



Grill Cooking Suite 56", with its 998 sq. in. grill area, ensures high performance for home cooks looking for a professional, high-technology cooking range for their outdoor kitchen. Available in freestanding and built-in versions, 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
- 998 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

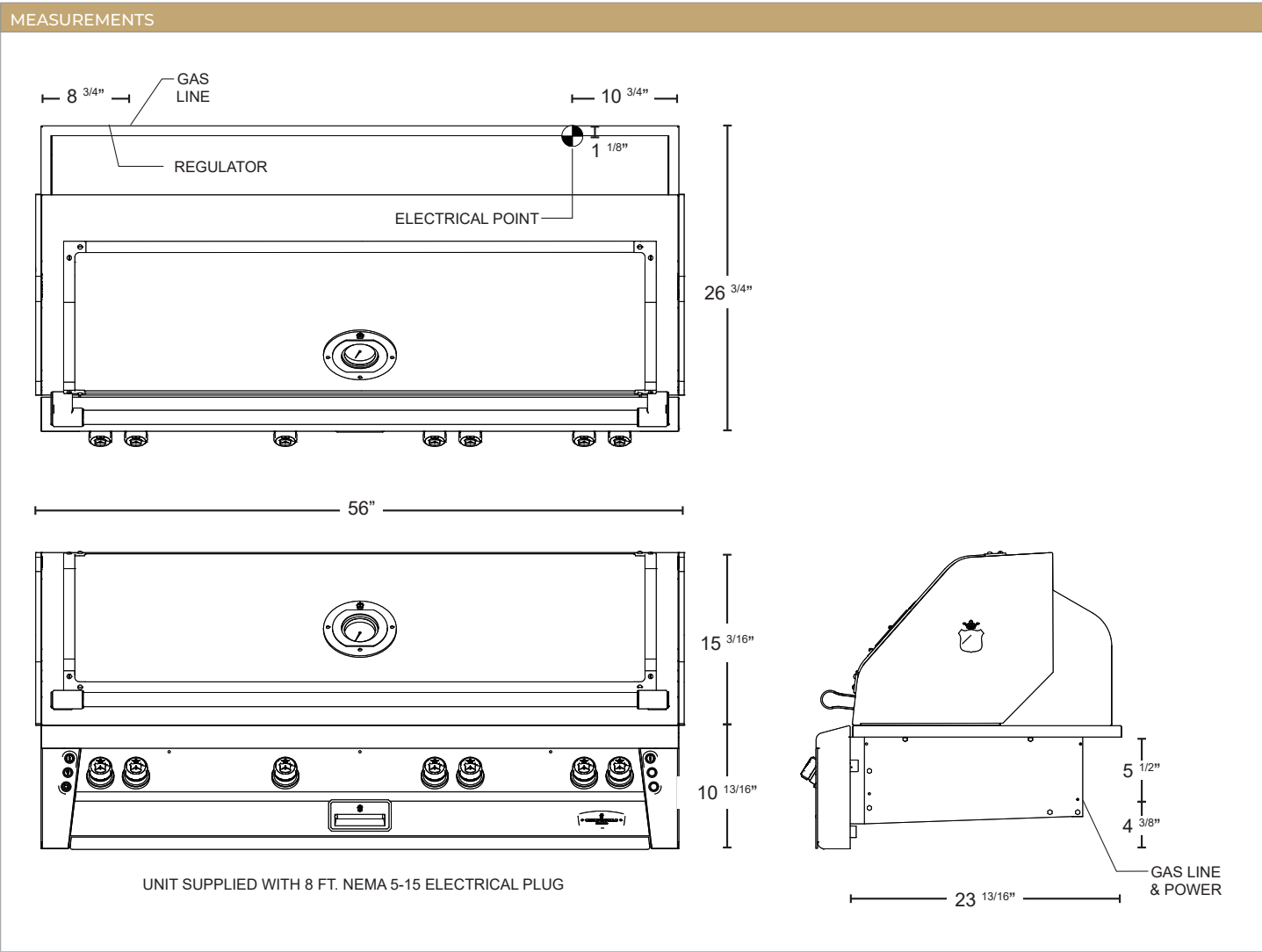
- Browning
- Braising
- Frying
- Boiling
- Roasting
- Teppanyaki
- Grilling
- Oven baking
- Steaming
- Wok
- Parboiling
- Smoking
- Hot plate
- Cold smoking
- Rotisserie

OG PROFESSIONAL GRILL 56" BUILT-IN

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VER. 1.0 - 2024.09.27

POWER / RATINGS	
BTUH	147,000
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	518 lbs
Net weight	386 lbs
Box size	67" x 31 1/2" x 31 1/2"



CUTOUT REQUIREMENTS

