

F-R RADIANT & F-GS GLO-STONE SERIES FLOOR MODEL CABINET STYLE GAS CHARBROILER



Model F-60R w/cast iron top grates, extra-wide work deck, pan cut-outs and casters (optional)

Specifications

Floor model cabinet style charbroiler is designed for high volume charbroiling in natural or LP gas. F-R Series includes 14-gauge stainless steel radiants/heat deflectors above each burner for maximum heat distribution to cooking surface. The F-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 H burners are rated at 36,000 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 37 ½" high (952mm) to front broiling surface including 6" legs (152mm) and 42" high (1066mm) in rear. 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>
F-24R	F-24GS
F-30R	F-30GS
F-36R	F-36GS
F-48R	F-48GS
F-60R	F-60GS
F-72R	F-72GS
F-84R	F-84GS

Standard Features

- Stainless steel exterior, interior and combustion chamber
- Easy-Lite / Always-Lit crossover pilot tube
- Double-walled, fully insulated construction
- High performance, 36,000 BTUH H burners
- Up to 360,000 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 cheesemelter)
- 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

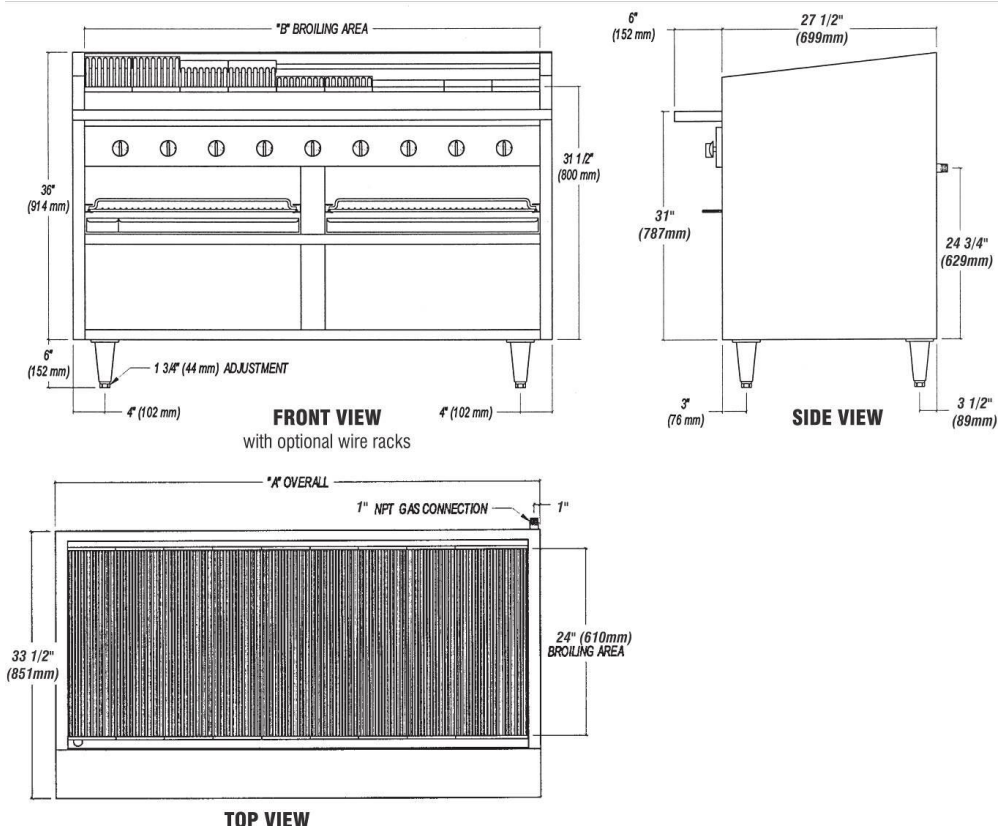
Options & Accessories

- Cast iron radiants
- Glo-Stone or radiants (field convertible)
- Adjustable height lower broiler rack with 500°-550° F temperatures
- Natural woodsmoke essence drawers
- Log holders
- 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
- Heavy duty casters – two with locks
- Stainless steel splash guard
- Overhead back shelves with additional grates
- Condiments rails

Certifications



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All Dimensions Nominal

SHIPPING INFORMATION		Shipping Weights		Carton Dimensions			Crate Size	
Model	Lbs.	Kilos	Width inches / (mm)	Depth inches / (mm)	Height inches / (mm)	Cubic Feet	Cubic Meter	
F-24R/GS	320	146	51 1/2" / 1308	35 3/4" / 908	71 1/2" / 1816	76.2	2.2	
F-30R/GS	380	173	51 1/2" / 1308	35 3/4" / 908	71 1/2" / 1816	76.2	2.2	
F-36R/GS	460	209	51 1/2" / 1308	35 3/4" / 908	71 1/2" / 1816	76.2	2.2	
F-48R/GS	696	316	51 1/2" / 1308	35 3/4" / 908	71 1/2" / 1816	76.2	2.2	
F-60R/GS	770	359	66 / 1676	38 / 965	53 / 1346	76.9	2.2	
F-72R/GS	960	436	78 / 1981	38 / 965	53 / 1346	90.9	2.6	
F-84R/GS	1234	561	92 / 2341	38 / 965	53 / 1346	107.2	3.0	

GAS SUPPLY			
Model	BTUH	KW	CONNECTION
F-24R/GS	108,000	21.98	1"
F-30R/GS	108,000	26.37	1"
F-36R/GS	144,000	35.16	1"
F-48R/GS	198,000	48.35	1"
F-60R/GS	252,000	61.53	1"
F-72R/GS	306,000	74.72	1"
F-84R/GS	360,000	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								
Model		Broiling Area				Overall Dimensions		
		In.	(mm)	# Top Grates	# of Burners	Width inches / (mm)	Depth* inches / (mm)	Height* inches / (mm)
F-24R	F-24GS	21 x 24	534 x 610	4	3	24 / 610	33 1/2" / 851	42 / 1066
F-30R	F-30GS	27 x 24	686 x 610	5	3	30 / 762	33 1/2" / 851	42 / 1066
F-36R	F-36GS	33 x 24	838 x 610	6	4	36 / 915	33 1/2" / 851	42 / 1066
F-48R	F-48GS	45 x 24	1143 x 610	8	5.5	48 / 1219	33 1/2" / 851	42 / 1066
F-60R	F-60GS	57 x 24	1448 x 610	10	7	60 / 1524	33 1/2" / 851	42 / 1066
F-72R	F-72GS	69 x 24	1753 x 610	12	8.5	72 / 1829	33 1/2" / 851	42 / 1066
F-84R	F-84GS	81 x 24	2057 x 610	14	10	84 / 2134	33 1/2" / 851	42 / 1066

Height includes 6" (152mm) standard legs with optional casters
 Depth includes 6" (152mm) work deck