

C-R RADIANT & C-GS GLO-STONE SERIES COUNTERTOP STYLE GAS CHARBROILER



Model C-48R with floating rod top grates

Specifications

Counter Top style charbroiler is designed for high volume charbroiling in natural or LP gas. C-R Series includes 14-gauge stainless steel radiants above each burner for maximum heat distribution to cooking surface. The C-GS series features Glo-Stones for extra high heat and flame-flare. Radiants and Glo-Stones are interchangeable without tools and may be mixed and matched on the same broiler. High performance, clog-proof, aluminized steel burners are rated at 18,000 BTUH each and located approximately every 4". Each burner features a separate, independent, operator-controlled valve with a stand-by position.

Standard grates are fabricated of ½" diameter steel floating-rods. A variety of different style grates are optional and may be mixed or matched. Each grate may be adjusted independently in any of four tilting positions. Broiler grates are 24" deep (610mm) for maximum production.

Heavy duty stainless steel exterior, interior and combustion chamber. Broiler cabinet construction is double walled with fully insulated sides, back and bottom.

The exterior measures 27 ½" deep (699mm) plus 6" (152mm) stainless steel work deck by 17 ½" high (445mm) to front broiling surface and 22" high (559mm) in rear plus optional 4" legs (102mm). Broiler may be used with or without legs (provided). Widths are available in six sizes from 24" (610mm) to 84" (2134mm)

Standard features include a modular 6" deep (152mm) stainless steel, front mounted work deck, stainless steel front mounted grease trough, 3 ¼" deep (83mm) stainless steel slide-out grease and water pans 2 ¼" (57mm) with rear gas connection and pressure regulator.

Gas Floor Model Charbroilers

<u>Radiant Models</u>	<u>Glo-Stone Models</u>
C-24R	C-24GS
C-30R	C-30GS
C-36R	C-36GS
C-48R	C-48GS
C-60R	C-60GS
C-72R	C-72GS
C-84R	C-84GS

Standard Features

- Stainless steel exterior, interior and combustion chamber
- Easy-Lite / Always-Lit crossover pilot tube
- Double-walled, fully insulated construction
- High performance, 18,000 BTUH burners
- Up to 300,000 BTUH per broiler, natural or LP gas
- Independently controlled, adjustable valves for each burner with stand-by position
- Heavy-duty 14-gauge stainless steel radiant heat deflectors above each burner or Glo-Stones – may be mixed & matched
- 3 ¼" Deep stainless steel slide out grease drawer & water pans (2 ¼" with adjustable cheese melter)
- Individually adjustable, 4-position tilting, floating rod type grates – cast iron & meat grates available at no extra charge
- Rear gas connection & pressure regulator
- Belly bar / towel rack
- One year limited parts and labor warranty

Options & Accessories

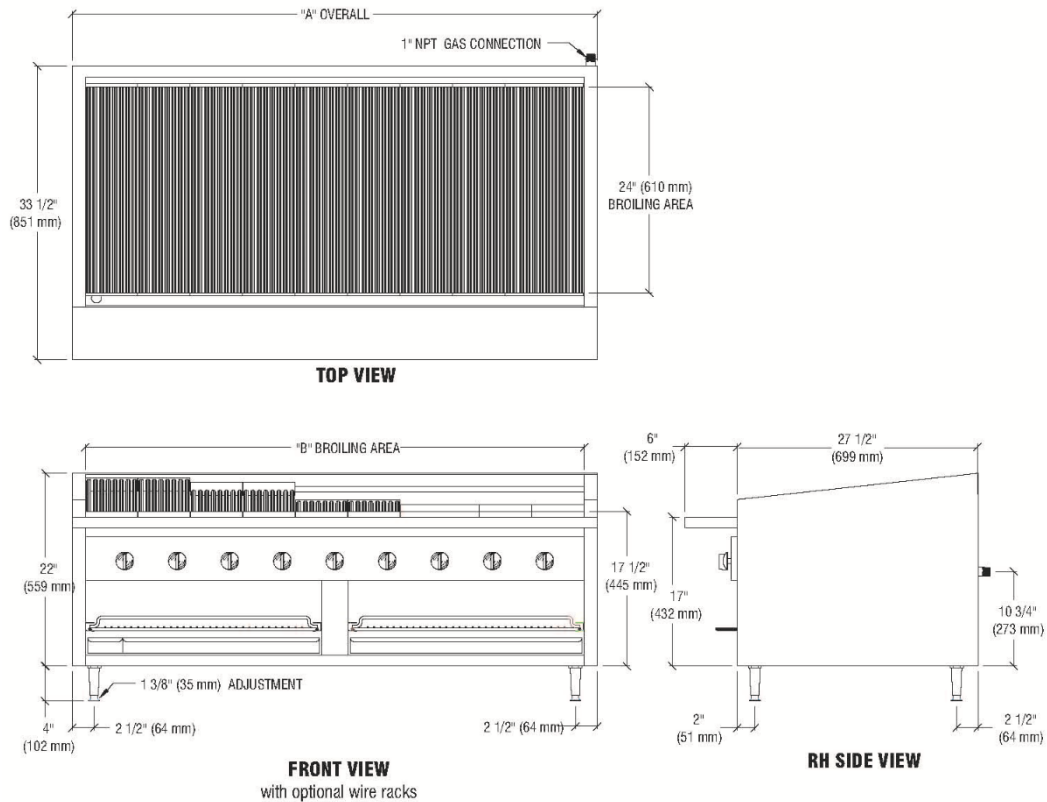
- Cast iron radiants
- Glo-Stone or radiants (field convertible)
- Natural woodsmoke essence box
- Log Holders
- Adjustable height lower broiler rack with 500°- 550°F temperatures
- Removable, steel griddle plate / breakfast griddle
- Meat, cast iron, Floating-rod or Fajita grates
- Cut outs in extra deep work decks for sauce pans
- 48" Gas connector hoses with or without restraining cable
- Stainless steel splash guard
- Overhead back shelves with additional grates
- Condiments rails

