

THE **BUBBA Q**™

Is Equipped With These Features Of Excellence:

- Durable 304, #4 brushed all stainless steel construction, for long lasting service
- 304 tubular stainless steel burners covered by a limited lifetime warranty
- 304 stainless steel cooking grids, which ensure ease of cleaning
- Stainless steel double radiant plates provide even heat while reducing flare-ups
- A crossover ignition system which ensures reliable lighting every time
- 304 -16 gauge tubular stainless steel burner system with piezo ignition
- 304 Stainless steel grease tray drain with valve allows safe and easy cleaning
- 10 inch semi- pneumatic cushion wheels and locking casters for easy set-up anywhere
- Natural gas models are complete with hose and quick disconnect
- Propane models are complete with hose and regulator
- Pre-assembled and test fired at the factory
- Heavy duty removable smoke hood (optional) with thermometer and "Cool Handle"
- The industry's best BTU output per square inch of cook surface



Ideal for special events, rental houses and recreation clubs, the **TSG48RC** provides ample cooking space for demanding high traffic cook-outs.

The TSG48RC can also be fitted with an optional stainless steel rotisserie kit, making the **BUBBA Q** a more versatile piece of equipment. Now you know why this **BUBBA Q** has been named the "Crowd Pleaser."



Approved to ANSI STD. Z2158/CGA1.6 by Warnock Hersey. Conforms to ANSI/NSF STD-4.

