

# BBQ18875CTG



## 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 stainless steel burners and a powerful centrifugal fan that uniformly circulates heat throughout the grilling area. It also features a high temp glass ceramic window on the hood for your grilling convenience and a striking new light feature on each stainless steel knob - a Cal Flame signature.

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**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



## 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 grill when the grill hood is shut. By circulating hot air, cooking times are greatly reduced and food is cooked evenly. Unlike conventional barbecue grills, cooking with a convection grill offers faster pre-heat times, reduced gas consumption, and more precise cooking control. High velocity fans located at the rear of the grill circulate heated air around and against the food creating an even 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 gas than traditional grills.