

GRANDFIRE / CLASSIC 38" /



Construction: Full commercial grade stainless steel including stainless steel warming rack, rod cooking grill, warming rack, removable drip tray and double skinned stainless steel roll back roasting hood and doors

Unique No.4 oil grain stainless steel fi nish Finish:

488 x 891mm Total cooking area:

Plates/Grills: Stainless steel grills (488 x 645mm) & hotplate (488 x 246mm)

Warming Rack: Stainless steel warming rack (908 x 164mm)

Stainless steel flame tamer Flare cap system:

4 x 16.8MJ/h Stainless steel U-shaped tube burners Main Burner:

14.7MJ/h infrared rotisserie burner Rotisserie burner:

Skewer rods with forks, 240V SS motor Rotisserie kit:

Ignition: Self-ignition valve system

Robust zinc casting knobs Control knobs:

2 halogen lights in hood of barbacue Light:

Rust resistant stainless steel with gas tank slide out tray Cabinets: Heavy duty grade stainless steel with four lockable castors Trolley:

Two side shelves (optional side burner)

Side Shelf/Side burner:

Gas regulator: 2kg QCC regulator

Fuel Type: LPG/Natural Gas Assembly: Pre-assembled with minor assembly required for side shelves, door handles and

castors.

Weather cover: Heavy duty canvas

Dimensions with cart: 1668mm long x 653mm wide x 1207mm high, Net weight: 106kg

10 years on stainless steel body, 5 years on burners, plates & grills, 2 years on Warranty: ignitions, burner covers & other parts.



Double Skinned Hood

Added insulation for easily holding temperature



U-Shaped Burners

Ensure even heat within cooking zones (Shape varies between models)



Self-Ignition Valve System

Greater flexibility and control with individual dials for each burner (Classic 26",32", & 38")



Built-In Halogen Lights Enhanced cooking visibility



Pull-Out Gas Bottle Slide

Provides easy access to your gas bottle

