



Stainless Steel Door / Drawers

Combo

Model: GFK3002

For added convenience, GrandFire offers Built-in SS Doors & Drawers Combo that fit perfectly under your built-in grills. This combination of a single access door and a dual drawer, adds a space saving design feature to any island.



Cut-Out Dimensions :

718Wx515Hx530D mm

Packing Dimension :

822x617x635mm

Weight: 27kg (Gross); 23kg (Net)

20ft GP: 78pcs

40ft GP: 181pcs

40ft HQ: 215pcs

Innovative Features:

- Professional Style door handles that is chrome plated.
- Heavy duty latch for easy closing of the door.
- Rigid welded construction to ensure strength and longevity.
- The topper drawer is 314mm wide and 210mm tall inside& the lower drawer is 314mm wide and 275mm tall inside. Extended depth inside of 560mm accommodates oversized grill tools, spices, towels or woodchips.
- Fully extendable drawers on commercial stainless steel (#443 SS) rollers facilitate smooth and consistent operation.

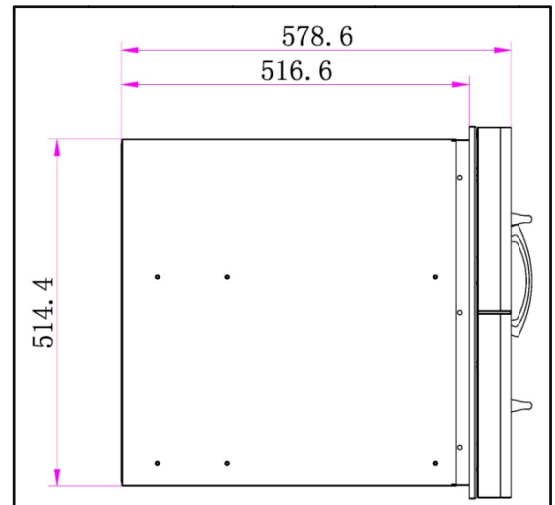
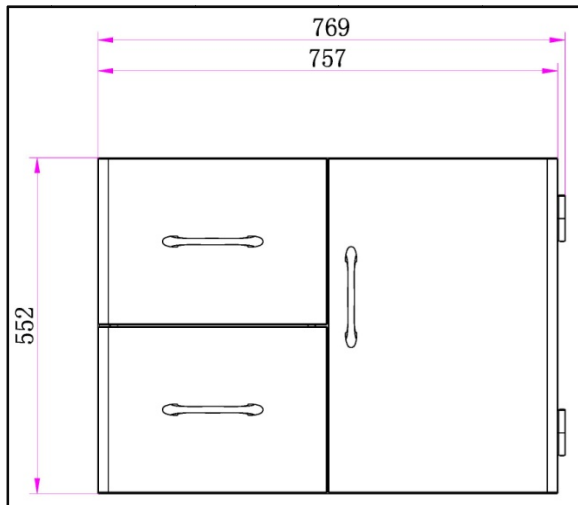
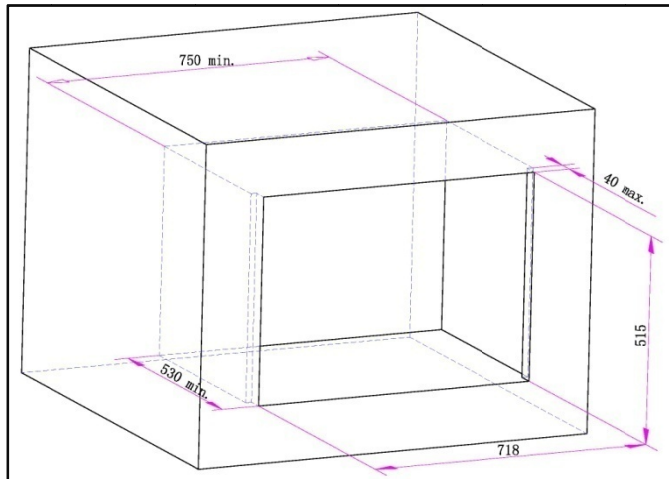
HAULAND



