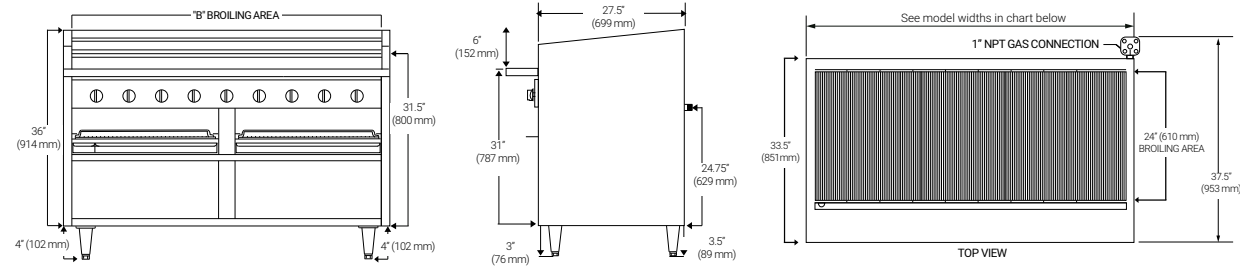




## F-R & F-GS CHARBROILERS

4.20.2020

### EQUIPMENT DIMENSIONS



### MECHANICAL SPECIFICATIONS

Model #	BTU	KW	# Grates	# Burners**	Broiling Area	Overall Dim (W x H* x D*)	Ship Wt.
F-24R & F-24GS	90,000	21.98	4	2.5	21" x 24" (533 x 610)	24" x 42" x 37.5" (610 x 1067 x 953)	320 (146kg)
F-30R & F-30GS	108,000	26.37	5	3	27" x 24" (686 x 610)	30" x 42" x 37.5" (762 x 1067 x 953)	380 (173kg)
F-36R & F-36GS	144,000	35.16	6	4	33" x 24" (838 x 610)	36" x 42" x 37.5" (915 x 1067 x 953)	460 (209kg)
F-48R & F-48GS	198,000	48.35	8	5.5	45" x 24" (1143 x 610)	48" x 42" x 37.5" (1219 x 1067 x 953)	696 (316kg)
F-60R & F-60GS	252,000	61.53	10	7	57" x 24" (1448 x 610)	60" x 42" x 37.5" (1524 x 1067 x 953)	770 (350kg)
F-72R & F-72GS	306,000	74.72	12	8.5	69" x 24" (1753 x 610)	72" x 42" x 37.5" (1829 x 1067 x 953)	960 (437kg)
F-84R & F-84GS	360,000	87.90	14	10	81" x 24" (2057 x 610)	84" x 42" x 33.5" (2134 x 1066 x 838)	1150 (523kg)

\*Height includes 6" adjustable (152.4 mm) 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
- Natural woodsmoke essence box
- Overhead back shelves with additional grates
- Removable, steel griddle plate / breakfast griddle
- 10" work deck
- Warming rack
- Stainless steel splash guard
- Log holders
- Condiments rails
- 48" Gas connector hoses with or without restraining cable
- Meat, cast iron, floating-rod or fajita grates
- Heavy duty casters – two with locks



Freight Class: 70, FOB Nogales, AZ 85621



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## DANTE FLOOR MODEL CHARBROILERS SERIES: F-R & F-GS



**BUILT BY CRAFTSMEN. TESTED BY TIME®**

# FULL-SIZE POWER

**Flexible grates for anything you cook.** Steel floating rod 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.

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

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

Bakers Pride® F-R series charbroilers are cabinet style floor model with H-burner design to provide greater broiling flexibility combined with high performance.

Steel floating rod grates may be adjusted in four separate titling positions, increasing flexibility and temperature control. The continuously lit, cross-over pilot tube system makes lighting burners quick and easy. Standard features include a slide-out warming rack as well as stainless steel radiants, which can be substituted for cast iron.

This series offers a wide variety of options to suit your needs, such as log holders and casters for mobility. 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.

**800.431.2745**

**BAKERSPRIDE.COM**