Certifications





C-R RADIANT & C-GS GLO-STONE SERIES COUNTER TOP STYLE GAS CHARBROILER



All Dimensions Nominal

SHIPPING INFORMATION							
Model	Shipping Weights		Carton Dimensions			Crate Size	
	Lbs.	Kilos	Width inches / (mm)	Depth inches / (mm)	Height inches / (mm)	Cubic Feet	Cubic Meter
C-24R/GS	260	117	36 / 914	33 / 838	35 / 889	23.7	.7
C-30R/GS	330	149	40 / 1016	53 / 1346	37 / 970	44.4	1.2
C-36R/GS	400	180	40 / 1016	53 / 1346	37 / 940	44.4	1.2
C-48R/GS	440	198	40 / 1016	53 / 1346	37 / 940	44.4	1.2
C-60R/GS	585	263	35 / 889	69 / 1753	28 / 711	39.1	1.1
C-72R/GS	850	386	40 / 1016	77 / 1956	34 / 864	59.3	1.7
C-84R/GS	1230	559	40 / 1016	86 / 2184	34 / 864	67.7	1.8

GAS SUPPLY			
Model	BTUH	KW	CONNECTION
C-24R/GS	75,000	21.98	1"
C-30R/GS	90,000	26.37	1"
C-36R/GS	120,000	35.16	1"
C-48R/GS	165,000	48.35	1"
C-60R/GS	210,000	61.53	1"
C-72R/GS	255,000	74.72	1"
C-84R/GS	300,000	87.90	1"

MINIMUM CLEARANCES			
	Noncombustible Construction		Combustible Construction
	Inches	MM	Inches MM
Right	0 / 0		10 / 254
Left	0 / 0		10 / 254
Rear	0 / 0		10 / 254

SPECIFICATIONS								
		Broiling Area			Overall Dimensions			
		Model	In.	(mm)	# Top Grates	# of Burners	Width inches / (mm)	Depth* inches / (mm)
C-24R	C-24GS	21 x 24	534 x 610	4	5	24 / 610	33 ½" / 851	22 / 559
C-30R	C-30GS	27 x 24	686 x 610	5	6	30 / 762	33 ½" / 851	22 / 559
C-36R	C-36GS	33 x 24	838 x 610	6	8	36 / 915	33 ½" / 851	22 / 559
C-48R	C-48GS	45 x 24	1143 x 610	8	11	48 / 1219	33 ½" / 851	22 / 559
C-60R	C-60GS	57 x 24	1448 x 610	10	14	60 / 1524	33 ½" / 851	22 / 559
C-72R	C-72GS	69 x 24	1753 x 610	12	17	72 / 1829	33 ½" / 851	22 / 559
C-84R	C-84GS	81 x 24	2057 x 610	14	20	84 / 2134	33 ½" / 851	22 / 559

Height excludes 4" (102mm) standard legs
Depth includes 6" (152mm) work deck

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification.