KEY FEATURES

Performance

- Three U Shaped 304 SS Burners
- · Rear Infrared Rottiserie Burner
- · Combined 72,500 BTU/hr
- 865 sq. in. of total grilling surface
 - 685 sq. in. main grilling area
 - 180 sq. in. warming rack
- Overall temperatures range from 250F to 650F
- Heats up to 500F in just 5 minutes

Benefits

- All 304 Stainless Steel Construction
- Fully Assembled Packaging
- Completely Welded Firebox
- Recessed Foldable Shelves For Compact Footprint
- Push Button Electronic Ignition
- Easy-To-Clean Hidden Residue Tray
- Heavy Duty 8mm Solid 304SS Cooking Grates
- Interior Halogen Lights
- · NG and LP Options Available
- · Limited Lifetime Warranty

Optional Accessories

- FSAOC2 Outdoor Cover (3 Color Choices)
- FSAGP1 Griddle Plate
- FSACT1 Charcoal Tray
- FSART1 Rotisserie Kit



Interior Halogen Lights



Rear Infrared Burner



Premium Burners



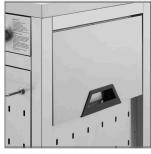
Griddle Plate





36"





Recessed Side Shelves



Charcoal Grilling



All 304 SS Contruction



Traditional Grilling

FUEGO F36S-Pro



TECHNICAL SPECS

Dimensions: 36" W I 24" D I 47" H (Lid Closed) 36" W I 29" D I 47" H (Lid Open)

41" W I 30" D I 52" H Package Dimensions:

Package Weight: 230 Pounds

Gas Requirements: 72,500 BTU/hr - Total Output 60,000 BTU/hr - Main Burners

12,500 BTU/hr - Rear IR Burner Natural Gas and Propane Options

Electrical Requirements 120V/15GFI Electrical Outlet

Grill Type: Freestanding

Clearance To Combustibles: Sides: 24"

Rear: 24"

