



COOKING AREA

Total Cooking Area: 6500 cm² + 6500 cm² = 13000 cm² **Main Level:** 2580 cm² + 2580 cm² = 5160 cm²

Upper Rack: 920 cm² + 920 cm² = 1840 cm² Burger Capacity (10cm): 20 + 20 = 40

FEATURES

Control Type: Digital + Control Knob **Meat Probes:** Two meat probes

Cooking Temp Range: 85°C to 260°C + Up to 260°C (Gas) **Flame Broiler:** Simple slide-plate with external control **Main Grid Construction:** Porcelain coated cast iron **Upper Rack Construction:** Porcelain coated wire

Bottle Opener: Included

BURN TECHNOLOGY

Fuel Type: 100% all natural hardwood pellets + propane

BTU Value: 40000 + 30000 Air Flow: Convection cooking

Igniter: 300 watt auto igniter + Battery Operated **Exhaust:** Adjustable (proprietary) rear exhaust system

Power Source: 230V + Propane

CONSTRUCTION

Primary Body: Heavy-duty steel construction

Caster/Wheel Style: Two locking casters and two inline wheels

Finish: High temperature paint **Hopper Capacity:** 7 kg

Bottom/Front Shelf: Interchangeable from front to bottom shelf

Side Shelf: Included **Grease Bucket:** Included

Thermometer: Digital + Dome Thermometer

Handles: Stay cool handles Accessory Hooks: 9

DIMENSIONS & WEIGHTS

Assembled Dimensions (mm): 1759 X 794 X 1195

Assembled Weight (kg): 88.5

Packaged Dimensions (mm): 1460 X 700 X 635

Packaged Weight (kg): 112

LOADING QUANTITY

20': 36 | **40'** HC: 100