

Cal Flame®

SINCE 1978



4 Burner, Convection BBQ Grill

Gourmet recipes are ready to serve faster with convection cooking. Made of solid 304-stainless steel, our burners emit up to 95,000 BTU with our 4-burner grill (75,000 BTU – 4-burner grill) and have a ten year warranty. Cal Flame Convection Grills are also equipped with premium features and added value.

BBQ18874CP

Dimensions: 31³/₄"W x 24"D x 22⁷/₁₆"H

Cut-Out Dimensions: 30⁷/₈"W x 22"D x 9¹/₂"H

BTU: Four (4) 15,000 BTU Cast Stainless Steel Burners

One (1) 12,000 BTU Ceramic Core Infrared Burners

Total BTU: 75,000

FEATURES

- Patented Convection Technology
- Patented Cast Stainless Steel Knobs
- Seamless Design with Durable 304-Stainless Steel Construction
- 4 Burner-800 sq. in. Cooking Surface
- Removable Heavy-Duty Grates with V-Grate Cooking Design
- Dual Halogen Interior Lights
- Independent Burner Ignition System
- Two-Position Full-Width Warming Rack
- Rotisserie with Adjustable Motor Mount
- Full Width Stainless Steel Drip Tray on Rollers
- Built-In Temperature Gauge
- Vented Knob Splash Guards
- Burner Lip Guards
- Natural Gas Conversion Kit



Cal Flame exclusive custom knobs feature one-hand operation with an individual ignitor per burner.

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 cavity of the grill when the grill hood is shut. By circulating hot air, cooking times are greatly reduced and food is cooked evenly. Compared to conventional barbecue grills, cooking with a convection grill offers faster pre-heat times, reduced gas consumption, and increased cooking control.

High velocity fans located at the rear of the grill circulates heated air around and against the food creating an 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 fuel than traditional barbecue grills. By adding convection control to a barbecue grill, grilling enthusiasts can now enjoy the convenience of baking outdoors while grilling their favorite meats, vegetables and poultry at the same time.



*Images are for illustration purposes only. Actual product may differ.

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