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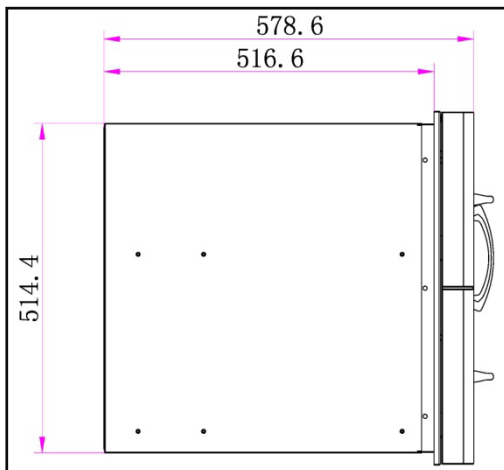
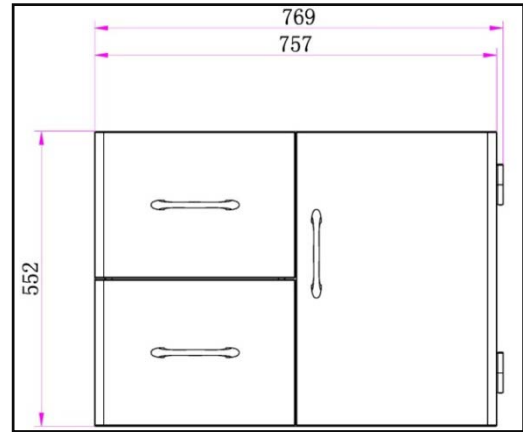
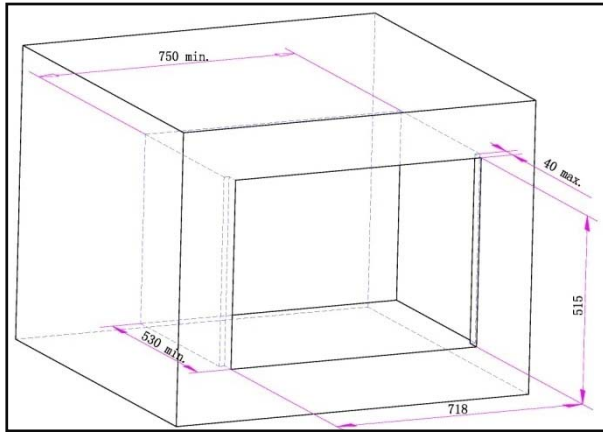


Note:

Cut-out Dimension: 718Wx515Hx530D mm

INSTALLATION INSTRUCTIONS

UNIT SPECIFICATIONS: CUTOUT SPECIFICATION



NOTE: The cutout of each corner should be 90° angle in order for this unit to fit properly.
* Island installation to use minimum of 3 vents (L&R sides, back side) providing about 10 sq. in. per vents (typical).

INSTALLATION INSTRUCTIONS

- 1 Slide frame into opening (see cutout dimensions in chart above).
- 2 Check for proper alignment.
- 3 Using the four slotted holes in the frame as a guide, pre drill four pilot holes on the left & right sides of your island. Secure the unit using screws and anchors suited for the type of cabinet material.
- 4 Install the unit and check for proper alignment of the door & drawers.

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CARE & MAINTENANCE

All parts of the Professional SS Door & Drawers Combo can be cleaned with hot soapy water, rinsed, dried and buffed to a shine with a soft, heavy cloth.

Always try this first, as it is the mildest cleaning procedure. Always rub in the direction of the grain. Use only clean sponges, soft cloths, paper towels, plastic non-metal soap pads for cleaning or scouring as recommended in this section.

Use only soap pads with soap still in them. An empty pad can scratch.

After cleaning, use a stainless steel polish, such as exclusive stainless cleaner applied to the unit. To touch up noticeable scratches in the stainless steel, sand very lightly with wet 100 grit emery paper in the direction of the grain.

NOTE: Stainless steel tends to corrode in the presence of chlorides and sulfides, especially in coastal areas. To ensure corrosion prevention, wash all stainless steel surfaces every 3-4 weeks with fresh water and stainless cleaner.

