



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

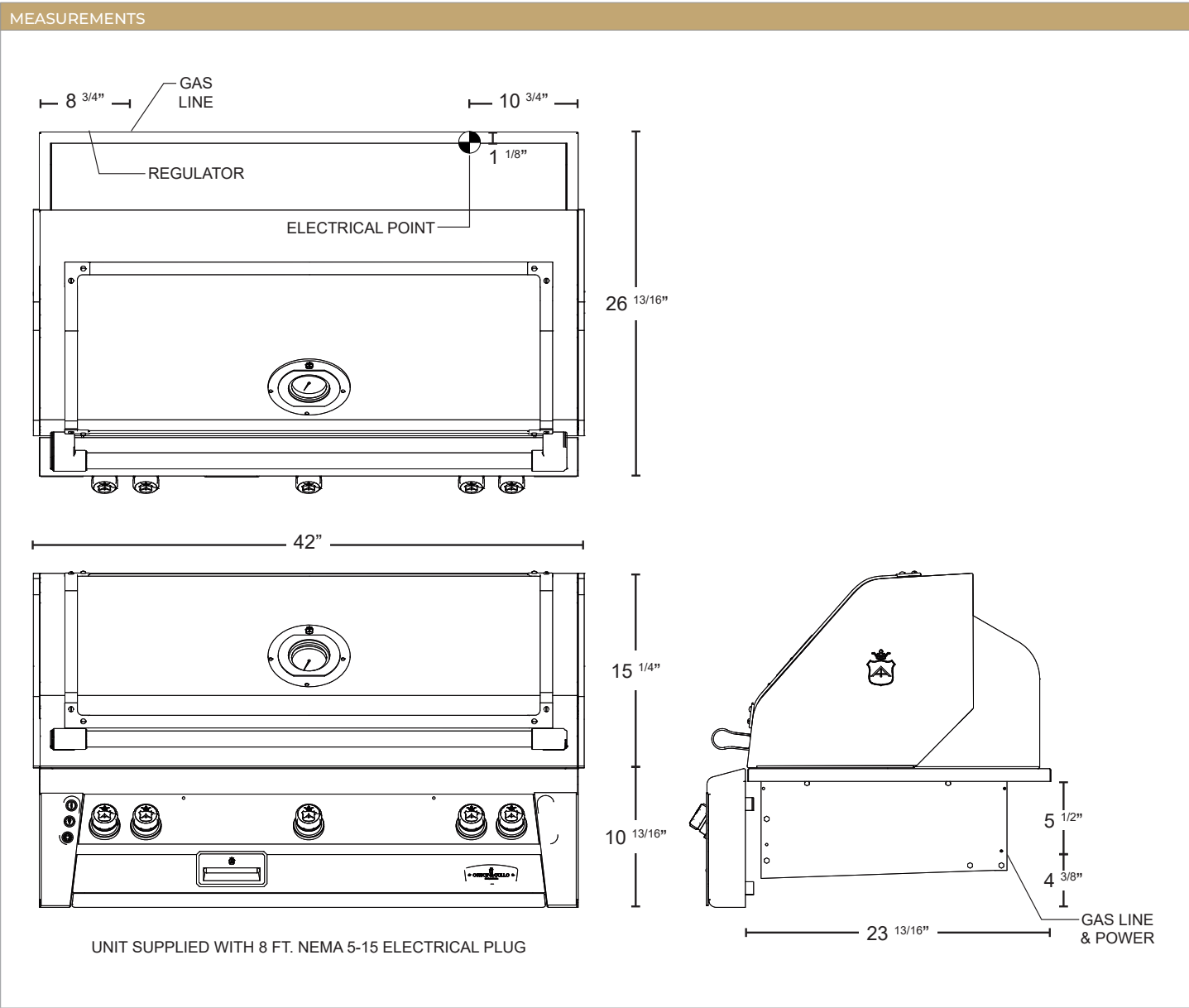
- Browning
- Braising
- Frying
- Boiling
- Roasting
- Teppanyaki
- Grilling
- Oven baking
- Steaming
- Wok
- Parboiling
- Smoking
- Hot plate
- Cold smoking
- Rotisserie

OG PROFESSIONAL GRILL 42" BUILT-IN

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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	401 lbs
Net weight	297 lbs
Box size	51 3/16" x 31 1/2" x 31 1/2"



## CUTOUT REQUIREMENTS

