

The Best Commercial Grills Made in America



- BUILT TOUGH: Country Club Grills feature an attractive combination of stainless steel and wrought iron framework. The entire firebox is manufactured from high quality, type 304 stainless steel making it an exceptional value. This material provides a sanitary, easy cleaning, corrosion resistant body that is designed to last a lifetime.
- SUPERIOR PERFORMANCE: The A-Series firebox and burner delivery system is designed for the high heat, fast cooking requirements of commercial food service operations. Independently controlled heat zones (see Advantages of Gas, page 4) and lava rock maximize barbecue flavor. The firebox is also designed to reduce flare-ups by routing excess grease through stainless steel burner insert pans, into separate stainless steel drip trays.
- HEAT CONTROL: Professional chefs love these grills because the temperature of each grill grate is independently controlled. Two adjustable burners per grate section isolate the heat for total control of the cooking surface and provide instant, intense, searing heat.
- DURABLE: The double-walled, stainless steel firebox and a strong tubular steel frame protect the grill from damage. For improved safety and reliability we use wind-resistant, low-pressure burners and recess the control valves into the firebox for protection against possible damage.

# COMMERCIAL GRADE STAINLESS STEEL FIREBOXES ARE BUILT TO LAST A LIFETIME 1. Stainless steel burner insert pans 2. Stainless steel l-beam supports 3. Stainless steel workshelf 4. Stainless steel drip trays 5. Stainless steel firebox



The Choice of Grilling Professionals





# ADVANTAGES OF CAST IRON GRILL GRATES

- EXPECT ONLY THE BEST: Join the ranks of thousands of professional chefs who have purchased a Big John Gas Grill Package. We are the only grill company to offer the option to upgrade to Cast Iron Grates on all of our outdoor commercial gas grills.
- EXCEPTIONAL COOKING PROPERTIES: Cast Iron's unique thermal properties make it the best grill grate material available. Cast Iron Grates weigh 11 lbs. each and are capable of storing a large amount of thermal energy and then quickly transferring that heat to professionally score and sear in natural juices. Cast iron cooking grates have been the choice of professional chefs for decades. They can be seen at all the best steak houses and restaurants. Don't settle for less; insist on Big John Gas Grills with Cast Iron Grates.

Specifications	A4CC	A3CC	A2CC
Controls & Burners	8 x 20,000 Btu	6 x 20,000 Btu	4 x 20,000 Btu
Overall Dimensions	23" x 72"	23" x 56"	23" x 40"
Grilling Height	31"	31"	31"
Cooking Size	161/4" x 65"	161/4" x 49"	161/4" x 321/2"
Cooking Area	1,056 sq. in.	792 sq. in.	528 sq. in.
30 # Tank Burn Time	6 - 9 hrs.	8 - 12 hrs.	12 - 18 hrs.
Weight	256 lbs.	200 lbs.	142 lbs.
Grills include a 6' hose & low pressure regulator. Natural Gas models can be Special Ordered.			



A3CC with Stainless Steel Grates Shown with Optional LP Holder & 30 lb. Tank



A2CC with Stainless Steel Grates
Shown with Optional LP Holder & 30 lb. Tank





The Best Commercial Grills Made in America







A3CC Package and Hood Hood Open and Closed

### **ADVANTAGES OF GAS**

- FAST START-UP: Two powerful 20,000 Btu burners and 7 lbs. of lava rock per grate section produce instant, intense, searing heat minutes after ignition.
- Low Cost Heat Source: Propane is a clean, inexpensive fuel source. An A4CC Gas Grill operates 6-9 hours on a 30 lb. tank.

