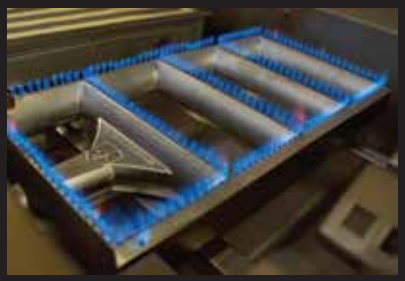
Crossflame® Pro Grill

CALIBER® APPLIANCES

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)

The CROSSFLAME® Pro

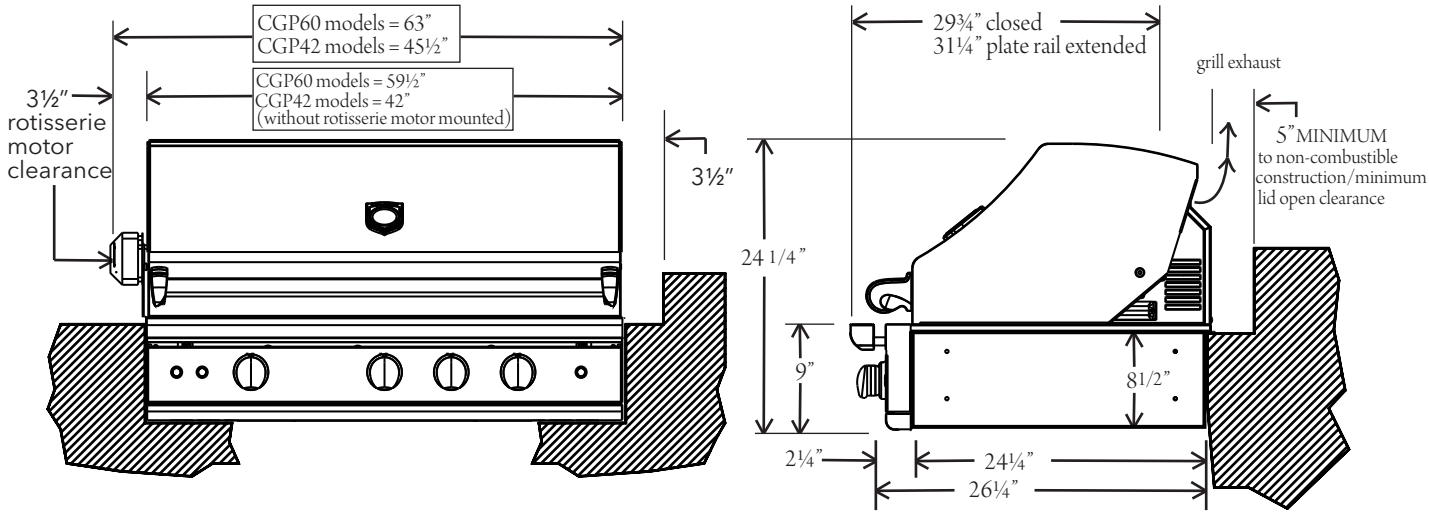


FOR MORE INFORMATION, VISIT OUR WEBSITE: **CALIBERAPPLIANCES.COM**

CALIBER® APPLIANCES

Expect Great Heat™

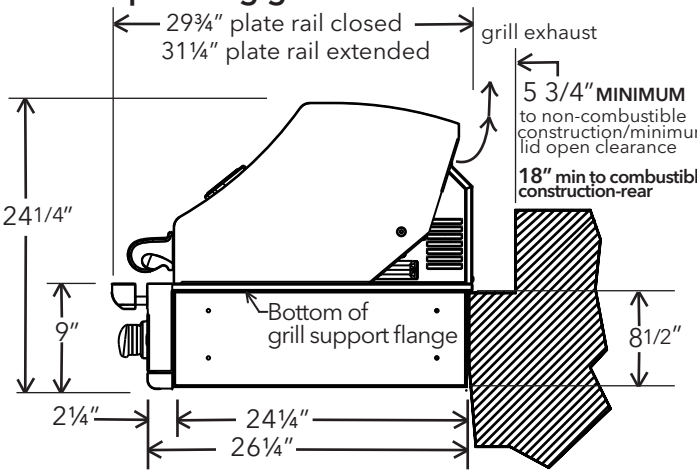
Clearances to Non-Combustible Construction*



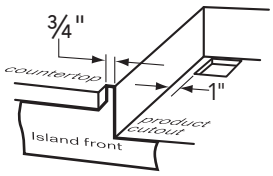
Important! Gas fittings, regulator, and installer supplied shut-off valves must be easily accessible.

