# **Crossflame® Pro Grill**





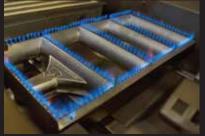
### Features/Specifications

- 30,000 BTU Crossflame® cast stainless steel burners (patented)
- Exclusive Crossflame<sup>®</sup> stainless steel radiant system (Trademarked and patented)
- 25,000 BTU infra-red sear burner
- 42" & 60" Grills: 1050 sq. in cooking surface (750 primary, 300 secondary)
- Two position, heavy gauge 3/8" Stainless Steel welded grilling racks
- Electronic ignition system
- Cooking zone dividers
- Heavy gauge 304 Stainless Steel warming rack
- Temperature gauge with grilling guide
- First Light <sup>™</sup> Control illumination with yellow LED lighting
- Rear 15,000 BTU rotisserie burner with smoker tray
- Two cast stainless steel burners and one sear burner

- Integral Power Pro™ 18,000 BTU Dual Top Burners (CGP60-2GSR-2SB models only)
- Heavy duty rotis rod & forks with grill mounted stowage for rotis rod
- Two Hi-power halogen interior grilling lights
- Industry Exclusive halogen EXTERIOR work surface counter lights
- Patent-pending design features (knobs, handle endcaps, lid undercurve shape)







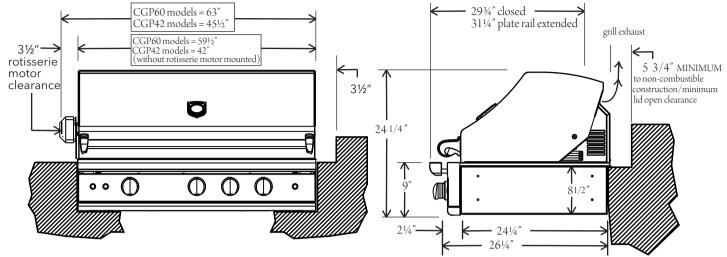


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## Expect Great Heat<sup>™</sup>

### **Clearances to Non-Combustible Construction\***



#### Important! Gas fittings, regulator, and installer supplied shut-off valves must be easily accessible.

\* NOTE: All dimensions shown refer to installation into a non-combustible enclosure. Minimum dimensions to combustible material is 12" to right, left and above the grill. A minimum of 18" clearance to combustiles from the rear of the grill is required.

