



Duraclean
RESTORATION & REMEDIATION

Gary Holmes
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Gary:

I have always tried to become a great chef on the grill. A new barbeque recipe and the latest grill with infrared heat and a fancy rotisserie have always excited me, but I have never really been anything more than a burger flipper with a propane grill. I never understood the true meaning of 'low and slow,' and I thought the epitome of barbequing was using charcoal instead of gas.

I can tell you now, after purchasing the TRG-248, my paradigm has shifted, and my senses have awakened to true barbeque cooking. I have made a quantum leap; people are amazed at the quality of our barbeque at our monthly 'Third Thursday' cookouts. With the right equipment, your barbeque to be exact, we leapt from the ranks of obscurity as amateur grillers and have become phenomenal BBQers. Your unit bundled all the secrets of true barbeque and made us look like seasoned pros overnight! We enjoy it as a marketing tool and for personal use.

The truth of the matter is the barbeque does 90% of the work. As the chef, I just have to season the meat a bit, stick it in the cooker and stoke the fire every now and then. The bundled secrets include: fire chambers which provide indirect heat, consistent and easily maintained temperatures ranging from 200 F – 250 F, fire chambers designed to use real wood as the fuel, good air flow and a multitude of considerations built into the unit. It has dual slide out cooking racks, an adjustable smoke stack, accurate thermometer, wood box with hinged access doors on the front of the trailer, stabilizing jacks on all sides of the trailer, a handle on the tongue of the trailer to make maneuvering it by hand easy, solidly constructed hinges on all doors, an easy pulling and well balanced trailer, built-in tool box, the ability to use propane, accessory burners, a spare tire, fire extinguisher, storage on the floor of the trailer, a flag pole & light stand, a water cooler holder and even a dinner bell. When this thing is cooking, people are drawn to it and watch and admire it like it is a campfire on a cold night outdoors.

Beyond the quality of the unit you constructed, you have provided great service and much guidance when getting started to ensure we were successful with our barbeques from day one. Now if I could just get you to tell us your secret rib recipe, I'd really be set. Thanks again for your great service and incredible barbeque! I can't say enough good things about my new barbeque from Real Grill.

Respectfully,

Chad Mathis
Project Manager