

Cal Flame®

SINCE 1978

High temp glass ceramic window



Built-in Top Gun™ 5-Burner Convection grill

The innovative Top Gun™ 5 Burner Convection Grill has been designed to fit any Cal Flame barbecue cart or island! It features five cast stainless steel burners and a powerful centrifugal fan that uniformly circulates heat throughout the grilling area. It also features a glass window on the hood for your grilling convenience and a striking new light feature on each stainless steel knob - a Cal Flame exclusive!

BBQ18875CTG

Dimensions: 39"W x 24"D x 22 7/16"H

Cut-Out Dimensions: 38 1/4"W x 22"D x 9 1/2"H

BTU: Five (5) 15,000 BTU Cast Stainless Steel Burners

Two (2) 10,000 BTU Ceramic Core Infrared Burners

One (1) 2,500 BTU Stainless Steel Burner

Total BTU: 95,000

FEATURES

- Patented Convection Technology
- Patented Cast Stainless Steel Knobs with multi-colored LED Bezels
- Seamless Design with Durable 304-Stainless Steel Construction
- 1,000 sq. in. Cooking Surface
- Removable Heavy-Duty Grates with V-Grate Cooking Design
- Glass Viewing Window
- Dual Halogen Interior Lights
- Independent Burner Ignition System
- Two-Position Full-Width Warming Rack
- Rotisserie with Adjustable Motor Mount
- Full Width Stainless Steel Drip Tray on Rollers
- Built-In Temperature Gauge
- Built-In Smoker Box with dedicated burner
- Vented Knob Splash Guards
- Burner Lip Guards
- Natural Gas Conversion Kit



Cal Flame exclusive custom knobs feature one-hand operation with an individual ignitor per burner.

Patented Convection Technology

An option once only found in the kitchen is now available for the cooking enthusiast outdoors. Convection cooking uses high velocity fans to distribute hot air throughout the entire cavity of the grill when the grill hood is shut. By circulating hot air, cooking times are greatly reduced and food is cooked evenly. Compared to conventional barbecue grills, cooking with a convection grill offers faster pre-heat times, reduced gas consumption, and increased cooking control.

High velocity fans located at the rear of the grill circulates heated air around and against the food creating an overall ambient temperature. The result of this motion is even baking and delightful textures. Convection barbecue grills also reduce cooking times up to 30% and use up to 25% less fuel than traditional barbecue grills. By adding convection control to a barbecue grill, grilling enthusiasts can now enjoy the convenience of baking outdoors while grilling their favorite meats, vegetables and poultry at the same time.



*Images are for illustration purposes only. Actual product may differ.

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