 - LP Gas
 - Stainless Steel Cooking Grid
 - SearMagic Cooking Grid



- WNK4**
- Natural Gas Built-in
 - LP Gas
 - Stainless Steel Cooking Grid
 - SearMagic Cooking Grid



- WNK4DD**
- Natural Gas Built-in
 - LP Gas
 - Stainless Steel Cooking Grid
 - SearMagic Cooking Grid



- TJK2**
- Natural Gas Built-in
 - LP Gas
 - Stainless Steel Cooking Grid
 - SearMagic Cooking Grid



- WRG4DD** **WHRG4DD**
- Natural Gas Built-in
 - LP Gas
 - Infrared (WRG4DD)
 - Hybrid (WHRGDD)



- TRG2** **THRG2**
- Natural Gas Built-in
 - LP Gas
 - Infrared (TRG2)
 - Hybrid (THRG2)



- W3G4**
- Natural Gas Built-in
 - LP Gas
 - Stainless Steel Cooking Grid
 - SearMagic Cooking Grid



- T3G4**
- Natural Gas Built-in
 - LP Gas
 - Stainless Steel Cooking Grid
 - SearMagic Cooking Grid



- MHPLX26** **MHPLX33**
- Natural Gas Built-in
 - LP Gas
 - Portable Cart



- GJK** **GHJK**
- Natural Gas
 - LP Gas
 - Hybrid (GHJK)
 - Stainless Steel Cooking Grid
 - SearMagic Cooking Grid



- GJKBI** **GHJKBI**
- Natural Gas
 - LP Gas
 - Hybrid (GHJKBI)
 - Stainless Steel Cooking Grid
 - SearMagic Cooking Grid

Built-in

STEP 2 PICK YOUR MOUNTING OPTION/BASE (see page 10 & 12 for descriptions)



MPP



MPB



OCOL-B

- OPN (deck/patio)-Nat
- OPP (deck/patio)-LP
- OCN (2 wheel)-Nat
- OCP (2 wheel)-LP
- OMN (2 wheel/2 caster)-Nat
- OMP (2 wheel/2 caster)-LP



OCOL

- OPN (deck/patio)-Nat
- OPP (deck/patio)-LP
- OCN (2 wheel)-Nat
- OCP (2 wheel)-LP
- OMN (2 wheel/2 caster)-Nat
- OMP (2 wheel/2 caster)-LP



JCP4 - LP

WCP4 - LP

JCN4 - Nat

WCN4 - Nat



MHPLX26CB

- Natural Gas
- LP Gas

MHPLX33CB

- Natural Gas
- LP Gas

GRILL SLEEVES (page 12)

NMS-GS

Fits WNK4, TJK2

NMS2-GS

Fits WRG4, WHRG4, W3G4, THRG2, TRG2, T3G4

STEP 3 PICK YOUR ACCESSORIES

SIDE BURNERS

SBG-N

SBG-P

Fits GJK3 & GHJK

SBA3-N

SBA3-P

Fits all portable model grills except GJK & LX series

For Built-ins

LSB2-N (for Built-ins)

LSB2-P (for Built-ins)

Fits WNK4, WHRG, WRG, W3G4, TJK2, THRG, T3G4, LX

SBBIL-N (for Built-ins)

SBBIL-P (for Built-ins)

Fits WNK4, WHRG, WRG, W3G4, TJK2, THRG, T3G4, GJK3BI, GHJK3BI

INFRA-ROAST REAR ROTISSERIE

GGRRB3-N

GGRRB3-P

Fits WNK4, WHRG, WRG, W3G4, TJK2, THRG, T3G4

RRB36-N

RRB36-P

Fits GJK3 & GHJK

For Built-ins

GGBIRRB-N

GGBIRRB-P

Fits WNK4, WHRG, WRG, W3G4, TJK2, THRG, T3G4

RRBBI36-N

RRBBI36-P

Fits GJK3BI & GHJKBI

ROSTISSERIES

RKMHP

Fits all models except GJK & LX Series

RK36

Fits GJK Series

See page 14 for additional built-in accessories.

MORE VERSATILE THAN YOUR KITCHEN OVEN... IT'S EASY AND FOODS TASTE BETTER!

DIRECT

For grilling/searing steaks, chops, burgers, sausages, fish fillets, chicken parts or shish kabobs. Your MHP Gas Grill is designed to cook with the lid closed. Close lid to finish grilling and to retain natural juices and moisture. Use high heat for quick searing and more of a char flavor.



Direct

INDIRECT (*using one side of burner*)

For roasts, ribs, ham, whole chicken, turkey, game or whole fish. Using the indirect heat method, turn on one side of burner, then place food on the side that's not lit.



Indirect

INDIRECT (*with water pan*)

Fill an aluminum pan with water or other ingredients, (*such as wine, juices, herbs, spices, etc.*). Center the pan on briquettes to moderate the temperature and to add moisture and flavor. The cooking juices from the food drop into the water pan. A savory water vapor is created and absorbed into the food.



Indirect

PAN ROASTING

To cook large cuts of meat, pot roast, turkey, whole chickens or ham in natural juices or seasoning. Place aluminum roasting pan on top of cooking grid. For extra flavor, add your favorite vegetables, wine or juices, garlic and onions to the drip pan. Use the liquid to baste or as a gravy.



Pan Roasting

SMOKE (*addition of wood chips or chunks*)

Ordinary meat, whole fish, poultry and game becomes a taste sensation when smoked. Using the water pan technique and your favorite wood soaked in water for several hours. Place chips in convenient MHP reusable smoke box directly on briquettes alongside of water pan.



Smoke

ROTISSERIE (*Accessory*)

Poultry, lamb, beef and pork retain their flavor when spit-roasted. Meat is rotated over the heat keeping it constantly bathed in its own juices, ensuring that all sides become done at one time. A drip pan can be used to collect the drippings for basting or gravy.



Rotisserie



LIMITED LIFETIME WARRANTY ON THE FOLLOWING:

(Against Rust Through)

Top Casting • Bottom Casting • Control Panel • Side Shelf Brackets • Bottom Shelf Frame • Tank Ring • Cast Legs • Stainless Steel Fasteners • In-Ground & Patio Base Post • Stainless Steel & Black Aluminum Column • Stainless Steel Shelves • Stainless Steel Burners • Venturi Tubes • Stainless Steel & SearMagic® Cooking Grids • Stainless Steel & SearMagic® Warming Racks

10-YEAR WARRANTY

(LX Series Models - Against Rust Through)

Stainless Steel Bodies, Smoker Tops, Lids, Carts,
Cooking Grids, Stainless Steel Burners

5-YEAR WARRANTY ON THE FOLLOWING:

(Against Rust Through)

Infrared Burners • Porcelain Briquettes

1-YEAR WARRANTY ON THE FOLLOWING:

(Against Rust Through)

All other Components Including: Ignitor System • Gas Valves • NuStone Side Shelves • NuStone Patio Base • Knobs • Rock Grates • 30 Day Warranty on Paint

Anything not stated above falls under the 1-Year Warranty

There is a 1 year warranty on all parts if grills are put into commercial, multi-unit or community use.

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Everglow
GAS LAMPS & TORCHES

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