Average Yearly Fuel Usage	Unit Cost	<b>Annual Cost</b>
240 - 20 lb. bags of charcoal	\$15.00 per bag	\$3,600.00
50 - LP Gas refills (30 lb. tank)	\$17.50 per fill	\$875.00
ANNUAL SAVINGS	2 <del>7</del>	\$2,725.00

- CONTROLLABLE HEAT ZONES: Individually controlled burner tubes and separate firebox sections allow grill grates to be set at different temperatures.
- QUICK COOL DOWN: Gas grills burn efficiently, leave no ash, cool down
  quickly and are easy to clean. They can be moved or stored shortly after
  shutdown, making them ideal for off-premise catering.

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## LAVA ROCK VS. RADIANTS

Big John knows that professional chefs demand lava rock because it produces authentic tasting barbecue with the convenience of gas. Lava rock allows the meat drippings to burn off immediately, delicately adding flavor to the grilling meat. The intense heat of the lava rock in our grills, sears the outside of the meat, holding in the



juices. This allows your meat selection to be cooked anywhere from Pittsburgh-rare to well-done without sacrificing a moist, juicy product. In addition, the lava rock evenly disperses the intense heat of the burners, vaporizing the meat drippings and adding flavor back into your food. In comparison, radiant heat deflectors route the drippings away from the burners loosing the potential flavor by allowing it to simply drip away. Other companies may proclaim that radiants are the wave of the future, but we have one piece of advice .....

LAVA ROCK IS WHERE THE FLAVOR IS!





A2CC Package and Hood Hood Open and Closed





# Country Club & Portable Gas Grill

**Professional Accessories to Complete Your Purchase** 

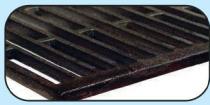
# STAINLESS STEEL



Big John Stainless Steel roll top convection hoods trap in heat, moisture and natural smoke flavor. They also protect your grill from the elements when not in use. Our hood mounted thermometer allows you to select and maintain the desired cooking temperature for delicious and moist, steak, chicken, pork or seafood.

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Model	Stainless Steel Hood	Weight
A4Hood	Fits A4CC & A4P Grills	71 lbs.
A3Hood	Fits A3CC & A3P Grills	58 lbs.
A2Hood	Fits A2CC & A2P Grills	46 lbs



### **CAST IRON GRATES**

Upgrade your new grill with Cast Iron Cooking Grates. Our Cast Iron Grates weigh 11 pounds each and provide excellent heat transfer to professionally score your meat and sear in natural juices. These are the grates you want for maximum grilling performance.

		Description	Wt.
CI	-G	Cast Iron Grate	11 lbs.

# LP HOLDER & 30 lb. TANK

For your safety and convenience, we offer the highest quality tanks that feature Overfill Protective Device

(OPD) valves. Our tanks have POL and QCC threads to accept both standard connections in use today.

	Description	Wt.
LPH	LP Tank Holder	11 lbs.
30#LPC	30 lb. Propane Tank	28 lbs.



### VINYL COVER

Keep your grill clean and protect it from the weather. These covers are made from commercial grade vinyl that is waterproof, tear resistant and rot-proof.

Description	Wt.
Vinyl Cover for A4CC	8 lbs.
Vinyl Cover for A3CC	6 lbs.
Vinvl Cover for A2CC	5 lbs.



### SS HOT ROD GRATES

Our %" diameter Stainless Steel Hot Rod Grates will not rust and combine good performance with low maintenance.

Model	Description	Wt.
HR-G	SS Hot Rod Grates	11 lbs.



### 40" GRIDDLE PLATE

Convert 2 sections of your gas grill into a 16"  $\times$  40" high capacity griddle. This unit is manufactured from 1/4" thick steel and features a grease trap and removable drip tray.

Model	Description	Wt.
SG3	16" x 40" Steel Griddle	58 lbs.



### OTHER GRIDDLE PLATES

Convert your gas grill into a griddle. Steel models provide excellent heat retention, strength and durability.

Mode	Description	Wt.
SG2	15" x 30" Steel Griddle	25 lbs.
SG1	15" x 16" Steel Griddle	9 lbs.

