

CH SERIES HEAVY DUTY GAS CHARBROILER



Model C-48R with
floating rod top grates

Specifications

Extra heavy duty charbroilers are designed for high volume broiling with radiants or Glo Stones.

The CH Series features unitized construction. The entire chassis frame including the base is hand crafted of $\frac{1}{2}$ " (13mm) to $\frac{1}{4}$ " (6mm) thick HRS and welded to form a single unit without fasteners. The sides and rear of the outer shell is made of heavy gauge CRS and is welded to the chassis frame to complete the unitized construction and finished with durable Baker Tone paint.

CH Series features 24" long (610mm) clog proof aluminized steel of cast iron burners which are independently operator-controlled, located every 5 $\frac{1}{4}$ " (133mm) and rated at 18,000 BTUH each.

Radiant models feature stainless steel or heavy duty cast iron radiants placed directly above each burner for even heat transfer to the broiling surface.

Glo Stone models add flame-flare for a richer flavor profile and are ideal for exhibition kitchens.

Standard top grates are heavy-duty cast iron. A variety of different style grates are available and may be mixed and matched. Each grate may be adjusted independently in any of the three tilting positions. Broiler grates are 24" deep (610mm) for maximum production.

Exterior measures 28 $\frac{1}{4}$ " deep (718mm) plus 8" lintel plate/shelf (203mm) or 9 $\frac{1}{8}$ " (232mm) work deck with plate shelf. Working height measures 33 $\frac{1}{2}$ " (851mm) with legs, or 20" (508mm) without legs, plus 6 $\frac{1}{2}$ " (165mm) back splash. Standard widths range from 33 $\frac{1}{2}$ " (851mm) up to 75 $\frac{3}{4}$ " (1924mm)

Standard features include 2" deep stainless steel slide-out water pans and grease drawer, rear gas connections and pressure regulator. CH Series may be "built-in" for display cooking and exhibition kitchens. Legs sold separately.

One year limited parts and labor warranty.

Gas Floor Model Charbroilers

Model – CH-6

Model – CH-8

Model – CH-10

Model – CH-12

Model – CH-14

Standard Features

- Heavy plate steel, welded unitized construction
- High performance, 18,000 BTUH burners
- Natural or LP Gas
- Individual, operator-controlled, adjustable burner valves
- Heavy-duty 14-gauge stainless steel radiant heat deflectors above each burner
- 8" deep lintel plate/shelf (203mm)
- 2" deep (51mm) stainless steel water pans
- Stainless steel grease drawer
- Back splash
- Pressure regulator
- One year limited parts & labor warranty

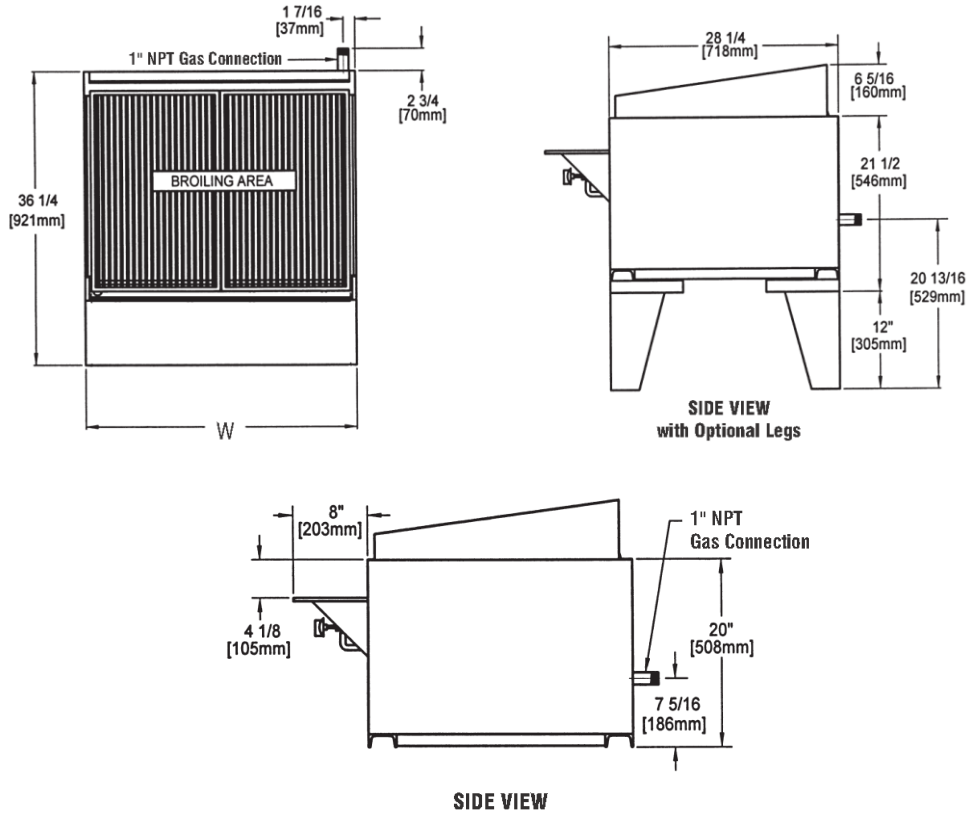
Options & Accessories

- Cast iron burners
- Cast iron radiant heat deflectors
- Glo Stones in lieu of radiant
- Stainless steel exterior side panels
- Leg set
- Leg & caster set
- Stainless steel or Richlite work deck with plate shelf
- Custom cut-outs in work deck for sauce pans
- 4" deep water pans (102mm)
- Stainless steel side splash guards
- Variety of top grates including meat, floating rod and more
- Stainless steel heat shields
- Side gas connections
- Removable griddle plates
- Log holders for smoke assisted charbroiling
- Gas connector hoses
- Overhead back shelves

Certifications



CH SERIES HEAVY DUTY 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
CH-6	570	259	40 / 1168	40 / 1016	46 / 1188	42.8	1.17
CH-8	700	317	50 / 1270	40 / 1016	46 / 1188	53.2	1.47
CH-10	900	408	60 / 1524	40 / 1016	46 / 1188	63.9	1.02
CH-12	1125	510	70 / 1778	40 / 1016	46 / 1188	74.5	2.05
CH-14	1350	612	80 / 2032	40 / 1016	46 / 1188	85.2	2.35

GAS SUPPLY			
Model	BTUH	KW	CONNECTION
CH-6	108,000	31.64	1"
CH-8	144,000	42.19	1"
CH-10	180,000	52.74	1"
CH-12	216,000	63.28	1 1/2"
CH-14	252,000	73.83	1 1/2"

MINIMUM CLEARANCES	
Noncombustible Construction	
	Inches MM
Right	0 / 0
Left	0 / 0
Rear	0 / 0

SPECIFICATIONS							
Model	Broiling Area				Overall Dimensions		
	In.	(mm)	# Top Grates	# of Burners	Width inches / (mm)	Depth* inches / (mm)	Height* Inches / (mm)
CH-6	31 1/2" x 24	800 x 610	6	6	33 3/8" / 851	36 1/4" / 921	40 / 1016
CH-8	42 x 24	1067 x 610	8	8	44 / 1117	36 1/4" / 921	40 / 1016
CH-10	52 1/2" x 24	1334 x 610	10	10	54 3/4" / 1381	36 1/4" / 921	40 / 1016
CH-12	63 x 24	1600 x 610	12	12	65 1/4" / 1657	36 1/4" / 921	40 / 1016
CH-14	73 1/2" x 24	1867 x 610	14	14	75 3/4" / 1924	36 1/4" / 921	40 / 1016

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