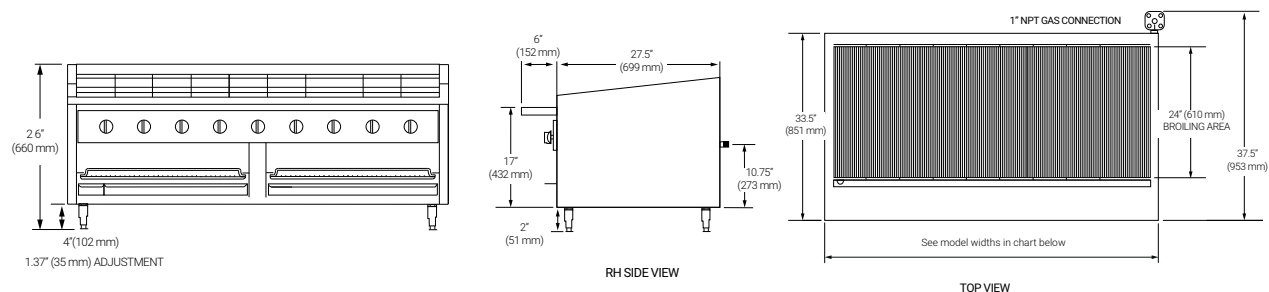




C-R & C-GS CHARBROILERS

4.20.2020

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	BTU	KW	# Grates	# Burners**	Broiling Area	Overall Dim (W x H* x D*)	Ship Wt.
C-24R & C-24GS	90,000	26.38	4	2.5	21" x 24" (533 x 610)	24" x 26" x 37.5" (6108 x 660 x 953)	260 (117kg)
C-30R & C-30GS	108,000	31.65	5	3	27" x 24" (686 x 610)	30" x 26" x 37.5" (762 x 660 x 953)	330 (150kg)
C-36R & C-36GS	144,000	42.20	6	4	33" x 24" (838 x 610)	36" x 26" x 37.5" (915 x 660 x 953)	400 (182kg)
C-48R & C-48GS	198,000	58.03	8	5.5	45" x 24" (1143 x 610)	48" x 26" x 37.5" (12198 x 660 x 953)	440 (200kg)
C-60R & C-60GS	252,000	73.85	10	7	57" x 24" (1448 x 610)	66" x 31" x 43" (1676 x 787 x 1092)	585 (266kg)
C-72R & C-72GS	306,000	89.68	12	8.5	69" x 24" (1753 x 610)	78" x 44" x 46" (1981 x 1118 x 1168)	877 (398kg)
C-84R & C-84GS	360,000	105.51	14	10	81" x 24" (2057 x 610)	84" x 22" x 33.5" (2134 x 559 x 838)	1230 (558kg)

* Height includes 4" legs. Depth includes gas regulator

**Each H-burner has an output of 36,000 BTUH and is controlled by a single valve. Some models have an additional single 18,000 BTUH burner that is also controlled by a single valve.

REQUIRED CLEARANCES

	Combustible
Left	10" (254 mm)
Right	10" (254 mm)
Back	10" (254 mm)

GAS CONNECTIONS

Natural or LP gas
1" NPT rear gas connection

ACCESSORIES

- Cast iron radiants
- Glo-Stone or radiants
- Log holders
- Removable, steel griddle plate / breakfast griddle
- Condiments rails
- 10" work deck
- Warming rack
- 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



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HD COOKLINE COUNTERTOP CHARBROILERS SERIES: C-R & C-GS



BUILT BY CRAFTSMEN. TESTED BY TIME®

HIGH PERFORMANCE



Flexible grates for anything you cook. Steel floating grates are standard but you may choose cast iron, fish or meat grates at no extra charge. The grates can be tilted in three separate positions.

Powerful 36,000 BTUH H-burners. Under the stainless steel radiants, our heavy-duty, clog-proof H-burners can be configured to burn natural or LP gas. Each burner is independently controlled. A crossover pilot makes lighting easy. 3/4" NPT rear gas connection.

Countertop profile. The low profile is perfect for countertop use but optional stands are available to fit any space.

Wide array of options. Add options like work decks with pan cutouts for sauces, overhead back shelf, warming rack, and log holders.

Glo-Stones for ambiance and flavor. Glo-Stones are optional.

Bakers Pride® C-R series charbroilers feature a standard 22" tall profile with H-burner design to provide greater broiling flexibility combined with high performance. These charbroilers have more burners relative to grilling area than our XX and XXE series, allowing for higher total output and consistent cooking. A range of sizes are available, from our 24" to 84" wide.

Stainless steel radiants come standard, as do steel floating rod grates, which may be adjusted in four separate titling positions for increased flexibility and temperature control. The continuously lit, cross-over pilot tube system makes lighting burners quick and easy.

Thanks to its higher profile, this model offers a slide-out warming rack as standard, plus additional options as compared with other countertop charbroilers, such as a log holder and lower warming rack.

Fully insulated, double walls help with heat retention, while stainless steel interior and exterior construction makes this charbroiler both durable and easy to clean.



ONE-YEAR WARRANTY

At Bakers Pride we stand behind our products with a one-year limited warranty.



CALL OR VISIT THE BAKERS PRIDE WEBSITE TO LEARN MORE.

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