

Crossflame® Pro Grill



Features/Specifications

- 30,000 BTU Crossflame® cast stainless steel burners (patented)
- Exclusive Crossflame® 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™ 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)



FOR MORE INFORMATION, VISIT OUR WEBSITE: CALIBERAPPLIANCES.COM