



Grill Cooking Suite 42" is the perfect barbecue for outdoor cooking enthusiasts. Measuring 42" wide, the BBQ guarantees performance suitable for all open-air cooking aspirations. Available in freestanding and built-in versions, with a cooking area of 770 sq. in., the barbecue is equipped with three main high-performance stainless steel burners and an integrated smoking and rotisserie system. An accessories set allows the extension of the range of barbecue cooking methods.

The OG Professional Grill comes with Natural Gas connection. LP conversion kit on request.

FEATURES

- Three main high-performance stainless steel burners
- Integrated rotisserie system with infrared burner
- Integrated smoking system with dedicated burner and wood drawer
- 770 sq. in. grill area
- 3-zone food warmer grill
- Integrated high-intensity double halogen work lights
- Available in LPG or natural gas

ACCESSORIES

- Steamer / Fryer / Pasta cooker
- Insert for solid fuel
- Smooth fry top
- Container for indirect cooking
- Burner that can be assembled on one of the two sides of the cart
- Windshield
- Protective fabric hood

COOKING METHODS

- Browning
- Braising
- Frying
- Boiling
- Roasting
- Teppanyaki
- Grilling
- Oven baking
- Steaming
- Wok
- Parboiling
- Smoking
- Hot plate
- Cold smoking
- Rotisserie

OG PROFESSIONAL GRILL 42" FREESTANDING

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VER. 1.0 - 2024.09.27

POWER / RATINGS	
BTUH	108,000
Electrical power	115 VAC / 1.44 AMPS / 60 Hz.
Fuel	NG @ 5" W.C. OR LP @ 10" W.C.
Gas connection	1/2" NPT (NG) OR 3/8" ODF (LP)
MEASUREMENTS	
Gross weight	573 lbs
Net weight	470 lbs
Box size	75" x 31 1/2" x 67"

