

Char Broilers - Radiant



Radiant Char Broiler

- · Stainless steel front and sides
- · Insulated throughout to conserve energy
- Removable reinforced cast iron radiants prevent clogging of burners and provide even broiling
- Flat or slanted cook surface. Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter, minimizing flare-up
- Heavy-duty cast iron top grates provide attractive char-broiler markings. Grate sections remove easily and safely for cleaning
- Individually controlled 17,000 BTU/hr stainless steel burners located every 6"
- Full width grease gutter and large capacity removable drip pans
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning
- Available in 24", 36", and 48" models
- Shipped with L.P. orifice kit for field conversion
- One year parts and labor warranty

Options & Accessories:

- 4" legs
- Stainless steel stands
- Casters (front two are locking)
- · Quick disconnect and flexible gas hose

Certifications





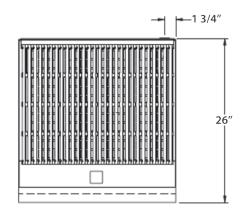
Heavy-Duty Radiant Char Broiler

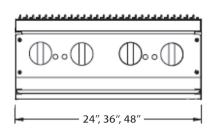
The CPG Radiant Char-Broiler produces a great-tasting product with attractive char-broiler markings. Engineered to allow the juices from the meat to drip onto the radiants to produce searing flames and smoke for enhanced flavor. The heavy-duty top grates are reversible. For easy clean-ups, a full width grease gutter and large capacity drip pan are standard on all radiant char-broiler models. Requires less maintenance and cleaning than other broiler designs. The reinforced cast iron radiants are removable and the individually controlled 17,000 BTU/hr steel burners are located every 6" for even broiling. CPG broilers are made of heavy gauge steel with a chassis that is fully insulated to conserve energy.

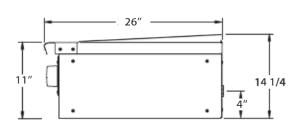




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PRODUCT SPECIFICATIONS

Construction:

CPG Broilers are made of heavy gauge steel with a chassis that is fully insulated to conserve energy.

Gas:

Manifold pressure 5.0" W.C. natural gas. 10.0" W.C. propane gas. Manifold size 3/4".
Shipped with orifice kit for field conversion.

CPG-RB-24C:

24" Radiant Broiler, 4 Burners, 68,000 BTU

CPG-RB-36C:

36" Radiant Broiler, 6 Burners, 102,000 BTU

CPG-RB-48C:

48" Radiant Broiler, 8 Burners, 136,000 BTU

Weight:

CPG-RB-24C: 150 Lbs

CPG-RB-36C: 230 Lbs

CPG-RB-48C: 310 Lbs

Freight Class: 85