* NOTE: All dimensions shown refer to installation into a non-combustible enclosure. Minimum dimensions to combustible material is 12" to right, left and above the grill. A minimum of 18" clearance to combustiles from the rear of the grill is required. 12" 18"

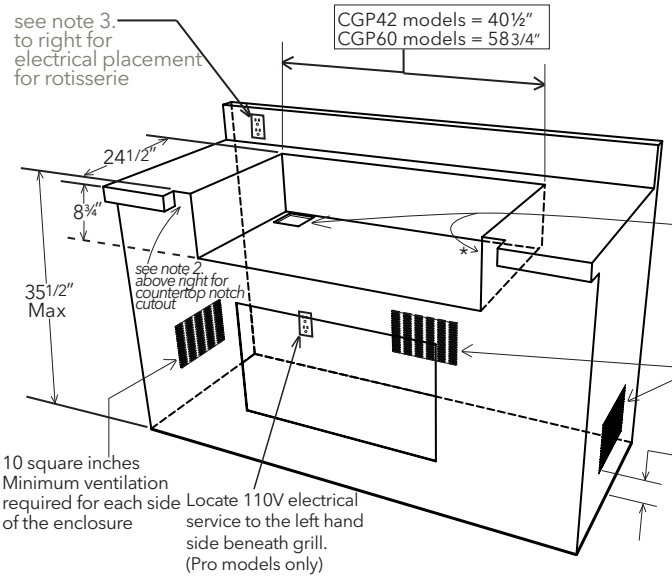
Build-in planning guide for non-combustible enclosures*



NOTES:
1. Except where noted, a solid deck is not required for product shown on this page. Product is designed to hang from the countertop. Provide minimum 6" x 6" clearance in rear corner of product cutout for gas connection.
2. Additional notch needed(L/R side) in countertop overhang to provide flush mounting of unit to island front face.
- see illustration below



3. If the island is designed using a backguard, locate service on the left hand side for connection of the rotiserrie motor connection.



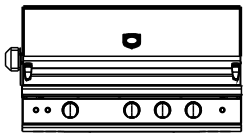
6" x 6" Minimum opening for gas supply and electrical supply lines. (*An additional 6" square cutout is required on the right hand side on 60" Grill Models to accomodate the secondary gas connection)

10 square inches Minimum ventilation required for each side of the enclosure

1" Minimum Ground to Vent bottom

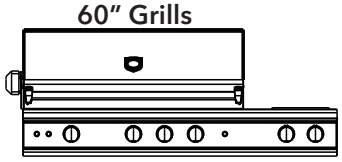
Crossflame® Pro Grill Models:

42" Grills



CGP42-2G-1SR-L/N:
(2) Grill burners, (1) IR Sear Burner
(1) Rotisserie burner,
Interior, Workstation, plus Control Panel Lighting. Wood Handle Optional (-WH).

60" Grills



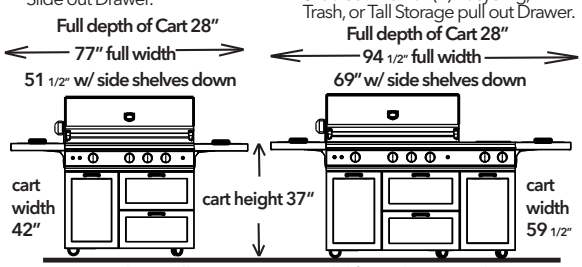
CGP60-2G-1SR-2SB-L/N:
(2) Grill burners, (1) IR Sear Burner,
(1) Rotisserie burner, (2) Integral Power Pro™ Top Burners,
Interior, Workstation, plus Control Panel Lighting. Wood Handle Optional (-WH).

42" Culinary Center Cart:

(2) Slide out Drawers, fold down side shelves (choose wood or Stainless Steel inserts), (1) LP Tank Slide out Drawer.

60" Culinary Center Cart:

(2) Slide out Drawers, fold down side shelves (choose wood or Stainless Steel inserts), (1) LP Tank Slide out Drawer. (1) Recycling, Trash, or Tall Storage pull out Drawer.



Freestanding Grills on Cart (any model from above may be ordered and assembled to its corrresponding size)
Grill Head and Carts require minor assembly and are shipped in separate packages.

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As part of our ongoing product improvement processes, Caliber Appliances reserves the right to change design, specifications, and materials without notice.
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